

ORDER OF AN EXECUTIVE OFFICER

To: Prairie West Specialty Meats Inc.
"the Owner"

The Gour-mart Ltd.
"the Owner"

Taras Formesky
"the Owner"

Heather Formesky
"the Owner"

Greg Quaile
"the Owner"

RE: The food establishment located in Calgary, Alberta and municipally described as:
Prairie West Specialty Meat/The Gour-mart Ltd.
7930 Bowness Road 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. Four bags of chicken were thawing in a container at room temperature and chicken measured 9.6 degrees Celsius.
- b. Two bags of chicken were thawing in 25.4 degrees Celsius water and chicken measured 25.1 degrees Celsius.
- c. Large amounts of meats were stored in the cutting room. The cutting room ambient temperature measured between 14 to 17 degrees Celsius. The meats were measured between 11.6 to 15.1 degrees Celsius.
 - Pre-packaged ribs were measured 15.1 degrees Celsius.
 - Pre-packaged ground beef was measured between 13.8 to 14.0 degrees Celsius.
 - Pre-packaged chicken measured 12.8 degrees Celsius.
 - A container of ground beef and other beef pieces measured 11.9 degrees Celsius.
 - Pork measured 12.5 degrees Celsius.
 - Pre-packaged beef roast measured 11.6 degrees Celsius.
- d. Three stacks of pre-packaged chicken were left in the cutting room after delivery. The temperature of the chicken was measured between 10.4 to 11.0 degrees Celsius.

- e. Pre-packaged bacon was stored at room temperature in the front packaging room. The temperature of the bacon was between 12.0 to 16.3 degrees Celsius.
- f. The band saw was not cleaned and sanitized after use and there was dried up brown meat pieces around the band saw rimmed wheel.
- g. There was no record keeping for bacon and sausage processing, including but not limited to nitrite concentration, internal temperatures, cooling schedule and batch numbers.
- h. There was no hot water supplied to the handwashing sink near the walk-in cooler and there were no paper towels at the handwashing sink near the cutting tables.
- i. A roll of plastic bags, a bag of sugar, and other spices were stored directly on downstairs storage room floor.
- j. There were black flies inside the facility and numerous black flies surrounding exterior inedible waste meat bins and garbage bins.
- k. There were no QUAT sanitizer test strips and sanitizer was not being tested daily.
- l. There were sausages and debris build-up on the meat smoker floor.
- m. There was smoke stain build-up on the walk-in cooler door in the meat smoker room.
- n. There was a buildup of grime on the front area walk-in freezer surfaces and the front packaging room floors.
- o. There was an accumulation of water and debris on the meat smoker room floor.
- p. There was smoke stain buildup on the meat smoker room ceiling and walls.
- q. There was food debris buildup on the downstairs dry storage area surfaces.
- r. There was dried debris buildup on the black storage crates.
- s. There was grime buildup on the front package room floor.
- t. There were missing floor tiles throughout the front package room.
- u. There was a hole in the meat smoker room and downstairs storage room ceilings
- v. There was spray foam insulation on the brick wall near the back entrance.

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. Four bags of chicken were thawing in a container at room temperature and chicken measured 9.6 degrees Celsius. This is in contravention of the Food Regulation AR 31/2006 of 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. Two bags of chicken were thawing in 25.4 degrees Celsius water and chicken measured 25.1 degrees Celsius. This is in contravention of the Food Regulation AR 31/2006 of 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.
- c. Large amounts of meats were stored in the cutting room. The cutting room ambient temperature measured between 14 to 17 degrees Celsius. The meats were measured between 11.6 to 15.1 degrees Celsius.
 - Pre-packaged ribs were measured 15.1 degrees Celsius.
 - Pre-packaged ground beef was measured between 13.8 to 14.0 degrees Celsius.
 - Pre-packaged chicken measured 12.8 degrees Celsius.

- A container of ground beef and other beef pieces measured 11.9 degrees Celsius.
- Pork measured 12.5 degrees Celsius.
- Pre-packaged beef roast measured 11.6 degrees Celsius.

This is in contravention of the Food Regulation AR 31/2006 of section 25(1)(a)(b) which states that: All high-risk foods must be stored, displayed and transported at a temperature of not more than 4°C or such higher temperature, or not less than 60°C or such lower temperature as an executive officer stipulates under subsection (4).

