

## **ORDER OF AN EXECUTIVE OFFICER**

**To:** 2310500 Alberta Ltd.  
"the Owner"

Song Woo Lee  
"the Owner"

Daehyeon Kim  
"the Manager"

Soyoung Kim  
"the Manager"

**RE:** The food establishment located in Calgary, Alberta and municipally described as:  
bb.q CHICKEN  
201 - 1104 6 Avenue SW

**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. Handwashing supplies such as liquid soap and paper towels in suitable dispensers were not available in the chicken processing room.
- b. A long hose was connected to the faucet at the two-compartment sink in the chicken processing area. The hose must be removed to facilitate handwashing in this area.
- c. A paper towel dispenser was not available at the bar handwashing sink.
- d. There was an unlabeled chemical spray bottle in the kitchen.
- e. A probe thermometer was not available on-site.
- f. Iodine test strips were not available on-site.
- g. There were several drain flies in the kitchen and the bar.
- h. The weatherstripping along the bottom of the backdoor was attached with tape.
- i. The ice scoop for the ice machine was stored on a dusty surface next to the ice machine.
- j. There was heavy buildup of grease and dried grease residue under equipment and hard-to-reach areas including the backsplash, wall/floor joints, kitchen flooring, the doors of the walk-in cooler and the mop sink.
- k. There was an accumulation of dried food residue on high touch surfaces in the kitchen and on food equipment. Areas of concern include but are not limited to: the walk-in and other cooler/freezer door handles, interior and exterior surfaces

of the two-compartment sink in the chicken processing room, the surfaces of the mechanical dishwasher, sanitizer spray bottles and garbage cans.

- l. There was an accumulation of dust on walls, ceilings and equipment in the kitchen.
- m. There were several improperly finished, unfinished and damaged walls throughout the food establishment. Areas of concern include but are not limited to: A hole in the wall under the dish pit, mold on the wall in the chicken processing room, improperly finished walls by the kitchen handwashing sink and the wall opposite the handwashing sink.
- n. A written sanitation schedule was not available, and a record of temperature logs was not available onsite.
- o. Staff exhibited a lack of basic food safety knowledge.

**AND WHEREAS** such inspection disclosed that the following breaches of the Public Health Act and the Food Regulation, Alberta Regulation 31/2006, the Food Retail and Foodservices Code and the Nuisance and General Sanitation Regulation 243/2003 exist in and about the above noted premises, namely:

- a. Handwashing supplies such as liquid soap and paper towels in suitable dispensers were not available in the chicken processing room. There was a long hose that was connected to the faucet at the two compartment sink in this area. The hose must be removed to facilitate handwashing in this area. This is in contravention of sections 30(4) of the Food Regulation which states that: The handwashing stations must be maintained and kept supplied.
- b. A long hose was connected to the faucet at the two-compartment sink in the chicken processing area. The hose must be removed to facilitate handwashing in this area. This is in contravention of sections 17(1)(e) of the Food Regulation which states that: An operator must ensure that, before operation of the commercial food establishment commences, the commercial food establishment has handwashing stations that are adequate in number and situated so as to ensure convenient access by all food handlers.
- c. A paper towel dispenser was not available at the bar handwashing sink. This is in contravention of sections 30(4) of the Food Regulation which states that: The handwashing stations must be maintained and kept supplied.
- d. There was an unlabeled chemical spray bottle in the kitchen. This is in contravention of sections 23(2)(a) of the Food Regulation which states that: All chemicals, cleansers and other similar agents associated with or required for the operation or maintenance of the food areas must be stored in containers that are not intended to be used to store food and that are clearly labelled to identify their contents.
- e. A probe thermometer was not available on-site. This is in contravention of sections 18(b)(iii) of the Food Regulation which states that: An operator must ensure that (a) all equipment and utensils used in the commercial food all refrigeration and hot holding equipment used in the commercial food establishment is equipped with an accurate thermometer.
- f. Iodine test strips were not available on-site. When asked staff for QUATs test strips staff provided oil quality testing strips. This is in contravention of sections 28(1)(2) of the Food Regulation 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. 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. There were several drain flies in the kitchen and the bar. This is in contravention of section 21(a) of the Food Regulation which states that: a commercial food establishment must be kept free of pests and of conditions that lead to the harbouring or breeding of pests.
- h. The weatherstripping along the bottom of the backdoor was attached with tape. This is in contravention of section 17(2) of the Food Regulation which states that: the operator must ensure that the commercial food establishment is constructed to control the entry of pests.
- i. The ice scoop for the ice machine was stored on a dusty surface next to the ice machine. This is in contravention of section 28(3)(b) of the Food Regulation which states that: All equipment and utensils in a commercial food establishment must be maintained in a manner that ensures the safe and sanitary handling of food.
- j. There was heavy buildup of grease and dried grease residue under equipment and hard-to-reach areas including the backsplash, wall/floor joints, kitchen flooring, the doors of the walk-in cooler and the mop sink. This is in contravention of section 28(2) of the Food Regulation 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.
- k. There was an accumulation of dried food residue on high touch surfaces in the kitchen and on food equipment. Areas of concern include but are not limited to: the walk-in and other cooler/freezer door handles, interior and exterior surfaces of the two-compartment sink in the chicken processing room, the surfaces of the mechanical dishwasher, sanitizer spray bottles and garbage cans. This is in contravention of section 28(2) of the Food Regulation 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.
- l. A There was an accumulation of dust on walls, ceilings and equipment in the kitchen. This is in contravention of section 28(2) of the Food Regulation 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.
- m. There were several improperly finished, unfinished and damaged walls throughout the food establishment. Areas of concern include but are not limited to: A hole in the wall under the dish pit, mold on the wall in the chicken processing room, improperly finished walls by the kitchen handwashing sink and the wall opposite the handwashing sink. This is in contravention of sections 17(1) & 19(b) of the Food Regulation 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. And a person must not operate a commercial food establishment unless it is constructed and maintained in accordance with that approval.
- n. A written sanitation schedule was not available, and a record of temperature logs was not available onsite. This is in contravention of section 29 of the Food Regulation which states that: A commercial food establishment must have written procedures designed to ensure its safe and sanitary operation and maintenance.

