

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 FA0204760 - HOLYSHRED		Site Address 3924 EL CAMINO REAL, PALO ALTO, CA 94306	Inspection Date 08/21/2026
Program PR0300354 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name PADPAD INC	Inspection Time 14:15 - 15:00
Inspected By JOSHUA LUCES	Inspection Type FOLLOW-UP INSPECTION	Consent By PETE	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

N/A

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
COOKED CHICKEN	WALK IN COOLER	41.00 Fahrenheit	
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Overall Comments:

This was conducted as a joint inspection with J. Luces, REHS, and I. Alejo.

A follow up inspection was conducted on this date to verify the continued correction of the following major violations observed during the 8/17/26 routine inspection:

K05 - Hands not clean/improperly washed/gloves not used properly: Employees observed removing gloves between tasks as required

K06 - Inadequate handwash facilities: supplied or accessible: Observed handwashing supplies at kitchen handwashing sink stocked and accessible

K10 - Improper cooking time & temperatures: Observed chicken cooked and properly cooled. PIC was able to demonstrate adequate knowledge in cooking temperatures and cooling requirements

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 **9/4/2026**. 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.

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: PEARADET MUKYANGKON
Owner
Signed On: August 21, 2026