



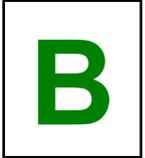
**Public Health**  
**Environmental Health Services**

**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME <b>DENNY'S</b>		DATE <b>9/17/2015</b>	REINSPECTION DATE <b>10/01/2015</b>	PERMIT EXPIRATION <b>7/31/2016</b>
LOCATION <b>9 W REDLANDS BL, REDLANDS, CA 92373</b>			INSPECTOR <b>Carmen Funches</b>	
MAILING ADDRESS <b>9 W REDLANDS BL, REDLANDS, CA 92373</b>			IDENTIFIER: None	
TIME IN <b>9:24 AM</b>	TIME OUT <b>12:06 PM</b>	FACILITY ID <b>FA0005823</b>	RELATED ID <b>PR0000083</b>	PE <b>1622</b>
			SERVICE: 001 - Inspection - Routine RESULT: 05 - Corrective Action / Follow up Required ACTION: 13 - Permit Suspended / Facility Closed	

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 reinspection at a charge of \$4.08 per 1 minute with a minimum time of 30 minutes, and a minimum charge of \$122.50.

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.



**SCORE 83**

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

- In = In compliance
- N/O = Not observed
- N/A = Not applicable
- + COS = Corrected on-site
- ⊘ MAJ = Major violation
- ⊘ OUT = Out of compliance

DEMONSTRATION OF KNOWLEDGE			COS	MAJ	OUT
<span style="color: green;">○</span> In	N/O	1. Demonstration of knowledge; food safety certification			2
EMPLOYEE HEALTH & HYGIENIC PRACTICES					
<span style="color: green;">○</span> In		2. Communicable disease; reporting, restrictions & excl			4
<span style="color: green;">○</span> In	N/O	3. No discharge from eyes, nose, and mouth			2
<span style="color: green;">○</span> In	N/O	4. Proper eating, tasting, drinking or tobacco use			2
PREVENTING CONTAMINATION BY HANDS					
<span style="color: green;">○</span> In	N/O	5. Hands clean and properly washed; gloves used prop	<span style="color: blue;">+</span>	<span style="color: red;">⊘</span>	2
<span style="color: green;">○</span> In		6. Adequate handwashing facilities supplied & accessib			2
TIME AND TEMPERATURE RELATIONSHIPS					
<span style="color: green;">○</span> In	N/O	N/A	<span style="color: blue;">+</span>	4	<span style="color: red;">⊘</span>
<span style="color: green;">○</span> In	N/O	N/A		4	2
<span style="color: green;">○</span> In	N/O	N/A	<span style="color: blue;">+</span>	<span style="color: red;">⊘</span>	2
<span style="color: green;">○</span> In	N/O	N/A		4	
<span style="color: green;">○</span> In	N/O	N/A	<span style="color: blue;">+</span>	4	
PROTECTION FROM CONTAMINATION					
<span style="color: green;">○</span> In	N/O	N/A			2
<span style="color: green;">○</span> In		13. Food in good condition, safe and unadulterated		4	2
<span style="color: green;">○</span> In	N/O	N/A		4	2

FOOD FROM APPROVED SOURCES			COS	MAJ	OUT
<span style="color: green;">○</span> In		15. Food obtained from approved source		4	
<span style="color: green;">○</span> In	N/O	<span style="color: blue;">○</span> N/A			2
<span style="color: green;">○</span> In	N/O	<span style="color: blue;">○</span> N/A			2
CONFORMANCE WITH APPROVED PROCEDURES					
<span style="color: green;">○</span> In		<span style="color: blue;">○</span> N/A			2
CONSUMER ADVISORY					
<span style="color: green;">○</span> In	N/O	<span style="color: blue;">○</span> N/A			2
HIGHLY SUSCEPTIBLE POPULATIONS					
<span style="color: green;">○</span> In		<span style="color: blue;">○</span> N/A		4	
WATER/HOT WATER					
<span style="color: green;">○</span> In		21. Hot and cold water available		4	2
LIQUID WASTE DISPOSAL					
<span style="color: green;">○</span> In		22. Sewage and wastewater properly disposed	<span style="color: blue;">+</span>	<span style="color: red;">⊘</span>	2
VERMIN					
<span style="color: green;">○</span> In		23. No rodents, insects, birds, or animals		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	<span style="color: red;">⊘</span>
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	1
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 handler cards	2
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	<span style="color: red;">⊘</span>
53. Impoundment	
54. Permit Suspension	



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**Environmental Health Services**

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**5. HANDS CLEAN AND PROPERLY WASHED; GLOVES USED PROPERLY** **⚠ CRITICAL ⚠**

**POINTS**  
**4**

Compliance date not specified  
 Complied on 9/17/2015  
 Violation Reference -

**Inspector Comments:** Observed an employee wash hands for approximately 5 seconds and proceed to handle food.

Ensure all food handling employees properly wash hands for a minimum of 10-15 seconds in warm water a minimum of 100 F, and with soap.

Corrected on site. Employee re washed hands.

**Violation Description:** Employees are required to wash their hands: before beginning work; before handling food / equipment / utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready to eat foods, after touching body parts; after using toilet room; or any time when contamination may occur. Gloves shall be worn if an employee has cuts, wounds, fake nails, nail polish, and/or rashes. Gloves are to be used for no more than one task. Employees are not to wrap or package leftover food using bare hands or unclean utensils. Hand sanitizers may be used after proper hand washing. Employees handling food must have fingernails that are trimmed, cleanable, and smooth. (113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f))

**More Information:** [http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Handwashing\\_done\\_right\\_Final\\_11\\_29\\_11.pdf](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Handwashing_done_right_Final_11_29_11.pdf)

**9. PROPER COOLING METHODS** **⚠ CRITICAL ⚠**

**POINTS**  
**4**

Compliance date not specified  
 Complied on 9/17/2015  
 Violation Reference - HSC - 114000

**Inspector Comments:** Observed 3 large containers of hash browns cooling in the walk in at 100-102 F. Employees stated they had been placed there 2 hours prior.

