

County of Santa Clara

Department of Environmental Health

Consumer Protection Division

1555 Berger Drive, Suite 300, San Jose, CA 95112-2716

Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0214144 - HANAMARU		Site Address 675 S BERNARDO AV, SUNNYVALE, CA 94087		Inspection Date 06/08/2021		Placard Color & Score <div style="background-color: black; color: white; padding: 10px; text-align: center;"> YELLOW 45 </div>		
Program PR0300130 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name JUNG, HYUNHO		Inspection Time 13:45 - 15:00			
Inspected By JASLEEN PURI		Inspection Type ROUTINE INSPECTION		Consent By HYUN JUNG AKA JIMMY				FSC Hyun Jung 3/6/26

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						
K02	Communicable disease; reporting/restriction/exclusion	X						S
K03	No discharge from eyes, nose, mouth	X						
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly	X						S
K06	Adequate handwash facilities supplied, accessible		X		X			S
K07	Proper hot and cold holding temperatures		X		X			
K08	Time as a public health control; procedures & records		X		X			
K09	Proper cooling methods					X		
K10	Proper cooking time & temperatures					X		
K11	Proper reheating procedures for hot holding					X		
K12	Returned and reservice of food	X						
K13	Food in good condition, safe, unadulterated	X						
K14	Food contact surfaces clean, sanitized	X						S
K15	Food obtained from approved source	X						
K16	Compliance with shell stock tags, condition, display						X	
K17	Compliance with Gulf Oyster Regulations						X	
K18	Compliance with variance/ROP/HACCP Plan						X	
K19	Consumer advisory for raw or undercooked foods			X				
K20	Licensed health care facilities/schools: prohibited foods not being offered						X	
K21	Hot and cold water available		X		X			
K22	Sewage and wastewater properly disposed			X				
K23	No rodents, insects, birds, or animals			X				

GOOD RETAIL PRACTICES		OUT	COS
K24	Person in charge present and performing duties		
K25	Proper personal cleanliness and hair restraints		
K26	Approved thawing methods used; frozen food	X	
K27	Food separated and protected		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified		
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean	X	
K34	Warewash facilities: installed/maintained; test strips	X	
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
K39	Thermometers provided, accurate	X	
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices	X	
K42	Garbage & refuse properly disposed; facilities maintained		
K43	Toilet facilities: properly constructed, supplied, cleaned		
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		
K45	Floor, walls, ceilings: built, maintained, clean	X	
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Observed lack of soap by handsink in sushi bar. Observed paper towel roll on a hanger, not inside a dispenser by handsink in sushi bar. Observed paper towel roll by back handsink but not inside a dispenser. [CA] Provide handwashing soap and paper towels in an enclosed type dispenser by handsinks. [SA] Employee put portable soap by handsink at sushi bar.

Follow-up By
06/16/2021

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Measured imitation crab at 58F and dumplings at 51F in the reach in cooler, measured tofu ranging 47-64F in the reach down cooler, dumplings at 51F and raw meat at 64F in the cold holding prep unit. Per PIC, these items were placed in coolers less than 4 hrs prior to inspection. [CA] Maintain pHF for cold holding at 41F or less. [COS] Employee moved these items into freezer to bring down temperature. PIC called technician to request service for these units.

Follow-up By
06/16/2021

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: Observed lack of time marking for sushi rice. Per employee, time as a public health control is used for sushi rice. [CA] When TPHC is used, food shall be marked to indicate 4 hrs past the point in time when food was removed from temperature control and written procedures shall be maintained. [COS] Employee put time marking 11-2pm.

Follow-up By
06/16/2021

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: No hot and cold water at warewashing sink due to missing faucet. [CA] Install a faucet with hot and cold water at the warewashing sink. Ensure gooseneck faucet is long enough to reach all compartments of warewashing sink. [SA] Facility can temporarily get water from prep sink until faucet is installed at warewashing sink.

Follow-up By
06/16/2021

Minor Violations

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations: Observed lack of consumer advisory for raw fish on menu. [CA] Provide consumer advisory with disclosure and reminder statements for the sale of raw or undercooked animal-derived foods.

Note: Will email PIC consumer advisory handout.

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: Observed handsink in sushi bar draining into a bucket due to clog. [CA] Repair clog and ensure handsink properly drains through the approved plumbing system.

Follow-up By
06/16/2021

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Observed old rodent droppings in hallway leading to restroom, near the water heater, on floor corners in kitchen, and on side wall in sushi bar. [CA] Clean and sanitize area of old rodent droppings.

Follow-up By
06/16/2021

Observed some fruit flies by kitchen handsink. [CA] Remove fruit flies by safe & legal method.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: Observed chicken thawing in standing water in prep sink. [CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.

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K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: *Exterior of refrigeration units and freezers are sticky and have dried food residue. [CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.*

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: *Observed lack of chlorine sanitizer strips to measure sanitizer concentration in the dishwashing machine. [CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during mechanical warewashing.*

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: *Observed grease build up on hood filters and hood. Ceiling throughout kitchen appears discolored yellowish. [CA] Clean hood and hood filters. Ensure hood is providing adequate ventilation. Remove discoloration on ceiling.*

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: *Observed lack of metal probe thermometer to measure internal food temperatures. [CA] A metal probe thermometer shall be provided to accurately measure the temperatures of potentially hazardous foods.*

Missing refrigerator thermometer inside true reach down cooler. [CA] A thermometer +/- 2°F shall be provided and correctly located in each cold holding unit containing potentially hazardous foods.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: *Observed prep sink drain pipe inside floor sink without air gap. [CA] Provide a minimum one inch air gap between end of prep sink drain pipe and flood level rim of floor sink.*

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: *Observed some missing floor tiles in kitchen. [CA] Replace missing floor tiles in kitchen.*

Missing part of grease trap cover in kitchen. [CA] Replace missing part of grease trap cover in kitchen.

Observed heavy grease build up on floor under cookline. [CA] Clean floors under cookline.

Observed black mold-like substance on wall behind warewashing sink. [CA] Clean wall behind warewashing sink.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
hot water	prep sink	120.00 Fahrenheit	
tuna	cold display - sushi bar	40.00 Fahrenheit	
hot water	handsinks	100.00 Fahrenheit	
salmon	cold display - sushi bar	41.00 Fahrenheit	
fish	freezer	5.00 Fahrenheit	
salmon	reach down cooler - sushi bar	41.00 Fahrenheit	

Overall Comments:

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When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **6/22/2021**. Any major change in menu or any change in ownership must have prior approval by this Department. This may require structural and/or equipment changes or remodeling to accommodate new operations.

Legend:

[CA]	Corrective Action
[COS]	Corrected on Site
[N]	Needs Improvement
[NA]	Not Applicable
[NO]	Not Observed
[PBI]	Performance-based Inspection
[PHF]	Potentially Hazardous Food
[PIC]	Person in Charge
[PPM]	Part per Million
[S]	Satisfactory
[SA]	Suitable Alternative
[TPHC]	Time as a Public Health Control

Received By:

Signed On: June 09, 2021

Comment: Emailed report. No signature obtained due to covid.