



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME DENNY'S RESTAURANT #6770		REINSPECTION DATE Not Specified	INSPECTOR Ashley Flores	DATE 3/30/2021
LOCATION 11899 FOOTHILL BL, RANCHO CUCAMONGA, CA 91730		PERMIT EXPIRATION 10/31/2021	IDENTIFIER: None	
TIME IN 11:03 AM	TIME OUT 11:30 AM	FACILITY ID FA0001095	RELATED ID PR0011527	PE 1622
		SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 03 - CORRECTIVE ACTION / NO FOLLOW UP RE ACTION: 15 - PERMIT REINSTATED / FACILITY RE-OPEN		

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.

16K992 Permit Reinstatement

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: The health permit to operate is hereby reinstated and facility may open. Closure sign was removed and letter grade posted.

Description: The health permit to operate is hereby reinstated and facility may open.

16K994 Reinspection

Compliance Date: Not Specified

Not In Compliance

Reference - HSC

Inspector Comments: The purpose of this visit was to conduct a follow-up inspection to determine compliance for cockroach infestation observed during the routine/compliant inspection conducted on 3/29/21.

The person in charge explained that pest control provided services last night - pest control receipt was observed. The person in charge explained that facility was cleaned and services called to sanitize facility. The person in charge also stated that maintenance was on site filling gaps and holes throughout the facility.

At the time of this inspection, observed two dead adult cockroaches under cabinet where food is not stored or prepared (see violation 16C023). No other vermin (live/dead) or evidence of vermin activity were observed at the time of this inspection anywhere else at this facility.

Health permit is hereby reinstated and facility may reopen. Closure sign was removed and letter grade "A" with major violation marked was posted at the front entrance door.

A remote follow-up inspection will be conducted on or after 4/6/21 to obtain pest control report update. Failure to comply will result in a charged reinspection.

Description: Reinspection conducted at this time to determine compliance from prior inspection.

16C023 No rodents, insects, birds, or animals

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 114259.1,
114259.4, 11425

Inspector Comments: Observed two (2) dead adult German cockroaches under the cabinet where food is not stored or prepared.

Ensure facility is maintained free of vermin or evidence of vermin activity.

Corrected on site: Person in charge removed and discarded dead cockroaches.

NOTE: Did not observe any other evidence of vermin or vermin activity at any other area in the facility at the time of this inspection.

NOTE: A follow-up inspection will be conducted on or after 4/6/21 for an update via email on pest control findings.

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)

Overall Inspection Comments

The purpose of this visit was to conduct a follow-up inspection to determine compliance for maintaining a vermin free facility.

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](#).



Public Health
Environmental Health Services

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Total # of Images: 0