

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 FA0212394 - ULAVACHARU TIFFINS	Site Address 3530 EL CAMINO REAL, SANTA CLARA, CA 95051	Inspection Date 03/25/2026
Program PR0304770 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name ULAVACHARU TIFFINS INC	Inspection Time 10:45 - 11:30
Inspected By KATHY VO	Inspection Type FOLLOW-UP INSPECTION	Consent By MARY

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 03/18/2026

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 03/25/2026

Cited On: 03/18/2026

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

This violation found not in compliance on 03/25/2026. See details below.

Cited On: 03/25/2026

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

Inspector Observations: **REPEAT VIOLATION**

1) On the preparation counter, measured chutneys at 68F. Per PIC, chutney containers were moved from the cooler less than 45 minutes prior to temperature measurement. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [SA] Chutneys were placed into an ice bath during inspection. Discussed with PIC that facility shall keep chutneys fully submerged into ice bath.

2) On the preparation unit, measured chutneys on prepared plates at 68F. Per PIC, chutney was moved from the walk-in cooler and moved to plates for preparation less than 15 minutes prior to temperature measurement. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [SA] Prepared plates were served within the next 15 minutes. Discussed with PIC that facility shall keep chutneys under refrigeration when not under diligent prep.

3) In the hot holding display case, measured lentil patties at 125F. Per PIC, lentil patties were cooked 45 minutes prior to temperature measurement. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [SA] Lentil patties were time marked to be discarded within 3 hours (or within 4 hours from time of initial removal from temperature). The temperature of the display case was turned up again. Ensure internal temperature of foods reaches 135F.

Cited On: 03/18/2026

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

Compliance of this violation has been verified on: 03/25/2026

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
tomato chutney	walk-in freezer	28.00 Fahrenheit	
ginger, tomato chutney	preparation counter	67.00 Fahrenheit	
tomato chutney	walk-in cooler	38.00 Fahrenheit	
korma chutney	steam table	139.00 Fahrenheit	
lentil patty	hot holding cabinet	125.00 Fahrenheit	

Overall Comments:

On-site to conduct a follow-up to the last routine inspection (dated 3/18/2026).

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The following major violations have been corrected:

- **K06: Inadequate handwash facilities. Observed all handwash stations are fully stocked with soap and single use towels and are accessible during inspection.**

- **K09: Proper cooling methods. No foods actively cooling at the time of inspection. Measured all items in the walk-in cooler at proper holding temperatures. Per PIC, items were cooked last night, placed into shallow metal containers, then properly cooled in the freezer. Per PIC, facility will obtain an ice paddle to facilitate rapid cooling.**

See violation K07 for outstanding major violation.

The facility has earned a "PASS" for this inspection. Continue to address remaining violations as cited on the routine inspection report.

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 **4/8/2026**. 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: Mary Bethala
Manager
Signed On: March 25, 2026