

ORDER OF AN EXECUTIVE OFFICER

To: 1454416 Alberta Ltd.
"the Owner"

Tomi Choi
"the Owner"

RE: The food establishment located in Calgary, Alberta and municipally described as:

A Taste of Saigon
406-8888 Country Hills Boulevard NW

WHEREAS I, an **Executive Officer of Alberta Health Services**, have inspected the above noted 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 in any manner the prevention or suppression of disease, namely:

- a. Staff double glove while handling food. Single use gloves were being reused. There were holes and stains on white cloth gloves.
- b. There was no paper towel for handwashing at both the kitchen handwashing sinks and cloth towels were clipped up throughout the kitchen for hand drying.
- c. There was no soap and paper towel for handwashing at the bar handwash sink.
- d. There was no hair control by kitchen staff.
- e. There was no chlorine detected at the dish level in the dishwasher. Chlorine in the bucket was losing strength due to extended use.
- f. Oil was drained from deep fried foods on raw shelled egg cardboard carton lids.
- g. Single use aluminum take out containers were being reused for food.
- h. There was an abundance of miscellaneous items cluttering the kitchen such as used plastic bags, used single use gloves, used aluminum take out containers, other businesses' take out containers and utensils, newspapers, tin cans, egg carton lids, emptied sauce containers and lids, coffee stamp cards, emptied detergent bottles, single use plastic salad containers, coconut plastic drink bottles, used parchment paper. These items were stored in various locations onsite including on top of equipment, in kitchen storage areas, along the walls of the handwashing sinks and inside the display food storage units.
- i. There were loose wires on several stainless steel strainers.
- j. There was calcium build-up on the large soup pots and hose.
- k. Twisted ties were used to repair grey bin containers and white lattice containers.
- l. There were holes and grease on the oven mitts and pot handle pads.
- m. Dirty plastic bags were used to cover the kitchen stools.
- n. The chlorine sanitizer bottle was not labelled.
- o. There was grease and debris build-up on the stove and shelf and underneath the stove, grill and deep fryers.

- p. There was some dust build-up on the plastic cupboards along the wall.
- q. A chipped porcelain cup and tiny spoons were used to scoop flour, salt, and sugar from bulk containers. The cup and spoons were stored in contact with the ingredients.
- r. Temperature records were not being kept for the coolers and freezers. Sanitizer concentration records were not being kept for the dishwasher and food contact surface sanitizer concentrations were not being monitored.

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

- a. Staff double glove while handling food. Single use gloves were being reused. There were holes and stains on white cloth gloves. This is in contravention of the Food Regulation AR 31/2006 of section 23 (1) which states that: All food used or to be used in a commercial food establishment must be (a) protected from contamination, and (b) handled in a sanitary manner.
- b. There was no paper towel for handwashing at both the kitchen handwashing sinks and cloth towels were clipped up throughout the kitchen for hand drying. This is in contravention of the Food Regulation AR 31/2006, section 30 (4), which states that: The handwashing stations referred to in section 17 (1) (e) must be maintained and kept supplied.
- c. There was no soap and paper towel for handwashing at the bar handwash sink. This is in contravention of the Food Regulation AR 31/2006, section 30 (4), which states that: The handwashing stations referred to in section 17 (1) (e) must be maintained and kept supplied.
- d. There was no hair control by kitchen staff. This is in contravention of the Food Regulation AR 31/ 2006 section 30(1) (c), which states that; A food handler must ensure that food is not contaminated by hair.
- e. There was no chlorine detected at the dish level in the dishwasher. Chlorine in the bucket was losing strength due to extended use. This is in contravention of the Food Regulation AR 31/2006, section 28 (2), which states that: A commercial food establishment, all equipment and utensils in it and all surfaces in it with which food comes into contact must be maintained in a sanitary condition and, without limiting the foregoing, must be washed and sanitized in a manner that removes contamination.
- f. Oil was drained from deep fried foods on raw shelled egg cardboard carton lids. This is in contravention of the Food Regulation AR 31/2006, section 28 (2), which states that: A commercial food establishment, all equipment and utensils in it and all surfaces in it with which food comes into contact must be maintained in a sanitary condition and, without limiting the foregoing, must be washed and sanitized in a manner that removes contamination.
- g. Single use aluminum take out containers were being reused for food. This is in contravention of the Food Regulation AR 31/2006, section 28 (4) (a), which states that: Single service utensils must not be used more than once.

