



**County of Riverside**  
**DEPARTMENT OF ENVIRONMENTAL HEALTH**  
 www.rivcoeh.org

**FOOD ESTABLISHMENT INSPECTION FORM**

FACILITY NAME <b>Denny's #7589</b>				DATE 5/11/2022	TIME IN 1:40 PM	TIME OUT 2:40 PM
ADDRESS 82120 Hwy 111, Indio, CA 92201				FACILITY DESCRIPTION Not Applicable		
PERMIT HOLDER BLT Food Group Inc				EMAIL Dennys7589@gmail.com		Major Violations 0
PERMIT # PR0003567	EXPIRATION DATE 03/31/2023	SERVICE Routine inspection	REINSPECTION DATE Next Routine	FACILITY PHONE # (760)342-4114	PE 3621	DISTRICT 0037
					INSPECTOR NAME Tiffany Su	Points Deducted 17

The conditions listed below correspond to violations of the California Health and Safety Code and/or Riverside County Ordinances and must be corrected as indicated by the enforcement officer. The Department of Environmental Health appreciates your cooperation.

Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional reinspection at a charge determined by Riverside County Ordinance 640.

**Major / Minor Violations:** Major Violations are those that pose an imminent risk to public health and warrant immediate closure of the food facility or immediate correction. Minor Violations are those violations that do not pose an imminent public health risk, but do warrant correction.  
 GRADE REPRESENTS THE FOLLOWING RANGES: A = 100-90 Passed inspection / meets minimum health standards. B = 89-80 Did not pass inspection / does not meet minimum health standards. C = 79-0 Failed inspection / conditions exist which may pose a potential or actual threat to public health and safety. The facility is required to display a grade card in a conspicuous place selected by the Enforcement Officer. The grade card shall not be concealed and can only be removed or relocated by the Enforcement Officer per County Ordinance 492 / County Code Section 8.40.020

B  
**SCORE 83**

○ In = In compliance    
 + COS = Corrected on-site    
 ○ N/O = Not observed    
 ○ N/A = Not applicable    
 ○ OUT = Out of compliance

DEMONSTRATION OF KNOWLEDGE				COS	MAJ	OUT
In	N/A	1. Food safety certification				2
Serv Safe: Maria Cruz Rodriguez Galvez, exp.						
EMPLOYEE HEALTH AND HYGIENIC PRACTICES						
In		2. Communicable disease; reporting, restrictions and exclusions			4	
In	N/O	3. No persistent discharge from eyes, nose, and mouth				2
In	N/O	4. Proper eating, tasting, drinking or tobacco use				2
PREVENTING CONTAMINATION BY HANDS						
In	N/O	5. Hands clean and properly washed; gloves used properly			4	2
In		6. Adequate handwashing facilities supplied and accessible				2
TIME AND TEMPERATURE RELATIONSHIPS						
In	N/O	N/A	7. Proper hot and cold holding temperatures		4	2
In	N/O	N/A	8. Time as a public health control; procedures and records		4	2
In	N/O	N/A	9. Proper cooling methods		4	2
In	N/O	N/A	10. Proper cooking time and temperature		4	2
In	N/O	N/A	11. Proper reheating procedures for hot holding		4	
PROTECTION FROM CONTAMINATION						
In	N/O	N/A	12. Returned and re-service of food			2
In			13. Food: unadulterated, no spoilage, no contamination		4	2
In	N/O	N/A	14. Food contact surfaces: clean and sanitized		4	2
QA 200ppm at 3-comp; dish washer 50ppm /						

FOOD FROM APPROVED SOURCES				COS	MAJ	OUT
In			15. Food obtained from approved sources		4	2
In	N/O	N/A	16. Compliance with shell stock tags, condition, display			2
In	N/O	N/A	17. Compliance with Gulf Oyster regulations			2
CONFORMANCE WITH APPROVED PROCEDURES						
In		N/A	18. Compliance with variance, specialized process, and HACCP plan			2
CONSUMER ADVISORY						
In		N/A	19. Written disclosure and reminder statements provided for raw or undercooked foods			1
SCHOOL AND HEALTHCARE PROHIBITED FOODS						
In		N/A	20. Licensed health care facilities / public and private schools; prohibited foods not offered		4	2
WATER / HOT WATER						
In			21. Hot and cold water available		4	2
Water Temperature 120°F						
LIQUID WASTE DISPOSAL						
In			22. Sewage and wastewater properly disposed		4	2
VERMIN						
In			23. No rodents, insects, birds, or animals		4	2
In		N/A	24. Vermin proofing, air curtains, self-closing doors			1

