



# Starting a Food Business

in Calgary and  
Surrounding Areas



**Alberta Health  
Services**

Developed by Environmental Public Health  
Calgary, Alberta  
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# STARTING A FOOD BUSINESS IN CALGARY AND SUR- ROUNDING AREAS

This guide will help you start a food business in Calgary and surrounding areas. It is important that you review all applicable legislation and contact all the appropriate regulatory agencies for the most up-to-date information.

## STEP 1: Define the basics of your business

Define the following basics about the business you would like to start:

- 1) Type of business (caterer, take away, sell off site, restaurant, food store, mobile vendor)
- 2) Type of food being prepared or sold
- 3) Location and space details

## STEP 2: Contact the municipal office

Contact the City of Calgary (3-1-1) or visit [www.calgary.ca](http://www.calgary.ca) (search under city business, new businesses). If your business will be outside of Calgary, please contact your local municipal office. The municipal office will direct you to the departments you need to contact. In Calgary, these will most likely be:

You may also have to contact:

### **Alberta Government Services - Consumer Services Division**

[www.servicealberta.gov.ab.ca](http://www.servicealberta.gov.ab.ca)  
Phone: 403-297-5743

### **Alberta Gaming and Liquor Commission**

[www.aglc.gov.ab.ca](http://www.aglc.gov.ab.ca)  
Phone: 403-292-7300

### **City of Calgary License Division**

[www.calgary.ca](http://www.calgary.ca)  
Phone: 403-268-5521 or Fax: 403-268-2291

### **City of Calgary Development & Building Approvals**

[www.calgary.ca](http://www.calgary.ca)  
Phone: 403-268-5311

### **City of Calgary Fire Department, Fire Prevention Bureau**

[www.calgary.ca](http://www.calgary.ca)  
Phone: 3-1-1

### **Alberta Health Services, Environmental Health, Calgary**

[www.calgaryhealthregion.ca/envhealth](http://www.calgaryhealthregion.ca/envhealth)  
Phone: 403-943-2288

## STEP 3: Review documents and legislation

It is your responsibility to ensure that you comply with all applicable legislation, The legislation will include but is not limited to zoning bylaws and building, fire, electrical, plumbing, ventilation and licensing codes.

For the Environmental Health Program you must comply with the following:

- 1) Alberta Food Regulation
- 2) Alberta Health Services (Calgary and Area) Food Policy
- 3) Alberta Food Retail and Foodservices Code
- 4) Alberta Dishwashing Standards

These can be found at [www.calgaryhealthregion.ca/envhealth](http://www.calgaryhealthregion.ca/envhealth)

### **If you plan to package food, it must be properly labeled.**

For more information on labeling requirements, please contact the Canadian Food Inspection Agency (CFIA) Fair Labeling Practices office at: 403-292-4650 or search [www.inspection.gc.ca](http://www.inspection.gc.ca).

## STEP 4:

### Develop your plans

Plans should be drawn to scale and comply with the Alberta Building Code. They can be hand drawn or professionally developed. Four site plans are required in the City of Calgary. There are companies that you can hire to help you develop your plans. Look in the yellow pages under architects, for options. All plans for building or re-modeling a food establishment must identify the following, when applicable:

#### Construction

- Ceiling material and coverage area
- Wall material
- Floor material
- Floor dimensions in metric
- Location of floor drain
- Mop sink
- Hand sink(s)
- Pot sink(s)
- Prep sink(s)
- Drain board or shelving(s)
- Fume/exhaust hoods
- Dry storage room/shelves
- Washrooms (staff and customer)
- Total number of seats
- Hot water tank and capacity

#### Equipment

- Walk-in cooler(s) and freezer(s)
- Cooler(s) and freezer(s)
- Grill
- Stove
- Dishwasher and/or dishwashing sinks
- Food preparation table(s) and materials
- Buffet table(s) - cold and hot
- Donair machine(s)
- Coffee/capuccino maker(s)
- Fryer
- Ice machine

Don't forget to include:

Detailed information on food items that will be prepared, served and/or offered for sale

Hours of operation

A good resource to help you prepare a comprehensive plan for your food establishment can be found at: <http://www.fda.gov/Food/FoodSafety/RetailFoodProtection/ComplianceEnforcement/ucm103551.htm>

## STEP 5:

### Complete and submit your application and four site plans

In Calgary, a building permit application can be downloaded from the City of Calgary website ([www.calgary.ca](http://www.calgary.ca)), you can pick up an application at City Hall or phone 403-268-5311 for more information. To find out if you require a building permit refer to the City of Calgary pamphlet at [www.calgary.ca/docgallery/bu/dba/brochures/building\\_permits.pdf](http://www.calgary.ca/docgallery/bu/dba/brochures/building_permits.pdf). In Calgary, submit your application and four site plans to:

City Hall

Development and Building Approvals  
800 MacLeod Trail S.E.

