

ORDER OF AN EXECUTIVE OFFICER NOTICE OF CLOSURE

To: Tang Bistro Inc.
Yu Cheng Yan
"The Owner"

RE: The food establishment located in Edmonton, Alberta and municipally described as:
Tang Bistro
8715 109 Street NW
Edmonton, Alberta T6G 2L5

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. A significant amount of mouse droppings was found throughout the facility, including on food equipment, preparation surfaces, and food storage areas.
- b. The facility exhibited poor sanitation conditions in the food preparation areas, with a buildup of grease and food debris present on equipment, shelves, floors, walls, coolers, and freezers.
- c. Soups were being held in the hot holding unit at a temperature of 48°C.
- d. Multiple foods were stored uncovered during storage in the walk-in cooler and dry storage room.
- e. Bowls encrusted with food debris were directly stored inside of dry foods (ex. Flour, corn starch).
- f. Heavily soiled and discoloured wiping cloths were observed left on food contact surfaces.
- g. An appropriate sanitizer was not being used, and food contact surfaces were not sanitized before handling food.
- h. Cutting boards throughout the facility were discoloured and had deep gouges that could not be adequately sanitized.
- i. A large piece of synthetic flooring is missing beside the garbage in the dishwashing area.

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. A significant amount of mouse droppings was found throughout the facility, including on food equipment, preparation surfaces, and food storage areas, which is in which is in contravention of **Section 21(1) of the Food Regulation, AR 31/2006** which states that:

Subject to subsection (1.1), A commercial food establishment must be kept free of pests and of conditions that lead to the harbouring or breeding of pests.

- b. The facility exhibited poor sanitation conditions in the food preparation areas, with a buildup of grease and food debris present on equipment, shelves, floors, walls, coolers, and freezers, which 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.
- c. Soups were being held in the hot holding unit at a temperature of 48°C, which is in contravention of in contravention of **Section 25(1) of the Food Regulation**, which states that all high-risk food must be stored, displayed, and transported at a temperature of (a) not more than 4 degrees Celsius or such higher temperature, or (b) not less than 60 degrees Celsius or such lower temperature.
- d. Multiple foods were stored uncovered during storage in the walk-in cooler and dry storage room, which is in contravention of **Section 23(1) of the Food Regulation**, which states that all food used or to be used in a commercial food establishment must be (a) protected from contamination.
- e. Bowls encrusted with food debris were directly stored inside of dry foods (ex. Flour, corn starch), which 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.
- f. Heavily soiled and discoloured wiping cloths were observed left on food contact surfaces, which 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.
- g. An appropriate sanitizer was not being used, and food contact surfaces were not sanitized before handling food, which 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.
- h. Cutting boards throughout the facility were discoloured and had deep gouges that could not be adequately sanitized, which 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. It is also in contravention of **Section 28(3) of the Food Regulation, AR 31/2006** which states 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. A large piece of synthetic flooring is missing beside the garbage in the dishwashing area, which 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.

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. Work with a licensed Pest Control to implement and maintain an Integrated Pest Management (IPM) program within the facility to eliminate pest activity. Store all foods in a manner that does not allow for pest contamination. Do not allow garbage, packaging, equipment, food, or debris to accumulate in a manner that would facilitate the harborage or proliferation of pest or vermin.
 - b. Discard all food, packaging and other items that cannot be cleaned that have been contaminated by pests or insanitary conditions.
 - c. Deep clean and sanitize the entire food premise including but not limited to: equipment, shelves, floors, walls, coolers, and freezers.
 - d. Update, implement and maintain the written sanitation plan, ensuring that it includes the cleaning and sanitizing requirements for the facility and for all equipment and utensils onsite.
 - e. Ensure the hot holding unit is in good working order, is clean and sanitary and is maintaining foods above 60°C.
 - f. Ensure that foods are kept covered during storage.
 - g. Ensure all scoops are maintained in a clean and sanitary state, obtain scoops with handles, and store scoops in a manner that does not contaminate the foods.
 - h. Ensure a prepared sanitizer solution is always available and in use. Ensure all food contact surfaces are sanitized using a food-grade sanitizer as needed, including prior to starting food preparation each day, between tasks and when soiled.
 - i. Ensure wiping cloths are stored in a sanitizing solution between uses and are laundered when soiled.
 - j. Resurface, clean, and sanitize cutting boards in the facility. If cutting boards cannot be resurfaced, discard.
 - k. Repair the kitchen floor to ensure it easy to clean, and constructed of materials that are smooth, clean, and easily washable.

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 Edmonton, Alberta, February 28, 2024.

Confirmation of a verbal order issued to Tracy Zhang on February 27, 2024.

Executive Officer
Alberta Health Services

Attach: Introduction to a Sanitation Program - <https://www.albertahealthservices.ca/assets/wf/eph/wf-eph-intro-sanitation-program.pdf>

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>.

Order of an Executive Officer – Notice of Closure

RE: The Food Establishment located in Edmonton, Alberta and municipally described as: Tang Bistro, 8715 109 Street NW, Edmonton Alberta T6G 2L5

Page 5 of 5

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

Template revised October 13, 2022

Edmonton • HSBC Building • Safe Food Division

10055 106 Street NW and Edmonton, Alberta, Canada T5J 2Y2

www.ahs.ca/eph