

## ORDER OF AN EXECUTIVE OFFICER

**To:** 2216783 Alberta Ltd.  
"the Owner"

Jongseong Park  
"the Owner"

Soon Hwa Yoon  
"the Owner"

**RE:** The food establishment located in Calgary, Alberta and municipally described as:  
Manna Korean Cuisine  
104 – 3400 14 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. Perishable foods were knowingly stored in a preparation cooler which was in a state of disrepair. The internal temperature of vegetables in a fish sauce and fish cakes measured between 19-22 degrees Celsius.
- b. Cooked potato was stored at room temperature. The internal temperature measured 11 degrees Celsius.
- c. A large container of fish cakes was placed in hot holding unit. The internal temperature measured 31.9 degrees Celsius.
- d. Bags of frozen raw chicken were left out at room temperature to thaw.
- e. Pork soup in large pots was cooling at room temperature.
- f. Pork soup in pots and a bag of onions were stored directly on the floor.
- g. There was an accumulation of dirt, grease, grime and/or food debris on various items and surfaces throughout the facility, including but not limited to: floors, ceiling, walls, hood ventilation system, curtains, sides of the coolers, underneath cooking equipment, on preparation tables, interior surfaces of the coolers, the floor underneath the dishwashing area, and on surfaces in the dry storage area and the back hallway.
- h. The hallway to back exit door and storage area was cluttered, unorganized and dirty.
- i. There was no written cleaning schedule or procedures in place.
- j. The wall along the back of the cooking line was opened to allow access to the back storage and was not reconstructed and finished. There was exposed framing and cut out dry wall.
- k. There was no surface sanitizer solution prepared for the kitchen.
- l. The only chemical available to prepare a sanitizer solution was a lemon scented bleach.
- m. Chlorine test strips were not available.
- n. The pest control reports were not available for review.

- o. The operator exhibited a lack of food safety knowledge.

**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. Perishable foods were knowingly stored in a preparation cooler which was in a state of disrepair. The internal temperature of vegetables in a fish sauce and fish cakes measured between 19-22 degrees Celsius. This is in contravention of the Food Regulation AR 31/2006 of section 25(1)(a)(b), which states that: All high-risk foods must be stored, displayed and transported at a temperature of not more than 4°C or such higher temperature, or not less than 60°C or such lower temperature as an executive officer stipulates under subsection (4).
- b. Cooked potato was stored at room temperature. The internal temperature measured 11 degrees Celsius. This is in contravention of the Food Regulation AR 31/2006 of section 25(1)(a)(b), which states that: All high-risk foods must be stored, displayed and transported at a temperature of not more than 4°C or such higher temperature, or not less than 60°C or such lower temperature as an executive officer stipulates under subsection (4).
- c. A large container of fish cakes was placed in hot holding unit. The internal temperature measured 31.9 degrees Celsius. Internal temperature measured at 11 degrees Celsius. This is in contravention of the Food Regulation AR 31/2006 of section 25(1)(a)(b), which states that: All high-risk foods must be stored, displayed and transported at a temperature of not more than 4°C or such higher temperature, or not less than 60°C or such lower temperature as an executive officer stipulates under subsection (4).
- d. Bags of frozen raw chicken were left out at room temperature to thaw. This is in contravention of the Food Regulation AR 31/2006 of section 24, which states that: All food handling in a commercial food establishment must be done in a manner that makes the food safe to eat.
- e. Pork soup in large pots was cooling at room temperature. This is in contravention of the Food Regulation AR 31/2006 of section 24, which states that: All food handling in a commercial food establishment must be done in a manner that makes the food safe to eat.
- f. Pork soup in pots and a bag of onions were stored directly on the floor. This is in contravention of the Food Regulation AR 31/2006 of section 23, which state that: All food used or to be used in a commercial food establishment must be protected from contamination and handled in a sanitary manner.
- g. There was an accumulation of dirt, grease, grime and/or food debris on various items and surfaces throughout the facility, including but not limited to: floors, ceiling, walls, hood ventilation system, curtains, sides of the coolers, underneath cooking equipment, on preparation tables, interior surfaces of the coolers, the floor underneath the dishwashing area, and on surfaces in the dry storage area and the back hallway. This is in contravention of the Food Regulation AR 31/2006 section 28(2), 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.

