

ORDER OF AN EXECUTIVE OFFICER

To: Leung Ky Meat & Seafood Ltd.
"the Owner"

Chi Loung
"the Owner"

Mai Lam
"the Owner"

RE: The food establishment located in Calgary, Alberta and municipally described as:
Leung Ky Meat
A-1919 31 Street SE

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 basin of the hand washing sink was inaccessible as it was filled with various items including the internal organ from an animal, a sponge, a bottle of dish soap, used gloves, a strainer and a plastic scoop.
- b. The paper towel dispenser in the staff washroom was empty.
- c. The paper towel dispenser at the handwashing sink was broken and missing a cover.
- d. Dirty cleaning cloths were stored in a bucket of stagnant dirty water.
- e. A piece of raw pork was stored directly on a piece of reused cardboard in the walk-in cooler.
- f. Dirty utensils were stored in a bucket below the meat cutting table.
- g. Water was leaking from the base of the front display cooler.
- h. Several light fixtures in the meat cutting area were missing shatterproof covers.
- i. There was an accumulation of grease, grime, and food debris on surfaces and equipment throughout the food facility, including but not limited to: floors, walls, under and behind equipment, the interior of the walk-in cooler (including walls, floor and shelves), high touch surfaces, stove surfaces, and plastic storage crates.

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 basin of the hand washing sink was inaccessible as it was filled with various items including the internal organ from an animal, a sponge, a bottle of dish soap, used gloves, a strainer and a plastic scoop. This is in contravention of the Food Regulation AR 31/2006 section 17(1)(e) which states that: An operator must ensure that a commercial food

establishment has handwashing stations, adequate in number and location, to ensure convenient access to all food handlers.

- b. The paper towel dispenser in the staff washroom was empty. This is in contravention of the Food Regulation AR 31/2006 section 30(4), which states that: The hand washing stations referred to in section 17(1)(e) must be maintained and kept supplied.
- c. The paper towel dispenser at the handwashing sink was broken and missing a cover. 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.
- d. Dirty cleaning cloths were stored in a bucket of stagnant dirty water. 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. A piece of raw pork was stored directly on a piece of reused cardboard in the walk-in cooler. This is in contravention of the Food Regulation AR 31/2006 section 23(1), 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.
- f. Dirty utensils were stored in a bucket below the meat cutting table. 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 (a) kept in good working order and condition, and (b) maintained in a manner that ensures the safe and sanitary handling of food.
- g. Water was leaking from the base of the front display cooler. 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.
- h. Several light fixtures in the meat cutting area were missing shatterproof covers. This is in contravention of the Food Regulation AR 31/2006 Section 23(1), 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 an accumulation of grease, grime, and food debris on surfaces and equipment throughout the food facility, including but not limited to: floors, walls, under and behind equipment, the interior of the walk-in cooler (including walls, floor and shelves), high touch surfaces, stove surfaces, and plastic storage crates. 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 that all hand wash stations are accessible and stocked with liquid soap and single-use paper towel.
 - b. Replace or repair the paper towel dispenser.
 - c. Ensure that used cleaning cloths are submerged in an approved sanitizer solution (i.e. 100 part per million bleach solution or 200 part per million quaternary ammonium compounds) between uses.
 - d. Remove the cardboard from all storage shelves. Store food on smooth, impervious, easily cleanable food grade surfaces or packaging. Never store raw meat or other foods directly on cardboard.
 - e. Ensure that all knives and utensils are cleaned and sanitized and stored in a manner that prevent contamination.
 - f. Repair the display cooler to stop the leak. Ensure that it is operating as per the manufactures specifications.
 - g. Obtain and install shatterproof covers on all light fixtures in the meat cutting area.
 - j. Thoroughly clean and sanitize all surfaces and equipment throughout the food establishment which includes, but is not limited to: : floors, walls, under and behind equipment, the interior of the walk-in cooler (including walls, floor and shelves), high touch surfaces, stove surfaces, and plastic storage crates.
 - k. 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. The sanitation program must be submitted to an Alberta Health Services Executive Officer for review.

2. The work referred to in paragraph 1(a-e) shall be completed **immediately**. The work referred to in paragraph 1(f-j) shall be completed by **August 4, 2021**, and the work referred to in paragraph 1(k) shall be completed by **August 6, 2021**.

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, July 29, 2021

Confirmation of a verbal order issued to Don Luong on July 28, 2021.

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>

Copy: City of Calgary Business Licensing

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www.albertahealthservices.ca/eph.asp