



CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME DENNY'S RESTAURANT #6770		DATE 3/29/2021	REINSPECTION DATE 4/12/2021	PERMIT EXPIRATION 10/31/2021
LOCATION 11899 FOOTHILL BL, RANCHO CUCAMONGA, CA 91730			INSPECTOR Ashley Flores	
MAILING ADDRESS 11899 FOOTHILL BL, RANCHO CUCAMONGA, CA 91730			IDENTIFIER: None	
			SERVICE: 001 - Inspection - Routine	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 13 - Permit Suspended / Facility Closed	
TIME IN 9:15 AM	TIME OUT 11:52 AM	FACILITY ID FA0001095	RELATED ID PR0011527	PE 1622

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.



SCORE 90

Reduce food loss, and feed those in need by donating your surplus food. [Learn more about donating surplus food.](#)

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		4	2
○ In	6. Adequate handwashing facilities supplied & accessib			2
TIME AND TEMPERATURE RELATIONSHIPS				
In	N/O N/A 7. Proper hot and cold holding temperatures		4	⊗ 2
In	N/O ○ N/A 8. Time as a public health control; procedures & record		4	2
In	○ N/O N/A 9. Proper cooling methods		4	2
○ In	N/O N/A 10. Proper cooking time & temperatures		4	
○ In	N/O N/A 11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION				
○ In	N/O N/A 12. Returned and reserve of food			2
○ In	13. Food in good condition, safe and unadulterated		4	2
○ In	N/O N/A 14. Food contact surfaces: clean and sanitized		4	2

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
○ In	15. Food obtained from approved source		4	
In	N/O ○ N/A 16. Compliance with shell stock tags, condition, display			2
In	N/O ○ N/A 17. Compliance with Gulf Oyster Regulations			2
CONFORMANCE WITH APPROVED PROCEDURES				
In	○ N/A 18. Compliance with variance, specialized process, and HACCP Plan			2
CONSUMER ADVISORY				
○ In	N/O N/A 19. Consumer advisory provided for raw or undercooked foods			2
HIGHLY SUSCEPTIBLE POPULATIONS				
In	○ N/A 20. Licensed health care facilities/public and private schools; prohibited foods not offered		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	+	⊗	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	1
36. Equipment, utensils and linens: storage and use	⊗
38. Adequate ventilation and lighting; designated area	⊗
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	⊗

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	⊗
46. No unapproved private homes/living or sleeping qu	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	1
48. Food handler cards	3
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	
53. Impoundment	
54. Permit Suspension	⊗



Public Health
Environmental Health Services

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54. PERMIT SUSPENSION

POINTS

0

Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114409, 114405

Inspector Comments: Permit is hereby temporarily suspended due to vermin activity.

Violation Description: If an imminent health hazard is found, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed. (114409, 114405)

23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

MAJOR

POINTS

4

Compliance date not specified
Complied on 3/29/2021
Violation Reference - HSC -
114259.1, 114259.4, 11425

Inspector Comments: Observed facility to have an active vermin infestation of German cockroaches:

- One (1) adult behind the tall reach-in freezer by the preparation line in the kitchen.
- One (1) adult behind the wall coverings that is located behind the trash bin at the preparation line in the kitchen.
- Several nymph on the wall underneath the mechanical dishwasher spray/scrape area.
- Two (2) adult in the dry storage room by the door and on the floor.
- One (1) sticky pad with several dead adult/nymph and one (1) live nymph on the same sticky pad underneath the server's area under the soda machine.
- One (1) adult behind the ice machine
- Three (3) sticky pads with several dead adult/nymph and one (1) live nymph behind the cabinet underneath the ice cream scoop storage at the front server area.

Ensure that the facility is maintained free of vermin or vermin activity. Ensure facility is cleaned and sanitized.

Corrected on site: Permit has been temporarily suspended and closure sign posted at the front entrance door.

NOTE: The person in charge explained that pest control conducts routine inspections on a monthly basis. Observed pest control from previous month (February) and this month (March) with notes from the pest control company indicating they did not observe any pest activity. Pest control report indicates that front doors should be kept closed, wall coverings repaired, and holes/gaps sealed.

NOTE: Pest control was contacted at arrived on site during the inspection. Pest control indicated that services would be provided today.