If your business will be outside the city of Calgary, contact your municipal office to submit your plans. You can also submit your plans to the Environmental Health Program directly:

Plan Checker  
Environmental Public Health  
Alberta Health Services  
10101 Southport Rd SW  
Calgary, AB T2W 3N2  
403-943-2288

It is recommended that you submit your application and plans in person at City Hall between 8:00am and 4:30pm, Monday to Friday. Your four site plans and application will be pre-screened while you wait, to ensure that all necessary information has been included.

If you mail your application and site plans to the City, they will be reviewed and mailed back to you, if incomplete.

The City circulates a copy of your plans to the Environmental Health Program.

## STEP 6: Obtain a building permit, if necessary

Once your plans are approved by the various departments, including our department, you may be issued a building permit allowing you to proceed with building or renovating your establishment. In Calgary, this permit will be mailed to you or can be picked up in person at City Hall. You can check the status of your building permit application online at: <https://vista.calgary.ca> or by phoning 403-268-5311.

Section 16 of the Alberta Food Regulation states:

*"A person must not construct or make alterations to a commercial food establishment unless plans and specifications for the construction or alterations, as the case may be, have been approved by the executive officer\*."*

\* Public health inspectors are appointed by the regional health authority as executive officers.

Any changes to your plans require new approval from the appropriate departments.

## STEP 7: Register in food safety training

Section 31 of the Alberta Food Regulation requires:

*(1) A person operating a commercial food establishment shall, at any time when there are 5 or fewer food handlers working on the premises, ensure that at least one individual who has care and control of the commercial food establishment holds a certificate issued by the Minister confirming that individual's successful completion of a food sanitation and hygiene training program or a document that the Minister considers equivalent to such a certificate.*

*(2) A person operating a commercial food establishment shall, at any time when there are 6 or more food handlers working on the premises, ensure that at least one member of the management or supervisory staff of the commercial food establishment holds a certificate or equivalent document referred to in subsection (1) and that that individual is present at the commercial food establishment at the time.*

*(3) This section does not apply to a commercial food establishment where*  
*(a) only unpackaged food that is not potentially hazardous is made available to the public, or*  
*(b) all the food received by the food establishment for public consumption is received in pre-packaged form and is made available to the public only in the same form in which it was received.*

Alberta Health Services (Calgary and Area) offers food safety training. For more information on courses please visit our website at [www.calgaryhealthregion.ca/envhealth](http://www.calgaryhealthregion.ca/envhealth) or call 403-943-2290

## STEP 8: Obtain health approval before you open your business

You must call Environmental Health at least one week before opening your business to book an appointment time for an approval inspection with the district public health inspector. Your district inspector's name and contact number is provided in the cover letter attached to your printed building permit. The approval inspection normally takes place one or two days before opening. **Everything must be in order to receive health approval.** Use the checklist in Appendix A to help you get ready for the approval inspection.

**Opening a food business before getting health approval may result in legal action against the owner and/or operator.**

Please note: All new owners require health approval. Food establishment permits are not transferable. 5

**STEP 9:**  
Obtain and post  
your business  
license, as  
required

Once your district inspector has granted you health approval, this information will be faxed to the City. If all requirements from other departments are fulfilled, the City will then print and mail your business license, if required. You can expect your business license to be delivered within one week. For businesses outside the City of Calgary, please contact your municipal office for details on receiving your business license.

**STEP 10:**  
Congratulations!

Everything should now be in order and you can open your business.

# CONGRATULATIONS

**STEP 11:**  
Pay for, receive  
and post your  
food establish-  
ment permit

Every food establishment is required to have a food establishment permit issued by Alberta Health Services. This permit is valid for one year and must be paid for on a yearly basis. Once you have health approval, you must pay for your food establishment permit. It will be mailed to you. You must post the permit in a conspicuous place and protect it with a glass or another transparent material shield.

