

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 01/19/2024
Program PR0304770 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name ULAVACHARU TIFFINS INC	Inspection Time 11:05 - 12:10
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION	Consent By LAKSHMAN KONERU

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

N/A

Minor Violations

Cited On: 01/19/2024

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: Repeated violation: Many open bag food products were stored on the shelf of in the dry storage area.

[CA] Store all open bag food products in properly labeled bulk containers.

Follow-up By
01/26/2024

Cited On: 01/19/2024

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

Inspector Observations: Repeated violation: Some food products on boxes were stored directly on the floor or on milk crate back in the kitchen area.

[CA] To prevent insect hiding and breeding and for easy cleaning of the floor area, please store all food products at least six inches off the floor on approved shelf or dunnage rack.

Follow-up By
01/26/2024

Cited On: 01/19/2024

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Repeated violation: Multiple wet/soiled wiping cloths were stored on the counters.

[CA] Wet/soiled wiping cloths must be stored in a bucket that has standard sanitizer concentration in between use which is 200 ppm quaternary ammonia or 100 ppm chlorine (bleach).

Follow-up By
01/26/2024

Cited On: 01/19/2024

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: Repeated violation: The back door was left open.

[CA] To prevent insect/rodent infections, keep the back door always closed or install a screen door.

Follow-up By
01/26/2024

Measured Observations

Item	Location	Measurement	Comments
Mixed vegetables	Steam table	167.00 Fahrenheit	
Chlorine	Mechanical dishwasher	50.00 PPM	
Hot water	Three compartment sink	125.00 Fahrenheit	
Lentil	Steam table	165.00 Fahrenheit	

Overall Comments:

Note: 1. This is a follow-up inspection to the routine inspection conducted on 12/15/2023. The facility was issued a conditional pass due to temperature and dish washing violations. During today's follow-up inspection, the food products stored on the steam table were measured above 160 oF. However, rice stored on the shelf was stored at 120 oF without time and temperature logs.

The facility is issued a green pass placard. However, another follow-up shall be done sometime next week at a charge of \$290.00/hour to the owner.

2. Food safety manager certificate: Lakshman Koneru - 01/10/2029

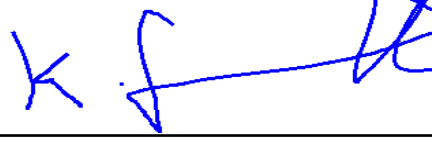
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When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed 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 2/2/2024. 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.

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: LAKSHMAN KONERU
Owner

Signed On: January 19, 2024