A follow-up inspection will be conducted to determine compliance. Failure to comply will result in a charged re-inspection.

Violation Description: Food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. (114259.1, 114259.4, 114259.5) Live animals are not allowed in a food facility unless, food employees with service animals may handle or care for their service animal if they wash their hands as required or persons who are licensed pursuant to Chapter 11.5 of Division 3 of the Business and Professions Code. (114259.4, 114259.5)



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7. PROPER HOT AND COLD HOLDING TEMPERATURES

POINTS
2
Compliance date not specified
Not In Compliance
Violation Reference - HSC -
113996, 113998, 114037

Inspector Comments: Observed egg cartons stacked above the cold holding unit at the cook's line to measure at 70 F. Upon questioning, the person in charge explained that the egg cartons typically do not last more than a couple hours. No time stamps or time logs were observed for using time as a public health control.

Ensure all potentially hazardous foods (PHF) are maintained at 41 F or below for cold holding and 135 F or above for hot holding.

Corrected on site: Cook removed four (4) egg cartons that were stacked above the cold holding unit refrigeration. The rest of the egg cartons at the cook's line were in the cold holding unit and lid was placed over to keep in temperature.

NOTE: When time only, rather than time and temperature, is used as a public health control, food must be marked or otherwise identified as to what time the food was removed from temperature control. Food items shall not exceed the time marked.

Food in unmarked containers or packages marked to exceed a four hour limit shall be discarded.

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/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Food_Danger_Zone.pdf

36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

POINTS
1
Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114074, 114081, 114119

Inspector Comments: 1. Observed a couple of plates with food debris stored with clean plates at the cook's line.

2. Observed a couple of utensils with food debris stored with clean utensils at the server's line.

Ensure equipment and utensils are maintained clean and sanitized.

Violation Description: All clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces. (114185.3 - 114185.4) Utensils and equipment shall be handled and stored so as to be protected from contamination. (114074 - 114075, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.5) Pressurized cylinders must be securely fastened to a rigid structure. (114172)

38. ADEQUATE VENTILATION AND LIGHTING; DESIGNATED AREA

POINTS
1
Compliance date not specified
Not In Compliance
Violation Reference - HSC -
114149, 114149.1

Inspector Comments: 1. Observed lights missing in salad reach-in cooler.

2. Observed light missing in the tall reach-in freezer at the cook's line.

Repair/replace. Ensure adequate lighting is provided in areas where food is prepared/stored.

Violation Description: Exhaust hoods shall be provided to remove toxic gases, heat, grease, vapors and smoke and be approved by the local building department. Canopy-type hoods shall extend 6" beyond all cooking equipment. All areas shall have sufficient ventilation to facilitate proper food storage. Toilet rooms shall be vented to the outside air by a screened openable window, an air shaft, or a light-switch activated exhaust fan, consistent with local building codes. (114149, 114149.1) Adequate lighting shall be provided in all areas to facilitate cleaning and inspection. Light fixtures in areas where open food is stored, served, prepared, and where utensils are washed shall be of shatterproof construction or protected with light shields. (114149.2, 114149.3, 114252, 114252.1)



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44. PREMISES; PERSONAL/CLEANING ITEMS; VERMIN-PROOFING

POINTS	Compliance date not specified Not In Compliance Violation Reference - HSC - 114067 (j), 114123
1	

Inspector Comments: 1. Observed both front entrance doors propped open at the time of this inspection. Upon questioning, the person in charge and the owner explained that the state restaurant reopening guidance and Fire Marshall required restaurants to keep doors open.

Ensure doors leading into the facility from the outside area maintained closed to prevent entrance and harborage of vermin.

NOTE: The person in charge and the owner explained that they were instructed by the Fire Marshall to keep front entrance doors open. Facility indicated that the report from the Fire Marshall would be provided via email. The person in charge and owner also showed state documents where it was mentioned to keep doors open if possible such as the CalOSHA (Feb 16 2021) Subject: Interim guidance for ventilation, filtration, and air quality in indoor environments stating, "This Guidance is intended to be used for buildings for which the state or local health department is permitting business, assembly, or other occupancy or use to occur indoors." Document indicates that due to COVID, facilities should keep doors/windows open if possible. State re-opening guidance states, "Restaurants should increase fresh air circulation by opening windows or doors, if possible, and in accordance with security and safety protocols."