### **Failure to pay for your permit may result in closure.**

The permit fee is separate from your business license fee. See Appendix C for yearly permit fee information.

**STEP 12:**  
Practice good  
food safety

It is your responsibility to comply with all applicable legislation. Changes in legislation do occur and it is your responsibility to carry out any necessary changes in your operation. To have a well run food business you should always practice good food safety and keep up to date with trends, concerns and information related to your business. Many resources are available on the internet, through courses, and in magazines and newsletters.

#### **For email messages on food recalls, subscribe to:**

[www.inspection.gc.ca/english/tools/listserv/listsube.shtml?foodrecalls\\_rappelaliments](http://www.inspection.gc.ca/english/tools/listserv/listsube.shtml?foodrecalls_rappelaliments)

#### **For articles related to food safety and foodborne illness outbreaks, subscribe to:**

<http://bites.ksu.edu/> (sign up for "Get Bites in Your Email")

#### **For a chat forum dedicated to food safety issues, subscribe to:**

[www.foodsafetyweb.info/foodsafef/index.php](http://www.foodsafetyweb.info/foodsafef/index.php)

#### **For foodservice information visit the Canadian Restaurant and Foodservices Association website at:**

[www.crfa.ca](http://www.crfa.ca)

#### **For resources, news, legislation and courses visit the Alberta Health Services (Calgary and Area) website at:**

[www.calgaryhealthregion.ca/envhealth](http://www.calgaryhealthregion.ca/envhealth)

## APPENDIX A: Health Approval Checklist

Plan approval is the first step toward health approval and obtaining a food establishment permit. However, an approval inspection, conducted by a Public Health Inspector, must be completed **prior** to opening any food establishment. Ensure that construction/renovations are **100%** complete and a full cleaning has been completed. Then use the following checklist to ensure that your approval inspection will be a success. **All** of these requirements must be met **before** health approval will be given to any food establishment.

- Cooler units must be below 4°C/40°F at the time of inspection and be equipped with thermometers; freezers should be below -18°C/0°F.
- At least one probe thermometer capable of measuring temperatures between 0°C and 100°C must be on site. Probe thermometers need to be available to prep and line staff at all times.
- Shelving in coolers and freezers must be properly finished and allow for proper air circulation.
- Handwash stations must be fully operational, with hot and cold running water, liquid hand soap and paper towels in proper dispensers. A box of disposable gloves must be on site in case of bandage use.
- Dishwashers must be operational at the time of inspection.
- Sinks must be plumbed properly (ie hot and cold running water supplied to each sink basin); drain plugs for each basin must be on site.
- Adequate hot water must be available (call and ask for a procedure to check hot water quantity).
- Proper drain racks for air drying utensils must be on site.
- A sanitizer for surfaces/equipment must be on site. Test strips for each type of sanitizer used in dishwashers, or for surfaces/equipment, must be on site.
- All washroom doors must be equipped with self-closure devices if the door opens directly into a food preparation, food storage or dining area.
- Ventilation must be in proper working order in all washrooms.
- Urinals must not be visible from the outside of the washroom when the door is open.
- Light fixtures in all food preparation/storage areas with open food storage must be shatterproof, or be equipped with shatterproof covers. There must be adequate lighting in all food areas.
- Cupboard interiors must be painted or covered with a permanent material (ie arborite, not mactac).
- Floor-wall joints must be sealed through coving, or at minimum, baseboards need to be installed.
- Doors and windows must have screens or be kept closed at all times.
- Watertight garbage containers must be present in food preparation and washroom areas.
- If six (6) or more food handlers are working on the premises at one time, at least one manager who has successfully completed food sanitation training approved by the Health Minister must be on site at all times. If five (5) or fewer are working, at least one manager must have approved training. Owners of more than one establishment must employ a separate manager with approved training for each site.

For a copy of the AB Public Health Act, AB Food Regulation, and AB Food Retail and Foodservices Code, please visit our website at [www.calgaryhealthregion.ca/envhealth](http://www.calgaryhealthregion.ca/envhealth) and click on “Food safety” and then “Guidelines, Policies, Standards”.

Once you have met these requirements, call 403-943-2296 between 8:00 am to 9:00 am, to speak to the Public Health Inspector for your area and arrange an inspection time.

