

ORDER OF AN EXECUTIVE OFFICER NOTICE OF CLOSURE

To: Meatex Farms Ltd.
Pravesh Malhotra
“the Owner”

RE: The food establishment located in Edmonton, Alberta and municipally described as:
Meatex Farms Ltd., 1 - 4529 94 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. Food handling area next to a walk-in freezer entrance had a digital scale, packaging tape and plastic film sealer noted on the surface of a metal table covered in dry food debris. The bottom shelf surface of this table was covered with dry food debris and mouse droppings with a scoop noted on this surface. Another food handling area in the center of the facility had a sealer, used for repackaging of foods, noted with mouse droppings on its surfaces. Open bags of flour noted on the floor of this food handling area.
- b. Open bags of dry food items (flour, sugar, salt, spices, rice) noted on pallets and on the floor. A pallet of open flour bags contained debris and mouse droppings.
- c. Cans of roasted eggplant puree noted on the floor in contact with stagnant water near the dishwashing area. Boxes of canned foods, containers of closed dry foods and disposal cups noted on dry dirty floor with food debris. Mouse droppings noted in the food debris and on top of the boxes and containers held on the floor.
- d. Mouse droppings noted in the accessible corners and edges of the facility. Equipment storage area was disorganized and cluttered with garbage, documents, and office accessories. Mouse droppings noted behind and under the clutter. Food debris noted in the center of the facility with mouse droppings in it. Garbage hoarded in a corner behind a washroom within the meat processing area.
- e. Meat processing area handwashing sink lacked liquid soap and single use paper towels.
- f. Meat processing area lacked food-grade detergent and sanitizer for manual dishwashing.
- g. Personal items (sweater, socks) noted in the meat processing area. Functional microwave, lunch bag, personal thermos, a used beverage cup noted in the meat processing area.
- h. Dirty aprons laid out on the hot water tank located in the dishwashing area.
- i. Dishwashing sink clogged with dirty mop water.
- j. Used mop noted in dishwashing sink with stagnant dirty mop water.
- k. Water overflow from the hot water tank and walk-in freezer collected in overflowing open containers, overflowing onto the floor of the dishwashing, food storage and meat processing areas.

- l. Raw meat residue noted on the floor and shelf next to the meat cutting ban-saw located in the meat processing area.
- m. Absorbent cushioned seats noted in the meat processing and dry food handling areas.
- n. Two walk-in freezers were disorganized and cluttered.
- o. Soiled food equipment noted in a room with no sinks that had a door that led to the outside. Two large cooking vats, that had propane connecting adaptors, were soiled with oil. Cooking equipment (pot, ladle, containers, knives, square pan) noted with food debris.
- p. Additional undisclosed and unapproved food activities with their respective food equipment that were noted during this inspection were not shown on this facility's drawn layout plan (reviewed on February 16, 2022) and were not discussed and approved by an executive officer.

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. Food handling area next to a walk-in freezer entrance had a digital scale, packaging tape and plastic film sealer noted on the surface of a metal table covered in dry food debris. The bottom shelf surface of this table was covered with dry food debris and mouse droppings with a scoop noted on this surface. Another food handling area in the center of the facility had a sealer, used for repackaging of foods, noted with mouse droppings on its surfaces. Open bags of flour noted on the floor of this food handling area. This is in contravention of Section 23 of the Food Regulation, AR 31/2006 which states: "(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."
- b. Open bags of dry food items (flour, sugar, salt, spices, rice) noted on pallets and on the floor. A pallet of open flour bags contained debris and mouse droppings. This is in contravention of Section 23(2) of the Food Regulation, AR 31/2006 which states: "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. Cans of roasted eggplant puree noted on the floor in contact with stagnant water near the dishwashing area. Boxes of canned foods, containers of closed dry foods and disposal cups noted on dry dirty floor with food debris. Mouse droppings noted in the food debris and on top of the boxes and containers held on the floor. This is in contravention of Section 23(1) of the Food Regulation, AR 31/2006 which states: "(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."
- d. Mouse droppings noted in the accessible corners and edges of the facility. Equipment storage area was disorganized and cluttered with garbage, documents, and office accessories. Mouse droppings noted behind and under the clutter. Food debris noted in the center of the facility with mouse droppings in it. Garbage hoarded in a corner behind a washroom within the meat processing area. This is in contravention of Section 21(1) of the Food Regulation, AR 31/2006 which states: "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."

- e. Meat processing area handwashing sink lacked liquid soap and single use paper towels. This is in contravention of Section 30(4) of the Food Regulation, AR 31/2006 which states: “The handwashing stations referred to in section 17(1)(e) must be maintained and kept supplied.”
- f. Meat processing area lacked food-grade detergent and sanitizer for manual dishwashing. 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.”
- g. Personal items (sweater, socks) noted in the meat processing area. Functional microwave, lunch bag, personal thermos, a used beverage cup noted in the meat processing area. This is in contravention of Section 20(1) of the Food Regulation, AR 31/2006 which states: “All articles and materials in a commercial food establishment that are not associated with or required for the operation or maintenance of the food areas must be stored separately from the food and the food areas and in a manner that contaminates neither.”
- h. Dirty aprons laid out on the hot water tank located in the dishwashing area. This is in contravention of Section 30(1)(a) of the Food Regulation, AR 31/2006 which states: “A food handler must (a) wear clean clothing and footwear,”
- i. Dishwashing sink clogged with dirty mop water. This is in contravention of Section 28(3) of the Food Regulation, AR 31/2006 which states: “(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.”
- j. Used mop noted in dishwashing sink with stagnant dirty mop water. This is in contravention of Section 17(1)(c) of the Food Regulation, AR 31/2006 which states: “An operator must ensure that, before operation of the commercial food establishment commences, the commercial food establishment (c) is designed so as to ensure the safe and sanitary handling of food in it,”
- k. Water overflow from the hot water tank and walk-in freezer collected in overflowing open containers, overflowing onto the floor of the dishwashing, food storage and meat processing areas. This is in contravention of Section 17(1)(f)(ii) of the Food Regulation, AR 31/2006 which states: “An operator must ensure that, before operation of the commercial food establishment commences, the commercial food establishment (f) is (ii) connected to a lawful and properly operating sewage disposal system,”
- l. Raw meat residue noted on the floor and shelf next to the meat cutting ban-saw located in the meat processing area. 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.”
- m. Absorbent cushioned seats noted in the meat processing and dry food handling areas. This is in contravention of Section 18(a) of the Food Regulation, AR 31/2006 which states: “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”
- n. Two walk-in freezers were disorganized and cluttered. This is in contravention of Section 26 of the Food Regulation, AR 31/2006 which states: “A commercial food establishment that is a food transportation, storage or distribution unit must be operated in a manner that does not create a nuisance.”

