

County of Santa Clara

Department of Environmental Health

Consumer Protection Division

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- No Signature



OFFICIAL INSPECTION REPORT

Facility FA0211586 - DENNY'S RESTAURANT # 6917		Site Address 1745 EL CAMINO REAL, SANTA CLARA, CA 95051		Inspection Date 09/18/2025		Placard Color & Score YELLOW 74		
Program PR0301932 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name DENNY'S INC		Inspection Time 14:30 - 16:15			
Inspected By KATHY VO		Inspection Type ROUTINE INSPECTION		Consent By LUIS				FSC

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						
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures	X						S
K08	Time as a public health control; procedures & records					X		
K09	Proper cooling methods					X		
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						
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	X	
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use	X	
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	X	
K43	Toilet facilities: properly constructed, supplied, cleaned		
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing	X	
K45	Floor, walls, ceilings: built, maintained, clean	X	
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

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: *At the cook line by the only handwash sink and the preparation sink, observed the floor sink is not draining and causing a heavy wastewater backup onto the floor. [CA] Food facility shall not operate if there is sewage overflowing or backing up in the food facility. The food facility, or impacted areas, shall remain closed until all plumbing problems have been corrected and all contaminated surfaces have been cleaned and sanitized. [COS] Plumbing technician arrived during inspection to repair the drain. The floor sink is now adequately draining and does not overflow onto the floor.*

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: *1. Observed live cockroach underneath the 3-compartment sink. Cockroach was abated during inspection. [CA] The premises of a food facility shall be maintained free of vermin.*

2. Observed a couple of old rodent droppings on the floor by the mechanical dishwasher. [CA] Clean and sanitize affected areas.

Minor Violations

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: *Observed accumulation of food debris on the sides of cooking equipment, and grease buildup on preparation counters and ventilation hood. [CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.*

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: *Observed working utensils stored in standing water measuring at 120F. [CA] Utensils shall be stored in the following manner: 1) in the food with their handles above the top of the food and the container, 2) in running water, 3) in a container of water at 135°F or above, 4) at room temperature if washed within 4 hours of initial use.*

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 bin for food scraps is overflowing and unable to close. [CA] Refuse containers shall be fully closed at all times when not in use.*

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: *Observed back door to the outside was open during inspection. [CA] Keep back door closed at all times to prevent pest entrance and harborage.*

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

Inspector Observations: *Observed accumulation of food debris and grime on the floors at the cook line and nearby the 3-compartment sink. [CA] Floors, walls, and ceilings shall be routinely cleaned.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
water	handwash sink	100.00 Fahrenheit	
chicken	walk-in cooler	41.00 Fahrenheit	
fries	2-drawer freezer	3.00 Fahrenheit	
sausage	stovetop	146.00 Fahrenheit	
sanitizer (chlorine)	mechanical dishwasher	50.00 PPM	
sanitizer (quaternary ammonia)	bucket	300.00 PPM	
cheese	preparation inserts (front)	41.00 Fahrenheit	
beef patty	2-drawer refrigeration	41.00 Fahrenheit	
water	preparation sink	120.00 Fahrenheit	
water	3-compartment sink	120.00 Fahrenheit	
water	utensil dipping well	125.00 Fahrenheit	
chicken	walk-in freezer	3.00 Fahrenheit	
cut tomato	preparation inserts	41.00 Fahrenheit	
meat sauce	hot holding insert	140.00 Fahrenheit	
ice cream	freezer chest	6.00 Fahrenheit	
soup	soup well	158.00 Fahrenheit	

Overall Comments:

Routine inspection conducted in conjunction with CO0157903.

A follow-up inspection to verify compliance of major violations will be conducted within 3 business days. The first follow-up inspection is free of charge. Subsequent follow-up inspections after the first follow-up shall be billed at \$298/hour (one hour minimum) during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645 (minimum of two hours) during non-business hours, and upon inspector availability.

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 **10/2/2025**. 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