## Appendix B: Food Safety Equipment Available to Purchase

As a service to food establishment operators, the items noted below may be purchased from this office. This offering is not meant to act as competition to other vendors selling the same items, but is made with understanding that many food establishment operators have been unable to buy these items in small quantities from local distributors.

- 1. Digital Probe Thermometer** **\$20**  
Waterproof digital probe thermometer to measure food temperatures. Also measures the maximum temperature in the rinse cycle of high temperature dishwashers, which is required in establishments with this type of dishwasher. The temperature range of this thermometer is -40°C to 232°C. Probe thermometers are required in all food establishments.
- 2. Chlorine Test Strips** **\$2**  
Test papers for measuring chlorine (i.e. bleach) sanitizer concentrations; required in all food establishments that use chlorine sanitizers for manual/mechanical sanitizing.
- 3. Hydrion Lo-Iodine Test Kits (Replacement Test Paper)** **\$25 (\$4)**  
Test papers for measuring iodine sanitizer concentrations; required in all food establishments that use iodine sanitizers for manual/mechanical sanitizing.
- 4. Quaternary Ammonium (QUAT) Test Strips** **\$4**  
Test papers for measuring quaternary ammonium sanitizer concentrations; required in all food establishments that use quaternary ammonium sanitizers for manual/mechanical sanitizing.

*Note: equipment is not guaranteed by Alberta Health Services. Any problems should be reported directly to the manufacturing company, and not to the Environmental Health Office.*

*Temperatures of hot and cold foods need to be monitored frequently throughout the day, and dishwasher sanitizer concentrations must be monitored daily. Ask your health inspector for record keeping charts for use in your establishment.*

**For more information on required monitoring equipment, call your Public Health Inspector between 8:00 to 9:00 am at Environmental Public Health, 403-943-2296**

## Appendix C: Food Establishment Permit Fees

### Schedule of Annual Fees for Permits under the Food Regulation

- A. The permit and permit renewal fees are:
- a. \$100.00
    - i. where food handling is minimal and involves only low risk and/or pre-packaged foods. Examples: confectioneries, warehouses.
  - b. \$175.00
    - i. where food handling includes handling of raw ingredients, and cooking or preparing food to order, as well as where hot and cold holding of high risk foods is restricted to single meal services. Examples: fast food establishments, bars with limited menus (such as finger foods, hamburgers).
  - c. \$250.00
    - i. where food handling is extensive and involves handling of raw ingredients and/or high risk food, including beef, poultry and foods of animal origin eaten raw or lightly cooked. Example: full service restaurants.
    - ii. in the case of a mobile work camp kitchen that has provided or will provide services to the same work camp for more than 12 months and as a result, does not fall under s.4(8) of the Food Regulation.
  - d. \$500.00
    - i. Where multiple food operations are located in one building and the sum of the individual permit fees would otherwise exceed \$500.00. Examples: mega food stores, hotels with multiple food establishments.
    - ii. In the case of mobile work camp kitchens that operate under a single permit pursuant to s.4(8) of the Food Regulation.
- B. If a permit is issued for a term of less than one year, the fee is calculated on a pro-rated basis to the nearest month, based on the number of months of operation.

## APPENDIX D: Frequently Asked Questions

### **What do I need to operate a food business from my home?**

Your home-based operation must meet all the requirements of the Alberta Food Regulation and Alberta Food Retail and Foodservices Code. You must have a completely separate kitchen and food storage area and have your business facility approved by Environmental Health, Alberta Health Services (Calgary and Area). Unless all food is received prepackaged and kept in its original packaging, dishwashing sinks (or a commercial sanitizing dishwasher) and a designated hand washing sink (washroom sinks are not acceptable) with hot and cold running water are needed. Requirements by other various legislative authorities must be met.

### **Is it possible to prepare baked goods or other foods to sell at Farmer's Markets or to stores in my home-based kitchen?**

All food to be served or sold to the public must be prepared in an approved food establishment. You can use your home-based kitchen only if it is separate from your personal kitchen and it has been approved by Environmental Health, Alberta Health Services (Calgary and Area).

