

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 FA0212394 - ULAVACHARU TIFFINS		Site Address 3530 EL CAMINO REAL, SANTA CLARA, CA 95051		Inspection Date 04/22/2025		Placard Color & Score <div style="background-color: yellow; padding: 10px; text-align: center;"> YELLOW 73 </div>		
Program PR0304770 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name ULAVACHARU TIFFINS INC		Inspection Time 12:45 - 14:45			
Inspected By KATHY VO		Inspection Type ROUTINE INSPECTION		Consent By MARY				FSC Lakshman Koneru 01/10/2029

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						
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		
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		
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use		
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

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

Inspector Observations: At the stovetop, measured large pots of cooked vegetables (dosa filling) and lentil soup at 105F and 111F. Per PIC, foods were cooked 3 hours prior to temperature measurements. Filling is kept warm and reheated in dosa for service.

[CA] Potentially Hazardous Foods (PHFs) shall be kept at 135F or above and 41F or below.

[SA] Per PIC, foods will be discarded at the end of lunch shift (within 4 hours of preparation). Recommend to turn up the heat to keep items consistently at 135F or above throughout the food service period.

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

Inspector Observations: 1. In the walk-in cooler, measured large tray of cooked rice and vegetables at 115F. Tray was covered with lid. Per PIC, food was prepared three hours prior to temperature measurement.

2. In the freezer, measured three large, deep, plastic containers of cooked lentil soup from 90-112F. Per PIC, food was prepared three hours prior to temperature measurement.

[CA] After heating, 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, 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, or 8) in accordance with a HACCP plan. 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.

[COS] PIC voluntarily discarded foods that were improperly cooled. See VC&D form.

Minor Violations

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: In the hot holding unit, measured multiple puff pastries with vegetable filling from 103-110F. Per PIC, foods are kept on TPHC and discarded at the end of lunch shift. No written procedures available. [CA] When time only, rather than time and temperature is used as a public health control, written procedures shall be readily available for review. [COS] Completed TPHC form with PIC during inspection.

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

Inspector Observations: Observed food stored directly on the floor in the storage area and walk-in freezer. [CA] Food shall be stored at least six inches above the floor to prevent contamination.

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 solution 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 back door in the kitchen is kept propped open. Observed ventilation cover upstairs was not attached, creating a gap in the wall. [CA] Facility shall be kept fully enclosed at all times to prevent the entrance and harborage of vermin.

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

Inspector Observations: Observed accumulation of grease and debris in the food preparation area, particularly behind the cook line. [CA] Walls and floors in food preparation area shall be routinely cleaned.

Performance-Based Inspection Questions

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Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Proper cooling methods.

Measured Observations

Item	Location	Measurement	Comments
lentil soup	stovetop	111.00 Fahrenheit	
cooked rice	walk-in cooler	115.00 Fahrenheit	VC&D
water	preparation sink	120.00 Fahrenheit	
tomato chutney	steam table	160.00 Fahrenheit	
cut tomato	2-door preparation insert	41.00 Fahrenheit	
dosa filling	stovetop	105.00 Fahrenheit	
dosa filling	2-door under counter	41.00 Fahrenheit	
water	janitorial sink	120.00 Fahrenheit	
mango lassi	1-door glass cooler	41.00 Fahrenheit	
water	3-compartment sink	120.00 Fahrenheit	
puff pastry	hot holding display	103.00 Fahrenheit	103-110F
cooked rice	hot holding box	145.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
sanitizer (chlorine)	warewashing machine	100.00 PPM	
lentil soup	walk-in freezer	90.00 Fahrenheit	90-112F; VC&D
coconut chutney	1-door under counter	41.00 Fahrenheit	

Overall Comments:

A follow-up inspection will be conducted on 4/24/2025. 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.

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 **5/6/2025**. 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: Mary Bethala
Trainee Manager

Signed On: April 22, 2025