



<b>DBA/NAME</b> Denny's	<b>DATE</b> 9/3/09
<b>Page 2 of 2</b> 675 Manzanita Avenue, Chico, CA 95926	2041

**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 5- Observed food handler making sandwiches at cookline "clean" hands by wiping with wiping rag then touch food contact surface of customer plate to remove food debris. Hands shall be properly washed at hand sink when hands require cleaning.
- 6- Hand sink reportedly scheduled for installation after 12/22/08 inspection still not installed. Provide within 30 days. Contact this Department for specific requirements.
- 7- a) Observed 6 containers pooled eggs (54°F), cut melon (57°F) and ranch dressing (51°F) out of temperature in left side prep refrigerator (air temperature 53°F in bottom unit). Eggs, melon and dressing voluntarily discarded by manager during inspection. Adjust/repair unit to maintain potentially hazardous foods at 41°F or below.
- b) Observed sausage links (54°F), diced ham (49°F) and rehydrated hash browns (85°F) out of temperature in refrigerated drawer under grill. Reported hash browns placed in drawer immediately after rehydrating with hot water. Properly cool hash browns before placing in refrigerated drawer so as to maintain food temperatures at 41°F or below.
- 9- Observed rehydrated hash browns (100°F-107°F) cooling in two large, covered containers at 6+inches deep in bottom of prep refrigerator. When cooling cooked foods such as rehydrated hash browns, place in uncovered, shallow containers at depths of 2 inches or less and place immediately in walk-in refrigerator. Do not place in prep refrigerator or refrigerated drawer until 41°F or below.
- 14- Observed food handler at cookline "clean" knife by rinsing at cookline prep sink then placing knife in knife rack with other "clean" knives. All utensils shall be properly washed/rinsed/sanitized in dishwasher or utensil sink.
- Note: Knives removed from knife rack during inspection to be properly cleaned.
- 28- Food handler reports lemons and limes are not always washed before cutting/serving. Properly wash all produce so as to remove harmful pathogens.
- 35- Clean inside ice machine to remove black residues.
- 41- Observed leak at drain pipe under utensil sink. Repair.