

ORDER OF AN EXECUTIVE OFFICER

To: Aroma Malatang Inc.
"the Owner"

Yuan Dong Wu
"the Owner"

RE: The food establishment located in Calgary, Alberta and municipally described as:
Aroma Malatang
5 - 2111 Centre Street NW

WHEREAS I, an **Executive Officer** of **Alberta Health Services**, have inspected the above noted premises pursuant to the provisions of the Public Health Act, RSA 2000, c. P-37, as amended;

AND WHEREAS such inspection disclosed that the following conditions exist in and about the above noted premises which are or may become injurious or dangerous to the public health or which might hinder in any manner the prevention or suppression of disease, namely:

- a. Used cleaning cloths were stored directly on the kitchen counter.
- b. The concentration of the chlorine sanitizing solution in the spray bottle was 0ppm.
- c. A fly light was hanging next to opened bags of food in the dry storage area. There was an accumulation of dead insects on the device.
- d. The kitchen handwashing sink was situated directly next to a food preparation table with clean utensils. Staff attempted to prevent contamination by covering the utensils with a cleaning cloth.
- e. The food items stored in the front two display coolers were uncovered and not protected from contamination. The full-length plastic screen provides no protection as it must be completely removed to access the food. This plastic screen was also in disrepair with tape affixed to it.
- f. Staff clothing was hanging on a shelf where dry goods were stored.
- g. Janitorial equipment was stored next to the rice cooker and chest freezer.
- h. Individual serving utensils were not available to select food items from their respective containers. Customers were observed using the same tong to select different food items, including raw meats from the self-serve display cooler.
- i. Buckets of peanut butter, a bucket of pickle relish, and a pot of tripe were stored directly on the floor.
- j. To-go porous bags were used to store raw chicken and pig feet.
- k. A live mouse was observed in the back storage room.
- l. Mouse droppings were observed in the back storage room and the back storage area where jugs of canola oil were stored.
- m. The weatherstripping along the base of the rear exterior door was in a state of disrepair; there were open gaps in the weatherstripping.
- n. Ladles were stored on raw wood shelves next to the handwashing sink.
- o. There was no lighting in the back storage area.
- p. Ceiling tiles were missing in the dry storage area and in the front part of the kitchen.
- q. A dirty piece of cardboard was leaning up against the shelf in the walk-in cooler.

- r. Used disposable gloves were stored on top of a freezer and on an apron.

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. Used cleaning cloths were stored directly on the kitchen counter. This is in contravention of the Food Regulation AR 31/2006 section 28(2) 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. The concentration of the chlorine sanitizing solution in the spray bottle was 0ppm. This is in contravention of the Food Regulation AR 31/2006 section 28(2) 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 fly light was hanging next to opened bags of food in the dry storage area. There was an accumulation of dead insects on the device. This is in contravention of the Food Regulation AR 31/2006 section 23(1) which states: All food used or to be used in a commercial food establishment must be protected from contamination and handled in a sanitary manner.
- d. The kitchen handwashing sink was situated directly next to a food preparation table with clean utensils. Staff attempted to prevent contamination by covering the utensils with a cleaning cloth. This is in contravention of the Food Regulation AR 31/2006 section 23(1) which states: All food used or to be used in a commercial food establishment must be protected from contamination and handled in a sanitary manner.
- e. The food items stored in the front two display coolers were uncovered and not protected from contamination. The full-length plastic screen provides no protection as it must be completely removed to access the food. This plastic screen was also in disrepair with tape affixed to it. This is in contravention of the Food Regulation AR 31/2006 section 23(1), 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.
- f. Staff clothing was hanging on a shelf where dry goods were stored. This is in contravention of the Food Regulation AR 31/2006 section 20(1) which states: 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.
- g. Janitorial equipment was stored next to the rice cooker and chest freezer. This is in contravention of the Food Regulation AR 31/2006 section 20(1) which states: 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.
- h. Individual serving utensils were not available to select food items from their respective containers. Customers were observed using the same tong to select different food items, including raw meats from the self-serve display cooler. This is in contravention of the Food Regulation AR 31/2006 section 28(2), which states that: A commercial food establishment, all equipment and utensils in it and all surfaces in it with which food comes into contact must be maintained in a sanitary condition and, without limiting the foregoing, must be washed and sanitized in a manner that removes contamination

