

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 FA0214156 - ULAVACHARU TRADITIONAL INDIAN CUISINE	Site Address 685 E EL CAMINO REAL, SUNNYVALE, CA 94087	Inspection Date 08/12/2025
Program PR0304324 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name ULAVACHARU, INC.	Inspection Time 12:15 - 13:15
Inspected By SUHREET KAUR	Inspection Type FOLLOW-UP INSPECTION	Consent By AUSTIN

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 08/05/2025

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 08/12/2025

Cited On: 08/05/2025

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Compliance of this violation has been verified on: 08/12/2025

Cited On: 08/05/2025

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

This violation found not in compliance on 08/12/2025. See details below.

Cited On: 08/12/2025

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

Inspector Observations: Sanitizer measured at 0 ppm in three compartment sink. Active warewashing observed at the time of the inspection. [CA] Manual warewashing shall be accomplished by using a three-compartment sink where the utensils are first precleaned, washed with hot soapy water, rinsed with hot water, sanitized with an approved method, and air dried. Use 1 TBS of bleach (5.25%) per 1 gal. of water for chlorine solution (100 PPM). Use 1 tbs of quaternary ammonium (10%) per 2 gal. of water for quaternary ammonium (200 PPM). [COS] Manager agreed to use chlorine sanitizer available in the facility to sanitize dishes.

Ensure sanitizer dispenser is dispensing sanitizer correctly and test strips are available for use.

Send photo proof of corrected sanitizer concentration using test strip to inspector at sukhreet.kaur@deh.sccgov.org

Minor Violations

Cited On: 08/05/2025

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)

Compliance of this violation has been verified on: 08/12/2025

Measured Observations

Item	Location	Measurement	Comments
Sanitizer	Three compartment sink	0.00 PPM	
Cooked kofta	Large walk in cooler	38.00 Fahrenheit	
Cooked sauces	Large walk in cooler	41.00 Fahrenheit	
Cooked chicken	Small walk in cooler	41.00 Fahrenheit	

Overall Comments:

Follow up inspection conducted for routine inspection conducted on 8/6/25.

Major violation K06, K08 and minor violation K27 are corrected.

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Hand wash sinks are available for use.

PHFs cooled are 41F or below.

All food items are protected and stored inside the facility.

Note: An unannounced follow up may be conducted to ensure facility is not using back outside of the facility to prep food. If violations observed, further enforcement actions may be taken.

Continue to work on other violations listed on the inspection report and maintain TPHC logs.

Ensure three compartment sink sanitizer is provided and used properly. Warewash sticker provided.

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 **8/26/2025**. 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: AUSTIN VAZ
MANAGER

Signed On: August 12, 2025