

ORDER OF AN EXECUTIVE OFFICER NOTICE OF CLOSURE

To: Asylum for Art Inc.
"the Owner"

Scott Arnold
"the Owner"

RE: The food establishment located in Calgary, Alberta and municipally described as:
MOB Natural Foods
1807 33 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. Numerous vats and containers/jars of fermented products including but not limited to; hot sauces, limes, sauerkraut, ketchup, and vegetables were observed throughout the food establishment. Many of the fermented items observed were covered in mold and a pungent odor was released when the vats/containers were opened.
- b. A mouse infestation was observed in the food establishment. Two dead mice were observed in the kitchen. One mouse was in a trap on a food equipment storage shelf under the main food preparation area. The other mouse was found decomposed, with only bones remaining, in the back storage room. Additionally, an abundance of mouse droppings was observed throughout the entire kitchen and storage areas including but not limited to; under and behind equipment, on food storage and equipment shelving, on top of food container lids, and along the floor-wall joints.
- c. A few mouse traps were set throughout the facility; however, pest control records were not available on-site.
- d. The floor at the top of the stairs and the bottom of the stairs was covered in animal hair and there was an odor of ammonia. Freezer/coolers were located at the top of the stairs and food/equipment storage was located at the bottom of the stairs next to the accumulated animal hair.
- e. Several ready-to-eat food items that were manufactured on-site including but not limited to; jars of what appeared to be pasta sauce or salsa, jars of pickled peppers, jars with a bubbly dough like product, and hot sauces were not labeled to indicate their contents and the dates of manufacture.
- f. Bowls with no handles were being used as bulk scoops for dry bulk food ingredients.
- g. Food was stored directly on the floor, uncovered, and amongst non-food related items.
- h. Chemical bottles, including the chlorine-based food contact surface sanitizer bottles were unlabeled.

- i. The chlorine test strips on-site had expired in April of 2023.
- j. There was food debris and grime in and on the two stoves/ovens, all of the coolers, and all of the freezers.
- k. The food establishment was disorganized and cluttered with items both food related, and non-food related.
- l. The general sanitation of the food establishment was poor. Food debris and splatter was observed on food equipment and food contact surfaces, the floors were dirty throughout, and food/equipment shelving was covered in dirt, debris, and mouse droppings.

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. Numerous vats and containers/jars of fermented products including but not limited to; hot sauces, limes, sauerkraut, ketchup, and vegetables were observed throughout the food establishment. Many of the fermented items observed were covered in mold and a pungent odor was released when the vats/containers were opened. This is in contravention of the Food Regulation AR 31/2006 section 23(2), which states that: Food that has become contaminated or otherwise unfit for human consumption must not be served, offered for sale, processed, packaged, displayed, or stored for human consumption.
- b. A mouse infestation was observed in the food establishment. Two dead mice were observed in the kitchen. One mouse was in a trap on a food equipment storage shelf under the main food preparation area. The other mouse was found decomposed, with only bones remaining, in the back storage room. Additionally, an abundance of mouse droppings was observed throughout the entire kitchen and storage areas including but not limited to; under and behind equipment, on food storage and equipment shelving, on top of food container lids, and along the floor-wall joints. This is in contravention of the Food Regulation AR 31/2006 section 21(1), which states that: The commercial food establishment and any surrounding area, premises or facilities supporting the food establishment must be kept free of pests and of conditions that lead to the harboring or breeding of pests.
- c. A few mouse traps were set throughout the facility; however, pest control records were not available on-site. This is in contravention of the Food Regulation AR 31/2006 section 21(2), which states that: A written record of all pest control measures used in the commercial food establishment and surrounding area, premises and facilities referred to in subsections (1) and (1.1) must be maintained.
- d. The floor at the top of the stairs and the bottom of the stairs was covered in animal hair and there was an odor of ammonia. Freezer/coolers were located at the top of the stairs and food/equipment storage was located at the bottom of the stairs next to the accumulated animal hair. This is in contravention of the Food Regulation AR 31/2006 section 32(2), which states that: A live animal must not be permitted to enter or remain in a commercial food establishment.
- e. Several ready-to-eat food items that were manufactured on-site including but not limited to; jars of what appeared to be pasta sauce or salsa, jars of pickled peppers, jars with a bubbly dough like product, and hot sauces were not labeled to indicate their contents and the dates of manufacture. This is in contravention of the Food Regulation AR 31/2006 section 22(1), which states that: A commercial food establishment must obtain all food that is liable

under law to inspection by the Government of Canada or Alberta or by an agency of either from a source that is subject to inspection by that entity.

