

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 07/28/2026
Program PR0300130 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name JUNG, HYUNHO	Inspection Time 15:30 - 16:20
Inspected By TRAVIS KETCHU	Inspection Type FOLLOW-UP INSPECTION	Consent By EUN AH KIM

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 07/27/2026

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

Compliance of this violation has been verified on: 07/28/2026

Cited On: 07/27/2026

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

Compliance of this violation has been verified on: 07/28/2026

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
hot water	3 comp sink	120.00 Fahrenheit	

Overall Comments:

Follow-up inspection to limited inspection conducted on 7/27/2026 which resulted in a closure due to rodent activity.

Facility signed and completed reopening checklist. A copy of the pest control report from a licensed provider stated that no vermin activity observed was provided.

The rear door to the facility has been repaired to eliminate a gap larger than 1/4 inch.

All affected areas within the kitchen have been steam cleaned/ sanitized.

No evidence of vermin observed.

The drain within the sushi preparation area has been cleared by a plumber. No back-up is occurring at any floor drains/ sinks.

Facility is reopened and may resume operation.

Facility has a history of multiple closures due to vermin. Further enforcement actions may be forthcoming if additional closures due to vermin occur during future inspections.

FACILITY RE-OPENED / PERMIT REINSTATED

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 **8/11/2026**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0214144 - HANAMARU	Site Address 675 S BERNARDO AV, SUNNYVALE, CA 94087	Inspection Date 07/28/2026
Program PR0300130 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name JUNG, HYUNHO	Inspection Time 15:30 - 16:20

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: eun Ah Kim
PIC
Signed On: July 28, 2026