

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 FA0205291 - DENNY'S RESTAURANT #9527		Site Address 1015 BLOSSOM HILL RD, SAN JOSE, CA 95123		Inspection Date 06/17/2021		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 88 </div>		
Program PR0302078 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name SEASIDE DINING GROUP INC		Inspection Time 13:45 - 15:20			
Inspected By RAYMOND CHUNG		Inspection Type ROUTINE INSPECTION		Consent By ARMANDO MEDINA				FSC Armando Medina 10/08/2024

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						
K06	Adequate handwash facilities supplied, accessible	X						S
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		N
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		X
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		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:

1. Sliced cheese and cut tomatoes in the refrigeration unit across from the fryers measured at 55F to 59F. [corrective action] Ensure potentially hazardous foods are held at 41F or below. [correction] Per manager, these items measured at 40F this morning. Items were moved to the walk-in cooler.

2. Salad dressings and whipped butter in the 2-door reach-in cooler measured at 45F to 46F. [corrective action] Ensure potentially hazardous foods are held at 41F or below. [correction] Salad dressings and whipped butter were moved to the walk-in cooler.

Minor Violations

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations:

Ambient temperature of the 2-door reach-in cooler measured at 50F, per internal thermometer. [corrective action] Repair or adjust the unit so that it is able to hold food at 41F or below. Do not store any potentially hazardous foods in this unit until it is repaired. Send receipt to Raymond Chung at raymond.chung@deh.sccgov.org

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

Inspector Observations:

Observed large opening in the wall behind the soda syrup rack. [corrective action] Close up the opening to prevent pests from entering the kitchen.

Performance-Based Inspection Questions

Needs Improvement - Proper reheating procedures for hot holding.

Measured Observations

Item	Location	Measurement	Comments
ambient	2-door reach-in cooler	50.00 Fahrenheit	
ham	cold drawer	38.00 Fahrenheit	
whipped butter	2-door reach-in cooler	45.00 Fahrenheit	
ambient	walk-in cooler	40.00 Fahrenheit	
provolone cheese	cold drawer (across fryer)	55.00 Fahrenheit	
cheesecake	3-door reach-in freezer	25.00 Fahrenheit	
chicken	cold drawer	39.00 Fahrenheit	
chicken tender	walk-in freezer	15.00 Fahrenheit	
chlorine sanitizer	dishwasher	50.00 PPM	
pico de gallo	prpe unit (across fryer)	59.00 Fahrenheit	
prime rib	cold drawer	34.00 Fahrenheit	
blue cheese dressing	2-door reach-in cooler	46.00 Fahrenheit	
sausage	hot holding unit	150.00 Fahrenheit	
liquid eggs	egg refrigerator	43.00 Fahrenheit	
egg white	egg refrigerator	43.00 Fahrenheit	
omelette (cook temp)	from the stove	190.00 Fahrenheit	
chili	steam table	170.00 Fahrenheit	
t-bone steak	walk-in cooler	34.00 Fahrenheit	
sliced tomatoes	prep unit (across fryer)	56.00 Fahrenheit	
turkey	cold drawer	42.00 Fahrenheit	
pancake batter	reach-in cooler	35.00 Fahrenheit	
slider	cold drawer	34.00 Fahrenheit	

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Overall Comments:

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 **7/1/2021**. 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:

Signed On: June 17, 2021

Comment: Signature was not captured. This report to be e-mailed to the manager at armandomedina32@yahoo.com