

**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> FA0212394 - ULAVACHARU TIFFINS		<b>Site Address</b> 3530 EL CAMINO REAL, SANTA CLARA, CA 95051		<b>Inspection Date</b> 03/18/2026	
<b>Program</b> PR0304770 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			<b>Owner Name</b> ULAVACHARU TIFFINS INC		<b>Inspection Time</b> 10:40 - 12:55
<b>Inspected By</b> KATHY VO	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> MARY	<b>FSC</b> Lakshman Koneru 01/10/2029		

**Placard Color & Score**  
**YELLOW**  
**58**

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		X			N
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	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		
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		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: Observed paper towel dispenser is empty at the handwash sink in the cook line. [CA] Handwash stations shall be fully stocked with soap and single use towels at all times. [COS] Employees restocked the paper towel dispenser during inspection.**

Follow-up By  
03/25/2026

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

**Inspector Observations: 1) On the preparation counter, measured ginger and tomato chutney from 68-73F. Per PIC, ginger and tomato chutney containers were moved from the cooler 1 hour prior to temperature measurement. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [SA] Ginger and tomato chutney was relocated to the under counter cooler to facilitate rapid cooling. Recommend to keep chutneys in an ice bath if kept on preparation counter.**

Follow-up By  
03/25/2026

**2) On the preparation unit, measured chutneys on prepared plates at 70F. Per PIC, chutney was moved from the walk-in cooler and moved to plates for preparation less than 15 minutes prior to temperature measurement. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [SA] Prepared plates were relocated to the preparation unit to facilitate rapid cooling. Facility shall keep chutneys under refrigeration when not under diligent prep.**

**3) In the hot holding display case, measured lentil patties at 125-130F. Per PIC, lentil patties were cooked 1 hour prior to temperature measurement. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [SA] Lentil patties were time marked to be discarded within 3 hours (or within 4 hours from time of initial removal from temperature). The temperature of the display case was turned up.**

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

**Inspector Observations: \*\*MAJOR\*\* On the preparation counter, measured fried chilis in a deep container at 75F. Per employee, chilis were cooked 2 hours prior to temperature measurement (8:30 AM), and are frequently replaced. [CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. [COS] Fried chilis were time marked to be discarded by 12:30 PM (within 4 hours of initial removal from temperature). PIC will keep chilis warm at 135F or above.**

Follow-up By  
03/25/2026

**\*\*MINOR\*\* Observed tomato chutneys are cooling inside large, deep, plastic containers without being stirred. (Measured the temperature of chutney from 180F at the center and 140F at the sides at the beginning of inspection, then 170F in the center and 115F at the sides approximately 1 hour later. When stirred, the chutney measured at 165F.) [CA] Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.**

### Minor Violations

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: Observed employee drying wet dishes with a reusable wiping cloth. [CA] Equipment and utensils must be air dried or properly stored to facilitate drying after sanitizing.**

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

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**Inspector Observations:** *Observed two dead cockroaches in the upstairs storage area. No live activity or contamination of food observed. [CA] The premises of a food facility shall be maintained free of vermin.*

**NOTE:** *Facility receives biweekly pest control services. Reviewed last pest control services report from All State Pest Control on 3/16/2026.*

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:** *Observed multiple bulk ingredient bins are open and uncovered. [CA] After opening, bulk ingredients shall be transferred to approved, food grade containers with tight fitting lids.*

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

**Inspector Observations:** *Observed multiple food containers stored on the floor throughout the walk-in cooler, walk-in freezer, and upstairs storage area. [CA] Food shall be stored at least six inches above the floor to prevent contamination.*

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

**Inspector Observations:** *Observed accumulation of dust and grease on the ventilation hood above the cook line. Observed grease dripping from the ventilation hood. [CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.*

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:** *1) Observed multiple bowls without handles used for scooping batter and bulk ingredient bins. [CA] Provide scoops with handles to prevent direct hand contact with food. Store handles in such a way to prevent contamination.*

*2) Observed storage of other foods within single-use yogurt containers. [CA] Discontinue storage of foods inside single-use food containers. Food shall be stored in approved, food grade containers.*

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 back door of the kitchen area is kept propped open. [CA] Facility shall be kept fully enclosed at all times 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:** *Observed active open food preparation in the upstairs area with unapproved wooden flooring and base coving. [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 in areas of food preparation.*

## 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>
ginger, tomato chutney	preparation counter	68.00 Fahrenheit	
dosa filling (potato)	stovetop	135.00 Fahrenheit	
tomato chutney	walk-in freezer	180.00 Fahrenheit	Cooling. Per PIC, cooked 2 hours prior. Transferred to smaller containers.
fried chilis	preparation counter	75.00 Fahrenheit	
sanitizer (chlorine)	mechanical dishwasher	50.00 PPM	
water	preparation sink	120.00 Fahrenheit	
korma chutney	steam table	140.00 Fahrenheit	
water	3-compartment sink	120.00 Fahrenheit	
tomato chutney	2-door preparation unit	41.00 Fahrenheit	
tomato chutney	walk-in cooler	41.00 Fahrenheit	
mango lassi	1-door upright cooler	41.00 Fahrenheit	
lentil patty	hot holding cabinet	125.00 Fahrenheit	
cut tomato	2-door preparation unit insert	41.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
yogurt	walk-in cooler	41.00 Fahrenheit	

## Overall Comments:

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

***NOTE: Facility has multiple locations throughout the county. Each facility shall maintain one designated Food Safety Certificate and manager per location.***

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 **4/1/2026**. 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:

<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:** Mary Bethala  
Manager

**Signed On:** March 18, 2026