ORDER OF AN EXECUTIVE OFFICER
Notice of Closure

To: Kerala Taste Buds Ltd.
    Rajesh Cyriac
    Roy George
    Biju Jose
    Renju Mary Jacob
    Sebastian Puthenpurackal Varghese

RE: The food establishment located in Edmonton, Alberta and municipally described as:
    Old Montreal Hot Dogs & Poutine, 5513 - 23 Avenue NW, Edmonton

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 Old Montreal Hot Dogs & Poutine, hot water was not available. The hot water tank did not work.
b. In Old Montreal Hot Dogs & Poutine, food in deli table insert was 9.2°C, internal. Deli table lid was not being closed between uses.
c. In Old Montreal Hot Dogs & Poutine, smoked meat was being left at room temperature (35°C internal). Insert of smoked meat was at room temperature (19°C internal). Cheese curds were left at room temperature (19°C internal).
d. In Old Montreal Hot Dogs & Poutine, Sanitizer concentration in cloth buckets was less than 50 ppm Quaternary Ammonium Compound.
e. In Old Montreal Hot Dogs & Poutine, soiled wiping cloths were observed on counters and work surfaces.
f. In Old Montreal Hot Dogs & Poutine, staff was not washing hands between tasks. Staff on site was observed repeatedly touching smoked meat with hands that were unclean. A staff member was observed touching and handling food with hands that were badly chapped, cracked and had open wounds that were bleeding.
g. In Old Montreal Hot Dogs & Poutine, the hood fan was not being maintained. Grease was dripping from the hood fan. The hood fan grates were not being cleaned regularly. A sticker on the hood fan indicated that the next routine servicing of the hood fan was due in September 2019.

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:
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a. Violation [a.] is in contravention of Section 17(1)(f)(i), which states "an operator must ensure that the commercial food establishment is supplied with hot and cold running water that is safe for human consumption and available in quantities sufficient to meet the needs of the food establishment".

b. Violations [b. and c.] are in contravention of Sections 25(1) of the Food Regulation, which states, "all high-risk food must be stored, displayed and transported at a temperature of (a) not more than 4ºC or such higher temperature, or (b) not less than 60ºC or such lower temperature as an executive officer stipulates under Section (4), and 18(b) of the Food Regulation, which states “all refrigeration and hot holding equipment used in the commercial food establishment is (i) of a type and capacity that are adequate to meet the needs of the commercial food establishment, (ii) capable of maintaining the respective temperatures required by Section 25, and (iii) equipped with an accurate thermometer".

c. Violations [d. and e.] are in contravention of Section 28 of the Food Regulation which states, (1) A commercial food establishment must have all 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”.

d. Violation [f.] is in contravention of Section 30(1) of the Food Regulation, which states, “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 contamination of food or food areas,
   (e) refrain from smoking in food areas, and
   (f) refrain from any other conduct that could result in the contamination of food or food areas.”
   And Section 30(3) of the Food Regulation which states, “the operator must ensure that subsections (1) and (2) are complied with”.

e. Violation [g.] is in contravention of Section 17(1)(f)(iv), which states, “an operator shall ensure that a commercial food establishment is equipped with a properly operating means of providing ventilation to food areas that are subject to the generation or accumulation of odours, fumes, steam, vapours, smoke, or excessive heat”.

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.
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2. That the Owner immediately undertake and diligently pursue the completion of the following work in and about the above noted premises, namely:

   a. Ensure there is an adequate supply of hot and cold running water at all times.

   b. Ensure that an approved sanitizer solution is available at all times for use on all equipment, utensils and food contact surfaces. Ensure that all equipment, utensils and food contact surfaces are maintained in a sanitary condition and are regularly washed and sanitized in a manner that removes contamination.

   c. Keep wet, used, cleaning cloths in an approved sanitizer when not in use. Ensure that the “Guidelines for the use of Wiping Cloths” is followed at all times.

   d. Ensure staff are practicing good personal hygiene and hand washing.

       Ensure food handlers thoroughly wash their hands before commencing work, after using the washroom, after returning from a break, after snacking or eating, after handling raw food products, or after any other activity or instance where hands may become soiled. A thorough hand washing includes vigorously rubbing together the surfaces of the lathered hands and exposed arms for at least 20 seconds followed by a thorough rinsing with warm clean water.

       Ensure any staff member who exhibit wounds, boils, cracks, heavy chapping, open wounds and/ or bleeding of the hands wears gloves. Ensure that the “Guidelines For Proper Glove Use in Food Establishments: “No Bare Hands” is followed at all times.

   e. Ensure all high risk potentially hazardous foods are always stored either below 4°C or above 60°C.

       Keep hot foods above 60°C at all times after cooking or promptly chill and refrigerate or freeze all high risk potentially hazardous foods after processing. Keep perishable foods in the cooler or freezer until needed for processing. Only take out as much food as needed for immediate food preparation. Ensure cold holding units are properly equipped with calibrated thermometers. Use probe thermometers for adequate monitoring of food.

       Ensure all coolers and deli tables in use maintain foods below 4°C. Ensure the deli table lid is kept shut between uses.

       Ensure foods are reheated to above 74°C, prior to serving or placing in hot holding units. Use probe thermometers for adequate monitoring of food temperatures.

       Chill hot food from 60°C to 20°C within 2 hours and then to 4°C or less within 4 hours and in a safe manner by using one or more of the following methods:

       a) portioning into smaller volumes, stir and agitate foods frequently,

       b) using ice/cooling wands,

       c) placing foods into shallow pans on the upper shelves of the refrigerator, to cool,

       d) covering but not stacking pans so air cannot circulate around them.
Use a timer and thermometer to monitor foods that are cooling.

3. That until such a 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, March 6, 2020.

Confirmation of a verbal order issued to Rajesh Cyriac on March 5, 2020.

_______(Original Signed)_______

Eleanor Lee, B.Sc., B.EH, CPHI(C)
Executive Officer
Environmental Health 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 Alberta Health Services at 780-342-0122 or by contacting the Public Health Appeal Board.

Health Legislation, Regulations and Standards

Electronic versions of the Public Health Act and Regulations are available at the Alberta Queen's Printer Bookstore 10611 - 98 Avenue, Main Floor, Park Plaza, Edmonton, Alberta, T5K 2P7 or www.qp.gov.ab.ca.
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Copies enclosed:

i. Guidelines for the use of Wiping Cloths
ii. Guidelines For Proper Glove Use in Food Establishments: “No Bare Hands”