

IN THE MATTER OF THE PUBLIC HEALTH ACT – ALBERTA
ORDER OF AN EXECUTIVE OFFICER

To: Kunfeng Situ
512 6 St. S.W.
Calgary, Alberta T2P 1X3
(the “**Owner**”)

Re: The Food Establishment located in Calgary, Alberta and municipally described as:

Chinese Village Restaurant
512 6 St. S.W.
Calgary, Alberta T2P 1X3

WHEREAS I, an **Executive Officer** of **Alberta Health Services**, have inspected the above noted Food Establishment pursuant to the provisions of the **Public Health Act**, RSA 2000, c. P-37, as amended;

AND WHEREAS such inspection disclosed that the following conditions exist in and about the above noted food establishment which are or may become injurious or dangerous to the public health or which might hinder the prevention or suppression of disease, namely:

- a. Eleven trays of food were left sitting out for more than twelve hours and were measured at 15 degrees Celsius.
- b. Several bags of frozen meat were thawing at room temperature. Several frozen spring rolls were thawing at room temperature.
- c. Food handlers were observed to either not wash their hands or not properly wash their hands.
- d. All sinks in the kitchen were being used for food preparation or dirty dishes. No sink was designated as a hand washing sink.
- e. Bulk foods were stored in containers made of non-food grade plastic. Deep fried foods were being stored directly on newspaper.
- f. All food preparation surfaces were not being cleaned and sanitized.
- g. The entire facility, including walls, floors, shelves, the ceiling, and equipment was dirty and covered in food debris, dust, and grease. The ceiling was especially dirty.
- h. There was no cleaning schedule.
- i. Rags used to clean counters were not stored in sanitizer.
- j. There were several items stored on the floor of the walk in cooler.
- k. There were no chlorine sanitizer test strips.
- l. A cooler containing perishable food was missing a thermometer.
- m. Rolls of paper towels in the kitchen and men’s washroom were not in proper dispensers.
- n. Several knives were stored in the cracks between counters.
- o. The large wooden chopping block was badly worn and no longer easily cleanable.
- p. Several shelves in the walk in cooler were rusting.

- q. Several kitchen shelves had exposed unfinished wood.
- r. No staff member has successfully completed a certified food sanitation and hygiene training program

AND WHEREAS such inspection disclosed that the following breaches of the Public Health Act Food Regulation, Alberta Regulation 31/2006, and the Food Retail and Foodservices Code, exist in and about the above noted food establishment, namely:

- a. Eleven trays of food were left sitting out for more than twelve hours and were measured at 15 degrees Celsius. This is in contravention of Section 25(1) of the Food Regulation.
- b. Several bags of frozen meat were thawing at room temperature. Several frozen spring rolls were thawing at room temperature. This is in contravention of Section 3.3.2(b) of the Food Retail and Foodservices Code.
- c. Food handlers were observed to either not wash their hands or not properly wash their hands. This is in contravention of Section 5.6 of the Food Retail and Foodservices Code.
- d. All sinks in the kitchen were being used for food preparation or dirty dishes. No sink was designated as a hand washing sink. This is in contravention of Section 2.14 of the Food Retail and Foodservices Code.
- e. Bulk foods were stored in containers made of non-food grade plastic. Deep fried foods were being stored directly on newspaper. This is in contravention of Section 3.6.3 of the Food Retail and Foodservices Code.
- f. All food preparation surfaces were not being cleaned and sanitized. This is in contravention of Section 28(2) of the Food Regulation.
- g. The entire facility, including walls, floors, shelves, the ceiling, and equipment was dirty and covered in food debris, dust, and grease. The ceiling was especially dirty. This is in contravention of Section 28(2) of the Food Regulation.
- h. There was no cleaning schedule. This is in contravention of Section 29 of the Food Regulation.
- i. Rags used to clean counters were not stored in sanitizer. This is in contravention of Section 4.2.5(d)(ii) of the Food Retail and Foodservices Code.
- j. There were several items stored on the floor of the walk in cooler. This is in contravention of Section 2.9(b)(i) of the Food Retail and Foodservices Code.
- k. There were no chlorine sanitizer test strips. This is in contravention of Section 4.2.8(a)(iv) of the Food Retail and Foodservices Code.
- l. A cooler containing perishable food was missing a thermometer. This is in contravention of Section 18(b)(iii) of the Food Regulation.
- m. Rolls of paper towels in the kitchen and men's washroom were not in proper dispensers. This is in contravention of Section 2.14(iv) of the Food Retail and Foodservices Code.
- n. Several knives were stored in the cracks between counters. This is in contravention of Section 28(3)(b) of the Food Regulation.
- o. The large wooden chopping block was badly worn and no longer easily cleanable. This is in contravention of Section 18(a) of the Food Regulation.
- p. Several shelves in the walk in cooler were rusting. This is in contravention of Section 2.9(b)(iii) of the Food Retail and Foodservices Code
- q. Several kitchen shelves had exposed unfinished wood. This is in contravention of

- Section 2.9(b)(iii) of the Food Retail and Foodservices Code.
- r. No staff member has successfully completed a certified food sanitation and hygiene training program. This is in contravention of Section 31(1) of the Food Regulation.

