

# 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>FA0212394 - ULAVACHARU TIFFINS                                |                                       | Site Address<br>3530 EL CAMINO REAL, SANTA CLARA, CA 95051 | Inspection Date<br>06/29/2026    |
| Program<br>PR0304770 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 |                                       | Owner Name<br>ULAVACHARU TIFFINS INC                       | Inspection Time<br>11:20 - 12:10 |
| Inspected By<br>KATHY VO                                                  | Inspection Type<br>LIMITED INSPECTION | Consent By<br>MARY                                         |                                  |

Placard Color & Score

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

## Comments and Observations

### Major Violations

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

**Inspector Observations:** On the preparation counter, measured chutneys stored at ambient temperatures from 63-78F. Per PIC, chutneys were relocated from the walk-in cooler less than 1 hour prior to temperature measurement. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [SA] PIC stated that chutneys will be served within the next hour (less than 4 hours from initial removal from temperature control). Discussed that chutneys shall be kept in an ice bath throughout service.

### Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

**Inspector Observations:** Observed employee handling soiled cloth on the preparation counter, then proceeding to directly handle onion and dosa batters without an intermediate handwashing step. No direct contamination of food observed. [CA] Employees are required to wash their hands: 1) before beginning work, 2) before handling food or clean equipment, 3) as often as necessary during food preparation to remove soil and contamination, 4) when switching from raw to ready to eat foods, 5) after touching body parts, 6) after coughing, sneezing, eating, or drinking, 7) after using the restroom, and 8) any time when contamination may occur. [COS] Specialist directed employee to properly wash hands prior to handling foods. Dosa was immediately cooked for service. Recommend to use scoops with handles for foods.

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

**Inspector Observations:** In the walk-in cooler, observed chutneys cooling in deep, plastic containers while fully covered with lid. [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.

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

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

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

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

### Performance-Based Inspection Questions

N/A

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|                                                                           |                                                            |                                  |
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## Measured Observations

| Item                           | Location                    | Measurement       | Comments                                                      |
|--------------------------------|-----------------------------|-------------------|---------------------------------------------------------------|
| dosa batter                    | 2-door under counter cooler | 41.00 Fahrenheit  |                                                               |
| potato filling                 | stovetop                    | 146.00 Fahrenheit |                                                               |
| curry                          | steam table                 | 146.00 Fahrenheit |                                                               |
| water                          | 3-compartment sink          | 120.00 Fahrenheit |                                                               |
| chutneys                       | walk-in cooler              | 41.00 Fahrenheit  |                                                               |
| sanitizer (chlorine)           | mechanical dishwasher       | 50.00 PPM         |                                                               |
| water                          | preparation sink            | 120.00 Fahrenheit |                                                               |
| onion pesarattu dosa           | cook line                   | 178.00 Fahrenheit |                                                               |
| chutneys                       | preparation counter         | 63.00 Fahrenheit  | 63-78F                                                        |
| sanitizer (quaternary ammonia) | 3-compartment sink          | 0.00 PPM          |                                                               |
| water                          | handwash sink               | 100.00 Fahrenheit |                                                               |
| chutneys                       | walk-in cooler              | 68.00 Fahrenheit  | Cooling. Per PIC, moved to cooler less than 15 minutes prior. |

## Overall Comments:

**Limited inspection conducted in conjunction with CO0160067.**

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 **7/13/2026**. 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: Mary Bethala  
Manager

Signed On: June 29, 2026