

**County of Santa Clara**  
**Department of Environmental Health**  
**Consumer Protection Division**

1555 Berger Drive, Suite 300, San Jose, CA 95112-2716  
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**OFFICIAL INSPECTION REPORT**

Facility FA0214144 - HANAMARU		Site Address 675 S BERNARDO AV, SUNNYVALE, CA 94087	Inspection Date 06/16/2021
Program PR0300130 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name JUNG, HYUNHO	Inspection Time 11:30 - 12:20
Inspected By JASLEEN PURI	Inspection Type FOLLOW-UP INSPECTION	Consent By HYUN JUNG AKA JIMMY	

Placard Color & Score <b>YELLOW</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

Cited On: 06/08/2021

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Compliance of this violation has been verified on: 06/16/2021**

Cited On: 06/08/2021

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

**This violation found not in compliance on 06/16/2021. See details below.**

Cited On: 06/16/2021

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

**Inspector Observations: Measured the internal temperature of dumplings, tofu, meatballs, and raw chicken ranging 51-60F in the cold holding prep unit across cookline. Per employee, these items were placed in cooler less than 4 hrs prior to inspection. [CA] Maintain pHF for cold holding at 41F or less. [SA] Technician came during inspection to service unit. Informed PIC to move food items into other cooler if temperature of food doesn't go down in the next 30 mins.**

**Follow-up By**  
06/30/2021

Cited On: 06/08/2021

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

**This violation found not in compliance on 06/16/2021. See details below.**

Cited On: 06/16/2021

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

**Inspector Observations: Observed lack of time marking for two batches of sushi rice on stools in sushi bar. [CA] When time as a public health control is used, food shall be marked to indicate 4 hrs past the point in time when food was removed from temperature control and written procedures shall be maintained. [SA] Per employee, rice were made at 10:30am and will be discarded by 2:30pm. Informed PIC, to make a time marking for sushi rice.**

**Follow-up By**  
06/30/2021

Cited On: 06/08/2021

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

**Compliance of this violation has been verified on: 06/16/2021**

Cited On: 06/16/2021

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

**Inspector Observations: Observed handsink draining onto the floor in sushi bar possibly due to clog. [CA] Repair to ensure handsink properly drains through the approved plumbing system, not on the floor in sushi bar. [SA] Employee put a bucket under handsink to catch wastewater. Other employee cleaned and sanitized floor.**

**Follow-up By**  
06/30/2021

**Observed leak below 3-comp sink (possibly due to disconnected pipe) causing wastewater to go onto floor in kitchen. [CA] Repair to ensure there is no leak below 3-comp-sink. Ensure pipes are properly connected and wastewater adequately drains through plumbing system. [SA] Employee put a container under leak to capture wastewater and cleaned and sanitized floor in kitchen and hallway.**

**Observed one clogged floor sink in kitchen in front of freezer. [CA] Ensure floor sinks adequately drain. All liquid waste must drain to an approved fully functioning sewage disposal system. Repair any clogs in plumbing system.**

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**[SA] Employee cleaned out floor sink about halfway and cleaned and sanitized floor.**

## Minor Violations

Cited On: 06/08/2021

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

**This violation found not in compliance on 06/16/2021. See details below.**

Cited On: 06/08/2021

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

**This violation found not in compliance on 06/16/2021. See details below.**

Cited On: 06/16/2021

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

**Inspector Observations: Observed old rodent droppings near the water heater, on top of chemicals in dishwashing area, and in front of back door. [CA] Clean and sanitize area of old rodent droppings. (WILL FOLLOW UP 6/30/2021)**

Cited On: 06/16/2021

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

**Inspector Observations: Observed lack of faucet at the 3-comp-sink. PIC installed a sprayer without the gooseneck faucet at 3-comp-sink. [CA] Install a faucet at the warewashing sink long enough to reach all compartments of the 3-comp-sink. (WILL FOLLOW UP 6/30/2021)**

## Measured Observations

Item	Location	Measurement	Comments
edamame	reach down cooler	41.00 Fahrenheit	
imitation crab	reach in cooler	41.00 Fahrenheit	
hot water	sprayer at 3-comp-sink	120.00 Fahrenheit	
ambient	reach down cooler	41.00 Fahrenheit	
dumplings	reach in cooler	41.00 Fahrenheit	

## Overall Comments:

### **Reinspection**

**Facility is still working on correcting violation #7, 8, 41, 22, and 23. A second follow up charged at \$219/hr will take place 6/30/21. Failure to comply will result in further enforcement.**

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 **6/30/2021**. 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: \_\_\_\_\_

Signed On: June 17, 2021

Comment: Emailed report. No signature obtained due to covid.