

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 FA0200145 - ULVACHARU TIFFINS		Site Address 1651 W CAMPBELL AV, CAMPBELL, CA 95008		Inspection Date 07/21/2026		Placard Color & Score RED 53		
Program PR0306577 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name ULVACHARU TIFFINS CAMPE		Inspection Time 10:30 - 12:40			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By JUSTIN				FSC Not Available 01/10/2027

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						
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X					N
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	
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		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used	X	
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		
K34	Warewash facilities: installed/maintained; test strips	X	
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
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		
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

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

Inspector Observations: *REPEAT VIOLATION*

MAJOR:

1. Rice dishes placed out measured between 89F - 125F; cooked approximately 2 hours prior to measurement. PIC stated rice dishes are kept in room temperature then discarded after 4 hours. No time markings observed. (Time as Public Health Control form provided).
2. In the prep line top well, cut tomatoes measured at 69F; placed in the unit approximately 2 hours prior to measurement.
3. In the prep line under counter reach in, multiple Potentially Hazardous Food measured above 41F (rajtama at 45F, mysur at 51F, paneer at 45F). Placed in the unit last night.
4. On prep table, two tomato chutneys in 20 liter containers measured between 89F - 92F; placed out approximately 2 hours prior to measurement.

MINOR:

1. In the prep line cooler, cottage cheese measured at 49F; placed in the unit approximately 3 hours prior to measurement.

Ambient temperature of unit measured at 73F.

[CA]: Potentially Hazardous Food shall be cold held at 41F or below.

[COS]: Food items that measured above 41F for more than 4 hours were voluntarily discarded.

[SA]: Food items that measured above 41F for less than 4 hours were relocated to another functional cooling unit. Rice dishes were time marked to be discarded on the 4th hour after it was removed from temperature control (voluntarily discarded due to restaurant closure). Tomato chutneys voluntarily discarded by Chef as a precaution.

Follow-up By
07/24/2026

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

Inspector Observations: *REPEAT VIOLATION*

In the walk in cooler, vegetable curry in deep and sealed metal container measured at 54F. PIC stated it was cooked and cooled last night.

[CA]: Potentially Hazardous Foods shall be cooled from 135F to 70F within 2 hours and then from 70F to 41F within 4 hours (6 hours total).

Approved cooling methods include;

1. Placing the food in shallow, heat-conductive pans.
2. Separating the food into smaller or thinner portions.
3. Using rapid cooling equipment (no plastic bins or containers).
4. Adding ice as an ingredient.
5. Using ice paddles.
6. Placing containers in an ice bath, stirring food frequently.
7. In accordance to an approved HACCP Plan

[COS]: Vegetable curry voluntarily discarded.

Follow-up By
07/24/2026

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: Dish machine was dispensing 0 ppm of Chlorine sanitizer. Active ware-washing observed.

[CA]: Mechanical dish machine shall be able to dispense 50 ppm of Chlorine sanitize at all times. Discontinue use of dish machine until it is able to dispense 50 ppm of Chlorine.

[SA]: 3 comp sink with Chlorine sanitizer available. Specialist instructed staff to set up 3 comp sink with 100 ppm of Chlorine sanitizer.

Follow-up By
07/24/2026

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

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Inspector Observations: 1. Live cockroaches observed in the following areas:
-approximately 5 cockroaches of varying life stages underneath the prep table close to 2 comp ware-wash sink.
-1 adult on wall at the staircase
-1 nymph on floor of restroom closest to entry door

Follow-up By
07/24/2026

10+ cockroaches observed throughout the facility's prep areas and food storage areas.

Pest control report from All State Pest Control provided for service on 07/20/2026.

2. Photographs: Taken for documentation purposes.
3. Supervisor Notified: Elizabeth T.
4. Notification: The person in charge during inspection, Chef Revlon, has 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.

Requirements Before Reopening:

1. Email the signed and completed Reopening Checklist to the assigned inspector.
2. Submit a copy of the pest control report from a licensed provider.

Minor Violations

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

Inspector Observations: *REPEAT VIOLATION*

Food handlers not provided for all food handler employees.

[CA]: All employees that handle open food or food contact surfaces shall obtain valid Food Handler Cards within 30 days of employment. Food Handler Cards shall be maintained on site and available for review at all times.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: Raid pest control repellent stored upstairs at dry food storage room.

[CA]: Raid pest control is for household use only. Commercial establishments are not approved to use household pest control methods. Discontinue storage/use of unapproved pest repellents.

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

Inspector Observations: *REPEAT VIOLATION*

1. Multiple open bags of food stored in dry storage areas. Multiple food items such as flour containers are stored without a lid at food prep areas.

[CA]: Unpackaged food shall be protected from contamination (overhead and general) during preparation, storage or display by use of lids, labeled containers, display cases, plastic wrap or dispensers.

2. Multiple food items stored on the floor.

[CA]: Food shall be stored at least 6 inches elevated from the floor on approved shelving that is easily cleanable (ex. Dunnage racks)

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 measuring Chlorine sanitizer not provided.

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

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

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Inspector Observations: *REPEAT VIOLATION* 1. Prep line reach in unable to properly cold hold PHFs at 41F or below. Leaking observed inside the reach in section of the unit.

[CA]: Assess/repair/adjust unit as needed. All cooling units shall be able to cold hold PHFs at 41F or below. Discontinue use of unit for PHFs until it is properly working.

COMPLY BY DATE: 07/24/26

2. Unapproved to-go sauce containers used as scoops for portioning.

[CA]: Discontinue storage of handle-less food equipment not approved for use as scoops. Provide food-grade scoops with handles for scooping.

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: Scoops/utensils stored in stagnant water.

[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

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: Back entry doors at the kitchen and near restroom propped open throughout inspection.

[CA]: Facility shall be fully enclosed to prevent entrance of vermin.

Performance-Based Inspection Questions

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

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
sambal	steam table	140.00 Fahrenheit	
water	1 comp prep sink	122.00 Fahrenheit	
rice	steam table	136.00 Fahrenheit	
lentil soup	walk in freezer	-3.00 Fahrenheit	
mango lassi	2 door reach in	41.00 Fahrenheit	
rice	steam table	148.00 Fahrenheit	
water	hand sink	100.00 Fahrenheit	
lentil curry	steam table 2	150.00 Fahrenheit	
ambient temp	2 door reach in	39.00 Fahrenheit	
water	3 comp sink	121.00 Fahrenheit	
milk	warmer	41.00 Fahrenheit	
milk	walk in cooler	40.00 Fahrenheit	

Overall Comments:

Facility is ordered closed due to evidence of a vermin infestation. Facility is prohibited from all food service activities which include, but not limited to: preparation, service, handling, distribution, and sale.

- Facility shall remain closed until vermin infestation is completely abated and authorization is provided by this Division.

- Subsequent follow-up inspection shall be billed at \$282/hour, minimum one hour, during normal business hour, Monday - Friday 7:30 AM to 4:30 PM, and \$645 for a minimum two hours, during non-business hours, and upon inspector availability.

-Contact Specialist, Princess Lagana (Princess.Lagana@deh.sccgov.org), or DEH main line at (408)918-3400 to schedule a follow up inspection.

- 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 red placard. Failure to comply may result in enforcement actions 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

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and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.

**** A period of 24 hours from this inspection shall pass before requesting a follow-up inspection. Please note that pest control treatments for rodents or insects may require a sufficient amount of contact time for these to be effective.**

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 **8/4/2026**. 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: Chef Revlon
Head Chef

Signed On: July 21, 2026