

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 FA0200249 - DENNY'S		Site Address 2201 S BASCOM AV, CAMPBELL, CA 95008		Inspection Date 12/26/2024		Placard Color & Score GREEN 95		
Program PR0306095 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name SAGAR FAMILY CORPORATI		Inspection Time 14:00 - 16:00			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By CHRISTIAN GARCIA				FSC Pilar Jiminez 12/29/2028

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

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: *REPEAT VIOLATION*

At the restroom closest to the claw machine, maximum water temperature at the nonadjustable hand sink station measured at 65F.

At the middle restroom, maximum water temperature at the nonadjustable hand sink station measured at 90F.

At the farthest restroom, maximum water temperature at the nonadjustable hand sink station measured at 149F.

[CA]: Water temperature at nonadjustable hand sink stations shall be maintained between 100F - 108F.

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: At the cook line drawer cooler, the scoop handle was in direct contact with shredded potatoes.

[CA]: Ensure that scoops which are stored in food containers for portioning are always stored in a manner which prevents the handle of the scoop from coming into direct contact with food.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
water	2 comp prep sink	148.00 Fahrenheit	
macaroni and cheese	hot box	160.00 Fahrenheit	
beef	steam table	177.00 Fahrenheit	
potatoes, raw beef	drawer cooler 2	40.00 Fahrenheit	
mayonnaise, chicken sausage	prep line cooler 3	40.00 Fahrenheit	
Chlorine sanitizer	dish machine	50.00 PPM	
cut melon, sour cream	prep line cooler 4	39.00 Fahrenheit	39F - 40F
water	3 comp sink	128.00 Fahrenheit	
potatoes, raw beef	drawer cooler 2	39.00 Fahrenheit	39F - 40F
chicken noodle soup	warmer	188.00 Fahrenheit	
ranch	prep line cooler 5	38.00 Fahrenheit	
raw chicken, pico de gallo, raw chicken	drawer cooler 1	39.00 Fahrenheit	38F - 41F
Quat sanitizer	sanitizer bucket at cook line	200.00 PPM	
vanilla cream, hashbrown potatoes in carton	2 door reach in	37.00 Fahrenheit	
milk, whipped cream	2 door reach in 2	41.00 Fahrenheit	
cut tomatoes, deli ham	prep line cooler 1	40.00 Fahrenheit	40F - 41F
pooled egg, cut tomatoes, raw shell egg	prep line cooler 2	39.00 Fahrenheit	
water	hand sink at cook line	100.00 Fahrenheit	
raw shell eggs, sausage	walk in cooler	37.00 Fahrenheit	
chicken	final cooking temperature	210.00 Fahrenheit	
mashed potatoes in bag	2 door reach in	39.00 Fahrenheit	

Overall Comments:

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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 **1/9/2025**. 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: Christian Garcia
General Manager

Signed On: December 26, 2024