

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 04/24/2025
Program PR0304770 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name ULAVACHARU TIFFINS INC	Inspection Time 10:45 - 11:15
Inspected By KATHY VO	Inspection Type FOLLOW-UP INSPECTION	Consent By MARY

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

N/A

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
lentil curry	walk-in freezer	41.00 Fahrenheit	
lentil curry	walk-in cooler	41.00 Fahrenheit	
lentil curry	stovetop	180.00 Fahrenheit	
dosa filling (potato)	stovetop	164.00 Fahrenheit	
tomato chutney	steam table	168.00 Fahrenheit	

Overall Comments:

On-site to conduct a follow-up to the routine inspection from 4/22/2025.

The following major violations have been verified for compliance:

- K07: Proper holding temperatures. Measured all hot foods on the cook line above 135F. See measured observations.

- K09: Cooling. All foods in the walk-in cooler and walk-in freezer are now measuring at 41F or below. No items undergoing active cooling during the time of inspection.

Continue to work on remaining violations as noted on the previous routine inspection report.

NOTE: Observed more than 5 employees working in the kitchen at the time of inspection. Per PIC, typically 7 employees working (with more during busier hours of service). Permit category to be changed upon review.

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 **5/8/2025**. 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 24, 2025