The only exception to this rule is if you are selling food **only** to approved Farmer's Markets. Please visit <http://www.agric.gov.ab.ca/app21/rtw/markets/printmarket.jsp?market=0> for a list of approved Farmer's Markets where you can sell home-made foods. There are various requirements that must be followed. Please call Environmental Health for complete information or consult the Alberta Food Regulation, Section 36. This can be found at:

[http://www.calgaryhealthregion.ca/publichealth/envhealth/program\\_areas/food\\_safety/food\\_safety\\_guidelines.htm](http://www.calgaryhealthregion.ca/publichealth/envhealth/program_areas/food_safety/food_safety_guidelines.htm)

### **What is the alternative to building a separate kitchen for preparing food for sale?**

You can approach an approved food establishment to use their facility for storing, preparing and packaging the food you wish to sell. Both parties must sign the form "Permission to use an approved food establishment" in Appendix F and then you are required to obtain a food establishment permit for your business.

### **Can I use a domestic dishwasher for washing dishes associated with my food business?**

No. You require a commercial style dishwasher that has the ability to sanitize dishes using adequate heat and/or chemicals. The alternative to a commercial dishwasher would be the installation of sinks. Please refer to Appendix E for more detailed information.

### **How many sinks do I need to have?**

The number of sinks required is dependent on the type of food served, the types of utensils used and the use of a dishwasher. Please refer to the chart in Appendix E.

### **I have purchased an existing food establishment. Do I need a new food establishment permit?**

Yes. Food establishment permits are not transferable. As a new owner you must receive health approval from Environmental Health, Alberta Health Services (Calgary and Area) and a new food establishment permit with your name as the owner.

## APPENDIX E: Sinks and Handwashing Basins Requirements

This chart is to be used in determining the number of sinks and handwashing basins for each type of food establishment. Neither handwashing basins in washrooms nor janitorial sinks can be used to meet the requirements noted below.

Food Establishment Providing	Minimum Requirements (Utensils Type/Usage)			
	No reusable customer utensils	Reusable customer utensils <b>with no</b> dishwasher	Reusable customer utensils <b>with</b> dishwasher when all utensils <b>will</b> fit in the dishwasher	Reusable customer utensils <b>with</b> dishwasher when all utensils <b>will not</b> fit in the dishwasher
1. Pre-packaged foods &/or Risk D* foods self-served from their approved original disposable containers using disposable utensils.	Sink not required	Not applicable	Not applicable	Not applicable
2. Coffee (brew/drip) &/or Risk C* foods served from their approved original containers using disposable utensils. Self-contained processing unit that dispenses water or coffee and is cleaned and sanitized by clean-in-place method.	1 compartment sink	3 compartment sink	1 compartment sink	Not applicable
3. Minimal handling/ preparation of Risk C or D* Foods.	2 compartment sink	3 compartment sink	1 compartment sink	2 compartment sink
4. Heating and serving of Risk C or D* Foods at a dependent food establishment. Any food preparation of C & D beyond heating and serving.	<ul style="list-style-type: none"> <li>Handwashing basin in food preparation area at dependent food establishment.</li> <li>2 compartment sink at base of operation.</li> </ul>	<ul style="list-style-type: none"> <li>Handwashing basin in food preparation area at dependent food establishment.</li> <li>3 compartment sink in close proximity to food preparation area.</li> </ul>	<ul style="list-style-type: none"> <li>Handwashing basin in food preparation area at dependent food establishment.</li> <li>1 compartment sink and dishwasher in close proximity to food preparation area.</li> </ul>	<ul style="list-style-type: none"> <li>Handwashing basin in food preparation area at dependent food establishment.</li> <li>2 compartment sink and dishwasher in close proximity to food preparation area.</li> </ul>
5. Heating and serving of Risk A or B* Foods at a dependent food establishment.	<ul style="list-style-type: none"> <li>Handwashing basin in food preparation area at dependent food establishment.</li> <li>2 compartment sink in close proximity to food preparation area.</li> </ul>	<ul style="list-style-type: none"> <li>Handwashing basin in food preparation area at the dependent food establishment.</li> <li>3 compartment sink in close proximity to food preparation area.</li> </ul>	<ul style="list-style-type: none"> <li>Handwashing basin in food preparation area at the dependent food establishment.</li> <li>1 compartment sink and dishwasher in close proximity to food preparation area.</li> </ul>	<ul style="list-style-type: none"> <li>Handwashing basin in food preparation area at dependent food establishment.</li> <li>2 compartment sink and dishwasher in close proximity to food preparation area.</li> </ul>
6. Unlimited handling/ preparation of food products with any Food Property Risk.	<ul style="list-style-type: none"> <li>Handwashing basin in food preparation area at dependent food establishment.</li> <li>2 compartment sink in close proximity to food preparation area.</li> </ul>	<ul style="list-style-type: none"> <li>Handwashing basin in food preparation area at the dependent food establishment.</li> <li>3 compartment sink in close proximity to food preparation area.</li> </ul>	<ul style="list-style-type: none"> <li>Handwashing basin in food preparation area at the dependent food establishment.</li> <li>1 compartment sink and dishwasher in close proximity to food preparation area.</li> </ul>	<ul style="list-style-type: none"> <li>Handwashing basin in food preparation area at dependent food establishment.</li> <li>2 compartment sink and dishwasher in close proximity to food preparation area.</li> </ul>

