

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 FA0201405 - DENNY'S RESTAURANT #9523		Site Address 8425 SAN YSIDRO AV, GILROY, CA 95020		Inspection Date 08/31/2026		Placard Color & Score GREEN 91		
Program PR0301592 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name SEASIDE DINING GROUP INC		Inspection Time 10:45 - 12:15			
Inspected By GUILLERMO VAZQUEZ		Inspection Type ROUTINE INSPECTION		Consent By RUTH M.				FSC Hector Romero 09/23/2029

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			N
K06	Adequate handwash facilities supplied, accessible	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						
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						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	X	
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		
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		

OFFICIAL INSPECTION REPORT

Facility FA0201405 - DENNY'S RESTAURANT #9523		Site Address 8425 SAN YSIDRO AV, GILROY, CA 95020	Inspection Date 08/31/2026
Program PR0301592 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17		Owner Name SEASIDE DINING GROUP INC	Inspection Time 10:45 - 12:15
K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations:

Food worker observed cleaning prep table with sanitizer and returning to food prep without changing gloves.

[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] Food worker washed hands and changed gloves.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: Flooring in large walk-in freezer is bulging/bubbling up at time of inspection.

[CA] Surfaces of equipment shall be smooth, easily cleanable, nonabsorbent, durable, and maintained in good repair.

[REPEAT VIOLATION] Failure to comply may result in enforcement action.

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 water from condensation drain for walk-in cooler draining onto floor behind floor sink.

[CA] Repair plumbing fixture and maintain in clean and good repair. Extend condensation drain pipe so that water drains into floor sink.

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

Inspector Observations:

Urinal in men's restroom was not working at time of inspection.

[CA] Toilet facilities shall be maintained clean and in good repair.

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

OFFICIAL INSPECTION REPORT

Facility FA0201405 - DENNY'S RESTAURANT #9523	Site Address 8425 SAN YSIDRO AV, GILROY, CA 95020	Inspection Date 08/31/2026
Program PR0301592 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17	Owner Name SEASIDE DINING GROUP INC	Inspection Time 10:45 - 12:15

Measured Observations

Item	Location	Measurement	Comments
Mashed potatoes	Steam Table	162.00 Fahrenheit	
Cheese	Prep Cooler - Across from Cookline	39.00 Fahrenheit	
Sliced tomato	Prep Cooler - Across From Cookline	39.00 Fahrenheit	
Quaternary Ammonium Sanitizer	Bucket Sanitizer - Warewashing Area	200.00 PPM	
Quaternary Ammonium Sanitizer	Bucket Sanitizer - Cookline	200.00 PPM	
Scrambled eggs	Plated	156.00 Fahrenheit	Final Cook Temperature
Diced tomatoes	Drawer Coolers - Left Side Cookline	37.00 Fahrenheit	
Raw beef	Walk-In Cooler - Small	39.00 Fahrenheit	
Hot Water	2-Compartment Sink/Mop Sink/Prep Sink	120.00 Fahrenheit	
Sour cream	Walk-In Cooler - Large	38.00 Fahrenheit	
Deli ham	Walk-In Cooler - Small	33.00 Fahrenheit	
Pooled eggs	Prep Cooler - Between Cooklines	39.00 Fahrenheit	
Hamburger patty	Draw Coolers - Middle Cookline	39.00 Fahrenheit	
Chicken wing	Drawer Cooler - Across from Cookline	36.00 Fahrenheit	
Milk	Under Counter Cooler - Dessert Area	41.00 Fahrenheit	
Chlorine sanitizer	Dishwasher	50.00 PPM	
Chili	Steam Table	164.00 Fahrenheit	
Warm Water	Handwash Station/Restrooms	100.00 Fahrenheit	
Shelled eggs	Prep Cooler - Between Cooklines	39.00 Fahrenheit	

Overall Comments:

Joint inspection with Crystal Grippin.

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 **9/14/2026**. 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: Ruth M.
Manager
Signed On: August 31, 2026