SUPERVISION / PERSONAL CLEANLINESS		OUT
25. Person in charge present and performs duties, demonstration of knowledge		2
26. Personal cleanliness and hair restraints		1
GENERAL FOOD SAFETY REQUIREMENTS		
27. Approved thawing methods, frozen food storage		1
28. Food separated and protected from contamination		2
29. Washing fruits and vegetables		1
30. Toxic substances properly identified, stored, used		1
FOOD STORAGE / DISPLAY / SERVICE		
31. Adequate food storage; food storage containers identified		1
32. Consumer self-service		1
33. Food properly labeled; honestly presented; menu labeling		1

EQUIPMENT / UTENSILS / LINENS		OUT
34. Utensils and equipment approved, good repair		1
35. Warewashing: installed, maintained, proper use, test materials		1
36. Equipment / utensils: installed, clean, adequate capacity		1
37. Equipment, utensils, and linens: storage and use		1
38. Adequate ventilation and lighting; designated areas, use		1
39. Thermometers provided and accurate		1
40. Wiping cloths: properly used and stored		1
PHYSICAL FACILITIES		
41. Plumbing: properly installed, good repair		1
42. Refuse properly disposed; facilities maintained		1
43. Toilet facilities: properly constructed, supplied, cleaned		1
44. Premises; personal item storage and cleaning item storage		1

PERMANENT FOOD FACILITIES		OUT
45. Floors, walls, ceilings: good repair / fully enclosed		1
46. Floors, walls, and ceilings: clean		1
47. No unapproved private homes / living or sleeping quarters		1
SIGNS / REQUIREMENTS		
48. Last inspection report available		
49. Food Handler certifications available, current, and complete		1
50. Grade card and signs posted, visible		
COMPLIANCE AND ENFORCEMENT		
51. Plans approved / submitted		
52. Permit available / current		
53. Permit suspended / revoked		
54. Voluntary condemnation		
55. Impound		



**FOOD ESTABLISHMENT INSPECTION FORM**

FACILITY NAME <b>Denny's #7589</b>	DATE <b>5/11/2022</b>	PERMIT # <b>PR0003567</b>
---------------------------------------	--------------------------	------------------------------

**6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE**

**POINTS**

**2**

**Inspector Comments:** Ensure wall-mounted soap dispenser at men's rest room is functional (observed this rest room is used by employees and customers). Observed no soap dispensing and dispenser to be loose.

**Violation Description:** Adequate facilities exclusively for handwashing shall be provided in food preparation areas and within toilet rooms. Handwashing soap, and towels or drying device, shall be provided in dispensers. Handwashing facilities shall be clean, unobstructed, and accessible at all times for employee use. (113953, 113953.1, 113953.2, 114067(f), 114143 (e))

**7. PROPER HOT & COLD HOLDING TEMPERATURES**

**POINTS**

**2**

**Inspector Comments:** Maintain all potentially hazardous foods at 41F or below, or at 135F or above. Measured the following at prep cooler:

- Several bins of ham and/or deli meat at 48F at cold drawer. Per operator, they do not know when meats were placed here.
- Bin of salmon or cooked fish at 48F at cold drawer. Per operator, they do not know when fish was placed here.
- Bin of pancake mix at 48F at bottom shelf of prep cooler. Per operator, this mix has been here since yesterday.
- Tray of cooked vegetables (cucumbers, yellow squash) at 48F at bottom shelf of prep cooler. Per operator, they do not know when meats were placed here.

Operator voluntarily discarded all foods mentioned above. Discussed temperature checks throughout the day especially during rushes. Per operator, they check temperatures once in the morning and again in the evening.

