



Public Health
Environmental Health Services
CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME DENNY'S 278		DATE 4/13/2015	REINSPECTION DATE 4/27/2015	PERMIT EXPIRATION 1/31/2016
LOCATION 1180 ALABAMA ST, REDLANDS, CA 92373			INSPECTOR Veronica Vazquez	
MAILING ADDRESS 2960 TARROCO AV, CORONA CA 92881			IDENTIFIER: None	
TIME IN 9:23 AM			SERVICE: 001 - Inspection - Routine	
TIME OUT 10:42 AM			RESULT: 05 - Corrective Action / Follow up Required	
FACILITY ID FA0009287			ACTION: 03 - Reinspection Required	
RELATED ID PR0005781			PE 1622	

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 95

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

- In = In compliance
+ COS = Corrected on-site
- N/O = Not observed
⊘ MAJ = Major violation
- N/A = Not applicable
⊘ 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/A	4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS					
In	N/A	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		4	⊘
In	N/A	N/A		4	2
In	N/O	N/A		4	2
In	N/O	N/A		4	
In	N/A	N/A		4	
PROTECTION FROM CONTAMINATION					
In	N/A	N/A			2
In		13. Food in good condition, safe and unadulterated		4	2
In	N/O	N/A		4	

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				4	2
LIQUID WASTE DISPOSAL					
In				4	2
VERMIN					
In				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	1
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	⊘
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	



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Table with 2 columns: Facility Name (DENNY'S 278), Location (1180 ALABAMA ST, REDLANDS, CA 92373), Date (4/13/2015), Inspector (Veronica Vazquez)

7. PROPER HOT AND COLD HOLDING TEMPERATURES

Table with 2 columns: Points (2), Compliance date not specified, Not In Compliance, Violation Reference - HSC - 113996, 113998, 114037; Inspector Comments: Maintain potentially hazardous food at 41F or below. Observed hash browns with internal temperature of 46F.

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/510012_how_to_keep_food_out_of_danger_zone.pdf

42. GARBAGE AND REFUSE PROPERLY DISPOSED; FACILITIES MAINTAINED

Table with 2 columns: Points (1), Compliance date not specified, Not In Compliance, Violation Reference - HSC - 114244, 114245; Inspector Comments: Discard cardboard waste in approved container. Observed card board waste on floor by back door. Observed garbage container outside facility overfilled and lids open. Maintain garbage lids closed and increase garbage pick up service as needed.

Violation Description: All food waste and rubbish shall be kept in leak proof and rodent proof containers. Containers shall be covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent a nuisance. The exterior premises of each food facility shall be kept clean and free of litter and rubbish. (114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8)

48. FOOD WORKER CERTIFICATION

Table with 2 columns: Points (2), Compliance date not specified, Not In Compliance, Violation Reference - SBCC - 33.0410, 33.044; Inspector Comments: Obtain San Bernardino county food worker card within 14 days and fax information to (909) 387-4272 or (909) 387-4323. Observed two employees without San Bernardino food worker card. A billable inspection will be conducted if information is not received by San Bernardino county Environmental Health Services within 14 days.

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/dph/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx

Overall Inspection Comments

Posted "A" card.

Call Veronica Vazquez at (800) 442-2283 with questions. 40

Signature(s) of Acknowledgement

Handwritten signature in blue ink

NAME:
TITLE: