



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME DENNY'S #7306		REINSPECTION DATE Next Routine	INSPECTOR Luis Verde	DATE 5/7/2021
LOCATION 1377 W FOOTHILL BL, RIALTO, CA 92376		PERMIT EXPIRATION 1/31/2070	IDENTIFIER: None SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 01 - CORRECTIVE ACTION NOT REQUIRED ACTION: 01 - NO FURTHER ACTION REQUIRED	
TIME IN 4:30 PM	TIME OUT 4:42 PM	FACILITY ID FA0012183	RELATED ID PR0000186	PE 1622

RETAIL FOOD PROTECTION - Public Eating PI (100-Up Seats)

Based on an inspection this day, the items marked below identify the violation(s) in operation or facilities which must be corrected. Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional inspection to be billed at the hourly rate as provided in the San Bernardino County Code, [Schedule of Fees](#).

Administrative Order to Show Cause (OSC): The Permittee has the right to a hearing if requested in writing within 15 calendar days of receipt of this notice, to show cause why the permit to operate should not be suspended or revoked; otherwise the right to a hearing shall be deemed waived.

See the following pages for the code sections and general requirements that correspond to each violation listed below.

16K992 Permit Reinstatement

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: Facility is observed to have corrected all issues and is in compliance. Facility health permit is hereby reinstated and facility is allowed to open.

Description: The health permit to operate is hereby reinstated and facility may open.

16K994 Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: A follow up inspection was conducted on this date 5/7/2021 based on a complaint inspection conducted earlier on the same date 5/7/2021. During complaint inspection facility was closed and permit suspended due to lack of hot water at all hand washing sinks, being unable to provide adequate hand washing for front house staff and customers.

Facility had contacted Environmental Health Services and stated they were ready for reinspection. Upon reinspection all hand washing sinks including kitchen hand washing sink, front house hand washing sink, and restroom hand washing sinks were observed to have hot water in excess of 130F. Hot water was attainable at all hand washing sinks within 5-10 seconds. Hot water was observed to be sustained with no temperature drops. Operator stated the hot and cold water lines for the hand washing sinks were mixed causing the inconsistent water temperature and that repairs were made to allow for separate and consistent hot and cold water temperatures.

Facility is observed to be in compliance. Facility permit has been reinstated and facility may open.

Description: Reinspection conducted at this time to determine compliance from prior inspection.

Overall Inspection Comments

A follow up inspection was conducted on this date 5/7/2021 based on a complaint inspection conducted earlier on the same date 5/7/2021.

Facility is observed to be in compliance. Facility permit has been reinstated and facility may open.

FREE Classes to L.E.A.R.N!

Liaison Education And Risk Network (L.E.A.R.N.) is a FREE class based on the fundamentals of Active Managerial Control and the Centers for Disease Control and Prevention's five risk factors that lead to foodborne illnesses. Find out when the next L.E.A.R.N. class is by checking our [calendar](#).

Signature(s) of Acknowledgement

NAME: Andy Sharma
TITLE: Manager

Total # of Images: 0