

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

**To: Chen, Hua**  
108 3 Avenue SE  
Calgary, Alberta T1X 1Z1

**Ton, Tony**  
108 3 Avenue SE  
Calgary, Alberta T1X 1Z1

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

**Wah Hing Meat Shop**  
108 3 Avenue SE  
Calgary, Alberta

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. The kitchen preparation area, walk-in cooler, walk-in freezer, and storage walls, floors, shelves, and ceiling were extremely dirty with accumulation of blood, spills, and debris;
- b. There were mouse droppings in the basement storage area and along the wall in the second storage area;
- c. The two delivery vans were dirty with accumulation of spills and debris;
- d. The delivery truck with license plate 74-K996, had an air temperature of 11°Celsius;
- e. The floor in the walk-in freezers were covered with cardboard;
- f. There were numerous ceiling tiles missing in the kitchen preparation area;
- g. Light fixtures in the kitchen were missing light covers/shields;
- h. Food storage containers were dirty and were not being washed, rinsed and sanitized;
- i. The 2-compartment sink for washing and sanitizing dishes was too small to accommodate the food storage containers;
- j. Knives, meat slicers, and meat processing equipment had accumulation of raw meat and debris;
- k. Many fresh and frozen meats were stored uncovered in the walk-in coolers and freezers;
- l. Many frozen chicken, beef and pork items were covered in black garbage bags;
- m. There was thawing chicken throughout the food preparation area, storage areas, and office area that were in contact with dirty walls, and wastewater pipes;
- n. There were food storage containers and food processing equipment stored in the basement;
- o. There was excess garbage/broken boxes being stored inside the food premises;

- p. The handwash stations did not have paper towel in the paper towel dispensers;
- q. The staff washroom does not have a self-closing door and opens into the food preparation area;
- r. There was no current and accurate temperature monitoring program followed;
- s. The owner, manager and staff were unable to provide evidence that he has taken and completed a Provincial Certification FoodSafe Course;
- t. The chest freezers were in disrepair, some with insulation contaminating food items;
- u. The ramp in the kitchen was extremely slippery;

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. The kitchen preparation area, walk-in cooler, walk-in freezer, and storage walls, floors, shelves, and ceiling were extremely dirty with accumulation of blood, spills, and debris contravening Section 28 (2) of the Food Regulation AR 31/2006;
- b. There were mouse droppings in the basement storage area and along the wall in the second storage area contravening Section 21 (1) of the Food Regulation AR 31/2006;
- c. The two delivery vans were dirty with accumulation of spills and debris contravening Section 28 (2) of the Food Regulation AR 31/2006;
- d. The delivery truck with license plate 74-K996, had an air temperature of 11°Celsius contravening Section 25 (1) of the Food Regulation AR 31/2006;
- e. The floor in the walk-in freezers were covered with cardboard contravening Section 17 (1) of the Food Regulation AR 31/2006;
- f. There were numerous ceiling tiles missing in the kitchen preparation area contravening Section 17 (1) of the Food Regulation AR 31/2006;
- g. Light fixtures in the kitchen were missing light covers/shields contravening Section 2.7 of the Food Retail and Foodservices Code;
- h. Food storage containers were dirty and were not being washed, rinsed and sanitized contravening Section 4.2.8 of the Food Retail and Foodservices Code;
- i. The 2-compartment sink for washing and sanitizing dishes was too small to accommodate the food storage containers contravening Section 4.2.8 (a) (i) of the Food Retail and Foodservices Code;
- j. Knives, meat slicers, and meat processing equipment had accumulation of raw meat and debris contravening Section 4.2.8 of the Food Retail and Foodservices Code;
- k. Many fresh and frozen meats were stored uncovered in the walk-in coolers and freezers contravening Section 23 of the Food Regulation AR 31/2006;
- l. Many frozen chicken, beef and pork items were covered in black garbage bags contravening Section 3.6.2 of the Food Retail and Foodservices Code;
- m. There was thawing chicken throughout the food preparation area, storage areas, and office area that were in contact with dirty walls, and wastewater pipes contravening Section 3.3.2 and 3.5 of the Food Retail and Foodservices Code;
- n. There were food storage containers and food processing equipment stored in the basement contravening Section 28 (2) of the Food Regulation AR 31/2006;
- o. There was excess garbage/broken boxes being stored inside the food premises contravening Section 4.5 of the Food Retail and Foodservices Code;

