

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 FA0255881 - CHENNAI TIFFINS		Site Address 2690 EL CAMINO REAL, SANTA CLARA, CA 95051		Inspection Date 02/19/2026		Placard Color & Score RED 36		
Program PR0373664 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name SUDUPI INC		Inspection Time 10:10 - 13:00			
Inspected By KATHY VO		Inspection Type ROUTINE INSPECTION		Consent By KARTHIKEYAN				FSC

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification			X				N
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		X			N
K06	Adequate handwash facilities supplied, accessible		X		X			N
K07	Proper hot and cold holding temperatures		X		X			N
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods		X		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				

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		
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	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
K39	Thermometers provided, accurate	X	
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices	X	
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	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

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 a food worker wipe their nose while at the cooks line and subsequently use a spatula in conjunction with their hands to remove dosa off of the flat grill.

Follow-up By
02/20/2026

[CA] Properly wash hands with soap, warm water and dry using single use paper towels as required. Gloves shall be properly used and changed when required.

[COS] The violation was corrected by the specialist directing the dosa to be discarded and directing the food worker to successfully wash their hands before resuming food preparation.

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

Inspector Observations:

1. The only kitchen handwashing sink was observed blocked by a large rolling trash can in front of the station with a wiping cloth bucket stored in the basin of the sink at the start of this inspection.

Follow-up By
02/20/2026

[CA] Maintain the handwashing sink accessible and unobstructed at all times.

[COS] The wiping cloth bucket and trash can were relocated at this time.

2. Soap was not available at the kitchen hand washing sink.

[CA] Handwashing cleanser shall be provided in dispensers; heated-air hand drying device may be substituted for single-use sanitary towels.

[COS] A pump bottle of soap was placed at the kitchen hand washing sink by the manager.

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

Inspector Observations:

1. Potentially hazardous foods stored in the walk in cooler since the previous night measured between 49F - 51F. The walk in cooler was determined to be inoperable at this time.

Follow-up By
02/20/2026

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] All potentially hazardous foods in the walk in cooler were discarded. See attached VC&D form.

2. Multiple containers of cooked vegetables and soups in the steam table measured below 135F at the top portions of the containers (115F-120F), and above 135F at the lower portions of the containers. The person in charge stated that the foods were cooked and placed in the unit approximately 1.5 hours prior.

[CA] Maintain PHF above 135F while hot holding.

[COS] The foods were returned to the stove to reheat above 165F.

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

Inspector Observations:

Food was observed set on a preparation table at ambient temperature measured at 131F, 81F, and 97F. The person in charge stated that the foods were set at ambient temperature approximately 2 hours prior and set aside for personal consumption.

Follow-up By
02/20/2026

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[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.

[SA] The foods were set aside to be consumed within two hours with any remainder being discarded.

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations:

Observed the warewashing sink to drain directly onto the floor throughout the warewashing area in front of the walk in cooler. The wastewater piping was observed removed at the terminal end. The manager stated that the piping between the grease interceptor and three compartment sink was damaged and then removed.

Follow-up By
02/20/2026

[CA] Food facility shall not operate if there is sewage overflowing or backing up in the food facility. The food facility, or impacted areas, shall remain closed until all plumbing problems have been corrected and all contaminated surfaces have been cleaned and sanitized.

Minor Violations

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

Inspector Observations:

A valid food safety manager certification was not available at this time. The person in charge stated that their certification is expired.

[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.

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

Inspector Observations:

1. Observed two dead adult cockroaches in a metal bowl/container in the back storage area. No other evidence of cockroach activity was observed at this time.

2. Observed two dried rodent droppings on top of and on the floor below the one door reach in cooler near the kitchen entrance and two dried rodent droppings on the floor below the storage table adjacent to the walk in cooler.

[CA] Clean and sanitize area of dead cockroaches or old droppings.

Follow-up By
02/20/2026

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:

Observed multiple spice containers stored without lids at the storage shelf between the cooking area and warewashing area.

[CA] Store open bulk foods in approved NSF containers with tight fitting lids.

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

Inspector Observations:

Remove the accumulation of grease throughout the shelving throughout the facility and the equipment at the cooks line.

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

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K35 - 2 Points - Equipment, utensils - Unapproved, unclear, 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:

1. The walk in cooler was determined to be unable to maintain potentially hazardous foods at or below 41F. The ambient temperature of the unit measured at 50F via IR and thermopen.