NOTE: Confirmed with one of the Health Department supervisors for San Bernardino County that doors are to remain closed to prevent entrance and harborage of vermin.

2. Observed a couple areas in the facility with gaps around pipes/cords leading into the ceiling.

Seal any gaps/holes throughout the facility to prevent entrance and harborage of vermin.

Violation Description: The premises of each food facility shall be kept clean and free of litter and rubbish; all clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces; the facility shall be kept vermin proof. (114067 (j), 114123, 114143 (a) & (b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282) Food preparation sinks, handwashing sinks and warewashing equipment shall not be used for the cleaning of maintenance tools, the holding of maintenance materials, or the disposal of liquid wastes. (114123) Open-air barbecue and/or outdoor wood burning oven must operate on the same premises, in conjunction with a permanent food facility and not in an area that may pose as a fire hazard. (114143(a) (b)) Janitorial sink or approved curbed cleaning facility (exemption for restricted food service facilities Section 114279 (b)) shall be provided. (114279(a)) First aid supplies must have a legible manufacturer's label and stored in a kit or container that is located to prevent contamination. (114256.4) Insect electrocution devices are not allowed in food or utensil handling areas. (114259.3)

45. FLOORS, WALLS AND CEILINGS: BUILT, MAINTAINED, AND CLEAN

POINTS	Compliance date not specified Not In Compliance Violation Reference - HSC - 114143 (d), 114266
1	

Inspector Comments: 1. Observed floor by the drain under the cook's line with excess food debris.

2. Observed floor behind the tall reach-in freezer with excess food debris.

Ensure floors, walls and ceilings are maintained clean and in good repair.

Violation Description: The walls / ceilings shall have durable, smooth, nonabsorbent, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114257, 114266, 114268, 114268.1, 114271, 114272) Cleaning must be an approved dustless method. (114268.1) Mats and duckboards, if used, must be removable and easily cleanable. (114272) Open-air barbecues or wood-burning ovens floor surfaces must extend a minimum of five feet and be impervious or easily cleanable. (114143(d))

CV. COVID-19 OBSERVATIONS

POINTS	Compliance date not specified Not In Compliance Violation Reference - SBC Policy - No Reference Number Specified
0	

Inspector Comments: Observed the following COVID related changes to practices:

- Protection plan: Observed site specific protection plan
- Employee: The person in charge explained that employees receive temperature and wellness checks before their shift.
- Control: The person in charge explained that indoor tables are disinfected after each use.
- Disinfection: Person in charge explained that high contact areas are disinfected frequently.
- Social Distancing: Markers on the floor indicating 6 ft social distancing. Signs reminding customers to practice social distancing.

Violation Description: Observations regarding COVID-19 associated changes to practices are recorded here.



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IMPORTANT: Risk Based Inspection Frequency

Food facilities that pose a higher risk level for causing foodborne illness will be subject to an additional inspection, to be billed at the hourly rate as provided in the San Bernardino County Code [Schedule of Fees](#). Facilities that received one or more of the following will be elevated to a high risk tier:

- A score letter of "C" or lower on one of the last two graded inspections,
- A score letter of "B" on two of the last three graded inspections,
- Repeated "four (4) point violation Risk Factor" (critical violation codes 1-23) on the last two inspections, or
- Four (4) or more critical violations (codes 1-23) noted during an inspection, or
- A permit suspension (closure) on your last graded inspection.

Food Establishment Donor Survey

Will you please take a few moments of your time to complete our [Food Establishment Donor Survey](#)? The purpose of this survey is to learn about current food recovery and food waste reduction efforts and struggles throughout San Bernardino County.

The feedback from the survey will help us identify barriers and opportunities, and connect you with nearby charitable feeding organizations so you can donate your surplus food. Once you complete the survey, you can view your entry and connect with other donor food establishments and charitable feeding organizations in the following [Live Web Map](#).

Overall Inspection Comments

Closure sign due to vermin infestation was posted at the front entrance door.

Do not relocate or remove the grade card. Do not cover up, obscure, deface, mar, or camouflage the grade card. Failure to comply will result in a charged inspection at an hourly rate of \$245.

A follow up inspection will be conducted to determine compliance.

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: Julie Fuller
TITLE: Store Manager