



Public Health  
Environmental Health Services

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### WHOLESALE FOOD - OFFICIAL INSPECTION REPORT

FACILITY NAME <b>DALE BROS BREWERY</b>				REINSPECTION DATE Not Specified	INSPECTOR <b>Jonathan Lara</b>	DATE <b>4/22/2020</b>
LOCATION <b>2120 PORTERFIELD WY, UPLAND, CA 91786</b>				PERMIT EXPIRATION <b>8/31/2020</b>	I.DENTIFIER: None SERVICE: 006 - FIELD CONSULTATION RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 03 - REINSPECTION REQUIRED	
TIME IN 7:30 AM	TIME OUT 8:10 AM	FACILITY ID FA0026251	RELATED ID PR0034456	PE 1853		

### WHOLESALE FOOD - Processor-Whlsle (3500-49,999 SqFt)

Based on an inspection this day, the items marked below identify the violation(s) in operation or facilities which must be corrected. Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional inspection to be billed at the hourly rate as provided in the San Bernardino County Code, [Schedule of Fees](#).

Administrative Order to Show Cause (OSC): The Permittee has the right to a hearing if requested in writing within 15 calendar days of receipt of this notice, to show cause why the permit to operate should not be suspended or revoked; otherwise the right to a hearing shall be deemed waived.

See the following pages for the code sections and general requirements that correspond to each violation listed below.

#### 18K998 Consultation Inspection

Compliance Date: Not Specified

**Inspector Comments:** Consultation inspection conducted on this day to inspect a unpermitted market.

Reference - HSC

Per operator:

- Per operator they are providing prepackaged meats, hot dogs, eggs, dry rubs, bread, frozen broth, and honey to customers. They intend to operate market for the duration of the COVID-19 stay at home orders.
- Food items provided to customers are provided by Electric City Butcher, in Orange county.
- Facility receives deliveries from Electric City Butcher twice a week, Tuesday's and Thursdays.
- Product is transported in a refrigerated van. Van has both a cab and unit thermometer to aid in monitoring temperatures.
- All products not sold by Thursday, are removed and returned to Electric City Butcher.
- Product is rotated first in first out.
- Refrigeration units are provided with thermometers to aid in temperature monitoring.
- Facility uses Mercado delivery service.

Observations:

Facility uses the following equipment to store food items:

- Everest two door reach-in merchandiser
  - Woods' chest freezer
  - Walk-in refrigerator
- Everest two door reach-in merchandiser: located in customer service area, used to store/ sell raw shelled eggs and prepackaged meats such as; chicken, beef, and hot dogs. Product temperature measured between 33 F to 35 F.
- Note: Merchandiser refrigerator is not approved to store Potentially Hazardous Foods (PHF).
- Woods' chest freezer: Located adjacent to walk-in entrance, used to store frozen broth and prepackaged meat products. Product temperature measured between 5 F to 7 F.
  - Walk-in refrigerator: Used to store raw shelled eggs and prepackaged meat products. Products stored on a single three (3) tier rack. Product temperature measured between 35 F to 37 F.

Facility approved to operate market temporarily, approval is valid until stay home orders have been lifted. Once stay at home orders have been lifted, facility must cease all market operations and remove all food items from the facility.

If facility is interested in continuing to operate the market the operator must submit plans to San Bernardino County Environmental Health and obtain a valid health permit.

Note: Construction guide provided via email.

**Description:** A consultation inspection was conducted on this date.

#### Overall Inspection Comments

No summary comments have been made for this inspection.

#### FREE Classes to L.E.A.R.N!

Liaison Education And Risk Network (L.E.A.R.N.) is a FREE class based on the fundamentals of Active Managerial Control and the Centers for Disease Control and Prevention's five risk factors that lead to foodborne illnesses. Find out when the next L.E.A.R.N. class is by checking our [calendar](#).

Total # of Images: 0