- i. Buckets of peanut butter, a bucket of pickle relish, and a pot of tripe were stored directly on the floor. This is in contravention of the Food Regulation AR 31/2006 section 23 & 28 which states: All food, equipment, and utensils must be stored in a manner that protects them from contamination.
- j. To-go porous bags were used to store raw chicken and pig feet. This is in contravention of the Food Regulation AR 31/2006 section 23(1) which states: All food used or to be used in a commercial food establishment must be protected from contamination and handled in a sanitary manner.
- k. A live mouse was observed in the back storage room. This is in contravention of the Food Regulation AR 31/2006 section 21(1) which states: A commercial food establishment must be kept free of pests and of conditions that lead to the harbouring or breeding of pests.
- l. Mouse droppings were observed in the back storage room and the back storage area where jugs of canola oil were stored. This is in contravention of the Food Regulation AR 31/2006 section 21(1) which states: A commercial food establishment must be kept free of pests and of conditions that lead to the harbouring or breeding of pests.
- m. The weatherstripping along the base or the rear exterior door was in a state of disrepair; there were open gaps in the weatherstripping. This is in contravention of the Food Regulation AR 31/2006 section 17(2) which states: The operator must ensure that the commercial food establishment is constructed to prevent the entry of pests.
- n. Ladles were stored on raw wood shelves next to the handwashing sink. This is in contravention of the Food Regulation AR 31/2006 section 28(3) 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.
- o. There was no lighting in the back storage area. This is in contravention of the Food Regulation AR 31/2006 section 17(1)(f)(iii) which states: An operator shall ensure that a commercial food establishment is equipped with lighting that is adequate in intensity to enable the sanitary operation and maintenance of the food areas.
- p. Ceiling tiles were missing in the dry storage area and in the front part of the kitchen. This is in contravention of the Food Regulation AR 31/2006 section 17(1) 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.
- q. A dirty piece of cardboard was leaning up against the shelf in the walk-in cooler. This is in contravention of the Food Regulation AR 31/2006 section 28(2) 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.
- r. Used disposable gloves were stored on top of a freezer and on an apron. This is in contravention of the Food Regulation AR 31/2006 section 23(1) & 24 which states: All food used or to be used in a commercial food establishment must be protected from contamination and handled in a sanitary manner and all food processing must be done in a manner that makes the food safe to eat.

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. Store cleaning cloths in an approved sanitizing solution (i.e. 100ppm chlorine or 200ppm QUAT) between uses. Replace the sanitizer solutions frequently during the operational day. Verify the concentration using the appropriate corresponding test strip.
 - b. Ensure the concentration of the chlorine sanitizer in spray bottles is 100 ppm. Verify the concentration using chlorine test strips. Maintain records onsite.
 - c. Install the fly light device away from open food areas.
 - d. Obtain covers for each container or install an effective barrier/sneeze guard for each shelf. Alternatively, cease use if the existing display cooler and replace the display cooler with a different model that protects food from contamination.
 - e. Obtain serving utensils for each individual food container in the display cooler to prevent cross contamination of food items. Ensure utensils are washed and sanitized and/or replaced frequently during operation.
 - f. Do not store personal belongings in food handling or storage/equipment areas.
 - g. Remove the janitorial equipment in the food preparation area and ensure that it is stored separately from food items and equipment.
 - h. Ensure all foods/food containers are stored a minimum 6 inches off the floor.
 - i. Obtain food grade containers or bags to properly protect food in storage.
 - j. Implement an integrated pest control program for the exterior and interior of the food establishment. Seal all potential entry points. Provide a copy of the monitoring reports to an Alberta Health Services, Public Health Inspector for review.
 - k. Remove all mouse droppings. Thoroughly clean and disinfect all areas contaminated by mice droppings.
 - l. Remove cardboard from the walk-in cooler.
 - m. Repair or replace the weatherstripping at the rear exterior door.
 - n. Install a washable, effective splashguard at the handwashing sink with a minimum height of 12 inches.
 - o. Apply a finish to the raw wood shelves so the surfaces are smooth, non-absorbent to moisture and easily cleanable.
 - p. Install a light fixture(s) for the back storage area, so the area is well lit.
 - q. Install ceiling tiles in the front of the kitchen and back storage area.
2. The work referred to in paragraph 1(a-l) shall be completed **immediately**.
 3. The work referred to in paragraph 1(m-q) shall be completed by **November 15, 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, November 8, 2024

Confirmation of a verbal order issued to Yuan (Jacob) Dong Wu on November 6, 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>

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<https://www.ahs.ca/eph>