



## Official Consumer Food Protection Inspection Report

Department of Public Health Environmental Health Division  
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**FACILITY  
CLOSED**

**FACILITY ID:** FA00005202

**RECORD ID:** FOOD00000475

**CT:** Tract 20

DENNY'S #8173  
1121 N PARKWAY  
FRESNO CA 93728  
DSDS INC

(559) 233-7811

Time In: 10/06/2025 4:34 pm  
Time Out: 10/06/2025 6:34 pm  
Reinspection Date: 10/10/2025

FOOD Facility Routine Inspection

Permanent Food Facility - Restaurant w/ Seating >50 Seats

Permit Posted: No

Permit Expiration Date: 11/30/2025

Balance Due: \$1,064.00

FSC Name: Donald Burton

Exp. Date: 03/24/2029

Agency: ServSafe

Linen (ppm) Cl:

Linen (ppm) Qt: 200

Utensil Sink (ppm) Cl:

Utensil Sink (ppm) Qt:

Hot Temperature:

Cold Temperature: 57

### Violations / Not in compliance

#### 7. Proper hot and cold holding temperatures maintained

**Violation:** Potentially hazardous foods shall be held at 41°F or below or at 135°F and above unless the food falls under certain exemptions that allow cold holding at 45°F or below. (113996, 113998, 114004, 114037, 114343(a))

**Comments:** -

The cold unit below the flat grill measured an ambient temperature of 57°F. Food items within this unit measured temperatures between 51-53°F. Staff indicated they restocked this unit before 3pm (observed around 3:30pm). All PHF items were placed in the walk-in fridge and a work order was placed for this unit. Cold holding units shall maintain temperatures at or below 41°F.

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**Remedy:** Keep potentially hazardous foods at appropriate holding temperatures.

#### 22. Sewage and wastewater properly disposed

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

**Comments:** -

The two floor sinks in the front area were backed up. A plumber was able to unclog the floor sinks during the inspection. COS. Sewage water shall be disposed of properly.

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**Remedy:** Immediately repair the plumbing system to ensure that all sewage and liquid waste is disposed of in a approved manner.

23. No rodents, insects, birds, or animals observed

**Violation:** Each facility shall be kept free of vermin (rodents, cockroaches, flies, and similar pests that can carry disease). Vermin infestation as evidenced by live bodies, fresh droppings or vomitus, urine stains, or gnaw marks shall not be present. (113939, 113939.1, 114259, 114259.1, 114259.4, 114259.5)

**Comments:** -

Observed signs of a rodent infestation. This facility is ordered to close until infestation is controlled, the facility is clean and sanitized and building infrastructure is vermin proof.

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**Remedy:** Provide pest control service to ensure vermin infestation is eliminated. Dispose of any adulterated food and packaging. Properly clean and sanitize all contaminated surfaces. Make all necessary repairs to eliminate vermin harborage.

33. Nonfood contact surfaces clean; cooking equipment is clean

**Violation:** All nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, or other debris. (114115 (c)) The food-contact surfaces of cooking equipment and pans shall be kept free of encrusted grease deposits and other soil accumulations. (114115(b))

**Comments:** -

Observed grime and food debris buildup on and around the flat grill and stove. Nonfood contact surfaces shall be clean.

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**Remedy:** Maintain all nonfood-contact surfaces clean and sanitary. Ensure all food contact surfaces of cooking equipment are free of encrusted grease deposits and other soil accumulations.

34. Warewashing facilities installed, maintained, and used appropriately; test strips available

**Violation:** Facilities that prepare food shall be equipped with approved warewashing facilities. Testing equipment and materials shall be provided to measure the applicable sanitization method. (114067(f, g), 114099, 114099.1, 114099.2, 114099.3, 114099.4, 114099.5, 114099.6, 114099.7, 114101, 114101.1, 114101.2, 114103, 114107, 114125)

**Comments:** -

The dishwasher final rinse water measured a 0 ppm chlorine concentration. Staff were able to adjust the unit, and the final rinse water now measures 50 ppm chlorine concentration. COS. Warewashing facilities shall be in good repair.

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**Remedy:** Maintain warewashing facilities in good working order with adequate supplies to measure sanitizer levels.

