

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 FA0255937 - HANABI JAPANESE RESTAURANT		Site Address 1040 RENGSTORFF AV A-1, MOUNTAIN VIEW, CA 9		Inspection Date 07/08/2025		Placard Color & Score GREEN 87		
Program PR0373743 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name JUNG, MAENG SOON		Inspection Time 10:45 - 12:00			
Inspected By TRAVIS KETCHU		Inspection Type ROUTINE INSPECTION		Consent By CHANGKOOK				FSC Changkook Moon 10/14/2026

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						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						
K06	Adequate handwash facilities supplied, accessible	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	X	
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified	X	
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		
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

No major violations were observed during this inspection.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Measured spicy mayo at 46 F within squeeze bottles at the sushi preparation line. Cook stated the mayo was removed from refrigeration 30 minutes prior.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] Mayonnaise relocated to the reach in refrigerator to be cooled to and held at 41 F or below.

Measured white rice at 47 F wrapped in plastic wrap and stored above the fill line at the cook line preparation refrigerator.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] White rice relocated to the reach in portion of the refrigeration unit to be cooled to and held at 41 F or below.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Raw shell eggs stored above ready to eat foods within the walk in refrigerator.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: Single use food containers stored outside the rear door area of the facility. Area is not fully enclosed.

[CA] Food or food related equipment shall be stored in an approved fully enclosed food facility. Outside area shall be used for the storage of chemicals and non-food contact items only.

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

Inspector Observations: Facility is using bricks to elevated the sushi display case at the sushi preparation area.

[CA] Replace bricks with easily cleanable legs or other approved means. Surfaces of equipment shall be smooth, easily cleanable, nonabsorbent, durable, and maintained in good repair.

Observed the use of a cinder block to hold piping/ support the 3 compartment sink within the kitchen.

[CA] Repair 3 compartment sink support legs. Surfaces of equipment shall be smooth, easily cleanable, nonabsorbent, durable, and maintained in good repair.

Non commercial freezer/ refrigerator combo unit and upright freezer in use within the dry storage room.

[CA] All utensils and equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation).

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: Clutter and unused equipment stored within the area behind the rear door to the facility.

[CA] The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used.

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

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Inspector Observations: *The wall is in disrepair surrounding the janitorial sink area.*

[CA] *Repair the wall with a durable, smooth, nonabsorbent, and easily cleanable surface.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

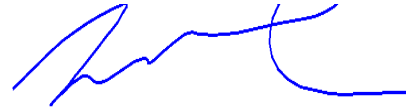
Item	Location	Measurement	Comments
white rice	steamer	183.00 Fahrenheit	
chicken	grill	174.00 Fahrenheit	
raw fish	1 door upright fridge	36.00 Fahrenheit	
shell eggs	2 door glass door fridge	40.00 Fahrenheit	
chlorine sanitizer	warewashing machine	100.00 PPM	
tofu	walk in fridge	39.00 Fahrenheit	
soup	warmer	168.00 Fahrenheit	
raw fish	sushi prep fridge	37.00 Fahrenheit	
raw fish	fridge/freezer unit	39.00 Fahrenheit	
white rice	cook lin prep fridge	47.00 Fahrenheit	
spicy mayo	sushi prep line	46.00 Fahrenheit	

Overall Comments:

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 **7/22/2025**. 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.

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: changkook moon
pic
Signed On: July 08, 2025