

ORDER OF AN EXECUTIVE OFFICER

To: 2129301 Alberta Inc.

Vandana Devi "the Owner"

RE: The food establishment located in Edmonton, Alberta and municipally described as:

New Streets of India, 1764 34 Avenue NW, Edmonton, AB T6T 1B1

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. In the dishwashing area, an open pail of dirty water was found hanging over an open pail of rice being soaked.
- b. Cooked potatoes and peeled onions were noted in milkcrates that had openings on the sides and bottom. The milkcrates were filled with food and stacked on top of each other with the bottom milkcrates also filled with food.
- c. The kitchen handwashing sink was not conveniently accessible for food handlers to wash their hands as the hot water lever handle was in disrepair.
- d. Inside the walk-in cooler, uncovered containers of food noted on floor and wire shelves.
- e. Food preparation areas did not have prepared sanitizer solutions to sanitize food contact surfaces.
- f. Spray bottles noted in food preparation areas without labels to identify their contents.
- g. Sanitizer test strips were not available.
- h. Commercial exhaust hood filters had accumulation of soot and grease.

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. In the dishwashing area, an open pail of dirty water was found hanging over an open pail of rice being soaked. 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."
- b. Cooked potatoes and peeled onions were noted in milkcrates that had openings on the sides and bottom. The milkcrates were filled with food and stacked on top of each other with the bottom milkcrates also filled with food. This is in contravention of 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."
- c. The kitchen handwashing sink was not conveniently accessible for food handlers to wash their hands as the hot water lever handle was in disrepair. 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."
- d. Inside the walk-in cooler, uncovered containers of food noted on floor and wire shelves. This is in contravention of 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."
- e. Food preparation areas did not have prepared sanitizer solutions to sanitize food contact surfaces. 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."
- f. Spray bottles noted in food preparation areas without labels to identify their contents. This is in contravention of Section 20(2) of the Food Regulation, AR 31/2006 which states: "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."
- g. Sanitizer test strips were not available. This is in contravention of Section 28(1) 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."
- h. Commercial exhaust hood filters had accumulation of soot and grease. 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."

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. Food preparation must be done in clean areas and on clean surfaces. The dishwashing sinks must be emptied and cleaned before they are to be used for food preparation.
 - b. Do not store cooked/processed food items in milkcrates. Food items must be stored in food grade containers that can be easily cleaned and protect the stored foods from outside contamination.
 - c. Repair the kitchen handwashing sink so that it can be conveniently accessed by food handlers to wash their hands.
 - d. Cover and/or wrap all food containers being stored inside of refrigeration units.
 - e. Prepare sanitizer solutions to be used in food preparation areas while in operations.
 - f. Label all spray bottles and ensure their contents match their labels.
 - g. Obtain sanitizer test strips.
 - h. Clean the filters for the commercial exhaust hood.
- 2. The work referred to in paragraph 1 shall be completed by March 08, 2023.

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, March 01, 2023.

Confirmation of a verbal order issued to Amandeep Kaur on March 01, 2023.

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 Edmont 700,000 5105

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

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