- d. Three stacks of pre-packaged chicken were left in the cutting room after delivery. The temperature of the chicken was measured between 10.4 to 11.0 degrees Celsius. This is in contravention of the Food Regulation AR 31/2006 of section 25(1)(a)(b) which states that: All high-risk foods must be stored, displayed and transported at a temperature of not more than 4°C or such higher temperature, or not less than 60°C or such lower temperature as an executive officer stipulates under subsection (4).
- e. Pre-packaged bacon was stored at room temperature in the front packaging room. The temperature of the bacon was between 12.0 to 16.3 degrees Celsius. This is in contravention of the Food Regulation AR 31/2006 of section 25(1)(a)(b) which states that: All high-risk foods must be stored, displayed and transported at a temperature of not more than 4°C or such higher temperature, or not less than 60°C or such lower temperature as an executive officer stipulates under subsection (4).
- f. The band saw was not cleaned and sanitized after use and there was dried up brown meat pieces around the band saw rimmed wheel. 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. There was no record keeping for bacon and sausage processing, including but not limited to nitrite concentration, internal temperatures, cooling schedule and batch numbers. This is in contravention of the Food Regulations AR31/2006, 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.
- h. There was no hot water supplied to the handwashing sink near the walk-in cooler and there were no paper towels at the handwashing sink near the cutting tables. 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.
- i. A roll of plastic bags, a bag of sugar, and other spices were stored directly on downstairs storage room 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 protected from contamination and handled in a sanitary manner.
- j. There were back flies inside the facility and numerous black flies surrounding exterior inedible waste meat bins and garbage bins. This is in contravention of the Food Regulation

AR 31/2006 section 21(1), which states that: Subject to subsection (1.1), a commercial food establishment and any surrounding area, premises or facilities supporting the food establishment must be kept free of pests and of conditions that lead to the harbouring or breeding of pests.

- k. There were no QUAT sanitizer test strips and sanitizer was not being tested daily. This is in contravention of the Food Regulation AR 31/2006, section 28(1) and 29(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 and A commercial food establishment must have written procedures designed to ensure its safe and sanitary operation and maintenance.
- l. There were sausages and debris build-up on the meat smoker 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.
- m. There was smoke stain build-up on the walk-in cooler door in the meat smoker room. 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. There was a build-up of grime on the front area walk-in freezer surfaces and the front packaging room floors. 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. There was an accumulation of water and debris on the meat smoker room 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.
- p. There was smoke stain build-up on the meat smoker room ceiling 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.
- q. There was food debris build-up on the downstairs dry storage area surfaces. 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.

- r. There was dried debris build-up on the black 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.
- s. There was grime buildup on the front package room 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. There were missing floor tiles throughout the front package room. This is in contravention of the Food Regulation AR 31/2006, section 17(1)(a): An operator must ensure that, before operation of the commercial food establishment commences, the commercial food establishments of sound construction and in a good state of repair.
- u. There was a hole in the meat smoker room and downstairs storage room ceilings. This is in contravention of the Food Regulation AR 31/2006, section 17(1)(a): An operator must ensure that, before operation of the commercial food establishment commences, the commercial food establishments of sound construction and in a good state of repair.
- v. There was spray foam insulation on the brick wall near the back entrance. This is in contravention of the Food Regulation AR 31/2006, section 17(1)(a): An operator must ensure that, before operation of the commercial food establishment commences, the commercial food establishments of sound construction and in a good state of repair.

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. Discard all foods that were kept in cutting room, packaging room and chicken in the smoke room.
 - b. Ensure all perishable foods are stored and displayed at 4 degrees Celsius or below.
 - c. Do not thaw foods at room temperature or in hot/warm water. Use one of the following approved methods to thaw foods: thaw in the cooler, or completely submerged under running cold water, or during the cooking process, or in the microwave only if cooked or consumed right away.
 - d. Thoroughly clean and sanitize all surfaces and equipment and follow the facility daily/weekly/monthly cleaning schedule to maintain the food establishment in a clean and sanitary state hereafter.
 - e. Implement and maintain proper clean-in-place methods for equipment and surfaces.

- f. Repair the handwashing sink hot water tap and ensure the hot water supply is restored.
- g. Ensure the handwashing sinks are supplied with liquid soap and paper towels for handwashing.
- h. Record all bacon and sausage processing procedures and use only approved bacon and sausage recipes. Maintain procedures and records onsite.
- i. Store all food and food items at least 6 inches off the floor.
- j. Repair the wall, ceilings, and floor so they are smooth, impervious to moisture and easy to clean.

2. The work referred to in paragraph 1 (a to i) shall be completed by **immediately**.

3. The work referred to in paragraph 1 (j) shall be completed by **July 5, 2024**.

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, June 17, 2024

Confirmation of a verbal order issued to Eric Sandoval on June 14, 2024.

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.

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>

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