**Violation Description:** Potentially hazardous food shall be held at or below 41°F / 45°F or at or above 135°F. Potentially hazardous food removed from proper holding temperature during preparation must be returned to proper temperature within 2 hours. Potentially hazardous food shall be received at proper temperature without evidence of temperature abuse. (113996, 113998, 114037)

**24. VERMIN PROOFING, AIR CURTAINS, SELF-CLOSING DOORS**

**POINTS**

**1**

**Inspector Comments:** \*REPEAT VIOLATION\*

Exterior doors shall be self-closing, without gaps or openings, and maintained closed when not actively in use to prevent vermin entry. Observed back exterior delivery door does not self-close.

**Violation Description:** Each food facility shall be constructed, equipped, maintained, and operated to prevent the entrance and harborage of animals, including birds and vermin. (114259, 114259.2, 114259.3)

**28. FOOD SEPARATED AND PROTECTED FROM CONTAMINATION**

**POINTS**

**2**

**Inspector Comments:** Relocate the following items away from cook line hand sink:

- Bottles of seasonings. Observed seasonings stored directly under paper towel dispenser.
  - Container of chips and sauce bottle. Observed these items stored at cook line hand sink.
- Operator corrected on site.

**Violation Description:** All food shall be separated and protected from contamination. (113984, 113986, 114060, 114067(a, d, e), 114069(a, d), 114073, 114077, 114089.1(c), 114143(c))

**30. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED**

**POINTS**

**1**

**Inspector Comments:** Ensure all spray bottles are labeled. Observed spray bottle without label at front station. Per operator, this spray bottle is window/glass cleaner.

**Violation Description:** All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored in an approved manner which prevents contamination of food or food-contact surfaces. All poisonous or toxic substances shall be properly labeled. (114254, 114254.1, 114254.2)



County of Riverside  
DEPARTMENT OF ENVIRONMENTAL HEALTH  
www.rivcoeh.org

FOOD ESTABLISHMENT INSPECTION FORM

FACILITY NAME Denny's #7589	DATE 5/11/2022	PERMIT # PR0003567
--------------------------------	-------------------	-----------------------

34. UTENSILS AND EQUIPMENT APPROVED, GOOD REPAIR

POINTS  
1

**Inspector Comments:** 1. Repair/replace prep cooler at cook line. Observed bottom half of this cooler not holding foods at 41F or below. Monitor top half of cooler and ensure it holds foods at 41F or below, otherwise do not use. Do not use bottom half of this cooler until repaired in an approved manner.

2. Clean or replace dish racks. Observed grime build-up.
3. Discontinue using saran wrap/plastic around drain pipes under prep table at back of house. Only use smooth and easily cleanable material.
4. Remove paper cup from drain pipe under dish washer and only use smooth and easily cleanable material.
5. Secure wall vents above cook line.
6. Repair cold drawer under grill at cook line so that drawer closes easily. Observed drawer becomes stuck when it is closing.

**Violation Description:** All utensils and equipment shall be approved and in good repair. (114130, 114130.1-114130.6, 114132, 114133, 114137, 114175, 114177, 114257)

35. WAREWASHING; INSTALLED, MAINTAINED. PROPER USE, TEST MATERIALS

POINTS  
1

**Inspector Comments:** Provide Quaternary Ammonia test strips for sanitizer at 3-comp sink and buckets. Observed missing test strips. Ensure to use proper concentration (200ppm).

**Violation Description:** Food facilities that prepare food shall have approved warewashing equipment. Testing equipment and materials shall be provided to measure the wash water temperature and applicable sanitization method. (114067(g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125)

36. EQUIPMENT / UTENSILS PROPERLY INSTALLED, CLEAN; ADEQUATE CAPACITY

POINTS  
1

**Inspector Comments:** \*REPEAT VIOLATION\*

Clean and maintain the following:

- Canopy hood including filters. Increase frequency of cleaning. Per employee, hood and filters are cleaned approx. every 3 months.
- Back wall of cook line.
- In between all cooking equipment, especially crevices. If equipment cannot be maintained clean, use caulking to seal crevices.
- Under all cooking equipment.
- Bottom shelf of cook line.
- All surfaces of the fryer.
- All surfaces of the grill.
- All surfaces of the stove.
- Doors, handles, and gaskets of all cold drawers and prep coolers at cook line.
- Bottom shelves of all cold drawers at prep line.
- Condenser of reach-in freezer at prep line (observed exposed). If this cannot be maintained clean, operator shall provide an approved cover for condenser as it is exposed to grease and food debris.
- Drain pipes under cooking equipment.
- Drain pipes under prep cooler.
- Juice dispenser at front of house.
- Floor sink under hand sink at front of house.

