

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 FA0200348 - HONO		Site Address 33 S CENTRAL AV, CAMPBELL, CA 95008		Inspection Date 07/30/2026		Placard Color & Score YELLOW 42		
Program PR0302200 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name UNITED INVESTMENT LLC		Inspection Time 11:30 - 13:30			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By KEVIN				FSC Chung Hsun Lee 05/13/2028

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						
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					N
K06	Adequate handwash facilities supplied, accessible	X						
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					N
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						

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		
K30	Food storage: food storage containers identified	X	
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented	X	
K33	Nonfood contact surfaces clean		
K34	Warewash facilities: installed/maintained; test strips	X	
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored	X	
K41	Plumbing approved, installed, in good repair; proper backflow devices	X	
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	X	
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

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K48 Plan review	X	
K49 Permits available		
K58 Placard properly displayed/posted		

Comments and Observations

Major Violations

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Employee handled raw shrimp with batter and rinsed hands with water only at prep sink.
[CA]: Employees shall properly wash hands when changing gloves, when changing tasks, prior to handling food, utensils or equipment, after touching body parts, and when contamination occurs or as required. Employees shall use designated hand sink, soap and disposable paper towels to wash hands.
[COS]: Specialist instructed employee to wash hands at designated hand sink.

Follow-up By 07/31/2026

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

Inspector Observations: 1. Sushi rice measured at 91F, prepared approximately 1 hour prior to measurement. Owner stated rice is kept in room temperature for 3 hours. No time markings observed.
2. Pooled egg used for tempura batter observed stored in insufficient ice bath and measured at 54F. Pooled egg placed in ice bath approximately 2 hours prior to measurement per employee.
[CA]: Potentially Hazardous Food shall be cold held at 41F or below or hot held at 135F or above at all times.
[SA]: 1. Sushi rice was time marked to be discarded on the 4th hour after it was removed from temperature control. Time As A Public Health Control Form provided.
2. More ice and water provided in ice bath for pooled egg.

Follow-up By 07/31/2026

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: 1. Employee skipped sanitizer step when ware-washing sushi rice container.
2. Employee rinsed pan at prep sink and placed it back for storage with other pans without proper ware-washing and sanitizing.
[CA]: Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.
[COS]: Specialist instructed employee to set up sanitizer compartment with 200 ppm of Quat sanitizer and properly sanitizer sushi rice container and pan.

Follow-up By 07/31/2026

K16 - 8 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Inspector Observations: In the walk in cooler, clams were observed without certification tags. No receipt provided to Specialist.
[CA]: Shellstock tags shall remain attached to the container in which the shellstock are received until the container is empty and shall be maintained for 90 calendar days from date of harvest.
[COS]: Clams voluntarily discarded by Owner.

Follow-up By 07/31/2026

Minor Violations

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

Inspector Observations: Food handler certificates not provided during inspection.
[CA]: Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

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

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Inspector Observations: *In the beginning of the inspection, all prep sinks (3 total) measured above 100F but below 120F.*

After turning on all sink stations and turning up the water heater:

1. Warm water at hand sink measured at 98F.
2. Hot water at 3 comp sink bar measured between 99F - 103F.

[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.*

See K48 violation regarding inadequate water heater.

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

Inspector Observations: *Frozen pre-packaged raw beef observed thawing on prep table.*

[CA]: *Frozen food shall be thawed using the following approved methods:*

- Under refrigeration that maintain the food temperature at 41F or below.
 - Completely submerged under cold running water or a period not to exceed two hours at a water temperature of 70F or below.
 - In microwave oven as long as it is cooked immediately.
 - As part of the cooking process
- [COS]:** *Raw beef placed in running cold water.*

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: *In the walk in cooler, raw food items were stored on shelving above ready to eat food.*

[CA]: *Properly store raw food items beneath and separate from ready to eat food.*

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: *Food items at kitchen and in walk in cooler stored directly on the floor. No direct contamination observed.*

[CA]: *Food items must stored at least six (6) inches elevated from the floor to prevent contamination.*

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Inspector Observations: *Food container of white powder food product missing label with common food name.*

[CA]: *Food containers of food items that cannot be easily identified shall be labeled with the common name at all times*

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: *Testing method for Quat ammonium sanitizer not provided.*

[CA]: *Provide a testing method for Quat ammonium (ie test strips) for measuring sanitizer level.*

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: *1. Utensils and scoops stored in stagnant water and without temperature control.*

[CA]: *Scoops and utensils shall be stored in water at 135F or above, in a clean and dry container, or in a dipper well with running water at a rate sufficient to flush away loose particles from utensils when storing in between use.*

2. Pressurized cylinders not secured to a rigid structure.

[CA]: *Pressurized cylinders shall always be stored properly/secured to a rigid structure.*

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

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Inspector Observations: Soiled wet wiping cloths stored on work surfaces without being placed back into their sanitizer buckets in between uses.

