

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 FA0312216 - ULAVACHARU INDIAN BAZAAR		Site Address 717 E EL CAMINO REAL 8, SUNNYVALE, CA 94087		Inspection Date 09/16/2026		Placard Color & Score YELLOW 73		
Program PR0457111 - NO FOOD PREP <5,000 SQ FT - FP06			Owner Name ULAVACHARU INDIAN GROC		Inspection Time 12:30 - 14:15			
Inspected By SUHREET KAUR		Inspection Type ROUTINE INSPECTION		Consent By SIMRAN				FSC Exempt

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		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						

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		
K30	Food storage: food storage containers identified		
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		
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		X
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		
K45	Floor, walls, ceilings: built, maintained, clean		X
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: Cut melons measured 45F-46F in display refrigerator

Follow-up By
09/22/2026

[CA] PHFs shall be held at 41°F or below.

[COS] PHSs were VC&D. See VC&D report.

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: Observed wrapped cut vegetables in standing display refrigerator. Facility lacks hand wash sink and 3- compartment sink. Facility not permitted for any prep.

[CA] All food contact surfaces of utensils & equipment shall be clean and sanitized as required.

[COS] Cut vegetables were VC&D. See VC&D report.

Follow-up By
09/22/2026

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Paper towels not inside dispenser in restroom.

[CA] Single use paper towels shall be maintained inside dispenser.

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

Inspector Observations: Cut packaged cut veggies and fruit missing labeled.

[CA] Food prepackaged in a food facility shall bear a label with the common name of the food

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: Cardboard used to line shelving.

[CA] Discontinue the use of cardboard boxes to line shelves, use approved material that is easily cleanable, durable, smooth, and nonabsorbent.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations: toilet not stocked in dispenser inside restroom.

[CA] Toilet paper shall be maintained inside a dispenser.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Food debris accumulation on floors and walk in freezer.

[CA] Floors in food preparation area shall be kept clean.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
ambient	walkin freezer storage	1.00 Fahrenheit	
cut watermelon packaged	display standing refrigerator	46.00 Fahrenheit	
cut cantelope packaged	display standing refrigerator	48.00 Fahrenheit	
flour tortillas	standing reach in	40.00 Fahrenheit	
cut honeydew packaged	display standing refrigerator	45.00 Fahrenheit	
ice cream fruit bars	standing freezer	15.00 Fahrenheit	
ambient	standing reachin refrgerater	41.00 Fahrenheit	
ambient	walk-in freezer storage	-16.00 Fahrenheit	
naan bread	standing freezer	15.00 Fahrenheit	
tofu	walk-in freezer	-18.00 Fahrenheit	
yogurt	standing reachin refrgerater	41.00 Fahrenheit	
handwash sink	restroom	100.00 Fahrenheit	
2% gallon milk	standing reach-in refrigerator	41.00 Fahrenheit	

Overall Comments:

Joint inspection and report written by Belin Zepeda

A follow up inspection will be conducted in 3 business days for major violations K07 and K14.

Ensure major violations are corrected and kept in compliance. Failure to comply will result in second re-inspection is charged for a minimum 1 hour charge, billed to facility. Do not remove, discard, cover-up or tamper with yellow placard. Failure to comply will result in enforcement actions. Contact our office at 408-918-3400 to schedule follow-up inspection.

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 9/30/2026. 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: Manpreet Kaur
PIC
Signed On: September 16, 2026