

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 FA0213471 - URBAN GRILL INDIAN CUISINE		Site Address 1214 APOLLO WY 404B, SUNNYVALE, CA 94085		Inspection Date 10/14/2026		Placard Color & Score RED 52		
Program PR0305999 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name SRINIVA VEJALLA		Inspection Time 14:10 - 15:35			
Inspected By KATHY VO		Inspection Type ROUTINE INSPECTION		Consent By MANOJ				FSC Not Available

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					N
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				
K15	Food obtained from approved source	X						
K16	Compliance with shell stock tags, condition, display						X	
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					N

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		
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		
K33	Nonfood contact surfaces clean	X	
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices		
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	
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: *Observed employee handling contaminated dishes with gloved hands, then proceeding to handle clean dishes from the mechanical dishwasher without an intermediate handwashing step. [CA] Employees are required to wash their hands: 1) before beginning work, 2) before handling food or clean equipment, 3) as often as necessary during food preparation to remove soil and contamination, 4) when switching from raw to ready to eat foods, 5) after touching body parts, 6) after coughing, sneezing, eating, or drinking, 7) after using the restroom, and 8) any time when contamination may occur. [COS] Specialist intervened and directed employee to properly wash hands prior to handling clean dishes.*

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

Inspector Observations: *****REPEAT VIOLATION**** At the buffet line, measured yogurt and chutneys at 62F. Measured grilled chicken from 90-108F. Per PIC, foods were stocked during opening, or 3 hours prior to temperature measurement. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [COS] Food at the buffet line is discarded after service, or within 4 hours of time of initial removal from temperature control. Discussed utilizing TPHC for foods at buffet line.*

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *****REPEAT VIOLATION**** In the walk-in cooler, observed five large, deep, plastic tubs of onion sauce measuring around 52-56F in the sides and 60F in the center. Per PIC, sauce was cooked last night, cooled at ambient temperature, then stored in the walk-in cooler. Sauce is fully covered with foil. [CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool. [COS] All improperly cooled foods were discarded at the time of inspection.*

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

Inspector Observations: *****REPEAT VIOLATION**** 1. Observed Vermin: Documented in the following areas:*
- Two live adult German cockroaches crawling on the wall in the back storage area, nearby the water heater
- One live adult German cockroach in the cabinets at the front service bar area
- One live nymph German cockroach on the wall nearby the cookline at the kitchen area
2. Photographs: Taken for documentation purposes.
3. Supervisor Notified: Anjani Sircar
4. Notification: The persons in charge during inspection, Sunil and Manoj, have been informed that the facility must close immediately.

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

Minor Violations

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

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Inspector Observations: **REPEAT VIOLATION 1. Facility lacks active food safety manager's certification. [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.**

2. Facility lacks food handler cards for actively working employees. [CA] All food handlers shall maintain an active food handler's card for the duration of their employment. Food handler cards shall be available for review at all times.

K14 - 3 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: Measured the chlorine sanitizer concentration in the mechanical dishwasher at 25 ppm. [CA] Mechanical sanitization shall be accomplished in the final sanitizing rinse by achieving a chlorine concentration of 50 ppm, or as per manufacturer's specifications.

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: **REPEAT VIOLATION Observed facility has a self-service buffet line with multiple individual holding units. Per PIC, the units are self-closing. All units are open at the time of inspection and are not shielded by a sneeze guard at the time of inspection. [CA] Food on display shall be protected from cross-contamination, by the use of an approved sneeze guard that intercept a direct line between the consumer's mouth and the food being displayed.**

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

Inspector Observations: Observed storage of foods directly on the floor in the walk-in freezer. [CA] Food shall be stored six inches above the floor to prevent contamination and facilitate ease of cleaning.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Observed accumulation of dust and grease in the ventilation hoods above cook line. Observed accumulation of grime and grease throughout equipment at the cook line. [CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

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: Observed facility is using an unapproved display case for sweets at the front service counter, and unapproved holding units at the buffet service line. (Brand is unknown. Appears to be international (written in Chinese).) [CA] Installation of new equipment shall obtain approval from this Department. All utensils and equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation).

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: Facility lacks janitorial sink for use. Per PIC, the janitorial sink was removed. [CA] At least one curbed cleaning facility or janitorial sink equipped with hot and cold water and drain shall be provided in the food facility.

Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

Needs Improvement - No rodents, insects, birds, or animals.

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

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Measured Observations

Item	Location	Measurement	Comments
saag	stovetop	143.00 Fahrenheit	
curry	3-door preparation unit	41.00 Fahrenheit	
sanitizer (chlorine)	mechanical dishwasher	25.00 PPM	
grilled chicken	buffet service line	90.00 Fahrenheit	90-108F
biryani rice	preparation counter	135.00 Fahrenheit	TPHC
ambient	walk-in freezer	10.00 Fahrenheit	
yogurt sauce	buffet service line	62.00 Fahrenheit	
chicken	walk-in cooler	41.00 Fahrenheit	
water	3-compartment sink	120.00 Fahrenheit	
onion curry	walk-in cooler	52.00 Fahrenheit	52-60F
water	preparation sink	120.00 Fahrenheit	
water	2-compartment sink	120.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	

Overall Comments:

Routine inspection conducted as part of a change of ownership and structural review inspection. Upon inspection, found major violations (see violation K23) warranting facility closure. The change of ownership and new permit shall not be issued until the major violations are verified as in compliance.

The facility is hereby CLOSED by this department due to evidence of vermin infestation (see violation K23). The facility is required to cease operations immediately, including but no limited to: preparation, service, handling, distribution, and sale of food. The facility must remain closed until all corrective actions below are completed.

Requirements Before Reopening:

1. Complete and sign the provided re-opening checklist.
2. Obtain pest control services and a copy of the latest pest control report from a licensed provider.
3. Submit the re-opening checklist and latest pest control report to district specialist (kathy.vo@deh.sccgov.org) or DEH main line (dehweb@deh.sccgov.org). Upon review, district specialist will schedule the follow-up inspection.

Facility receives weekly pest control services. The last pest control services were received on 10/6/2026 and 10/14/2026. Reports noted no activity at the time of service.

A period of 24 hours from this inspection shall pass before requesting a follow-up inspection. Pest control treatments may require a sufficient amount of contact time to be effective.

- A follow-up inspection to verify compliance of major violations will be conducted upon facility request. The first follow-up inspection is free of charge. Subsequent follow-up inspections after the first follow-up shall be billed at \$290/hour (one hour minimum) during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$664 (minimum of two hours) during non-business hours, and upon inspector availability.

- The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered, or copied. Failure to comply may result in enforcement actions, including but not limited to penalty fees, per County Ordinance Code Section B11-55.

- A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.

**** Due to evidence of repeated violations, permit owner has already been scheduled to attend an Office Hearing. The owner is responsible for enforcement fees associated with the office hearing and all penalties associated with violations. Continued violations will result in further enforcement action in the form of administrative fines and/or permit suspension.*

**** Facility has an open service request (SR0867819) from 2022 for the installation of the bar area and upright mechanical dishwasher. Facility shall contact this Department to complete the required final inspections, and to submit plans for the installation of any new equipment. For general inquiries or to schedule a consultation, site assessment, or plan check inspection, please contact Plan Check at dehplancheck@deh.sccgov.org or call at 408-918-3400 (Monday through Friday, 7:30AM-4:30PM). More information can be found on the DEH website: ehinfo.org.*

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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 **10/28/2026**. 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.

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: Manoj Kumar
Manager
Signed On: October 14, 2026