

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 FA0211586 - DENNY'S RESTAURANT # 6917	Site Address 1745 EL CAMINO REAL, SANTA CLARA, CA 95051	Inspection Date 09/23/2025
Program PR0301932 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17	Owner Name DENNY'S INC	Inspection Time 10:05 - 11:05
Inspected By THAO HA	Inspection Type FOLLOW-UP INSPECTION	Consent By LUIS AVELAR

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 09/18/2025

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

This violation found not in compliance on 09/23/2025. See details below.

Cited On: 09/18/2025

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

This violation found not in compliance on 09/23/2025. See details below.

Minor Violations

N/A

Measured Observations

N/A

Overall Comments:

Follow up due to major vermin and dishwashing violation.

Upon inspection:

-Upright dishwasher measured to have 100 ppm chlorine. Facility observed to have test stripes to test upright dishwasher.

-No vermin observed at time of inspection. No rodent droppings observed in dishwashing area at time of inspection. Per operator area had been cleaned and sanitize.

-Operator provided last pest control report which stated no cockroach activity observed and stated the service will be coming by the end of the month.

Major violations have been observed to be corrected. Continue to work on other violations from 9/18/2025 routine inspection report.

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 **10/7/2025**. 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: Luis Avelar
Manager
Signed On: September 23, 2025