

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 FA0200348 - HONO	Site Address 33 S CENTRAL AV, CAMPBELL, CA 95008	Inspection Date 09/08/2026
Program PR0302200 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name UNITED INVESTMENT LLC	Inspection Time 14:00 - 14:25
Inspected By PRINCESS LAGANA	Inspection Type FOLLOW-UP INSPECTION	Consent By CHEF DERRICK

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

N/A

Minor Violations

Cited On: 09/08/2026

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: Owner installed multiple new equipment without plan submission to and approval from DEH Plan Check. See comment section for list of equipment.

[CA]: A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements.

Measured Observations

N/A

Overall Comments:

Follow up inspection conducted regarding plan submission requirement for equipment that were installed without plan submission to and approval from DEH Plan Check.

Owner has not submitted plans to DEH Plan Check.

This is the facility's second follow up inspection and shall be charged. Any and all subsequent follow up inspections shall be charged at the approved hourly rate of \$282/hr, minimum of one hour.

Permit owner shall submit plans to DEH Plan Check regarding the following:

1. Mop sink
2. (2) added 1 comp prep sinks
3. a charcoal grill for skewers (stored improperly under a Type 1 hood without separation from stove top)
4. a new upright high temp and chemical operated dish machine
5. a box steamer located outside of type 1 hood (vapor observed)
6. inadequate water heater size for all plumbing fixtures
7. oven being used to bake sushi but not placed under Type 1 hood

PLANS TO DEH PLAN CHECK SHALL BE SUBMITTED IMMEDIATELY. FAILURE TO COMPLY MAY LEAD TO ENFORCEMENT ACTIONS INCLUDING EQUIPMENT IMPOUNDMENT, OFFICE HEARING, AND CONTINUED CHARGED FOLLOW UP INSPECTIONS.

Plan Check General and Technical Questions:

Email: dehplanchek@deh.sccgov.org

(408) 918-3400

Specialist to conduct a follow up inspection on 09/22/26 to verify compliance.

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 **9/22/2026**. 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.

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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: Chef Derrick
Sushi Chef

Signed On: September 08, 2026