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 FA0205291 - DENNY'S RESTAURANT #9527		Site Address 1015 BLOSSOM HILL RD, SAN JOSE, CA 95123		Inspection Date 06/10/2022
Program PR0302078 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name SEASIDE DINING GROUP IN(Inspection Time 10:00 - 11:00
Inspected By MANDEEP JHAJJ	Inspection Type LIMITED INSPECTION	Consent By RAMIRO		



Comments and Observations

Major Violations

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: No hot water in the facility. Water measured at 78F at all sinks in the kitchen. [CA] Ensure hot water heater is operable and maintained in good repair at all times. Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at hand wash sinks. FACILITY IS SUBJECT TO CLOSURE DUE TO IN COMPLIANCE WITH HOT WATER REQUIREMENT. CALL FOR RE-INSPECTION ONCE HOT WATER IS 120F AT WARE WASH AND PREP SINK.

Follow-up By 06/10/2022

Minor Violations

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, 114256, 114256, 114256, 114257, 114257, 114259, 11

Inspector Observations: Observed wet dirt in front of dumpster area. Observed wet stains in parking lot that appears to be from water spill. [CA] Clean the remove all dirt from parking lot.

Performance-Based Inspection Questions

N/A

Measured Observations

<u>Item</u>	<u>Location</u>	Measurement	Comments
WLAK-IN COOLER	KITCHEN	40.00 Fahrenheit	
WARM WATER	HAND SINKS	78.00 Fahrenheit	
HOT WATER	WARE WASH SINK, PREP SINK	78.00 Fahrenheit	
CHLORINE	DISHWASHER	50 00 PPM	

Overall Comments:

HOT WATER MEASURED AT 78F IN ALL SINKS IN FACILITY.

FACILITY IS SUBJECT TO CLOSURE DUE TO IN COMPLIANCE WITH HOT WATER REQUIREMENT.

CALL FOR RE-INSPECTION ONCE HOT WATER IS 120F AT WARE WASH AND PREP SINK. CONTACT MANDEEP JHAJJ AT 408-781-5121 FOR RE-INSPECTION.

CLOSURE / PERMIT SUSPENSION NOTICE

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 6/24/2022. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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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: BRANDON MCGRAY

DISTRICT MANAGER

Signed On: June 10, 2022