

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 08/06/2026
Program PR0304770 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name ULAVACHARU TIFFINS INC	Inspection Time 11:00 - 11:45
Inspected By KATHY VO	Inspection Type LIMITED INSPECTION	Consent By MARY

Placard Color & Score

RED
N/A

Comments and Observations

Major Violations

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

Inspector Observations: **MAJOR 1. Observed Vermin: Documented in the following areas:**

- **At the end of the cook line nearby the handwash and preparation sink, observed four live, fast-moving adult German cockroaches on shelving and in the gap between bracket and wall. Observed two nymph cockroaches crawling on the adjacent wall.**

- **In the dry storage room, observed one live adult German cockroach on the wall.**

- **Throughout the food preparation area, observed multiple dead cockroaches on the floor.**

2. Photographs: Taken for documentation purposes.

3. Supervisor Notified: Anjani Sircar.

4. Notification: The person in charge during inspection, Mary, has been informed that the facility must close immediately.

[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.

****MINOR** Observed multiple flies throughout the food preparation area. [CA] The premises of a food facility shall be maintained free of non-disease carrying flies, insects, gnats, ants, and weevils.**

Minor Violations

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 ingredient bins and bags are open and uncovered. [CA] After opening, bulk ingredients shall be transferred to approved, food grade containers with tight fitting lids.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Observed accumulation of dust and grease on the ventilation hood above the cook line and on the sides of cooking equipment. [CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Observed leak in the drainpipes underneath the warewashing sink when it is in active use. Observed standing puddle of water underneath the sink. [CA] Repair leak. Plumbing fixtures shall be maintained in good repair.

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 holes in the wall nearby the 3-compartment sink. [CA] Seal all gaps in the facility. Facility shall be kept fully enclosed at all times to prevent pest entrance and harborage.

2) Observed back door of the kitchen area is kept propped open. [CA] Keep back door closed to prevent pest entrance and harborage.

Follow-up By
08/07/2026

OFFICIAL INSPECTION REPORT

Facility FA0212394 - ULAVACHARU TIFFINS	Site Address 3530 EL CAMINO REAL, SANTA CLARA, CA 95051	Inspection Date 08/06/2026
Program PR0304770 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name ULAVACHARU TIFFINS INC	Inspection Time 11:00 - 11:45

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 grease, grime, and debris on the floors and walls throughout the food preparation area. Observed facility is covering wall with soiled aluminum foil. [CA] Floors, walls, and ceilings shall be approved, smooth, and made of material that is easily cleanable. Floors, walls, and ceilings shall be routinely cleaned and sanitized.

2) Observed cracked base coving throughout the kitchen and gaps between the shelving bracket and the wall at the end of the cook line (by the handwash and preparation sink). [CA] Repair base coving and secure gaskets to the wall to minimize gaps.

Performance-Based Inspection Questions

N/A

Measured Observations

N/A

Overall Comments:

Limited inspection conducted in conjunction with CO0160466.

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

PIC stated that the facility has received biweekly pest control services from All State Pest Control. Reviewed last pest control service report from 8/3/2026. Report did not clarify activity level. Per PIC, facility is switching to a new pest control company, EcoLab, which is scheduled to arrive today.

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 \$282/hour (one hour minimum) during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645 (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 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.

OFFICIAL INSPECTION REPORT

Facility FA0212394 - ULAVACHARU TIFFINS	Site Address 3530 EL CAMINO REAL, SANTA CLARA, CA 95051	Inspection Date 08/06/2026
Program PR0304770 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name ULAVACHARU TIFFINS INC	Inspection Time 11:00 - 11:45

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 **8/20/2026**. 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.

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: August 06, 2026