

## **ORDER OF AN EXECUTIVE OFFICER**

**To:** Inuksuk Enterprises Corp.  
"the Owner"

Cassie Rowse  
"the Owner"

**RE:** The food establishment located in Mossleigh, Alberta and municipally described as:  
Mossleigh Bar'n Grill  
17 Highway 24

**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. Quarterly bacteriological water samples are not being submitted.
- b. The septic tank was overflowing.
- c. The cement lid for the holding tank was broken and a piece of plywood was being used to cover access point for holding tank.
- d. There were mouse droppings observed in the kitchen, dry storage room near the bar, and the upstairs storage room.
- e. There was no pest monitoring program in place for the facility.
- f. The storage closet next to the dishwashing sink and the upstairs storage room were disorganized and cluttered.
- g. There was a build-up of dirt and food debris in on the floor in various corners of the kitchen.

**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. Quarterly bacteriological water samples are not being submitted. This is in contravention of Food Regulation AR 31/2006, section 17(1)(f)(i) which states that a commercial food establishment must be 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. This is also in contravention of Food Regulation AR 31/2006, section 9(4) which states that an operator must ensure that the terms and conditions of the permit are not contravened.
- b. The septic tank was overflowing. This is in contravention of Food Regulation AR 31/2006, section 17(1)(f)(ii) which states that a commercial food establishment must be connected to a properly working sewage system.

- c. The cement lid for the holding tank was broken and a piece of plywood was being used to cover access point for holding tank. This is in contravention of Nuisance and General Sanitation Regulation AR 243/2003, section 2(1) which states that no person shall create, commit or maintain a nuisance.
- d. There were mouse droppings observed in the kitchen, dry storage room near the bar, and the upstairs storage room. This is in contravention of Food Regulation AR 31/2006, section 21(1) which states that a commercial food establishment must be kept free of pests and of conditions that lead to the harbouring or breeding of pests.
- e. There was no pest monitoring program in place for the facility. This is in contravention of Food Regulation AR 31/2006, section 21(2) which states that a written record of all pest control measures used in the commercial food establishment and surrounding area, premises and facilities must be maintained.
- f. The storage closet next to the dishwashing sink and the upstairs storage room were disorganized and cluttered. This is in contravention of Food Regulation AR 31/2006, section 21(1) which states that a commercial food establishment must be kept free of pests and of conditions that lead to the harbouring or breeding of pests. This is also in contravention of Food Regulation AR 31/2006, section 28(2) which states that a commercial food establishment must be maintained in a sanitary condition.
- g. There was a build-up of dirt and food debris in on the floor in various corners of the kitchen. This is in contravention of Food Regulation AR 31/2006, section 28(2) which states that a commercial food establishment must be maintained in a sanitary condition.

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. Submit bacteriological water samples as instructed by an Executive Officer of Alberta Health Services. Moving forward, bacteriological water samples must be submitted quarterly to comply with permit restrictions.
  - b. Boil water advisory restrictions must be implemented:
    - i. Post do not drink advisory signs next to all water fixtures that are accessible to the public.
    - ii. Provide potable water from an approved source or provide water that has been boiled for one minute to patrons or staff for drinking and for all washing and preparation of food that will not be cooked afterward until the drinking water is deemed safe for human consumption by an Executive Officer of Alberta Health Services.
    - iii. Provide hand sanitizer of at least 60 % alcohol content at all hand-washing sinks for the disinfection of hands after they are washed.
    - iv. All pop and beverages must be canned or bottled.
    - v. The ice machine must not be used while boil water advisory restrictions are in place. Ice can be made using a potable water source or bagged ice can be purchased.

- c. The holding tank must be pumped. A schedule for periodically pumping the holding tank must be established and maintained until the disposal system is corrected and operating normally.
  - d. The lid for the holding tank must be replaced. Ensure the lid meets requirements listed under the Alberta Private Sewage Systems Standards of Practice.
  - e. Remove all mouse droppings and other evidence of mice throughout the food establishment.
  - f. Seal all the gaps and holes within the food establishment to prevent the entry of pests.
  - g. Adequate steps must be taken to eliminate mouse activity in the food establishment.
  - h. Implement a pest monitoring program for the facility. Written records of pest monitoring program must be kept for review by an Alberta Health Services, Executive Officer during routine inspections.
  - i. The storage closet in the kitchen and the storage room upstairs must be organized and decluttered.
  - j. Thoroughly clean and sanitize the floors.
2. The work referred to in paragraph 1 (a-c) shall be completed immediately.
  3. That, until such time as the work referred to in paragraph 1 (a & c) is completed to the satisfaction of the undersigned, or an executive officer of Alberta Health Services, and two satisfactory water samples are received at least 24 hours apart the boil water advisory restrictions shall remain in effect.
  3. The work referred to in paragraph 1 (d-j) shall be completed by April 29<sup>th</sup>, 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 Mossleigh, Alberta, April 19<sup>th</sup>, 2024.

Confirmation of a verbal order issued to Cassie Rowse on April 18<sup>th</sup>, 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>

Template revised October 13, 202

---

Calgary • Southport • Environmental Public Health

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

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