

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 09/27/2023		Placard Color & Score RED 73
Program PR0300130 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name JUNG, HYUNHO		Inspection Time 12:40 - 16:15	
Inspected By JESSICA ZERTUCHE	Inspection Type ROUTINE INSPECTION	Consent By JIMMY	FSC Hyun Jung 03/06/2026			

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							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						S
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						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		
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		
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		
K40 Wiping cloths: properly used, stored		
K41 Plumbing approved, installed, in good repair; proper backflow devices		
K42 Garbage & refuse properly disposed; facilities maintained	X	
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		
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

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 a Wiping cloth that was stored in zero (0) ppm sanitizer solution used to wipe sushi cutting board. Per employee, the chlorine sanitizer solution was prepared a day ago and measured 0 ppm for chlorine during inspection. [CA] Wiping clothes that are used for sanitize food contact surfaces shall be stored in a sanitizer solution that measures 100 ppm of chlorine or 200 ppm of quaternary ammonium solution.*

Follow-up By
09/28/2023

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

Inspector Observations: *Observed droppings of rodents under sushi kitchen counter, under the toaster, near a water heater, on ledge of mop sink, and floor near the dish washer. We also observed dead and alive cockroaches behind the grill in back kitchen, and by the side the electrical conduit near the sushi kitchen entrance and two flies in the sushi preparation kitchen. [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.*

Follow-up By
09/28/2023

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: *Observed two employees food handler card expired on february 2023. [CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler.*

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, 114166, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: *Chicken and tofu stored in under counter refrigerator located in front of the grill measured 46 F and 47F respectively. The refrigerator itself measured 46 F. [CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.*

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

Inspector Observations: *Light bulbs around the kitchen were observed non functional. [CA] In every room and area in which any food is prepared, manufactured, processed or prepackaged or in which equipment or utensils are cleaned, sufficient natural or artificial lighting shall be provided.*

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

Inspector Observations: *Observed the lid of the shared garbage container on the back of the food facility open and beer glasses thrown on the ground next the garbage container. We also observed orange colored spill on the ground by the garbage container. [CA] Refuse containers shall be covered and kept clean at all times when not in use.*

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: 1. Electrical fly swatter was observed by the entrance to the sushi kitchen. A box containing Sealed insecticide powder pouches were observed by the water heater and a can of raid anti cockroach spray was stored below the three compartment sink.

Follow-up By 09/28/2023

[CA] - Use only approved methods to eliminate vermin. Recommend a wall mounted insect control device. Use approved pest control services

2. Observed multiple holes through out the facility, such as the cabinet in sushi preparation kitchen, by the side of the mop sink and the ceiling just over the mop sink where the pipe passes through the ceiling. Observed gap below rear screen door. [CA] - Seal all openings and eliminate all entry points for vermin, provide door sweep/weather stripping under screen door.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Chlorine	Sanitiser bucket in sushi kitchen	0.00 PPM	
Hot Water	Three comp sink	135.00 Fahrenheit	
Miso Soup	Hot holding unit	144.00 Fahrenheit	
warm water	handwash sink	130.00 Fahrenheit	
Egg (tamago)	Sushi Refrigerator	42.00 Fahrenheit	
Salmon	Sushi refrigerator	41.00 Fahrenheit	
Chlorine	Dish wash machine	50.00 Fahrenheit	
warm water	mens restroom	100.00 Fahrenheit	
Salmon Sushi	Prep unit refrigerator	67.00 PPM	Sushi was made and stored few minutes before inspection took place
tofu	prep refrigerator at cookline	46.00 Fahrenheit	
raw chicken	prep refrigerator at cookline	46.00 Fahrenheit	
Squid	Sushi Refrigerator	43.00 Fahrenheit	

Overall Comments:

Follow up inspection scheduled for tomorrow at 3pm.

Joint inspection with Melaku T.

Inspection report written by Melaku T.

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 **10/11/2023**. 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



Received By: Jimmy
Owner

Signed On: September 27, 2023