

ORDER OF AN EXECUTIVE OFFICER NOTICE OF CLOSURE

To: Meatex Farms Ltd.
Pravesh Malhotra
“the Owner”

RE: The food establishment located in Edmonton, Alberta and municipally described as:
Malhotra Wholesale, 9426 39 Avenue NW, T6E 5T9.

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. Food handling and re-packaging of foods was observed, which is in violation of the Food Handling Permit restrictions that state “prepackaged foods and/or whole produce only – no preparation of food”.
- b. Food was observed onsite that has become contaminated or otherwise unfit for human consumption, and was served, offered for sale, processed, packaged, displayed or stored for human consumption that includes but is not limited to:
 - Large quantities of severely damaged food packaging were observed: exposing the food within to potential contamination and observed some with foreign contamination of the food itself. The exposed damaged foods were re-packaged into new packaging for sale to the public.
 - Boxes of visibly spoiled foods that exhibited what appeared to be mold-like substances were available for purchase in the customer retail area.
 - Canned and bottled food products that had unacceptable damage to the rim and sealed areas, loose caps, and missing food contents within, were available for purchase in the customer retail area.
 - Damaged food product and packaging, available for purchase in the retail area, appeared to have been chewed by vermin exposing the food within.
 - Foods that were being re-packaged by staff at the cashier table were observed conducting money transactions with no proper handwashing between tasks.
- c. Staff members were observed wearing gloves that were not declared “latex free” for food handling, with no nearby access to designated food area handwashing sinks, could not wash their hands properly first before donning the gloves.
- d. Handwash sinks/facilities are inadequate in number and/or location: staff did not have nearby access to handwashing supplies or designated hand sinks in areas conducting active food handling activities.
- e. Used dirty gloves were observed stored on food equipment surfaces and on top of food in food handling areas and in the warehouse customer retail areas.

- f. Dirty, used, grimy towels, dirty wiping cloths, and old clothing were observed in use to wipe the food contact surfaces, were stored on top of food and food equipment, and not stored in ready-made sanitizer when not in use.
- g. Fresh fruit and vegetables with cut stems or portioned onsite were observed and verified as stored at more than 4°C and less than 60°C when not in use – stored in the customer retail area and on the floor at room temperature.
- h. High risk potentially hazardous foods were observed and verified as stored at more than 4°C and less than 60°C when not in use, namely: 2 separate upright freezers – measured at 2°C and at - 5°C. The owner verified that the units were intended to be freezers.
- i. Staff members were observed reusing single-use disposable packaging as a cover/work surface for the countertop during food preparation.
- j. No ready-made sanitizer in buckets or in a dispenser was located within easy access in any area in which food handling was occurring. Food preparation surfaces were dirty and not observed to be sanitized before food preparation.
- k. The handles of the spoons and scoops stored inside dry food ingredients were dirty and in direct contact with the food ingredients.
- l. Foods were not stored in a sanitary manner that includes but is not limited to:
 - Food and/or food related equipment was observed stored on the dirty floor, on dirty pallet jacks.
 - With personal clothing, phones, personal beverages, tools, garbage, and other non food items, that were not stored separately from the food preparation surfaces and the food storage areas.
 - Foods in the customer and warehouse areas were stored beside, below, or together with chemicals.
 - Mouse dropping(s) was observed on food packaging and on food equipment.
- m. A scoop was observed stored in the container of food ingredient that had a heavy accumulation of grime/debris on the handle. There were colored containers/rectangular bins used for food storage throughout the warehouse that were full of dirt, dirty water, grime, and/or were not maintained in a clean and sanitary condition.
- n. Food equipment was not cleaned and sanitized before use with food: staff members were observed using new metal sieves for food that still had the cardboard sales label on the handle.
- o. Meats, paneer, and re-packaged food items/ingredients for purchase in the retail area were observed with no labelling on the package or the label does not indicate their source or the name of the place that re-packaged it.
- p. 2 small kitchenettes used by staff were not maintained in a sanitary condition:
 - An upright fridge plugged in for use and containing beverages was very dirty on the interior, the exterior, and on the handles.
 - Dirty single sinks in both kitchenettes contained used dirty dishes and grime.
 - Microwave had a build up of handprints on the door and spilled food and debris within.
 - Sanitation of floors, counters, and surfaces within the kitchenettes were dirty, dusty, and or contained a build-up of grime.
- q. Overall sanitation of the warehouse areas was poor. Food spills/debris, grime, pieces of packaging, liquid puddles were noted throughout on shelves and the floors.
- r. Bathrooms in the front office area and in the back warehouse areas were not maintained in accordance with sanitation requirements that includes but is not limited to:
 - Poor sanitation of all the sinks, doors, switches, sinks, toilets, and counters.

