

ORDER OF AN EXECUTIVE OFFICER NOTICE OF CLOSURE

To: 394028 Alberta Ltd.
(the "Owner")

1200527 Alberta Ltd.
(the "Owner")

Tamson Low
(the "Owner")

Winnie Sit
(the "Owner")

RE: The food establishment located in Calgary, Alberta and municipally described as:
Home Food Inn Restaurant, 5222 Macleod Trail SW

WHEREAS I, an **Executive Officer** of **Alberta Health Services**, have inspected the above premises 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 premises 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 facility is not being maintained in a clean and sanitary manner. There is an accumulation of dirt, grime, grease and food debris throughout the kitchen prep areas, storage areas and dishwashing area. This includes but is not limited to the ceiling, floor under, behind and between large pieces of equipment, including the walk in cooler. The surfaces of equipment, shelves, storage containers and walls throughout are dirty. Both fume hoods have a large accumulation of grease. Handles to walk in coolers and freezers have a buildup of food debris. Kitchen fans, light covers and ceiling have an accumulation of dirt and dust.
- b. Uncovered meat and vegetable containers in the walk in-cooler are stored directly on the floor exposing food to possible contamination.
- c. Black garbage bags used to cover/store food.
- d. Uncovered cases of pop are being stored in an outside storage shed exposing food to possible contamination.
- e. Chemicals are being stored next to food items.

- f. Beef strips stored in warm water in the 2 comp sink measured 27.9 Celsius and bins of bean sprouts and noodles were sitting at room temperature measured 20 degrees Celsius.
- g. The bar dishwasher measured 0ppm chlorine.
- h. There was no paper towel or dispenser in the staff washroom.
- i. There is an infestation of cockroaches and mice. Live cockroaches were observed running on counters and the floor. There are a large number of dead cockroaches throughout the facility, even found in food items. Heavy accumulation of mouse droppings on floors, shelving and food containers.
- j. The bottom of the back screen door is in disrepair, possibly allowing the entry of pests.
- k. There are multiple broken tiles in the kitchen area. Multiple counters are in disrepair and shelving units are rusting.
- l. The utensil used to clean woks is made of a wood stick with steel wool tied to the end and the handle of a pot lid is broken and taped together.
- m. There is no comprehensive cleaning schedule available or followed.
- n. Walk in freezer is overcrowded and does not facilitate easy cleaning.
- o. Large accumulation of garbage behind back of facility.

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 facility is not being maintained in a clean and sanitary manner. There is an accumulation of dirt, grime, grease and food debris throughout the kitchen prep areas, storage areas and dishwashing area. This includes but is not limited to the ceiling, floor under, behind and between large pieces of equipment, including the walk in cooler. The surfaces of equipment, shelves, storage containers and walls throughout are dirty. Both fume hoods have a large accumulation of grease. Handles to walk in coolers and freezers have a buildup of food debris. Kitchen fans, light covers and ceiling have an accumulation of dirt and dust. This contravenes the AR 31/2006 Section 28(2).
- b. Uncovered meat and vegetable containers in the walk in-cooler are stored directly on the floor exposing food to possible contamination. This contravenes the AR 31/2006 Section 23(1)(a).
- c. Black garbage bags used to cover/store food. This contravenes the AR 31/2006 Section 23(1)(a).
- d. Uncovered cases of pop are being stored in an outside storage shed exposing food to possible contamination. This contravenes the AR 31/2006 Section 23(1)(a).

- e. Chemicals are being stored next to food items. This contravenes AR 31/2006 Section 2(2)(b).
- f. Beef strips stored in warm water in the 2 comp sink measured 27.9 Celsius and bins of bean sprouts and noodles were sitting at room temperature measured 20 degrees Celsius contravening AR 31/2006 Section 25(1).
- g. The bar dishwasher measured 0ppm chlorine. This contravenes AR 31/2006 Section 28(1) & (2).
- h. There was no paper towel or dispenser in the staff washroom contravening AR 31/2006 Section 30(4).
- i. There is an infestation of cockroaches and mice. Live cockroaches were observed running on counters and the floor. There are a large number of dead cockroaches throughout the facility, even found in food items. Huge accumulation of mouse droppings on floors, shelving and food containers. This contravenes AR 31/2006 Section 21(1).
- j. The bottom of the back screen door is in disrepair, possibly allowing the entry of pests contravening AR 31/2006 Section 17(2).
- k. There are multiple broken tiles in the kitchen area. Multiple counters are in disrepair and shelving units are rusting. This contravenes AR 31/2006 & 28(3).
- l. The utensil used to clean woks is made of a wood stick with steel wool tied to the end and the handle of a pot lid is broken and taped together. All utensils/equipment must be food grade. This contravenes AR 31/2006 Section 28(3).
- m. There is no comprehensive cleaning schedule available or followed contravening AR 31/2006 Section 29.
- n. Walk in freezer is overcrowded and does not facilitate easy cleaning. This contravenes AR 31/2006 Section 28(2).
- o. Large accumulation of garbage behind back of facility. This contravenes AR 31/2006 Section 21(1).

