

# 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> FA0285547 - UGADI INDIAN RESTAURANT		<b>Site Address</b> 950 W EL CAMINO REAL, SUNNYVALE, CA 94087		<b>Inspection Date</b> 09/25/2024		<b>Placard Color &amp; Score</b> <div style="font-size: 2em; font-weight: bold; text-align: center;">RED N/A</div>		
<b>Program</b> PR0428105 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> SRINI SURAPANENJ		<b>Inspection Time</b> 13:10 - 14:15			
<b>Inspected By</b> JESSICA ZERTUCHE		<b>Inspection Type</b> RISK FACTOR INSPECTION		<b>Consent By</b> SRINI SURAPANENJ				<b>FSC</b> Srin Surapaneni 5/1/2027

  

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						N
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				N
K06	Adequate handwash facilities supplied, accessible			X				N
K07	Proper hot and cold holding temperatures	X						
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods					X		
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					
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		
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		
K36	Equipment, utensils, linens: Proper storage and use		
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		X
K58	Placard properly displayed/posted		

## Comments and Observations

### Major Violations

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: Sanitizer (Bleach) is not available at the facility**

**[CA] - Facility shall not operate without approved sanitizer available. Such as Quat Ammonium or Bleach (chlorine).**

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

**Inspector Observations: Found multiple live cockroaches in the food prep areas. Found 2 live in the order ticket holder on the wall, 3 live at the large mixer holder above the mop sink. And one live nymph (baby) cockroach crawling on the wall above the 3-compartment sink.**

**[CA] The premises of each food facility shall be kept free of vermin. A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s). The food facility shall cease operation of the food facility immediately. The food facility shall remain closed until: there is no longer evidence of a vermin infestation; all contaminated surfaces have been cleaned and sanitized; and contributing factors such as cleaning, repairs, and the elimination of harborages have been resolved.**

**Do not use Boric Acid, all pesticides shall be applied by an approved pest control company.**

**Recommend to increase processional pest control service to twice a week.**

### Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

**Inspector Observations: Observed employee rinse hands at the food prep sink without soap and dried hands on apron**

**[CA] - Properly wash hands with soap, warm water and dry using single use paper towels as required.**

**[COS] - Employee washed hands again with soap and dried with paper towel.**

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Inspector Observations: No soap available for the handwash sink.**

**[CA] - Provide handwashing cleanser in dispenser at handwash stations at all times.**

**[COS] - Soap provided**

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

**Inspector Observations: Hot water peaked at 100F at the 3-compartment sink, it appears cold water faucet does not turn off.**

**[CA] - Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.**

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

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**Inspector Observations:** Our records indicate this facility is operating without a valid permit and has a delinquent account. Your balance due is \$ \$1,975.00. Payment must be made immediately to DEH at the address at the top of this report or via our website at [www.Ehinfo.org](http://www.Ehinfo.org).

Follow-up By  
09/27/2024

**A facility that submits payment of the outstanding balance within 48 hours (2 business days) of this notice will be issued and mailed an operating permit by this department. Failure to comply within 48 hours will result in facility closure and additional enforcement, including but not limited to reinspection(s) and additional cost recovery fees.**

**A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.**

## MAKE PAYMENT PRIOR TO REINSPECTION

### Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.  
Needs Improvement - Communicable disease; reporting/restriction/exclusion.  
Needs Improvement - Hands clean/properly washed/gloves used properly.

### Measured Observations

Item	Location	Measurement	Comments
potato and onion dish	hot holdign	174.00 Fahrenheit	
cooked potatoes	tall refrigerator	40.00 Fahrenheit	
warm water	handwash sink	120.00 Fahrenheit	
hot water	3-comp	100.00 Fahrenheit	
yogurt	reach in	40.00 Fahrenheit	
dal	just cooked	180.00 Fahrenheit	
curry cooked	freezer	40.00 Fahrenheit	

### Overall Comments:

**Facility is hereby closed due to vermin (cockroaches) and no sanitizer.**

**Do not prep, cook, cater, take out orders or third party delivery**

**For reinspection contact 408-918-3400 and ask to speak desk duty inspector.**

**For Friday call Nha - 408-918-3485**

**Weekend and evenings are subject to inspector availability, and are billable at \$645 per 2 hours (minimum 2 hours).**

**First reinspection is free of charge, second reinspection is billable at \$298/hour (minimum 1 hour)**

## CLOSURE / PERMIT SUSPENSION NOTICE

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 **10/9/2024**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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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: SRINI SURAPANENI  
MANAGER

Signed On: September 25, 2024