

ORDER OF AN EXECUTIVE OFFICER

To: Illichmann Sausage Shop Ltd
"the Owner"

Ken Meissinger
"the Owner"

Dana-Lynn Meissinger
"the Owner"

RE: The food establishment located in Calgary, Alberta and municipally described as:
Illichmann's Sausage Shop
1840 36 Street 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 baseboards in the walk-in coolers and freezer were lifting and trapping dirt and moisture.
- b. There was an accumulation of dirt and debris throughout on floors and walls under and/or behind the food equipment, in the walk-in cooler/freezer and in hard-to-reach areas.
- c. A written cleaning schedule was not available upon request.
- d. The grinder, band saw and front counter slicer were used throughout the day and were not being dismantled washed and sanitized at 4 hour intervals and/or between meat species.
- e. Large meat processing equipment stored in the main kitchen area had meat debris and dirt accumulation on the surfaces. One had screws and a screwdriver stored on top.
- f. Large bins/receptacles used to store raw/brined meat had dirty surfaces.
- g. The area between the walk-in freezer and the dry storage room was cluttered with a variety of items.
- h. Items in boxes/containers were piled haphazardly on the dry storage room floor. Non-food items were stored together with food items.
- i. Some of the food basins used for meat storage were cracked, others were dirty.
- j. The exterior surfaces of food storage containers in the dry storage room were dirty.
- k. There was a buildup of dirt and grime on hoses stored on the floor.
- l. A staff member did not wash their hand before and after handling meat products.
- m. Unwrapped meat was stored directly on the dirty shelf, and meat in a container was in direct contact with a dirty shelf in the walk-in.
- n. Many foods items were stored uncovered without any lids or covers in the walk-in coolers and freezers. Frozen meat was stored in a cardboard box without a plastic liner in freezer.

- o. Open meat containers were directly stacked on top of each other without any barrier or lid in the walk-in cooler and freezer.
- p. A broken dolly was stored between the shelving unit and equipment in the main kitchen area.
- q. Ready to eat food was stored in contact with raw meat.
- r. Food in the walk-in coolers were stored in containers on the floor.
- s. In the dry food storage area, motor oil bottles were stored among food items.
- t. Personal items such as a cell phone, personal beverages and eyeglasses were stored on the food contact/equipment surfaces.
- u. The handwashing sink located in the meat processing area was blocked during inspection.
- v. A pallet of meat was delivered and remained in the kitchen. The infrared thermometer measurement was between 4-6 degrees C.
- w. An ingredient scoop was stored directly on the shelf in the dry storage room.
- x. Utensils and knives were stored under the microwave and in the space between the counter and shelving unit.
- y. There was no garbage receptacle near the handwashing sink,
- z. There were deep grooves and stains on the cutting boards and cutting blocks.
- aa. The top surface of a small wooden stool placed below the meat grinder was in disrepair and absorbent to moisture. When the meat container was removed small pieces of meat and meat juices spilled onto the stool.
- bb. The surfaces of shelves in the dry storage area were worn. The shelf surfaces were dirty.
- cc. The surfaces of shelves in walk-in units were worn. There was a buildup of dirt and grime on the shelves.
- dd. Many food safety processes were not implemented, food safety standards were ignored by food handlers within the food establishment.
- ee. The back screen door was replaced; however, the new door has gaps along the sides that open to the exterior.
- ff. The meat cutting table legs were rusty.
- gg. The facility did not have sufficient light in front of the meat smokers. Some light fixtures were not working.
- hh. The gas stove in the facility does not have a ventilation system that adequately removes vapors. There was grease accumulation and discoloration on the wall, ceiling and inside electrical outlet covers on the wall.
- ii. The wooden border around the cutting board is worn, rendering it absorbent to moisture.
- jj. The floor leading to the drain in front of the smoker was not adequately sloped to drain water which resulted in the formation of standing water pockets.
- kk. Concrete flooring throughout the facility (main kitchen, walk-in coolers, dry storage area) was rough and had no sealed finish.
- ll. The concrete flooring surrounding the wastewater disposal/grease trap, in front of the walk-in freezer at the back, was rough and unfinished. The pits and gaps were collecting dirt and debris.

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 baseboards in the walk-in coolers and freezer were lifting 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.

- b. There was an accumulation of dirt and debris throughout on floors and walls under and/or behind the food equipment, in the walk-in cooler/freezer and in hard-to-reach areas. This is 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. A written cleaning schedule was not available upon request. This is 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.
- d. The grinder, band saw and front counter slicer were used throughout the day and were not being dismantled washed and sanitized at 4 hour intervals and/or between meat species. This is 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.
- e. Large meat processing equipment stored in the main kitchen area had meat debris and dirt accumulation on the surfaces. One had screws and a screwdriver stored on top. This is 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. Large bins/receptacles used to store raw/brined meat had dirty surfaces. This is 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. The area between the walk-in freezer and the dry storage room was cluttered with a variety of items. 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 in 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. Items in boxes/containers were piled haphazardly on the dry storage room floor. Non-food items were stored together with food items. 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 in 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.
- i. Some of the food basins used for meat storage were cracked, others were dirty. This is in contravention of the Food Regulation AR 31/2006 of 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.