- Missing soap and/or paper towel
- s. The facility was not kept free of pests or the conditions that lead to the harbouring or breeding of pests:
 - Pest control devices were not installed in a manner that was effective for mouse control.
 - Live flies were observed in the back warehouse near food storage.
 - A suspected mouse hole with what appeared to be chew marks was identified in the office area.
- t. Surfaces in the food handling areas were not constructed as per finishing requirements of smooth, cleanable, non-absorbent, and durable: floors were unfinished concrete covered in single-use disposable dirty cardboard.
- u. Unapproved alterations were made to plumbing infrastructure: a 3-compartment sink was installed in the kitchenette but the plans and specifications for the construction/alterations were not approved by the executive officer/PHI. The 3-compartment sink in the kitchenette lacked cleaning agents and the plumbing did not appear to be constructed in accordance with the requirements of the Alberta Building Code.
- v. The written cleaning schedule is either not adequate to address all areas of the facility and/or there is no written cleaning schedule available and/or posted for staff use.

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. Food handling and repackaging of foods was observed, which is in violation of the Food Handling Permit restrictions that state “prepackaged foods and/or whole produce only – no preparation of food”; which is in contravention of **Section 9(1), and 9(4) of the Food Regulation, AR 31/2006**, which states that: **9(1)** The regional health authority may make the issue or renewal of a permit subject to restrictions on the type of food that, or the manner in which any type of food may be served, manufactured, processed or stored, and any other terms and conditions the authority considers to be appropriate. **AND 9(4)** An operator shall ensure that the terms and conditions of the permit are not contravened.
- b. Food was observed onsite that has become contaminated or otherwise unfit for human consumption, and was served, offered for sale, processed, packaged, displayed or stored for human consumption that includes but is not limited to: Large quantities of severely damaged food packaging were observed: exposing the food within to potential contamination and observed some with foreign contamination of the food itself, the exposed damaged foods were re-packaged into new packaging for sale to the public, boxes of visibly spoiled foods that exhibited what appeared to be mold-like substances were available for purchase in the customer retail area, canned and bottled food products that had unacceptable damage to the rim and sealed areas, loose caps, and missing food contents within, were available for purchase in the customer retail area, damaged food product and packaging, available for purchase in the retail area, appeared to have been chewed by vermin exposing the food within, Foods that were being re-packaged by staff at the cashier table were observed conducting money transactions with no proper handwashing between tasks; ; which is in contravention of **Section 2(3), and Section 23 of the Food Regulation, AR 31/2006**, which states that: **2(3)** Notwithstanding subsection (2) or any other exemption under this Regulation, no food handling is exempt from the operation of this Regulation if, in the opinion of the regional health authority, the exemption

would or is likely to create a nuisance. AND **Section 23(1)** All food used or to be used in a commercial food establishment must be (a) protected from contamination, and (b) handled in a sanitary manner. **2)** Subject to any procedure involved in disposing of it that is otherwise in accordance with the law, food that has become contaminated or otherwise unfit for human consumption must not be served, offered for sale, processed, packaged, displayed or stored for human consumption.

