

# 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 11/21/2023
Program PR0300130 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name JUNG, HYUNHO	Inspection Time 15:00 - 15:40
Inspected By JESSICA ZERTUCHE	Inspection Type FOLLOW-UP INSPECTION	Consent By JIMMY

Placard Color & Score <b>RED</b> <b>N/A</b>
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### Comments and Observations

#### Major Violations

Cited On: 11/21/2023

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

**Inspector Observations: Observed live cockroaches at the following locations:**

- on cutting board in rear prep area
  - on exterior of pot holding sauce
  - in hole at mop sink (top left of mop sink, next to mixing bowls)
  - on cutting board in sushi prep area
- [CA] - Facility shall be free from vermin

#### Minor Violations

N/A

#### Measured Observations

N/A

#### Overall Comments:

*This is a follow up inspection*

*-Cockroaches still observed in facility.  
Facility to remain closed until all vermin are eliminated.*

*-Facility still has high food and grease accumulation on multipel surfaces, such as cooking equipment, walls, shelving, gaskets to refrigeration units. Facility is advised again to deep clean the entire facility. Provide catch basins for grease at hood filters.  
-Observed a small opening in corner of flooring near sushi crawl entrance  
-Observed flashing attached to ceiling above exhaust hood is detached. Replace flashing to ensure there is no gap or opening.  
-Found a hole in wall from unused pipe under front handwash sink. Ensure all holes/openings are sealed  
-There is an opening in the floor next to the grease trap in rear area of facility. Provide a drain cover or other approved cover for this opening in the floor  
Continue to correct violations from previous inspection reports*

*Facility to remain closed until all vermin are eliminated.*

*For reinspection, contact 408-918-3400 or inspector on business card*

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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 **12/5/2023**. 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.

### 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: JUNG, HYUNHO  
owner  
Signed On: November 21, 2023