

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 01/24/2023	
Program PR0302078 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name SEASIDE DINING GROUP INC		Inspection Time 12:30 - 14:00
Inspected By ANJANI SIRCAR	Inspection Type ROUTINE INSPECTION		Consent By DANIELA CORREA	FSC Cristian Hernandez 1/27/2027	

Placard Color & Score
GREEN
93

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						
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						S
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				
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		X
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	X	

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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

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: Cleaned and sanitized utensils were stacked one on top of the other without air drying. [CA] Equipment and utensils must be air dried or properly stored to facilitate drying after sanitizing.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: Cold holding units and walk in refrigeration unit was lacking a thermometer. [CA] A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations: Health permit posted in the facility expired on 06/04/2021. [CA] A Valid health permit issued by this department shall be posted in a conspicuous place in the food facility.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Hot Water	Hand wash - prep	100.00 Fahrenheit	
Meat	Pull out reach in	36.00 Fahrenheit	
Fries	Walk in freezer	4.00 Fahrenheit	
Hot Water	Hand wash sink - restroom	100.00 Fahrenheit	
Cheese	Pull out reach in	35.00 Fahrenheit	
Egg	Under counter reach in	36.00 Fahrenheit	
Ice cream	Ice cream bin	5.00 Fahrenheit	
Quat	Sanitizing bucket	200.00 PPM	
Turkey	Walk in refrigerator	34.00 Fahrenheit	
Hot Water	Ware wash	120.00 Fahrenheit	
Salsa	Cold holding insert	35.00 Fahrenheit	
Ham	Pull out reach in	36.00 Fahrenheit	
Egg white	Walk in refrigerator	34.00 Fahrenheit	
Hot Water	Hand wash - cook line	100.00 Fahrenheit	
Soup	Hot holding	161.00 Fahrenheit	
Milk	Under counter reach in	36.00 Fahrenheit	
Juice	Two door reach in	36.00 Fahrenheit	
Hot Water	Prep area	120.00 Fahrenheit	
Sausage	Walk in freezer	5.00 Fahrenheit	
Chlorine	Mechanical dishwasher	50.00 PPM	
Steak	Walk in refrigerator	34.00 Fahrenheit	
Smoothie	Three door reach in freezer	3.00 Fahrenheit	
Gravy	Hot holding	157.00 Fahrenheit	

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 2/7/2023. 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: Daniela Correa
PIC

Signed On: January 24, 2023