

## ORDER OF AN EXECUTIVE OFFICER NOTICE OF CLOSURE

**To:** N&IA Enterprises Ltd. Irfan Akram  
“the Owner” “the Owner”

**RE:** The food establishment located in Strathcona County, Alberta and municipally described as: Quick-I-Mart at 21216 Highway 16E Ardrossan, Alberta, T8G 2C9.

**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. There is accumulation of standing water in the basement of the facility.
- b. There is no recent bacteriological water sample, last sample taken is June 8, 2022.
- c. There are mouse droppings observable in various areas of the facility, including but not limited too the back storage room, the food preparation area, and the coffee service area.
- d. There are no pest control records available.
- e. Handwashing supplies, such as soap and single use paper towel, are not available in the food handling areas.
- f. There is no designated hand sink in the food preparation area.
- g. Food handlers are not washing their hands when changing tasks and prior to handing food.
- h. Used food handling gloves are observed in various areas of the facility.
- i. There is no sanitizer for food contact surfaces or manual dishwashing available at the premises.
- j. Proper utensils and equipment dishwashing and sanitizing procedures are not able to be properly demonstrated.
- k. There are no chlorine sanitizer test strips available at the facility.
- l. Single use bowls without a handle are being used and reused to scoop bulk food items.
- m. The used gravy utensil is being stored in room temperature water.
- n. Open containers of sauces that containers state refrigerate after opening are being stored at room temperature.
- o. There is accumulation of food debris, garbage and unclean utensils and equipment in various areas of the facility such as inside the cabinets of the coffee service area, food preparation area, and back storage room.
- p. Written cleaning and sanitation procedures and schedules are not available.
- q. There is a concern that the water filtration system has become contaminated from the standing water in the basement.
- r. Proof of food safety certification of the induvial in care and control of the facility is not available.

**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. There is accumulation of standing water in the basement of the facility. This is in contravention of Section 17(1)(a) of the Food Regulation, which states “An operator must ensure that, before operation of the commercial food establishment commences, the commercial food establishment is of sound construction and in a good state of repair.”
- b. There is no recent bacteriological water sample, last sample taken is June 8, 2022. This is in contravention of Section 17(1)(f)(i) of the Food Regulation, which states “An operator must ensure that, before operation of the commercial food establishment commences, 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 commercial food establishment.”
- c. There are mouse droppings observable in various areas of the facility, including but not limited too the back storage room, the food preparation area, and the coffee service area. This is in contravention of Section 21(1) of the Food Regulation, 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.”
- d. There are no pest control records available. This is in contravention of Section 21(2) of the Food Regulation, which states “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.”
- e. Handwashing supplies, such as soap and single use paper towel, are not available in the food handling areas. This is in contravention of Section 30(4) of the Food Regulation, which states “The handwashing stations referred to in section 17(1)(e) must be maintained and kept supplied.”
- f. There is no designated hand sink in the food preparation area. This is in contravention of Section 17(1)(c) of the Food Regulation, which states “An operator must ensure that, before operation of the commercial food establishment commences, the commercial food establishment has handwashing stations that are adequate in number and situated so as to ensure convenient access by all food handlers.”
- g. Food handlers are not washing their hands when changing tasks and prior to handing food. This is contravention of Section 30(1)(d) of the Food Regulation, which states “A food handler must wash hands as often as necessary to prevent the contamination of food or food areas.”
- h. Used food handling gloves are observed in various areas of the facility. This is contravention of Section 30(1)(d) of the Food Regulation, which states “A food handler must wash hands as often as necessary to prevent the contamination of food or food areas” and Section 23(1)(b) of the Food Regulation, which states “All food used or to be used in a commercial food establishment must be handled in a sanitary manner.”
- i. There is no sanitizer for food contact surfaces or manual dishwashing available at the premises. This is in contravention of Section 28(2) of the Food Regulation, 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.”
- j. Proper utensils and equipment dishwashing and sanitizing procedures are not able to be properly demonstrated. This is in contravention of Section 28(2) of the Food Regulation,

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.”

