

ORDER OF AN EXECUTIVE OFFICER NOTICE OF CLOSURE

To: 1627524 Alberta Ltd.

Yawar Quadria

Sakhi Qaderi

RE: The food establishment located in Calgary, Alberta and municipally described as:
Rubi's Pizza, 3003 Centre Street NW.

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. Facility was operating without a permit.
- b. A variety of foods had been prepared in the unapproved facility and on surfaces that had not been properly washed or sanitized.
- c. The front end pizza cooler measured 5.7 - 9 degrees Celsius.
- d. There is no probe thermometer available to measure internal food temperatures.
- e. There is no sanitizer on site.
- f. Used cloths for food preparation surfaces are not being immersed in sanitizer when not in use and staff are not properly washing and sanitizing food contact surfaces.
- g. Staff are not using the correct procedure to clean utensils and food preparation dishes and there are no drain plugs for the two compartment sink, preventing proper washing and sanitizing of utensils and food equipment.
- h. There is an accumulation of dirt and grime though out the kitchen prep areas, storage areas and dishwashing area. This includes but is not limited to the floor under, behind and between large pieces of equipment, including the walk in cooler. The surfaces of equipment, shelves and walls throughout are dirty.
- i. There were mouse droppings found under the 2 compartment sink.

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- j. There is a gap along the edge of the back door, which could allow the access of pests.
- k. No one on staff has taken a provincially certified food safe course.
- l. Staff are not recording cooler temperatures on a daily basis.
- m. There are no test strips available to test sanitizer strength.
- n. Floor tiles throughout the kitchen and back area are damaged, cracked or missing.
- o. Walls throughout the back kitchen (most notably behind the 2 compartment sink) are in disrepair and are not properly sealed.
- p. The floor in the downstairs washroom is pitted, in disrepair and unsealed.
- q. There are no baseboards in the downstairs washroom.
- r. The staff washroom door is constructed of unfinished wood which cannot be cleaned or sanitized.
- s. There is no light cover on the fixture above the two compartment sink.
- t. There is no outside garbage bin.

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. Facility was operating without a permit, contravening Section 3(1)(a)(b) of the Food Regulation.
- b. A variety of foods had been prepared in the unapproved facility and on surfaces that had not been properly washed or sanitized. This contravenes Section 23(1)(a)(b) of the Food Regulation.
- c. The front end pizza cooler measured 5.7 - 9 degrees Celsius, contravening Section 25(1) of the Food Regulation.
- d. There is no probe thermometer available to measure internal food temperatures contravening Section 28(1) of the Food. Regulation.
- e. There is no sanitizer on site contravening Section 28(2) of the Food Regulation.
- f. Used cloths for food preparation surfaces are not being immersed in sanitizer when not in use and staff are not properly washing and sanitizing food contact surfaces. This also contravenes Section 28(2) of the Food Regulation.
- g. Staff are not using the correct procedure to clean utensils and food preparation dishes and there are no drain plugs for the two compartment sink, preventing proper washing and

sanitizing of utensils and food equipment. This also contravenes Section 28(2) of the Food Regulation.

- h. There is an accumulation of dirt and grime though out the kitchen prep areas, storage areas and dishwashing area. This includes but is not limited to the floor under, behind and between large pieces of equipment, including the walk in cooler. The surfaces of equipment, shelves and walls throughout are dirty also contravening Section 28(2) of the Food Regulation.
- i. There were mouse droppings found under the 2 compartment sink. This contravenes Section 21(1) of the Food Regulation.
- j. There is a gap along the edge of the back door, which could allow the access of pests also contravening Section 21(1) of the Food Regulation.
- k. No one on staff has taken a provincially certified food safe course contravening Section 31(1) of the Food.
- l. Staff are not recording cooler temperatures on a daily basis. This contravenes Section 29(1) of the Food Regulation.
- m. There are no test strips available to test sanitizer strength contravening Section 28(1) of the Food Regulation as stated above.
- n. Floor tiles throughout the kitchen and back area are damaged, cracked or missing. This is in contravention of Section 17(1) of the Food Regulation and Section 2.4.2 of the Food Retail and Foodservices Code.
- o. Walls throughout the back kitchen (most notably behind the 2 compartment sink) are in disrepair and are not properly sealed. This contravenes Section 17(1) of the Food Regulation and Section 2.3(a) of the Food Retail and Foodservices Code.
- p. The floor in the downstairs washroom is pitted, in disrepair and unsealed also contravening Section 17(1) of the Food Regulation and Section 2.4.2 of the Food Retail and Foodservices Code.
- q. There are no baseboards in the downstairs washroom contravening Section 17(1)(a) of the Food.
- r. The staff washroom door is constructed of unfinished wood which cannot be cleaned or sanitized also contravening Section 17(1)(a) of the Food Regulation.
- s. There is no light cover on the fixture above the two compartment sink contravening Section 23(1) of the Food Regulation and Section 2.7(c) of the Food Retail and Foodservices Code.
- t. There is no outside garbage bin contravening Section 28(1) as stated in item d.

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. Immediately discard all foods prepared in facility and cease any further food preparation, handling, processing or storage.
 - b. Repair pizza cooler and ensure it is capable of holding food at or below 4 degrees Celsius.
 - c. Purchase a properly functioning probe thermometer and ensure that all staff are trained on the correct method of using the thermometer.
 - d. Purchase appropriate sanitizer.
 - e. Ensure that all wiping cloths are immersed in sanitizer when not being used and that all staff are educated in the correct cleaning and sanitizing procedure of surfaces and equipment.
 - f. Obtain two drain plugs that will fit drains for the 2 compartment sink and ensure all staff are educated in the correct method of cleaning utensils.
 - g. Clean and sanitize all surfaces and equipment in the facility and ensure that it is kept in a clean and sanitary state hereafter.
 - h. Ensure written cleaning schedule is developed and approved by the Region and then posted, followed, and initialled by appropriate staff.
 - i. Remove and clean up all mouse droppings and ensure that all possible points of entry for vermin are repaired and sealed. Provide a copy of the most recent pest control report.
 - j. Have at least one staff member enroll and then attend a provincially certified, approved Food Safe course.
 - k. Ensure cooler temperatures are monitored and recorded on a daily basis.
 - l. Obtain the appropriate test strips to measure the concentration of sanitizer.
 - m. Repair all wall and floors and ensure they are smooth, impervious to moisture and easily cleanable.
 - n. Repair washroom floor and install baseboards.
 - o. Paint washroom door.
 - p. Ensure all light fixtures are fitted with shatterproof covers.

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- q. Place appropriate size garbage bin outside of building.
 - r. Obtain approval and a valid permit for the operation of the food establishment.
3. That until such time as the items referred to above are 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, January 31, 2012

Kara MacKay, BHE,BED(AD), 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

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Confirmation of an oral order issued to Sakhi Qaderi, at 12:30 pm on January 27, 2012.

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Fax: 403-912-8410

BANFF Health Unit
303 Lynx Street
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CALGARY - Southport Atrium
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CANMORE Public Health
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COCHRANE Community Health Centre
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OKOTOKS Health and Wellness Centre
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STRATHMORE Public Health Office
650 Westchester Road
Strathmore, AB T1P 1H8
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www.albertahealthservices.ca/eph.asp