- c. Staff members were observed wearing gloves that were not declared “latex free” for food handling, with no nearby access to designated food area handwashing sinks - could not wash their hands properly first before donning the gloves; which is in contravention of **Section 23(1) and Section 24 of the Food Regulation, AR 31/2006**, which states that: **23(1)** All food used or to be used in a commercial food establishment must be (a) protected from contamination, and (b) handled in a sanitary manner. AND **Section 24** All food handling in a commercial food establishment must be done in a manner that makes the food safe to eat.
- d. Handwash sinks/facilities are inadequate in number and/or location: staff did not have nearby access to handwashing supplies or designated hand sinks in areas conducting active food handling activities; which is in contravention of **Section 17(1)(e)(i) and Section 30(1) of the Food Regulation, AR 31/2006**, which states that: **17(1)** An operator must ensure that, before operation of the commercial food establishment commences, the commercial food establishment (e)has handwashing stations that are adequate in number and situated so as to ensure convenient access by all food handlers, and (i) 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. And **Section 30(1)** A food handler must (a) wear clean clothing and footwear, (b) exhibit cleanliness and good personal hygiene, (c) ensure that food is not contaminated by hair, (d) wash hands as often as necessary to prevent the contamination of food or food areas, (e) refrain from smoking in a food area, and (f) refrain from any other conduct that could result in the contamination of food or a food area.
- e. Used dirty gloves were observed stored on food equipment surfaces and on top of food in food handling areas and in the warehouse customer retail areas; which is in contravention of **Section 23(1) of the Food Regulation, AR 31/2006**, which states that: **23(1)** All food used or to be used in a commercial food establishment must be (a) protected from contamination, and (b) handled in a sanitary manner.
- f. Dirty, used, grimy towels, dirty wiping cloths, and old clothing were observed in use to wipe the food contact surfaces, were stored on top of food and food equipment, and not stored in ready-made sanitizer when not in use; which is in contravention of **Section 28(1) and Section 28(2) of the Food Regulation, AR 31/2006**, which states that: **28(1)** A commercial food establishment must have all the facilities, equipment and utensils that are necessary to ensure its safe operation and maintenance. **(2)** 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. Fresh fruit and vegetables with cut stems or portioned onsite were observed and verified as stored at more than 4°C and less than 60°C when not in use – stored in the customer retail

area and on the floor at room temperature; which is in contravention of **Section 25(1) of the Food Regulation, AR 31/2006**, which states that: **25(1)** All high-risk food must be stored, displayed and transported at a temperature of (a) not more than 4°C or such higher temperature, or (b) not less than 60°C or such lower temperature.

- h. High risk potentially hazardous foods were observed and verified as stored at more than 4°C and less than 60°C when not in use, namely: 2 separate upright freezers – measured at 2°C and at - 5°C. The owner verified that the units were intended to be freezers; which is in contravention of **Section 25(2) of the Food Regulation, AR 31/2006**, which states that: **25(2)** All food that needs to be kept frozen in order to maintain its fitness for human consumption must be and remain frozen while being stored, displayed, packaged or transported.
- i. Staff members were observed reusing single-use disposable packaging that is unsuitable as a cover/work surface for the countertop during food preparation; which is in contravention of **Section 17(1)(a)(b)(c) and Section 18(a) of the Food Regulation, AR 31/2006**, which states that: **17(1)** An operator must ensure that, before operation of the commercial food establishment commences, the commercial food establishment: (a) is of sound construction and in a good state of repair (b) is designed so as to facilitate the effective cleaning and sanitizing of it and of all equipment, utensils and surfaces with which food comes into contact in it, (c) is designed so as to ensure the safe and sanitary handling of food in it. AND **Section 18:** An operator must ensure that (a) all equipment and utensils used in the commercial food establishment and all surfaces in it with which food comes into contact are entirely constructed or manufactured from materials that are suitable for their intended purpose, durable, easily cleanable and free from any undesirable substance.
- j. No ready-made sanitizer in buckets or in a dispenser was located within easy access in any area in which food handling was occurring. Food preparation surfaces were dirty and not observed to be sanitized before food preparation; which is in contravention of **Section 28(1) and Section 28(2) of the Food Regulation, AR 31/2006**, which states that: **28(1)** A commercial food establishment must have all the facilities, equipment and utensils that are necessary to ensure its safe operation and maintenance. **28(2)** 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. The handles of the spoons and scoops stored inside dry food ingredients were dirty and in direct contact with the food ingredients; which is in contravention of **Section 28(2) of the Food Regulation, AR 31/2006**, which states that: **28(2)** 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. Foods were not stored in a sanitary manner that includes but is not limited to: food and/or food related equipment was observed stored on the dirty floor, on dirty pallet jacks, With personal clothing, phones, personal beverages, tools, garbage, and other non food items,

