

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 FA0212394 - ULAVACHARU TIFFINS	Site Address 3530 EL CAMINO REAL, SANTA CLARA, CA 95051	Inspection Date 10/12/2023
Program PR0304770 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name ULAVACHARU TIFFINS INC	Inspection Time 15:00 - 16:00
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION	Consent By SANDEEP

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 09/29/2023

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

Compliance of this violation has been verified on: 10/12/2023

Minor Violations

Cited On: 10/12/2023

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

Inspector Observations: Repeated violation: Couple of the employees do not have food handler cards.

[CA] Employee engaged in food preparation, storage, and service and who do not have food safety certificate must take food handler cards within a month of hire.

Follow-up By
10/26/2023

California approved Food Handler Card (FHC) class providers

All Directory Listing

(a)<https://anabpd.ansi.org/Accreditation/credentialing/certificate-issuers/AllDirectoryListing?prgID=228,238&statusID=4nsi.org>

Cited On: 10/12/2023

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Cooling of freshly boiled potatoes was being done at room temperature back in the kitchen area.

[CA] All hot-held food products must be cooled from 135 OF to 70 OF within the first two hours and from 70 OF to 41 OF with another four hours using ice bath, rapid chiller, or smaller portions. The manager was demonstrated on the proper cooling procedure using an ice bath and smaller portions.

Follow-up By
10/26/2023

Cited On: 10/12/2023

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: Many open bag food products were stored on the shelf of in the dry storage area.

[CA] Store all open bag food products in properly labeled bulk containers.

Follow-up By
10/26/2023

Cited On: 10/12/2023

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: The wet rice grinder observed back in the kitchen area is not NSF/ANSI approve or ETL/UL sanitation listed.

[CA] Equipment used in the facility must be commercial grade one. Replace the grinder with an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation) equipment one.

Follow-up By
10/26/2023

Cited On: 10/12/2023

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: The back door was left open.

[CA] To prevent insect/rodent infections, keep the backdoor always closed or install a screen door.

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

Inspector Observations: Repeated violations: Food residue and slime buildup was observed on the floor and the floor sinks located below the preparation and wash sinks.

[CA] Conduct a thorough and regular cleaning on the floor areas.

Excessive water accumulation was observed on the floor below the dishwashing sinks.

[CA] Keep the floor areas neat, clean, and dry at all the time.

**Follow-up By
10/26/2023**

Measured Observations

Item	Location	Measurement	Comments
Hot water	Three compartment sink	129.00 Fahrenheit	
Chlorine	Mechanical dishwasher	50.00 PPM	

Overall Comments:

Note: This is a follow-up inspection to the routine inspection conducted on 9/29/23. During the time of the routine inspection, facility found to have handwashing, storage, and preparation issues. Therefore, a follow-up inspection was scheduled for today. The handwashing issue is resolved, but the restaurant has not addressed most of the other minor issues.

Therefore, another follow-up inspection at a charge of \$290/hour to the owner shall be conducted sometime next week.

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 **10/26/2023**. 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.

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: Sandeep Reddy
Manager

Signed On: October 12, 2023