

# 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<br>FA0213471 - URBAN GRILL INDIAN CUISINE                        | Site Address<br>1214 APOLLO WY 404B, SUNNYVALE, CA 94085 | Inspection Date<br>06/26/2026    |
| Program<br>PR0305999 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 | Owner Name<br>SRINIVA VEJALLA                            | Inspection Time<br>10:30 - 11:00 |
| Inspected By<br>KATHY VO                                                  | Inspection Type<br>FOLLOW-UP INSPECTION                  | Consent By<br>ARUN               |

Placard Color & Score

**GREEN**  
**N/A**

### Comments and Observations

#### Major Violations

Cited On: 06/23/2026

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

**Compliance of this violation has been verified on: 06/26/2026**

Cited On: 06/23/2026

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

**Compliance of this violation has been verified on: 06/26/2026**

Cited On: 06/23/2026

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

**Compliance of this violation has been verified on: 06/26/2026**

Cited On: 06/23/2026

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

**Compliance of this violation has been verified on: 06/26/2026**

#### Minor Violations

N/A

#### Measured Observations

N/A

#### Overall Comments:

*On-site to conduct a second follow-up inspection following closure for vermin on 6/23. A re-inspection was previously conducted on 6/25.*

*Verified the following major violations have been corrected:*

- K07: Improper holding temperatures. No food preparation at the time of inspection. Per PIC, all refrigeration units have been repaired.*
- K08: Improper use of TPHC. No food preparation at the time of inspection. Discussed the use of TPHC with PIC.*
- K22: Improper wastewater disposal. Observed the leak and drainpipe at the 3-compartment sink has been fixed. The 3-compartment sink is now adequately draining into the floor sink.*
- K23: Evidence of vermin. No live activity, evidence of vermin, or contamination of food observed at the time of this inspection.*

*Confirmed facility has completed the following steps for re-opening:*

- 1. Received checklist for re-opening from facility.*
- 2. Received reports from a licensed pest control company, 360 Pest Management. Pest control services were conducted on 6/24, 6/25, and 6/26. The latest pest control report states that no live activity was observed during inspection.*
- 3. Verified that all sanitation and food safety items on worksheet have been completed. Verified facility has conducted thorough cleaning of the floors and shelving in the bar, kitchen, warewashing and storage areas.*
- 4. Verified that all prevention measures on worksheet and on pest control report have been completed. Pest control company has identified gaps in the wall and sealed all entry points. Confirmed facility will continue to receive biweekly pest control treatments.*

*The facility is hereby authorized to operate by this department. Continue to address remaining violations as cited on the routine*

# OFFICIAL INSPECTION REPORT

|                                                                           |                                                          |                                  |
|---------------------------------------------------------------------------|----------------------------------------------------------|----------------------------------|
| Facility<br>FA0213471 - URBAN GRILL INDIAN CUISINE                        | Site Address<br>1214 APOLLO WY 404B, SUNNYVALE, CA 94085 | Inspection Date<br>06/26/2026    |
| Program<br>PR0305999 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 | Owner Name<br>SRINIVA VEJALLA                            | Inspection Time<br>10:30 - 11:00 |

## *inspection report.*

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 7/10/2026. 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: Manoj Kumar

Manager

Signed On: June 26, 2026