



**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				DATE 1/22/2014	SIGNATURE
LOCATION 9 W REDLANDS BL, REDLANDS, CA 92373				REINSPECTION DATE 2/05/2014	PERMIT EXPIRATION 7/31/2014
MAILING ADDRESS 9 W REDLANDS BL, REDLANDS, CA 92373				<input checked="" type="checkbox"/> FACILITY <input type="checkbox"/> OWNER <input type="checkbox"/> ACCOUNT REHS Robert Adams	
FA # FA0005823	PR # PR0000083	SR #	CO #	PE 1622	PROGRAM IDENTIFIER: None
TIME IN 8:56 AM	TIME OUT 10:56 AM	CONTACT Not Captured		SERVICE: 001 - Inspection - Routine	
				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 81

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

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

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

FOOD FROM APPROVED SOURCES				COS	MAJ	OUT
○ In		15. Food obtained from approved source			4	
In	N/O	N/A				2
In	N/O	N/A				2
CONFORMANCE WITH APPROVED PROCEDURES						
In		N/A				2
CONSUMER ADVISORY						
In	N/O	N/A				2
HIGHLY SUSCEPTIBLE POPULATIONS						
In		N/A			4	
WATER/HOT WATER						
○ In		21. Hot and cold water available			4	2
LIQUID WASTE DISPOSAL						
○ In		22. Sewage and wastewater properly disposed			4	2
VERMIN						
○ In		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	⊗
35. Equipment/Utensils approved; installed; clean; good repa	1
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	⊗
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	⊗
53. Impoundment	
54. Permit Suspension	



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	DATE 1/22/2014	SIGNATURE
LOCATION 9 W REDLANDS BL, REDLANDS, CA 92373	REHS Robert Adams	

5. HANDS CLEAN AND PROPERLY WASHED; GLOVES USED PROPERLY **⚠ CRITICAL ⚠**

POINTS
4

Compliance date not specified
 Complied on 1/22/2014

Inspector Comments: Observed employee wipe his hands on this clothes then return to food preparation. Observed employee use a sanitizer towel on a cutting board then return to food preparation.

Ensure employees properly wash their hands with warm water and soap in any of the following situations:

- (1) Immediately before engaging in FOOD PREPARATION, including working with nonPREPACKAGED FOOD, clean EQUIPMENT and UTENSILS, and unwrapped single-use FOOD containers and UTENSILS.
- (2) After touching bare human body parts other than clean hands and clean, exposed portions of arms.
- (3) After using the toilet room.
- (4) After caring for or handling any animal allowed in a FOOD FACILITY pursuant to this part.
- (5) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking.
- (6) After handling soiled EQUIPMENT or UTENSILS.
- (7) During FOOD PREPARATION, as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks.
- (8) When switching between working with raw FOOD and working with READY-TO-EAT FOOD.
- (9) Before donning gloves for working with FOOD.
- (10) Before dispensing or serving FOOD or handling clean TABLEWARE and serving UTENSILS in the FOOD service area.
- (11) After engaging in other activities that contaminate the hands.

During this inspection, employees were asked to wash their hands and did so immediately.

Violation Description: Employees are required to wash their hands: before beginning work; before handling food / equipment / utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready to eat foods, after touching body parts; after using toilet room; or any time when contamination may occur. Gloves shall be worn if an employee has cuts, wounds, fake nails, nail polish, and/or rashes. Gloves are to be used for no more than one task. Employees are not to wrap or package leftover food using bare hands or unclean utensils. Hand sanitizers may be used after proper hand washing. Employees handling food must have fingernails that are trimmed, cleanable, and smooth. (113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f))

More Information: http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/Handwashing_done_right_Final_11_29_11.pdf

7. PROPER HOT AND COLD HOLDING TEMPERATURES **⚠ CRITICAL ⚠**

POINTS
4

Compliance date not specified
 Complied on 1/22/2014

Inspector Comments: Observed the following food items out of temperature because of a mechanical failure in two cold holding units:

- Chopped ham 61F - 1/2 lb.
- Cooked vegetables 65F - 1/4lb
- Cooked pasta 68F - 1/8lb
- Sausage 62F - 1/2 lbs
- Raw pooled eggs 63- 5lbs
- Ranch dressing 59F - 1/2lb
- Blue Cheese Dressing 61F - 1/2lb
- Whipped cream in the bottle 65F - 1 Can
- Chirrizo sausage 61F - 1/2lb
- Boiled eggs 59F 1 dozen
- Pepper jack cheese slices 59F 1/2lb
- Turkey Bacon 62F - 1 package
- Cooked pork sausage 120F - 20 sausages

Employee voluntarily discarded these items. See item #52.

Ensure potentially hazardous food are held at or below 41F or at or above 135F.

Violation Description: Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

More Information: http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/510012_how_to_keep_food_out_of_danger_zone.pdf



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

www.sbcounty.gov/dph/dehs

(800) 442-2283

FACILITY NAME DENNY'S	DATE 1/22/2014	SIGNATURE
LOCATION 9 W REDLANDS BL, REDLANDS, CA 92373	REHS Robert Adams	

9. PROPER COOLING METHODS

⚠ CRITICAL ⚠

POINTS
4

Compliance date not specified
 Complied on 1/22/2014

Inspector Comments: Observed hash brown under cook line at 83F. Employee stated they were placed in the unit at 6am.

Observed hash browns being made in the rear of the facility from a container of dehydrated potatoes. Employee stated hot water is placed in the gallon sized paper containers resembling dairy cartons full of the dehydrated potatoes then placed in the walk in. Manager stated there is no method in place to monitor the progress of the the cooling process. Education given to manager regarding the needed cooling process for such items. Cooling hand out given.

