

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 11/20/2023
Program PR0300130 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name JUNG, HYUNHO	Inspection Time 13:45 - 15:00
Inspected By JESSICA ZERTUCHE	Inspection Type FOLLOW-UP INSPECTION	Consent By JIMMY	

Placard Color & Score RED N/A

Comments and Observations

Major Violations

Cited On: 11/20/2023

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

Inspector Observations: At 12:15pm today, observed rodent feces on unused sushi boat equipment, and next to prep refrigeration unit at sushi prep area. At approximately 2:30pm today, these pieces of rodent feces were removed.

Found rodent feces in trash can and on floor in sushi prep area and on food packaging (prepackaged to-go containers).

Found one live nymph cockroach on the floor in sushi prep area.

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

Owner unable to provide recent pest control report, observed a receipt dated 7/3/23.

FACILITY CLOSED DUE TO THIS VIOLATION

Minor Violations

Cited On: 11/20/2023

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Owner demonstrated how tempura are fried. After vegetable is put in fryer, employees to rinse hands in container of water prior to resuming food prep.

[CA] - Do not rinse hands in water container as water may become contaminated. Instructed owner to obtain tongs for handling tempura vegetables or other foods.

Cited On: 11/20/2023

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Observed soap in front sushi area and near sushi entrance without suds when lathering. Napkins used as paper towels.

[CA] - Ensure adequate soap and paper towels are available inside dispensers at all times.

Cited On: 11/20/2023

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 food debris/stains inside previously used sushi case, now being used for storage.

[CA] - Clean all surfaces in facility.

Cited On: 11/20/2023

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

Inspector Observations: Some light fixtures in kitchen observed inoperable and some missing covers

[CA] 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.

Cited On: 11/20/2023

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

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Inspector Observations: Observed refuse, food debris and garbage on the ground next to oil waste containers
[CA] - All food waste and rubbish shall be kept in leak proof and rodent proof containers. Containers shall be covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent a nuisance. The exterior premises of each food facility shall be kept clean and free of litter and rubbish.

Cited On: 11/20/2023

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: Found an opening around pipe in wall next to prep sink
[CA] - Seal all openings and gaps.

Found residential grade pest spray in hallway
[CA] - Use only approved professional pest control services.

Cited On: 11/20/2023

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

Inspector Observations: Found heavy staining on walls in kitchen
[CA] - Clean all floors, walls and ceilings in facility regularly.

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
tuna	upright refrigerator front	40.00 Fahrenheit	
chicken raw	upright refrigerator back kitchen	40.00 Fahrenheit	
ambiebt air	upright freezer back kitchen	15.00 Fahrenheit	
warm water	handwash sink	102.00 Fahrenheit	
octopus	freezer front	10.00 Fahrenheit	
tofu	cookline unit	42.00 Fahrenheit	
raw shrimp	cookline unit	39.00 Fahrenheit	
warm water	restrooms	100.00 Fahrenheit	
salmon	top insert at sushi station	48.00 Fahrenheit	
raw tuna	suhsi case	38.00 Fahrenheit	
hot water	warewash sink	200.00 Fahrenheit	
chlorine sanitizer	bucket	200.00 PPM	
wonton	upright refrigerator back kitchen	40.00 Fahrenheit	

Overall Comments:

This is a second attempt to conduct a follow up inspection. Inspector displayed badge and provided business card to owner. Owner granted access for inspection.

Facility closed due to rodent activity.

After violation has been corrected, owner may contact this department for a billable follow up inspection for approval to reopen.

Failure to maintain food facility closed will be subject to further enforcement fees, may be three times the annual permit fee.

Owner requesting to attend office hearing tomorrow next week, Tuesday 11/27/23, will discuss with Management. May be billable.

Owner is requesting inspection tomorrow morning.

This inspection is billed at \$290.00

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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 12/4/2023. 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



Received By: Jimmy ((Hyun Jung)
owner
Signed On: November 20, 2023