Observed heavy grime and grease build-up on the surfaces and equipment mentioned above. Observed food debris and splatter as well.

**Violation Description:** All utensils and equipment shall be clean and installed in an approved manner. Equipment type and quantity shall be adequate for the operation. (114115, 114130.3, 114139, 114153, 114163, 114165, 114167, 114169, 114175, 114180, 114182, 114257)



**FOOD ESTABLISHMENT INSPECTION FORM**

FACILITY NAME <b>Denny's #7589</b>	DATE <b>5/11/2022</b>	PERMIT # <b>PR0003567</b>
---------------------------------------	--------------------------	------------------------------

**37. EQUIPMENT, UTENSILS, LINENS: STORAGE AND USE**

**POINTS**  
**1**

**Inspector Comments:** 1) Maintain dipper well on for ice cream scoops. Observed dipper well off and scoops sitting in soiled water. Operator corrected on site.

2) Pressurized cylinders must be securely fastened to a rigid structure. Observed several cylinders loose in front of storage room.

**Violation Description:** Utensils and equipment shall be handled and stored in an approved manner, protected from contamination. All clean and soiled linen shall be properly stored. (114067(h), 114074, 114081, 114083, 114119, 114121, 114143(a-b), 114161, 114172, 114178, 114179, 114185, 114185.2, 114185.3, 114185.4, 114185.5)

**40. WIPING CLOTHS: PROPERLY USED AND STORED**

**POINTS**  
**1**

**Inspector Comments:** 1) Maintain soiled wiping cloths in sanitizer solution or in covered laundry bin. Observed soiled cloths on counter at cook line.

2) Maintain sanitizer at 200ppm inside buckets at all food prep stations. Measured sanitizer (QA) at cook line to be less than 200ppm.

**Violation Description:** Wiping cloths used to clean food spills shall be used only once, unless stored in an approved concentration of sanitizer solution and laundered daily. (114135, 114185.1, 114185.3(d-e))

**41. PLUMBING: PROPERLY INSTALLED, GOOD REPAIR**

**POINTS**  
**1**

**Inspector Comments:** Provide a 1-inch air gap between drain lines and floor sink at the following areas:

- Under prep cooler at prep line,
- Under dish washer, and
- Under ice machine at back of house (under dish washer).

**Violation Description:** All plumbing shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. All food-related equipment drain lines must discharge through an approved indirect connection. Any hose used for conveying potable water shall be made from approved material and used for no other purpose. (114171, 114189.1, 114190, 114192(b,c), 114193, 114193.1, 114199, 114201, 114269)

**44. PREMISES; PERSONAL ITEM STORAGE AND CLEANING ITEM STORAGE**

**POINTS**  
**1**

**Inspector Comments:** Store all personal items in lockers or other approved designated area. Observed employee water bottle on top of 3-comp sink. Operator corrected on site.

**Violation Description:** Lockers or another approved area for personal belongings shall be provided. The premises of each food facility shall be kept clean and free of litter and items that are unnecessary to the operation or maintenance of the facility. At least one janitorial sink with hot and cold running water shall be provided. Cleaning supplies and equipment shall be stored separate from food and food-related areas. Mops shall be stored in such a way that allows air-drying. (114123, 114256, 114256.1, 114256.2, 114256.4, 114257.1, 114279, 114281, 114282)

**45. FLOORS, WALLS, CEILING: GOOD REPAIR / FULLY ENCLOSED**

**POINTS**  
**1**

**Inspector Comments:** 1) Re-grout floor tiles in front of grill and fryers. Observed grout worn down and oil between tiles.  
2) Provide a ceiling panel where missing inside office and ensure facility is fully enclosed. Eliminate any leaks if present.  
3) Seal tiny holes in the wall at dish wash area.

