

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 FA0200145 - ULVACHARU TIFFINS		Site Address 1651 W CAMPBELL AV, CAMPBELL, CA 95008		Inspection Date 12/04/2024	
Program PR0306577 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name ULVACHARU TIFFINS CAMPE		Inspection Time 10:00 - 11:55
Inspected By PRINCESS LAGANA	Inspection Type ROUTINE INSPECTION		Consent By JOHN	FSC Yusuf Mohammad 01/10/2029	

Placard Color & Score
GREEN
74

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification			X				
K02 Communicable disease; reporting/restriction/exclusion	X						S
K03 No discharge from eyes, nose, mouth	X						
K04 Proper eating, tasting, drinking, tobacco use	X						
K05 Hands clean, properly washed; gloves used properly	X						S
K06 Adequate handwash facilities supplied, accessible	X						
K07 Proper hot and cold holding temperatures		X		X			S
K08 Time as a public health control; procedures & records					X		
K09 Proper cooling methods			X				
K10 Proper cooking time & temperatures					X		
K11 Proper reheating procedures for hot holding					X		
K12 Returned and reservice of food	X						
K13 Food in good condition, safe, unadulterated	X						
K14 Food contact surfaces clean, sanitized			X				
K15 Food obtained from approved source	X						
K16 Compliance with shell stock tags, condition, display						X	
K17 Compliance with Gulf Oyster Regulations						X	
K18 Compliance with variance/ROP/HACCP Plan						X	
K19 Consumer advisory for raw or undercooked foods						X	
K20 Licensed health care facilities/schools: prohibited foods not being offered						X	
K21 Hot and cold water available	X						
K22 Sewage and wastewater properly disposed			X				
K23 No rodents, insects, birds, or animals	X						

GOOD RETAIL PRACTICES	OUT	COS
K24 Person in charge present and performing duties		
K25 Proper personal cleanliness and hair restraints		
K26 Approved thawing methods used; frozen food	X	
K27 Food separated and protected		
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used		
K30 Food storage: food storage containers identified	X	
K31 Consumer self service does prevent contamination		
K32 Food properly labeled and honestly presented		
K33 Nonfood contact surfaces clean		
K34 Warewash facilities: installed/maintained; test strips		
K35 Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36 Equipment, utensils, linens: Proper storage and use		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored		
K41 Plumbing approved, installed, in good repair; proper backflow devices		
K42 Garbage & refuse properly disposed; facilities maintained		
K43 Toilet facilities: properly constructed, supplied, cleaned		
K44 Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		
K45 Floor, walls, ceilings: built, maintained, clean		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations: 1. Tomato sauce on prep table measured at 55F. Per Chef, tomato sauce was removed from refrigerator and placed on the table approximately 1.5 hours prior to measurement. Chef stated tomato sauce is on Time As A Public Health Control (TPHC) but no logs or time markings were observed.

2. Multiple Potentially Hazardous Food (PHFs) on prep top well inserts measured between 48F - 53F. Chef stated food items have been in the prep top well inserts since last night.

[CA]: PHFs shall be cold held at 41F or below at all times. TPHC procedures provided.

[COS]: Tomato sauce was time marked to be discarded on the 4th hour it was removed from temperature control. PHFs that have been out of temperature for more than 4 hours were voluntarily discarded.

Minor Violations

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

Inspector Observations: Food handlers not provided for all food handler employees.

[CA]: All employees that handle open food or food contact surfaces shall obtain valid Food Handler Cards within 30 days of employment. Food Handler Cards shall be maintained on site and available for review at all times.

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: In the undercounter cooler at cook line, yogurt measured at 53F and observed stored in a metal pan completely sealed by saran wrap. Chef stated yogurt was cooked approximately 2.5 hours prior to measurement.

[CA]: Potentially Hazardous Foods shall be cooled from 135F to 70F within 2 hours and then from 70F to 41F within 4 hours (6 hours total). Use shallow metal pans (no more than 2 inches for solid foods and no more than 4 inches for liquids), smaller portions, ice paddles and ice baths to assist with rapid cooling. When placing food in the refrigerator to cool, containers should be loosely covered or uncovered if protected from overhead contamination, to facilitate heat transfer from the surface of the food.

[COS]: Chef loosely covered the yogurt.

K14 - 3 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: Clean pots/cooking equipment stored on the stairs leading to dry storage area. Per Chef, pots are cleaned again prior to use.

[CA]: All cleaned equipment and utensils shall be stored in a clean, dry location where they are not exposed to splash, dust, or other contamination, and at least six inches above the floor.

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: 1. Floor sink underneath the dish machine observed blocked but not overflowing. Specialist ran the dish machine, 2 comp sink, and 3 comp sink and floor sink did not back up due to drain pipes being connected to a different floor sink. Chef stated no drain pipes are connected to the blocked floor sink.

[CA]: Unclog floor sink. Liquid waste shall be disposed through the approved plumbing system and shall discharge into the public sewerage or into an approved private sewage disposal system. Permit owner to send

2. Waste water from drain pipes of 2 compartment sink/dish machine observed dripping/leaking onto the floor.

[CA]: Repair drain pipes and ensure it's not leaking.

Follow-up By
12/11/2024

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

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Inspector Observations: Frozen garbanzo bean soup and lentil soup thawing outside of the walk in freezer.

[CA]: Frozen food shall be thawed using the following approved methods:

-Under refrigeration that maintain the food temperature at 41F or below.

-Completely submerged under cold running water or a period not to exceed two hours at a water temperature of 70F or below.

-In microwave oven as long as it is cooked immediately.

-As part of the cooking process

[COS]: Chef relocated food items to walk in cooler.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: Multiple open bags of food stored at the dry storage area.

[CA]: All open bags of dry food shall immediately be transferred to food grade containers or stored in food grade containers and covered with a fitted lid.

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, 114166, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: Plastic disposable containers used as scoops,

[CA]: Discontinue storage of handle-less food equipment not approved for use as scoops. Provide food-grade scoops with handles for scooping.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
yogurt, mysor	undercounter cooler	41.00 Fahrenheit	
cooked lentil with oil	prep top well inserts	51.00 Fahrenheit	-cooked cauliflower with oil: 53F -paneer: 53F -mysor (has garlic and oil): 50F -onion pasted (cooked): 49F -cut tomatoes: 49F -cilantro paste (cooked): 48F
water	3 comp sink	134.00 Fahrenheit	
lentil soup, rice, garbanzo soup	steam table	140.00 Fahrenheit	140F - 164F
water	hand sink at cook line	100.00 Fahrenheit	
yogurt, lentil soup	walk in cooler	40.00 Fahrenheit	
water	prep sink	120.00 Fahrenheit	
rice	rice cooker	174.00 Fahrenheit	
water	2 comp sink	120.00 Fahrenheit	
mango lassi, milk	sliding door reach in	38.00 Fahrenheit	
chlorine sanitizer	dish machine	50.00 PPM	

Overall Comments:

Health permit is expiring on 12/31/2024. Ensure health permit is renewed, otherwise facility may be subject to enforcement actions including facility closure for operating without a valid health permit.

Further directives regarding SR0875622 will be provided to permit owner via phone call or email.

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 **12/18/2024**. 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.

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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: Revlon Fernandez
Chef

Signed On: December 04, 2024