

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 09/28/2023
Program PR0300130 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name JUNG, HYUNHO	Inspection Time 15:00 - 16:00
Inspected By JESSICA ZERTUCHE	Inspection Type FOLLOW-UP INSPECTION	Consent By JIMMY

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 09/27/2023

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

Compliance of this violation has been verified on: 09/28/2023

Cited On: 09/27/2023

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

This violation found not in compliance on 09/28/2023. See details below.

Minor Violations

Cited On: 09/28/2023

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

Inspector Observations: Observed three live cockroaches behind electrical conduit at sushi prep entrance.

[CA] - Facility shall be free from all vermin, including cockroaches.

[COS] - Cockroaches were killed and area was sanitized.

Cited On: 09/27/2023

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

Compliance of this violation has been verified on: 09/28/2023

Measured Observations

N/A

Overall Comments:

Follow up inspection from closure yesterday.

Observed all holes/openings were covered with metal flashing.

Facility has been cleaned and sanitized. Use chlorine bleach and water (100ppm) to sanitize surfaces while operating. Provide tight-fitting lids for food storage.

Facility currently receives monthly pest control treatment, recommend to increase to twice a month.

Continue to:

- 1. Clean: shelves, in sushi boat area, walls and cookline thoroughly.*
- 2. Correct remaining violations from previous report*
- 3. Submit service reports to JESSICA.ZERTUCHE@DEH.SCCGOV.ORG*

A second (billable at \$290/hour) unannounced inspection will occur within 2 months.

Joint inspection with Kaya Alassfar

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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 **10/12/2023**. 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.

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
owner

Signed On: September 28, 2023