- h. There was an abundance of miscellaneous items cluttering the kitchen such as used plastic bags, used single use gloves, used aluminum take out containers, other businesses' take out containers and utensils, newspapers, tin cans, egg carton lids, emptied sauce containers and lids, coffee stamp cards, emptied detergent bottles, single use plastic salad containers, coconut plastic drink bottles, used parchment paper. These items were stored in various locations onsite including on top of equipment, in kitchen storage areas, along the walls of the handwashing sinks and inside the display food storage units. This is in contravention of the Food Regulation AR 31/2006, section 28 (2), which states that: A commercial food establishment, all equipment and utensils in it and all surfaces in it with which food comes into contact must be maintained in a sanitary condition and, without limiting the foregoing, must be washed and sanitized in a manner that removes contamination.
- i. There were loose wires on several stainless steel strainers. This is in contravention of the Food Regulation AR 31/2006, section 28 (3), which states that: All equipment and utensils in a commercial food establishment must be (a) kept in good working order and condition, and (b) maintained in a manner that ensures the safe and sanitary handling of food.
- j. There was calcium build-up on the soup pots and hose. This is in contravention of the Food Regulation AR 31/2006, section 28 (2), which states that: A commercial food establishment, all equipment and utensils in it and all surfaces in it with which food comes into contact must be maintained in a sanitary condition and, without limiting the foregoing, must be washed and sanitized in a manner that removes contamination
- k. Twisted ties were used to repair the grey bin containers and white lattice containers. This is in contravention of the Food Regulation AR 31/2006, section 28 (3), which states that: All equipment and utensils in a commercial food establishment must be (a) kept in good working order and condition, and (b) maintained in a manner that ensures the safe and sanitary handling of food.
- l. There were holes and grease on the oven mitts and pot handle pads. This is in contravention of the Food Regulation AR 31/2006, section 28 (3), which states that: All equipment and utensils in a commercial food establishment must be (a) kept in good working order and condition, and (b) maintained in a manner that ensures the safe and sanitary handling of food.
- m. Dirty plastic bags were used to cover the kitchen stools. This is in contravention of the Food Regulation AR 31/2006, section 28 (2), which states that: A commercial food establishment, all equipment and utensils in it and all surfaces in it with which food comes into contact must be maintained in a sanitary condition and, without limiting the foregoing, must be washed and sanitized in a manner that removes contamination.
- n. The chlorine sanitizer bottle was not labelled. This is in contravention of the Food Regulation AR 31/2006, section 20(2) All chemicals, cleansers and other similar agents associated with or required for the operation or maintenance of the food areas must be store (a) in containers that are not intended to be used to store food and that are clearly labelled to identify their contents, and (b) in such a manner as to prevent the contamination of any food or food area.

- o. There was grease and debris build-up on the stove and shelf and underneath the stove, grill and deep fryers. This is in contravention of the Food Regulation AR 31/2006, section 28 (2), which states that: A commercial food establishment, all equipment and utensils in it and all surfaces in it with which food comes into contact must be maintained in a sanitary condition and, without limiting the foregoing, must be washed and sanitized in a manner that removes contamination.
- p. There was some dust build-up on the plastic cupboards along the wall. This is in contravention of the Food Regulation AR 31/2006, section 28 (2), which states that: A commercial food establishment, all equipment and utensils in it and all surfaces in it with which food comes into contact must be maintained in a sanitary condition and, without limiting the foregoing, must be washed and sanitized in a manner that removes contamination.
- q. A chipped porcelain cup and tiny spoons were used to scoop flour, salt and sugar from bulk containers. The cup and spoons were stored in contact with the ingredients. This is in contravention of the Food Regulation AR 31/2006, section 28 (3) (b): All equipment and utensils in a commercial food establishment must be maintained in a manner that ensures the safe and sanitary handling of food.
- r. Temperature records were not being kept for the coolers and freezers. Sanitizer concentration records were not being kept for the dishwasher and food contact surface sanitizer concentrations were not being monitored. This is in contravention of the Food Regulation, AR 31/2006, section 29 (1) (2) which states that: (1) A commercial food establishment must have written procedures designed to ensure its safe and sanitary operation and maintenance. (2) The procedures must include (a) the cleaning and sanitizing requirements for the commercial food establishment and for all equipment and utensils in it, if any, that are not normally washed in a dishwasher, and (b) a list of all cleaning and sanitizing agents used in the commercial food establishment, including their concentrations and uses.