Ensure to cool all foods down from 135- 70F within 2 hours, and from 70-41 F within 4 hours for a total cooling time of 6 hours.

Approved cooling methods:

- 1.Placing the food in shallow, heat-conductive pans.
2. Separating the food into smaller or thinner portions.
3. Using rapid cooling equipment such as chill blasters.
4. Adding ice as an ingredient.
5. Using ice paddles.
6. Placing containers in an ice bath, stirring food frequently.
7. When placing food in the refrigerator to cool, containers should be loosely covered or uncovered if protected from overhead contamination, to facilitate heat transfer from the surface of the food.

Corrected on site, employee voluntarily discarded 3 large containers of hash browns. See VC &D.

**Violation Description:** All potentially hazardous food shall be RAPIDLY cooled from 135F to 70F, within 2 hours, and then from 70F to 41 F, within 4 hours. Cooling shall be by one or more of the following methods: in shallow containers; separating food into smaller portions; adding ice as an ingredient; using an ice bath; stirring frequently; using rapid cooling equipment; or, using containers that facilitate heat transfer. PHF is to be cooled within 4 hours to 41F if prepared from ingredients at ambient temperature. Deliveries of PHF is to be cooled to below 41F within 4 hours if received between 41F to 45F.

**More Information:** [http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/cooling\\_hot\\_food\\_safely.pdf](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/cooling_hot_food_safely.pdf)

**22. SEWAGE AND WASTEWATER PROPERLY DISPOSED** **⚠ CRITICAL ⚠**

**POINTS**  
**4**

Compliance date not specified  
 Complied on 9/17/2015  
 Violation Reference - HSC - 114197

**Inspector Comments:** Observed sewage coming out of the floor drain and overflowing on the floor in the women's restroom when the toilet was flushed and when the hand washing sink was on.

Observed overflowing sewage in the floor sinks in the service line and in the kitchen.

Ensure waste water can properly drain from the facility. Ensure the floor sinks do not have standing water. Repair immediately.

The facility is ordered closed.

**Violation Description:** All liquid waste must drain to an approved fully functioning sewage disposal system. (114197) Toilet facilities must be operable.



## Public Health Environmental Health Services

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#### 7. PROPER HOT AND COLD HOLDING TEMPERATURES

**POINTS**  
**2**

Compliance date not specified  
Complied on 9/17/2015  
Violation Reference - HSC -  
113996, 113998, 114037

**Inspector Comments:** Observed cheese holding at 47 F in the reach in prep fridge underneath the cooks grill. Observed sliced deli ham holding at 54 F.

Ensure to hold all cold holding foods at or below 41 F.

Corrected on site. Employee added ice to the cheese container. Employee voluntarily discarded one package of deli ham. See VC & D.

**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](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/510012_how_to_keep_food_out_of_danger_zone.pdf)

#### 11. PROPER REHEATING PROCEDURES FOR HOT HOLDING

**POINTS**  
**2**

Compliance date not specified  
Complied on 9/17/2015  
Violation Reference - HSC -  
114014, 114016

**Inspector Comments:** Observed chili in the hot holding unit near the server window in the kitchen measuring at 150 F. Employee stated the chili is placed in the hot holding unit to reheat the food less than 2 hours before the inspection.

Rapidly reheat potentially hazardous food to 165 F prior to placing it in the hot holding unit.

Corrected on site, employee reheated the chili to 165 F.

**Violation Description:** Any potentially hazardous foods cooked, cooled and subsequently reheated for hot holding or serving must be brought to an internal temperature of 165F for 15 seconds within 2 hours. (114014, 114016) PHF's reheated in a microwave to 165 F for 15 seconds must be rotated or stirred, covered, and allowed to stand covered for two minutes after reheating.

#### 29. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

**POINTS**  
**1**

Compliance date not specified  
Complied on 9/17/2015  
Violation Reference - HSC -  
114254, 114254.1

**Inspector Comments:** Observed a container of cup cleaner stored directly next to sauce containers on the top shelf in the food prep area.

Ensure all toxic substances are stored away from food.

Corrected on site. Employee moved cleaner and placed it in the chemical storage area.

**Violation Description:** All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored separate from food, utensils, packing material and food-contact surfaces. (114254, 114254.1, 114254.2) An insecticide, rodenticide, or other pesticide must be used in accordance with the manufacturer's instructions.

#### 52. VC & D

**POINTS**  
**0**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
113980

**Inspector Comments:** The following items were voluntarily discarded:

3 large pans of un-cooked hash browns  
1 small package of deli ham ( 1/2 lb)

**Violation Description:** Operator has voluntarily consented to the condemnation and destruction of food as said material being unfit for human consumption or otherwise in violation of California Health and Safety Code, Division 104, Part 5, Chapter 1 through 8, the disposition of which is provided for by Chapter 8, Article 3, Section 111895.

"I (We) hereby voluntarily agree to the condemnation and destruction of the following material(s) listed in violation number 52. By signing this Official Inspection Report (OIR), I (We) hereby release the County of San Bernardino and its agent from any and all liability."

#### Overall Inspection Comments



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The facility was ordered closed.

The facility must contact DEHS prior to operating for approval. Failure to obtain proper approvals may result in a billable inspection or other further legal action.

"B" grade posted.

Do not move, alter or obstruct the grade card in anyway.

A HELP brochure and a re-score form was provided.

**Signature(s) of Acknowledgement**

NAME: Ivonne Cervantes  
TITLE: General Manager