



**Public Health**  
Environmental Health Services

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**RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT**

FACILITY NAME DENNY'S #6940			REINSPECTION DATE Next Routine	INSPECTOR Sierra Clayborn	DATE 10/9/2015
LOCATION 41196 BIG BEAR BL, BIG BEAR LAKE, CA 92315			PERMIT EXPIRATION 12/31/2015	IDENTIFIER: None	
TIME IN 1:21 PM	TIME OUT 1:43 PM	FACILITY ID FA0000885	RELATED ID PR0002525	PE 1622	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 01 - CORRECTIVE ACTION NOT REQUIRED ACTION: 01 - NO FURTHER ACTION REQUIRED

**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.

**16K994 Reinspection**

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

**Inspector Comments:** During routine and re-score inspections, observed entire refrigerated line beneath cooking equipment, refrigerated line at server's stations and at salad preparation station holding food at 48 F. Facility was granted 2 weeks from the date of the re-score inspection to repair or adjust refrigeration to maintain appropriate holding temperatures.

During reinspection, observed all refrigerated preparation lines holding food between 38-44 F. Manager on site stated that compressors had been replaced before the routine inspection, but the defrost timers were set for 10am, the approximate time when both routine and re-score inspections took place. Defrost timers were reset for 10pm, to not interfere with daily activities of the business. Observed thermometers in all refrigeration units during inspection.

Ensure that temperatures throughout refrigerated lines are checked multiple times a day to monitor holding temperatures.

Facility has met compliance for proper holding temperature requirement.

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

**Overall Inspection Comments**

No summary comments have been made for this inspection.

**Signature(s) of Acknowledgement**

NAME: Rolando Carillo

TITLE: Manager

Total # of Images: 0