

ORDER OF AN EXECUTIVE OFFICER

To: 2201708 Alberta Ltd.
“the Owner”

Yifei Tang
“the Owner”

RE: The food establishment located in Calgary, Alberta and municipally described as:
Gogi Korean BBQ
450 Brentwood Way 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. Several packages of perishable foods such as Kimari, dumplings, breaded potatoes, and cheese bowls were stored at room temperature. The internal temperature of these foods measured 16, 13, 17, and 14 degrees Celsius respectively.
- b. A large pot of rice cakes in sauce was placed on top of the grill for hot holding. The internal temperature was 54 degrees Celsius.
- c. Cooked chicken on trays was stored at room temperature for cooling for more than 2 hours.
- d. The only dedicated handwashing sink in the kitchen was blocked with items placed in the basin. The sink surfaces were extremely dirty.
- e. There was no soap available at the kitchen handwashing sink.
- f. Improper glove use was observed. Staff in the back food preparation area were not handwashing. Single-use gloves were being used without handwashing. A staff member was observed washing their hands while wearing single-use gloves.
- g. Clean utensils in a bucket were stored directly on the floor.
- h. Food was displayed for customer self-service in the dining room without sneeze guards.
- i. A surface sanitizer solution was not prepared for the kitchen.
- j. There were several unlabeled chemical spray bottles. Staff did not know the contents of each bottle.
- k. There were two new pieces of equipment installed and in use along a cookline without Alberta Health Services or City of Calgary Safety Codes approvals. Equipment certification was unknown.
- l. The operator exhibited a lack of 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 and the Food Retail and Foodservices Code exist in and about the above noted premises, namely:

- a. Several packages of perishable foods such as Kimari, dumplings, breaded potatoes, and cheese bowls were stored at room temperature. The internal temperature of these foods measured 16, 13, 17, and 14 degrees Celsius respectively. 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. A large pot of rice cakes in sauce was placed on top of the grill for hot holding. The internal temperature was 54 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. Cooked chicken on trays was stored at room temperature for cooling for more than 2 hours. This is in contravention of the Food Regulation AR 31/2006 of section 24, which states that: All food handling in a commercial food establishment must be done in a manner that makes the food safe to eat.
- d. The only dedicated handwashing sink in the kitchen was blocked with items placed in the basin. The sink surfaces were extremely dirty. This is in contravention of the Food Regulation AR 31/2006 of section 17(1)(e), which state 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.
- e. There was no soap available at the kitchen handwashing sink. This is in contravention of the Food Regulation AR 31/2006 section 30(4), which states that: The handwashing stations referred to in section 17(1)(e) must be maintained and kept supplied.
- f. Improper glove use was observed. Staff in the back food preparation area were not handwashing. Single-use gloves were being used without handwashing. A staff member was observed washing their hands while wearing single-use gloves. This is in contravention of the Food Regulation AR 31/2006 sections 23(1), 24 and 31(d), which states that: All food used or to be used in a commercial food establishment must be protected from contamination, handled in a sanitary manner and all food handling in a commercial food establishment must be done in a manner that makes the food safe to eat. Also, a food handler must wash hands as often as necessary to prevent the contamination of food or food areas.
- g. Clean utensils in a bucket were stored directly on the floor. This is in contravention of the Food Regulation AR 31/2006 section 23, 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.
- h. Food was displayed for customer self-service in the dining room without sneeze guards. This is in contravention of the Food Regulation, AR 31/2006 section 23(1) which states

that: All food used or to be used in a commercial food establishment must be protected from contamination.

- i. A surface sanitizer solution was not prepared for the kitchen. This is in contravention of the Alberta Food Regulation, section 28(1) & (2) 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.
- j. There were several unlabeled chemical spray bottles. Staff did not know the contents of each bottle. This is in contravention of the Alberta Food Regulation, section 20 (2) 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, and in such a manner as to prevent the contamination of any food or food area.
- k. There were two new pieces of equipment installed and in use along a cookline without Alberta Health Services or City of Calgary Safety Codes approvals. Equipment certification was unknown. This is in contravention of the This is in contravention of the Alberta Nuisance and General Sanitation Regulation, section 2 (1) which states that: No person shall create, commit or maintain a nuisance.
- l. The operator exhibited a lack of food safety knowledge. This is in contravenes section 6.3.2 of the Food Retail and Foodservices Code 2003 which states that: Every operator of a food establishment must ensure that food handlers have the necessary knowledge and skills to enable them to handle food hygienically.

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

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 store perishable foods at room temperature. All perishable foods must be stored at a temperature of 4°C or less or greater than 60°C. Consult an Alberta Health Services, Executive Officer regarding the installation location for additional coolers, freezers, or hot holding units in order to achieve this.
 - b. Perishable foods held hot must maintain a temperature of 60°C or higher.
 - c. Foods must be cooled to 20°C within the first 2 hours and the internal temperature must reach 4°C or less within the following 4 hours. To achieve this use one or combination of the following methods: divide food into smaller portions, use an ice water bath or an ice wand and store in shallow pans to increase the surface area. Place foods into refrigerated units shortly after they have cooled from cooking temperatures.
 - d. Clean the handwashing sink and ensure all handwashing sinks are always accessible. Handwashing must be done in the dedicate handwashing sinks only.

- e. Ensure handwashing sinks are always supplied with liquid soap and paper towels in suitable dispensers.
- f. Food handlers are to thoroughly wash their hands before commencing work. In particular, food handlers shall wash their hands each time after using the washroom, after returning from a break, after snacking or eating, after handling raw food products, or after any other activity or instance where hands may become soiled. Single-use gloves do not replace the requirement for handwashing. Wash hands prior to donning gloves and discard single-use gloves when taken off, torn or contaminated. Single-use gloves cannot be adequately washed or sanitized.
- g. Do not store foods or utensils on the floor. Store all foods and utensils at least 6 inches off of the floor.
- h. Provide adequate sneeze guards for self-serve foods or always cover foods to prevent customer contamination. Discuss the dimensions of the sneeze guard with an Alberta Health Services, Executive Officer prior to installation.
- i. Ensure an approved sanitizing solution such as chlorine at 100 ppm or Quats at 200 ppm is always available in the kitchen.
- j. Ensure all chemical spray bottles are labeled with their contents to prevent misuse.
- k. Ensure new cooking equipment is approved by City of Calgary Safety Codes and AHS before use.
- l. An on-site manager/owner must register and successfully complete an approved food safety certificate course:
https://www.alberta.ca/system/files/custom_downloaded_images/health-recognized-food-safety-courses-alberta.pdf#search=health%2Drecognized%2Dfood%2Dsafety%2Dcourses%2Dalberta%2Epdf
All other staff members are required to take the Alberta Food Safety Basics course: <https://ahs.myabsorb.ca/#/public-dashboard>. Provide completion certificates to an Alberta Health Services, Executive Officer.

2. The work referred to in paragraph 1 (a-k) shall be completed **immediately**.
The work referred to in paragraph 1 (l) shall be completed by **April 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, April 1, 2024.

Confirmation of a verbal order issued to Yifei Tang on March 26, 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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