- k. There are no chlorine sanitizer test strips available at the facility. This is in contravention of Section 28(1) of the Food Regulation, which states “A commercial food establishment must have all the facilities, equipment and utensils that are necessary to ensure its safe operation and maintenance.”
- l. Single use bowls without a handle are being used and reused to scoop bulk food items. This is in contravention of Section 23(1)(a) of the Food Regulation, which state “All food used or to be used in a commercial food establishment must be protected from contamination.”
- m. The used gravy utensil is being stored in room temperature water. This is in contravention of Section 28(3)(b) of the Food Regulation, which states “All equipment and utensils in a commercial food establishment must be maintained in a manner that ensures the safe and sanitary handling of food.”
- n. Open containers of sauces that containers state refrigerate after opening are being stored at room temperature. This is in contravention of Section 24 of the Food Regulation, which states “All food handling in a commercial food establishment must be done in a manner that makes the food safe to eat.”
- o. There is accumulation of food debris, garbage and unclean utensils and equipment in various areas of the facility such as inside the cabinets of the coffee service area, food preparation area, and back storage room. This is in contravention of Section 28(2) of the Food Regulation, 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.”
- p. Written cleaning and sanitation procedures and schedules are not available. This is in contravention of Section 29 of the Food Regulation, which states “A commercial food establishment must have written procedures designed to ensure its safe and sanitary operation and maintenance. The procedures must include 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 a list of all cleaning and sanitizing agents used in the commercial food establishment, including their concentrations and uses.”
- q. There is a concern that the water filtration system has become contaminated from the standing water in the basement. This is in contravention of Section 17(1)(f)(i) of the Food Regulation, which states “An operator must ensure that, before operation of the commercial food establishment commences, 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 commercial food establishment.”
- r. Proof of food safety certification of individual in care and control was not observed. This is in contravention of Section 31(1) of the Food Regulation which states “A person operating a commercial food establishment must, at any time when there are 5 or fewer food handlers working on the premises, ensure that at least one individual who has care and control of the commercial food establishment holds a certificate issued by the Minister confirming that individual’s successful completion of a food sanitation and hygiene training program or a document that the Minister considers equivalent to such a certificate.”

**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 cease all open food handling and beverage dispensing services including but not limited to coffee making, slushy machines, hot chocolate.
2. That the Owner immediately undertake and diligently pursue the completion of the following work in and about the above noted premises, namely:
  - a. Obtained the services of a licensed plumber to determine and repair the cause of the standing water in the basement, and to assess the water current water filtration system to confirm the system was not contaminated. Complete any recommendation made by the licensed plumber.
  - b. Collect and submit a raw water bacteriological water sample to the regional health authority.
  - c. Receive a satisfactory water sample result from the Provincial Laboratory.
  - d. Obtain the services of a licensed pest control operator to complete an inspection and follow all recommendations of the licensed pest control operator.
  - e. Remove the water from the basement, safely remove all mouse droppings, and clean and sanitize all surfaces that were affected by the standing water, and mouse droppings. Clean and sanitize all food contact surfaces within the facility.
  - f. Designate a hand washing station in the food handling area, ensure that the hand washing station is supplied with liquid soap and single use paper towels at all times.
  - g. Ensure that food handlers are washing hands when changing gloves and in between each task.
  - h. Ensure that single use gloves are never reused.
  - i. Ensure that food grade sanitizer is available at all times.
  - j. Ensure that all staff are instructed on proper dishwashing procedures and can demonstrate proper dishwashing procedures.
  - k. Obtain the appropriate test strips for sanitizer that is to be used.
  - l. Ensure that single use utensils and containers are not reused.
  - m. Ensure used utensils are maintained in sanitary condition.
  - n. Follow all manufacturer's instructions for food and equipment.
  - o. Create written sanitation procedures.
  - p. Provide food safety certificate for individual in care and control of the facility.
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 cease all food handling and beverage dispensing services.

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 Strathcona County, Alberta, June 7, 2024

Confirmation of a verbal order issued to Ronak on June 7, 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>

Order of an Executive Officer – Notice of Closure

RE: The Food Establishment located in Strathcona County, Alberta and municipally described as: 21216 Highway 16E Ardrossan, Alberta, T8G 2C9.

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