

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 FA0213667 - ULAVACHARU SWEETS & SNACKS		Site Address 151 E EL CAMINO REAL, SUNNYVALE, CA 94087		Inspection Date 01/31/2025	
Program PR0305055 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name ULAVACHARU TIFFINS INC		Inspection Time 14:45 - 16:25
Inspected By SUKHREET KAUR	Inspection Type ROUTINE INSPECTION		Consent By KHUSHI	FSC	

Placard Color & Score
GREEN
80

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						
K03 No discharge from eyes, nose, mouth	X						S
K04 Proper eating, tasting, drinking, tobacco use	X						
K05 Hands clean, properly washed; gloves used properly	X						
K06 Adequate handwash facilities supplied, accessible	X						
K07 Proper hot and cold holding temperatures		X		X			
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				N
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		
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	X	
K33 Nonfood contact surfaces clean		
K34 Warewash facilities: installed/maintained; test strips		
K35 Equipment, utensils: Approved, in good repair, adequate capacity		
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	X	
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0213667 - ULAVACHARU SWEETS & SNACKS	Site Address 151 E EL CAMINO REAL, SUNNYVALE, CA 94087	Inspection Date 01/31/2025
Program PR0305055 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name ULAVACHARU TIFFINS INC	Inspection Time 14:45 - 16:25
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: Measured puff pastries and onion samosa below 135F stored ni warming units at front counter area.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] PIC marked time label for PHFs.

Minor Violations

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

Inspector Observations: Lack of food handler cards for employees in the facility.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

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: Measured chlorine at 0 ppm in dish machine. No active dish washing at the time of the inspection. Use manual sanitizing until dish machine is repaired.

[CA] Maintain chlorine in mechanical warewash machine at 50 PPM.

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

Inspector Observations: Observed food containers stored on floor in walk in cooler and storage area.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

Observed open containers of bulk food items in dry storage areas.

[CA] Store open bulk foods in approved NSF containers with tight fitting lids.

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Inspector Observations: Observed lack of labels on prepackaged food items such as pickles and snacks at grab and go container shelves.

[CA] Food prepackaged in a food facility shall bear a label with the following: 1) common name of the food, 2) list of ingredients in descending order of predominance by weight, 3) quantity of contents, 4) name and place of business of the manufacturer, packer, or distributor.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Accumulation of grease on floors throughout the cookline area. Observed splashes of food on walls behind cookline.

[CA] Walls and/or floors in food preparation area shall be kept clean.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

OFFICIAL INSPECTION REPORT

Facility FA0213667 - ULAVACHARU SWEETS & SNACKS	Site Address 151 E EL CAMINO REAL, SUNNYVALE, CA 94087	Inspection Date 01/31/2025
Program PR0305055 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name ULAVACHARU TIFFINS INC	Inspection Time 14:45 - 16:25

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Water	Hand wash sink	100.00 Fahrenheit	
Chlorine	Dish machine	0.00 PPM	
Milk	Under counter refrigerator	40.00 Fahrenheit	
Onion samosa	Under hot lamp	106.00 Fahrenheit	
Sliced tomatoes	Prep unit	41.00 Fahrenheit	
Paneer	Prep unit	41.00 Fahrenheit	
Puff pastry	Top insert of warmer	116.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Tikki	Under counter refrigerator	70.00 Fahrenheit	Per PIC, it was prepared recently.
Mango lassi	Front beverage unit	41.00 Fahrenheit	
Puff pastry	Bottom insert of warmer	140.00 Fahrenheit	
Samosa	Walk in cooler	38.00 Fahrenheit	
Boiled potatoes	Under counter prep unit	41.00 Fahrenheit	
Cake	Front unit	41.00 Fahrenheit	

Overall Comments:

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 **2/14/2025**. 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: SETHURAMAN
PIC

Signed On: January 31, 2025