that were not stored separately from the food preparation surfaces and the food storage areas, foods in the customer and warehouse areas were stored beside, below, or together with chemicals, mouse dropping(s) was observed on food packaging and on food equipment; which is in contravention of **Section 20 and Section 23(1) of the Food Regulation, AR 31/2006**, which states that: **20(1)** 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. **(2)** All chemicals, cleansers and other similar agents associated with or required for the operation or maintenance of the food areas must be stored (a) in containers that are not intended to be used to store food and that are clearly labelled to identify their contents, and (b) in such a manner as to prevent the contamination of any food or food area. **23(1)** All food used or to be used in a commercial food establishment must be (a) protected from contamination, and (b) handled in a sanitary manner.

- m. A scoop was observed stored in the container of food ingredient that had a heavy accumulation of grime/debris on the handle. There were colored containers/rectangular bins used for food storage throughout the warehouse that were full of dirt, dirty water, grime, and/or were not maintained in a clean and sanitary condition; which is in contravention of **Section 28(2) of the Food Regulation, AR 31/2006**, which states that: **28(2)** 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.
- n. Food equipment was not cleaned and sanitized before use with food: staff members were observed using new metal sieves for food that still had the cardboard sales label on the handle; which is in contravention of **Section 28(2) of the Food Regulation, AR 31/2006**, which states that: **28(2)** 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. Meats, paneer, and re-packaged food items/ingredients for purchase in the retail area were observed with no labelling on the package or the label does not indicate their source or the name of the place that re-packaged it; which is in contravention of **Section 22(1) of the Food Regulation, AR 31/2006**, which states that: **22(1)** Subject to this section, 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.
- p. 2 small kitchenettes used by staff were not maintained in a sanitary condition: an upright fridge plugged in for use and containing beverages was very dirty on the interior, the exterior, and on the handles, dirty single sinks in both kitchenettes contained used dirty dishes and grime, microwave had a build-up of handprints on the door and spilled food and debris within, sanitation of floors, counters, and surfaces within the kitchenettes were dirty, dusty, and or contained a build-up of grime; which is in contravention of **Section 28(2) of**

the Food Regulation, AR 31/2006, which states that: **28(2)** 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. Overall sanitation of the warehouse areas was poor. Food spills/debris, grime, pieces of packaging, liquid puddles were noted throughout on shelves and the floors; which is in contravention of **Section 28(2) of the Food Regulation, AR 31/2006**, which states that: **28(2)** 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.
- r. Bathrooms in the front office area and in the back warehouse areas were not maintained in accordance with sanitation requirements that includes but is not limited to: poor sanitation of all the sinks, doors, switches, sinks, toilets, and counters, missing soap and/or paper towel; which is in contravention of **Section 28(2) and Section 30(1)(4) of the Food Regulation, AR 31/2006**, which states that: **28(2)** 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 **Section 30(1)** A food handler must **(4)** The handwashing stations referred to in section 17(1)(e) must be maintained and kept supplied.
- s. The facility was not kept free of pests or the conditions that lead to the harbouring or breeding of pests: pest control devices were not installed in a manner that was effective for mouse control, live flies were observed in the back warehouse near food storage, a suspected mouse hole with what appeared to be chew marks was identified in the office area; which is in contravention of **Section 17(2) and Section 21(1) of the Food Regulation, AR 31/2006**, which states that: **17(2)** Subject to subsection (2.1), the operator must ensure that the commercial food establishment is constructed to control the entry of pests. **21(1)** 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. **(1.1)** The following must be kept reasonably free of pests and of conditions that lead to the harbouring or breeding of pests: (a) any surrounding area, premises or facilities supporting a commercial food establishment, including any outdoor food handling areas of the commercial food establishment.
- t. Surfaces in the food handling areas were not constructed as per finishing requirements of smooth, cleanable, non-absorbent, and durable: floors were unfinished concrete covered in single-use disposable dirty cardboard; which is in contravention of **Section 17(1) and Section 19 of the Food Regulation, AR 31/2006**, which states that: **17(1)** An operator must ensure that, before operation of the commercial food establishment commences, the commercial food establishment (a) is of sound construction and in a good state of repair, (b) is designed so as to facilitate the effective cleaning and sanitizing of it and of all equipment, utensils and surfaces with which food comes into contact in it, (c) is designed so as to ensure the safe and sanitary handling of food in it. AND **19** A person must not operate a commercial food establishment unless (a) all the requisite plans and specifications referred to in section 16 for the commercial food establishment have been

approved by the executive officer, and (b) it is constructed and maintained in accordance with that approval.

