

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 FA0214156 - ULAVACHARU TRADITIONAL INDIAN CUISINE	Site Address 685 E EL CAMINO REAL, SUNNYVALE, CA 94087	Inspection Date 10/08/2026
Program PR0304324 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name ULAVACHARU, INC.	Inspection Time 14:05 - 15:05
Inspected By ALEXANDER ALFARO	Inspection Type FOLLOW-UP INSPECTION	Consent By LATHA

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 09/30/2026

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

This violation found not in compliance on 10/08/2026. See details below.

Cited On: 09/30/2026

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

This violation found not in compliance on 10/08/2026. See details below.

Cited On: 09/30/2026

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

This violation found not in compliance on 10/08/2026. See details below.

Cited On: 09/30/2026

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

This violation found not in compliance on 10/08/2026. See details below.

Cited On: 09/30/2026

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

This violation found not in compliance on 10/08/2026. See details below.

Cited On: 09/30/2026

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Compliance of this violation has been verified on: 10/08/2026

Minor Violations

Cited On: 09/30/2026

K31 - 2 Points - Consumer self service does not prevent contamination; 114063, 114065

This violation found not in compliance on 10/08/2026. See details below.

Cited On: 09/30/2026

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

Compliance of this violation has been verified on: 10/08/2026

Cited On: 09/30/2026

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

Compliance of this violation has been verified on: 10/08/2026

Measured Observations

N/A

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Overall Comments:

Notes:

This is the first follow up inspection after the facility was closed due to vermin infestation during a routine inspection and complaint investigation. The first follow up inspection shall be free of charge. Any and all subsequent follow up inspections shall be charged at the approved hourly rate of \$290/hr, minimum of one hour. Facility provided a completed and signed checklist for reopening, a pest control report from Polaris Pest Control confirming no activity at the facility, and proof of corrections of structural repairs via photographs prior to this inspection.

Observations.

- Old rodent droppings were observed at the top of the water heater. No other evidence of activity throughout facility and premises. Staff cleaned immediately onsite.
- No evidence of cockroaches observed throughout facility.
- Facility has done extensive reparations and maintenance to the facility including: repairing wall finishes by securing to the walls, replacing damaged finishes such as FRP, sealing gaps along cove bases, repairing holes in walls, and cleaning the facility.
- Facility has organized storage areas to remove items from the floor and allow for cleaning.
- Facility has removed harborage in the back premises of the facility.
- Facility has ceased storing and preparing foods outside.
- Facility has ceased storing food related equipment outside. Per PIC, they have obtained a storage unit for extra chaffing dishes, transport containers, and other items that are not required for their operation.
- Facility has repaired the urinal in the men's restroom.
- Discussed with Latha about food handling and processing risk factors observed during the routine inspection. Per Latha, they have retrained staff on proper procedures. Discussed cooling process, buffet requirements, handwashing practices, and proper use of time as a public health control.

Facility is okay to open.

An additional follow up inspection shall be conducted to verify compliance with other major violations not observed to be corrected today due to facility's closure.

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 **10/22/2026**. 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.

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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



Received By: Latha
Business Manager

Signed On: October 08, 2026