

County of Santa Clara
Department of Environmental Health
Consumer Protection Division

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 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 10/08/2025
Program PR0303558 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name HAMAD, NEMEH	Inspection Time 15:40 - 16:40
Inspected By HELEN DINH	Inspection Type LIMITED INSPECTION	Consent By ANNA, AMJAD & NEMEH (O-PHONE)	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

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

Inspector Observations: 1. Lacking single use paper towel at the ONLY hand wash station at front service line. [CA] Single-use sanitary towels shall be provided in dispensers. [COS] Operator restocked.
 2. Found ONLY hand wash station in back prep area blocked by several cloth towels. [CA] Ensure hand wash station is accessible at all times. [COS] Operator directed to relocate towels.

Minor Violations

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Found 2 DEAD cockroaches in the following areas: in front of walk-in-cooler and near the water heater. [CA] Eliminate all evidence of DEAD cockroach. Clean and sanitize all effected areas. Continue to provide approved pest control services.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: 1. Found accumulated food debris under refrigeration unit, shelving units and cooking equipment. [CA] Routinely clean.
 2. Found exterior screen door with gaps greater than 1/4 inch. [CA] Eliminate gap greater than 1/4" to prevent the entrance and harborage of vermin.
 3. Found puddle of water under hand wash sink cabinet located at front service line. [CA] Routinely clean.
 4. Observed garbage/recyclable bin open. [CA] Ensure all bins are closed when not in use.

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

Inspector Observations: 1. Found cove base tile near walk-in-cooler dislodged. [CA] Ensure cove based tile are fitted to wall.
 2. Found holes in wall under sinks, under microwave oven. [CA] Seal all holes, gaps and crevices to prevent the entrance and harborage of vermin.
 3. Found electrical outlet missing covers throughout food facility. [CA] Provide outlet covers.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
hot water	warewash/1-comp	120.00 Fahrenheit	
ambient	walk-in	41.00 Fahrenheit	
warm water	handsink (front, back prep & RR)	100.00 Fahrenheit	

Overall Comments:

Note: Inspection conducted in conjunction to CO0158096.

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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 **10/22/2025**. 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: Amjad Tarwah
Chef

Signed On: October 08, 2025