

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 FA0255881 - CHENNAI TIFFINS		Site Address 2690 EL CAMINO REAL, SANTA CLARA, CA 95051	Inspection Date 02/20/2026
Program PR0373664 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name SUDUPI INC	Inspection Time 14:15 - 15:40
Inspected By ANABELLE GARCIA	Inspection Type FOLLOW-UP INSPECTION	Consent By KARTHIKEYAN RAMACHANDRAN	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 02/19/2026

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Compliance of this violation has been verified on: 02/20/2026

Cited On: 02/19/2026

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

Compliance of this violation has been verified on: 02/20/2026

Cited On: 02/19/2026

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

Compliance of this violation has been verified on: 02/20/2026

Cited On: 02/19/2026

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

Compliance of this violation has been verified on: 02/20/2026

Cited On: 02/20/2026

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations:

Major: Water temperature at the three composition sinks measured 90F.

Minor: Water temperature at the kitchen hand wash sink measured 90F.

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at hand wash sinks. Hand wash sinks shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.

[COS] Operator adjusted water heater. Water temperature remeasured at a maximum of 130F.

Cited On: 02/19/2026

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

Compliance of this violation has been verified on: 02/20/2026

Minor Violations

Cited On: 02/19/2026

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Compliance of this violation has been verified on: 02/20/2026

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Measured Observations

Item	Location	Measurement	Comments
water	hand wash sink	90.00 Fahrenheit	remeasured at 100F.
ambient	walk in cooler	35.00 Fahrenheit	
water	3 comp sinks	90.00 Fahrenheit	remeasured at 130F
chutney sauce	walk in cooler	34.00 Fahrenheit	

Overall Comments:

Follow-up inspection to the routine inspection conducted on 2/19/26. Facility was closed due to sewage backup.

Observations:

K41: Waste water pipe below 3 compartment sink has been repaired.

K22: No sewage backup/overflow observed.

K35: Walk in cooler has been repaired, ambient temperature measured 35F.

K23: Areas where dead cockroaches and dried rodent droppings were observed have been cleaned and sanitized.

K06: Kitchen hand wash sink observed unobstructed with hand soap available.

K39: Metal probe thermometer has been provided.

Facility is now OPEN.

FACILITY RE-OPENED / PERMIT REINSTATED

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 **3/6/2026**. 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: Karthikeyan Ramachandran
manager

Signed On: February 20, 2026