AND WHEREAS by virtue of the foregoing, the above noted premises are hereby declared to be **CLOSED**;

NOW THEREFORE, I hereby **ORDER** and **DIRECT**:

1. That the Owner immediately CLOSE the above noted food establishment
2. That the Owner undertake and diligently pursue the completion of the following work in and about the above noted food establishment, namely:
 - a. Ensure that all high risk foods are stored and displayed not more than 4 degrees Celsius or not less than 60 degrees Celsius.
 - b. Ensure that all frozen foods are thawed according to an approved method.
 - c. Ensure that all staff wash their hands frequently while preparing food. Proper hand washing include vigorously rubbing together the surfaces of the lathered hands and exposed arms for at least 20 seconds followed by a thorough rinsing with warm clean water.
 - d. Ensure that at least one handwash station is provided in the food preparation area. This handwash station must be available for hand washing at all times.
 - e. Ensure that all materials and containers that either contact or store foods are constructed of food-grade material.
 - f. Thoroughly clean and sanitize entire premises and all food contact surfaces. Ensure that all surfaces are free from grease, food build-up, dirt, dust and all debris.
 - g. Develop and implement an appropriate cleaning and sanitizing schedule. All staff MUST be familiar with the required cleaning and sanitizing procedures and must follow the schedule regularly.
 - h. Ensure that rags used to wipe counters are stored in sanitizer when not in use.
 - i. Ensure that all foods are stored at least six inches off of the floor.
 - j. Ensure that there is an adequate supply of chlorine sanitizer test strips.
 - k. Ensure that all refrigeration equipment is supplied with a calibrated thermometer.
 - l. Ensure that rolls of paper towel are kept in suitable dispensers.

- m. Ensure that all knives and other utensils are stored in a sanitary location that is easily cleanable.
 - n. Ensure that the wooden chopping block is repaired, replaced, or no longer used.
 - o. Ensure that all rusted storage shelves are repaired or replaced.
 - p. Ensure that all damaged shelves are repaired or replaced.
 - q. Ensure that at least one staff member, who is in care and control of the food establishment, successfully completes a food sanitation and hygiene training program.
3. That, until such time as the work referred to in paragraph 2 (a) through (n) is completed to the satisfaction of the undersigned, or an executive officer of Alberta Health Services, the above noted premises shall remain closed. The work referred to in paragraph 2 (o) & (p) must be completed no later than January 4, 2010. The work referred to in paragraph (q) must be completed no later than January 26, 2010.

Dated at Calgary, Alberta, this 14th day of October, 2009, in confirmation of a verbal order issued on the 13th day of October, 2009.

Jeremy Vaughan, CPHI(C)
Executive Officer
Alberta Health Services

Section 5(2) of the Public Health Act provides that a person who is directly affected by this Order and considers himself or herself aggrieved hereby may appeal the same to the Public Health Appeal Board, 24th Floor, Telus Plaza North Tower, 10025 Jasper Avenue, Edmonton AB T5J 2N3, within ten (10) days. The terms of this Order remain in effect notwithstanding the filing or proposed filing of any such appeal.

The Owner is advised that the Public Health Act empowers Alberta Health Services to carry out the terms of this Order on the Owner's behalf and at the Owner's expense should the Owner fail to comply with the terms hereof.

Airdrie
Airdrie Public Health Centre
604 Main Street South
Airdrie, AB T4B 3K7
Phone: 403-912-8400
Fax: 403-912-8432

Banff
Banff Health Centre
303 Lynx Street
PO Box 1266
Banff, AB T1L 1B3
Phone: 403-762-2990
Fax: 403-762-5570

Calgary/Mountain View/Rocky View
Alberta Health Services, *Southport*
10101 Southport Road SW
Calgary, AB T2W 3N2
Phone: 403-943-2288
Fax: 403-943-8056

Canmore
Canmore Public Health
#104, 800 Railway Avenue
Canmore, AB T1W 1P1
Phone: 403-678-5656
Fax: 403-678-5068

ORDER OF AN EXECUTIVE OFFICER

Re: The Food Establishment, Chinese Village, located in Calgary, Alberta and municipally described as 512 6 St. S.W.

Claresholm

Claresholm Public Health
5221 2nd Street W
PO Box 1391
Claresholm, AB T0L 0T0
Phone: 403-625-4061
Fax: 403-625-4062

Didsbury

Didsbury Health Unit
PO Box 130
1210 -20th Avenue
Didsbury, AB T0M 0W0
Phone: 403-335-7292
Fax: 403-335-7610

Okotoks

Okotoks Public Health Centre
11 Cimarron Commons
Okotoks, AB T1S 2E9
Phone: 403-995-2600
Fax: 403-995-2639

Strathmore

Public Health Building
650 Westchester Road
Strathmore, AB T1P 1H8
Phone: 403-361-7200
Fax: 403-361-7244

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