[CA]: Wiping cloths used for sanitizing work surfaces must be stored inside their sanitizer buckets containing at least 100ppm chlorine or 200ppm Quat sanitizer when not actively being used.

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: 1. Drip leak observed from drain pipe of prep sink near mop sink.

[CA]: Remove leak. Plumbing of sinks shall be in good repair.

2. 1 comp prep sink improperly draining (indirectly) to mop sink.

[CA]: Prep sink shall indirectly drain to a mop sink with a 1 inch air gap.

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: Employee food stored in under counter cooler with food for public.

[CA]: Store employee food separate from public food.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: The following equipment was installed without submitting to and obtaining an approval from DEH Plan Check:

- 1 Mop sink
- (2) 1 comp prep sinks (prep sink improperly draining to mop sink)
- a charcoal grill for skewers
- a new upright high temp and chemical operated dish machine
- a box steamer located outside of type 1 hood (vapor observed)

Inadequate water heater observed due to added sinks.

[CA]: A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements.

FACILITY SHALL COMPLETE PLAN CHECK SUBMITTAL, OBTAIN PLAN CHECK APPROVAL, AND OBTAIN FINAL PLAN CHECK INSPECTION BY 01/30/2027.

FACILITY HAS:

HAND SINK: 4

PREP SINK: 3

3 COMP SINK: 2

MOP SINK: 1

UPRIGHT DISH MACHINE: 1

UNDER COUNTER DISH MACHINE: 1

Follow-up By
01/30/2027

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Compliance with shell stock tags, condition, display.

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Measured Observations

Item	Location	Measurement	Comments
raw tuna	display case	40.00 Fahrenheit	
water	hand sink kitchen	100.00 Fahrenheit	
high temp sanitizer	dish machine	160.00 Fahrenheit	
salmon	grill	156.00 Fahrenheit	final cooking temp
water	restroom	100.00 Fahrenheit	
raw beef	under counter	39.00 Fahrenheit	
tempura shrimp	deep fryer	196.00 Fahrenheit	final cooking temp
scallop	under counter cooler 2	40.00 Fahrenheit	
rice	rice cooker	136.00 Fahrenheit	
raw pork	walk in cooler	37.00 Fahrenheit	
ambient temp	under counter cooler	41.00 Fahrenheit	
raw salmon	walk in cooler	40.00 Fahrenheit	
raw chicken	prep line cooler	40.00 Fahrenheit	
raw salmon	prep line cooler	41.00 Fahrenheit	
chlorine	under counter dish machine	50.00 PPM	

Overall Comments:

A follow up inspection will be conducted by 07/31/26 to verify compliance. The first follow up inspection is free of charge, any and all subsequent follow up inspections shall be charged at the approved hourly rate of \$282/hr, minimum of one hour.

Discussed with owner that any new construction, remodeling or structural change to the food facility, removing or installing new equipment, or any significant menu change, must submit complete plans to DEH Plan Check. Plan check requirements may be obtained at [www. https://deh.santaclaracounty.gov/](https://deh.santaclaracounty.gov/)

Plan Check General and Technical Questions:

**Email: dehplanchek@deh.sccgov.org
(408) 918-3400**

exit interview conducted with Owner Kevin but signature obtained from Chef because Owner needed to leave.

FACILITY SHALL COMPLETE PLAN CHECK SUBMITTAL, OBTAIN PLAN CHECK APPROVAL, AND OBTAIN FINAL PLAN CHECK INSPECTION BY 01/30/2027.

Failure to comply may lead to enforcement actions such as charged office hearing and/or charged follow up inspections.

Facility shall obtain an ABC license for the sale of alcohol to the public.

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 **8/13/2026**. 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.

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: Derrick Chang
Sushi Chef
Signed On: July 30, 2026