

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 FA0207550 - DENNY'S RESTAURANT		Site Address 2077 N 1ST ST, SAN JOSE, CA 95131		Inspection Date 09/30/2026	
Program PR0302122 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 2 - FP16			Owner Name SINGH, SUNITA		Inspection Time 09:45 - 12:05
Inspected By GLENCIJOY DAVID	Inspection Type ROUTINE INSPECTION	Consent By GIRLIE V.	FSC Girlie Valdez 09/18/2030		

Placard Color & Score

GREEN
98

RISK FACTORS AND INTERVENTIONS						OUT		COS/SA	N/O	N/A	PBI
						IN	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									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									S
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										
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

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 condensation coming from walk-in freezer in the dry storage room.

Observed refrigeration unit under grill in kitchen not closing properly.

Several gaskets for cooler drawers at cook line appear to be in disrepair.

[CA] Ensure equipment is working properly.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Quat Ammonium	3 compartment sink	200.00 Fahrenheit	
Eggs	Cold hold inserts - cook line	47.00 Fahrenheit	
Water	Mop sink	120.00 Fahrenheit	
Sliced tomatoes	Prep refrigerator	38.00 Fahrenheit	
Water	Handwashing stations	100.00 Fahrenheit	
Cheese sauce	Hot holding unit	160.00 Fahrenheit	
Mash potatoes	Prep refrigerator	38.00 Fahrenheit	
Sausage	Prep refrigerator near grill	38.00 Fahrenheit	
Water	Prep sinks	120.00 Fahrenheit	
Sausage	Hot holding unit	140.00 Fahrenheit	
Yogurt base	Refrigerator near soda machine	38.00 Fahrenheit	
Water	3 compartment sink	120.00 Fahrenheit	
Salmon	Walk-in	34.00 Fahrenheit	
Cheese	Prep refrigerator near grill	40.00 Fahrenheit	
Chlorine	Dishwasher	50.00 PPM	
Quat Ammonium	Santizer buckets	200.00 PPM	
Chicken Breast	Walk-in	36.00 Fahrenheit	

Overall Comments:

Joint inspection with Jasmine L. Report written by Jasmine L.

Measured eggs at 47F in cold hold inserts at cook line but eggs towards the bottom of the container measured 41F or below. Per cook, eggs were refilled within the last hour.

Ensure that container for eggs is not overfilled to ensure that eggs are maintained at or below 41F.

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 **10/14/2026**. 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.

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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: Girlie V.
Shift Lead

Signed On: September 30, 2026