

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 08/05/2025		Placard Color & Score YELLOW 46		
Program PR0304324 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name ULAVACHARU, INC.		Inspection Time 12:00 - 14:40			
Inspected By SUHKREET KAUR		Inspection Type ROUTINE INSPECTION		Consent By AUSTIN				FSC Not Available

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		X			N
K07	Proper hot and cold holding temperatures	X						
K08	Time as a public health control; procedures & records		X		X			N
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		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	X	
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		
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		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate	X	
K40	Wiping cloths: properly used, stored	X	
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

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

Inspector Observations: *Repeat violation

Lack of paper towels at hand wash sink in the kitchen.

[CA] Provide single use paper towels in dispensers at all times.

[COS] Paper towels restocked.

Follow-up By
08/12/2025

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

Inspector Observations: Buffet:

Measured PHFs at buffet station above 41F and below 135F.

Per PIC, all these buffet items are prepared between 10:30-11 AM and discarded at the end of lunch shift at 2:30 PM.

Follow-up By
08/12/2025

Kitchen:

Measured briyani, half booked paneer and chicken below 135F stored at room temperature. Measured cooked eggplant and cooked potatoes at 90-91F stored at room temperature.

Per PIC, all these items were cooked or reheated at 10:30 AM or after.

[CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.

[COS] PIC time marked the items to discard at the end of 4 hours from when it was taken out of temperature control.

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

Inspector Observations: In walk in cooler next to tandoor oven:

Measured buckets of sauces for paneer and meats at 45-47F. Per PIC, all the were cooked and cooled yesterday and were not removed from the walk in cooler since then.

In walk in cooler next to three compartment sink:

Measured a tray of cooked cauliflower at 51F. Per PIC, it was not cooked and cooled yesterday and has not been taken out of the walk in cooler.

In small under counter refrigerator:

Boiled eggs measured at 60F in refrigerator near briyani storage. Per PIC, the eggs were cooked and cooled yesterday.

[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.**

[COS] PIC VC&D (Voluntary Condemnation and Destruction) all these PHFs. See VC&D report.

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K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: *Observed employee washing dishes without sanitizing step at three compartment sink.*
[CA] *Manual warewashing shall be accomplished by using a three-compartment sink where the utensils are first precleaned, washed with hot soapy water, rinsed with hot water, sanitized with an approved method, and air dried. Use 1 TBS of bleach (5.25%) per 1 gal. of water for chlorine solution (100 PPM). Use 1 tbs of quaternary ammonium (10%) per 2 gal. of water for quaternary ammonium (200 PPM).*
[COS] *Employee set up sanitizer compartment to sanitize the dishes as directed by manager.*

Follow-up By
08/12/2025

Observed accumulation of black and brown mold like substance on inside white panel of ice machine, water dripping from the panel is contaminating the ice.

[CA] *Clean and sanitize the ice machine.*

[COS] *PIC cleaned the panel and turned off the ice machine to discard the contaminated ice.*

Minor Violations

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

Inspector Observations: **Repeat violation*

Lack of food handler cards for most of the employees in the facility.

[CA] *Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.*

Lack of food manager certificate in the facility. One food manager certificate cannot be used for more than one facility. No certified person at a food facility may serve at any other food facility as the person required to be certified.

[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: *Observed a few flies near walk in cooler and dough mixer area.*

[CA] *Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.*

Observed old rodent droppings on maintenance tools table behind the facility, near tandoor oven for catering.

[CA] *Clean and sanitize area of old droppings.*

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: *Observed fish thawing in water containers with no running water sitting in prep sink and on counter next to back door.*

[CA] *Frozen potentially hazardous food shall only be thawed in one of the following ways:*

- 1) under refrigeration that maintains the food temperature at 41°F or below,*
- 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain,*
- 3) in a microwave oven if immediately followed by immediate preparation,*
- 4) as part of a cooking process.*

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)

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Inspector Observations: *Repeat violations

Multiple food containers stored directly on floor in walk in coolers, walk in freezers and in the kitchen.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

**Follow-up By
08/12/2025**

Observed a lot of bulk food containers open and without lids throughout the facility.

