

ORDER OF AN EXECUTIVE OFFICER

To: 18372116 Alberta Ltd
"the Owner"

Joo Hyun Kim
"the Owner"

Sanghyeop Lee
"the Operator"

RE: The food establishment located in Calgary, Alberta and municipally described as:
Gogi Korean Restaurant
2320 4 Street 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 aprons were covered with grease and debris.
- b. The mop sink in the staff washroom with a dual tap connector was hard to switch to handwashing mode so staff were unable to wash hands after using the washroom.
- c. There was no soap in the staff washroom for handwashing.
- d. Dishes and utensils manually washed at the service station sink were not sanitized.
- e. There was grease and debris build-up on the dishwasher's interior surfaces which prevented the dishes from being properly washed and sanitized.
- f. The dishwasher racks were blackened and had a few broken corners.
- g. The service station handwashing sink plumbing was leaking and a container placed underneath the plumbing pipe was full of wastewater.
- h. A bag of onions was stored directly on the floor.
- i. There was debris and dried sauces on the hinges of the food preparation cooler, grease on the cooler insert cover and grime on the cooler vents.
- j. There was grease and grime build-up under the equipment and on the equipment wheels and legs.
- k. There was grease and soot build-up on the non-stick pans stored on the stove shelf.
- l. There was debris, grease and dirty green tape on the sauce bottles.
- m. Microwave surfaces were debris and grease laden.
- n. Saran wrap used to cover the rice bowls was not changed for several days.
- o. Scratches and brown stains were on the clear plastic food storage containers.
- p. Soot and grease were observed on the exterior of large soy sauce buckets.
- q. Utensils were stored with the business end up.
- r. There was grime, grease and/or debris accumulating on the grease trap exterior and kitchen walls, baseboards and hard to reach areas of the floor.

- s. The grease interceptor cannot manage the acute volume of three large containers of greasy water from soaking the BBQ grill plates all at once. There were no records of the grease trap cleaning available.
- t. The tin cat mouse traps were covered with debris and grease and pest control records were not available.
- u. The back door was propped open and screen door was broken.
- v. The lighting was inadequate for cooking in the dining room.
- w. There was a hole in the wall beside the kitchen handwashing sink.
- x. The self-closing mechanism for the staff washroom door was not operational; the door opens up into the kitchen.
- y. Toilet paper in the staff washroom was not stored in a dispenser.
- z. There was heavy dust and grease accumulation on the dining room ceiling, floor, and walls due to insufficient ventilation and cleaning.
- aa. The cleaning schedule was not being followed and the dishwasher and food storage temperature charts were not filled in.

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 aprons were covered with grease and debris. This is in contravention of the Food Regulation AR 31/2006, section 30 (1) (b), which states that: A food handler must exhibit cleanliness and good personal hygiene.
- b. The mop sink in the staff washroom with dual tap connector was hard to switch to handwashing mode so staff were unable to wash hands after using the washroom. This is in contravention of the Food Regulation AR 31/2006, section 30 (1) (d), which states that: A food handler must wash hands as often as necessary to prevent the contamination of food or food areas.
- c. There was no soap in the staff washroom for handwashing. 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. Dishes and utensils manually washed at the service station sink were not sanitized. 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.
- e. There was grease and debris build-up on the dishwasher's interior surfaces which prevented the dishes from being properly washed and sanitized. 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. The dishwasher racks were blackened and had a few broken corners. 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. The service station handwashing sink plumbing was leaking and a container placed underneath the plumbing pipe was full of wastewater. This is in contravention of the Food Regulation AR 31/2006, section 17 (1) (a), 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.
- h. A bag of onions was stored directly on the floor. 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 (a) protected from contamination, and (b) handled in a sanitary manner.
- i. There was debris and dried sauces on the hinges of the food preparation cooler, grease on the cooler insert cover and grime on the cooler vents. 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.
- j. There was grease and grime build-up under the equipment and on the equipment wheels and legs. 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. There was grease and soot build-up on the non-stick pans stored on the stove shelf. 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.
- l. There was debris, grease and dirty green tape on the sauce bottles. Food debris and grease build-up on the white microwave. 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.
- m. Microwave surfaces were debris and grease laden. 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. Saran wrap used to cover the rice bowls was not changed for several days. 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. Scratches and brown stains were on the clear plastic food storage containers. 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. Soot and grease were observed on the exterior of large soy sauce buckets. 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. Utensils were stored with the business end up. 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 kept in good working order and condition.
- r. Dust and grease build-up on the dining room ceiling, floor and walls. 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.
- s. There was grime, grease and/or debris accumulating on the grease trap exterior and kitchen walls, baseboards and hard to reach areas of the floor. 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 tin cat mouse traps were covered with debris and grease and pest control records were not available. This is in contravention of the Food Regulation AR 31/2006, section 21 (1)(2), which states that: Subject to subsection (1.1), a commercial food establishment must be kept free of pests and of conditions that lead to the harbouring or breeding of pests and a written record of all pest control measures used in the commercial food establishment and surrounding area, premises and facilities referred to in subsections (1) and (1.1) must be maintained.

