

ORDER OF AN EXECUTIVE OFFICER

To: Dashmesh Culture Centre
"the Owner"

Rajkanwal Sidhu
"the Owner"

RE: The food establishment located in Calgary, Alberta and municipally described as:
Dashmesh Culture Centre
135 Martindale Boulevard NE

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. High risk foods for the food service line were repeatedly stored in steam tables that were either nonoperational or were not turned on, and/or in the adjacent hallway at room temperature. Temperature of rice, rice pudding, and cooked vegetables ranged between 46°C and 49°C.
- b. There were at least 40 food handlers working in the kitchen and food service area, and no one was in care and control or held a certificate in food safety training.

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. High risk foods for the food service line were repeatedly stored in steam tables that were either nonoperational or were not turned on, and/or in the adjacent hallway at room temperature. Temperature of rice, rice pudding, and cooked vegetables ranged between 46°C and 49°C. This is in contravention of the Food Regulation AR 31/2006 Section 25(1)(a) and (b) which states that: 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.
- b. There were at least 40 food handlers working in the kitchen and food service area, and no one was in care and control or held a certificate in food safety training. This is in contravention of the Food Regulation AR 31/2006 Section 31(2), which states that: A person operating a commercial food establishment must, at any time when there are 6 or more food handlers working on the premises, ensure that at least one member of the management or supervisory staff of the commercial food establishment holds a certificate

or equivalent document referred to in subsection (1) and that that individual is present at the commercial food establishment at the time.

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 steam table is turned on and operating prior to placing food inside the steam table. High risk foods must maintain 60°C or higher during food service.
 - b. Obtain additional hot holding equipment that will accommodate the volume of high-risk foods served.
 - c. Provide a written plan on how high risk foods will be safely handled and temperature controlled from cooking to service. Submit the plan to an Alberta Health Services Executive Officer for review and approval.
 - d. Assign a kitchen manager for each shift. The kitchen manager must hold a certificate from a food safety course that is approved by the Minister of Health (list of approved certificate courses: <https://www.alberta.ca/assets/documents/health-recognized-food-safety-courses-alberta.pdf>). Provide the completion certificates for each kitchen manager to an Alberta Health Services Executive Officer.

2. The work referred to in paragraph 1 shall be completed by **September 24, 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, August 23, 2024.

Confirmation of a verbal order issued to Raj Sidhu on August 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>

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