

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 FA0212802 - HOLY LAND RESTAURANT & CATERING		Site Address 807 ALDO AV 105, SANTA CLARA, CA 95054	Inspection Date 03/12/2026
Program PR0303558 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name HAMAD, NEMEH	Inspection Time 15:50 - 16:20
Inspected By MAVERICK CHIN	Inspection Type FOLLOW-UP INSPECTION	Consent By NEMEH	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

N/A

Minor Violations

N/A

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
ambient	prep cooler	40.00 Fahrenheit	
warm water	hand sink - front service	100.00 Fahrenheit	
hummus	prep cooler	40.00 Fahrenheit	
cooked lamb	walk-in cooler	49.00 Fahrenheit	cooling
yogurt	walk-in cooler	40.00 Fahrenheit	
raw lamb leg	walk-in cooler	39.00 Fahrenheit	

Overall Comments:

On-site for a follow-up inspection after facility earned a conditional pass during the last routine inspection conducted on 3/11/2026.

Compliance of the following has been verified:

K06: Inadequate handwash facilities:

- Handwash facilities observed unobstructed and properly stocked with soap and paper towels

K07: Improper hot and cold holding temperatures:

- Potentially hazardous foods measured at 41F or below in the prep cooler at the entrance of the kitchen. Ambient of the unit measured 40F via probe.

K09: Improper cooling methods:

- Proper cooling methods observed. Cooling thresholds and requirements discussed with staff.

Compliance of all cited major violations has been verified.

Facility re-issued a Green "Pass" placard.

Continue to work on the violations cited during the last routine inspection.

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 **3/26/2026**. 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: Neme Hamad
Owner

Signed On: March 12, 2026