

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 FA0258807 - DENNY'S #8544		Site Address 875 COCHRANE RD, MORGAN HILL, CA 95037		Inspection Date 07/15/2022	
Program PR0379075 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name BAY AREA DINER INC		Inspection Time 14:40 - 15:30
Inspected By HENRY LUU	Inspection Type ROUTINE INSPECTION	Consent By ROSIE	FSC Francisco Blas 10/07/2024		

Placard Color & Score
GREEN
97

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						S
K03 No discharge from eyes, nose, mouth	X						S
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						N
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	
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		
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

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Numerous dead cockroaches observed on floor near the water heater in the chemical storage and janitorial area. Facility has pest control servicing facility once per month. No other activity observed. [CA] Clean and sanitize area of dead cockroaches or old droppings.

Performance-Based Inspection Questions

Needs Improvement - Proper cooking time & temperatures.

Measured Observations

Item	Location	Measurement	Comments
Raw shelled eggs	Refrigerated top insert	43.00 Fahrenheit	
Mashed potato	Steam table	151.00 Fahrenheit	
Warm water	Hand wash sink	121.00 Fahrenheit	Cook line
Hash browns	Walk-in refrigerator	41.00 Fahrenheit	
Bacon	Hot holding unit	136.00 Fahrenheit	
Milk	Walk-in refrigerator	41.00 Fahrenheit	
Cooked burger patty	Griddle	168.00 Fahrenheit	Burger 1
Sliced tomatoes	Preparation refrigerator	41.00 Fahrenheit	Across from griddle
Raw chicken	Drawer refrigerator	38.00 Fahrenheit	
Milk	Preparation refrigerator	41.00 Fahrenheit	Server station
Hot water	Three-compartment sink	128.00 Fahrenheit	
Cooked chicken	Hot holding unit	147.00 Fahrenheit	
Quaternary ammonia	Three-compartment sink	400.00 PPM	
Raw chicken	Walk-in refrigerator	36.00 Fahrenheit	
Diced cantaloupe	Preparation refrigerator	41.00 Fahrenheit	Server station
Sliced tomatoes	Preparation refrigerator	41.00 Fahrenheit	Across from deep fryer
Chlorine sanitizer	Mechanical dish machine	50.00 PPM	
Sanitizing bucket	Cook line	200.00 PPM	Quaternary ammonia
Raw pooled eggs	Refrigerated top insert	41.00 Fahrenheit	
Raw burger patty	Drawer refrigerator	39.00 Fahrenheit	
Cooked burger patty	Griddle	195.00 Fahrenheit	Burger 2
Country gravy	Steam table	147.00 Fahrenheit	
Raw steak	Walk-in refrigerator	41.00 Fahrenheit	
Hash browns	Drawer refrigerator	41.00 Fahrenheit	

Overall Comments:

- A complaint investigation was conducted concurrently with routine inspection.

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 **7/29/2022**. 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: Rosie
Manager

Signed On: July 15, 2022