

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 07/31/2025	
Program PR0305999 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name SRINIVA VEJALLA		Inspection Time 11:30 - 13:45
Inspected By KATHY VO	Inspection Type ROUTINE INSPECTION		Consent By MANOJ KUMAR	FSC Not Available	

Placard Color & Score

YELLOW

67

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		X			
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		
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	X	
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	X	
K34 Warewash facilities: installed/maintained; test strips	X	
K35 Equipment, utensils: Approved, in good repair, adequate capacity		
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	X	
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	X	
K45 Floor, walls, ceilings: built,maintained, clean	X	
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

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

Inspector Observations: At the handwash station in the kitchen, observed lack of paper towels. [CA] Handwash station shall be fully stocked with soap and single use towels at all times. [COS] PIC restocked the dispenser with paper towels.

Follow-up By
08/04/2025

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

Inspector Observations: Measured multiple Potentially Hazardous Foods out of temperature:

- 1. At the side reception area, measured three large pots of biryani rice from 130-165F. Measured boiled eggs at 71F. Per PIC, foods were prepared less than 30 minutes ago. The rice and eggs are kept at room temperature and discarded at the end of service.**
- 2. At the cook line, measured partially cooked cauliflower and potatoes at 70F. Per PIC, foods were prepared less than 30 minutes ago. Cauliflower and potatoes are refried for service, or discarded at the end of service.**

[CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above.
[SA] All foods will be discarded at the end of the lunch shift (within 4 hours of removal from temperature control). Discussed TPHC guidelines and procedures with PIC. Facility is to keep foods on TPHC or temperature control (to be discussed on follow-up.)

Follow-up By
08/04/2025

Minor Violations

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

Inspector Observations: 1. Facility lacks active food safety manager's certification. [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

2. Facility lacks food handler cards for multiple actively working employees. [CA] All food handlers shall maintain an active food handler's card for the duration of their employment. Food handler cards shall be available for review at all times.

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: 1. At the self-service buffet line, observed chafing dishes containing biryani rice is not covered by a sneeze guard. [CA] Food on display shall be protected from cross-contamination, by the use of an approved sneeze guard that intercept a direct line between the consumer's mouth and the food being displayed.

2. Observed bulk rice bags open and uncovered. [CA] After opening, bulk foods shall be transferred to approved, food grade containers with tight fitting lids.

3. Observed multiple spices held in bulk containers that are uncovered. The spices are held on the bottom of a food storage shelf. [CA] Cover containers with lids. Food shall be protected from potential sources of contamination.

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

Inspector Observations: Observed accumulation of dust and grease in the ventilation hood filters. [CA] Ventilation hood filters shall be routinely cleaned and maintained in good repair.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Facility lacks appropriate testing strips for quaternary ammonia sanitizer. [CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

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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: At the self-service station, observed rice paddles are stored in standing water. [CA] Utensils shall be stored in the following manner: 1) in the food with their handles above the top of the food and the container, 2) in running water, 3) in a container of water at 135°F or above, 4) at room temperature if washed within 4 hours of initial use.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Observed multiple soiled wiping cloths stored on food preparation counters. [CA] Wiping cloths shall be stored in an approved sanitizing concentration when not in use.

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: Observed large gap in the ceiling over the mechanical dishwasher due to broken ceiling panel. [CA] Seal all gaps in the facility. The facility shall be fully enclosed to prevent pest entrance and harborage.

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

Inspector Observations: 1. Observed accumulation of water on the floor by the 3-compartment sink. [CA] Floors shall be routinely cleaned.

2. Observed multiple cracked and broken tiles in the floor, especially by the dishwashing area. [CA] Replace broken floor tiles with a smooth and of durable construction and nonabsorbent material that is easily cleanable.

3. Observed the floor in the back dishwashing and food preparation/storage area is missing cove basing. [CA] The juncture of the floor and wall shall be covered with a 3/8-inch minimum radius coving and shall extend up the wall at least 4 inches.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
boiled egg	side preparation counter	71.00 Fahrenheit	
biryani rice	side preparation counter	130.00 Fahrenheit	130-165F
cut watermelon	buffet self-service	41.00 Fahrenheit	
eggplant	fryer	191.00 Fahrenheit	Final cooking temperature.
ambient	walk-in freezer	12.00 Fahrenheit	
cooked cauliflower and potatoes	cook line	70.00 Fahrenheit	
milk	walk-in cooler	41.00 Fahrenheit	
tandoori chicken	buffet self-service	146.00 Fahrenheit	
biryani rice	buffet self-service (chafing dish)	153.00 Fahrenheit	
water	3-compartment sink	120.00 Fahrenheit	
rice	buffet self-service	148.00 Fahrenheit	
water	preparation sink	120.00 Fahrenheit	
sanitizer (quaternary ammonia)	3-compartment sink	300.00 PPM	
cooked chickpeas	2-door preparation unit	41.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
soup	buffet self-service	161.00 Fahrenheit	
sanitizer (chlorine)	mechanical dishwasher	50.00 PPM	
curry	walk-in cooler	41.00 Fahrenheit	

Overall Comments:

A follow-up inspection will be conducted within three business days to verify compliance of major violations. The first follow-up will be free of charge. Subsequent follow-up inspections after the first follow-up shall be billed at \$298/hour during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645/hour during non-business hours, and upon inspector availability.

NOTE: Observed more than 10 employees working at the time of inspection. Discussed with PIC that permit is to be adjusted upon review.

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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 **8/14/2025**. 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:

- [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: July 31, 2025