



**County of San Bernardino • Department of Public Health
Division of Environmental Health Services
COMMUNITY ENVIRONMENTAL HEALTH
CAL CODE OFFICIAL INSPECTION REPORT**

(800) 442-2283

www.sbcounty.gov/dph/dehs

FACILITY NAME DENNY'S 7306					DATE 9/11/2013	SIGNATURE 	
LOCATION 1377 W FOOTHILL BL, RIALTO, CA 92376					REINSPECTION DATE 9/25/2013	PERMIT EXPIRATION 1/31/2014	
MAILING ADDRESS 15051 LEFFINGWELL RD 201, WHITTIER CA 90604					REHS Breyanna Lyles		
FA # FA0012183	PR # PR0000186	SR #	CO #	PE 1622	PROGRAM IDENTIFIER: None SERVICE: 001 - Inspection - Routine		
TIME IN 10:16 AM	TIME OUT 11:59 AM	CONTACT Not Captured			RESULT: 05 - Corrective Action / Follow up Required ACTION: 03 - Reinspection Required		

Based on an inspection this day, the items marked below identify the violation(s) in operation or facilities which must be corrected. 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.

Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional reinspection at a charge of \$61.25 per 15 minutes with a minimum time of 30 minutes, and a minimum charge of \$122.50.



SCORE 95

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

- In = In compliance
 COS = Corrected on-site
- N/O = Not observed
 MAJ = Major violation
- N/A = Not applicable
 OUT = Out of compliance

DEMONSTRATION OF KNOWLEDGE			COS	MAJ	OUT
In	N/O	1. Demonstration of knowledge; food safety certification			<input checked="" type="checkbox"/>
EMPLOYEE HEALTH & HYGIENIC PRACTICES					
<input checked="" type="checkbox"/>		2. Communicable disease; reporting, restrictions & excl		4	
<input checked="" type="checkbox"/>	N/O	3. No discharge from eyes, nose, and mouth			2
<input checked="" type="checkbox"/>	N/O	4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS					
<input checked="" type="checkbox"/>	N/O	5. Hands clean and properly washed; gloves used prop		4	2
<input checked="" type="checkbox"/>		6. Adequate handwashing facilities supplied & accessib			2
TIME AND TEMPERATURE RELATIONSHIPS					
<input checked="" type="checkbox"/>	N/O	N/A		4	2
<input checked="" type="checkbox"/>	N/O	N/A		4	2
<input checked="" type="checkbox"/>	N/O	<input checked="" type="checkbox"/>		4	2
<input checked="" type="checkbox"/>	N/O	N/A		4	
<input checked="" type="checkbox"/>	N/O	N/A		4	
PROTECTION FROM CONTAMINATION					
<input checked="" type="checkbox"/>	N/O	N/A			2
<input checked="" type="checkbox"/>		13. Food in good condition, safe and unadulterated		4	2
<input checked="" type="checkbox"/>	N/O	N/A		4	2

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
<input checked="" type="checkbox"/>		15. Food obtained from approved source		4	
<input checked="" type="checkbox"/>	N/O	<input checked="" type="checkbox"/>			2
<input checked="" type="checkbox"/>	N/O	<input checked="" type="checkbox"/>			2
CONFORMANCE WITH APPROVED PROCEDURES					
<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>			2
CONSUMER ADVISORY					
<input checked="" type="checkbox"/>	N/O	<input checked="" type="checkbox"/>			2
HIGHLY SUSCEPTIBLE POPULATIONS					
<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>		4	
WATER/HOT WATER					
<input checked="" type="checkbox"/>		21. Hot and cold water available		4	2
LIQUID WASTE DISPOSAL					
<input checked="" type="checkbox"/>		22. Sewage and wastewater properly disposed		4	2
VERMIN					
<input checked="" type="checkbox"/>		23. No rodents, insects, birds, or animals		4	2

SUPERVISION	OUT
24. Person in charge present and performs duties	1
PERSONAL CLEANLINESS	
25. Personal cleanliness and hair restraints	1
GENERAL FOOD SAFETY REQUIREMENTS	
26. Approved thawing methods used, frozen food	1
27. Food separated and protected	1
28. Washing fruits and vegetables	1
29. Toxic substances properly identified, stored, use	1
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identified	1
31. Consumer self-service	1
32. Food properly labeled & honestly presented	1

EQUIPMENT/UTENSILS/LINENS	OUT
33. Nonfood contact surfaces clean	1
34. Warewashing facilities: installed, maintained, used	1
35. Equipment/Utensils approved; installed; clean; good repa	<input checked="" type="checkbox"/>
36. Equipment, utensils and linens: storage and use	1
37. Vending machines	1
38. Adequate ventilation and lighting; designated area	1
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	1
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	1
42. Garbage and refuse properly disposed; facilities m	1
43. Toilet facilities: properly constructed, supplied, clea	1
44. Premises; personal/cleaning items; vermin-proofin	1

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	1
46. No unapproved private homes/living or sleeping qu	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	1
48. Food worker cards	<input checked="" type="checkbox"/>
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	



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1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

POINTS 2	Compliance date not specified	Inspector Comments: Observed cook making eggs to order but unable to provide proper cooking temperature of eggs. Ensure that all employees are knowledgeable about their duties.
	Not In Compliance	

Violation Description: All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113947) Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. (113947-113947.1)

More Information: <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/FoodSafetyPracticesOverview.pdf>

35. EQUIPMENT/UTENSILS - APPROVED; INSTALLED; CLEAN; GOOD REPAIR, CAPACITY

POINTS 1	Compliance date not specified	Inspector Comments: Observed gaps in hood filter. Maintain hood filter so that there are no gaps Observed plastic container in disrepair and containing tape. Discontinue using the container.
	Not In Compliance	

Violation Description: All utensils and equipment shall be fully operative and in good repair. (114175). All utensils and equipment shall be approved, installed properly, and meet applicable standards. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114177, 114180, 114182)

48. FOOD WORKER CERTIFICATION

POINTS 2	Compliance date not specified	Inspector Comments: Observed 2 expired food worker cards. Obtain valid county of San Bernardino food worker cards within 14 days (9/25/13). Failure to comply will result in a charged re-inspection as early as 9/26/13.
	Not In Compliance	

Violation Description: This facility is currently in violation with the food worker certification requirement for San Bernardino County, which states all food workers must obtain a valid food worker certificate within fourteen (14) days of employment (33.0410, 33.044). Failure to provide proof of food worker certification within fourteen (14) days will result in unannounced billable (at our current hourly rate) re-inspections to verify compliance.

This facility operator must complete the "Missing Food Worker" form provided by the inspector and fax to 909-387-4272.

More Information: http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx

Overall Inspection Comments

"A" grade posted

Provide cooking temperature sticker and hand-washing sticker.