Other Considerations:

\* See following page for food property risk table.

## Appendix E Continued: Food Property Risk

Unwrapped foods prepared or handled on site:

### Group A – Very High Risk Foods

Ground kebab (raw)	Whole or stuffed poultry (raw)
Meat eaten raw	Whole roast beef (raw)
Meat eaten lightly cooked	Whole roast lamb (raw)
Seafood eaten lightly cooked	Whole roast pork (raw)
Seafood eaten raw	

### Group B – High Risk Foods

Beef pieces	Precooked kebab
Casserole	Pork pieces
Chilli	Poultry pieces
Cooked whole beef	Processed ice
Cooked whole lamb	Processed meat requiring cooking
Cooked whole pork	Processed water
Cooked whole poultry	Refried beans
Fish	Rice
Gravy	Sausages
Ground beef	Seafood
Hauled in water	Soup
Lamb pieces	Stew
Lasagne	

### Group C – Moderate Risk Foods (cannot contain ingredients from Groups A or B)

Dairy products	Open can soup
Eggs	Pizza
More than one cooked ingredient	Processed meat to reheat including hot dogs
Open can chilli	Sandwiches

### Group D – Minimal Risk Foods (cannot contain ingredients from Groups A, B or C)

Condiments	Pickles
Non-dairy beverages	Raw fruits
Non-perishable baked goods	Raw vegetables
Non-perishable bulk foods	Salad containing no perishable foods

**PERMISSION TO USE AN APPROVED FOOD ESTABLISHMENT**

Date: \_\_\_\_\_

**TO:** Alberta Health Services, Calgary and Area, Environmental Health  
**FROM:** \_\_\_\_\_

(Owner's Name)

(Food Establishment Name)

(Address)

(Phone Number)

Please be advised that \_\_\_\_\_  
(Owner of Food Vending Vehicle/Caterer)

of \_\_\_\_\_  
(Name of **Special Event/Food Vending Vehicle/Caterer**)

has permission to use the above noted food establishment as a base of operation. He/she is permitted to use the facilities at this food establishment for the following:

- food preparation
- storage
- cleaning of equipment/utensils
- other: \_\_\_\_\_

During the following times:

**Hours** \_\_\_\_\_ (eg 8:00 am - 2:30 pm)

**Day** \_\_\_\_\_ (eg Monday - Friday)

**Effective** \_\_\_\_\_ (eg 4 June 05 - 30 Aug 06)

.....  
(Signature of Owner of Base of Operation)

## **APPENDIX G:** Environmental Health Offices in Calgary and Area

### **Calgary Environmental Health Main Office**

(includes Mountain View/Rocky View areas)

10101 Southport Road SW

Calgary, AB T2W 3N2

Phone: 403-943-2288

Fax: 403-943-8056

### **Airdrie**

604 Main Street S

Airdrie, AB T4B 3K7

Phone: 403-912-8400

### **Banff**

303 Lynx Street

PO Box 1266

Banff, AB T1L 1B3

Phone: 403-762-2990

### **Canmore**

#104, 800 Railway Avenue

Canmore, AB T1W 1P1

Phone: 403-678-5656

### **Claresholm**

5221 2nd Street W

PO Box 1391

Claresholm, AB T0L 0T0

Phone: 403 625-4061

### **Okotoks**

11 Cimarron Commons

Okotoks, AB T1S 2E9

Phone: 403-995-2600

### **Strathmore**

Public Health Building

650 Westchester Road

Strathmore, AB T1P 1H8

Phone: 403-361-7200