

## **ORDER OF AN EXECUTIVE OFFICER NOTICE OF CLOSURE**

**To:** Kaybee Foods Canada Inc.  
Idowu Bolatito-Bello  
Oluwakemi Bolatito-Bello  
“the Owner”

**RE:** The food establishment located in Edmonton, Alberta and municipally described as:  
Bulk Buy, 4120 97 Street NW, T6E 5Y6.

**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. All food that needs to be kept frozen in order to maintain its fitness for human consumption was not maintained in a frozen state while being stored – the walk-in freezer was 4 degrees Celsius inside.
- b. Vegetables such as peppers were subject to contamination from raw meat juices and other contaminants in storage.
- c. There was no soap and/or paper towel available at the designated handsink in the meat processing area.
- d. Handwash sinks/facilities were inadequate in number and/or location: staff did not have nearby access to handwashing supplies or designated handwashing sinks in areas conducting active food handling activities.
- e. No ready-made sanitizer was available for used dirty cloth storage or clean-in-place measures of food equipment. Spray bottles contained no measurable concentration of a food grade sanitizer.
- f. The sanitizer test strips to test proper sanitizer concentration were not located during the inspection or provided upon request.
- g. Packages of meats, fish, vegetables (peppers), dry food ingredients were not covered to prevent contamination in the cold holding units, the warehouse, in customer sales area, and in storage. Several packages of meat were observed with ripped and torn packaging exposing the meat content within to contamination.
- h. Improper packaging or incomplete vacuum sealing of packaged meats was observed: freezer burned meats had packaging full of air and ice crystals.
- i. Food equipment was broken and not maintained in good repair such as containers and chest freezers.
- j. In the walk-in freezer, food intended for human consumption was stored in garbage bags made with plastic that was not food grade.

- k. Chemical spray bottles were not labelled to as to disclose contents and prevent mixing of chemicals.
- l. Meats, fish, and re-packaged food items/ingredients for purchase in the retail area were observed with no labelling on the package or the label did not indicate their source or the name of the place that re-packaged it.
- m. Food was improperly stored in an unsanitary condition such as: dry food items were stored directly on the dirty floor and food was stored in a decommissioned walk-in cooler that was not cleaned and left in a dirty condition.
- n. Food equipment was stored in an unsanitary manner when not in use such as: a cutting board was stored in direct contact with the dirty floor and a knife/cleaver was stored in a dirty and used state on the counter when not in use.
- o. Improper clean-in-place procedures were observed. Inconsistent, infrequent, and inadequate sanitization and cleaning of food equipment was observed that includes but is not limited to:
  - Food equipment had been left used and dirty, with blood product contaminating exteriors of food equipment surfaces - with no cleaning or sanitizing after use conducted.
  - The walk-in cooler was turned off but not cleaned/sanitized once decommissioned: dirty, unfinished wood surfaces, rotten peppers on the floor, what appears to be blood pooled and dried on the ground were observed within.
  - There were other multiple coolers/freezers malfunctioning. The cold holding units were not cleaned and sanitized before unplugging the cold holding units. A strong odor was detected when the room temperature cold holding units were opened.
  - Other food equipment exhibited build-up of food and debris were observed that include and but were not limited to shelving, chest freezers, interior of cold holding units, doors, door handles, light switches, tables, food equipment, containers to hold meat, display freezers, scales, etc., were not maintained in a sanitary manner. Blood spills were found throughout warehouse area (dried) and on equipment without cleaning.
- p. Inconsistent, infrequent, and cleaning of areas within the food facility was observed that includes but is not limited to:
  - The floors in hard-to-reach areas of the dishwashing area and the meat facility are dirty, the warehouse floors were dirty with heavy build up of grime and dirt.
  - The bathrooms were not clean: the toilets, sinks, doors, door edges, and light switches.
- q. The following areas were not equipped with enough lighting that is adequate in intensity to enable the sanitary operation and maintenance of the food handling area such as:
  - The inside the walk-in cooler and freezers,
  - The meat processing room,
  - The dishwashing room,
  - Within the warehouse.
- r. Insect activity and insects were observed in dry food ingredients stored within the warehouse and within food items stored on display in the customer sales area.
- s. Mouse droppings were observed in a corner under and around shelving in the warehouse.
- t. The warehouse/food handling area had the overhead door left open allowing for the entry of pests, hot air humid air, and dirt/dust from outside.
- u. The weatherstripping on the overhead doors and exterior exit doors were missing, were damaged, or were not maintained in a state of good repair.
- v. There were no current written pest control reports available when requested.

- w. Open food handling and open food storage is occurring in an area that does not have walls or floors that are constructed in a manner that is smooth, cleanable, nonabsorbent, or durable.
- x. Written cleaning schedules for staff to sign were observed on the walls, many were not filled out and/or signed recently.

**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. All food that needs to be kept frozen in order to maintain its fitness for human consumption was not maintained in a frozen state while being stored – the walk-in freezer was 4 degrees Celsius inside; which is in contravention of which is in contravention of **Section 25(2) of the Food Regulation, AR 31/2006**, which states that: **25(2)** All food that needs to be kept frozen in order to maintain its fitness for human consumption must be and remain frozen while being stored, displayed, packaged or transported.
- b. Vegetables such as peppers were subject to contamination from raw meat juices and other contaminants in storage; which is in contravention of **Section 23 of the Food Regulation, AR 31/2006**, which states that: **23(1)** 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. **23(2)** Subject to any procedure involved in disposing of it that is otherwise in accordance with the law, food that has become contaminated or otherwise unfit for human consumption must not be served, offered for sale, processed, packaged, displayed or stored for human consumption.
- c. There was no soap and/or paper towel available at the designated handsink in the meat processing area; which is in contravention of **Section 30 of the Food Regulation, AR 31/2006**, which states that: **30(1)** A food handler must (a) wear clean clothing and footwear, (b) exhibit cleanliness and good personal hygiene, (c) ensure that food is not contaminated by hair, (d) wash hands as often as necessary to prevent the contamination of food or food areas, (e) refrain from smoking in a food area, and (f) refrain from any other conduct that could result in the contamination of food or a food area. **30(2)** A person must not work as a food handler if prohibited from working by or under the Communicable Diseases Regulation (AR 238/85). **30(3)** The operator must ensure that subsections (1) and (2) are complied with. **30(4)** The handwashing stations referred to in section 17(1)(e) must be maintained and kept supplied.
- d. Handwash sinks/facilities were inadequate in number and/or location: staff did not have nearby access to handwashing supplies or designated handwashing sinks in areas conducting active food handling activities; which is in contravention of **Section 17(1)(e)(i) and Section 30(1) of the Food Regulation, AR 31/2006**, which states that: **17(1)** An operator must ensure that, before operation of the commercial food establishment commences, the commercial food establishment (e)has handwashing stations that are adequate in number and situated so as to ensure convenient access by all food handlers, and (i) supplied with hot and cold running water that is safe for human consumption and available in quantities sufficient to meet the needs of the commercial food establishment. And **Section 30(1)** A food handler must (a) wear clean clothing and footwear, (b) exhibit cleanliness and good personal hygiene, (c) ensure that food is not contaminated by hair, (d) wash hands as often as necessary to prevent the contamination of food or food areas,

- (e) refrain from smoking in a food area, and (f) refrain from any other conduct that could result in the contamination of food or a food area.
- e. No ready-made sanitizer was available for used dirty cloth storage or clean-in-place measures of food equipment. Spray bottles contained no measurable concentration of a food grade sanitizer; which is in contravention of **Section 28(1) and Section 28(2) of the Food Regulation, AR 31/2006**, which states that: **28(1)** A commercial food establishment must have all the facilities, equipment and utensils that are necessary to ensure its safe operation and maintenance. **(2)** 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 sanitizer test strips to test proper sanitizer concentration were not located during the inspection or provided upon request; which is in contravention of **Section 28(1), 28(2), and 28(3) of the Food Regulation, AR 31/2006**, which states that: **28(1)** A commercial food establishment must have all the facilities, equipment and utensils that are necessary to ensure its safe operation and maintenance. **28(2)** 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. **28(3)** 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. Packages of meats, fish, vegetables (peppers), dry food ingredients were not covered to prevent contamination in the cold holding units, the warehouse, in customer sales area, and in storage. Several packages of meat were observed with ripped and torn packaging exposing the meat content within to contamination; which is in contravention of **Section 23 of the Food Regulation, AR 31/2006**, which states that: **Section 23(1)** 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. **(2)** Subject to any procedure involved in disposing of it that is otherwise in accordance with the law, food that has become contaminated or otherwise unfit for human consumption must not be served, offered for sale, processed, packaged, displayed or stored for human consumption.
- h. Improper packaging or incomplete vacuum sealing of packaged meats was observed: freezer burned meats had packaging full of air and ice crystals; which is in contravention of **Section 23 of the Food Regulation, AR 31/2006**, which states that: **23(1)** 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. **(2)** Subject to any procedure involved in disposing of it that is otherwise in accordance with the law, food that has become contaminated or otherwise unfit for human consumption must not be served, offered for sale, processed, packaged, displayed, or stored for human consumption.
- i. Food equipment was broken and not maintained in good repair such as containers and chest freezers; which is in contravention of **Section 18(a) and 17 (1)(a)(b)(c) of the Food Regulation, AR 31/2006**, which states that: **18** An operator must ensure that (a) all equipment and utensils used in the commercial food establishment and all surfaces in it with which food comes into contact are entirely constructed or manufactured from materials that are suitable for their intended purpose, durable, easily cleanable and free from any

undesirable substance. AND **Section 17(1)** An operator must ensure that, before operation of the commercial food establishment commences, the commercial food establishment (a) is of sound construction and in a good state of repair, (b) 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, (c) is designed so as to ensure the safe and sanitary handling of food in it.

- j. In the walk-in freezer, food intended for human consumption was stored in garbage bags made with plastic that was not food grade; which is in contravention of **Section 23(1) of the Food Regulation, AR 31/2006**, which states that: **23(1)** 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.
- k. A chemical spray bottle was not labelled to as to disclose contents and prevent mixing of chemicals; which is in contravention of **Section 20(2) of the Food Regulation, AR 31/2006**, which states that: **20(2)** All chemicals, cleansers and other similar agents associated with or required for the operation or maintenance of the food areas must be stored (a) in containers that are not intended to be used to store food and that are clearly labelled to identify their contents, and (b) in such a manner as to prevent the contamination of any food or food area.
- l. Meats, fish, and re-packaged food items/ingredients for purchase in the retail area were observed with no labelling on the package or the label did not indicate their source or the name of the place that re-packaged it; which is in contravention of **Sections 22(1) and 22(2) of the Food Regulation, AR 31/2006**, which states that: **22(1)** Subject to this section, a commercial food establishment must obtain all food that is liable under law to inspection by the Government of Canada or Alberta or by an agency of either from a source that is subject to inspection by that entity. **(2)** Subsection (1) does not apply to a food establishment that lawfully provides cutting and wrapping services for uninspected meat, but such meat must be clearly labelled, adequately separated from all other food and identified as not for public consumption to the satisfaction of the executive officer.
- m. Food was improperly stored in an unsanitary condition such as: dry food items were stored directly on the dirty floor and food was stored in a decommissioned walk-in cooler that was not cleaned and left in a dirty condition; which is in contravention of **Section 23(1) of the Food Regulation, AR 31/2006**, which states that: **23(1)** 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.
- n. Food equipment was stored in an unsanitary manner when not in use such as: a cutting board was stored in direct contact with the dirty floor and a knife/cleaver was stored in a dirty and used state on the counter when not in use; which is in contravention of **Section 28(2) of the Food Regulation, AR 31/2006**, which states that: **28(2)** 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. Improper clean-in-place procedures were observed. Inconsistent, infrequent, and inadequate sanitization and cleaning of food equipment was observed that includes but is not limited to: food equipment had been left used and dirty, with blood product

contaminating exteriors of food equipment surfaces - with no cleaning or sanitizing after use conducted, the walk-in cooler was turned off but not cleaned/sanitized once decommissioned: dirty, unfinished wood surfaces, rotten peppers on the floor, what appears to be blood pooled and dried on the ground were observed within, there were other multiple coolers/freezers malfunctioning, the cold holding units were not cleaned and sanitized before unplugging the cold holding units. A strong odor was detected when the room temperature cold holding units were opened, other food equipment exhibited build-up of food and debris were observed that include and but were not limited to shelving, chest freezers, interior of cold holding units, doors, door handles, light switches, tables, food equipment, containers to hold meat, display freezers, scales, etc., were not maintained in a sanitary manner. Blood spills were found throughout warehouse area (dried) and on equipment without cleaning; which is in contravention of **Section 28(1) and Section 28(2) of the Food Regulation, AR 31/2006**, which states that: **28(1)** A commercial food establishment must have all the facilities, equipment and utensils that are necessary to ensure its safe operation and maintenance. **(2)** 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. **(3)** 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.

- p. Inconsistent, infrequent, and cleaning of areas within the food facility was observed that includes but is not limited to: The floors in hard-to-reach areas of the dishwashing area and the meat facility are dirty, the warehouse floors were dirty with heavy build up of grime and dirt, the bathrooms were not clean: the toilets, sinks, doors, door edges, and light switches. which is in contravention of **Section 28(2) and Section 30(1)(4) of the Food Regulation, AR 31/2006**, which states that: **28(2)** 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. AND **Section 30(1)** A food handler must **(4)** The handwashing stations referred to in section 17(1)(e) must be maintained and kept supplied.
- q. The following areas were not equipped with enough lighting that is adequate in intensity to enable the sanitary operation and maintenance of the food handling area such as: the inside the walk-in cooler and freezers, the meat processing room, the dishwashing room, within the warehouse; which is in contravention of **Section 17(1)(iii) of the Food Regulation, AR 31/2006**, which states that: **17(1)** An operator must ensure that, before operation of the commercial food establishment commences, the commercial food establishment **(iii)** equipped with lighting that is adequate in intensity to enable the sanitary operation and maintenance of the food handling areas.
- r. Insect activity and insects were observed in dry food ingredients stored within the warehouse and within food items stored on display in the customer sales area; which is in contravention of **Section 21 and Section 23 of the Food Regulation, AR 31/2006**, which states that: **21(1)** 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. (1.1) The following must be kept reasonably free of pests and of conditions that lead to the harbouring or breeding of pests: (a) any surrounding area, premises or facilities supporting a commercial food establishment, including any outdoor food handling areas of the commercial food establishment; (b) a mobile food establishment. AND **23(1)** 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. **(2)** Subject to any procedure involved in disposing of it that is otherwise in accordance with the law, food that has become contaminated or otherwise unfit for human consumption must not be served, offered for sale, processed, packaged, displayed or stored for human consumption.

- s. Mouse droppings were observed in a corner under and around shelving in the warehouse; which is in contravention of **Section 21 of the Food Regulation, AR 31/2006**, which states that: **21(1)** 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. (1.1) The following must be kept reasonably free of pests and of conditions that lead to the harbouring or breeding of pests: (a) any surrounding area, premises or facilities supporting a commercial food establishment, including any outdoor food handling areas of the commercial food establishment; (b) a mobile food establishment.
- t. The warehouse/food handling area had the overhead door left open allowing for the entry of pests, hot air humid air, and dirt/dust from outside; which is in contravention of **Section 17(1)(a)(b)(c) and 21 of the Food Regulation, AR 31/2006**, which states that: **17(1)** An operator must ensure that, before operation of the commercial food establishment commences, the commercial food establishment (a) is of sound construction and in a good state of repair, (b) 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, (c) is designed so as to ensure the safe and sanitary handling of food in it. AND **21(1)** 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. (1.1) The following must be kept reasonably free of pests and of conditions that lead to the harbouring or breeding of pests: (a) any surrounding area, premises or facilities supporting a commercial food establishment, including any outdoor food handling areas of the commercial food establishment; (b) a mobile food establishment.
- u. The weatherstripping on the overhead doors and exterior exit doors were missing, were damaged, or were not maintained in a state of good repair; which is in contravention of **Section 17(1)(a)(b)(c) and 21 of the Food Regulation, AR 31/2006**, which states that: **17(1)** An operator must ensure that, before operation of the commercial food establishment commences, the commercial food establishment (a) is of sound construction and in a good state of repair, (b) 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, (c) is designed so as to ensure the safe and sanitary handling of food in it. AND **Section 21(1)** 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. (1.1) The following must be kept reasonably free of pests and of conditions that lead to the harbouring or breeding of pests: (a) any surrounding area, premises or facilities supporting a commercial food establishment, including any outdoor food handling areas of the commercial food establishment; (b) a mobile food establishment.
- v. There were no current written pest control reports available when requested; which is in contravention of **Section 21(2) of the Food Regulation, AR 31/2006**, which states that: **21(2)** 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.

- w. Open food handling and open food storage is occurring in an area that does not have walls or floors that are constructed in a manner that is smooth, cleanable, nonabsorbent, or durable; which is in contravention of **Section 17 and 19 of the Food Regulation, AR 31/2006, which states that: 17(1)** An operator must ensure that, before operation of the commercial food establishment commences, the commercial food establishment (a) is of sound construction and in a good state of repair, **17(2)** Subject to subsection (2.1), the operator must ensure that the commercial food establishment is constructed to control the entry of pests **AND 19** A person must not operate a commercial food establishment unless (a) all the requisite plans and specifications referred to in section 16 for the commercial food establishment have been approved by the executive officer, and (b) it is constructed and maintained in accordance with that approval.
  
- x. Written cleaning schedules for staff to sign were observed on the walls, many were not filled out and/or signed recently; which is in contravention of **Section 29 of the Food Regulation, AR 31/2006**, which states: **29(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.

**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 close the above noted premises.
  
2. That the Owner immediately undertake and diligently pursue the completion of the following work in and about the above noted premises, namely:
  - a. Repair the walk-in freezer. Recommendation to install an alarm on the walk-in cold holding units to aide in determining when the equipment is failing to maintain freezer temperatures of -18 degrees Celsius or create and maintain a daily written temperature log. Thawed meats must not be re-frozen and must be transferred to a working cooler that can maintain a temperature of 4 degrees Celsius or less. All food that needs to be kept frozen in order to maintain its fitness for human consumption must be maintained in a frozen state while being stored.
  - b. Discard all food products that have become contaminated, are no longer wholesome, or otherwise unfit for human consumption. Discard all vegetable, low risk, and ready-to-eat food products that have been exposed to raw meat juice/blood.
  - c. Ensure that the handwashing sink is accessible for use at all times and equipped with soap and paper towel in the proper dispensers to prevent contamination. Retrain staff members in proper handwashing and/or glove use practices. Train staff to use dedicated hand-sinks and ensure that the staff use soap and water for handwashing before food processing. Ensure that staff members follow the following requirements:



- i. Hands must be washed before beginning work, after handling raw foods of animal origin; raw meat or poultry or raw fish, shellfish, marine crustacea, or eggshells; and after going to the toilet, coughing or sneezing, or smoking.
  - ii. If the staff use plastic gloves while preparing food, the gloves are effective only if employees wash their hands before putting them on and when they change into a new pair.
  - iii. Gloves must be changed as often and as necessary.
  - iv. Hands must be washed and gloves changed between handling of different foods during preparation and between unrelated tasks (moving stock, handling cash, garbage, soiled dishware, etc...).
- d. Handwash sinks/facilities are inadequate in number and/or location: ensure that staff have nearby and immediate access to handwashing supplies or designated handwashing sinks in areas conducting active food handling activities. Cease and desist all food handling occurring within the warehouse. Do not re-package, conduct sampling, or processing of any food product at any time within the store/warehouse at the above noted address unless within immediate vicinity of the designated handwashing sink. Or submit plans for review to install a second plumbed-in handsink within the warehouse that meets the requirements of the Alberta Building Code and Alberta Health Services.
- e. Train staff on how to make food-grade sanitizer for used dirty cloth storage or clean-in-place measures of food equipment. Ensure that spray bottles used for food-grade sanitizer contain the appropriate concentration of a food grade sanitizer. Ensure that the container/spray bottle used to house the sanitizer is maintained in a clean and sanitary condition and the solution is changed as often as needed and tested to ensure proper concentration. Use on contaminated surfaces and in the customer areas often. Ensure that the Guidelines for the use of Wiping Cloths is followed.
- f. Obtain food-grade sanitizing chemicals and appropriate testing equipment capable of measuring the approved food-grade sanitizing agent concentration required for food contact surfaces and clean-in-place food equipment. Approved sanitizing solutions are as follows: Chlorine (bleach): A solution of not less than 100 ppm (parts per million) chlorine is required. Quats: A quaternary ammonium compound (quats) having a strength of at least 200 ppm is required. Iodine: An iodine solution containing at least 25 ppm available iodine is required.
- g. Remove and discard all foods that were rotten, freezer burned, and/or spoiled. Remove and discard from sale all foods that have been damaged or are in improperly sealed packaged that allow for potential contamination of the meat. Remove and discard from sale all foods that have been damaged or are in improperly vacuum sealed packaging. Retrain staff on proper vacuum sealing procedures and enact a system to check the quality of every package sealed in the facility. Ensure that all foods that enter the food facility or are repackaged onsite have packaging that is sealed properly and in maintained in a good and sanitary condition. Ensure that stock rotation is maintained a first in, first out basis. Ensure that all foods that enter the food facility are in good condition, are wholesome, are not rotten or spoiled, and exhibit dates that are not expired or past the best before dates.

- h. Remove/repair/replace all broken, damaged, or otherwise unsuitable equipment, cutting boards, utensils, containers, freezers (etc.) from the food areas. Remove any broken equipment that is no longer necessary for the operation of the food facility. Ensure that food equipment is in good working condition and state of repair.
- i. Cease and desist using green/orange/black garbage bags to cover food. Use only food-grade plastic to cover or contain food.
- j. Discard all chemical bottles that have been re-used for a different chemical. Do not mix chemicals. Follow the instructions for use specific to the chemical. Label all generic spray bottles in a manner that discloses the chemical content within. Create and maintain a list of all cleaning and sanitizing agents used in the commercial food establishment, including their concentrations and uses. Train the staff to use the chemical list and how to prevent the mixing of different chemicals.
- k. All packaged/re-packaged foods within the food facility must conform to the Canadian Food Inspection Agency requirements and therefore, exhibit labels that disclose its contents, the source of the product, and the contact information for the location the food was packaged in.
- l. Cease and desist the practice of storing food and/or small food equipment on the dirty floor and in areas that were not maintained in a clean and sanitary condition. Re-organize the food and equipment storage areas. Remove the food and/or food equipment from the floor. Ensure that food and food equipment is stored in a manner that prevents contamination.
- m. Clean, sanitize, and maintain all food contact surfaces, utensils, containers, and equipment. Ensure that all dirty food equipment is cleaned and sanitized immediately once a staff member has finished using that equipment. Clean up all pools of blood and raw meat components from all of the walk-in cold holding units' floor and storage as well as every chest freezer (interior and exterior) within the facility. Clean and sanitize all cold holding units that have been unplugged or are currently not in use to prevent mold growth (interior and exterior). Thoroughly clean and maintain the metal racks and all shelving for dish/equipment, storage equipment, food storage, containers, countertop food equipment, packagers, tables, and all scales. Please ensure that the food establishment is maintained in a clean and sanitary condition. Train staff on proper clean-in-place methods, chemicals, and sanitation of all food equipment.
- n. Clean, disinfect, and maintain the floors, walls, and shelving of the food storage areas. Ensure that the overall facility is maintained in a clean and sanitary condition and free of any pest contamination. Clean and sanitize all bathrooms, bathroom doors, sinks, toilets, counters, switches, and floors. Ensure proper and thorough daily bathroom cleaning is added to the written cleaning schedule that addresses all above noted bathroom items to clean. Ensure bathrooms are maintained in a clean and sanitary condition.
- o. Install/repair light fixtures to ensure that there is adequate light and intensity to enable the sanitary operation and maintenance of the food handling and storage

areas such as: inside the walk-in cooler and freezers, the meat processing room, the dishwashing room, within the warehouse. Maintain the lighting fixtures in good repair.

- p. Discard all food product that has been contaminated by live insects and/or mouse contamination. Disinfect and clean all areas of mouse droppings and/or evidence of contamination. Abate the live insect population observed in the warehouse and within the customer sales area. Keep up-to-date written pest control maintenance records. Ensure all surfaces in the food facility are in good repair and in a condition that renders them easy to clean and in a condition that does not allow the harborage of pests. Conduct any other repairs identified by the pest control company.
  - q. Repair all weatherstripping on the overhead doors and the exterior exit doors. Do not leave the overhead door open when not in use allowing for the entry of pests. Ensure that, before operation of the commercial food establishment commences, the commercial food establishment (a) is of sound construction and in a good state of repair, (b) is designed so as to ensure the safe and sanitary handling of food in it and that a commercial food establishment must be kept free of pests and of conditions that lead to the harbouring or breeding of pests.
  - r. Refinish the unfinished concrete floors and unfinished walls in any area that is used for open food handling and the repackaging of foods OR cease and desist the open food handling activities in those areas not constructed in a manner that is smooth, cleanable, nonabsorbent, and durable. Ensure walls or floors in open food handling areas are constructed in a manner that is smooth, cleanable, nonabsorbent, or durable.
  - s. Create or revise your written sanitation program to facilitate the proper cleaning of all areas and structures within of the food establishment. Maintain the sanitation program to reflect the cleaning practices in the facility. Ensure that the written sanitation program is maintained and kept on site for staff to follow. Train the staff to use and implement the written sanitation program.
  - t. Modify or developed food safety plan to address the chronic and problematic issues and areas identified during AHS inspections.
    - i. Ensure that the food safety plan facilitates the proper handling and storage of *packaged* food within the commercial food establishment - and meets the requirements and intentions of section 3.0 of the Food Retail and Food Services Code, 2003, (Amended June 2020).
    - ii. Ensure that all appropriate staff are properly educated and trained regarding duties and requirements of the food safety plan.
    - iii. Maintain the food safety plan to reflect safe and proper food handling practices of prepackaged products within the commercial food establishment.
    - iv. Ensure that the food safety plan is maintained and kept on site for staff to follow and is available upon request for inspection.
3. That until such time as the work referred to above is completed to the satisfaction of an Executive Officer of Alberta Health Services; the above noted premises shall remain closed.

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 Edmonton, Alberta, July 17, 2024.

Confirmation of a verbal order issued to Benedict Bello on July 16, 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](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/alberta-kings-printer.aspx>.

**Copies of standards are available by visiting:** <https://www.alberta.ca/health-standards-and-guidelines.aspx>

Edmonton • Environmental Health • Safe Food Division

Suite 700, 10055 106 Street, Edmonton, Alberta, T5J 2Y2

[www.albertahealthservices.ca/eph.asp](http://www.albertahealthservices.ca/eph.asp)