

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 08/17/2026		Placard Color & Score YELLOW 68		
Program PR0300354 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name PADPAD INC		Inspection Time 12:55 - 14:30			
Inspected By JOSHUA LUCES		Inspection Type ROUTINE INSPECTION		Consent By JENNY				FSC PEARADET MUKYANGKON 3/31/31

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						
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly		X		X			
K06	Adequate handwash facilities supplied, accessible		X		X			N
K07	Proper hot and cold holding temperatures	X						
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods	X						
K10	Proper cooking time & temperatures		X		X			N
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		
K27	Food separated and protected		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified		
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		
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		X
K42	Garbage & refuse properly disposed; facilities maintained		X
K43	Toilet facilities: properly constructed, supplied, cleaned		X
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	X	

OFFICIAL INSPECTION REPORT

Facility FA0204760 - HOLYSHRED	Site Address 3924 EL CAMINO REAL, PALO ALTO, CA 94306	Inspection Date 08/17/2026
Program PR0300354 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name PADPAD INC	Inspection Time 12:55 - 14:30
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations:

Observed food employee conduct multiple tasks while wearing a single pair of gloves, including rinsing a knife at the warewashing station and grabbing a multiuse wiping cloth, and subsequently attempt to grab a clean bowl to start food preparation without an intermediate handwashing step.

[CA] Properly wash hands with soap, warm water and dry using single use paper towels as required. Gloves shall be properly used and changed when required.

[COS] The food employee was stopped from starting food preparation and directed to remove their hands and wash their hands prior to food preparation.

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

No paper towels were available in the sanitary dispenser at the only handwashing station in the kitchen area.

[CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.

[COS] The handwashing station was stocked at this time.

K10 - 8 Points - Improper cooking time & temperatures; 114004, 114008, 114010

Inspector Observations:

Observed chicken set at ambient temperature measured at 76F at the cooks line and 69F at the speed rack in the back preparation area. The person in charge stated the chicken was cooked approximately 30 minutes prior and the general practice for service is to fry an additional time.

[CA] Potentially hazardous foods must be cooked to the minimum required cooking temperature continuously. Chicken shall be cooked to a minimum internal temperature of 165°F or above.

[COS] The chicken was returned to the deep fryer to fully cook to 165F.

Minor Violations

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations:

Observed the gooseneck faucet to be leaking at the three compartment sink.

[CA] Repair plumbing fixture and maintain in clean and good repair.

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

Inspector Observations:

Observed the refuse area to be unclean with overflowing garbage bags and a damaged compost bin attracting flies to the exterior of the facility. It was discussed with the PIC that a larger garbage bin and replacement compost bin is pending replacement.

[CA] Maintain the refuse area clean and receptacles clean and in good repair to prevent the attraction of vermin.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

OFFICIAL INSPECTION REPORT

Facility FA0204760 - HOLYSHRED	Site Address 3924 EL CAMINO REAL, PALO ALTO, CA 94306	Inspection Date 08/17/2026
Program PR0300354 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name PADPAD INC	Inspection Time 12:55 - 14:30

Inspector Observations:

Observed toilet paper stored outside of a sanitary dispenser in the restroom.

[CA] Toilet tissue shall be provided in a permanently installed dispenser at each toilet.

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations:

The current health permit was not posted in a conspicuous location at the time of inspection.

[CA] The health permit issued by this department shall be posted in a conspicuous place in the food facility.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Proper cooking time & temperatures.

Measured Observations

Item	Location	Measurement	Comments
WATER	HANDWASHING SINK	100.00 Fahrenheit	
SHREDDED CHICKEN	STEAM TABLE	175.00 Fahrenheit	
WATER	THREE COMPARTMENT SINK	120.00 Fahrenheit	
SHREDDED CHICKEN	WALK IN COOLER	41.00 Fahrenheit	
SANITIZER CONCENTRATION	LOW TEMP DISH MACHINE	50.00 PPM	CHLORINE
CURRY	PREPARATION COOLER	41.00 Fahrenheit	
COOKED NOODLES	STEAM TABLE	156.00 Fahrenheit	
COOKED RICE	WALK IN COOLER	40.00 Fahrenheit	
WATER	PREPARATION SINK	120.00 Fahrenheit	
RAW CHICKEN	RECEIVING TEMPERATURE	37.00 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 **8/31/2026**. 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
MANAGER
Signed On: August 17, 2026