

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 FA0214267 - DENNY'S		Site Address 814 E AHWANEE AV, SUNNYVALE, CA 94086		Inspection Date 03/05/2026		Placard Color & Score YELLOW 74		
Program PR0300007 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name PROMPT FOOD SERVICE INC		Inspection Time 14:05 - 15:15			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By EMBABA				FSC Mariana Santiago 07/25/2029

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						
K06	Adequate handwash facilities supplied, accessible		X		X			N
K07	Proper hot and cold holding temperatures		X		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						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	X	
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		

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *Front hand sink and cook line hand sink did not have single use towels in the dispensers.*

[CA]: *All hand sinks shall be provided with single use towels in the dispensers at all times.*

[COS]: *Cook line hand sink was provided with single use towels in the dispenser.*

[SA]: *Roll of single use towels provided at front hand sink. Ensure dispenser is repaired.*

Follow-up By
03/10/2026

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: *At the front line, 3 bottles of opened tartar on prep counter sauce measured at 68F. PIC stated tartar sauce were placed on prep counter more than 4 hours prior to measurement.*

[CA]: *Potentially Hazardous Food shall be cold held at 41F or below at all times.*

[COS]: *tartar sauce bottles were voluntarily discarded.*

Follow-up By
03/10/2026

Minor Violations

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

Inspector Observations: **REPEAT VIOLATION**

Accumulation of debris/grime on the door handles of drawer coolers at cook line.

[CA]: *Maintain nonfood contact surfaces clean.*

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: *Walk in cooler's right reach in door is unable to close properly.*

[CA]: *Repair door and ensure it is able to close properly.*

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: *Utensils stored in water near front ice cream measured at 125F.*

[CA]: *Scoops and utensils shall be stored in water at 135F or above.*

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: *Missing baffle filters/big gap between baffle filters at hood.*

[CA]: *Baffle filters shall be properly installed as to not create any gaps.*

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

Inspector Observations: **REPEAT VIOLATION**

Some tiles in walk in cooler in disrepair.

[CA]: *Repair/replace tiles and maintain in good condition.*

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
frozen yogurt	prep line cooler	40.00 Fahrenheit	milk: 39F
sausage	steam table	136.00 Fahrenheit	
water	prep sink	120.00 Fahrenheit	
chlorine sanitizer	dish machine	100.00 PPM	
pooled egg	prep top well 2	41.00 Fahrenheit	
water	front hand sink	100.00 Fahrenheit	
chicken breast	hot box	141.00 Fahrenheit	
water	womens restroom hand sink	100.00 Fahrenheit	
sour cream	under counter cooler	38.00 Fahrenheit	
garlic butter, cut tomatoes	prep top well	41.00 Fahrenheit	
cheesecake	display case	38.00 Fahrenheit	
ham, garlic butter	walk in reach in	41.00 Fahrenheit	
water	utensil water storage near cook line	145.00 Fahrenheit	
mashed potatoes	steam table	135.00 Fahrenheit	
raw chicken	drawer cooler	37.00 Fahrenheit	raw beef: 38 sausage: 40 turkey: 40
Quat sanitizer	sanitizer bucket	200.00 PPM	
water	3 comp sink	120.00 Fahrenheit	
raw beef	walk in cooler	38.00 Fahrenheit	raw chicken 40F
pooled egg	under counter cook line	41.00 Fahrenheit	

Overall Comments:

A follow up inspection will be conducted by 03/10/2026 to verify compliance. The first follow up inspection is free of charge, any and all subsequent follow up inspections shall be charged at the approved hourly rate of \$282/hr, minimum of one hour

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 **3/19/2026**. 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: Mariana Santiago
Manager

Signed On: March 05, 2026