

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 11/28/2023
Program PR0428105 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name SRINI SURAPANENJ	Inspection Time 13:00 - 13:45
Inspected By JESSICA ZERTUCHE	Inspection Type FOLLOW-UP INSPECTION	Consent By NOE	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

N/A

Minor Violations

N/A

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
cold water	handwash sink	65.00 Fahrenheit	hot water also available
hot water	3-comp	130.00 Fahrenheit	

Overall Comments:

This is a follow up inspection, facility was closed on 11/22/2023 due to vermin activity.

Facility received pest control fumigation on 11/24/2023. Pest control company recommends an additional fumigation within 3 weeks. Please follow recommendation to completely eliminate pests.

No vermin activity observed today.

Observed hole near back door was patched, facility was deep cleaned and FRP walls were painted white.

Remove the two metal bars (used to hang ticket orders) hanging on wall near side room, it is difficult to clean and is no longer in use.

Observed most food was moved from bags to food buckets. Ensure tight fitting lids are provided for all buckets, as some were observed with saran wrap cover. Also label foods.

Hot and cold water available to all sinks. However the 3-compartment sink is not able to turn off unless middle valve is turned on. Repair sink so water can be turned off by hot and cold water knobs.

Discussed sanitizing and warewashing. Ensure sanitizer buckets for cleaning are used daily.

Continue regular cleaning and monitoring of facility to prevent future vermin or food contamination issues.

*Received food safety manager certificate. Ensure employees have food handler cards and a person in charge is available at all times. **PERSON IN CHARGE** means the individual present at a FOOD FACILITY who is responsible for the operation of the FOOD FACILITY.*

Facility OK to reopen.

FACILITY RE-OPENED / PERMIT REINSTATED

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 **12/12/2023**. 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.

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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

NDE

Received By: Noe Morales
employee

Signed On: November 28, 2023