

### Retail Food Facility Inspection Report

**Facility:** DENNY'S RESTAURANT #1112 **Facility ID:** 5270  
**Owner:**  
**Address:** PARK HILLS PLAZA  
**City/State:** ALTOONA PA  
**Zip:** 16602 **County:** Blair **Region:** Region 5  
**Phone:** (814) 942-4223

**Insp. ID:** 294302  
**Insp. Date:** 3/21/2012  
**Insp. Reason:** Regular  
**No. of Risk Factors:** 1  
**No. of Repeat Risk Factors:** 1  
**Overall Compliance:** IN

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Risk Factors are improper practices identified as the most prevalent contributing factors of foodborne illness or injury.  
Public Health Intervention are control measures to prevent foodborne illness or injury.

IN = In Compliance, OUT = Out of Compliance, N/O = Not Observed, N/A = Not Applicable, C = Corrected On Site, R = Repeat Violation

<b>Supervision</b>		14. Food-contact surfaces: cleaned & sanitized	Out, C
1. Person in charge present, demonstrates knowledge, & performs duties	In	15. Proper disposition of returned, previously served, reconditioned, & unsafe food	In
<b>Employee Health</b>		<b>Potentially Hazardous Food Time/Temperature</b>	
2. Management & food employee knowledge, responsibilities & reporting	In	16. Proper cooking time & temperature	N/O
3. Proper use of restriction & exclusion	In	17. Proper reheating procedures for hot holding	N/O
<b>Good Hygienic Practices</b>		18. Proper cooling time & temperature	N/O
4. Proper eating, tasting, drinking, or tobacco use	In	19. Proper hot holding temperature	In
5. No discharge from eyes, nose, and mouth	In	20. Proper cold holding temperature	In
<b>Preventing Contamination by hands</b>		21. Proper date marking & disposition	In
6. Hands clean & properly washed	In	22. Time as a public health control; procedures & record	N/A
7. No bare hand contact with RTE foods or approved alternate method properly followed	In	<b>Consumer Advisory</b>	
8. Adequate handwashing facilities supplied & accessible	In	23. Consumer advisory provided for raw or undercooked foods	In
<b>Approved Source</b>		<b>Highly Susceptible Population</b>	
9. Food obtained from approved source	In	24. Pasteurized foods used; prohibited foods not offered	N/A
10. Food received at proper temperature	N/O	<b>Chemical</b>	
11. Food in good condition, safe, & unadulterated	In	25. Food additives: approved & properly used	N/A
12. Required records available: shellstock tags, parasite destruction	N/A	26. Toxic substances properly identified, stored & used	In
<b>Protection From Contamination</b>		<b>Conformance with Approved Procedure</b>	
13. Food separated & protected	In	27. Compliance with variance, specialized process, & HACCP plan	N/A

#### GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

<b>Safe Food and Water</b>		<b>Proper Use of Utensils</b>	
28. Pasteurized eggs used where required	In	41. In-use utensils: properly stored	In
29. Water & ice from approved source	In	42. Utensils, equipment & linens: properly stored, dried & handled	In
30. Variance obtained for specialized processing methods	In	43. Single-use & single-service articles: properly stored & used	In
<b>Food Temperature Control</b>		44. Gloves used properly	In
31. Proper cooling methods used; adequate equipment for temperature control	In	<b>Utensils, Equipment and Vending</b>	
32. Plant food properly cooked for hot holding	In	45. Food & non-food contact surfaces cleanable, properly designed, constructed, & used	In
33. Approved thawing methods used	In	46. Warewashing facilities: installed, maintained, & used; test strips	In
34. Thermometer provided & accurate	In	47. Non-food contact surfaces clean	Out
<b>Food Identification</b>		<b>Physical Facilities</b>	
35. Food properly labeled; original container	In	48. Hot & cold water available; adequate pressure	In
<b>Prevention of Food Contamination</b>		49. Plumbing installed; proper backflow devices	In
36. Insects, rodents & animals not present	In	50. Sewage & waste water properly disposed	In
37. Contamination prevented during food preparation, storage & display	In	51. Toilet facilities: properly constructed, supplied, & cleaned	In
38. Personal cleanliness	In	52. Garbage & refuse properly disposed; facilities maintained	In
39. Wiping cloths: properly used & stored	In	53. Physical facilities installed, maintained, & clean	In
40. Washing fruit & vegetables	In	54. Adequate ventilation & lighting; designated areas used	In

#### FOOD EMPLOYEE CERTIFICATION

<b>Food Employee Certification</b>	
55. Certification displayed properly and is up-to-date.	In

Visit Date	Person In Charge	Person In Charge Signature	Sig. Date	Sanitarian	Sanitarian Signature	Sig. Date	Time In	Time Out
3/21/2012	Lora Banks (Posted)	<i>Lora Banks</i>	3/21/2012	Nannett Peterman	<i>Nannett M. Peterman</i>	3/21/2012	8:45 AM	10:20 AM



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TEMPERATURE OBSERVATIONS								
Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
air	Hot-Hold Unit	146°F	sausage	Hot-Hold Unit	174°F	air	Cold-Hold Unit	38°F
air	Walk-In Freezer	11°F	gravy	Hot-Hold Unit	169°F	gravy	Hot-Hold Unit	164°F
gravy	Hot-Hold Unit	171°F	air	Cold-Hold Unit	40°F	air	Cold-Hold Unit	39°F
air	Cold-Hold Unit	35°F	air	Walk-In Cooler	31°F	bacon	Hot-Hold Unit	166°F

**OBSERVATIONS AND CORRECTIVE ACTIONS**  
 Violations cited in this report must be corrected within the timeframes below

Item Number	Violation of Code	Comment	Correct By Date	Repeat Violation
14.	46.712	The green color cutting board in the front waitress area has numerous stains on it, ** Cleaned during this visit		
14.	46.712	Blade on the can opener has a build up of dry old food debris, ** Cleaned during this visit		
47.	46.714	Inside the walk in-cooler there is a build up of dust debris around the ceiling cooling unit, also on the ceiling above this unit		
47.	46.714	Wall under the hand wash sink in kitchen has a build up of dirt debris, also the caulking behind this sink and sink in dishwasher area have a build up of a black debris,		
47.	46.714	Build up of dry old food debris noted on the following non-food contact areas : Waffle maker, Toaster area, Bottom of the upright freezer, Table under the portable oven in back		
47.	46.714	Red lid on the garbage can in the dishwasher area has a heavy build up of dry old food debris around the outside area		

**PUBLISHED COMMENTS**

The compliance status of this facility and a copy of this inspection report will be posted on the PA Department of Agriculture website.  
 Visit to do routine inspection of above facility, Report reviewed with Lora Banks  
 Certified Employee: Michael Conrad Certificate# EX20570299 Issued on 11/2010  
 Firm has a low temp dishwasher and sanitizer concentration was an acceptable reading on the test strip.