- u. The back door was propped open and screen door was broken. This is in contravention of the Food Regulation AR 31/2006, section (17) (2), which states that: Subject to subsection (2.1), the operator must ensure that the commercial food establishment is constructed to control the entry of pests.
- v. The lighting was inadequate for cooking in the dining room. This is in contravention of the Food Regulation AR 31/2006, section (17) (1)(f)(iii), which states that: An operator must ensure that, before operation of the commercial food establishment commences, the commercial food establishment is equipped with lighting that is adequate in intensity to enable the sanitary operation and maintenance of the food handling areas.
- w. There was a hole in the wall beside the kitchen handwashing sink. This is in contravention of the Food Regulation AR 31/2006, section (17) (1) (a), 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.
- x. The self-closing mechanism for the staff washroom door was not operational; the door opens up into the kitchen. This is in contravention of the Food Regulation AR 31/2006, section (17) (1) (a), 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.
- y. Toilet paper in the staff washroom was not stored in a dispenser. 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.
- z. There was heavy dust and grease accumulation on the dining room ceiling, floor, and walls due to insufficient ventilation and cleaning. This is in contravention of the Food Regulation AR 31/2006, section 17 (1) (f) (iv), An operator must ensure that, before operation of the commercial food establishment commences, the commercial food establishment is equipped with a properly operating means of providing ventilation to food handling areas that are subject to the generation or accumulation of odours, fumes, steam, vapours, smoke or excessive heat.
- aa. The cleaning schedule was not being followed and the dishwasher and food storage temperature charts were not filled in. 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. Provide staff with clean aprons daily.
- b. Repair the staff washroom handwashing sink and ensure staff properly handwash after using the washroom.
- c. Degrease, clean and sanitize the dishwasher and racks and replace all broken racks.
- d. Wash and sanitize all dishes and utensils in the dishwasher.
- e. Repair or replace the service station handwashing sink wastewater plumbing line to stop the leak.
- f. Store all foods at least 6 inches off the floor.
- g. Replace the saran wrap on the rice bowl every 2 hours.
- h. Replace all food containers and pans that cannot be cleaned.
- i. Store utensils with the business end down.
- j. Clean and sanitize all surfaces and equipment and maintain in a clean and sanitary state hereafter.
- k. Properly clean the dining room ceiling, walls and floor to remove dust and grease.
- l. Clean the tin cat mouse trap surfaces and provide pest control reports for review.
- m. Keep the back door closed at all times or repair the back screen door so it can be used.
- n. Properly dispose of the greasy water used to soak Korean BBQ grill plates ensuring that the plumbing system is not overloaded.
- o. Provide a toilet paper dispenser and fix the self-closing mechanism on the staff washroom door.
- p. Properly implement the cleaning schedule and have it signed off by management daily following work completion. Check and record coolers and freezers temperatures and dishwasher sanitizing concentration.
- q. Increase the lighting in the dining room area so it is all well-lit.
- r. Repair the wall by the handwashing sink so it is smooth, impervious to moisture and easy to clean.
- s. Retain the services of a qualified technician to re-assess the dining room area ventilation system with regards to the volume of grease laden cooking at tables throughout the dining room. Follow through with all requirements/recommendations to correct deficiencies. Provide documentation from City of Calgary - Safety Codes confirming that the ventilation is adequate for cooking in the dining room.
- t. Schedule and complete a Compliance Review Hearing with Alberta Health Services, Environmental Public Health management.

2. The work referred to in paragraph 1 (a-p) shall be completed **immediately**.
3. The work referred to in paragraph 1 (q-t) shall be completed by **June 23, 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, May 12, 2023

Confirmation of a verbal order issued to Sanghyeop Lee on May 10, 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>