

ORDER OF AN EXECUTIVE OFFICER

To: 1956767 Alberta Limited.
"the Owner"

Mohamed Shaik
"the Owner"

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

Calgary Hot Plate Restaurant
714-718- 5075 Falconridge Boulevard NE

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 did not hand wash after handling raw meat and before handling other foods.
- b. There were six mice observed in two of the mechanical traps in the kitchen at differing levels of decomposition. Mouse droppings were observed on the dry storage shelves, front service shelves and on the staff washroom floor.
- c. Ants and drain flies were observed in the staff washroom.
- d. Food containers and utensils were stored in the kitchen handwashing sink.
- e. The soap dispenser at the kitchen handwashing sink was empty and bar soap was being used in the staff washroom.
- f. There was no chlorine detected in the chlorine sanitizer spray bottles.
- g. Three large bags of empty pop cans were stored in the staff washroom. The pop syrup was attracting ants and drain flies.
- h. Forks, spoons and knives were stored with the business end up in a holder at the front service counter.
- i. Sauces from the previous day were stored in tin cans.
- j. Onions were stored in a container lined with newspaper.
- k. Small plastic scoops without handles were stored in the sauce in the walk-in cooler.
- l. Two bags of onions, a box of broccoli and a bag of flour were stored directly on the floor.
- m. Many containers of meats and sauces in the walk-in cooler were not covered.
- n. The small plastic and food preparation cooler cutting boards had deep grooves and were stained.
- o. Masking tape was wrapped around a knife handle.
- p. There was food debris and grease build-up on the walk-in cooler racks and some of the racks were rusted.
- q. There was grease, char and dust build-up on the kitchen canopy and filters.

- r. There was no cover on the kitchen light by the sink.
- s. The kitchen lights were dim due to the grease build-up on the covers.
- t. The cloth chair in the kitchen was covered with grease and food stains.
- u. Staff exhibited a lack of basic food safety knowledge.
- v. Temperature records were not being kept for the coolers and freezers. Dishwashing and food contact surface sanitizer concentrations were not being monitored. There was no available cleaning schedule.