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

2. Observed a food worker using a measuring device without a handle to dispense batter for cooking.

[CA] Utilize a utensil with a dedicated handle to prevent cross contamination.

3. Repair the gasket for the two door upright cooler at the back storage room.

[CA] Maintain equipment in good repair.

4. Observed the walk in freezer door to not be fully secured to the hinges.

[CA] Maintain equipment in good repair.

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:

Observed single use yogurt containers being re-used for food storage

[CA] 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).

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations:

1. Observed a heavy accumulation of grease throughout the filters of the ventilation hood.

[CA] All hood ventilation filters shall be in place and in good repair.

2. Observed the flat top grill to be installed not fully below the ventilation hood.

[CA] There shall be a minimum of 6 inches overhang of ventilation hood over cooking equipment.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations:

A probe thermometer was not available at the time of inspection.

[CA] A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations:

1. Observed the waste water pipe below the three compartment sink to be missing the section of piping connecting the sink to the grease interceptor, resulting in waste water being discharged onto the floor.

2. Observed a hosebib located behind the preparation table near the warewashing area to be leaking.

[CA] All plumbing and plumbing fixtures shall be installed in compliance with applicable local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair.

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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:

Observed unused equipment throughout the facility including:

- throughout the inoperable walk in cooler
- non-operational preparation cooler at the kitchen entrance
- above the walk in cooler/freezer

[CA] Remove unused/excess equipment that may contribute to the harborage of vermin.

2. Observed personal medication stored above spices at the dry storage shelf between the warewashing area and cooks line.

[CA] No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces.

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

Inspector Observations:

Observed an accumulation of grime on the floors and walls throughout the facility including but not limited to:

- The floors below the equipment at the cooks line
- The floors below the coolers at the preparation line
- The floors throughout the warewashing
- The walls behind the cooks line

[CA] Walls and/or floors in food preparation area shall be kept clean.

Performance-Based Inspection Questions

- Needs Improvement - Proper hot and cold holding temperatures.
- Needs Improvement - Proper cooling methods.
- Needs Improvement - Hands clean/properly washed/gloves used properly.
- Needs Improvement - Adequate handwash facilities: supplied or accessible.
- Needs Improvement - Demonstration of knowledge; food manager certification.

Measured Observations

Item	Location	Measurement	Comments
Yogurt	Reach in of preparation cooler	40.00 Fahrenheit	
Cooked vegetable mix	Steam table	148.00 Fahrenheit	
Water	Hand washing sink	100.00 Fahrenheit	
Yogurt mix	Upright cooler at front service	40.00 Fahrenheit	
Vegetable paste	Steam table	144.00 Fahrenheit	
Water	Three compartment sink	120.00 Fahrenheit	
Cooked vegetable paste	Preparation cooler near cooks line	39.00 Fahrenheit	
Diced tomatoes	Preparation cooler near cooks line	40.00 Fahrenheit	
Vegetable mix	Reach in of preparation cooler	37.00 Fahrenheit	
Yogurt	Upright cooler at front service	40.00 Fahrenheit	

Overall Comments:

A joint inspection was conducted on this date with K. Vo, REHS, and J. Luces, REHS. This report was generated by J. Luces.

This facility shall remain closed until all major violations have been verified corrected by this department (waste water discharge), and the walk in cooler has been repaired to maintain PHF at or below 41F.

Facility is to immediately cease and desist all operations, including but not limited to food preparation, service, handling, distribution, and sale.

Contact district specialist (kathy.vo@deh.sccgov.org) and supervisor, Anjani Sircar (anjani.sircar@deh.sccgov.org), to schedule a

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follow-up inspection for reopening.

Subsequent follow-up inspection after first follow-up shall be billed \$298/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645 for a 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 per County Ordinance Code Section B11-55.

If this facility is 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.

NOTE: Facility hosts a self-service breakfast buffet on the weekends. In the dining area, observed hot holding equipment (warmers) stored on a table without an approved sneeze guard or overhead coverage. If facility continues to host a self-service buffet, the facility must install an approved sneeze guard to protect food from contamination.

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 3/5/2026. 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: karthikeyan
Manager
Signed On: February 19, 2026