

# 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 02/06/2024
Program PR0300130 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name JUNG, HYUNHO	Inspection Time 11:50 - 13:00
Inspected By JESSICA ZERTUCHE	Inspection Type LIMITED INSPECTION	Consent By JIMMY

Placard Color & Score

**GREEN**  
**N/A**

### Comments and Observations

#### Major Violations

No major violations were observed during this inspection.

#### Minor Violations

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations: Found dried rodent feces on the floor by the water heater, by the rear refrigerator/freezers and behind black shelving by windows (used for packaging to go orders). Two rodent glue boards were found in a trash can, but no rodents.**

**[CA] - Each food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies.**

**Observed pest control report by Banner Pest Services on 1/2/2024, next service is on 2/9/2024.**

**Email the service report to [jessica.zertuche@deh.sccgov.org](mailto:jessica.zertuche@deh.sccgov.org) once received.**

Follow-up By  
02/29/2024

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

**Inspector Observations: Observed spray home defense pest control spray in facility. Owner stated she sprays when she sees cockroaches. No cockroaches (alive or dead) observed at time of inspection.**

**[CA] - Discontinue using residential grade pesticide. Only professional pest control service may provide their chemical/treatment.**

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

**Inspector Observations: Heavy grease and black build up observed around the fryer and griddle. Several food shelves, exterior of equipment and refrigerator gaskets have debris accumulation.**

**[CA] - All nonfood contact surfaces of utensils and equipment shall be clean.**

Follow-up By  
02/29/2024

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

**Inspector Observations: Observed heavily damaged floor tiles and missing grout in between floor tiles throughout facility. Most damage is at sushi prep area and by fryer/griddle.**

**[CA] - All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair.**

**Repair any damaged flooring or walls.**

Follow-up By  
02/29/2024

#### Performance-Based Inspection Questions

N/A

#### Measured Observations

Item	Location	Measurement	Comments
chlorine sanitizer	bucket	100.00 PPM	
warm water	handwash sink	108.00 Fahrenheit	

#### Overall Comments:

**This is a limited inspection conducted with a complaint investigation.**

**If facility has cockroaches or rodent activity, facility shall cease operation until pest control issue is eliminated.**

**The facility currently has an outstanding balance of \$3,288.00, go to [EHinfo.org](http://EHinfo.org) to pay your outstanding fees ASAP.**

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**Correct the above violations and payment of overdue fees prior to reinspection (within one month)**

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 2/20/2024. 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



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**Received By:** Jimmy (Hyunho Jung)  
owner

**Signed On:** February 06, 2024