

ORDER OF AN EXECUTIVE OFFICER

To: 1836266 Alberta Ltd
"the Owner"

Heather St. Croix
"the Owner"

Chad White
"the Owner"

RE: The food establishment located in Calgary, Alberta and municipally described as:
Dedicate Healthy Kitchen
110 - 2107 34 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. The front and back kitchen handwashing sinks were not equipped with a splash guard to prevent food contamination.
- b. The back kitchen handwashing sink taps did not work to control the flow of water. The sink water valve was shut off.
- c. The front area kitchen sink faucet was leaking; water was splashing when the faucet was turned on.
- d. The 2-compartment preparation sink used to thaw food items was being used for handwashing.
- e. There were deep grooves in the preparation cooler cutting boards and the green cutting boards.
- f. A food handler used a cleaning cloth to wipe their nose and was not hand washing between tasks.
- g. The fluorescent light in the back kitchen area was flickering.
- h. Some ceiling tiles in the back kitchen area were missing.
- i. The washroom door opened directly into the front service preparation/food handling area and there was no self-closing hinge.
- j. There was a buildup of grease and other debris on the waffle maker.

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 front and back kitchen handwashing sinks were not equipped with splash guards to prevent food contamination. This is in contravention of the Food Regulation AR 31/2006

- section 28(2), 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.
- b. The back kitchen handwashing sink taps did not work to control the flow of water. The sink water valve was shut off. This is in contravention of the Food Regulation AR 31/2006 section 30(4), which states that: The handwashing stations must be maintained and kept supplied.
 - c. The front area kitchen sink faucet was leaking; water was splashing when the faucet was turned on. This is in contravention of the Food Regulation AR 31/2006 section 30(4), which states that: The handwashing stations must be maintained and kept supplied.
 - d. The 2-compartment preparation sink used to thaw food items was being used for handwashing. This is in contravention of the Food Regulation AR 31/2006 section 28(2), 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.
 - e. Deep grooves were noted on the preparation cooler cutting boards and the green cutting boards. This is in contravention of the Food Regulation AR 31/2006 section 28(3), 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.
 - f. A food handler used a cleaning cloth to wipe their nose and was not hand washing between tasks. This is in contravention of the Food Regulation AR 31/2006 section 30(1), which states that: A food handler must exhibit cleanliness and good personal hygiene, wash hands as often as necessary to prevent the contamination of food or food areas, and refrain from any other conduct that could result in the contamination of food or a food area.
 - g. The fluorescent light in the back kitchen area was flickering. 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.
 - h. Some ceiling tiles in the back kitchen area were missing. This is in contravention of the Food Regulation AR 31/2006 section 19(a)(b), which states that: A person must not operate a commercial food establishment unless (a) all the requisite plans and specifications referred to in section 16 for the commercial food establishment have been approved by the executive officer, and (b) it is constructed and maintained in accordance with that approval.
 - i. The washroom door opened directly into the front service preparation/food handling area and there was no self-closing hinge. This is in contravention of the Food Regulation AR 31/2006 section 17(1)(d), which states that: An operator must ensure that, before operation of the commercial food establishment commences, the commercial food establishment has all its food handling areas separated from living quarters and from other areas where activities are carried out that are incompatible with the safe and sanitary handling of food.
 - j. There was a buildup of grease and other debris on the waffle maker. This is in contravention of the Food Regulation AR 31/2006 section 17(1)(d), 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.

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. Do not use the 2-compartment preparation sink for handwashing.
 - b. Food handlers must wash their hands each time after using the washroom, after returning from a break, after snacking or eating, after handling raw food products, and after any other activity or instance where hands may become contaminated.
 - c. Cleaning cloths must only be used for cleaning purposes not personal hygiene
 - d. Install splash guards for the front and back kitchen handwashing sinks. The dimensions of the splash guard must exceed the splash zone by a wide margin.
 - e. Repair the taps at the back kitchen handwashing sink so they work to control water flow.
 - f. Repair the faucet at the sink used to wash the pans to stop the leak.
 - g. Resurface or replace the prep cooler cutting boards.
 - h. Repair the fluorescent light fixture in the back kitchen area to stop the flickering.
 - i. Replace the missing ceiling tiles in the back kitchen area.
 - j. Install a self-closing device on the washroom door.
 - k. Thoroughly clean and sanitize the waffle maker.
2. The work referred to in paragraph **1(a-c)** shall be completed **immediately**.
The work referred to in paragraph **1(d-k)** shall be completed by **January 20, 2025**.

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, January 14, 2025.

Confirmation of a verbal order issued to Efraim Delosantos on January 10, 2025.

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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