

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 FA0213471 - URBAN GRILL INDIAN CUISINE	Site Address 1214 APOLLO WY 404B, SUNNYVALE, CA 94085	Inspection Date 09/22/2026
Program PR0305999 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name SRINIVA VEJALLA	Inspection Time 12:30 - 14:00
Inspected By KATHY VO	Inspection Type LIMITED INSPECTION	Consent By MANOJ

Placard Color & Score

RED
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: **REPEAT VIOLATION In the 2-door preparation unit and cold holding shelf, measured multiple foods including cooked sauces and meats (chicken, goat, etc) from 52 to 60F. Per PIC, foods have been cooked and stored inside units since yesterday. At the buffet line, measured yogurt and cut melon at 52F. Per PIC, foods were stocked during opening, or less than 30 minutes prior to temperature measurement. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [COS] Facility was ordered to close at time of inspection. All food in refrigeration units was voluntarily condemned and discarded.**

Follow-up By
09/29/2026

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

Inspector Observations: **REPEAT VIOLATION In the walk-in cooler, observed five large, deep, plastic tubs of curry sauce measuring 58F in the sides and 74F in the center. Per PIC, curry was cooked last night and stored in the walk-in cooler. [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. 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] Facility was ordered to close at time of inspection. All food was voluntarily condemned and discarded.**

Follow-up By
09/29/2026

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

Inspector Observations: **REPEAT VIOLATION 1. Observed Vermin: Documented in the following areas:**
- Multiple live German cockroaches (3+ adults and 2+ nymphs) crawling on the wall in the center of the cook line. Observed cockroaches behind the brackets of the shelving.
2. Photographs: Taken for documentation purposes.
3. Supervisor Notified: Anjani Sircar
4. Notification: The person in charge during inspection, Manoj, has been informed that the facility must close immediately.

Follow-up By
09/29/2026

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed. See limited inspection report.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: **REPEAT VIOLATION 1) Facility lacks active food safety manager's certification. [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.**

2) Facility lacks food handler cards for actively working employees. [CA] All food handlers shall maintain an active food handler's card for the duration of their employment. Food handler cards shall be available for review at all times.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

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Inspector Observations: Measured the maximum water temperature at the 3-compartment sink at 112F and at the preparation sink at 116F. [CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility (or from 100-108F at handwash stations).

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 rice bags, dry ingredient bags, and spice containers throughout the facility are open and uncovered. [CA] After opening, bulk foods 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 foods stored directly on the floor throughout the kitchen and walk-in cooler. [CA] Food shall be stored six inches above the floor to prevent contamination and facilitate ease of cleaning.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: Measured the ambient temperature of the walk-in cooler at 45F. Measured the ambient temperature of the 2-door preparation unit at the cook line at 50F. [CA] Refrigeration units shall maintain foods at 41F or below. Discontinue storage of Potentially Hazardous Foods until the unit is repaired.

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: 1) Observed gaps between the shelving brackets and the wall at the center cook line. [CA] Seal all gaps in the facility to prevent areas of pest harborage.

2) Observed side door at the dining area is kept propped open at time of inspection. [CA] Keep doors to facility closed at all times. The food facility shall be fully enclosed 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: 1) Observed accumulation of food debris and grime on the floors, especially underneath the cook line. [CA] Floors shall be routinely cleaned and sanitized.

2) Observed multiple cracked and broken tiles in the floor between the kitchen and warewashing area. Observed accumulation of standing water inside the gap. [CA] Replace broken floor tiles with a smooth and of durable construction and nonabsorbent material that is easily cleanable.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
water	3-compartment sink	112.00 Fahrenheit	
raw chicken	walk-in cooler	46.00 Fahrenheit	
rice	buffet service line	140.00 Fahrenheit	
sanitizer (chlorine)	mechanical dishwasher	50.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
curry	walk-in cooler	74.00 Fahrenheit	58-74F
tandoori chicken	2-door preparation unit	53.00 Fahrenheit	
water	preparation sink	116.00 Fahrenheit	
yogurt	buffet service	52.00 Fahrenheit	
cooked chicken	cold holding shelf	52.00 Fahrenheit	

Overall Comments:

Limited inspection conducted in conjunction with CO0160902.

The facility is hereby CLOSED by this department due to evidence of vermin infestation (see violation K23). The facility is required

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to cease operations immediately, including but not limited to: preparation, service, handling, distribution, and sale of food. The facility must remain closed until all corrective actions below are completed.

Requirements Before Reopening:

- 1. Complete and sign the provided re-opening checklist.***
- 2. Obtain pest control services and a copy of the latest pest control report from a licensed provider.***
- 3. Submit the re-opening checklist and latest pest control report to district specialist (kathy.vo@deh.sccgov.org) or DEH main line (dehweb@deh.sccgov.org). Upon review, district specialist will schedule the follow-up inspection.***

The last pest control services was received on 8/27/2026 from 360 Pest Management. Report noted finding 3 cockroaches during services.

A period of 24 hours from this inspection shall pass before requesting a follow-up inspection. Pest control treatments may require a sufficient amount of contact time to be effective.

- A follow-up inspection to verify compliance of major violations will be conducted upon facility request. The first follow-up inspection is free of charge. Subsequent follow-up inspections after the first follow-up shall be billed at \$290/hour (one hour minimum) during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$664 (minimum of two hours) during non-business hours, and upon inspector availability.

- The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered, or copied. Failure to comply may result in enforcement actions, including but not limited to penalty fees, per County Ordinance Code Section B11-55.

- A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.

NOTE: Observed the active use of multiple unapproved pieces of equipment including: countertop cold holding shelf, display case (Alamo), and hot holding units at the buffet service line (unknown brand, international). Installation of new equipment shall obtain approval from this Department. All utensils and equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation).

****** Due to evidence of repeated violations, permit owner shall be called in to attend a scheduled Office Hearing. The owner is responsible for enforcement fees associated with the office hearing and all penalties associated with violations. Specialist to follow up with permit owner with more information. Continued violations will result in further enforcement action in the form of administrative fines and/or permit suspension.***

CLOSURE / PERMIT SUSPENSION NOTICE

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 **10/6/2026**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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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: September 22, 2026