

ORDER OF AN EXECUTIVE OFFICER

To: Central Halal Restaurant
“the Owner”

Nasim Ali
“the Owner”

RE: The food establishment located in Calgary, Alberta and municipally described as:
Central Halal Restaurant
105 – 4202 17 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. There was an accumulation of dirt and debris throughout the food establishment including, on floors and walls under and/or behind food equipment and in hard-to-reach areas.
- b. A written cleaning schedule was not available.
- c. The flooring in front of the back door was dirty and the wall-floor joints with missing baseboards were filled with food debris.
- d. The area at the back between the standing cooler and the stainless-steel table and the area between the two washrooms were cluttered with a variety of items.
- e. The ventilation canopy filters were dirty.
- f. Containers with samosas inside were stacked directly on top of each other in coolers without any lids or barrier. The bottom exterior of the containers was in contact with the open food in the container below.
- g. An open bag of flour was stored on a fabric chair.
- h. The handwashing sinks in the kitchen were inaccessible. Brooms, empty containers, and a refrigerator were stored in front of the sink obstructing access.
- i. Cooked beef in a cooking pan on the stove measured at 18°C. The beef was left in the pan for more than 4 hours.
- j. The commercial low-temperature dishwasher dispensed 0ppm chlorine.
- k. Chlorine test strips were not available to test the concentration of the dishwasher sanitizing solution or the concentration of food contact surface sanitizer solutions.

- l. A plastic cutting board was worn down and had deep groves, it could not be properly cleaned and sanitized.
- m. The baseboards underneath the two-compartment sink were peeling off and trapping dirt and moisture.
- n. Sections of drywall were missing from the wall in the kitchen.
- o. Some ceiling tiles were missing, and others were water damage in the front and back of the kitchen.
- p. An empty cardboard box was supporting the drainage pipe under the two-compartment sink.
- q. There were holes in the wall beside the handwashing sink.
- r. The trim was missing on the door leading to the back hallway, and the edges of the walls surrounding the service window behind the cash register were unfinished, rendering the surfaces porous and not easy to clean.
- s. A few laminate floor planks were damaged in the front cooking area.
- t. Lattice made of raw wood was installed on the walls in the kitchen area behind the cash register and in hallway for decorative purposes. The lattice and open spaces between the lattice were not easily cleanable.
- u. The newly installed shelves in the kitchen were made up of raw wood.
- v. Many food safety processes and standards were not implemented or not followed by food handlers within the food establishment.

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 an accumulation of dirt and debris throughout the food establishment including, on floors and walls under and/or behind food equipment and in hard-to-reach areas. This is in contravention of section 28(2) of the Food Regulation AR 31/2006, which states: 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. A written cleaning schedule was not available upon request. This is in contravention of Food Regulation AR 31/2006, section 29, which states: 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 the food establishment and all equipment and utensils in it and a list of all cleaning and sanitizing agents used including their concentrations and uses.
- c. The flooring in front of the back door was dirty and the wall-floor joints with missing baseboards were filled with food debris. This is in contravention of section 28(2) of the Food Regulation AR 31/2006, which states: 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. The area at the back between the standing cooler and the stainless-steel table and the area between the two washrooms were cluttered with a variety of items. This is in contravention of section 28(2) of the Food Regulation AR 31/2006, which states that's: 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. The ventilation canopy filters appeared dirty. This is in contravention of section 17(1)(f)(iv) of the Food Regulation AR 31/2006, which states that: An operator shall ensure that a commercial food establishment is equipped with a properly operating means of providing ventilation to food areas that are subject to the generation or accumulation of odours, fumes, steam, vapours, smoke, or excessive heat.
- f. Containers with samosas inside were stacked directly on top of each other in coolers without any lids or barrier. The bottom exterior of the containers were in contact with the open food in the container below. This is in contravention of the Food Regulation AR 31/2006, section 23(1)(a), which states that: All food, equipment, and utensils must be stored in a manner that protects them from contamination.
- g. An open bag of flour was stored on a fabric chair. This is in contravention of the Food Regulation AR 31/2006, section 23(1)(a), which states that: All food used or to be used in a commercial food establishment must be protected from contamination.
- h. The handwashing sinks in the kitchen were inaccessible. Brooms, empty containers, and a refrigerator were stored in front of the sink obstructing access. This is in contravention of the Food Regulation AR 31/2006, section 17(1) (e), which states that: The handwashing stations are adequate in number and situated to ensure convenient access by all food handlers.
- i. Cooked beef in a cooking pan on the stove measured at 18°C. The beef was left in the pan for more than 4 hours. This is in contravention of the Food Regulation AR 31/2006, section 24, which states that: All food processing must be done in a manner that makes the food safe to eat.
- j. The commercial low-temperature dishwasher dispensed 0ppm chlorine. This is in contravention of the Food Regulation AR 31/2006, 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 and 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. Chlorine test strips were not available to test the concentration of the dishwasher sanitizing solution or the concentration of food contact surface sanitizer solutions. This is in contravention of the Food Regulation AR 31/2006, 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 and 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. A plastic cutting board was worn down and had deep groves, it could not be properly cleaned and sanitized. This is in contravention of section 28(3) of the Food Regulation AR 31/2006, which states: All equipment and utensils in a 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.
- m. The baseboards underneath the two-compartment sink were peeling off and trapping dirt and moisture. This is in contravention of section 17(1)(a) of the Food Regulation AR 31/2006, which states: 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.
- n. Sections of drywall were missing from the wall in the kitchen. This is in contravention of section 17(1) & 19 of the Food Regulation AR 31/2006, which states: An operator shall ensure that a food establishment is of sound construction and in a good state of repair and is so designed as to facilitate the effective cleaning and sanitizing of it and all equipment, utensils and surfaces with which food comes into contact in it.
- o. Some ceiling tiles were missing, and others were water damage in the front and back of the kitchen. This is in contravention of the Food Regulation AR 31/2006, section 17(1) & 19 which states that: An operator shall ensure that a food establishment is of sound construction and in a good state of repair and is so designed as to facilitate the effective cleaning and sanitizing of it and all equipment, utensils and surfaces with which food comes into contact in it.
- p. An empty cardboard box was supporting the drainage pipe under the two-compartment sink. This is in contravention of section 17(1)(f)(ii) of the Food Regulation AR 31/2006, which states: The plumbing system and/or sanitary drainage system is in disrepair or not operating properly. A person may not operate a commercial food establishment unless it is constructed and maintained in accordance with it's approval. And an operator shall ensure that a commercial food establishment is connected to a lawful and properly operating sewage disposal system.
- q. There were holes in the wall beside the handwashing sink. This is in contravention of section 17(1) & 19 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 so designed as to facilitate the effective cleaning and sanitizing of it and all equipment, utensils and surfaces with which food comes into contact in it.
- r. The trim was missing on the door leading to the back hallway, and the edges of the walls surrounding the service window behind the cash register were unfinished, rendering the surfaces porous and not easy to clean. This is in contravention of section 17(1) & 19 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 so designed as to facilitate the effective cleaning and sanitizing of it and all equipment, utensils and surfaces with which food comes into contact in it.
- s. A few laminate floor planks were damaged in the front cooking area. 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 establishments of sound construction and in a good state

