

ORDER OF AN EXECUTIVE OFFICER

To: Kabul Halal Meat and Bakery Inc.
“the Owner”

Sakhi Ahmadi
“the Owner”

Baktash Hydari
“the Owner”

RE: The food establishment located in Calgary, Alberta and municipally described as:
Kabul Halal Meat and Bakery
112-4774 Westwinds Drive 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. There was no handwashing sink at the front service area where butchering of raw meat was occurring.
- b. The meat saw was stored dirty with blood and raw meat debris on the surfaces.
- c. The knives in the knife holder in the butcher area were dirty; covered in blood and meat debris.
- d. The secondary back food preparation area did not have a handwashing sink installed.
- e. The surface of the wall behind the bakery food preparation table was dirty, it had large grooves and holes, and the paint was peeling.
- f. The surface of the walls in the center walkway between food preparation areas were dirty, had large grooves and holes, and the paint was peeling.

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 handwashing sink at the front service area where butchering of raw meat was occurring. This is in contravention of the Food Regulation AR 31/2006 section 17(1)(e): An operator must ensure that a commercial food establishment has handwashing stations, adequate in number and location, to ensure convenient access to all food handlers.
- b. The meat saw was stored dirty with blood and raw meat debris on the surfaces. This is in contravention of the Food Regulation AR 31/2006 section 28(2): A commercial food establishment, all equipment and utensils in it and all surfaces in it in 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.

- c. The knives in the knife holder in the butcher area were dirty; covered in blood and meat debris. This is in contravention of the Food Regulation AR 31/2006 section 28(2): A commercial food establishment, all equipment and utensils in it and all surfaces in it in 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. The secondary back food preparation area did not have a handwashing sink installed. This is in contravention of the Food Regulation AR 31/2006 section 17(1)(e): An operator must ensure that a commercial food establishment has handwashing stations, adequate in number and location, to ensure convenient access to all food handlers.
- e. The surface of the wall behind the bakery food preparation table was dirty, it had large grooves and holes, and the paint was peeling. This is in contravention of the Food Regulation AR 31/2006 section 17(1) & 19: An operator shall ensure that a food establishment is of sound construction and in a good state of repair and is so designed as to facilitate the effective cleaning and sanitizing of it and all equipment, utensils and surfaces with which food comes into contact in it. 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.
- f. The surface of the walls in the center walkway between food preparation areas were dirty, had large grooves and holes, and the paint was peeling. This is in contravention of the Food Regulation AR 31/2006 section 17(1) & 19: An operator shall ensure that a food establishment is of sound construction and in a good state of repair and is so designed as to facilitate the effective cleaning and sanitizing of it and all equipment, utensils and surfaces with which food comes into contact in it. 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.

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. Immediately cease butchering of meat until a handwashing sink is installed and the butchering and cleaning processes are reviewed and approved by an Alberta Health Services, Executive Officer.
 - b. Install a handwashing sink behind the front service counter. Submit a drawing/layout, to scale, of the proposed installation location to an Alberta Health Services Executive Officer for review and approval prior to installing the handwashing sink.
 - c. Provide a complete list of all meat suppliers.
 - d. Detail what processing is conducted for the various meats (i.e. re-packaging//labelling, cutting/packaging, etc.).
 - e. Thoroughly clean and sanitize the meat saw and cutting table. Provide a written cleaning procedure and frequency for the band saw and cutting table to an Alberta Health Services, Executive Officer. The cleaning procedure must include disassembly, where and how the

parts are washed and rinsed, what sanitizer solution (concentration) is used, where the parts are air dried and describe the clean-in-place method for the base of the saw and cutting table that cannot be washed/sanitized in the dishwashing sinks. The cleaning procedure must be implemented between handling of each species (lamb, beef, chicken etc.).

- f. Properly wash and sanitize butchering knives and store them in a clean container or on an open metal knife strip above the cutting table. Do not store knives in the enclosed knife holder.
- g. Install a handwashing sink in the secondary back food preparation area or stop using this area for food preparation. Submit a drawing/layout, to scale, of the proposed installation location to an Alberta Health Services Executive Officer for review and approval prior to installing the handwashing sink.
- h. Repair the walls behind the bakery food preparation table and in the center walkway between the preparation areas so they are smooth, impervious to moisture and easy to clean. Construction/repair must not take place while food is being handled, all food in storage must be protected from contamination.

2. The work referred to in paragraph 1 (a-g) shall be completed **immediately**.

3. The work referred to in paragraph 1 (h) shall be completed by **April 26, 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 15, 2024

Confirmation of a verbal order issued to Baktash Hydari on April 12, 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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<https://www.ahs.ca/eph>