

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 03/11/2026	
Program PR0303558 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name HAMAD, NEMEH		Inspection Time 15:50 - 17:00
Inspected By MAVERICK CHIN	Inspection Type ROUTINE INSPECTION	Consent By NEMEH	FSC NemeH Hamad 10/22/2027		

Placard Color & Score
YELLOW
76

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						S
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						S
K06 Adequate handwash facilities supplied, accessible		X		X			
K07 Proper hot and cold holding temperatures		X		X			S
K08 Time as a public health control; procedures & records					X		
K09 Proper cooling methods		X		X			N
K10 Proper cooking time & temperatures					X		
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						S
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						S

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		
K42 Garbage & refuse properly disposed; facilities maintained		
K43 Toilet facilities: properly constructed, supplied, cleaned		
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		

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations:

Only handwash sink in the main kitchen area lacked paper towels.

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

[COS] Paper towels were restocked.

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations:

Numerous potentially hazardous foods, including tabbouleh, cooked eggplant, yogurt, cheeses, and sliced tomatoes measured between 46F and 47F while maintained in the prep cooler at the entrance of the kitchen. Ambient of the unit measured 46F via probe. Staff stated that some of the foods had been placed into the unit less than 2 hours prior, while others had been maintained in the unit overnight. Per staff, the refrigerator had accidentally been left open overnight, and they had just closed it. Refrigerator observed pushed up against the wall, with little to no space for ventilation.

[CA] Potentially hazardous foods shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria.

Ensure that all refrigeration units are capable of maintaining at 41F or below.

[COS] Owner voluntarily discarded all potentially hazardous foods maintained in the unit since last night. All other foods were relocated to the walk-in cooler.

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations:

Roasted cauliflower measured 48F while maintained in a plastic wrap covered pan in the walk-in cooler. Per the owner, it had been cooked yesterday, and maintained in the walk-in cooler to cool overnight.

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

[COS] Roasted cauliflower was voluntarily discarded.

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

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Measured Observations

Item	Location	Measurement	Comments
hot water	prep sink	120.00 Fahrenheit	
tabbouleh	prep cooler	47.00 Fahrenheit	
chlorine sanitizer	three compartment sink	100.00 PPM	
fried eggplant	fryer basket	184.00 Fahrenheit	
sausage	walk-in cooler	41.00 Fahrenheit	
sliced tomatoes	prep cooler	46.00 Fahrenheit	
frozen lamb	upright freezer - kitchen	13.00 Fahrenheit	
milk	walk-in cooler	41.00 Fahrenheit	
chicken masala	walk-in cooler	39.00 Fahrenheit	
warm water	hand sink - kitchen	100.00 Fahrenheit	
ground beef	walk-in cooler	41.00 Fahrenheit	
frozen peas	freezer chest - right	13.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
ambient	prep cooler	47.00 Fahrenheit	
frozen vegetable mix	freezer chest - left	15.00 Fahrenheit	
cooked chicken	upright warmer	142.00 Fahrenheit	
lamb	upright warmer	141.00 Fahrenheit	
butter chicken	walk-in cooler	40.00 Fahrenheit	
frozen chicken	upright freezer - back storage	11.00 Fahrenheit	

Overall Comments:

Two or more major violations were cited during the routine inspection.

A follow-up inspection will be conducted in the next 1 to 3 business days to verify compliance with all of the cited major violations.

Subsequent follow-up inspections after the first shall be billed at \$298/hour, one hour minimum, during normal business hours (7:30 AM to 4:30 PM), or \$645 for a minimum of 2 hours, during non-business hours and in accordance with the inspector's availability.

The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered with, camouflaged, or copied. Failure to comply may result in a fine and enforcement action as per county ordinance section B11-55.

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 **3/25/2026**. 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: Neme Hamad
Owner

Signed On: March 11, 2026