



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME DENNY'S RESTAURANT #6770				REINSPECTION DATE Not Specified	INSPECTOR Ashley Flores	DATE 3/29/2021
LOCATION 11899 FOOTHILL BL, RANCHO CUCAMONGA, CA 91730				PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN 11:55 AM	TIME OUT 12:24 PM	FACILITY ID FA0001095	RELATED ID CO0077692	PE 1622	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 03 - REINSPECTION 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.

16K999 Complaint Inspection

Compliance Date: Not Specified **Inspector Comments:** EHS received a complaint in regards to this facility having a cockroach infestation.

Reference - HSC At the time of this inspection, observed a cockroach infestation (see violation 16C023).

Facility permit has been temporarily suspended and closure sign was posted at the front entrance.

A routine inspection was conducted on this date. For other violation not related to this complaint, please see official routine inspection found on our website.

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

16C023 No rodents, insects, birds, or animals



Compliance Date: Not Specified **Inspector Comments:** Observed facility to have an active vermin infestation of German cockroaches:

Not In Compliance

Violation Reference - HSC - 114259.1, 114259.4, 11425

- 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)

16K054 Permit Suspension



Compliance Date: Not Specified **Inspector Comments:** Health permit is hereby temporarily suspended due to vermin activity. Closure sign was posted at the front entrance.

Not In Compliance

Violation Reference - HSC - 114409, 114405

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)



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16C044 Premises; personal/cleaning items; vermin-proofing

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114067 (j), 114123

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.

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)

16C045 Floors, walls and ceilings: built, maintained, and clean

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114143 (d), 114266

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))

Overall Inspection Comments

The purpose of this visit was to conduct a complaint investigation 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](#).

Total # of Images: 0