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 immediately undertake and diligently pursue the completion of the following work in and about the above noted premises, namely:

- a. Clean all surfaces, equipment and utensils in the facility. This includes but is not limited to floors, walls and ceilings. Ensure surfaces in all hard to reach areas are thoroughly cleaned.
 - b. Cover all meat and vegetable containers and store them up off the floor.
 - c. Dispose of all black garbage bags and only use food grade bags to cover and/or store food.
 - d. Remove all food from outside shed and store inside storage areas. Ensure all open food is stored in food grade containers with tight fitting lids.
 - e. Ensure all chemicals are stored separate from food, utensils and equipment.
 - f. Ensure that all high-risk foods are maintained at a temperature 60 degrees Celsius or higher or a temperature of 4 degrees Celsius or lower.
 - g. Ensure bar dishwasher dispenses a chlorine concentration of 100-200ppm.
 - h. Install a paper towel dispenser in the staff washroom and ensure it is stocked with paper towel.
 - i. Contract the services of a licensed pest control company to treat the entire facility for rodents, cockroaches and any other pest present. Maintain a contract with the pest control company to monitor and treat as needed. Any recommendations by the pest control company are to be followed.
 - j. Provide AHS with documentation indicating the treatment done and the level of pest infestation seen.
 - k. Ensure the bottom of the back screen door is repaired to prevent the entry of pests.
 - l. Replace all broken floor tiles and repair damaged counters and replace rusted shelving racks.
 - m. Dispose of the wok cleaning utensils and broken pot lid replace with food grade utensils/equipment.
 - n. Ensure written cleaning schedule is developed and approved by the Region and then posted, followed, and initialled by appropriate staff.
 - o. Ensure walk in freezer is not overcrowded and can facilitate easy cleaning.
 - p. Dispose of all garbage behind the facility and if necessary purchase another garbage bin.
3. That until such time as the work referred to above is completed to the satisfaction of an Executive Officer of Alberta Health Services; the above noted food establishment shall remain closed.

The above conditions were noted at the time of inspection and may not necessarily reflect all deficiencies. You are advised that further work may be required to ensure full compliance with the Public Health Act and regulations, or to prevent a public health nuisance.

DATED at Calgary, Alberta, August 25, 2011

Kristin McIntyre BSc., BEH, CPHI(C)
Executive Officer
Environmental Health Officer

YOU HAVE THE RIGHT TO APPEAL

A person who a) is directly affected by a decision of a Regional Health Authority, and
b) feels himself aggrieved by the decision

may appeal the decision within ten (10) days after receiving the order to the Public Health Appeal Board located at 24th Floor, Telus Plaza, 10025 - Jasper Avenue, Edmonton, Alberta, T5J 1S6 Telephone (780) 427-2813.

The terms of this Order remain in effect notwithstanding the filing or proposed filing of any such appeal. If you appeal, you may also make an application to the Board for a stay of this Order pending the appeal.

A copy of the Public Health Appeal form may be obtained by contacting Alberta Health Services at (780) 342-0122 or the Public Health Appeal Board (780) 427-2813.

You are advised that all orders remain in effect pending such an appeal

HEALTH LEGISLATION, REGULATIONS AND STANDARDS

Electronic versions of the Public Health Act and Regulations are available at the Alberta Queen's Printer Bookstore 10611 - 98 Avenue, Main Floor, Park Plaza, Edmonton, Alberta, T5K 2P7 or www.qp.gov.ab.ca.

Health Legislation and regulations are available for purchase. Please contact Alberta Queen's Printer Bookstore 10611 - 98 Avenue, Main Floor, Park Plaza, Edmonton, Alberta, T5K 2P7) or www.qp.gov.ab.ca.

Copies of standards are available by contacting the Health Protection Branch of Alberta Health & Wellness at (780) 427-4518, or by visiting: www.health.alberta.ca/about/health-legislation.html

Confirmation of an oral order issued to Tamson Low at 1:00 pm on August 24, 2011.

Copy: Tamson Low

AIRDRIE Regional Health Centre
604 Main Street South
Airdrie, AB T4B 3K7
Phone: 403-912-8400
Fax: 403-912-8410

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

CALGARY - Southport Atrium
10101 Southport Road SW
Calgary, AB T2W 3N2
Phone:403-943-2288
Fax: 403-943-8056

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

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

COCHRANE Community Health Centre
60 Grande Boulevard
Cochrane, AB T4C 0S4
Phone: 403-851-6000
Fax:403- 851-6009

OKOTOKS Health and Wellness Centre
11 Cimarron Common
Okotoks, AB T1S 2E9
Phone: 403-995-2600
Fax: 403-995-2639

STRATHMORE Public Health Office
650 Westchester Road
Strathmore, AB T1P 1H8
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Fax: 403-361-7244

www.albertahealthservices.ca/eph.asp

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