

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 07/28/2025		Placard Color & Score RED 65		
Program PR0300130 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name JUNG, HYUNHO		Inspection Time 12:10 - 14:00			
Inspected By KAYA ALASSFAR		Inspection Type ROUTINE INSPECTION		Consent By JIMMY				FSC Hyun Jung 3/6/2026

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		X			
K07	Proper hot and cold holding temperatures		X		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						X	
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	X	
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		
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices		
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	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 in the kitchen area lacked paper towels.

[CA] Single-use sanitary towels shall be provided in dispensers at all times that the facility is in operation.

[COS] Employee refilled paper towels.

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

Inspector Observations:

Fried shrimp tempura measured 85F while stored in a basket adjacent to the fryer. Per the PIC, shrimp tempura is fried once, then left in the basket until it is ordered, after which it is fried a second time (double-fried). PIC stated that tempura was fried one hour prior.

[CA] PHF intended for hot holding shall be held at or above 135F.

[COS] Shrimp tempura was VC&D. See VC&D report.

Minor violation:

Tuna measured 47F in the lower prep unit at the front prep area.

[CA] PHF shall be held at or below 41F.

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

Inspector Observations: 1. Observed Vermin: Documented in the following areas:

a) Cockroach activity:

- 1 live cockroach nymph in the crack between the wall and the 3 compartment sink
- 1 live cockroach adult next to the electrical socket above the 3 compartment sink
- 1 live nymph cockroach on the lid of the rice cooker in the front prep area
- 5+ live cockroaches (1 in the process of laying an ootheca) on a sticky trap on top of the microwave on a shelving unit
- 2 live cockroaches in a crack in the wall behind a shelving unit
- 1 ootheca (cockroach egg) on a tray next to the ice machine
- 1 ootheca (cockroach egg) on a metal shelf directly across from the cookline
- 3+ dead cockroaches along the wall in the front prep area behind a painting and takeout boxes
- 1 dead nymph on the counter in the front prep area
- 2 dead on top of the 3 compartment sink
- 3+ dead and 1 live cockroach on a sticky trap across from the 2 upright units

b) Rodent activity:

Droppings observed in the following areas:

- next to the water heater
- along the wall in the front food prep area
- on the ground behind the upright units next to the ice machine
- at the end of the front prep on a metal countertop closest to the customer service area
- on various food storage container lids on metal shelving unit
- on the floor behind the cook-line
- throughout other locations (floor) in the kitchen area

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2. Photographs: Taken for documentation purposes.

3. Supervisor Notified: M. Huato

4. Notification: The person in charge during inspection, Jimmy, has been informed that the facility must close immediately.

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

Requirements Before Reopening:

1. Email the signed and completed Reopening Checklist to the assigned inspector.

2. Submit a copy of the pest control report from a licensed provider.

Minor Violations

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: hot water is not available at the front area food preparation sink and the hand wash sink.

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility and at a 100F at handwash sinks.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations:

PIC observed to be spraying raid in the kitchen area.

[CA] Only those insecticides, rodenticides, and other pesticides that are necessary and specifically approved for use in a food facility may be used.

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

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

Inspector Observations:

Back door maintained open.

[CA] Keep doors closed to prevent the intrusion of vermin.

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

Inspector Observations:

1. Large amount of grease buildup on various wall/floor surfaces behind/underneath the cook-line, and throughout the facility.

[CA] Clean, sanitize, and maintain ALL surfaces to prevent the attraction of vermin.

2. Wall is peeling behind the metal shelving unit (2 live cockroaches observed in gap).

[CA] Patch/seal ALL openings in walls/floors/ceilings throughout the facility to prevent the harborage of vermin.

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
raw salmon	cold case (front prep)	39.00 Fahrenheit	
raw shelled eggs	prep unit (cookline)	38.00 Fahrenheit	
water	hand sink	70.00 Fahrenheit	
tuna	prep unit (front)	47.00 Fahrenheit	
salmon	prep unit (cookline)	40.00 Fahrenheit	
dressing	2 door refrigerator	41.00 Fahrenheit	
ambient	freezer	13.00 Fahrenheit	
shrimp	lower prep unit across cook line	40.00 Fahrenheit	
chlorine	dishwasher `	50.00 PPM	pm
water	3-comp sink	120.00 Fahrenheit	
tofu	upper prep units across cook line	38.00 Fahrenheit	

Overall Comments:

Facility is hereby CLOSED owing to the following unresolved major violation:

PRESENCE OF VERMIN THROUGHOUT THE FACILITY:

- 1. Cockroach activity**
- 2. Rodent activity**

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Requirements Before Reopening:

- 1. Email the signed and completed Reopening Checklist to the assigned inspector.**
- 2. Submit a copy of the pest control report from a licensed provider.**

A follow-up inspection will be conducted to verify compliance with all of the cited major violations. Call or email to schedule when ready to reopen.

Subsequent follow-up inspections after the first shall be billed at \$298/hour, one hour minimum, during normal business hours (7:30 AM to 4:30 PM), or \$645 for a minimum of 2 hours, during non-business hours and in accordance with the inspector's availability.

The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered with, camouflaged, or copied. Failure to comply may result in a fine and enforcement action as per county ordinance section B11-55.

Notes:

- Facility uses TPHC for the following items: Sushi rice, dried salmon, unagi

Joint inspection with M. Chin. Report written by M. Chin.

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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 **8/11/2025**. 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.

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
owner

Signed On: July 28, 2025