

ORDER OF AN EXECUTIVE OFFICER

To: 402335 Alberta Ltd.
"the Owner"

Brian Richter
"the Owner"

Justin Richter
"the Owner"

Jason Richter
"the Owner"

Shawn Graham
"the Owner"

RE: The food establishment located in Calgary, Alberta and municipally described as:
Bona Roma Pizza & Steakhouse
89 Bowridge Drive 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. Perishable food in the preparation cooler inserts were above 4 degrees Celsius. The salami measured 7.8 degrees Celsius; ham measured 9.9 degrees Celsius, and pepperoni measured 10.7 degrees Celsius.
- b. There was a container of shredded cheese for pizza stored at room temperature. The shredded cheese measured 7.9 degrees Celsius.
- c. There were black stains and debris buildup on the preparation cooler door seal, walls and fan cover.
- d. Dried meat juice had accumulated on the small white cooler shelves.
- e. There was dust build-up on the fan cover of the standing glass door cooler and dried sauce on the cooler's walls and ceiling.
- f. There was dust, debris and grease build-up on the walls behind the pizza oven and stove.
- g. There was dust and debris build-up underneath the two-compartment sink and on kitchen shelves.
- h. There was dust build-up on the electrical wires, small black fan, kitchen air vents and deep fryer dials.
- i. There was grease build-up on the small stove's surface and dials on top of the counter.
- j. There was dust and debris build-up on the kitchen floor hard to reach areas.

- k. The kitchen lighting was dim; two had lights burnt out.
- l. There was no finish on the kitchen's porous concrete floor.
- m. The door frame between the dry storage room and kitchen was bare wood.
- n. The walls behind the preparation cooler counter and pizza pan storage shelf were pitted and the paint was peeling off.
- o. There was no baseboard along the wall-floor joints underneath the two-compartment sink. There was a significant hole in the wall beside the dry storage room.
- p. A cleaning schedule was not available. Temperature records were not kept for the coolers and freezers. Sanitizer concentration records were not kept for the dishwasher and food contact surface sanitizer concentrations were not being monitored.

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. Perishable food in the preparation cooler inserts were above 4 degrees Celsius. The salami measured 7.8 degrees Celsius; ham measured 9.9 degrees Celsius, and pepperoni measured 10.7 degrees Celsius. This is in contravention of the Food Regulation AR 31/2006 of section 25(1)(a)(b) which states that: All high-risk foods must be stored, displayed and transported at a temperature of not more than 4°C or such higher temperature, or not less than 60°C or such lower temperature as an executive officer stipulates under subsection (4).
- b. There was a container of shredded cheese for pizza stored at room temperature. The shredded cheese measured 7.9 degrees Celsius. This is in contravention of the Food Regulation AR 31/2006 of section 25(1)(a)(b) which states that: All high-risk foods must be stored, displayed and transported at a temperature of not more than 4°C or such higher temperature, or not less than 60°C or such lower temperature as an executive officer stipulates under subsection (4).
- c. There were black stains and debris buildup on the preparation cooler door seal, walls and fan cover. 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.
- d. Dried meat juice had accumulated on the small white cooler shelves. 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.
- e. There was dust build-up on the fan cover of the standing glass door cooler and dried sauce on the cooler's walls and ceiling. 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.

- f. There was dust, debris and grease build-up on the walls behind the pizza oven and stove. 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.
- g. There was dust and debris build-up underneath the two-compartment sink and on kitchen shelves. 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.
- h. There was dust build-up on the electrical wires, small black fan, kitchen air vents and deep fryer dials. 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. There was grease build-up on the small stove's surface and dials on top of the counter. 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.
- j. There was dust and debris build-up on the kitchen floor hard to reach areas. 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.
- k. The kitchen lighting was dim; two had lights burnt out. 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.
- l. There was no finish on the kitchen's porous concrete floor. 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.

- m. The door frame between the dry storage room and kitchen was bare wood. 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.
- n. The walls behind the preparation cooler counter and pizza pan storage shelf were pitted and the paint was peeling off. 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.
- o. There was no baseboard along the wall-floor joints underneath the two-compartment sink. There was a significant hole in the wall beside the dry storage room. 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.
- p. A cleaning schedule was not available. Temperature records were not kept for the coolers and freezers. Sanitizer concentration records were not kept for the dishwasher and food contact surface sanitizer concentrations were not being monitored. This is in contravention of the Food Regulation, AR 31/2006 section 29 (1)(2) which states that: A commercial food establishment must have written procedures designed to ensure its safe and sanitary operation and maintenance. 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

NOW THEREFORE, I hereby **ORDER** and **DIRECT**:

- 2. That the Owner immediately undertake and diligently pursue the completion of the following work in and about the above noted premises, namely:
 - a. Discard all perishable foods in the preparation cooler inserts that were kept in the temperature danger zone. Repair the preparation cooler and store cold perishable foods at 4 degrees Celsius or below.
 - b. Do not store perishable foods at room temperature. Store perishable foods at 4 degrees Celsius or below or at 60 degrees Celsius or higher.
 - c. Clean and sanitize all surfaces and equipment and maintain the food establishment in a clean and sanitary state hereafter.
 - d. Install new light bulbs and/or additional light fixtures so the kitchen is well lit.
 - e. Monitor and record the temperature of the coolers and freezer. Monitor and record the dishwasher sanitizing cycle residual concentration and monitor and record food surface sanitizing solution concentrations daily.
 - f. 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.
 - g. Repair the walls, install baseboard so the walls and floors are smooth, water-tight and easy to clean.

- h. Apply a suitable finish to the door frame and the entire kitchen floor so they are smooth, nonporous and easy to clean.
3. The work referred to in paragraph 1 (a to f) shall be completed by **immediately**.
The work referred to in paragraph 1 (g-h) shall be completed by **November 29, 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 14, 2024

Confirmation of a verbal order issued to Colby Graham on November 13, 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>.

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RE: The Food Establishment located in Calgary, Alberta and municipally described as: Bona Roma Pizza & Steakhouse, 89 Bowridge Drive NW

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

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www.ahs.ca/eph