## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 12/7/2021		21	Time in: <b>2.25</b>		License/Permit # FS-9262							Est. Type Risk Category Page 1 of 2	2_			
	2/7/2021 2:25 3:31 FS-9 Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain								5-CO/Construction 6-Other TOTAL/SCOR	RE						
Establishment Name:  Denny's  Contact/Owner Na							* Number of Repeat Violation					* Number of Repeat Violations:  Vumber of Violations COS:				
	Physical Address: Pest control: Ecolab/monthly							Hood Grease t Miller/ 3mo Southw					e trap : Follow-up: Yes V 12/88/	<u>В</u>		
Ma					tatus: Out = not in co points in the OUT box for Prio	each numbered i		Mark '		eckm	ark in	appr	opria	te bo	plicable COS = corrected on site R = repeat violation W-Watcox for IN, NO, NA, COS Mark an in appropriate box for R ive Action not to exceed 3 days	h
O U	N O A O Time and Temperature for Food Safety					R	O U	Compliance O I N U N O		Stat N A	C O	Employee Health				
T	<u>ر</u>	S (F = degrees Fahrenheit)  1. Proper cooling time and temperature				Т	<b>V</b>			S	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
				_	2. Proper Cold Holding	temperature(41	°F/ 45°F)								13. Proper use of restriction and exclusion; No discharge from	
3				<b>'</b>	3. Proper Hot Holding t	temperature(135	5°F)								eyes, nose, and mouth	
	~	~			4. Proper cooking time						~				Preventing Contamination by Hands  14. Hands cleaned and properly washed/ Gloves used properly	
		~			5. Proper reheating prod Hours)	cedure for hot he	olding (16	5°F in 2			~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N )	
	6. Time as a Public Health Control; proc			ocedures &	z records							Highly Susceptible Populations				
					Ap	proved Source					~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
	<b>~</b>	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction MBM										eggs cooked Chemicals				
	~				8. Food Received at pro		e				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					check at rece	PIPT n from Contami	ination			3					Water only 18. Toxic substances properly identified, stored and used	
	<b>~</b>				9. Food Separated & pr preparation, storage, dis		_	food							Water/ Plumbing	
	~				10. Food contact surfact Sanitized at _200_	es and Returnab ppm/temperatur	oles ; Clear re	ned and			~			ı	19. Water from approved source; Plumbing installed; proper backflow device	
	~				11. Proper disposition of reconditioned disc			~				20. Approved Sewage/Wastewater Disposal System, proper disposal				
							ation Ite	ms (2 Poi	ints) v	riolar	tions	Req	uire	Cor	rective Action within 10 days	
O U	I N	N O	N A	C O S		of Knowledge			R	U T	N	N O	N A	C O S	Food Temperature Control/Identification	R
T					21. Person in charge pr	4									27. Proper cooling method used; Equipment Adequate to	
Т	<b>~</b>				and perform duties/ Ce						~				Maintain Product Temperature	
Т	✓ ✓					rtified Food Mar	nager/ Pos	ted			ر ر				28. Proper Date Marking and disposition	
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## **Retail Food Establishment Inspection Report**

Received by: (signature) Raul Gamez	Raul Gamez	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS (signature)	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

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Establishr Denn	ment Name:	Physical A		City/State: Rockwa	ıl TY	License/Permit # FS-9262	Page	<u>2</u> of <u>2</u>				
DCIII	iy 3	1-30	TEMPERATURE OBSERVA		III, 17	10-3202						
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Loca	tion		Temp F				
Cream	ners put on counter	76	hot wells/soup	145	small cold top/whipped toppin		ping	39				
whipp	ed topping on counter	77	gravy	158	under/waffle mix		<u>nix</u>	40				
whipp	ed topping in cold top	67	cold top/cut tomatoes	37	grill freezer drawers ambient		ient	7				
und	er/sour cream	42	pico	35	small under counter freezer ambient		bient	6				
salad	cold top/cut lettuce	41	cold top/egg	37	WIC/stuffing			39				
und	er cut lettuce	41	gravy	38	turkey			37				
reach	n in cooler/creamer	42	grill drawers/ham	35	WIF ambient		•	6				
	yogurt mix	42	cut tomatoes	36								
Item	AN PROPERTION OF MOVID FOR		SERVATIONS AND CORRECTI			HE CONDITIONS OBSER		TD.				
Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:											
	Drink hand sink 111	F										
2	Individual creamers out o	n counter	must be 41 or below. Instructi	ons say to	keep refr	refrigerated. Discarded at 76.						
2	Whipped topping out on coun	ter must be	at 41 F or below. Discarded at 77.	Discarded w	hipped top	ping in cold top at 67 a	s well.					
34	Fruit flies											
18	Store chemical spra	y bottle	s low and separate									
39	Clean butter scoops	s in dipp	er well. Store clean. C	lean cor	ntainer a	as well.						
42/45	Clean shelves, trays											
	kitchen hand sink 112 F											
31			dumb sink/large chuncks	of pota	toes in	sink						
45	Clean inside coolers											
45	Clean in/around/on equipment											
	Sani bucket 200 ppm quats											
	3 comp sink 135 F											
4.5	Dishwasher 100 pp											
45	Clean walls behind dishwasher, cookline, prep											
	Clean floors/air retu			a Diah	t oink is	working						
W			s hand's sink not workin	g. Rigii	t SITIK IS	s working.						
W	Dumpster area look											
VV	Watch conditions of seats in dining room											
Received	hv.		Print:			Title: Person In Charge/	Ours					
(signature)	•			amez	Z	Manager						
Inspected	l by:		Print:									
(signature)	Raul Gamez  1 by:  Christy Cor  5 (Revised 09-2015)	tez, 1	RS Christy Co	ortez,	RS	Samples: Y N #	# collecte	ed				