- h. The hallway to back exit door storage area was cluttered, unorganized and dirty. This is in contravention of the Food Regulation AR 31/2006 section 28(2), 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.
- i. There was no written cleaning schedule or procedures in place. This is in contravention of the Food Regulation AR 31/2006 section 29, which states that: 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.
- j. The wall along the back of the cooking line was opened to allow access to the back storage and was not reconstructed and finished. There was exposed framing and cut out dry wall. This is in contravention of the Food Regulation, AR 31/2006 section 17(1)(a) which states that: An operator must ensure that, before operation of the commercial food establishment commences, the commercial food establishment (a) is of sound construction and in a good state of repair.
- k. There was no surface sanitizer solution prepared for the kitchen. This is in contravention of the Alberta Food Regulation, section 28(1) & (2) 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. 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.
- l. The only chemical available to prepare a sanitizer solution was a lemon scented bleach. This is in contravention of the Alberta Food Regulation, section 28(1) & (2) 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. 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. Chlorine test strips were not available. This is in contravention of the Alberta Food Regulation, section 28(1) & (2) 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. 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.

- n. The pest control reports were not available for review. This contravenes section 21(2) of the Food Regulation, AR 31/2006 which states that: 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.
- o. Operator exhibited a lack of food safety knowledge. This is in contravenes section 6.3.2 of the Food Retail and Foodservices Code 2003 which states that: Every operator of a food establishment must ensure that food handlers have the necessary knowledge and skills to enable them to handle food hygienically.

**AND WHEREAS**, by virtue of the foregoing, the above noted premises are hereby declared to be **Closed**.

- 1. That the Owner immediately undertake and diligently pursue the completion of the following work in and about the above noted premises, namely:
  - a. Service the cooler and do not store perishable foods in it in the interim. The cooler must be able to always maintain a temperature of 4°C or less.
  - b. Do not store perishable foods at room temperature. All perishable foods must be stored at a temperature of 4°C or less or greater than 60°C.
  - c. Perishable foods in hot holding units must be maintained at 60°C or higher.
  - d. Do not thaw foods in room temperature. Thaw foods using one of the following approved methods: in the cooler ahead of time, fully submerged under running cold water, during the cooking process, or in the microwave if cooked or consumed immediately after.
  - e. Foods must be cooled to 20°C within the first 2 hours and the internal temperature must reach 4°C or less within the following 4 hours. To achieve this use one or combination of the following methods: divide food into smaller portions, use an ice water bath or an ice wand and store in shallow pans to increase the surface area.
  - f. Do not store foods on the floor. Store all foods at least 6 inches off of the floor.
  - g. Clean and sanitize all equipment, containers and surfaces in the facility thoroughly and always maintain the food establishment in a clean and sanitary condition.
  - h. Organize, de-clutter and maintain the back storage area and hallway in a sanitary condition.
  - i. Develop and implement a detailed written sanitation procedure to facilitate proper cleaning of all areas of the food establishment, including equipment and surfaces. The sanitation procedure must include a list of all cleaning and sanitizing agents used and the frequency in which cleaning is done. The sanitation program must be submitted to an Alberta Health Services Executive Officer for review.
  - j. Repair and finish the wall along the cookline so it is smooth, impervious to moisture and easy to clean.
  - k. Ensure an approved sanitizing solution such as chlorine at 100 ppm is always available in the kitchen. Household bleach must be unscented.
  - l. Obtain chlorine test strips to verify the concentration of chlorine sanitizers.
  - m. Provide the last 3 pest control reports an Alberta Health Services Executive Officer for review. Ensure pest monitoring reports are available upon request.
  - n. An on-site manager/owner must register and successfully complete an approved food safety certificate course: [Recognized food safety courses in Alberta](#). All other

staff members are required to take the Alberta Food Safety Basics course: <https://ahs.myabsorb.ca/#/public-dashboard>. Provide completion certificates to an Alberta Health Services, Executive Officer.

2. The work referred to in paragraph 1 (a-f & k) shall be completed **immediately**.  
The work referred to in paragraph 1 (g-j, l & m) shall be completed by **March 28, 2024**.  
The work referred to in paragraph 1 (n) shall be completed by **April 19, 2024**.

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 Calgary, Alberta, March 21, 2024.

Confirmation of a verbal order issued to Jongseon Park on March 20, 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>

---

Calgary • Southport • Environmental Public Health

10101 Southport Road SW, Calgary, Alberta, Canada T2W 3N2

[www.ahs.ca/eph](http://www.ahs.ca/eph)