

County of Santa Clara
Department of Environmental Health
Consumer Protection Division

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



OFFICIAL INSPECTION REPORT

Facility FA0214144 - HANAMARU		Site Address 675 S BERNARDO AV, SUNNYVALE, CA 94087	Inspection Date 04/10/2024
Program PR0300130 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name JUNG, HYUNHO	Inspection Time 13:35 - 15:00
Inspected By JESSICA ZERTUCHE	Inspection Type FOLLOW-UP INSPECTION	Consent By JIMMY	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

N/A

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
sushi	glass case	41.00 Fahrenheit	
chlorine sanitizer	bucket	100.00 PPM	
hot water	3-comp and sushi	120.00 Fahrenheit	

Overall Comments:

This is a follow up inspection

- Floor tiles have been recaulked in various areas in kitchen, such as kitchen entrance and by fryers.
- Walls in kitchen have been cleaned.
- Continue to replace inoperable light fixtures.
- Cover provided to small opening at grease trap
- Soap and paper towels installed at 3-compartment sink for easy handwashing.
- Sanitizer buckets and towels available for cleaning.
- Provide food handler cards at next inspection.

Discussed separating raw foods and ready to eat foods in facility, handwashing, food temperatures, sanitizing and cleaning.

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 **4/24/2024**. 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: Jimmy Jung
 owner
 Signed On: April 10, 2024