- o. Soiled food equipment noted in a room with no sinks that had a door that led to the outside. Two large cooking vats, that had propane connecting adaptors, were soiled with oil. Cooking equipment (pot, ladle, containers, knives, square pan) noted with food debris. This is in contravention of Section 24 of the Food Regulation, AR 31/2006 which states: “All food handling in a commercial food establishment must be done in a manner that makes the food safe to eat.”
- p. Additional undisclosed and unapproved food activities with their respective food equipment that were noted during this inspection were not shown on this facility’s drawn layout plan (reviewed on February 16, 2022) and were not discussed and approved by an executive officer. This is in contravention of Section 16 of the Food Regulation, AR 31/2006 which states: “A person must not construct or make alterations to a commercial food establishment unless plans and specifications for the construction or alterations, as the case may be, have been approved by the executive officer.”

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. Stop all dry food repackaging activities. Food equipment and surfaces must be cleaned of food debris and mouse droppings, sanitized and maintained in a sanitary manner.
 - b. All repackaged dry foods must be discarded. All open bags of dry food items must be discarded. Confirmation by Alberta Health Services for this food disposal required.
 - c. Unopened food containers and materials associated with food must be cleaned and sanitized. All unopened food containers and materials associated with food that cannot be easily cleaned and sanitized must be discarded. All unopened food containers that show signs of damage compromising food safety must be discarded. Confirmation by Alberta Health Services for this food disposal required.
 - d. Garbage and clutter within the facility must be removed. All areas of the facility must be cleaned of food debris and mouse droppings and then sanitized. Submit to Alberta Health Services written records of all pest control measures used in the commercial food establishment and surrounding area.
 - e. Handwashing sink must be stocked with liquid soap and single use paper towels.
 - f. Dishwashing area must have containers of food-grade detergent and sanitizer for manual dishwashing.
 - g. All personal items must be stored in an area separate from commercial food. Worker meals and food/beverage breaks must be in an area separate from commercial food.
 - h. Aprons and other articles of clothing used for commercial food activities must be regularly clean and stored in a sanitary manner.
 - i. Dishwashing sinks must be unclogged and maintained in a functional and sanitary manner.
 - j. Dirty mop water cannot be emptied into the dishwashing sinks. Install a mop sink within this commercial food facility that is in accordance to Building Code. This mop

sink cannot face into an open food preparation or storage areas unless it is enclosed, such as a janitor closet.

- k. Stagnant water in the dishwashing, food storage, and meat processing areas must be removed. All water damaged materials and moldy surfaces must also be removed. If the removed surfaces are required in maintaining a clean and sanitary food handling area, then that surface must be replaced. Water overflow from the hot water tank and walk-in freezers must drain into a lawful and properly operating sewage disposal system. The plumbing work must be done in accordance to Building Code. Confirmation by Alberta Health Services of work done by a professional plumber required.
 - l. All equipment and surfaces in the dishwashing, food storage, and meat processing areas must be cleaned, sanitized and maintained in sanitary manner. Submit to Alberta Health Services written procedures designed to ensure safe and sanitary operation and maintenance of this commercial food facility. The procedures must include the cleaning and sanitizing requirements for the commercial food establishment and for all equipment and utensils in it and a list of all cleaning and sanitizing agents used in the commercial food establishment, including their concentrations and uses.
 - m. Remove the absorbent cushion seats from the commercial food handling areas. Seats in the commercial food handling areas must be durable, easily cleanable and free from any undesirable substance.
 - n. Reorganize and declutter the two walk-in freezers so that a person can walk freely and safely inside these units.
 - o. Stop all cooking activities within this commercial food facility. Food equipment and surfaces must be cleaned of food debris, sanitized and maintained in a sanitary manner.
 - p. Submit drawings to Alberta Health Services showing the layout plan and specifications of equipment and sinks, and surface finishes for the dry food repackaging areas, cooking room and any changes within the facility. Include the drawing(s) for the mop sink installation. A City of Edmonton development permit number will be required to ensure alterations are in accordance to Building Code. Include this City of Edmonton development permit number with your layout plan and specifications submission to Alberta Health Services.
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, April 15, 2024

Confirmation of a verbal order issued to Pravesh Malhotra on April 12, 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>

Template revised October 13, 2022

Copy City of Edmonton

Edmonton • HSBC Building • Environmental Public Health

700, 10055 106 St NW, Edmonton, Alberta, T5J 2Y2

<https://www.ahs.ca/eph>