

ORDER OF AN EXECUTIVE OFFICER

To:

Kor-Musicworks Enterprises Inc.
"the Owner"

Sang Hoon Kim
"the Owner"

RE:

The food establishment located in Calgary, Alberta and municipally described as:
KOR Korean Street Food
22J - 3625 Shaganappi Trail 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. The internal temperature of the corn dogs stored in the steam table in the front was measured between 30-32 degrees Celsius.
- b. Staff could not locate the probe thermometer.
- c. A pan of cooked corn dogs was stored within the splash zone of the handwashing sink in the front.
- d. Portioning bowls were stored inside of the bulk food containers and in direct contact with foods in the walk-in cooler.
- e. A plastic bag containing raw red meat was stored on a shelf above open foods and next to chopped vegetables.
- f. An approved sanitizer solution was not prepared.
- g. Wet cleaning cloths with zero residual sanitizing concentration were stored on food contact surfaces.
- h. Improper manual dishwashing. Staff were washing utensils and equipment with detergent and water only. No sanitizing step was completed according to staff. There was no sanitizer solution prepared at the time of inspection.
- i. A container of cooked corn dogs was stored in front of the handwashing sink.
- j. The food handlers on-site 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, the Food Retail and Foodservices Code, and the Nuisance and General Sanitation Regulation AR 243/2003 exist in and about the above noted premises, namely:

- a. The internal temperature of the corn dogs stored in the steam table in the front was measured between 30-32 degrees Celsius. This is in contravention of sections 24 and 25(1)(a) & (b) of the Food Regulation AR 31/2006, which state that: All food handling in a commercial food

establishment must be done in a manner that makes the food safe to eat. Additionally, 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.

- b. Staff could not locate the probe thermometer. This is in contravention of section 28(1) of the Food Regulation, AR 31/2006 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.
- c. A pan of cooked corn dogs was stored within the splash zone of the handwashing sink in the front. This is in contravention of section 23(1)(a) & (b) of the Food Regulation 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.
- d. Portioning bowls were stored inside of the bulk food containers and in direct contact with foods in the walk-in cooler. This is in contravention of section 23(1)(a) & (b) of the Food Regulation 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. A plastic bag containing raw red meat was stored on a shelf above open foods and next to chopped vegetables. This is in contravention of section 23(1)(a) & (b) of the Food Regulation 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.
- f. An approved sanitizer solution was not prepared. This is in contravention of section 28(2) of the Food Regulation 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.
- g. Wet cleaning cloths with zero residual sanitizing concentration were stored on food contact surfaces. This is in contravention of 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.
- h. Improper manual dishwashing. Staff were washing utensils and equipment with detergent and water only. No sanitizing step was completed according to staff. There was no sanitizer solution prepared at the time of inspection. This is in contravention of section 28(1) and (2) of the Food Regulation AR 31/2006, 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.
- i. A container of cooked corn dogs was stored in front of the handwashing sink. This is in contravention of section 17(1)(e) of the Food Regulation AR 31/2006, which states 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.

- j. The food handlers on-site exhibited a lack of food safety knowledge. This is in contravention of section 26(1) of the Food Regulation AR 31/2006, which states that: A commercial food establishment that is a food transportation, storage or distribution unit must be operated in a manner that does not create a nuisance

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. All foods under hot holding must be maintained at a temperature of 60C or greater. Do not prepare food to hold warm until the correct equipment and procedures are in place to ensure the required temperatures can be maintained.
 - b. Food handlers must use a probe thermometer to measure the internal temperature of foods during cooking, cooling, re-heating, hot holding and cold storage throughout the day.
 - c. Do not store open foods near the handwashing sink to prevent contamination. Food must be always protected from contamination.
 - d. Do not store portioning bowls inside the bulk containers. Store in a clean and sanitary manner outside of the container.
 - e. Do not store raw meats above or next to ready to eat or cooked foods. Store on lower shelves to prevent cross contamination.
 - f. A sanitizer solution such as chlorine at 100 ppm or Quats at 200 ppm is required for frequent sanitation of food contact surfaces and dishwashing during all hours of operation.
 - g. Store all cleaning cloths in an approved sanitizer solution in between use.
 - h. For manual washing, ensure all dishes, equipment and utensils are washed, rinsed and sanitized by full submersion in an approved sanitizing solution such as chlorine at 100 ppm or Quats at 200 ppm for at least 2 minutes prior to airdrying.
 - i. Do not store open foods next to the handwashing sink or in a manner that that obstructs handwashing sinks. Ensure handwashing sinks are accessible at all times.
 - j. A manager/owner must register and successfully complete an approved food safety course. Provide the completion certificate to an Alberta Health Services, Public Health Inspector. Please see the list of recognized food safety courses here:
https://www.alberta.ca/system/files/custom_downloaded_images/health-recognized-food-safety-courses-alberta.pdf

k. 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-i) shall be completed **immediately**.
The work referred to in paragraph 1 (j & k) shall be completed by **January 10, 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, December 30, 2024.

Confirmation of a verbal order issued to Deo Obina on December 20, 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>.

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Copies of standards are available by visiting: <https://www.alberta.ca/health-standards-and-guidelines.aspx>

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10101 Southport Road SW Calgary, AB, Canada T2W 3N2

<https://www.ahs.ca/eph>