



## RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME DENNY'S RESTAURANT #7840		REINSPECTION DATE Not Specified		INSPECTOR Emily Pfeifer	DATE 10/7/2020
LOCATION 14240 HWY 395 , ADELANTO, CA 92301		PERMIT EXPIRATION 6/30/2070		IDENTIFIER: None	
TIME IN 1:04 PM	TIME OUT 1:37 PM	FACILITY ID FA0016282	RELATED ID PR0021677	PE 1622	SERVICE: 003 - INSPECTION - FOLLOW UP INSPECTION RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU 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

Inspector Comments: The permit is reinstated on this date.

Not In Compliance

Reference - HSC

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

#### 16K994 Reinspection

Compliance Date: Not Specified

Inspector Comments: A follow up inspection was conducted on this date to determine compliance of no vermin inside the facility.

Not In Compliance

Reference - HSC

Observed the following:

- No live cockroaches inside the facility, including in hard to reach areas and near the water heater
- Two (2) dead adult cockroaches on the floor underneath the preparation table near the soda machine
- Floors, walls, and ceilings clean and in good repair
- Equipment clean and in good repair
- The air curtain functional and maintained in the "on" position
- Pest control invoices dated 10/6/2020 and 10/7/2020
- The most recent pest control invoice from the morning of 10/7/2020 stating that a pest control service conducted a follow up to the initial treatment and had found no live cockroaches

The manager stated the following:

- The affected areas of the facility were cleaned and sanitized immediately after pest control and again on the morning of 10/7/2020
- The pest control company will be conducting one (1) additional follow up on the night of 10/7/2020
- Food workers have not observed live cockroaches since the pest control treatment

Eliminate the two (2) dead cockroaches from the facility and ensure that the facility remains free from vermin.

A reinspection will be conducted in one (1) week to ensure that no active cockroach infestation is present.

The facility may reopen.

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

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

Compliance Date: Not Specified

Inspector Comments: Observed two (2) dead adult cockroaches on the floor underneath the preparation table near the soda machine.

Not In Compliance

Violation Reference - HSC - 114259.1, 114259.4, 11425

Eliminate the dead cockroaches and ensure that the facility remains free from vermin.

**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 permit was reinstated on this date. The facility may reopen.



**Public Health**  
Environmental Health Services

[www.SBCounty.gov](http://www.SBCounty.gov)  
[www.SBCounty.gov/dph/dehs](http://www.SBCounty.gov/dph/dehs)

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**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**

A handwritten signature in blue ink, appearing to read "Anil Dhawan".

NAME: anil dhawan  
TITLE: Owner

Total # of Images: 0