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 did not hand wash after handling raw meat and before handling other foods. This is in contravention of the Food Regulation AR 31/2006 Section 31(1) (d), which states that: A food handler must wash hands as often as necessary to prevent the contamination of food or food areas.
- b. There were six mice observed in two of the mechanical traps in the kitchen at differing levels of decomposition. Mouse droppings were observed on the dry storage shelves, front service shelves and on the staff washroom. This is in contravention of the Food Regulation AR 31/2006 section 21(1), which states that: Subject to subsection (1.1), a commercial food establishment and any surrounding area, premises or facilities supporting the food establishment must be kept free of pests and of conditions that lead to the harbouring or breeding of pests.
- c. Ants and drain flies were observed in the staff washroom floor. This is in contravention of the Food Regulation AR 31/2006 section 21(1), which states that: Subject to subsection (1.1), a commercial food establishment and any surrounding area, premises or facilities supporting the food establishment must be kept free of pests and of conditions that lead to the harbouring or breeding of pests.
- d. Food containers and utensils were stored in the kitchen handwashing 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.
- e. The soap dispenser at the kitchen handwashing sink was empty and bar soap was being used in the staff washroom. 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.
- f. There was no chlorine detected in the chlorine sanitizer spray bottles. 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. Three large bags of empty pop cans were stored in the staff washroom. The pop syrup was attracting ants and drain flies. This is in contravention of the Food Regulation, AR 31/2006 section 28(1) which states that: A commercial food establishment must have all the facilities, equipment and utensils that are necessary to ensure its safe operation and maintenance.
- h. Forks, spoons and knives were stored with business end up in a holder at the front service counter. This is in contravention of the Food Regulation, AR 31/2006 section 28(3)(a)(b) which states that: All equipment and utensils in a commercial food establishment must be kept in good working order and condition, and maintained in a manner that ensures the safe and sanitary handling of food.
- i. Sauces from the previous day were stored in tin cans. This is in contravention of the Food Regulation AR 31/2006, section 23 (1)(a)(b), which states that: All food used or to be used in a commercial food establishment must be protected from contamination, and handled in a sanitary manner.
- j. Onions were stored in a container lined with newspaper. This is in contravention of the Food Regulation AR 31/2006, section 23 (1)(a)(b), which states that: All food used or to be used in a commercial food establishment must be protected from contamination, and handled in a sanitary manner.
- k. Small plastic scoops without handles were stored in the sauce in the walk-in cooler. This is in contravention of the Food Regulation AR 31/2006, section 23 (1)(a)(b), which states that: All food used or to be used in a commercial food establishment must be protected from contamination, and handled in a sanitary manner.
- l. Two bags of onions, a box of broccoli and a bag of flour were stored directly on the floor in the dry storage area. This is in contravention of the Food Regulation AR 31/2006, section 23 (1)(a)(b), which states that: All food used or to be used in a commercial food establishment must be protected from contamination, and handled in a sanitary manner.
- m. Many containers of meats and sauces in the walk-in cooler were not covered. This is in contravention of the Food Regulation AR 31/2006, section 23 (1)(a)(b), which states that: All food used or to be used in a commercial food establishment must be protected from contamination, and handled in a sanitary manner.
- n. The small plastic and food preparation cooler cutting boards had deep grooves and were stained. 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.
- o. Masking tape was wrapped around a knife handle. 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 food debris and grease build-up on the walk-in cooler racks and some of the racks were rusted. 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. There was grease, char and dust build-up on the kitchen canopy and filters. 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.
- r. There was no cover on the kitchen light by the sink. This is in contravention of the Food Regulation AR 31/2006, section 23 (1)(a)(b), which states that: All food used or to be used in a commercial food establishment must be protected from contamination, and handled in a sanitary manner.
- s. The kitchen lights were dim due to the grease build-up on the covers. 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.
- t. The cloth chair in the kitchen was covered with grease and food stains. 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.
- u. Staff exhibited a lack of basic food safety knowledge. This is in contravention of the Food Regulation, AR 31/2006, section 31(1) which states that: A person operating a commercial food establishment must, 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 food sanitation and hygiene training program or a document that the Minister considers equivalent to such a certificate.
- v. Temperature records were not being kept for the coolers and freezers. Dishwashing and food contact surface sanitizer concentrations were not being monitored. There was no available cleaning schedule. 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. Ensure all staff hand wash frequently and between tasks to prevent the contamination of food and food areas.
 - b. Retain the services of a professional; pest control company to inspect, treat, and eradicate the pest infestation- including mice, drain flies and ants. Provide documentation from the professional pest control company to an Alberta Health Services, Public Health Inspector indicating that the food premises has little or no pest activity. Maintain weekly/monthly ongoing professional pest control maintenance and records.
 - c. Remove and safely dispose of all mouse droppings and harborage materials. Clean and disinfect surfaces contaminated by mouse droppings (all food contact surfaces that are disinfected must be rinsed with potable water following disinfection).
 - d. Clean the washroom and remove all empty pop cans from the interior of the facility.
 - e. Ensure the handwashing sink is accessible for handwashing at all times and stocked with liquid soap and clean paper towels in suitable dispensers.
 - f. Ensure the concentration of the chlorine food contact surface sanitizer measures 100ppm.
 - g. Store all utensils (forks, spoons and knives) with business end down.
 - h. Do not store sauces in tin cans and scoops inside bulk foods.
 - i. Store all foods at least 6 inches off the floor.
 - j. Properly cover all foods inside the walk-in cooler.
 - k. Repair the knife handle or replace it.
 - l. Resurface or replace worn cutting boards.
 - m. Clean the walk-in cooler racks and replace or resurface all rusted racks.
 - n. Clean canopy and filters.
 - o. Provide a cover for the kitchen light.
 - p. Clean all light covers. Replace bulbs or install additional lighting if cleaning the light covers does not increase light intensity.
 - q. Remove the cloth chair from kitchen.
 - r. Check and record the temperatures/chemical concentration of coolers and freezer, dishwasher and sanitizer solution daily.
 - s. All staff must complete the basic food safety course online.
 - t. Prepare, implement, and maintain a detailed written sanitation program to facilitate the proper cleaning of all areas of the food establishment, including equipment, and structural surfaces. The sanitation program must include a list of all cleaning and sanitizing agents used within the food establishment. Ensure to include daily weekly and monthly cleaning duties.
2. The work referred to in paragraph 1 part (a-r) shall be completed **immediately**.
3. The work referred to in paragraph 1 part (s-t) shall be completed on March 29, 2022

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 22, 2022

Confirmation of a verbal order issued to Mohamed Shaik on March 17, 2022.

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 Alberta Health Services at 780-342-0122 or by contacting the Public Health Appeal Board.

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 at 780-427-4518, or by visiting: <https://www.alberta.ca/health-standards-and-guidelines.aspx>

Order of an Executive Officer

RE: The Food Establishment located in Calgary, Alberta and municipally described as: Calgary Hot Plate Restaurant-714-718-5075
Falconridge Boulevard NE

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10101 Southport Road SW Calgary, AB, Canada T2W 3N2

www.albertahealthservices.ca/eph.asp