Potentially hazardous foods must be rapidly cooled from 135F to 70 within no more than 2 hours and from 70F to 41F or below in no more than an additional 4 hours.

Ensure potentially hazardous foods are cooled with one of the following methods:

Approved cooling methods include;

1. Placing the food in shallow, heat-conductive pans.
 2. Separating the food into smaller or thinner portions.
 3. Using rapid cooling equipment such as chill blasters.
 4. Adding ice as an ingredient.
 5. Using ice paddles.
 6. Placing containers in an ice bath, stirring food frequently.
 7. When placing food in the refrigerator to cool, containers should be loosely covered or uncovered if protected from overhead contamination, to facilitate heat transfer from the surface of the food.
 8. In accordance with an approved HACCP plan.
 9. Utilizing other effecting means as approved by the enforcing agency
- 4lbs of hash browns were voluntarily discarded by the employee. See item # 52.

Violation Description: All potentially hazardous food shall be RAPIDLY cooled from 135F to 70F, within 2 hours, and then from 70F to 41 F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath; stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer. PHF is to be cooled within 4 hours to 41F if prepared from ingredients at ambient temperature. Deliveries of PHF is to be cooled to below 41F within 4 hours if received between 41F to 45F.

More Information: http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/cooling_hot_food_safely.pdf

14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED

⚠ CRITICAL ⚠

POINTS
4

Compliance date not specified
 Complied on 1/22/2014

Inspector Comments: Observed employee wipe cutting board with a sanitizer towel then wipe a utensil with the towel and place the utensil back onto the cutting board. Ensure utensils are properly washed, rinsed, and sanitized and discontinue wiping down utensils with a sanitizer towel.

Violation Description: All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101 (b-d), 114105, 114109, 114111, 114113, 114115 (a, b, d), 114117, 114125(b), 114135, 114141)

More Information: http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/Towel_Sanitizing_solution_Eng_Spn_final_11_30_11.pdf

34. WAREWASHING FACILITIES: INSTALLED, MAINTAINED, USED; TEST STRIPS

POINTS
1

Compliance date not specified
 Not In Compliance

Inspector Comments: Observed facility using a chlorine based sanitizer for the dish washing machine but had no test strips for chlorine based sanitizers. Obtain chlorine test strips.

Violation Description: Food facilities that prepare food shall be equipped with warewashing facilities. Testing equipment and materials shall be provided to measure the applicable sanitization method. (114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125) A thermometer must be readily available to monitor the temperature of the water at the warewashing sink. A warewashing sink used to wash wiping cloths, wash produce, or thaw food must be cleaned and sanitized before and after each use.

More Information: http://www.sbcounty.gov/dehs/Depts/EnvironmentalHealth/FormsPublications/documents/Three_Comp_Sink_Eng_Spn_final_11_30_11.pdf



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

www.sbcounty.gov/dph/dehs

(800) 442-2283

FACILITY NAME DENNY'S	DATE 1/22/2014	SIGNATURE
LOCATION 9 W REDLANDS BL, REDLANDS, CA 92373		REHS Robert Adams

48. FOOD WORKER CERTIFICATION

POINTS 2	Compliance date not specified	Inspector Comments: Observed 2 missing food workers cards. Ensure all food workers have a valid San Bernardino County food workers card. Food worker's card form left with person in charge. This form must be filled out with the birth date, valid San Bernardino County food workers card number, and faxed to (909) 387-4272 prior to 14 days from the date of this inspection. If not received there will be a charged inspection at the cost of \$245.00 per hour to follow up on the missing cards.
	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

52. VC & D

POINTS 0	Compliance date not specified	Inspector Comments: Employee voluntarily discarded these items. See item #7. Chopped ham 61F - 1/2 lb. Cooked vegetables 65F - 1/4lb Cooked pasta 68F - 1/8lb Sausage 62F - 1/2 lbs Raw pooled eggs 63- 5lbs Ranch dressing 59F - 1/2lb Blue Cheese Dressing 61F - 1/2lb Whipped cream in the bottle 65F - 1 Can Chirrizo sausage 61F - 1/2lb Boiled eggs 59F 1 dozen Pepper jack cheese slices 59F 1/2lb Turkey Bacon 62F - 1 package Cooked pork sausage 120F - 20 sausages Hash browns 120F 4 lbs (see item # 9)
	Not In Compliance	

Violation Description: Operator has voluntarily consented to the condemnation and destruction of food as said material being unfit for human consumption or otherwise in violation of California Health and Safety Code, Division 104, Part 5, Chapter 1 through 8, the disposition of which is provided for by Chapter 8, Article 3, Section 111895.

"I (We) hereby voluntarily agree to the condemnation and destruction of the following material(s) listed in violation number 52. By signing this Official Inspection Report (OIR), I (We) hereby release the County of San Bernardino and its agent from any and all liability."

Overall Inspection Comments



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

www.sbcounty.gov/dph/dehs

(800) 442-2283

FACILITY NAME DENNY'S	DATE 1/22/2014	SIGNATURE 
LOCATION 9 W REDLANDS BL, REDLANDS, CA 92373	REHS Robert Adams	

END Script

"B" Grade card posted.

DO NOT REMOVE, RELOCATE, HIDE OR ALTER LETTER GRADE. Non-compliance may result in charged reinspection at \$245 per hour with a 30 minute minimum and/or other legal action.

Rescore form and help brochure left at facility.

Report printed out and left at facility.

Observed cardboard being used as flooring in the walk in freezer. Ensure all flooring materials are smooth, durable, and easily cleanable.

Observed broken shatter guard for the lighting fixture over the clean dish side of the three compartment sink. Repair shatter guard to prevent contamination of clean utensils.