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

1. That the Owner immediately undertake and diligently pursue the completion of the following work in and about the above noted premises, namely:
 - a. Practice proper glove use and change gloves between different tasks, which requires handwashing. Do not double glove. Immediately discard all broken cloth gloves and used single use gloves.
 - b. Ensure all handwashing sinks are equipped with liquid hand soap and paper towels
 - c. Ensure all kitchen staff practice proper hair control.
 - d. Ensure the dishwasher chlorine sanitizer is actively sanitizing dishes/utensils at a concentration of 100ppm.
 - e. Discard all raw shelled egg cardboard carton lids and do not reuse them to handle foods.
 - f. Discard all used single use aluminum take out containers.
 - g. Declutter the entire food establishment and remove broken and used food items. Ensure miscellaneous items (newspapers, coffee cards, medication, stationary, non-food related items) are stored separately away from the food storage and handling areas.

- h. Replace all broken strainers and containers.
- i. Clean and sanitize soup pots and hoses.
- j. Discard all broken and dirty oven mitts and pot handle pads.
- k. Do not cover kitchen stools with plastic bags and remove kitchen stools with finishes that cannot be cleaned daily.
- l. Label all chemical bottles to identify the contents.
- m. Thoroughly clean and sanitize all surfaces, items and equipment throughout the food establishment.
- n. Provide metal or plastic scoops with handles for scooping ingredients. Store scoops in a sanitary manner outside of the bulk food containers.
- o. Assess and record temperatures of all coolers and freezers. Record daily concentrations of the dishwasher and food contact surface sanitizer. Maintain records onsite.
- p. Compose a written sanitation plan that identifies cleaning and sanitizing methods for all equipment and surfaces. The plan must include a list of all cleaning and sanitizing agents including their concentrations. Ensure daily, weekly, and monthly cleaning duties are included. The schedule must be signed off by owner.

2. The work referred to in paragraph 1 shall be completed on **April 6, 2023**.

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, March 30, 2023

Confirmation of a verbal order issued to Tomi Choi on March 27, 2023

Executive Officer
Alberta Health Services

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 by submitting a Notice of Appeal form within ten (10) days after receiving the order to:

Public Health Appeal Board
c/o Central Reception

Main Floor, ATB Place North Tower
10025 Jasper Avenue NW
Edmonton, Alberta, T5J 1S6
Phone: 780-222-5186
Fax: 780-422-0914
Email: HealthAppealBoard@gov.ab.ca
Website: <https://www.alberta.ca/public-health-appeal-board.aspx>

A Notice of Appeal form may be obtained by contacting the Public Health Appeal Board or visiting their website.

Health Legislation, Regulations and Standards

Electronic versions of the Public Health Act and Regulations are available at the Alberta King's Printer Bookstore 10611 - 98 Avenue, Main Floor, Park Plaza, Edmonton, Alberta, T5K 2P7 or <https://www.alberta.ca/alberta-kings-printer.aspx>.

Health Legislation and regulations are available for purchase. Please contact Alberta King's Printer Bookstore 10611 - 98 Avenue, Main Floor, Park Plaza, Edmonton, Alberta, T5K 2P7 or <https://www.alberta.ca/alberta-kings-printer.aspx>.

Copies of standards are available by visiting: <https://www.alberta.ca/health-standards-and-guidelines.aspx>

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www.albertahealthservices.ca/eph.asp