

# 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

|                                                                                  |                                                |                                                               |                                         |
|----------------------------------------------------------------------------------|------------------------------------------------|---------------------------------------------------------------|-----------------------------------------|
| <b>Facility</b><br>FA0200145 - ULVACHARU TIFFINS                                 |                                                | <b>Site Address</b><br>1651 W CAMPBELL AV, CAMPBELL, CA 95008 | <b>Inspection Date</b><br>07/23/2026    |
| <b>Program</b><br>PR0306577 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 |                                                | <b>Owner Name</b><br>ULVACHARU TIFFINS CAMPE                  | <b>Inspection Time</b><br>10:30 - 12:00 |
| <b>Inspected By</b><br>PRINCESS LAGANA                                           | <b>Inspection Type</b><br>FOLLOW-UP INSPECTION | <b>Consent By</b><br>LATHA                                    |                                         |

Placard Color & Score

**RED**  
**N/A**

### Comments and Observations

#### Major Violations

Cited On: 07/21/2026

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

**Compliance of this violation has been verified on: 07/23/2026**

Cited On: 07/21/2026

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

**Compliance of this violation has been verified on: 07/23/2026**

Cited On: 07/21/2026

K14 - 8 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

**Compliance of this violation has been verified on: 07/23/2026**

Cited On: 07/21/2026

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

**This violation found not in compliance on 07/23/2026. See details below.**

Cited On: 07/23/2026

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

**Inspector Observations: 1. Observed live cockroaches in the following areas:**

**-1 on cove base behind steam table**

**-1 underneath tile at upstairs dry storage room**

**1 ootheca/egg casing observed at upstairs dry storage room**

**10+ dead cockroaches observed throughout the facility.**

**Specialist received completed vermin checklist and pest control reports from All State Pest Control Company for services that occurred on 07/21/26 ad 07/22/26.**

**[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.**

**Requirements Before Reopening:**

**1. Email the signed and completed Reopening Checklist to the assigned inspector.**

**2. Submit a copy of the pest control report from a licensed provider.**

#### Minor Violations

N/A

#### Measured Observations

N/A

# OFFICIAL INSPECTION REPORT

|                                                                           |                                                        |                                  |
|---------------------------------------------------------------------------|--------------------------------------------------------|----------------------------------|
| Facility<br>FA0200145 - ULVACHARU TIFFINS                                 | Site Address<br>1651 W CAMPBELL AV, CAMPBELL, CA 95008 | Inspection Date<br>07/23/2026    |
| Program<br>PR0306577 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 | Owner Name<br>ULVACHARU TIFFINS CAMPBELL INC           | Inspection Time<br>10:30 - 12:00 |

## Overall Comments:

*Follow up inspection regarding routine inspection closure on 07/21/26 for vermin infestation. Specialist observed live vermin activity during follow up inspection.*

*Facility shall remained closed due to evidence of a vermin infestation. Facility is prohibited from all food service activities which include, but not limited to: preparation, service, handling, distribution, and sale.*

*-This is the facility's first follow up inspection. The first follow up inspection is free of charge, any and all subsequent follow up inspections shall be charged at the approved hourly rate of \$282/hr, minimum of one hour.*

*-Specialist, Princess Lagana (email: Princess.Lagana@deh.sccgov.org), or DEH main line at (408) 918-3400 OR via email at DEHWEB@deh.sccgov.org to schedule a follow up inspection.*

*-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 red placard. Failure to comply may result in enforcement actions 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.*

*\*Please note that pest control treatments for rodents or insects may require a sufficient amount of contact time for these to be effective.*

*Specialist received completed vermin checklist and pest control reports from All State Pest Control Company for services that occurred on 07/21/26 ad 07/22/26.*

*K07 - Improper hot and cold holding temperatures: prep line cooler is still being repaired. No food items observed in the unit. Discussed proper cold and hot holding temperature with Owner and Chef.*

*K09 - Improper cooling methods: no food was cooked and cooled down (due to closure). Discussed proper cooling methods and recommendations with Owner and Chef.*

*K14 - Food contact surfaces unclean and unsanitized: Dish machine observed to dispense 50 ppm of Chlorine after technician adjusted dish machine. CORRECTED.*

*K35 - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity: prep line cooler not in use due to current repairs. Owner stated equipment parts are still being ordered by technician. Proof of repair to be sent to Specialist via email.*

## 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 **8/6/2026**. 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.

# OFFICIAL INSPECTION REPORT

|                                                                                  |                                                               |                                         |
|----------------------------------------------------------------------------------|---------------------------------------------------------------|-----------------------------------------|
| <b>Facility</b><br>FA0200145 - ULVACHARU TIFFINS                                 | <b>Site Address</b><br>1651 W CAMPBELL AV, CAMPBELL, CA 95008 | <b>Inspection Date</b><br>07/23/2026    |
| <b>Program</b><br>PR0306577 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 | <b>Owner Name</b><br>ULVACHARU TIFFINS CAMPBELL INC           | <b>Inspection Time</b><br>10:30 - 12:00 |

## 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:** Chef Revlon Fernandez

Head Chef

**Signed On:** July 23, 2026