

ORDER OF AN EXECUTIVE OFFICER

To: Pizza Station Inc., &
Hassan Tarrabain, &
Ali Aboughouch
“the Owners”

RE: The food establishment located in Morinville, Alberta and municipally described as:
Crunchyz Pizza & Donair, 10609 100 Avenue.

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. A sanitizing solution is not available to sanitize food contact surfaces in the facility.
- b. Hand washing supplies (soap and paper towel) are not available at the front hand washing sink.
- c. The surface temperature of both food preparation coolers is noted to be anywhere from 6 degrees C to 11 degrees C using an infrared thermometer and between 6-10 degrees C using a probe thermometer.
- d. Thermometers are not available in both food preparation coolers. A probe thermometer is not available to check internal temperature of foods.
- e. Partially cooked chicken shawarma cone is present in the freezer. The temperature of shaved donair meat stored at room temperature is observed at 11.6 degrees C. The secondary cook step for donair meat handling is not being followed and donair meat is not being stored in a temperature-controlled environment.
- f. The door handle of the pizza prep cooler is broken.
- g. Accumulation of debris is noted in all cooking utensils storage containers.
- h. Food debris is present in hard-to-reach surfaces of the meat slicer.
- i. Scoops are being stored inside bulk food storage containers and are in direct contact with food.

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. A sanitizing solution is not available to sanitize food contact surfaces in the facility. This is in contravention of Section 28 (2) of the Food Regulation, AR 31/2006 which states, “**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".

- b. Hand washing supplies (soap and paper towel) are not available at the front hand washing sink. This is in contravention of **Section 30 (4)** of the **Food Regulation, AR 31/2006**, which states that "***The handwashing stations referred to in section 17(1)(e) must be maintained and kept supplied***".
- c. The surface temperature of both food preparation coolers is noted to be anywhere from 6 degrees C to 11 degrees C using an infrared thermometer and between 6-10 degrees C using a probe thermometer. This is in contravention of **Section 25 (1)** of the **Food Regulation AR 31/2006**, which states, "***All high-risk food must be stored, displayed and transported at a temperature of (a) not more than 4°C or such higher temperature, or (b) not less than 60°C or such lower temperature***".
- d. Thermometers are not available in both food preparation coolers. A probe thermometer is not available to check internal temperature of foods. This is in contravention of **Section 18 (b) (iii)** of the **Food Regulation AR 31/2006**, which states, "***An operator must ensure that all refrigeration and hot holding equipment used in the commercial food establishment is equipped with an accurate thermometer***" and **Section 28 (10)** of the **Food Regulation AR 31/2006**, which states, "***A commercial food establishment must have all the facilities, equipment and utensils that are necessary to ensure its safe operation and maintenance***".
- e. Partially cooked chicken shawarma cone is present in the freezer. The temperature of shaved donair meat stored at room temperature is observed at 11.6 degrees C. The secondary cook step for donair meat handling is not being followed and donair meat is not being stored in a temperature-controlled environment. This is contravention of **Section 24** of the **Food Regulation AR31/2006**, which states, "***All food handling in a commercial food establishment must be done in a manner that makes the food safe to eat***" and **Section 25 (1)** of the **Food Regulation AR 31/2006**, which states, "***All high-risk food must be stored, displayed and transported at a temperature of (a) not more than 4°C or such higher temperature, or (b) not less than 60°C or such lower temperature***".
- f. The door handle of the pizza prep cooler is broken. This is in contravention of **Section 28 (3)** of the **Food Regulation AR 31/2006**, which states, "***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. Accumulation of debris is noted in all cooking utensils storage containers. This is in contravention of **Section 28 (2)** of the **Food Regulation AR 31/2006**, which states, "***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 28 (3)** of the **Food Regulation AR 31/2006**, which states, "***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***".
- h. Food debris is present in hard-to-reach surfaces of the meat slicer. This is in contravention of **Section 28 (2)** of the **Food Regulation AR 31/2006**, which states, "***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 28 (3)** of the **Food Regulation AR 31/2006**, which states,

“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”.

- i. Scoops are being stored inside bulk food storage containers and are in direct contact with food. This is in contravention of **Section 28 (2)** of the **Food Regulation AR 31/2006**, which states, ***“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 23 (1)** of the **Food Regulation AR 31/2006**, which states, ***“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”.***

NOW THEREFORE, I hereby **ORDER** and **DIRECT**:

1. That the Owners immediately undertake and diligently pursue the completion of the following work in and about the above noted premises, namely:
 - a. Ensure an approved sanitizing solution is available to sanitize food contact surfaces and is provided at the appropriate concentration.
 - b. Ensure all hand washing sinks are supplied with soap and paper towels.
 - c. Maintain all coolers at or below 4 degrees C.
 - d. Acquire functional thermometers for both coolers and a probe thermometer to check internal temperature of food items.
 - e. Follow proper donair handling procedures as mentioned below:
 1. All meat must be inspected and obtained from approved sources.
 2. If the meat cone is to be frozen, it must be frozen immediately after preparation and remain frozen until required.
 3. Frozen meat cones must be removed from the freezer, mounted on the spit and placed directly on the rotating vertical broiler.
 4. Once the exterior of the meat cone is cooked, this outside layer of meat (approximately ¼ inch or 0.85 centimeters) may be sliced off using a clean, sanitized knife.
 5. The cone must be cooked continuously, even when slicing. A food handler must not turn off the vertical broiler to slow down the cooking of the cone.
 6. Portions of meat sliced from the partially cooked cone must receive a second cooking step prior to serving. For all types of meats, the temperature of the sliced portion must be further heated to ensure the meat reaches a temperature of 74 degrees C (165 degrees F). Secondary cooking steps can include the use of ovens, grills, broilers, microwaves and any other method approved by your local Health Region.
 7. The food establishment operator must have a suitable thermometer for confirming / measuring the effectiveness of the secondary cooking step. For thinly sliced portions of food this means either an infrared thermometer or a probe thermometer with a thin sensor.
 8. Following the secondary cooking step the sliced meat must be either:
 - I. used immediately to prepare the donairs or shawarmas, or
 - II. stored in a hot holding unit at 60 degrees C (140 degrees F) or greater, or
 - III. cooled quickly to 4 degrees C (40 degrees F) or less for storage.

9. At the end of a day, partially cooked cones CANNOT be kept intact for future use. Food handlers may:
 - I. continue the cooking and slicing process on the vertical broiler until the entire cone has been sliced. To ensure that a temperature of 74 degrees C (165 degrees F) has been reached, a secondary cooking step, as mentioned above, is required during this process. Cool and store the sliced meat in a cooler or freezer; OR
 - II. fully cook the remaining cone to an internal temperature of 74 degrees C (165 degrees F) on the vertical broiler or by whatever means is available (oven, broiler, grill, microwave) and check the internal temperature of the cone using a suitable thermometer. Slice the cooked product before cooling and then store in a cooler or freezer; OR
 - III. discard all remaining partially cooked meat.
- f. Repair or replace the door handle of the pizza preparation cooler.
- g. Clean and sanitize all utensils and storage containers.
- h. Clean and sanitize the meat slicer thoroughly and ensure it is being cleaned and sanitized every four hours when in continuous use.
- i. Do not store scoops in the bulk food containers.

2. The work referred to in paragraph 1 shall be completed by June 14, 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 St. Albert, Alberta, June 12, 2024

Confirmation of a verbal order issued to Ali Aboughouch on June 10, 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.

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>