

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 08/29/2025		Placard Color & Score GREEN 89		
Program PR0306095 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name SAGAR FAMILY CORPORATI		Inspection Time 10:00 - 11:30			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By CHRISTIAN GARCIA				FSC Christian Garcia 07/03/2028

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						
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					
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		
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

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

Inspector Observations: Multiple Potentially Hazardous Food (PHFs) measured above 41F in the drawer coolers at cook line (raw chorizo 52F, prime rib 55F, turkey bacon 54F). PHFs were taken from the walk in cooler and placed in the unit approximately 2 hours prior to measurement. Ambient temperature of unit measured at 63F.

Note:

Manager and staff showed that the unit was accidentally unplugged during cleaning.

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

[SA]: PHFs were relocated to other functioning cooling units to cool down. Unit was turned on. Food items may be relocated back to the unit once it is able to properly cold hold PHFs.

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 hand sinks (middle and closest to claw machine), maximum water temperatures at the nonadjustable hand sink stations measured above 108F and below 100F respectively.

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

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
batter with dairy	2 door reach in 2	40.00 Fahrenheit	
mayonnaise	prep line cooler 2	38.00 Fahrenheit	
Quat sanitizer	sanitizer bucket at cook line	200.00 PPM	
water	hand sink at cook line	100.00 Fahrenheit	
batter with dairy	walk in cooler	39.00 Fahrenheit	
sausage	steam table	159.00 Fahrenheit	
cut melon	prep line cooler 4	39.00 Fahrenheit	
pico de gallo	drawer cooler (right)	38.00 Fahrenheit	
water	prep sink	120.00 Fahrenheit	
country gravy	steam table	168.00 Fahrenheit	
sausage	2 door under counter	39.00 Fahrenheit	
ranch	prep line cooler 3	40.00 Fahrenheit	
batter with dairy	prep line cooler 1	39.00 Fahrenheit	
milk	2 door reach in 2	40.00 Fahrenheit	
mozzarella cheese	2 door reach in 1	41.00 Fahrenheit	
cut tomatoes	prep line cooler 1	40.00 Fahrenheit	
hotdog	prep line cooler 2	38.00 Fahrenheit	
raw beef	walk in cooler	39.00 Fahrenheit	
utensil storage for in-between use	hot holding	141.00 Fahrenheit	
raw fish	drawer cooler (right)	40.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
sour cream	prep line cooler 4	41.00 Fahrenheit	
Chlorine sanitizer	dish machine	50.00 PPM	

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 **9/12/2025**. 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: August 29, 2025