of repair. This also contravenes the Food Retail and Food services Code section 2.4 which stated that: Floors that are subject to moisture must be constructed of impervious materials, non-slip and sloped to allow for draining.

- t. Lattice made of raw wood was installed on the walls in the kitchen area behind the cash register and in hallway for decorative purposes. The lattice and open spaces between the lattice were not easily cleanable. This is in contravention of section 17(1) & 19 of the Food Regulation AR 31/2006, which states: An operator shall ensure that a food establishment is of sound construction and in a good state of repair and is so designed as to facilitate the effective cleaning and sanitizing of it and all equipment, utensils and surfaces with which food comes into contact in it.
- u. The newly installed shelves in the kitchen were made up of raw wood. This is in contravention of section 28(3) of the Food Regulation AR 31/2006, which states that: All equipment and utensils in a 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.
- v. Many food safety processes and standards were not implemented or not followed by food handlers within the food establishment. This contravenes the Food Retail and Food services Code section 6.3.2 which stated 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.

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. Thoroughly clean and sanitize the food establishment surfaces, including all hard-to-reach areas.
 - b. Prepare, implement, and maintain a detailed written sanitation program to facilitate the proper cleaning of all areas of the food establishment, including equipment, and structural surfaces. The sanitation program must include a list of all cleaning and sanitizing agents used within the food establishment. The sanitation program must be submitted to an Alberta Health Services Executive Officer for review.
 - c. Clean the flooring in front of back entrance and floor/wall joints.
 - d. Organize the area between the standing cooler and stainless-steel table at the back and the area between two washrooms. Remove the cloth curtain and construct or install a surface that is impervious to moisture and easily cleanable.
 - e. Clean the ventilation canopy filters.
 - f. Cover containers before stacking them to prevent any food contamination.
 - g. Use a food grade, washable containers to store food products and store all the food products on shelves 6 inches above the ground.
 - h. Ensure the handwashing sink is always accessible.

- i. Cool foods quickly. cool cooked food from 60°C to 20°C in 2 hours and from 20°C to 4°C in 4 hours (maximum) in shallow pans.
- j. Repair the dishwasher so a 100ppm chlorine residual can be detected following the sanitizing cycle.
- k. Chemical test strips must be always available to confirm the concentration of sanitizing solutions.
- l. Replace the worn cutting boards.
- m. Repair or replace all damaged baseboards and ensure baseboards are properly installed.
- n. Install the missing sections of dry wall and repair the wall so that it smooth, impervious to moisture and easily cleanable.
- o. Replace damaged ceiling tiles and replace missing ceiling tiles with washable ceiling tiles.
- p. Repair the drainage pipe so it is self-supported and remove the cardboard box underneath the two-compartment sink.
- q. Repair the holes in the wall and apply a smooth washable finish.
- r. Install trim on the door to the back hallway and finish the edges of the service window so they are smooth, impervious to moisture and easily cleanable.
- s. Replace the damaged laminate planks so that the floor is smooth, impervious to moisture and easily cleanable.
- t. Remove the wooden lattice along the kitchen walls and finish the walls so they are smooth, impervious to moisture and easily cleanable.
- u. Apply a washable finish to the surface of the shelves. Ensure the shelves are maintained in a clean and sanitary condition.
- v. The operator in care and control of the food establishment must re-take a certificate course in food safety:
https://www.alberta.ca/system/files/custom_downloaded_images/healthrecognized-food-safety-courses-alberta.pdf#search=approved%20food%20safety. All staff who handle food must complete at minimum the online Alberta Food Safety Basics Interactive Course: <https://ahs.myabsorb.ca/#/public-dashboard>
Provide completion certificates to an Alberta Health Services, Executive Officer.

2. The work referred to in paragraph a-l shall be completed **immediately**.
The work referred to in paragraph m-v shall be completed by **April 6, 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 5, 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
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/albertakings-printer.aspx>.

Copies of standards are available by visiting: <https://www.alberta.ca/health-standards-and-guidelines.aspx>

Order of an Executive Officer

RE: The food establishment located in Calgary, Alberta and municipally described as: Central Halal Restaurant, 105 – 4202 17 Avenue SE

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