

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 FA0214156 - ULAVACHARU TRADITIONAL INDIAN CUISINE		Site Address 685 E EL CAMINO REAL, SUNNYVALE, CA 94087	Inspection Date 10/16/2026
Program PR0304324 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name ULAVACHARU, INC.	Inspection Time 14:20 - 15:35
Inspected By ALEXANDER ALFARO	Inspection Type FOLLOW-UP INSPECTION	Consent By LATHA	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 09/30/2026

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: 10/16/2026

Cited On: 09/30/2026

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

Compliance of this violation has been verified on: 10/16/2026

Cited On: 09/30/2026

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

Compliance of this violation has been verified on: 10/16/2026

Cited On: 09/30/2026

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

Compliance of this violation has been verified on: 10/16/2026

Cited On: 09/30/2026

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Compliance of this violation has been verified on: 10/16/2026

Minor Violations

Cited On: 10/16/2026

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, 114125(b), 114141

Inspector Observations:

The sanitizer basin of the three compartment sink measured at 0 PPM of chlorine and quaternary ammonia. Per Chef, they use quaternary ammonia to sanitize. The pump dispenser of the auto-dispensing unit was in disrepair and leaking. No active warewashing was taking place.

[CA] Maintain chemical solution for manual warewashing at 100 ppm (1Tbs of bleach (5.25%)/gal of water) for chlorine and 200 ppm (1 tbs of quaternary ammonium (10%)/2 gal of water) for quaternary ammonium.

[COS] Chef made a chlorine solution to sanitize dishes that were coming to the back of house as the buffet had ended.

Cited On: 10/16/2026

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

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Inspector Observations:

Facility was thawing food on a prep table at ambient temperatures. Item measured at 30F in the center and 41F around the edges. Per chef, it had been thawing for about an hour.

[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.

[COS] Educated chef on proper thawing processes. Chef proceeded to reheat the item on the range.

Cited On: 09/30/2026

K31 - 2 Points - Consumer self service does not prevent contamination; 114063, 114065

Compliance of this violation has been verified on: 10/16/2026

Measured Observations

Item	Location	Measurement	Comments
Chicken	Walk in Cooler	39.00 Fahrenheit	
Quaternary Ammonia - Sanitizer	Three Compartment Sink	0.00 PPM	Chlorine solution measured at 100 PPM when made
Chlorine - Sanitizer	Upright Dishwasher	50.00 PPM	
Quaternary Ammonia - Sanitizer	Bulk concentrated solution	400.00 PPM	
Curry	Prep Table	30.00 Fahrenheit	Thawing
Curry	Walk in Cooler	55.00 Fahrenheit	Cooling ~ 3 hours
Chicken	Walk in Cooler	46.00 Fahrenheit	Cooling ~ 5 hours

Overall Comments:

This is the second follow up inspection and shall be charged at the approved hourly rate.

Observations:

K05: Staff were observed washing hands properly and when required (after touching raw foods, after touching face, handling chemicals, etc)

K06: All handwash stations were accessible and fully stocked.

K07: All PHFs were in appropriate time and temperature relationships.

K08: Foods subject to TPHC are time marked with hours of the buffet.

K09: Items cooling were in appropriate time and temperature parameters. Cooling curry was measured at 55F in the walk in cooler with a cooling start time of 10 am. Observed lentils being cooled in an ice bath. Facility is still using shallow ice baths and large plastic containers to cool. Facility provided cooling logs for foods. Discussed with PIC and chef that the presented cooling logs indicate foods began cooling around 135-140F and did not indicate the initial time, temperature, and actions taken to cool foods from the final cook temperature to the start of the cooling process (when the food enters the danger zone). Provided PIC the department's cooling log template which has an example cool down process for a viscous product (clam chowder).

K13: No adulterated foods were observed in the facility.

K14: The sanitizer basin of the three compartment sink measured at 0 PPM of chlorine and quaternary ammonia. Per Chef, they use quaternary ammonia to sanitize. The pump dispenser of the auto-dispensing unit was in disrepair and leaking. Chef made a chlorine solution to sanitize dishes.

K23: No evidence of cockroaches or rodents in the facility were observed. Rodent droppings were still observed in the back premises of the facility near the work desk and fish tank. Also some droppings near the door to the water heater closet. Flies were present in the storage room near the bathrooms.

K26: Facility was thawing food on a prep table at ambient temperatures. Educated chef on proper thawing processes.

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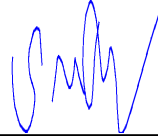
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K30: No food was found stored on the floor. No raw foods found stored over ready to eat products. No food or food related equipment stored outside. Facility has obtained a lockable shipping container to hold extra chaffing dishes and pans. Per PIC, they have requested a permit from the city of Sunnyvale to hold items. Further evaluation required if our department will require plan check approval.

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 **10/30/2026**. 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: Latha
Owner
Signed On: October 16, 2026