

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 FA0211151 - DENNY'S		Site Address 910 SARATOGA AV, SAN JOSE, CA 95129		Inspection Date 11/07/2025		Placard Color & Score GREEN 82		
Program PR0302186 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name DN INVESTMENT GROUP, IN		Inspection Time 08:45 - 10:45			
Inspected By HINA WYNE		Inspection Type ROUTINE INSPECTION		Consent By VICKI DHALIWAL				FSC ARMANDO GONZALEZ 07/01/2029

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						S
K07	Proper hot and cold holding temperatures			X				
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods	X						S
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	S
K21	Hot and cold water available	X						
K22	Sewage and wastewater properly disposed	X						
K23	No rodents, insects, birds, or animals		X					N

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		X
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

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: For a second saw one adult german cockroach coming out under the small hot holding unit next to cook line and disappeared. No evidence of an infestation.

[CA] Cockroaches are disease carrying vermin and evidence of their presence would likely to cause contamination of food, equipment, packaging, or utensils. Work with your pest control service to eliminate the problem.

[SA] Other than the treatment with the pest control service do clean and sanitize the area behind the cook line.

NOTE: Facility recently had a new construction/flooring in the dine in area. Facility has pest control service Matrix Pest Elimination and PIC already called for a service.

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Saw employee came out of restroom with one glove on. Per employee, he changes gloves after coming out of the restroom.

[CA] Gloves shall be worn to minimize bare hand and arm contact with nonprepackaged food that is in a ready-to-eat form. Gloves shall be replaced before changing tasks.

[SA] Employees must throw away glove before going to the restroom, wash hand inside the restroom and before starts working in a kitchen wash hand and put on new set of glove.

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

Inspector Observations: Tomatoes were measured 44F. Tomatoes were recently prepared and placed inside the prep table.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[SA] Chilled tomatoes up to 41F and below before placing it in a prep table.

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: A crack with a nail on it at the entrance of the dry storage room.

[CA] Eliminate or fill in gap greater than 1/4" to prevent the entrance and harborage of vermin.

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

Inspector Observations: Observed build up of debris behind the ice machine next to exit door.

[CA] Clean hard to reach areas such as behind the equipment more frequently to maintain.

Performance-Based Inspection Questions

Needs Improvement - No rodents, insects, birds, or animals.

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Measured Observations

Item	Location	Measurement	Comments
HOT WATER	HAND WASHING RESTROOM	100.00 Fahrenheit	
BACON	HOT HOLDING	142.00 Fahrenheit	
SUSAGES	HOT HOLDING	145.00 Fahrenheit	
QA SANITIZER	BUCKET	200.00 PPM	
SUSAGES	DRAWER COLD HOLDING	38.00 Fahrenheit	
TOMATOES	PREP COOLER	44.00 Fahrenheit	AMBIENT 40F
GRAVY	HOT HOLDING	160.00 Fahrenheit	
HOT WATER	3-COMP SINK	130.00 Fahrenheit	
CHLORINE SANITIZER	DISHWASHER	50.00 PPM	
MINCED BEEF	PREP TABLE	40.00 Fahrenheit	
HOT WATER	HAND WASHING	100.00 Fahrenheit	
EGG SALAD	PREP COOLER	38.00 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 **11/21/2025**. 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: Vicki Dhaliwal
PIC
Signed On: November 07, 2025