

## ORDER OF AN EXECUTIVE OFFICER

**To:** Brooks Hotel Ltd.; Ricky Irwin; Dean Martin; Chase Irwin; Kitchner Irwin; Lee Irwin  
"the Owner"

**RE:** The food establishment located in Brooks, Alberta and municipally described as:  
111 1 Street W, Brooks Hotel

**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. Hand soap is not maintained in the women's bathroom and the soap dispensers were empty. Paper towel dispenser is broken in the single-person bathroom.
- b. One plastic storage container in the cooler used for vegetables has broken and chipped plastic.
- c. Dishwasher sanitation records are incomplete and do not demonstrate that the dishwasher is being checked each day of operation.
- d. No amount of chlorine was detected in the chemical dishwasher.
- e. Reportedly, one day cook and one manager hold a food safety training certificate, which is not adequate to cover all shifts when six or more employees are working, such as weekends.
- f. The floors and walls behind the oven, fryers and grill are laden with grease and grime. Legs and sides of cooking equipment are also greasy and dirty. The fume hood filters above the deep fryer have a buildup of grease. Edges of baseboards and floors in the kitchen are accumulating dirt and grime. Cambros used for catering have food spills inside. Dirt is accumulating on the garbage can, walls, and floors of the men's washroom.
- g. Baseboard on the corner entrance wall of the kitchen is loose. The floor and baseboard tiles in the corner near the urinal are broken, contributing to an uneven, grimy surface in the men's bathroom. Floor tile around the floor drain is missing in the women's bathroom.
- h. One urinal is not in service in the men's bathroom. Two toilets are flushing slow, and the tap handles are broken off on a hand sink in the women's bathroom.
- i. Ceiling tiles are water damaged in the women's bathroom.

**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. Hand soap is not maintained in the women's bathroom and the soap dispensers were empty. Paper towel dispenser is broken in the single-person bathroom. This contravenes

- 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.
- b. One plastic storage container in the cooler used for vegetables has broken and chipped plastic. This contravenes section 28 (3) of the Food Regulation, AR 31/2006 which states that: A commercial food establishment must have all the facilities, equipment and utensils that are necessary to ensure its safe operation and maintenance.
  - c. Dishwasher sanitation records are incomplete and do not demonstrate that the dishwasher is being checked each day of operation. This contravenes section 29 (1) of the Food Regulation, AR 31/2006 which states that: A commercial food establishment must have written procedures designed to ensure its safe and sanitary operation and maintenance.
  - d. No amount of chlorine was detected in the chemical dishwasher. This contravenes section 28 (1) and (2) of the Food Regulation, AR 31/2006 which states that: 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.
  - e. Reportedly, one day cook and one manager hold a food safety training certificate, which is not adequate to cover all shifts when six or more employees are working, such as weekends. This contravenes section 31 (2) of the Food Regulation, AR 31/2006 which states that: A person operating a commercial food establishment must, at any time when there are 6 or more food handlers working on the premises, ensure that at least one member of the management or supervisory staff of the commercial food establishment holds a certificate or equivalent document referred to in subsection (1) and that that individual is present at the commercial food establishment at the time.
  - f. The floors and walls behind the oven, fryers and grill are laden with grease and grime. Legs and sides of cooking equipment are also greasy and dirty. The fume hood filters above the deep fryer have a buildup of grease. Edges of baseboards and floors in the kitchen are accumulating dirt and grime. Cambros used for catering have food spills inside. Dirt is accumulating on the garbage can, walls, and floors of the men's washroom. This contravenes section 28 (2) of the Food Regulation, AR 31/2006 which states that: 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. Baseboard on the corner entrance wall of the kitchen is loose. The floor and baseboard tiles in the corner near the urinal are broken, contributing to an uneven, grimy surface in the men's bathroom. Floor tile around the floor drain is missing in the women's bathroom. This contravenes section 17 (1) and 19 (b) of the Food Regulation, AR 31/2006 which states that: An operator shall ensure that a food establishment is of sound construction and in a good state of repair and is designed to facilitate the effective cleaning and sanitizing of it. And a person must not operate a commercial food establishment unless it is constructed and maintained in accordance with that approval.
  - h. One urinal is not in service in the men's bathroom. Two toilets are flushing slow, and the tap handles are broken off on a hand sink in the women's bathroom. This contravenes section 17 (1) and 19 (b) of the Food Regulation, AR 31/2006 which states that: An operator shall ensure that a food establishment is of sound construction and in a good state of repair. And a person must not operate a commercial food establishment unless it is constructed and maintained in accordance with that approval.
  - i. Ceiling tiles are water damaged in the women's bathroom. This contravenes section 17 (1) and 19 (b) of the Food Regulation, AR 31/2006 which states that: An operator shall ensure

that a food establishment is of sound construction and in a good state of repair. And a person must not operate a commercial food establishment unless it is constructed and maintained in accordance with that approval.

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. Ensure soap and paper towel are maintained and kept supplied. Ensure the broken paper towel dispenser is repaired or replaced.
  - b. Discard broken storage container.
  - c. Maintain ongoing and complete dishwasher records indicating daily checks of sanitizer levels and corrective actions in the event of a dishwasher failure.
  - d. Have dishwasher serviced or repaired to operate and maintain a chlorine sanitizer concentration of 100 ppm.
  - e. Ensure enough managers or supervising staff hold food safety training certificates to cover all shifts with six or more employees and to promote and establish a food safety culture.
  - f. Thoroughly clean and sanitize all the mentioned areas in the food establishment.
  - g. Glue baseboard against the wall in the kitchen. Repair and replace damaged wall and floor tiles in the bathrooms.
  - h. Repair urinal and slow flushing toilets in the bathrooms. Repair tap handles or replace the broken tap in the women's bathroom.
  - i. Replace water damaged ceiling tiles.
2. The work referred to in paragraph 1 part (a,b,c) shall be completed on **November 20, 2022**.
3. The work referred to in paragraph 1 part (d,e,f) shall be completed on **November 27, 2022**.
4. The work referred to in paragraph 1 part (g,h,i) shall be completed on **December 15, 2022**.

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 Brooks, Alberta, November 18, 2022.

Confirmation of a verbal order issued to Chase Irwin on November 17, 2022.

CPHI(C) 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 Queen's Printer Bookstore 10611 - 98 Avenue, Main Floor, Park Plaza, Edmonton, Alberta, T5K 2P7 or [www.qp.gov.ab.ca](http://www.qp.gov.ab.ca).

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Copies of standards are available by contacting the Health Protection Branch of Alberta Health at 780-427-4518, or by visiting: <https://www.alberta.ca/health-standards-and-guidelines.aspx>

Template revised April 25, 2022

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**Environmental Public Health**

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