

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 FA0211586 - DENNY'S RESTAURANT # 6917		Site Address 1745 EL CAMINO REAL, SANTA CLARA, CA 95051		Inspection Date 08/10/2026		Placard Color & Score GREEN 74		
Program PR0301932 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name DENNY'S INC		Inspection Time 10:00 - 11:45			
Inspected By KATHY VO		Inspection Type ROUTINE INSPECTION		Consent By JUAN				FSC Luis Avelar 11/04/2026

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					N
K06	Adequate handwash facilities supplied, accessible	X						
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						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				

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	X	
K36	Equipment, utensils, linens: Proper storage and use	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate	X	
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices	X	X
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	X	
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

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: *Observed employee cracking raw shelled eggs for cooking, then handling ready-to-eat breads without an intermediate handwashing step or changing out gloves. [CA] Employees are required to wash their hands: 1) before beginning work, 2) before handling food or clean equipment, 3) as often as necessary during food preparation to remove soil and contamination, 4) when switching from raw to ready to eat foods, 5) after touching body parts, 6) after coughing, sneezing, eating, or drinking, 7) after using the restroom, and 8) any time when contamination may occur. [COS] Specialist intervened and directed employee to properly wash hands following contamination of raw egg.*

Minor Violations

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

Inspector Observations: *Measured cheese in the drawer refrigeration from 42-46F. Per PIC, cheese was relocated from walk-in cooler less than 3 hours prior to temperature measurement. Observed the drawer is in disrepair and does not fully close. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above.*

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: *Observed two dead cockroaches in a sticky trap nearby the soda kegs. No live activity or active contamination of food observed during inspection. [CA] Clean and sanitize affected areas. The premises of a food facility shall be maintained free of vermin.*

NOTE: *PIC stated that facility receives monthly pest control services. Reviewed last pest control report from 4/26/2026. Report did not note activity level. Most recent pest control report is unavailable for review.*

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

Inspector Observations: *Observed accumulation of grease and food debris buildup on the sides of cooking equipment, cabinets, 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.*

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: *Observed some drawer refrigeration units are slightly misaligned and are difficult to properly close. [CA] Equipment shall be maintained in good repair.*

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 clean blenders and equipment stored directly adjacent to the handwash station. [CA] Equipment shall be stored in sanitary condition away from potential sources of contamination.*

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: *Observed refrigeration unit at the cook line lacks thermometer for monitoring ambient temperature. [CA] A thermometer (accurate to +/- 2°F) shall be provided and correctly located in each hot and cold holding unit containing Potentially Hazardous Foods.*

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 active leak from the drainpipes underneath the 3-compartment sink. Observed pool of standing water has accumulated. [CA] Repair leak. Plumbing fixtures shall be maintained in good repair. [COS] PIC repaired the leak during inspection.*

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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: 1) Observed back door to the outside was propped open during inspection. [CA] The back door shall be closed to prevent pest entrance.

2) Observed several holes in the wall throughout the facility, including nearby the preparation sink at the cook line. [CA] Seal all gaps in the facility. The facility shall be fully enclosed to prevent pest entrance and harborage.

Performance-Based Inspection Questions

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

Measured Observations

Item	Location	Measurement	Comments
sausages	hot holding on grill	146.00 Fahrenheit	
chicken wings	drawer refrigeration	39.00 Fahrenheit	
cheese	drawer refrigeration	42.00 Fahrenheit	42-46F
cheese	preparation inserts (front)	41.00 Fahrenheit	
pooled eggs	countertop cooler	41.00 Fahrenheit	
water	handwash sink (restroom)	100.00 Fahrenheit	
sanitizer (quaternary ammonia)	bucket	200.00 PPM	
water	handwash sink	100.00 Fahrenheit	
shelled eggs	walk-in cooler	41.00 Fahrenheit	
cut melon	4-door upright cooler	40.00 Fahrenheit	
sanitizer (chlorine)	mechanical dishwasher	50.00 PPM	
macaroni and cheese	upright hot holding cabinet	163.00 Fahrenheit	
soup	soup warmer	163.00 Fahrenheit	
potatoes	preparation inserts (cook line)	143.00 Fahrenheit	
water	preparation sink	120.00 Fahrenheit	
water	3-compartment sink	120.00 Fahrenheit	
ambient	walk-in freezer	14.00 Fahrenheit	
cheese	preparation inserts (cook line)	41.00 Fahrenheit	

Overall Comments:

Joint inspection with Madeline Meza.

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 **8/24/2026**. 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: Luis Avelar
Manager

Signed On: August 10, 2026