

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 FA0285547 - UGADI INDIAN RESTAURANT		Site Address 950 W EL CAMINO REAL, SUNNYVALE, CA 94087		Inspection Date 06/10/2025	
Program PR0428105 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name SRINI SURAPANENJ		Inspection Time 14:15 - 15:15
Inspected By THAO HA	Inspection Type ROUTINE INSPECTION		Consent By ARUL LOURDUSAMY	FSC Arul Lourdusamy 10/18/2027	

Placard Color & Score
GREEN
85

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		X			
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						
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		
K33 Nonfood contact surfaces clean		
K34 Warewash facilities: installed/maintained; test strips		
K35 Equipment, utensils: Approved, in good repair, adequate capacity		
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		X
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: MAJOR:

1) 1 door beverage cooler measured to have:

- Ambient temperature of 50F
- Yogurt at 60F
- Mango Lassi at 51F
- Millet at 49F
- Curry sauce at 50F

After keeping cooler closed for 40 minutes, ambient temperature did not decrease. Built in thermometer read 38F, ambient temperature measured to be 50F.

MINOR:

Containers of curry observed to be double stacked in prep cooler cold holding inserts in kitchen area. Containers measured to be 44F-48F (see measured observations).

[CA] Keep PHFs at 41F and below for cold holding.

[COS]

PHFs cooked today (within the last 4 hours) were moved to other units to keep cold and PHFs from previous day or stored from night before were discarded. See VC&D report.

Double contained curries were moved to reach in portion of prep cooler

Minor Violations

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: 3-comp sink measured to have hot water at 101F. Hot water at janitorial sink and prep sink measured to be above 120F. 3-comp sink observed to have cold water faucet stuck on open position. [CA] Repair faucet and provide hot water 120F at 3-comp sink dish washing.

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

Inspector Observations: Clutter observed in back of facility by trash area. [CA] Remove clutter and maintain trash area tidy.

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: Some gaps observed under back door of facility. [CA] Provide weather striping to seal back door. Keep back door clothes when not in use.

Performance-Based Inspection Questions

N/A

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Rice salad mix	Side prep cooler	40.00 Fahrenheit	
Yogurt drink	1 door reach in cooler	43.00 Fahrenheit	Per operator made today.
Curry mix	Side prep cooler	48.00 Fahrenheit	
Mango lassi	1 door reach in cooler	46.00 Fahrenheit	Per operator made today.
Warm water	handwash sink	100.00 Fahrenheit	
Millet	1 door reach in cooler	52.00 Fahrenheit	Per operator made today.
Potato mix	Prep cooler by cookline	41.00 Fahrenheit	
cream	back prep cooler	40.00 Fahrenheit	
Ambient temperature	1 door reach in cooler	50.00 Fahrenheit	
Hot water	Janitorial sink	120.00 Fahrenheit	
Chlorine	3-comp sink	100.00 Fahrenheit	
Chickpea curry	2 door cooler in back	39.00 Fahrenheit	
Curried rice	Steam table	141.00 Fahrenheit	
Yogurt	1 door reach in cooler	60.00 Fahrenheit	
Eggplant	Prep cooler by cookline	40.00 Fahrenheit	
Milk	Soup warmer	156.00 Fahrenheit	
Sweet potato mix	back prep cooler	41.00 Fahrenheit	
Hot water	3-comp sink	101.00 Fahrenheit	
Millet	1 door reach in cooler	49.00 Fahrenheit	Per operator from yesterday
Mango lassi	1 door reach in cooler	51.00 Fahrenheit	Per operator from yesterday
Lentil curry	Steam table	174.00 Fahrenheit	
Curry Suace	1 door reach in cooler	50.00 Fahrenheit	
White rice	Rice cooker	156.00 Fahrenheit	
Curried potato mix	Prep cooler by cookline	40.00 Fahrenheit	
Korma	Prep cooler by cookline	44.00 Fahrenheit	Double contained
Cauliflower cooked	back prep cooler	40.00 Fahrenheit	
Mango lassi	2 door reach in cooler by register	40.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: *SOUTHINDIES Vegetarian Vegan Jain Restaurant*

NEW OWNER: *Makarantham LLC*

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP11. An invoice for the permit fee in the amount of \$1580.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 07/01/2025 - 06/30/2026 This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

**Structural Review inspection conducted on 06/10/2025*

**Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.*

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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 **6/24/2025**. 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: Arul Lourdusamy
Manager

Signed On: June 10, 2025