

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 FA0206110 - DENNY'S RESTAURANT #9530		Site Address 1390 S 1ST ST, SAN JOSE, CA 95112		Inspection Date 07/27/2026		Placard Color & Score GREEN 93		
Program PR0302240 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name SEASIDE DINING GROUP INC		Inspection Time 13:15 - 15:10			
Inspected By ANABELLE GARCIA		Inspection Type ROUTINE INSPECTION		Consent By CARMEN MORENO				FSC Adela Perez 01/31/2029

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
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						
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures			X				N
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	X	
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		
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

No major violations were observed during this inspection.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: *In the single door under counter cooler: raw pooled eggs, liquid egg whites, raw shell eggs, pork sausage, and boiled eggs measured between 47 -49F. Food employee stated that food items were stored in unit more than three hours prior.*

[CA] Potentially hazardous foods shall be held cold at 41°F or below.

K24 - 2 Points - Person in charge not present and not performing duties; 113945-113945.1, 113984.1, 114075

Inspector Observations: *"Person in charge" was not present at the food facility.*

[CA] A "person in charge" who is responsible for operation of facility shall be present at the food facility during all hours of operation.

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: *Ambient temperature of single door under counter cooler measured 47F.*

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
sliced strawberries	2 door upright freezer	3.00 Fahrenheit	IR
chicken strip	drawer cooler	37.00 Fahrenheit	
raw chicken	walk in cooler	26.00 Fahrenheit	thawing
orange juice	2 door upright cooler	40.00 Fahrenheit	IR
raw pooled eggs	single door under counter cooler - top insert	48.00 Fahrenheit	VC&D
raw salmon	drawer cooler	40.00 Fahrenheit	
water	hand wash sinks	100.00 Fahrenheit	
vanilla cream	2 door prep cooler - top insert	41.00 Fahrenheit	
water	restroom hand wash sinks	100.00 Fahrenheit	
fries	single door upright freezer	20.00 Fahrenheit	IR
ambient	walk in cooler	41.00 Fahrenheit	
pork sausage	single door under counter cooler - top insert	47.00 Fahrenheit	VC&D
raw hamburger puck	walk in cooler	40.00 Fahrenheit	
quaternary ammonium	3 comp sink, sanitizer bucket	200.00 PPM	
chlorine	warewash machine	50.00 PPM	
whipped cream	under counter cooler	34.00 Fahrenheit	IR
raw hamburger puck	drawer cooler	39.00 Fahrenheit	
2% milk	under counter cooler	34.00 Fahrenheit	IR
liquid egg whites	single door under counter cooler - top insert	47.00 Fahrenheit	VC&D
raw shell eggs	single door under counter cooler - top insert	48.00 Fahrenheit	VC&D
cooked sausage links	hot holding	147.00 Fahrenheit	
boiled eggs	single door under counter cooler - top insert	49.00 Fahrenheit	VC&D
water	3 comp sink, janitorial sink	135.00 Fahrenheit	

Overall Comments:

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 **8/10/2026**. 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: Chris Morales
PIC

Signed On: July 27, 2026