

## ORDER OF AN EXECUTIVE OFFICER

**To:** 2223663 Alberta Ltd.  
"the Owner"

Changgeon Kim  
"the Owner"

**RE:** The food establishment located in Calgary, Alberta and municipally described as:  
Kim's Katsu  
2C- 314 10 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. Meat and seafood were being thawed on top of a chest freezer at room temperature.
- b. The handwashing sink located in the mechanical space was not used by staff. A bag of empty cans was placed in the handwashing sink. The handwashing sink was also not easily accessible for the kitchen staff. All staff were using the three-compartment sink for handwashing.
- c. The kitchen staff were wearing the same pair of gloves while food handling, washing dishes and cleaning.
- d. The kitchen staff lack necessary food handling knowledge. A staff member donned a pair of gloves on top of the first pair of gloves in order to save the first pair of gloves to return to food handling. This happened after instruction was given to the owner on proper glove use procedure.
- e. Cardboard was used as floor mats by the three-compartment sink.
- f. The ceiling tiles in the kitchen were acoustic and not cleanable. Some were stained.
- g. There was a thick layer of grease and grime build up on the ventilation hood filters.

- h. Under tables, equipment and hard to reach areas, there was a thick layer of dirt mixed with grease and grime.

**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. Meat and seafood were being thawed on top of a chest freezer at room temperature. This is in contravention of the Food Regulation AR 31/2006, section 24, which states that: All food handling in a commercial food establishment must be done in a manner that makes the food safe to eat.
- b. The handwashing sink located in the mechanical space was not used by staff. A bag of empty cans was placed in the handwashing sink. The handwashing sink was also not easily accessible for the kitchen staff. All staff were using the three-compartment sink for handwashing. This is in contravention of the Food Regulation AR 31/2006, section 17(1) (e), which states that: The handwashing stations are adequate in number and situated so as to ensure convenient access by all food handlers.
- c. The kitchen staff were wearing the same pair of gloves while food handling, washing dishes and cleaning. This is in contravention of the Food Regulation AR 31/2006, section 24, which states that: All food handling in a commercial food establishment must be done in a manner that makes the food safe to eat.
- d. The kitchen staff lack necessary food handling knowledge. A staff member donned a pair of gloves on top of the first pair of gloves in order to save the first pair of gloves to return to food handling. This happened after instruction was given to the owner on proper glove use procedure. This is in contravention of the in contravention of the Food Retail and Foodservices Code, 2003 section 6.3.2, which states that: Every operator of a food establishment must ensure that food handlers have the necessary knowledge and skills to enable them to handle food hygienically.
- e. Cardboard was used as floor mats by the three-compartment sink. This is in contravention of the Food Retail and Foodservices Code, 2003 section 2.4.2 (a)(i)(ii) and (c), which states that: In areas where the floor is subject to moisture (such as food preparation or processing areas, walk-in coolers, washrooms, and areas subject to flushing or spray cleaning), the floor should be: durable, easily cleanable and non-slip; constructed of an impervious material that is able to withstand regular wet washing, such as tile or epoxy resin. Rubber or plastic mats excluding carpet or other similar floor coverings applied to the floor should be designed for easy removal, cleaning and sanitizing, and made of a nonabsorbent material.
- f. The ceiling tiles in the kitchen were acoustic and not cleanable. Some were stained. This is in contravention of the Food Regulation AR 31/2006, section 17 (1)(a)(b), 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, is designed so as to facilitate the effective cleaning and sanitizing of it and of all equipment, utensils and surfaces with which food comes into contact in it.

- g. There was a thick layer of grease and grime build up on the ventilation hood 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.
- h. Under tables, equipment and hard to reach areas, there was a thick layer of dirt mixed with grease and grime. 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.

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 staff use a proper thawing method. Thaw frozen foods in refrigerated units at 4C or colder or under cold running water.
  - b. Ensure staff are trained on proper glove use procedures.
  - c. Install a separate handwashing sink in the kitchen near the cooking and cutting area. Ensure the handwashing sink is not obstructed.
  - d. Ensure all staff are properly trained with safe food handling knowledge. All staff must take the Alberta Food Safety Basics Interactive course: [Safe Healthy Environments \(myabsorb.ca\)](https://myabsorb.ca)
  - e. Remove cardboard on the floor. Use only water resistant and cleanable floor mats.
  - f. Replace all acoustic ceiling tiles in the kitchen with ceiling tiles that are water resistant, easily cleanable and durable.
  - g. Clean the ventilation hood oil filters weekly.
  - h. Thoroughly clean all the areas in the kitchen especially under the tables, equipment and hard to reach areas.
2. The work referred to in paragraph 1 (a-b) shall be completed **immediately**.
3. The work referred to in paragraph 1 (c-h) shall be completed by **September 11, 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.

Confirmation of a verbal order issued to Changgeon Kim on August 23, 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](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 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/albertakings-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](http://www.albertahealthservices.ca/eph.asp)