

ORDER OF AN EXECUTIVE OFFICER NOTICE OF CLOSURE

To: 2310455 Alberta Ltd
"the Owner"

Leslie Ng
"the owner"

RE: The food establishment located in Calgary, Alberta and municipally described as:
bb.q Chicken
842 Crowfoot Crescent 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. There was no iodine detected in the glasswasher.
- b. There were no iodine test strips available.
- c. Dirty cleaning cloths were stored on the food preparation table and food preparation cooler cutting board.
- d. There was a strong sewer smell by the dishwasher and grease trap.
- e. The front service handwashing sink was leaking; the bus pan underneath the sink was full of water.
- f. The sink sprayer head was leaking, and an unknown white substance was used to try and repair it.
- g. There was food debris and grease build-up on the walk-in cooler door, grime build-up on the floor and dust build-up on the exterior walls.
- h. The walk-in freezer condenser was leaking; the bucket underneath the condenser unit was full of ice.
- i. There was grime build-up on the walk-in freezer floor.
- j. There was grease build-up on the orange and white timers affixed to the ventilation canopy.
- k. There was mold on the chemical dispensers beside the sink sprayer head.
- l. There was debris build-up on the surfaces of the dishwasher.
- m. A Sharpie pen and a stapler were stored among spices.
- n. There was grease and food stain build-up on and underneath the cooking equipment and on the wall beside the handwashing sinks.
- o. There was grease build-up on the food preparation cooler doors.
- p. There was a significant accumulation of dust and grease on surfaces in the kitchen including but not limited to: clean dish/utensil storage shelves, ingredient storage shelves,

posters, kitchen equipment, ventilation canopy and filters, ceiling air vents, ceiling tiles, and walls.

- q. There was extensive grime build-up on the kitchen and dining room floors.

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 was no iodine detected in the glasswasher. This contravenes section 28(1)(2) of the Food Regulation 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. 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.
- b. There were no iodine test strips available. This is in contravention of the section 28(1) 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. Dirty cleaning cloths were stored on the food preparation table and food preparation cooler cutting board. 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. There was a strong sewer smell by the dishwasher and grease trap. This is in contravention of the Food Regulation AR 31/2006, section 19 (b), which states that: A person must not operate a commercial food establishment unless it is constructed and maintained in accordance with that approval.
- e. The front service handwashing sink was leaking; the bus pan underneath the sink was full of water. 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 is of sound construction and in a good state of repair.
- f. The sink sprayer head was leaking, and an unknown white substance was used to try and repair it. 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 is of sound construction and in a good state of repair.
- g. There was food debris and grease build-up on the walk-in cooler door, grime build-up on the floor and dust build-up on the exterior walls. 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 walk-in freezer condenser was leaking; the bucket underneath the condenser unit was full of ice. This is in contravention of the Food Regulation AR 31/2006, section 28 (3)(a)(b), which states that: All equipment and utensils in a commercial food establishment must be kept in good working order and condition, and maintained in a manner that ensures the safe and sanitary handling of food.
- i. There was grime build-up on the walk-in freezer floor. 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.
- j. There was grease build-up on the orange and white timers affixed to the ventilation canopy. 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.
- k. There was mold on the chemical dispensers beside the sink sprayer head. 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.
- l. There was debris build-up on the surfaces of the dishwasher. 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.
- m. A Sharpie pen and a stapler were stored among spices. This is in contravention of the Food Regulation AR 31/2006, section 20 (1), which states that: All articles and materials in a commercial food establishment that are not associated with or required for the operation or maintenance of the food areas must be stored separately from the food and the food areas and in a manner that contaminates neither.
- n. There was grease and food stain build-up on and underneath the cooking equipment and on the wall beside the handwashing 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.

- o. There was grease build-up on the food preparation cooler doors. 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.
- p. There was a significant accumulation of dust and grease on surfaces in the kitchen including but not limited to: clean dish/utensil storage shelves, ingredient storage shelves, posters, kitchen equipment, ventilation canopy and filters, ceiling air vents, ceiling tiles, and walls. 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.
- q. There was extensive grime build-up on the kitchen and dining room floors. 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.

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. Repair the glasswasher and ensure there is a concentration of 12.5 ppm iodine during the sanitizing cycle.
 - b. Obtain iodine test strips and monitor the glasswasher daily.
 - c. Provide clean cloths for cleaning the food preparation surfaces. Cleaning cloths must be immersed in a sanitizing solution (i.e. 100ppm chlorine/200ppm QUATS) between uses.
 - d. Properly repair the front handwashing sink and sink sprayer head to stop the leaks.
 - e. Address the strong sewer smell from the dishwasher and grease trap.
 - f. Provide a separate space to store non-food items.
 - g. Repair the walk-in freezer condenser.
 - h. Clean and sanitize all surfaces and equipment throughout and maintain the food establishment in a clean and sanitary state hereafter.
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, November 17, 2023.

Confirmation of a verbal order issued to Leslie Ng on November 16, 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
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