- u. Unapproved alterations were made to plumbing infrastructure: a 3-compartment sink was installed in the kitchenette but the plans and specifications for the construction/alterations were not approved by the executive officer/PHI. The 3-compartment sink in the kitchenette lacked cleaning agents and the plumbing did not appear to be constructed in accordance with the requirements of the Alberta Building Code; which is in contravention of **Section 16** and **Section 17(1)(a) of the Food Regulation, AR 31/2006**, which states that: **16** A person must not construct or make alterations to a commercial food establishment unless plans and specifications for the construction or alterations, as the case may be, have been approved by the executive officer. **AND 17(1)** An operator must ensure that, before operation of the commercial food establishment commences, the commercial food establishment (a) is of sound construction and in a good state of repair.
- v. The written cleaning schedule is either not adequate to address all areas of the facility, the staff are not trained in using the written cleaning schedule, or the written cleaning schedule is no longer in use; which is in contravention of **Section 29 of the Food Regulation, AR 31/2006**, which states that: **29(1)** A commercial food establishment must have written procedures designed to ensure its safe and sanitary operation and maintenance. **(2)** The procedures must include (a) the cleaning and sanitizing requirements for the commercial food establishment and for all equipment and utensils in it, if any, that are not normally washed in a dishwasher, and (b) a list of all cleaning and sanitizing agents used in the commercial food establishment, including their concentrations and uses.

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. Cease and desist the sale of food products including but not limited to foods that were re-packaged within the warehouse from their original food packaging that were not processed and handled in a food handling-approved and licensed food facility.
 - b. Discard all food products that have become contaminated, are no longer wholesome, or otherwise unfit for human consumption. Discard all food products that have been damaged or contain open packaging that expose the food within. Discard all food products that were not processed or re-packaged in an approved and licensed food facility and were re-packaged from their original packaging. Do not remove any of the described food products to be discarded from the premises and store those items in other off-site storage facilities. Do not donate any of the described food products to be discarded from the premises to any charitable organization. Ensure all foods that are further processed, re-packaged, and handled from their

original packaging or state are prepared and packaged in an approved and licensed food facility and ensure that approval from the Public Health Inspector is obtained to sell those food items. Provide the Public Health Inspector with records of items disposed of, and the receipt for the receptacle for discarded items as proof of disposal.

- c. Cease and desist all food handling occurring at the store. Do not re-package, conduct sampling, or processing of any food product at any time at the store/warehouse at the above noted address. Do not re-use single-use disposable packaging more than once. Prepackaged low risk foods are the only item currently approved for sale at the wholesale store/warehouse at the above noted address with no open food handling. Ensure all owners and/or staff are aware of the current Food Handling Permit restrictions and that any person in operation of the store/warehouse must ensure that the terms and conditions of the permit are not contravened. A person who carries on any activity under the purported authority of a permit must comply with the terms and conditions of the permit. Remove all utensils, scales, bag sealing equipment, and any other food equipment needed for re-packaging from the premises immediately.
- d. Train all staff on proper procedures for handwashing using running water, soap and paper towel at designated sinks. Ensure the sinks in all areas of the facility and in the washrooms are equipped with adequate soap and paper towel to allow for proper and thorough handwashing.
- e. If single use disposable gloves are worn by staff, please train the staff to dispose of the gloves once the gloves are removed from the hands. Do not store dirty used gloves on food, food equipment, or food packaging at any time.
- f. Obtain cleaning cloths specific for use in food areas and kitchenettes for staff. Do not use towels, clothing, or cloth items that were contaminated by other non-food related activities and substances.
- g. Cease and desist the storage and/or transport of fresh vegetables and fruit at room temperature that have been cut, portioned, or processed. Keep perishable foods in the cooler or freezer. Repair/adjust/monitor the two freezers that were not maintaining a freezing temperature of -18°C . Ensure *all* perishable foods are maintained either below 4°C or above 60°C at all times as to prevent microbial growth.
- h. Cease and desist the practice of reusing single-use disposable packaging as cover to counters and tables in areas where food is stored. All food preparation surfaces must be constructed in a manner that is smooth, cleanable, non-absorbent and durable.
- i. Obtain food-grade sanitizing chemicals and appropriate testing equipment capable of measuring the approved food-grade sanitizing agent concentration required for food contact surfaces and clean-in-place food equipment. Approved sanitizing solutions are as follows: Chlorine (bleach): A solution of not less than 100 ppm (parts per million) chlorine is required. Quats: A quaternary ammonium compound (quats) having a strength of at least 200 ppm is required. Iodine: An iodine solution

