

## **ORDER OF AN EXECUTIVE OFFICER NOTICE OF CLOSURE**

**To:** Gerald Sickel  
“the Owner”

Sickel’s Meats Ltd.  
“the Owner”

**RE:** The food establishment located in Calgary, Alberta and municipally described as:

Sickel’s Meats  
119 – 1235 26 Avenue SE

**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. The owner did not provide documentation for the completion of an AHS approved food safety course.
- b. Food debris and residue was observed on utensils (knife), food contact surfaces (cutting boards and display coolers) and paper towels adjacent to the dishwashing sinks.
- c. Congealed food waste was observed at the bottom of an emptied trash can located in the facility.
- d. No sanitation and cleaning records or plans were available.
- e. Pest remains and live insects were observed on the side display cooler containing bones and meat for animal consumption.
- f. No pest management plan or pest service records were available.
- g. The front display cooler temperature containing sausage links was measured at approx. 10 C. The sausages were measured at 8-10 C.
- h. Several packages of meat located in the facility’s horizontal freezers were not labelled to indicate the source or the product, its packaging or processing date, or any other business information.
- i. The operator was unable to provide adequate documentation for the sourcing of the meat products at this facility.
- j. The operator has no approved food establishment to store, handle, or process meat and was providing meats for sale at this facility that were processed in a non-permitted and unapproved meat handling facility.
- k. The operator was unable to provide recipe logs, meat processing records, preparation logs or other documentation pertaining to their processing of the meats for sale at this facility.

**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. The owner did not provide documentation for the completion of an AHS approved food safety course. This is in contravention of the Food Regulation AR 31/ 2006 section 31, which states that: 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.
- b. Food debris and residue was observed on utensils (knife), food contact surfaces (cutting boards and display coolers) and paper towels adjacent to the dishwashing sinks. 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.
- c. Congealed food waste was observed at the bottom of an emptied trash can located in the facility. 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.
- d. No sanitation and cleaning records or plans were available. This is in contravention of the Food Regulation AR 31/ 2006 section 29(1), which states that: A commercial food establishment must have written procedures designed to ensure its safe and sanitary operation and maintenance.
- e. Pest remains and live insects were observed on the side display cooler containing bones and meat for animal consumption. This is in contravention of the 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.
- f. No pest management plan or pest service records were available. This is in contravention of the 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 referred to in subsections (1) and (1.1) must be maintained.
- g. The front display cooler temperature containing sausage links was measured at approx. 10 C. The sausages were measured at 8-10 C. This is in contravention of the Food Regulation AR 31/2006 section 25(1), which states; All high-risk food 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.

- h. Several packages of meat located in the facility's horizontal freezers were not labelled to indicate the source or the product, its packaging or processing date, or any other business information. This is in contravention of the Food Regulation AR 31/2006 section 22(1), which states; 22(1) A commercial food establishment must obtain all food that is liable under law to inspection by the Government of Canada or Alberta or by an agency of either from a source that is subject to inspection by that entity.
- i. The operator was unable to adequately provide documentation for the sourcing of the meat products at this facility. This is in contravention of the Food Regulation AR 31/2006 section 22(1), which states; A commercial food establishment must obtain all food that is liable under law to inspection by the Government of Canada or Alberta or by an agency of either from a source that is subject to inspection by that entity.
- j. The operator has no approved food establishment to store, handle, or process meat and was providing meats for sale at this facility that were processed in a non-permitted and unapproved meat handling facility. This is in contravention of the Food Regulation AR 31/2006 section 22(1), which states; A commercial food establishment must obtain all food that is liable under law to inspection by the Government of Canada or Alberta or by an agency of either from a source that is subject to inspection by that entity.
- k. The operator was unable to provide recipe logs, meat processing records, preparation logs or other documentation pertaining to their processing of the meats for sale at this facility. This is in contravention of the Food Regulation AR 31/2006 section 24, which states; All food handling in a commercial food establishment must be done in a manner that makes the food safe to eat.

**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.
- 2. That the Owner immediately undertake and diligently pursue the completion of the following work in and about the above noted premises, namely:
  - a. Complete an AHS approved food safety training course and provide documentation confirming its completion
  - b. Remove all waste from the facility on a daily basis.
  - c. Thoroughly clean, sanitize and organize all areas of the facility, including but not limited to: all display coolers, food prep. counters and surfaces, the dishwashing area, the trash bin and storage areas.
  - d. Compose a written sanitation plan that identifies cleaning and sanitizing methods for all equipment and surfaces. The plan must include a list of all cleaning and sanitizing agents and their concentrations, along with daily, weekly, and monthly cleaning duties.
  - e. Maintain all coolers and high-risk foods therein at 4 C or less. Use a temperature log and a thermometer to monitor and record the cooler temperatures on a daily basis. Keep all temperature logs onsite.

- f. Remove all pest remains from the facility. Obtain a pest management service to address pest presence in the facility. Pest service logs for each service and/or any observed issues should be maintained onsite.
  - g. Label all items for sale. The label should include, at a minimum: the product name, the business name and contact information, and the date of the product's processing or production.
  - h. Cease all meat handling operations at non-permitted or unapproved food facilities. Provide information for any facility in use for processing or handling meat products that are for sale at this facility.
  - i. Provide and maintain a complete list of meat suppliers and records of each meat purchase from said suppliers.
  - j. Provide recipe and/or mixing information, including ingredients and preparation process details, for any processing and preparation of meats at this facility to AHS for review and approval. Maintain records for each session of processing and preparation, including date, time, quantity/volume and preparation steps, onsite at all times.
  - k. Discard all foods present at this location identified as having undergone temperature abuse and/or processed at an unapproved location.
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 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 Calgary, Alberta, July 14, 2023

Confirmation of a verbal order issued to Gerald Sickel on July 12, 2023.

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).

Health Legislation and regulations are available for purchase. Please contact 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).

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>

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