**Violation Description:** The floors, walls, ceilings finishes must be of an approved material, durable, smooth, nonabsorbent, and easily cleanable. Food facilities shall be fully enclosed. (114143 (d), 114257, 114266, 114268, 114271, 114272)

**46. FLOORS, WALLS, AND CEILINGS: CLEAN**

**POINTS**  
**1**

**Inspector Comments:** Clean and maintain the following:  
- Floors throughout kitchen. Observed grease and food debris throughout.  
- Walls at dish wash area. Observed food splatter.

**Violation Description:** Floors, walls, and ceilings shall be maintained clean. (114257, 114268.1)

**Overall Inspection Comments**



County of Riverside  
**DEPARTMENT OF ENVIRONMENTAL HEALTH**  
www.rivcoeh.org

**FOOD ESTABLISHMENT INSPECTION FORM**

FACILITY NAME Denny's #7589	DATE 5/11/2022	PERMIT # PR0003567
--------------------------------	-------------------	-----------------------

This was a routine inspection in response to a complaint, CO82941. At this time this facility has failed to meet standards for an A (B = 89 to 80). Removed "A" placard and "B" grade posted. Future downgrades may result in office hearings, citations, re-inspection fees, suspension hearings and/or other disciplinary action(s). Operator has a minimum of one week to comply unless otherwise stated. A follow-up inspection will be conducted then. If an extension is needed, it is the owner's responsibility to notify this office prior to inspection date. If additional inspections are required, a fee of \$191.00 (or current county hourly rate) will apply. 760-863-8287.

**Did you know** that effective January 1, 2018, the California Health and Safety Code was amended to make it easier for food facilities to donate food? Please consider donating your excess food product to a local food bank, pantry, or soup kitchen. As a good faith food donor, you are protected from civil and criminal liability if the food product later causes harm to its recipient, unless the injury is a direct result of gross negligence or intentional misconduct in the preparation or handling of the donated food. See Section 171425 of the Civil Code and Sections 114432 to 114434 inclusive of the Health and Safety Code. For more information visit our website at [www.rivcoeh.org](http://www.rivcoeh.org).

**Signature**

Signature not captured due to  
COVID 19 pandemic.

\_\_\_\_\_  
Jessica  
Person in Charge  
05/11/2022

\_\_\_\_\_  
Tiffany Su  
Environmental Health Specialist  
05/11/2022

## REASONS FOR IMMEDIATE CLOSURE OF A FOOD FACILITY

Per California Health and Safety Code Section 114409 (a):  
 "If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility immediately closed."

A food facility may be closed for any of the following reasons:

- Overflowing sewage (inside or outside the facility)
- No potable water
- No hot water
- No electricity
- Rodent or insect infestation
- Any other conditions at the facility that may create an imminent public health risk

In addition to the reasons above, Per California Health and Safety Code Section 114411:

"The enforcement agency may, after providing opportunity for a hearing, modify, suspend, or revoke a permit for serious or repeated violations of any requirement of this part or for interference in the performance of the duty of the enforcement officer."

No foil or cardboard on shelves!

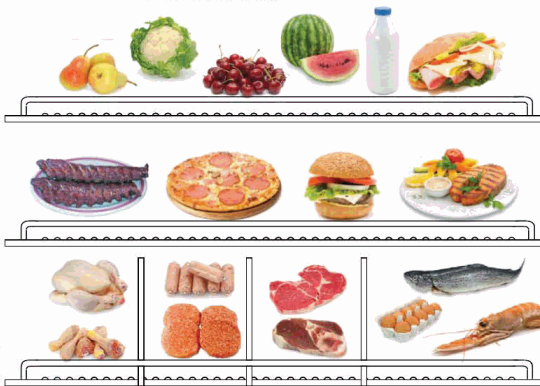


## PROPER FOOD STORAGE IN REFRIGERATORS AND FREEZERS

Ready-to-Eat Food

Cooked Food

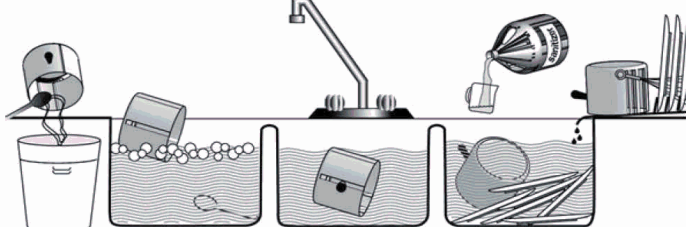
Raw Meat, Raw Eggs



Store cooked and ready-to-eat food above raw food to avoid cross-contamination.  
 Keep all food covered to prevent contamination

