

**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**

<b>Facility</b> FA0214144 - HANAMARU		<b>Site Address</b> 675 S BERNARDO AV, SUNNYVALE, CA 94087		<b>Inspection Date</b> 03/19/2024	
<b>Program</b> PR0300130 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			<b>Owner Name</b> JUNG, HYUNHO		<b>Inspection Time</b> 10:30 - 13:00
<b>Inspected By</b> JESSICA ZERTUCHE	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> JIMMY	<b>FSC</b> Hyun Jung exp 3/6/2026		

**Placard Color & Score**  
**YELLOW**  
**54**

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						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						N
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					N

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	X	
K27 Food separated and protected	X	
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	X	
K36 Equipment, utensils, linens: Proper storage and use		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use	X	
K39 Thermometers provided, accurate	X	
K40 Wiping cloths: properly used, stored	X	
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		
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

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

**Inspector Observations: Inside ice chest at sushi area, measured raw salmon mix at 53F and crab mix at 51F stored over ice packs.**

**[CA] - Maintain cold potentially hazardous foods at 41F or below**

**[COS] - Foods moved to refrigerator to rapidly cool. Discontinue using ice packs to cool foods. Recommend refrigeration unit or ice bath mix.**

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

**Inspector Observations: Found one piece of rodent feces on shelf behind reach in refrigerator**

**Found some dead cockroaches and/or exoskeleton of cockroaches on floor by sushi prep area (far end) and behind reach in refrigerator.**

**Found live cockroaches on a glue trap above mop sink and on cabinet by sushi prep area. Live cockroaches were killed and thrown in the trash.**

**Recent pest control reports are not available for review.**

**Observed a rodent bait station inside the facility.**

**[CA] - Facility shall eliminate all vermin, cockroaches and rodents from facility. Continue with regular deep cleaning and regular pest control service.**

**Remove the bait station, shall be only used outside.**

### Minor Violations

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

**Inspector Observations: Food handler cards observed are expired.**

**[CA] - Ensure all food handlers maintain valid food handler cards. Keep cards at facility available for review at inspections.**

K13 - 3 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

**Inspector Observations: Found food residue on various food slicers at sushi area**

**[CA] Ensure all food residue is removed and food contact surface items are properly cleaned and sanitized.**

**Equipment food-contact surfaces and utensils shall be clean to sight and touch.**

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

**Inspector Observations: At sushi area, hot water peaked at 102F in the 3-compartment sink**

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

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

**Inspector Observations: Lid not provided to small opening in grease trap. Inside this small chamber, observed standing liquid (appears grey in color) and very small flies.**

**[CA] - Ensure proper lids and covers are provided to the grease trap. Recommend contacting professional liquid waste company and the City of Sunnyvale Environmental Services.**

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

**Inspector Observations: Found sink filled with raw chicken, measured between 43-50F**

**[CA] - Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.**

**[COS] - Water drained and chicken removed, employee to begin prep soon.**

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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: Found container of raw chicken and raw salmon stored inside refrigerator above cabbage and noodles.**

**[CA] - Store raw foods below and away from ready to eat foods.**

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

**Inspector Observations: Observed Ortho Home defense spray in facility.**

**[CA] Do not use household grade pesticides. Remove from facility.**

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

**Inspector Observations: Found grease, food and general build up of debris on various surfaces in the facility, such as refrigerator door handles, shelves, counters, inside refrigerators,**

**[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. Clean regularly and frequently, recommend at least once per day.**

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: Found plastic tape placed on broken food processor. It appears the chamber is broken and masking tape is placed over.**

**[CA] - Remove tape and repair or replace the food processor.**

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

**Inspector Observations: Observed heavily stained hood filters above cookline. Gas rice cooker observed outside of hood**

**[CA] Ventilation hood filters shall be maintained clean and good repair. There shall be a minimum of 6 inches overhang of ventilation hood over cooking equipment.**

**Some light fixtures in kitchen are not functional**

**[CA] - Replace inoperable light fixtures. Light bulbs shall be shielded, coated or otherwise shatter-resistant in areas where there is unpackaged foods, clean equipment, utensils, linens, or unwrapped single use articles.**

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

**Inspector Observations: Thermometer not available to sushi glass case on far left side**

**[CA] - Ensure all refrigeration units have accurate thermometers inside**

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

**Inspector Observations: Observed wiping cloths stored outside of bucket. Also observed chef use towel off the counter (not stored in sanitizer solution) to wipe knife. Wiping cloth bucket in kitchen measured at over 200ppm.**

**[CA] - Maintain wet cloths inside sanitizer solution in between uses. Use only towels inside bucket to clean knives or other surfaces. Towels outside of bucket may get dry or lose sanitizer.**

**Ensure bucket is maintained at 100ppm.**

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

**Inspector Observations: Observed grease accumulation on the walls and ceilings. However it appears they were cleaned up to a certain height, top of wall and ceiling still needs to be cleaned to remove grease accumulation. Observed debris and water accumulated in between floor tiles (caulking has degraded)**

**[CA] - Clean all floors walls and ceilings frequently. Flooring shall be re-grouted to eliminate any harborage of waste or vermin. All floors shall be smooth, durable, nonabsorbent and easily cleanable. Recommend to remove "sushi boat" moat to ensure sushi prep area is easily accessible**

## Performance-Based Inspection Questions

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Needs Improvement - No rodents, insects, birds, or animals.  
Needs Improvement - Food contact surfaces clean, sanitized.

## Measured Observations

Item	Location	Measurement	Comments
chlorine sanitizer	bucket in kitchen	200.00 PPM	
salmon mix	ice chest on ice packs	53.00 Fahrenheit	
white fish	sushi glass case	45.00 Fahrenheit	recently prepped
chlorine sanitizer	bucket at sushi station	50.00 PPM	
salmon	sushi glass case	44.00 Fahrenheit	recently prepped
chlorine sanitizer	dishwasher	50.00 PPM	
beef	just cooked	168.00 Fahrenheit	
warm water	restroom	100.00 Fahrenheit	
chicken	hot holding	150.00 Fahrenheit	
tofu	tall refrigerator in back	40.00 Fahrenheit	
tofu	refrigerator	40.00 Fahrenheit	
hot water	main 3-comp	122.00 Fahrenheit	
hot water	sushi 3-comp sink	102.00 Fahrenheit	
raw salmon	refrigerator by handwash sink	39.00 Fahrenheit	
chicken	just cooked	180.00 Fahrenheit	
warm water	sushi handwash sink	100.00 Fahrenheit	
pork	refrigerator	40.00 Fahrenheit	
crab mix	ice chest on ice packs	53.00 Fahrenheit	

## Overall Comments:

*Joint inspection with Priscilla Mark*

*A follow up inspection will be conducted in 2 weeks, Tuesday April 2, 2024.*

*Observed a new ice machine in facility, next to refrigerator (by miso area), please ensure this ice machine is properly installed, with waste line indirectly draining into a floor sink with an air gap.*

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 **4/2/2024**. 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: Hyunh Jung  
owner

Signed On: March 19, 2024