- j. The exterior surfaces of food storage containers in the dry storage room were dirty. This is 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.
- k. There was a buildup of dirt and grime on hoses stored on the floor. This is in contravention of the Food Regulation AR 31/2006 of section 28(3), 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. A staff member did not wash their hand before and after handling meat products. 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.
- m. Unwrapped meat was stored directly on the dirty shelf, and meat in a container was in direct contact with a dirty shelf in the walk-in. This is in contravention of the Food Regulation AR 31/2006, section 23(1)(a)(b), which states that: All food used or to be used in a commercial food establishment must be protected from contamination and handled in a sanitary manner.
- n. Many foods items were stored uncovered without any lids or covers in the walk-in coolers and freezers. Frozen meat was stored in a cardboard box without a plastic liner in freezer. This is in contravention of the Food Regulation AR 31/2006, section 23(1)(a)(b), which states that: All food used or to be used in a commercial food establishment must be protected from contamination and handled in a sanitary manner.
- o. Meat containers were directly stacked on top of each other without any barrier or lid in the walk-in cooler and freezer. 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.
- p. A broken dolly was stored between the shelving unit and equipment in the main kitchen area. This is in contravention of the Food Regulation AR 31/2006 of section 28(3)(a), which states that: All equipment and utensils in a commercial food establishment must be kept in good working order and condition.
- q. Ready to eat food was stored in contact with raw meat. This is in contravention of the Food Regulation AR 31/2006, section 23(1)(a)(b), which states that: All food used or to be used in a commercial food establishment must be protected from contamination and handled in a sanitary manner.
- r. Food in the walk-in coolers were stored in containers on the floor. This is in contravention of the Food Regulation AR 31/2006 of section 23 & 28, which states that: All food, equipment, and utensils must be stored in a manner that protects them from contamination.
- s. In the dry food storage area, motor oil bottles were stored among food items. This is in contravention of the Food Regulation AR 31/2006 of 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.
- t. Personal items such as a cell phone, personal beverages and eyeglasses were stored on the food contact/equipment surfaces. This is in contravention of the Food Regulation AR

31/2006 of 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.

- u. The handwashing sink located in the meat processing area was blocked during inspection. 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.
- v. A pallet of meat was delivered and remained in the kitchen. The infrared thermometer measurement was between 4-6 degrees C. This is in contravention of the Food Regulation AR 31/2006 s 2(6) & s 25(1), which states that: High risk foods are not being kept at proper temperatures. High risk foods must be kept at a temperature of less than 4°C or greater than 60°C at all times.
- w. An ingredient scoop was stored directly on the shelf in the dry storage room. This is 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.
- x. Utensils and knives were stored under the microwave and in the space between the counter and shelving unit. This is in contravention of the Food Regulation AR 31/2006 of section 28(3), 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.
- y. There was no garbage receptacle near the handwashing sink. This is in contravention of the Food Regulation AR 31/2006 of section 28(1), 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.
- z. There were deep grooves and stains on the meat cutting boards. This is in contravention of the Food Regulation AR 31/2006 of section 28(3), 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.
- aa. The top surface of a small wooden stool placed below the meat grinder was in disrepair and absorbent to moisture. When the meat container was removed small pieces of meat and meat juices spilled onto the stool. This is in contravention of the Food Regulation AR31/2006, section 28 (3) (b): All equipment and utensils in a commercial food establishment must be maintained in a manner that ensures the safe and sanitary handling of food.
- bb. The surfaces of shelves in the dry storage area were worn. The shelf surfaces were dirty. This is in contravention of the Food Regulation AR31/2006, section 28 (3) (b): All equipment and utensils in a commercial food establishment must be maintained in a manner that ensures the safe and sanitary handling of food.
- cc. The surfaces of shelves in walk-in units were worn. There was a buildup of dirt and grime on the shelves. This is in contravention of the Food Regulation AR31/2006, section 28 (3) (b): All equipment and utensils in a commercial food establishment must be maintained in a manner that ensures the safe and sanitary handling of food.
- dd. Many food safety processes were not implemented, food safety standards were ignored 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.