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

Observed produce and prep tables stored behind the facility along with a lot of equipment used for catering service.

[CA] All food shall be separated and protected from contamination.

Food preparation shall be conducted within a fully enclosed food facility.

Adequate and suitable space shall be provided for the storage of food, maintain storage area clean and dry to prevent contamination.

Store all food items inside the the facility by 8/7/25.

Observed raw marinated chicken stored above open containers of cooked chicken.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

Observed some items at buffet line stored without sneeze guards.

[CA] Food on display shall be protected from contamination by the use of packaging, counter, service line, or sneeze guards that intercept a direct line between the consumer's mouth and the food being displayed, containers with tight-fitting securely attached lids, display cases, mechanical dispensers, or other effective means.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, 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: *Repeat violation

Drainboard at three compartment sink is broken and leaking water.

[CA] Equipment and utensils shall be designed and constructed to be durable and retain characteristic qualities under normal use conditions.

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

Inspector Observations: Lack of probe thermometer in the facility.

[CA] An accurate easily readable metal probe thermometer (accurate to +/- 2°F) that is designed to measure the temperature of thin masses shall be provided and readily available to accurately measure the temperatures of potentially hazardous foods.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Observed soiled wiping clothes stored at cookline area.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

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: Observed water dripping from pipe under kitchen hand wash sink.

[CA] Repair plumbing fixture and maintain in clean and good repair.

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 back door to the kitchen and towards dry storage rooms propped open.

[CA] Keep back door closed at all times to prevent the entrance and harborage of vermin.

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

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Inspector Observations: Accumulation of black grime on wall next to three compartment sink, water standing on the floor under three compartment sink and hand wash sink.

Observed flour and other food debris on floor in dry storage rooms.

[CA] Walls and/or floors shall be maintained in clean and good condition.

Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

Needs Improvement - Time as a public health control; procedures & records.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
Butter chicken	On burner	166.00 Fahrenheit	
Lentil	Large walk in cooler	41.00 Fahrenheit	
Water	Hand wash sink	100.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Boiled eggs	Under counter refrigerator	60.00 Fahrenheit	
Mango lassi	Front display beverage unit	41.00 Fahrenheit	
Noodles	Large walk in cooler	41.00 Fahrenheit	
Potatoes (COOKED)	On counter near warewash area	90.00 Fahrenheit	
Chlorine	Dish machine	10.00 PPM	
Paneer (cooked)	Prep unit reach in- in front of cookline	41.00 Fahrenheit	
Cooked chicken	Prep unit top insert in front of cookline	41.00 Fahrenheit	
Cooked chicken	Small walk in cooler	41.00 Fahrenheit	
Heavy cream	Large walk in cooler	41.00 Fahrenheit	
Cooked sauces	Prep unit top insert in front of cookline	41.00 Fahrenheit	
Eggplant (COOKED)	On counter near warewash area	91.00 Fahrenheit	

Overall Comments:

Follow-up inspection will be conducted on 8/12/25 to follow up on major violations. Ensure major violations are corrected and kept in compliance. Failure to comply will result in second re-inspection charged at \$298/hr for a minimum 1 hour charge, billed to facility. Do not remove, discard, cover-up or tamper with yellow placard. Failure to comply will result in enforcement actions. Contact district specialist at 4089183460 to schedule follow-up inspection.

Work on correcting the repeated violations. Further enforcement actions may be taken if these violations are repeated at future inspections.

For remote storage, contact Department of Environmental Health Plan Check at (408) 918-3400 or dehplancheck@deh.sccgov.org. Plan Check approval is required prior to adding remote storage on site.

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 **8/19/2025**. 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.

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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: AUSTIN VAZ
MANAGER
Signed On: August 05, 2025