

ORDER OF AN EXECUTIVE OFFICER NOTICE OF CLOSURE

To: 2185178 Alberta Ltd.
"the Owner"

Ramandeep Singh Sahota
"the owner"

RE: The food establishment located in Calgary, Alberta and municipally described as:
Ghost Kitchens
A-1161 Northmount Drive 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. Improper procedures were observed for the cleaning of surfaces and equipment.
- b. There were no written records of cleaning or cleaning procedures.
- c. There was no monitoring of food temperature during handling and storage.
- d. There was no thermometer capable of being calibrated on site for monitoring the temperature of food and cold/hot holding equipment.
- e. Improper manual dishwashing procedures were in use in the food establishment namely using the second basin of the 2 -compartment sink for air drying dishes. The second basin is needed to facilitate immersion of dishes/utensils in a sanitizer solution.
- f. An assigned manager does not have certification in the required Section 31 food safety course or certification in another course deemed to be equivalent by Alberta Health Services.
- g. The HVAC system was blowing excessive amounts of dust from the outflow unit located above the food preparation table in the kitchen. The unit was wrapped with a dirty blue filter material. There was an accumulation of dirt/dust on the surrounding ceiling tiles.
- h. There was a large container of frozen water beneath the internal condensation drainage pipe of the walk-in freezer; and a heavy accumulation of ice from the open end of the pipe. The pipe was wrapped in a black porous insulation.
- i. There was a buildup of grime on the ceiling, floors, walls and equipment within the food establishment, including the floor and walls near the grease trap, in the walk-in freezer, in the walk- in cooler now used as dry storage, on shelving throughout, on the food preparation cooler near the door hinge, on the half wall between the food preparation coolers.

- j. Old dirty cardboard boxes were used to store and cover foods including bottles of syrup and a section of an old produce box was used to cover a large open container of cream cheese frosting.

AND WHEREAS such inspection disclosed that the following breaches of the Public Health Act, the Food Regulation 31/2006, the Food Retail and Foodservices Code 2003, and the Nuisance and General Sanitation Regulation 243/2003 exist in and about the above noted premises, namely:

- a. Improper procedures were observed for the cleaning of surfaces and equipment which is a breach of the Food Regulation AR 31/2006 section 28 (2) which states: 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. There were no written or records of cleaning or cleaning procedures which is a breach of the Food Regulation AR 31/2006 Section 24 which states: All food handling in a commercial food establishment must be done in a manner that makes the food safe to eat; and section 29 (1) which states: A commercial food establishment must have written procedures designed to ensure its safe and sanitary operation and maintenance and (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.
- c. There was no monitoring of food temperature during handling and storage. This is in contravention of the Food Regulation AR 31/2006 section 24 which states: All food handling in a commercial food establishment must be done in a manner that makes the food safe to eat.
- d. There was no thermometer capable of being calibrated on site for monitoring the temperature of food and cold/hot holding equipment. This is in contravention of the Food Regulation AR 31/2006 section 18 (b) (ii) which states: An operator must ensure that all refrigeration and hot holding equipment used in the commercial food establishment is capable of maintaining the respective temperatures required by Section 25 & (iii) equipped with an accurate thermometer.
- e. Improper manual dishwashing procedures were in use in the food establishment namely using the second basin of the 2 -compartment sink for air drying dishes. The second basin is needed to facilitate immersion of dishes/utensils in a sanitizer solution. This is in contravention of the Food Regulation AR 31/2006 section 28 (2) which states: 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. An assigned manager does not have certification in the required Section 31 food safety course or certification in another course deemed to be equivalent by Alberta Health Services. This is in contravention of the Food Regulation AR 31/2006 section 31 (1) which states: 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.

- g. The HVAC system was blowing excessive amounts of dust from the outflow unit located above the food preparation table in the kitchen. The unit was wrapped with a dirty blue filter material. There was an accumulation of dirt/dust on the surrounding ceiling tiles. This is in contravention of the Food Regulation AR 31/2006 section 28 (3) which states: All equipment and utensils in a commercial food establishment must (a) be kept in good working order and condition and (b) maintained in a manner that ensures the safe and sanitary handling of food.
- h. There was a large container of frozen water beneath the internal condensation drainage pipe of the walk-in freezer; and a heavy accumulation of ice from the open end of the pipe. The pipe was wrapped in a black porous insulation. This is in contravention of the Food Regulation AR 31.2006 section 28 (3) which states: All equipment and utensils in a commercial food establishment must (a) be kept in good working order and condition and (b) maintained in a manner that ensures the safe and sanitary handling of food.
- i. There was a buildup of grime on the ceiling, floors, walls and equipment within the food establishment, including the floor and walls near the grease trap, in the walk-in freezer, in the walk- in cooler now used as dry storage, on shelving throughout, on the food preparation cooler near the door hinge, on the half wall between the food preparation coolers. This is in contravention of the Food Regulation AR 31/2006 section 28 (2) which states: 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.
- j. Old dirty cardboard boxes were used to store and cover foods including bottles of syrup and a section of an old produce box was used to cover a large open container of cream cheese frosting. This is in contravention of the Food Regulation AR 31/2006 section 23 (1) which states: 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.

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 undertake and diligently pursue the completion of the following work in and about the above noted premises, namely:
 - a. Prepare a comprehensive cleaning plan for the restaurant. The sanitation program must include a list of all chemicals to be used within the food establishment, the staff responsible for each cleaning task and the frequency of cleaning. Recording sheets must include the task, person performing the task and the date on which the task was performed. The cleaning schedule must be authorized by the owner and the daily records verified by a manager/supervisor and kept on site for review by Alberta Health Services as required. Information for food sanitation plans can be found on the Environmental Public Health website: [Information for Your Business | Alberta Health Services](#)

- b. Obtain at least one minimum/maximum recording thermometer, capable of being calibrated for the monitoring of food and equipment.
- c. Test daily and maintain records of temperatures of all freezers, refrigerators and hot holding units.
- d. Implement procedures to ensure that foods are not used past the recommended date for consumption, eg. Cream cheese frosting thawed and held at room temperature must be clearly labelled with a “thawed on date” and a “use by” date.
- e. Ensure the ceiling ventilation system is assessed by a professional HVAC company; that all ductwork is cleaned to the point of air intake and that component filters are replaced to prevent excessive dust being blown into the kitchen. The report from the professional HVAC company must be submitted to an Alberta Health Services Executive Officer.
- f. Have the walk-in freezer assessed by a professional refrigeration company to verify the effective functioning of the unit. Submit the report from the technician to an Alberta Health Services Executive Officer.
- g. Thoroughly clean and sanitize the entire food establishment including ceilings, walls, floors, all equipment and hard-to-reach areas and repair any damaged surfaces to a smooth washable finish.
- h. Provide the Section 31 or equivalent food safety certification of the manager assigned to this specific food establishment. Provide all basic certification of other staff.
- i. Provide a complete menu and a schedule of food reception dates from all suppliers and the quantities to an Alberta Health Services Executive Officer.
- j. Prepare written audit forms for daily opening and closing procedures. The form(s) must outline all safety and maintenance procedures needed to operate the food establishment (i.e., how to mix and test the surface sanitizer solution/bucket solution and frequency changing the solution, how to prepare for manual dishwashing, check that the handwashing sink is stocked with liquid soap and paper towel. How to check cold holding and storage equipment and record temperatures 3 times during operating hours (beginning, middle and end of the day) etc.

2. The work referred to above must be completed by **3:30 pm on November 25, 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, October 26, 2022

Confirmation of a verbal order issued to Harleen Banzal on October 24, 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 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>