## MANUAL SANITIZING OF EQUIPMENT AND UTENSILS USING A THREE COMPARTMENT SINK

1. **SCRAPE**, clean, or soak items as necessary before washing.
2. **WASH** items in detergent and hot water of at least 100°F in the first sink.
3. **RINSE** items in clear water in the second sink.
4. **SANITIZE** by submerging each item in a sanitizing solution in the third sink. Use one of the following sanitizing methods:
  - 100ppm of a chlorine based sanitizer for a minimum of 30 seconds in the solution
  - 200ppm of a quaternary ammonium based sanitizer for a minimum of 60 seconds in the solution
  - 25ppm of an iodine based sanitizer for a minimum of 60 seconds in the solution
  - Water at a temperature of 171°F for a minimum of 30 seconds in solution
5. **AIR DRY** all items on the drain board.



## PROPER COOLING OF FOOD IN YOUR FACILITY

Potentially hazardous foods should always be rapidly cooled.

### TIME IS THE KEY FACTOR IN PROPER COOLING

- Foods must cool from 135°F to 70°F in 2 hours or less
- Foods must cool from 70°F to 41°F in 4 hours or less

Use one of the following methods to cool food properly:

- Break large foods down into smaller portions and place in shallow pans no more than 4 inches deep. Metal pans cool better than glass or plastic pans.
- Add ice as an ingredient to replace water used in the recipe.
- Place foods within an ice bath and frequently stir the foods to speed the cooling process.
- Loosely cover foods so that heat and steam can escape during cooling.
- Arrange containers within a refrigeration unit so that air can flow properly around containers.
- Use special equipment like chill paddles or blast chillers to rapidly bring down food temperature.

Use an accurate thermometer to verify the food is being cooled within proper timeframes.

## PROPER FOOD THAWING METHODS



1. Under refrigeration
2. In a microwave oven on "defrost"
3. Submerged under cold running water in an approved preparation sink for no longer than 2 hours
4. As part of the cooking process



## INTERNAL COOKING TEMPERATURES

Use a probe thermometer to take internal cooking temperatures

<b>135°F</b> for 15 seconds	<b>145°F</b> for 15 seconds	<b>145°F</b> for 15 seconds	<b>145°F</b> for 15 seconds	<b>155°F</b> for 15 seconds	<b>155°F</b> for 15 seconds	<b>165°F</b> for 15 seconds	<b>165°F</b> for 15 seconds

Food temperature cannot be felt - use your probe thermometer!



## FOR QUESTIONS OR COMMENTS CONTACT YOUR LOCAL AREA OFFICE

**BLYTE**  
 260 N Broadway  
 Blythe, CA 92225  
 Phone 760-921-5090  
 Fax 760-921-5085

**CORONA**  
 2275 S Main St #204  
 Corona, CA 92882  
 Phone 951-273-9140  
 Fax 951-520-8319

**HEMET**  
 800 S Sanderson Ave #200  
 Hemet, CA 92545  
 Phone 951-766-2824  
 Fax 951-766-7874

**INDIO**  
 47-950 Arabia St #A  
 Indio, CA 92201  
 Phone 760-863-8287  
 Fax 760-863-8303

**MURRIETA**  
 30135 Technology Dr #250  
 Murrieta, CA 92563  
 Phone 951-461-0284  
 Fax 951-461-0245

**PALM SPRINGS**  
 554 S Paseo Dorotea  
 Palm Springs, CA 92264  
 Phone 760-320-1048  
 Fax 760-320-1470

**RIVERSIDE**  
 4065 County Circle Dr #104  
 Riverside, CA 92503  
 Phone 951-358-5172  
 Fax 951-358-5017