- ee. The back screen door was replaced; however, the new door has gaps along the sides that open to the exterior. This is in contravention of the Food Regulation AR 31/2006, section 17(2), which states that: The operator must ensure that the commercial food establishment is constructed to prevent the entry of pests.
- ff. The meat cutting table legs were rusty. This is in contravention of the Food Regulation AR31/2006, section 28 (3) (a): All equipment and utensils in a commercial food establishment must be kept in good working order and condition.
- gg. The facility did not have sufficient light in front of the meat smokers. Some light fixtures were not working. This is in contravention of the Food Regulation AR 31/2006, section 17(1) (f) (iii), which states that: An operator must ensure that, before operation of the commercial food establishment commences, the commercial food establishment is equipped with lighting that is adequate in intensity to enable the sanitary operation and maintenance of the food handling areas.
- hh. The gas stove in the facility does not have a ventilation system that adequately removes vapors. There was grease accumulation and discoloration on the wall, ceiling and inside electrical outlet covers on the wall. This is in contravention of the Food Regulation AR 31/2006 section 17(1)(f)(iv) 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 odors, fumes, steam, vapors, smoke, or excessive heat.
- ii. The wooden border around the cutting board is worn, rendering it absorbent to moisture. 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.
- jj. The floor leading to the drain in front of the smoker was not adequately sloped to drain water which resulted in the formation of standing water pockets. This is in contravention of the Food Regulation AR 31/2006, section 17(1)(a): 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.
- kk. Concrete flooring throughout the facility (main kitchen, walk-in coolers, dry storage area) was rough and had no sealed finish. This is in contravention of the Food Regulation AR 31/2006, section 17(1)(a): 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.
- ll. The concrete flooring surrounding the wastewater disposal/grease trap, in front of the walk-in freezer at the back, was rough and unfinished. The pits and gaps were collecting dirt and debris. This is in contravention of the Food Regulation AR 31/2006, section 17(1)(a): 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.

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. Walls and joints in walk-in coolers and freezer must be repaired so that they are smooth, impervious to moisture and easily cleanable. Repair or replace any damaged materials and ensure baseboards are properly installed.
 - b. Thoroughly clean and sanitize the food establishment floors and walls, including hard-to-reach areas.
 - c. Thoroughly clean and sanitize all food equipment and surfaces.
 - d. 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.
 - e. Develop a written clean in place procedure for all equipment and containers that cannot be washed and sanitized in the 2 compartment sink basins. The procedure must include cleaning frequencies and chemicals used. Implement the clean-in-place procedure within the food establishment.
 - f. Organize the area between the walk-in freezer and the dry storage room.
 - g. Organize the dry storage room. Separate food items from non-food items.
 - h. Discard the cracked plastic containers to prevent physical hazards, and ensure all containers are properly cleaned and sanitized prior to storage.
 - i. Clean and sanitize all dry ingredient containers.
 - j. Hoses used for washing must be maintain in sanitary condition and be stored protected from contamination. Replace hoses that cannot be properly cleaned.
 - k. Educate food handlers regarding handwashing before and after handling food and between tasks. Display handwashing signage.
 - l. Stored foods must be properly covered.
 - m. Food stored in cardboard boxes must have a food grade plastic liner.
 - n. Remove all broken equipment or unused equipment from the food establishment.
 - o. Store ready to eat foods separate from raw meat.
 - p. Store food in clean containers at least 6 inches off the floor.
 - q. Store all non-food related items separately.
 - r. Personal items must be stored separately from the food, food equipment and food contact surfaces.
 - s. Ensure the handwashing sink is accessible at all times.
 - t. Store perishable foods under temperature control immediately following delivery.
 - u. Store scoops in a clean and sanitary manner (i.e. in a clean container or in a clean utensil area).
 - v. Store the knives and utensils in a clean and sanitary manner.
 - w. Place a garbage can near the main kitchen handwashing sink.
 - x. Replace cutting boards with scratches and deep grooves.
 - y. Replace or refinish the wooden stool below the grinder so that the surface is smooth, impervious to moisture and easily cleanable.

- z. Apply a new finish to the surface of the dry storage shelves. Ensure the shelves are maintain in a clean and sanitary condition.
- aa. Clean, sanitize and refinish (if required) the shelving units in the walk-in units or replace the shelving units.
- bb. The operator in care and control of the food establishment must re-take a certificate course in food safety. Staff who handle food must complete at minimum the online Alberta Food Safety Basics Interactive Course.
- cc. Close the gaps in the door to the exterior or modify with mesh to prevent the entry of pests.
- dd. Repair or replace the meat cutting table legs.
- ee. Repair or replace the light fixtures so the area is well lit.
- ff. Thoroughly clean or replace wall/ceiling materials and electrical outlet covers. Adhere to the Calgary Fire Department instructions to install a sufficient ventilation canopy for the stove.
- gg. Refinish or replace the raw wood border around the food preparation table.
- hh. Remediate the slope of the drainage system so dirty water can drain easily and completely.
- ii. Apply a finish to seal the concrete flooring through the kitchen, including the walk-in coolers and freezer floors.
- jj. Repair the concrete flooring in the back area adjacent to the walk-in freezer and apply a sealed finish so the floor is smooth, impervious to moisture and easy to clean.

- 2. The work referred to in paragraph a-y shall be completed by February 6, 2024.
The work referred to in paragraph z-gg shall be completed by February 23, 2024.
The work referred to in paragraph hh-jj shall be completed by April 9, 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, Jan 23, 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>

Copy: City of Calgary