43. Toilet facilities properly constructed, supplied, and cleaned

**Violation:** Toilet facilities shall be maintained clean, sanitary and in good repair. Toilet rooms shall be separated by a well-fitting self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. The number of toilet facilities shall be in accordance with local building and plumbing ordinances. Toilet facilities shall be provided for patrons: in establishments with more than 20,000 sq. ft.; and establishments offering on-site consumption. (114250, 114250.1, 114276)

**Comments:** -

The men's restroom sink valve leaks while dispensing water. Toilet facilities shall be properly constructed.

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**Remedy:** Maintain toilet facilities in a sanitary condition and in good working order. Ensure toilet facilities are accessible to employees at all times the facility is in operation; are not used for storage of equipment or supplies; and doors are well-fitted and kept closed with self-closing devices.

45. Floor, walls, and ceilings properly built, maintained and clean

**Violation:** Walls and ceilings shall have durable, smooth, nonabsorbent, light-colored, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114266, 114268, 114268.1, 114271, 114272)

**Comments:** -

There is grime and food debris buildup on the floors, walls and ceilings. Floors, walls, and ceilings shall be clean and sanitized.

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**Remedy:** Floors, walls, and ceilings in food preparation and handling areas must be smooth, durable, easily cleanable, and meet all structural requirements.

51. No imminent health hazard

**Violation:** 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 or cottage food operation immediately closed. (114405, 114409)

**Comments:** -

See violation #23. Facility is ordered to close by this department.

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**Remedy:** Cease operation immediately until written approval to reopen is given by enforcement officer.

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**TEMPERATURE CONTROL:** Documentation required for all facilities with potentially hazardous food.

Type of Food	Temp	Process/Holding Location
1 ambient	39 ○	Front counter, two door fridge
2 ambient	28 ○	Cold prep, service window adjacent
3 tomatoes	40 ○	Cold prep, service window adjacent
4 apple w/syrup	39 ○	Walk-in, kitchen adjacent
5 ambient	40 ○	Walk-in fridge, kitchen adjacent
6 Ambient	28 ○	Walk-in fridge, back storage adjacent
7 Cheese	31 ○	Walk-in fridge, back storage adjacent
8 cheese	53 *	Cold unit, flat grill adjacent
9 ham	51 *	Cold unit, flat grill adjacent
10 ambient	57 *	Cold unit, flat grill adjacent

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**Observed and in Compliance:**

- 1a. Food safety certification(s) current and available
- 1b. Adequate knowledge of food safety/allergens
2. Communicable disease reporting, restriction & exclusion requirements followed
3. Employees sneezing, coughing or having a runny nose excluded from handling food or clean equipment
4. Employees eating, tasting, drinking or using tobacco properly
5. Hands clean and properly washed; gloves used properly

- 6. Adequate handwashing facilities supplied & accessible
- 12. Returned food not re-served
- 13. Food in good condition, safe and unadulterated
- 15. Food obtained from approved source
- 21. Hot and cold water available

**General Comments:**

Routine inspection.

The facility was ordered to close due to rat infestation. Refer to written report for corrective actions.

Review and correct remaining violations.

Fire suppression and fire extinguishers were last serviced on April 16, 2025.

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**NOTICE: REINSPECTION FEES WILL BE CHARGED FOR REINSPECTIONS DUE TO UNCORRECTED VIOLATIONS**

UPON AUTHORITY OF THE ENVIRONMENTAL HEALTH DIRECTOR, **THE ENVIRONMENTAL HEALTH PERMIT FOR THE BUSINESS IS IMMEDIATELY SUSPENDED** DUE TO THE ITEMS MARKED WITH AN ASTERISK (\*). **THE BUSINESS IS TO REMAIN CLOSED UNTIL ALL OF THE CORRECTIONS ARE COMPLETED AND WRITTEN AUTHORIZATION TO REOPEN IS ISSUED BY THIS OFFICE.** AN APPEAL OF THIS SUSPENSION MAY BE REQUESTED BY WRITING TO THE ENVIRONMENTAL HEALTH DIRECTOR.

**Received By:** Danielle, manager  
*Danielle Guillen*

**Inspected By:** Luis Hernandez Ramirez

