

# 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 09/08/2022		<b>Placard Color &amp; Score</b>  <span style="font-size: 2em; color: red;"><b>RED</b></span>  <span style="font-size: 3em;"><b>36</b></span>
Program PR0300130 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name JUNG, HYUNHO		Inspection Time 11:45 - 14:45	
Inspected By JESSICA ZERTUCHE	Inspection Type ROUTINE INSPECTION	Consent By JIMMY	FSC Hyun Jung exp 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						
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						
K06	Adequate handwash facilities supplied, accessible		X					
K07	Proper hot and cold holding temperatures		X					
K08	Time as a public health control; procedures & records						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					
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							
K21	Hot and cold water available		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		
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		
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
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	X	
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing	X	
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: Handwash sink at sushi prep area blocked and inaccessible due to rice cooker  
Handwash sink near tall refrigerators not supplied with soap or paper towels  
[CA]- Maintain ALL handwash sinks fully stocked and accessible at all times. Provide soap and paper towel dispenser to handwash sink.**

Follow-up By 09/13/2022
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K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Inspector Observations: Sushi rice measured at 70F  
[CA] - Maintain hot potentially hazardous foods at 135F or above OR cold at 41F or below.**

Follow-up By 09/13/2022
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**Inside toaster ovens, found salmon skin 88F, and unagi 92F. Per employee it is warmed then reheated when customer places order.**

**[CA] - Maintain hot potentially hazardous foods at 135F or above**

**If using time as a public health control, submit procedures to this department (handout provided)**

**Inside prep unit at cookline, measured eggs 73F, tofu 67F.  
Inside brown basket stand (not NSF approved), observed spicy tuna and spicy salmon stored over ice packs.  
[CA] - Maintain at 41F or below (Raw shell eggs OK at 45F or below). Do not use ice packs for cold holding. Use approved refrigeration or ice baths with department approval.**

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

**Inspector Observations: Observed food debris on multiple utensils. No sanitizing solution available for cleaning and sanitizing.  
[CA] - All food contact surfaces of utensils and equipment shall be clean and sanitized. If using for PHFs, shall be cleaned at least every 4 hours or when changing foods. (ex. raw fish to cooked foods).  
Maintain sanitizer buckets to clean, use chlorine at 100ppm (one capful per gallon water)**

Follow-up By 09/13/2022
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K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

**Inspector Observations: Lack of hot water at the facility, water peaked at 82F  
[CA] - Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks at 100F.**

Follow-up By 09/13/2022
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K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

**Inspector Observations: Foul smell coming from kitchen upon entering. Observed water not draining from handwash sink near front grease trap, floor sink appears clogged or backing up.  
3-compartment sink at sushi prep area is not draining.  
Observed small opening in grease trap at rear of kitchen with sewage water exposed to kitchen.  
[CA] - Food facility shall not operate if there is sewage overflowing or backing up in the food facility. The food facility, or impacted areas, shall remain closed until all plumbing problems have been corrected and all contaminated surfaces have been cleaned and sanitized.**

Follow-up By 09/13/2022
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**Liquid waste shall be disposed of through the approved plumbing system and shall discharge into the public sewerage or into an approved private sewage disposal system. Repair to eliminate all drainage and clogging issues**

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations: Found multitude of rodent feces throughout facility, on floors, behind equipment, on top of equipment and on shelves.**

Follow-up By 09/13/2022
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**Found 2 live cockroaches inside cabinets at sushi prep area. a**

**Found small bugs under 3-compartment sink inside hole in wall.**

**[CA] -Each food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies and other insects**

**[CA] The premises of each food facility shall be kept free of vermin. A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s). The food facility shall cease operation of the food facility immediately. The food facility shall remain closed until: there is no longer evidence of a vermin infestation; all contaminated surfaces have been cleaned and sanitized; and contributing factors such as cleaning, repairs, and the elimination of harborages have been resolved.**

## **Minor Violations**

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

**Inspector Observations: Found old food debris and accumulation on exterior and interior of multiple equipment, such as refrigerators, food processor, food storage containers, shelves, cabinets, doors and utensils**

**[CA] - Clean all equipment and surfaces in facility, including inside and outside of refrigerators.**

**Equipment food-contact surfaces and utensils shall be clean to sight and touch.**

Follow-up By  
09/13/2022

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

**Inspector Observations: Observed sushi case glass is broken, unable to verify temperature as facility had to close and turned off the unit.**

**Refrigeration prep unit at prep line measured at 50F**

**[CA] - Replace glass.**

**Ensure ALL refrigeration units maintain foods at 41F or below**

Follow-up By  
09/13/2022

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

**Inspector Observations: Some light fixtures in kitchen observed inoperable and some without covers.**

**[CA] - Replace broken light bulbs.**

**Light bulbs shall be shielded, coated or otherwise shatter-resistant in areas where there is unpackaged foods, clean equipment, utensils, linens, or unwrapped single use articles.**

**Observed heavy black build up on hood filters, also some filters not properly installed**

**[CA] - Clean all hoods and replace missing filters**

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

**Inspector Observations: Thermometer not provided to small reach in refrigerator at sushi prep area**

**[CA] - Provide accurate thermometers to all refrigeration units.**

Follow-up By  
09/13/2022

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: Handwash sink at sushi prep area observed draining into bucket**

**[CA] - Liquid waste must drain into approved sewer system**

**[COS] - Owner removed bucket at replaced P-trap and pipe under sink**

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

**Inspector Observations: Toilet tissue not provided to mens restroom**

**[CA] - Toilet tissue shall be provided in a permanently installed dispenser at each toilet.**

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

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**Inspector Observations:** Found multiple holes and openings throughout facility, including but not limited to: near water heater, multiple holes near mop sink, under 3-comp sink.

[CA] - Eliminate gap greater than 1/4" to prevent the entrance and harborage of vermin.

Follow-up By  
09/13/2022

Front and back door propped open

[CA] - Keep all doors closed to prevent vermin entry

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

**Inspector Observations:** Observed accumulation of rodent feces, black build up, old food spills on the floors and walls throughout facility. Observed brown staining on walls, appears to be from grease

[CA] - Maintain all floors, walls and ceilings clean and sanitary.

Follow-up By  
09/13/2022

## Performance-Based Inspection Questions

N/A

## Measured Observations

Item	Location	Measurement	Comments
ambient air	reach in refrigerator near POS	38.00 Fahrenheit	
water	3-comp	82.00 Fahrenheit	
salmon	freezer	3.00 Fahrenheit	
raw salmon	delivered	41.00 Fahrenheit	
chlorine sanitizer	dishwasher	50.00 PPM	

## Overall Comments:

**FACILITY CLOSED DUE TO MULTIPLE IMMINENT HEALTH HAZARDS.**

**CONTACT THIS DEPARTMENT TO SCHEDULE A FOLLOW UP INSPECTION FOR APPROVAL TO REOPEN.**

**APPROVAL TO REOPEN WILL BE GIVEN AFTER ALL MAJOR AND NOTED VIOLATIONS HAVE BEEN CORRECTED.**

**FIRST REINSPECTION IS FREE. SUBSEQUENT INSPECTIONS ARE BILLABLE AT \$219/HOUR (MINIMUM ONE HOUR).**

**AFTERHOUR OR WEEKEND INSPECTIONS ARE BILLABLE AT \$438/2hours (minimum 2 hours).**

**FURTHER ENFORCEMENT ACTION WILL BE TAKEN.**

## CLOSURE / PERMIT SUSPENSION NOTICE

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 9/22/2022. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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**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



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**Received By:** Una Kim  
owner

**Signed On:** September 08, 2022