

# 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

|                                                                                 |  |                                                             |                                               |                                      |                                         |                                                                                                                                                                |  |                                     |
|---------------------------------------------------------------------------------|--|-------------------------------------------------------------|-----------------------------------------------|--------------------------------------|-----------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------|--|-------------------------------------|
| <b>Facility</b><br>FA0201405 - DENNY'S RESTAURANT #9523                         |  | <b>Site Address</b><br>8425 SAN YSIDRO AV, GILROY, CA 95020 |                                               | <b>Inspection Date</b><br>03/25/2026 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b><br/> <b>95</b> </div> |  |                                     |
| <b>Program</b><br>PR0301592 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17 |  |                                                             | <b>Owner Name</b><br>SEASIDE DINING GROUP INC |                                      | <b>Inspection Time</b><br>13:20 - 15:00 |                                                                                                                                                                |  |                                     |
| <b>Inspected By</b><br>GUILLERMO VAZQUEZ                                        |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                |                                               | <b>Consent By</b><br>ALEXIS R.       |                                         |                                                                                                                                                                |  | <b>FSC</b> Hector Romero<br>9/23/29 |

  

| 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  |       |       |        |     |     | S   |
| 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                                                      |     |     |
| K34                   | Warewash facilities: installed/maintained; test strips                              |     |     |
| K35                   | Equipment, utensils: Approved, in good repair, adequate capacity                    |     |     |
| 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                                    |     | X   |
| K46                   | No unapproved private home/living/sleeping quarters                                 |     |     |
| K47                   | Signs posted; last inspection report available                                      |     |     |

# OFFICIAL INSPECTION REPORT

|                                                                          |                                                      |                                  |
|--------------------------------------------------------------------------|------------------------------------------------------|----------------------------------|
| Facility<br>FA0201405 - DENNY'S RESTAURANT #9523                         | Site Address<br>8425 SAN YSIDRO AV, GILROY, CA 95020 | Inspection Date<br>03/25/2026    |
| Program<br>PR0301592 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17 | Owner Name<br>SEASIDE DINING GROUP INC               | Inspection Time<br>13:20 - 15:00 |
| 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: Under counter refrigeration closest to hand wash in the cook line had PHFs measured between 46-49°F at the time of inspection.**

**[CA] PHFs shall be held at 41°F or below or at 135°F or above. Recommend having the unit serviced by a contractor.**

**[SA] Facility will try to lower temperature within unit. If not food will be under TPHC (tossed after 4-hours).**

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

**Inspector Observations: 1. Flooring within the cook line has damaged floor tiles and grout is missing in between the tiles.**

**[CA] Replace broken floor tiles with a smooth and of durable construction and nonabsorbent material that is easily cleanable. Also re-grout the floor within the cook line.**

**2. Flooring within the walk in freezer is bulging up off the ground.**

**[CA] Make repairs within the walk in freezer.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

| Item                 | Location                                   | Measurement       | Comments              |
|----------------------|--------------------------------------------|-------------------|-----------------------|
| Sanitizer (Quats)    | Sanitizer bucket                           | 200.00 PPM        |                       |
| Hot water            | 2-Compartment/prep/mop sinks               | 120.00 Fahrenheit |                       |
| Ground beef          | Hot holding (steam table)                  | 155.00 Fahrenheit |                       |
| Pooled eggs          | Prep table (in between cook line)          | 39.00 Fahrenheit  |                       |
| Cheese               | Prep table #3                              | 39.00 Fahrenheit  |                       |
| Butter               | Prep table                                 | 39.00 Fahrenheit  |                       |
| Whip cream           | Under counter refrigeration                | 39.00 Fahrenheit  |                       |
| Turkey               | Walk in                                    | 39.00 Fahrenheit  |                       |
| Ice cream            | Freezer chest                              | 5.00 Fahrenheit   |                       |
| Ham                  | Under counter refrigeration (cook line)    | 49.00 Fahrenheit  | Adjust to 41°F below. |
| Raw burger patty     | Under counter refrigeration #2 (cook line) | 39.00 Fahrenheit  |                       |
| Cheese               | Walk in #2                                 | 39.00 Fahrenheit  |                       |
| Mashed potato        | Hot holding (steam table)                  | 158.00 Fahrenheit |                       |
| Warm water           | Hand wash/restroom                         | 100.00 Fahrenheit |                       |
| Cut tomato           | Prep table                                 | 39.00 Fahrenheit  |                       |
| Ambient              | Walk in freezer                            | 5.00 Fahrenheit   |                       |
| Shelled eggs         | Prep table (in between cook line)          | 39.00 Fahrenheit  |                       |
| Ice cream            | Reach in freezer                           | 5.00 Fahrenheit   |                       |
| Milk                 | Walk in #2                                 | 39.00 Fahrenheit  |                       |
| Milk                 | Under counter refrigeration #2             | 39.00 Fahrenheit  |                       |
| Shelled eggs         | Walk in                                    | 39.00 Fahrenheit  |                       |
| Sanitizer (Chlorine) | Dish washer                                | 50.00 PPM         |                       |
| Cooked veggies       | Under counter refrigeration (cook line)    | 46.00 Fahrenheit  | Adjust to 41°F below. |

# OFFICIAL INSPECTION REPORT

|                                                                          |                                                      |                                  |
|--------------------------------------------------------------------------|------------------------------------------------------|----------------------------------|
| Facility<br>FA0201405 - DENNY'S RESTAURANT #9523                         | Site Address<br>8425 SAN YSIDRO AV, GILROY, CA 95020 | Inspection Date<br>03/25/2026    |
| Program<br>PR0301592 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17 | Owner Name<br>SEASIDE DINING GROUP INC               | Inspection Time<br>13:20 - 15:00 |

## 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 **4/8/2026**. 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: Alexis R.  
PIC

Signed On: March 25, 2026