

## **ORDER OF AN EXECUTIVE OFFICER**

**To:** 16046037 Canada Inc.  
"the Owner"

**RE:** The food establishment located in Calgary, Alberta and municipally described as:  
Perfect Meat Bowl  
246-40 Country Hills Landing 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. Individual serving utensils were not available to select food items from their respective containers. Customers were observed using the same tong to select different food items, including raw meats from the self-serve display cooler.
- b. Food items stored in the display cooler were uncovered and not protected from contamination.
- c. The self-serve display cooler was unable to maintain a temperature of 4°C or below at all levels of the cooler.
- d. Several foods in the two center rows of the self-serve display cooler measured above 4°C including, red konjac at 13°C, udon noodles at 18°C, hot pot noodles at 14°C, glass noodles at 17°C, and tofu at 19°C.
- e. A temperature log was not maintained for the self-serve display cooler.

**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. Individual serving utensils were not available to select food items from their respective containers. Customers were observed using the same tong to select different food items, including raw meats from the self-serve display cooler. 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.
- b. Food items stored in the display cooler were uncovered and not protected from contamination. This is in contravention of the Food Regulation AR 31/2006 section 23(1)(a)(b), 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.
- c. The self-serve display cooler was unable to maintain a temperature of 4°C or below at all levels of the cooler. This is in contravention of the Food Regulation AR 31/2006 section 28(3)(a)(b), which states that: All equipment and utensils in a commercial food establishment

must be kept in good working order and condition, and maintained in a manner that ensures the safe and sanitary handling of food.

- d. Several foods in the two center rows of the self-serve display cooler measured above 4°C including, red konjac at 13°C, udon noodles at 18°C, hot pot noodles at 14°C, glass noodles at 17°C, and tofu at 19°C. This is in contravention of the Food Regulation AR 31/2006 section 25(1)(a)(b), 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).
- e. A temperature log was not maintained for the self-serve display cooler. This is in contravention of the Food Regulation AR 31/2006 section 29(1): A commercial food establishment must have all the facilities, equipment and utensils that are necessary to ensure its safe operation and maintenance.

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. Obtain serving utensils for each individual food container in the display cooler to prevent cross contamination of food items. Ensure utensils are washed and sanitized and/or replaced frequently during operation.
  - b. Ensure perishable and high-risk food is stored at 4C or lower at all times. Do not over fill inserts.
  - c. Prepare and maintain a temperature log for the self-serve display cooler.
  - d. Modify/service the display cooler to ensure that foods are protected from contamination and to ensure all foods on each tier are maintained at 4°C or below. Obtain covers for each container or install an effective barrier/sneeze guard. Alternately, cease use of the existing display cooler and replace the display cooler with a different model that protects food from contamination and maintains refrigeration temperature of 4°C or below.
2. The work referred to in paragraph 1 shall be completed **immediately**.

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, November 8, 2024.

Confirmation of a verbal order issued to Jimmy Yang on November 6, 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](mailto: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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Page 4 of 4

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