



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME DENNY'S #7306		REINSPECTION DATE Not Specified		INSPECTOR Luis Verde	DATE 5/7/2021
LOCATION 1377 W FOOTHILL BL, RIALTO, CA 92376		PERMIT EXPIRATION		IDENTIFIER: None	
TIME IN 11:03 AM	TIME OUT 12:00 PM	FACILITY ID FA0012183	RELATED ID CO0078234	PE 1622	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 13 - PERMIT SUSPENDED / FACILITY CLOSED

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.

16K995 Permit - Suspension



Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC

Inspector Comments: Facility has been closed and permit has been suspended due to lack of hot water at hand washing sinks.

Violation Description: Violation(s) observed pose an immediate threat to public health and safety and the health permit to operate is hereby suspended and ordered closed until the listed violation(s) have been corrected and verified by DEHS. Facility is to remain closed until permission from DEHS is given. Contact your inspector at your local office to schedule a reinspection to reinstate the health permit. Posted closed, do not move, hide, or remove sign.

16K999 Complaint Inspection

Compliance Date: Not Specified

Reference - HSC

Inspector Comments: A complaint inspection was conducted on this date 5/7/2021 based on a complaint received by Environmental Health Services. Complaint stated that facility does not have hot water.

Upon entering facility manager was observed to be testing the hot water at right side front house hand washing sink. Upon questioning manager he stated that there is issues with hot water at that specific sink and they are currently working on fixing them. 3-Compartment sink, preparation sink, and janitorial sink were observed to reach hot water temperatures in excess of 130F but all hand washing sinks in facility including restroom hand washing sinks were observed unable to reach or sustain hot water temperatures above 100F. Two (2) front house hand washing sinks were observed unable to reach 100F. Kitchen sink was observed to reach 100F but only sustain for a few seconds before dropping back down to approximately 88F. Restroom hand washing sinks were observed with a maximum temperature of 94F. All sinks were tested multiple times for different time intervals and results were constant. 3-compartment sink is located in the rear of the facility away from the front house and cooks line.

Due to facility unable to provide adequate hand washing facilities for front house staff as well as customers facility has been closed and permit has been suspended until proper repairs have been made.

Facility was requested to dismiss all current customers and to discontinue and food preparation or orders.

Manager was informed on this date and instructed to call Environmental Health Services at 1800-442-2283 when repairs have been made and facility is ready to reopen.

Manager was informed that all hand washing sinks must be able to reach, maintain, and sustain hot water temperatures above 100F to facilitate proper hand washing.

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

Overall Inspection Comments

Facility has been closed and permit has been suspended.

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



Public Health
Environmental Health Services

385 N Arrowhead Ave, San Bernardino, CA 92415 | Phone: 800.442.2283 Fax: 909.387.4323

www.SBCounty.gov
www.SBCounty.gov/dph/dehs

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NSA

NAME: Andy Sharma
TITLE: Manager

Total # of Images: 0