



**Public Health**  
Environmental Health Services

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**RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>DENNY'S 7164</b>				REINSPECTION DATE <b>Not Specified</b>	INSPECTOR <b>Reydesel Salazar</b>	DATE <b>3/22/2022</b>
LOCATION <b>73669 TWENTYNINE PALMS HWY, TWENTYNINE PALMS, CA 92277</b>				PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN <b>11:55 AM</b>	TIME OUT <b>1:25 PM</b>	FACILITY ID <b>FA0007675</b>	RELATED ID <b>CO0082543</b>	PE <b>1622</b>	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE 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.**



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**16K997 Foodborne Illness Complaint Inspection**



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Compliance Date: Not Specified

**Inspector Comments:** On this date, a foodborne illness investigation was conducted due to a complaint (CO0082543) received on March 21, 2022 by San Bernardino Environmental Health Services.

Reference - HSC

As per complainant:  
THERE WAS RAT DROPPINGS ON THEIR PANCAKES.

- 1) TYPE OF FOOD(S) EATEN AT FACILITY: CHOCOLATE BANANA PANCAKES
- 2) DAY, DATE AND TIME COMPLAINANT ATE AT FACILITY: SUNDAY 3-20-22
- 3) DAY, DATE AND TIME SYMPTOMS BEGAN: SUNDAY 3-20-22
- 4) SYMPTOMS COMPLAINANT EXPERIENCED: VOMITING
- 5) STILL EXPERIENCING SYMPTOMS? NO  
IF NO, WHEN SYMPTOMS ENDED:
- 6) MEDICAL ATTENTION SOUGHT? NO  
IF YES, WHEN AND WHERE MEDICAL ATTENTION WAS SOUGHT:
- 7) OTHER PEOPLE ASSOCIATED WITH COMPLAINANT (FAMILY, FRIENDS, CO-WORKERS, ETC.) SICK / HAVE SIMILAR SYMPTOMS AFTER EATING AT SAME FACILITY? NO

Interview:

Upon entering facility, the manager Dayan Garcia, was interviewed and the following information was provided and/or observed:

- Facility aware of this complaint: Yes-According to the manager
- Other food borne illness complaints received by this facility: No-According to the manager
- Health/Habits of Employee(s) Preparing Suspect Food:
  - Employee(s) ill recently: None-According to the manager
  - Employees ill this date: N/A
  - If yes, employee(s) removed from food preparation activities:
  - Employees with sores/boils/cuts or abrasions: Not Observed
  - Signs of employee's eating/drinking: Not Observed
  - Tobacco usage: Not Observed
  - Dirty outer garments: Not Observed

NOTE: The Person-In-Charge shall notify this Agency when he or she is aware that two or more food employees are concurrently experiencing symptoms associated with an acute gastrointestinal illness (California Retail Food Code, Section

- Manager stated that eleven (11) new employees have recently been hired in the last couple weeks.
- Manager stated that no employees have recently reported sick and to his knowledge no employees were sick the day of this complaint.
- Manager stated that the main food distribution company for this facility has not recently changed at this facility.
- Manager stated that she was not aware of any recent power outages or any recent loss of hot water in this facility.
- Manager stated that a list of employees that worked the day of this complaint is available upon request.
- Manager stated that it is the policy of this restaurant that any employee that is sick is not allowed to work at this facility while they are sick and are immediately sent home if they show outward signs of illness.
- Manager stated that there has not been any recent loss of hot water at this facility.
- Observed employees had adequate knowledge in the following areas: dish washing procedure, cooking temperatures, cold holding temperatures, cleaning of food contact surfaces, and on utilizing food in good condition.

According to the manager, the following ingredients pertain to chocolate banana pancakes: pancake mix, water, liquid eggs and buttermilk. Ingredients are combined to make a batter. According to manager, batter is made at 5:00 a.m. and stored in the cold holding unit in the food prep line. Pancakes are made to order. Once the batter is placed on griddle, the chocolate chips are added and when it has finished cooking, the pancake is placed on a plate and slices of banana are put on top.

Findings:

- Holding temperature(s) of suspect food(s): Pancake batter in cold holding unit in food prep line measured 41F. Ambient temperature of cold holding unit measured 39F. Buttermilk in walk-in refrigerator measured 35F. Liquid Eggs in walk-in refrigerator measured 36F. Ambient temperature of walk-in was measured 38F. Chocolate chips were observed to be stored in walk-in refrigerator. Pancake mix was observed to be stored in dry storage room.
- Hand washing sinks/supplies: Hand soap and hand towels observed at the kitchen handwash sinks. Water temperature was measured above 100F.



