

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 FA0208066 - DENNY'S RESTAURANT #9526		Site Address 2484 BERRYESSA RD, SAN JOSE, CA 95133		Inspection Date 07/18/2025	
Program PR0301972 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name SEASIDE DINING GROUP INC		Inspection Time 09:45 - 11:00
Inspected By JENNIE PENALOZA	Inspection Type ROUTINE INSPECTION		Consent By ROCIO MADRIGAL	FSC Rocio Madrigal 2/23/2027	

Placard Color & Score
GREEN
81

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

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

Inspector Observations: Mashed potatoes are measured at 90F inside a double stacked container at the steam table. Per PIC, mashed potatoes have been in unit for about 3 hours and states they are about to discard potatoes.

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

[COS] food was voluntarily discarded by PIC - see VC&D.

Minor Violations

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

Inspector Observations: Observed several flies behind facility in the trash area.

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Food debris and crumbs observed throughout kitchen shelves, cabinets and in between equipment.

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Observed a large gap (about 6 inches) on far left side of food.

[CA] All hood ventilation filters shall be in place and in good repair.

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

Inspector Observations: Observed accumulation of trash bags and waste on the side of the exterior of facility; per PIC, dumpster has not been picked up for about 2 weeks due to ongoing strike and were told that trash would be picked up today.

[CA] Refuse containers shall be collected or cleaned frequently enough to minimize the development of objectionable odors or conditions that attract or harbor insects or rodents. Specialist recommends that facility contact a trash hauler to remove waste.

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

Inspector Observations: Observed food debris on floor throughout kitchen and dry food storage room.

[CA] Walls and/or floors in food preparation area shall be kept clean.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
mashed potatoes	steam table	90.00 Fahrenheit	
yogurt base	2 door reach in	40.00 Fahrenheit	cheese - 41F
ham	drawer	40.00 Fahrenheit	
raw shell eggs	middle refrigeration unit	40.00 Fahrenheit	
raw beef	walk-in cooler	35.00 Fahrenheit	
raw beef	drawer	48.00 Fahrenheit	active prep - ambient of unit is 37F
Sliced tomatoes	top well	39.00 Fahrenheit	
ham	top well	40.00 Fahrenheit	
liquid eggs	reach in	41.00 Fahrenheit	
quat sanitizer	3 comp	200.00 PPM	
raw chicken	walk-in cooler	47.00 Fahrenheit	per PIC, employee had walk-in cooler door open and item is next to door
raw beef patty	walk-in cooler	36.00 Fahrenheit	
hash browns	drawer	41.00 Fahrenheit	
chlorine sanitizer	dish machine	50.00 PPM	
raw bacon	3 door reach in	41.00 Fahrenheit	raw shell eggs - 35F precooked pork - 40F
chorio patty	drawer	47.00 Fahrenheit	active prep - ambient of unit is 37F
quat sanitizer	sanitizer bucket	200.00 PPM	
ground beef	steam table	140.00 Fahrenheit	cheese sauce - 145F

Overall Comments:

Specialist provided Spanish translation services during this 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 **8/1/2025**. 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

Rocio R Madrigal

Received By: Rocio Madrigal
Manager

Signed On: July 18, 2025