containing at least 25 ppm available iodine is required.

- j. Cease and desist the practice of storing foods on the floor and on dirty surfaces. Reorganize food storage within the facility to keep all foods stored in a sanitary manner. Separate and contain all damaged food items to an area of the facility that is not dedicated to retail food storage and is not accessible to customers for resale. Ensure that items that include but are not limited to: personal items, clothing, personal food, tools, chemicals, and non-food items are stored in distinctly separate area away from food storage areas. Ensure that food and food equipment is stored in a manner that prevents cross contamination.
- k. Ensure all food equipment and containers within the facility including staff areas are cleaned and sanitized; and are addressed in a written cleaning schedule. Food equipment, containers, coolers, freezers, utensils, plates must be maintained and stored in a clean and sanitary condition.
- l. All packaged foods within the food facility must conform to the Canadian Food Inspection Agency requirements and therefore, exhibit labels that disclose its contents, the source of the product, and the contact information for the location the food was packaged in.
- m. Clean, disinfect, and maintain the floors, walls, and shelving of the food storage areas. Ensure that the overall facility is maintained in a clean and sanitary condition and free of any pest contamination.
- n. Clean and sanitize all bathrooms, bathroom doors, sinks, toilets, counters, switches, and floors. Ensure proper and thorough daily bathroom cleaning is added to the written cleaning schedule that addresses all above noted bathroom items to clean. Ensure bathrooms are maintained in a clean and sanitary condition.
- o. Disinfect and clean all areas of mouse droppings and/or evidence of contamination. Abate the live fly population observed in the warehouse. Keep up-to-date written pest control maintenance records. Ensure all surfaces in the food facility are in good repair and in a condition that renders them easy to clean and in a condition that does not allow the harborage of pests. Conduct any other repairs identified by the pest control company and wall damage/mouse hole indicated by the Public Health Inspector.
- p. Do not make changes to sinks, dishwasher use, or other plumbing changes without approval. Ensure that alterations to any of the sinks must be submitted in blueprints or plans with descriptions of the specifications for the construction/alterations to be approved by the Executive Officer/PHI before the alterations are made and meet the requirements to comply with the approval from appropriate agencies. Written approval must be obtained from Alberta Health Services before changes to the premises can occur.
- q. Create or revise your written sanitation program to facilitate the proper cleaning of all areas and structures within of the food establishment. Maintain the sanitation program to reflect the cleaning practices in the facility. Ensure that the written

sanitation program is maintained and kept on site for staff to follow. Train the staff to use and implement the written sanitation program.

- r. Modify any developed food safety plan to address the chronic and problematic issues and areas identified during this inspection and on past inspections.
 - i. Ensure that the food safety plan facilitates the proper handling and storage of *packaged* food within the commercial food establishment - and meets the requirements and intentions of section 3.0 of the Food Retail and Food Services Code, 2003, (Amended June 2020).
 - ii. Ensure that all appropriate staff are properly educated and trained regarding duties and requirements of the food safety plan.
 - iii. Maintain the food safety plan to reflect safe and proper food handling practices of prepackaged products within the commercial food establishment.
 - iv. Ensure that the food safety plan is maintained and kept on site for staff to follow and is available upon request for inspection.

- 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, April 15, 2024

Confirmation of a verbal order issued to Pravesh Malhotra on April 11, 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/alberta-kings-printer.aspx>.

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

Template revised October 13, 2022

Edmonton • Environmental Health • Safe Food Division

Suite 700, 10055 106 Street, Edmonton, Alberta, T5J 2Y2

www.albertahealthservices.ca/eph.asp