- o. Staff exhibited a lack of basic food safety knowledge. This is in contravention of section 2(1) of the Nuisance and General Sanitation Regulation which states that: No person shall create, commit or maintain a nuisance.

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. Ensure the handwashing sink in the chicken processing room is stocked with liquid soap and paper towel in suitable dispensers.
  - b. Remove the hose attached to the two-compartment sink faucet to facilitate handwashing at all times.
  - c. Install a paper towel dispenser and paper towel at the bar handwashing sink.
  - d. Ensure all chemical containers are labeled with their content to prevent misuse.
  - e. Ensure an accurate probe thermometer is available to all food handlers at all times.
  - f. Ensure iodine and QUATS test strips are available at all times. Train all food handlers on how to use test strips to verify chemical concentrations on a daily basis.
  - g. Retain a professional pest control company to implement effective measures to control and eliminate the presence of drain flies.
  - h. Remove the tape and properly install the weatherstripping along the bottom of the back door.
  - i. Store ice scoops in a manner that prevents contamination.
  - j. Remove all mouldy building materials and properly repair all damaged walls throughout the food establishment. The finishes must be smooth, and easy to clean.
  - k. Thoroughly clean and sanitize all surfaces and equipment throughout the food establishment.
  - l. 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. Ensure to include daily weekly and monthly cleaning duties.
  - m. All staff members are required to take the Alberta Food Safety Basics course.  
<https://ahs.myabsorb.ca/#/public-dashboard>
2. The work referred to in paragraph 1 shall be completed by **August 25, 2022**.

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, August 24, 2022.

Confirmation of a verbal order issued to Daehyeon Kim and Soyoung Kim on August 17, 2022.

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](mailto:HealthAppealBoard@gov.ab.ca)  
Website: <https://www.alberta.ca/public-health-appeal-board.aspx>

A Notice of Appeal form may be obtained by contacting Alberta Health Services at 780-342-0122 or by contacting the Public Health Appeal Board.

Health Legislation, Regulations and Standards

Electronic versions of the Public Health Act and Regulations are available at the Alberta Queen's Printer Bookstore 10611 - 98 Avenue, Main Floor, Park Plaza, Edmonton, Alberta, T5K 2P7 or [www.qp.gov.ab.ca](http://www.qp.gov.ab.ca).

Health Legislation and regulations are available for purchase. Please contact Alberta Queen's Printer Bookstore 10611 - 98 Avenue, Main Floor, Park Plaza, Edmonton, Alberta, T5K 2P7 or [www.qp.gov.ab.ca](http://www.qp.gov.ab.ca).

Copies of standards are available by contacting the Health Protection Branch of Alberta Health at 780-427-4518, or 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: bb.q CHICKEN – 201-1104 6 Avenue SW

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[www.albertahealthservices.ca/eph.asp](http://www.albertahealthservices.ca/eph.asp)