

ORDER OF AN EXECUTIVE OFFICER NOTICE OF CLOSURE

To: 2156243 Alberta Corp.
"the Owner"

Shirish Hiranman Aher
"the Director"

Ronak Kanubhai Patel
"the Director"

RE: The food establishment located in Calgary, Alberta and municipally described as:
Go Grill
C424- 751 3 Street 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. There was no hot water available at the three compartment dishwashing sinks or at the handwashing sink in the kitchen. Staff were heating water in kettles and/or rice cookers.
- b. There was evidence of a significant cockroach infestation. Several live and dead cockroaches were observed in pest control glue traps in the kitchen. Dead cockroaches were observed on floors in the kitchen as well as in a stainless steel bowl in the dry goods storage area.
- c. The temperature of perishable foods stored in the display cooler located at the front of the facility, closest to the entrance door measured between 9.1 to 10.6 degrees Celsius.
- d. There was an accumulation of grease and food debris on the floor underneath the flat top grill, on the wall behind the flat top grill, and underneath the three compartment dishwashing sinks.

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. There was no hot water available at the three compartment dishwashing sinks or at the handwashing sink in the kitchen. Staff were heating water in kettles and/or rice cookers. This contravenes section 17(1)(f)(i) of the Food Regulation 31/2006 which states that: an operator must ensure that, before operation of the commercial food establishment commences, the commercial food establishment is supplied with hot and cold running water

that is safe for human consumption and available in quantities sufficient to meet the needs of the commercial food establishment.

- b. There was evidence of a significant cockroach infestation. Several live and dead cockroaches were observed in pest control glue traps in the kitchen. Dead cockroaches were observed on floors in the kitchen as well as in a stainless steel bowl in the dry goods storage area. This contravenes section 21(1) of the Food Regulation 31/2006 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.
- c. The temperature of perishable foods stored in the display cooler located at the front of the facility, closest to the entrance door measured between 9.1 to 10.6 degrees Celsius. This contravenes section 25(1) of the Food Regulation, AR 31/2006 which states that: All high-risk food 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).
- d. There was an accumulation of grease and food debris on the floor underneath the flat top grill, on the wall behind the flat top grill, and underneath the three compartment dishwashing sinks. This contravenes section 28(2) of the Food Regulation, AR 31/2006 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.

AND WHEREAS, by virtue of the foregoing, the above noted premises are hereby declared to be **Closed**.

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

1. That the Owner immediately close the above noted premises.
2. That the Owner immediately undertake and diligently pursue the completion of the following work in and about the above noted premises, namely:
 - a. Ensure that all sinks in the facility have hot and cold running water available in quantities sufficient to meet the needs of the commercial food establishment.
 - b. Hire a professional pest control company to inspect, treat, and abate the cockroach infestation. Provide all documentation from the pest control company to an Alberta Health Services Executive Officer, including; completed treatment reports outlining pest activity, implemented control measures and a future pest management treatment plan.
 - c. Discard all open food that came in contact or may have come into contact with pests, pest feces and pest control chemicals/treatments. Clean and sanitize any dishes or utensils that came into contact or may have come into contact with pests, pest feces, and pest control chemicals/ treatments.
 - d. Repair the display cooler located at the front of the facility, closest to the entry door to ensure it maintains perishable foods at 4°C or colder.
 - e. Clean and sanitize the floor underneath the flat top grill, the wall behind the flat top grill, and the floor underneath the three compartment dishwashing sinks.
 - 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.

3. That until such time as the work referred to above is completed to the satisfaction of an Executive Officer of Alberta Health Services; the above noted premises shall remain closed.

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 25, 2021.

Confirmation of a verbal order issued to Ronak Patel on August 24, 2021.

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 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.

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.

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>

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www.albertahealthservices.ca/eph.asp