

**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**

<b>Facility</b> FA0200145 - ULVACHARU TIFFINS		<b>Site Address</b> 1651 W CAMPBELL AV, CAMPBELL, CA 95008		<b>Inspection Date</b> 07/16/2025	
<b>Program</b> PR0306577 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			<b>Owner Name</b> ULVACHARU TIFFINS CAMPE		<b>Inspection Time</b> 10:20 - 12:15
<b>Inspected By</b> PRINCESS LAGANA	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> REVLON	<b>FSC</b> Yusuf Mohammad 01/10/2029		

<b>Placard Color &amp; Score</b>
<b>GREEN</b>
<b>72</b>

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						S
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						S
K07 Proper hot and cold holding temperatures		X		X			N
K08 Time as a public health control; procedures & records					X		
K09 Proper cooling methods			X				N
K10 Proper cooking time & temperatures					X		
K11 Proper reheating procedures for hot holding	X						S
K12 Returned and reservice of food	X						
K13 Food in good condition, safe, unadulterated	X						
K14 Food contact surfaces clean, sanitized			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		
K27 Food separated and protected		
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used		
K30 Food storage: food storage containers identified	X	
K31 Consumer self service does prevent contamination		
K32 Food properly labeled and honestly presented		
K33 Nonfood contact surfaces clean	X	
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	X	
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored		
K41 Plumbing approved, installed, in good repair; proper backflow devices		
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		
K45 Floor, walls, ceilings: built, maintained, clean		
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

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

**Inspector Observations: \*REPEAT VIOLATION\***

1. On prep table, tamarind rice measured at 122F and lemon rice measured at 119F. Chef stated it was cooked approximately 30 minutes prior to measurement and is kept in room temperature. On prep table, multiple chutney's measure between 61F - 75F. Chef stated it was made approximately 2 hours prior to measurement. Chef stated items are kept in room temperature. No Time As A Public Health Control procedures/time markings observed.
2. On prep line cooler top well inserts, multiple Potentially Hazardous Food (PHF) measured between 58F - 63F. Chef stated it was placed on unit approximately 2 hours prior to measurement. Ambient temperature of unit measured at 60F.

[CA]: Potentially Hazardous Foods shall be cold held at 41F or below at all times.

[SA]:

1. PHFs were time marked to be discarded on the 4th hour it was removed from temperature control.
2. PHFs were relocated to working coolers to rapidly cool down.

Note: Time As A Public Health Control (TPHC) procedures were completed. Ensure TPHC procedures are followed and document is kept on site.

### Minor Violations

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

**Inspector Observations: \*REPEAT VIOLATION\***

Food handlers not provided for all food handler employees.

[CA]: All employees that handle open food or food contact surfaces shall obtain valid Food Handler Cards within 30 days of employment. Food Handler Cards shall be maintained on site and available for review at all times.

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

**Inspector Observations: \*REPEAT VIOLATION\***

Upma and yogurt actively cooling in containers completely secured with saran wrap.

[CA]: Potentially Hazardous Foods shall be cooled from 135F to 70F within 2 hours and then from 70F to 41F within 4 hours (6 hours total).

Approved cooling methods include;

1. Placing the food in shallow, heat-conductive pans.
2. Separating the food into smaller or thinner portions.
3. Using rapid cooling equipment (no plastic bins or containers).
4. Adding ice as an ingredient.
5. Using ice paddles.
6. Placing containers in an ice bath, stirring food frequently.
7. In accordance to an approved HACCP Plan

[COS]: Chef loosened the covers of the items.

K14 - 3 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: \*REPEAT VIOLATION\***

Large clean pot stored on the stairs leading to dry storage area.

[CA]: All cleaned equipment and utensils shall be stored in a clean, dry location where they are not exposed to splash, dust, or other contamination, and at least six inches above the floor.

[COS]: Pot was relocated to ware-wash sink to be cleaned and sanitized.

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

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**Inspector Observations: \*REPEAT VIOLATION\***

**Floor sink underneath the dish machine/2 comp sink observed blocked but not overflowing. Specialist ran the dish machine, 2 comp sink, and 3 comp sink and floor sink did not back up due to drain pipes being connected to a different floor sink. Chef stated no drain pipes are connected to the blocked floor sink.**

**[CA]: Unclog floor sink. Liquid waste shall be disposed through the approved plumbing system and shall discharge into the public sewerage or into an approved private sewage disposal system.**

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

**Inspector Observations: \*REPEAT VIOLATION\***

**1. Multiple open bags of food stored in dry storage areas.**

**[CA]: All open bags of dry food shall be transferred or stored in food grade containers and covered with a fitted lid.**

**2. Food containers of white powder food product missing label with common food name.**

**[CA]: Ensure containers of food items that cannot be easily identified are labeled with the common name at all times.**

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

**Inspector Observations: Accumulation of grease and dust on the baffle filters of hood.**

**[CA]: Clean hood.**

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: 1. Prep line top wells not able to properly cold hold PHFs at 41F or below.**

**[CA]: Assess/repair/adjust unit as needed. All cooling units shall be able to cold hold PHFs at 41F or below.**

**Discontinue use of unit for PHFs until it is properly working.**

**2. \*REPEAT VIOLATION\***

**Plastic disposable containers used as scoops.**

**[CA]: Discontinue storage of handle-less food equipment not approved for use as scoops. Provide food-grade scoops with handles for scooping.**

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

**Inspector Observations: Ice scoop in direct contact with ice in ice machine.**

**[CA]: Scoops which are stored in food containers for portioning shall be stored in a manner which prevents the handle of the scoop from coming into direct contact with food (for ex: handles facing up).**

## Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

Needs Improvement - Proper hot and cold holding temperatures.

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## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
water	prep sink	121.00 Fahrenheit	
cut tomatoes	prep line top well insert	63.00 Fahrenheit	chili paste with tomato: 61F cooked cilantro: 55F cottage cheese: 58F
ambient temp	produce 2 door reach in	41.00 Fahrenheit	
water	hand sink at cook line	100.00 Fahrenheit	
upma	steam table	170.00 Fahrenheit	
mint chutney	walk in cooler	41.00 Fahrenheit	
water	2 comp sink	120.00 Fahrenheit	
water	3 comp sink	125.00 Fahrenheit	
mango lassi	2 door reach in front	41.00 Fahrenheit	
raita	prep line cooler reach in	41.00 Fahrenheit	
taomato chutney	prep line cooler reach in	40.00 Fahrenheit	
vegetable curry	steam table	171.00 Fahrenheit	
chenna masala	walk in cooler	39.00 Fahrenheit	
tiffin sambar	stove top	194.00 Fahrenheit	reheat for hot holding temp
tomato chutney	walk in cooler	40.00 Fahrenheit	

## Overall Comments:

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 **7/30/2025**. 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.

### Legend:

<b>[CA]</b>	Corrective Action
<b>[COS]</b>	Corrected on Site
<b>[N]</b>	Needs Improvement
<b>[NA]</b>	Not Applicable
<b>[NO]</b>	Not Observed
<b>[PBI]</b>	Performance-based Inspection
<b>[PHF]</b>	Potentially Hazardous Food
<b>[PIC]</b>	Person in Charge
<b>[PPM]</b>	Part per Million
<b>[S]</b>	Satisfactory
<b>[SA]</b>	Suitable Alternative
<b>[TPHC]</b>	Time as a Public Health Control




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**Received By:** Revlon Fernandez  
Chef

**Signed On:** July 16, 2025