

## **ORDER OF AN EXECUTIVE OFFICER**

**To:** EERA Corp.  
"the Owner"

Vikram Veer Singh  
"the Director"

Vatsal Rana  
"the Manager"

**RE:** The food establishment located in Calgary, Alberta and municipally described as:  
Crepe Delicious  
443 - 751 3 Street SW

**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. The mechanical dishwasher in the food establishment was not operational. The interior of the dishwasher was damp and had a musty odour.
- b. A designated area/shelving was not available for air drying clean dishes.
- c. Cockroaches were observed in the food establishment and there was no pest monitoring program in place for the food establishment.
- d. Documentation was not received to confirm that someone in care and control of the food establishment has completed a recognized food safety course.
- e. The faucet for the two-compartment sink was leaking.
- f. Condensation water was leaking onto the floor from one of the gelato freezers.
- g. Uncovered food was stored in the upright freezer in the back food handling area.

**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. The mechanical dishwasher in the food establishment was not operational. The interior of the dishwasher was damp and had a musty odour. This contravenes section 28(1) and (2) of the Food Regulation AR31/2006, 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. 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.

- b. A designated area/shelving was not available for air drying clean dishes. This contravenes section 28(1) of the Food Regulation, AR 31/2006 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.
- c. Cockroaches were observed in the food establishment and there was no pest monitoring program in place for the food establishment. This contravenes section 21(1) of the Food Regulation, AR 31/2006 which states that: a commercial food establishment must be kept free of pests and of conditions that lead to the harbouring or breeding of pests.
- d. Documentation was not received to confirm that someone in care and control of the food establishment has completed a recognized food safety course. This contravenes section 31(1) of the Food Regulation, AR 31/2006 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 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.
- e. The faucet for the two-compartment sink was leaking. This contravenes section 17(1)(a) of the Food Regulation, AR 31/2006 which states that: An operator must ensure that, before operation of the commercial food establishment commences, the commercial food establishment is of sound construction and in a good state of repair.
- f. Condensation water was leaking onto the floor from one of the gelato freezers. This contravenes section 28(3) of the Food Regulation, AR 31/2006 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.
- g. Uncovered food was stored in the upright freezer in the back food handling area. 23(1) All food used or to be used in a commercial food establishment must be protected from contamination.

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. Repair, replace or remove the mechanical dishwasher. If the mechanical dishwasher is removed from the facility, ensure that all the necessary equipment for proper manual dishwashing is available at all times.
  - b. Retain a professional pest control company to inspect, treat, and abate the cockroaches from the food establishment. Provide all documentation from the pest control company including completed treatment reports outlining pest activity, implemented control measures and a future pest management treatment plan to an Alberta Health Services Executive Officer.
  - c. Ensure that pest control reports from all pest control operators that service the food establishment are available on site for review upon request.
  - d. Repair the leaking water tap for the two-compartment sink.
  - e. Ensure that condensation plumbing lines from refrigerated equipment are properly plumbed in compliance with the Alberta Building Code.
  - f. Ensure that stored food is properly covered to prevent contamination.

2. The work referred to in paragraph 1 shall be completed by **August 23, 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, August 16, 2022.

Confirmation of a verbal order issued to Vstsal Rana on August 16, 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](mailto: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 Queen's Printer Bookstore 10611 - 98 Avenue, Main Floor, Park Plaza, Edmonton, Alberta, T5K 2P7 or [www.qp.gov.ab.ca](http://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](http://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>

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<https://www.ahs.ca/eph>