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- Employee Restroom hand washing sinks/supplies: Hand soap and hand towels observed. Water temperature was measured above 100F.
- Adequate hand washing practices observed: Yes
- Sanitizing Procedures & Chemical Storage:
  - Mechanical warewashing sanitizer level: 100 PPM chlorine
  - 3-compartment sink sanitizer level: 200 PPM quaternary ammonium
  - Wiping towels sanitizer level: 200 PPM quaternary ammonium
  - Chemicals stored separate from food and/or food contact surfaces: Yes
- Food Storage & Utensils/Equipment:
  - Food stored properly: Yes
  - Approved equipment/utensils used: Yes
  - Food Contact Surfaces: Wet stacked clean pans on the clean dish storage rack near the three compartment sink.
  - Vermin: A few old rodent droppings on the floor in the dry storage room and under dry storage racks near rear exit door.

Conclusion(s):

- Continue engaging in safe food practices. Ensure that all items listed are corrected. At this time complaint is closed.

A routine inspection was conducted at this facility at the same time as the complaint investigation. Observed other violations and noted to this report.

**Description:** A foodborne illness complaint report has been received by Environmental Health.

### 16K023 No rodents, insects, birds, or animals

**Compliance Date:** Not Specified

**Not In Compliance**

**Violation Reference - HSC - 114259.1, 114259.4, 11425**

**Inspector Comments:** Observed a few old rodent droppings on the floor in the dry storage room and under dry storage racks near rear exit door. After a thorough search of the facility, observed no signs of an active infestation. NOTE: No food or food contact surfaces were observed to be contaminated.

Clean and sanitize all affected areas and maintain the facility free from vermin.

Note: Pest control inspected on 1/11/22, 2/09/22 and 3/14/22 and observed no vermin activity.

**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)

**More Information:** [https://youtu.be/1yuxW\\_p9Bxs](https://youtu.be/1yuxW_p9Bxs)



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### 16H113 Food Contact Surfaces

**Compliance Date:** Not Specified

**Not In Compliance**

**Reference -**

**Inspector Comments:** Observed wet stacked clean pans on the clean dish storage rack near the three compartment sink.

Ensure that all clean dishes are allowed to completely air dry after the sanitizer step prior to use or storage.

**Description:** The following topics were discussed as it relates to food contact surfaces: cleaned and sanitized, ware washing requirements, and minimum hot water requirements.

**HOT WATER REQUIREMENTS -** The following hot water requirements were discussed:

- 1) Janitorial sinks and food preparation sinks must provide a minimum of 120 degrees F.
- 2) Ware washing sinks must provide a minimum of 100 degrees F.
- 3) Hand wash sinks must provide a minimum of 100 degrees F.

**MANUAL WAREWASH REQUIREMENTS -** The following ware wash regulations were discussed this date:

- 1) Manual Ware washing is accomplished by the use of a 3-compartment sink where utensils are first pre-cleaned then washed, rinsed, sanitized, and air dried.
- 2) The wash compartment hot water shall be a minimum of 100 degrees F.
- 3) The sanitizer concentration shall be a minimum of 100 ppm when using chlorine sanitizer, and a minimum of 200 ppm when using quaternary ammonium sanitizer.
- 4) All utensils shall be air dried.

**CLEAN IN PLACE MANUAL WAREWASH REQUIREMENTS -** The following clean in place ware wash regulations were discussed this date:

- 1) Clean in place equipment procedures must be designed so that all interior food contact surfaces are being effectively cleaned.

**MECHANICAL WAREWASH REQUIREMENTS -** The following ware wash regulations were discussed this date:

- 1) Food contact surfaces of utensils must be cleaned and sanitized in accordance with Cal Code regulations.
- 2) Chlorine sanitizer must be measured at a minimum of 50 ppm chlorine.
- 3) High temperature dish machine sanitizing shall be accomplished during the sanitizing rinse with the temperature not less than 160 degrees F as measured at the utensil.
- 4) Mechanical ware washing temperature specifications must be in accordance with the manufacturer's instructions.

**FOOD CONTACT SURFACE SANITIZING REQUIREMENTS -** The following food contact surface sanitizing requirements were discussed on this date:

- 1) Wiping cloth sanitizer concentration must be measured at a minimum of 100 ppm for chlorine sanitizers and 200 ppm for quaternary ammonium.
- 2) Wiping towels in use must be stored in the sanitizer bucket(s) between uses.

**CLEANING AND SANITIZING FREQUENCY -** Food contact surfaces and utensils shall be cleaned and sanitized at the following times:

- 1) Before each use with a different type of raw food of animal origin such as beef, fish, lamb, pork, or poultry.
- 2) Each time there is a change working with raw foods to ready to eat foods.
- 3) Between uses with raw produce and with potentially hazardous food (PHF).
- 4) If using PHF, equipment food contact surfaces and utensils shall be cleaned and sanitized throughout the day at least every 4 hours.

**NOTE:** Sanitizer test strips must be provided to adequately measured chlorine and quaternary ammonium sanitizer levels utilized in the food facility.

### Overall Inspection Comments

No summary comments have been made for this inspection.

### 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

No Sig

NAME: Dayan Garcia  
TITLE: Manager

Total # of Images: 0