- p. The handwash stations did not have paper towel in the paper towel dispensers contravening Section 2.14 (b) of the Food Retail and Foodservices Code;
- q. The staff washroom does not have a self-closing door and opens into the food preparation area contravening Section 2.15 (b) (i) of the Food Retail and Foodservices Code;
- r. There was no current and accurate temperature monitoring program followed contravening Section 29 of the Food Regulation AR 31/2006;
- s. The owner, manager and staff were unable to provide evidence that he has taken and completed a Provincial Certification FoodSafe Course contravening Section 31 (1) of the Food Regulation AR 31/2006;
- t. The chest freezers were in disrepair, some with insulation contaminating food items contravening Section 28 (3) of the Food Regulation AR 31/2006;
- u. The ramp in the kitchen was extremely slippery contravening Section 2.4 of the Food Retail and Foodservices Code;

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. All surfaces including, but not limited to floors, walls, shelves, and ceilings, in the walk-in coolers, walk-in freezers, chest freezers, preparation areas, and storage areas must be cleaned;
  - b. All mouse droppings must be removed and the surfaces must be properly cleaned and sanitized. A pest management company must be hired to implement an adequate pest control program;
  - c. The delivery vans must be cleaned and maintained in proper condition;
  - d. The delivery van with license plate 74-K996, must be fixed to ensure the temperature inside the refrigerated space is not greater than 4°Celsius;
  - e. Remove cardboard from the walk-in freezers;
  - f. Replace all missing ceiling tiles in the kitchen preparation area;
  - g. Ensure all light fixtures are equipped with light shields;
  - h. All re-usable food storage containers must be properly washed, rinsed and sanitized prior to further use;
  - i. A larger two-compartment sink must be installed to ensure that the largest food container is easily submersed for washing and sanitizing;
  - j. All knives, meat processing equipment, and meat slicers must be washed, rinsed and sanitized. The equipment must then be stored in a sanitary manner;
  - k. All foods must be covered during storage and transportation;
  - l. All foods must be covered with food grade material. No garbage bags are to be used to cover foods;
  - m. Chicken must not be thawed at room temperature and must be protected from

- contamination during the thawing process;
- n. All food containers and food processing equipment stored in the basement must be discarded or washed and sanitized prior to use;
  - o. There must be no storage in the basement of this food premises;
  - p. All garbage must be collected in a timely manner to ensure there is no accumulation at the food premises. Multiple garbage pick-ups may have to be arranged with the waste management company;
  - q. Ensure all handwash stations are stocked with paper towel in the paper towel dispensers;
  - r. Install a self-closing door mechanism on the washroom door;
  - s. Implement a current and accurate temperature monitoring program for the walk-in coolers, walk-in freezers, chest freezers and display coolers;
  - t. The owner and manager must register for the next available FoodSafe Course and complete by September 18, 2010
  - u. The owner, manager and supervisors must successfully complete "Food Safety in Food Service: A Home Study Course."
  - v. All chest freezer must be repaired or replaced;
  - w. The ramp in the kitchen preparation area must be non-slip.
3. That, until such time as the work referred to in paragraph 2 is completed to the satisfaction of the undersigned, or an executive officer of Alberta Health Services, the above noted premises shall remain closed.

Dated at Calgary, Alberta, this 18<sup>th</sup> day of June, 2010 confirming the verbal order on June 17<sup>th</sup>, 2010.

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Jeremy Donaldson, BSc, BTech, CPHI(C)  
Executive Officer  
Alberta Health Services – Calgary Zone

***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, 24<sup>th</sup> 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.***

**ORDER OF AN EXECUTIVE OFFICER**

**Re: The Food Establishment located in Calgary, Alberta and municipally described as 108 3 Avenue SE, Calgary, Alberta**

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Phone: 403-678-5656  
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**Claresholm**  
Claresholm Public Health  
5221 2<sup>nd</sup> Street W  
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**Didsbury**  
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**Okotoks**  
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Okotoks, AB T1S 2E9  
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**Strathmore**  
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