- f. Bowls with no handles were being used as bulk scoops for dry bulk food ingredients. 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 and handled in a sanitary manner.
- g. Food was stored directly on the floor, uncovered, and amongst non-food related items. 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 and handled in a sanitary manner.
- h. Chemical bottles, including the chlorine-based food contact surface sanitizer bottles were unlabeled. This is in contravention of the Food Regulation AR 31/2006, 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 store (a) in containers that are not intended to be used to store food and that are clearly labelled to identify their contents, and (b) in such a manner as to prevent the contamination of any food or food area.
- i. The chlorine test strips on-site had expired in April of 2023. 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. (2) 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 was food debris and grime in and on the two stoves/ovens, all of the coolers, and all of the freezers. This is in contravention of the Food Regulation AR 31/2006, section 28(2), 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.
- k. The food establishment was disorganized and cluttered with items both food related, and non-food related. This is in contravention of the Food Regulation AR 31/2006, section 28(2), 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.
- l. The general sanitation of the food establishment was poor. Food debris and splatter was observed on food equipment and food contact surfaces, the floors were dirty throughout, and food/equipment shelving was covered in dirt, debris, and mouse droppings. This is in contravention of the Food Regulation AR 31/2006 section 28(2), 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. Discard all of the fermented and spoiled food products.
 - b. Develop procedures, recipes, and food safety plans for each fermented food item. These plans must be submitted to an Alberta Health Services, Executive Officer for review before they can be offered.
 - c. Retain the services of a professional pest control company to inspect, treat, and eradicate the food premises of all pests, namely mice. Provide documentation from the professional pest control company to an Alberta Health Services, Executive Officer indicating that the food premises is free of pests and pest activity.
 - d. Implement and maintain ongoing professional pest control monitoring and records.
 - e. Remove and safely dispose of all mouse droppings and harborage materials. Clean and disinfect all surfaces contaminated by mouse excrement and discard all food contaminated or potentially contaminated by mouse activity or excrement.
 - f. Animals including dogs are not allowed in food establishments. Clean and sanitize the affected surfaces and remove all the dog hair from the indicated areas. As well ensure there is clear separation between the food establishment and the residential home.
 - g. Ensure all food items for retail to the public are properly labeled to indicate the source, what the product is, date it was manufactured, ingredients, and the contact information for the facility it was produced in.
 - h. Use utensils with handles to scoop bulk ingredients. Store scoops in a manner such that they are not in direct contact with food product to prevent contamination of food.
 - i. Store all foods elevated off the floor by at least 6 inches, with a tight-fitting cover/lid and away from sources of contamination.
 - j. Label all chemical bottles including the surface sanitizer bottles such that the contents can be identified and properly used.
 - k. Discard the expired chlorine test strips and obtain new chlorine test strips to be able to accurately test and verify the concentration of the chlorine sanitizer solutions.
 - l. Clean and sanitize all equipment, utensils, and surfaces (food preparation surfaces, floors, walls, ceilings, etc.) in the facility and maintain the food establishment in a clean and sanitary state hereafter.
 - m. Organize, de-clutter and maintain the kitchen and all storage areas such that the areas can be easily accessed, cleaned, and free from non-food related items.
 - n. 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. The sanitation program must be submitted to an Alberta Health Services Executive Officer for review.

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, April 25th, 2024.

Confirmation of a verbal order issued to Scott Arnold, via email, on April 24th, 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>

Copy: Calgary Police Services

Calgary • Southport • Environmental Public Health

10101 Southport Road SW Calgary, AB Canada T2W 3N2

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