

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 FA0213471 - URBAN GRILL INDIAN CUISINE	Site Address 1214 APOLLO WY 404B, SUNNYVALE, CA 94085	Inspection Date 08/04/2025
Program PR0305999 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name SRINIVA VEJALLA	Inspection Time 11:00 - 11:30
Inspected By KATHY VO	Inspection Type FOLLOW-UP INSPECTION	Consent By MANOJ KUMAR

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 07/31/2025

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

Compliance of this violation has been verified on: 08/04/2025

Cited On: 07/31/2025

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

Compliance of this violation has been verified on: 08/04/2025

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
biryani rice	side service area	160.00 Fahrenheit	TPHC
boiled egg	2-door under counter	41.00 Fahrenheit	

Overall Comments:

On-site to conduct a follow-up to the routine inspection conducted on 7/31/2025.

The following major violations have been corrected:

- FP K06: Adequate handwash facilities supplied and accessible. Observed handwash station in the kitchen and side service area are both fully stocked with soap and single use towels.

- FP K07: Proper hot and cold holding temperatures. Observed receipt nearby the foods held at the side service station marking the start and end time when the food is removed from temperature control. Per PIC, the foods will be held on TPHC and appropriately time marked, while boiled eggs and cooked cauliflower will be held in refrigeration from now on.

Completed TPHC form during inspection for: vegetable dum biryani, chicken dum biryani, and biryani rice. Facility is to keep written documentation on-site and available for review. Facility may elect to use TPHC or keep listed foods on temperature control (hot on the stove) depending on facility's needs, to be discussed.

Continue to address remaining violations as cited on the routine inspection report.

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 **8/18/2025**. 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: Manoj Kumar
Manager

Signed On: August 04, 2025