

## **ORDER OF AN EXECUTIVE OFFICER**

**To:** 2300834 Alberta Ltd.  
"the Owner"

Zhang You Fu  
"the Owner"

**RE:** The food establishment located in Calgary, Alberta and municipally described as:  
Sesame  
4122 University Avenue 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 high-risk foods on the main cookline such as cut vegetables, chopped garlic in oil, raw beaten eggs measured 14-18, 23.5, and 21.1 degrees Celsius respectively.
- b. Pest control records were not available, neither was a pest control monitoring and treatment plan in place.
- c. An accumulation of grime, grease, and food debris were observed in the hard-to-reach areas throughout the food establishment. Areas of concern include but are not limited to, the floors underneath and behind cooking equipment, the floor beneath the dishwashing pit and grease trap, and the floor under shelves and storage areas.
- d. Dried food debris was observed on the upper internal surfaces of the rice cookers.
- e. Dried food debris and grime was observed on preparation cooler surfaces; A knife in storage was visibly dirty.
- f. There were open foods stored in the chest freezer in the back storage area in front of the walk-in cooler.
- g. The sanitizing solution concentration measured 10 ppm.
- h. Wet cleaning cloths with zero residual sanitizing concentration were stored on food contact surfaces.
- i. There was no written sanitation schedule or temperature logs available.
- j. The concentration of sanitizer for the dishwasher and prepared sanitizing solutions was not being monitored or verified.
- k. The hot water for handwashing sink in the back was turned off due to a leak.
- l. The food preparation sink hot and cold water tap handles were missing; the water could not be turned on.
- m. No liquid soap available at the back handwashing sink and no paper towels available at the front handwashing sink.
- n. The operator and staff exhibited a lack of basic 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 high-risk foods on the main cookline such as cut vegetables, chopped garlic in oil, raw beaten eggs measured 14-18, 23.5, and 21.1 degrees Celsius respectively. Re-heating of some high-risk foods is being done in hot holding units. This is in contravention of section 25 (1) of the Food Regulation AR 31/2006, which states that: All high-risk food must be stored, displayed and transported at a temperature of (a) not more than 4°C or such higher temperature, or (b) not less than 60°C or such lower temperature.
- b. Pest control records were not available, neither was a pest control monitoring and treatment plan in place. This is in contravention of section 21(2) of the Food Regulation, AR 31/2006 which states that: A written record of all pest control measures used in the commercial food establishment and surrounding area, premises and facilities must be maintained.
- c. An accumulation of grime, grease, and food debris were observed in the hard-to-reach areas throughout the food establishment. Areas of concern include but are not limited to, the floors underneath and behind cooking equipment, the floor beneath the dishwashing pit and grease trap, and the floor under shelves and storage areas. 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.
- d. Dried food debris was observed on the upper internal surfaces of the rice cookers. 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.
- e. Dried food debris and grime was observed on preparation cooler surfaces; A knife in storage was visibly dirty. 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.
- f. There were open foods stored in the chest freezer in the back storage area in front of the walk-in cooler. This is in contravention of section 23(1) of the Food Regulation AR 31/2006, 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. The sanitizing solution concentration measured 10 ppm. This is in contravention of section 23(1) of the Food Regulation AR 31/2006, which states that: All food used or to be used in a commercial food establishment must be protected from contamination.

- h. 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.
- i. There was no written sanitation schedule or temperature logs available. This is in contravention of section 29(1) of the Food Regulation AR 31/2006, which states that: A commercial food establishment must have written procedures designed to ensure its safe and sanitary operation and maintenance.
- j. The concentration of sanitizer for the dishwasher and prepared sanitizing solutions was not being monitored or verified. This is in contravention of section 29(1) of the Food Regulation AR 31/2006, which states that: A commercial food establishment must have written procedures designed to ensure its safe and sanitary operation and maintenance.
- k. The hot water for handwashing sink in the back was turned off due to a leak. This is in contravention of section 30(4) of the Food Regulation AR 31/2006, which states that: An operator must ensure that, the handwashing stations are maintained and kept supplied.
- l. The food preparation sink hot and cold water tap handles were missing; the water could not be turned on. This is in contravention of section 24 of the Food Regulation AR 31/2006, which states that: The preparation sink is not being used. All food handling in a commercial food establishment must be done in a manner that makes the food safe to eat.
- m. No liquid soap available at the back handwashing sink and no paper towels available at the front handwashing sink. This is in contravention of section 30(4) of the Food Regulation AR 31/2006, which states that: An operator must ensure that, the handwashing stations are maintained and kept supplied.
- n. The operator and staff exhibited a lack of basic food safety knowledge. This is in contravention of section 2(1) of the Nuisance and General Sanitation Regulation AR 243/2003, which states that: No person shall create, commit or maintain 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 high-risk foods must be stored at 4 degrees Celsius or less or greater than 60 degrees Celsius.
  - b. Do not thaw foods at room temperature. Food must be thawed by one of the following approved methods: thaw in the refrigerator, thaw under running cold water, thaw during the cooking process, or thaw in the microwave if the food being cooked immediately.

- c. Retain a professional pest control company for weekly pest control services. Provide documentation from the pest control company to an Alberta Health Services Public Health Inspector indicating that the food establishment is free of pest activity.
- d. Thoroughly clean and sanitize all surfaces and equipment throughout the food establishment.
- e. Always store utensils in a clean and sanitary manner.
- f. Ensure all food products are adequately covered.
- g. Prepare an approved sanitizing solution (i.e. chlorine at 100 ppm) at adequate intervals for sanitizing food contact surfaces. Mix ½ teaspoon of unscented household bleach per liter of water.
- h. Verify the concentration of chlorine sanitizer using chlorine test strips. Maintain records on site.
- i. Store all cleaning cloths in an approved sanitizing solution in between use.
- j. 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. Ensure to include a daily, weekly and monthly cleaning duties.
- k. Repair the plumbing deficiencies at the handwashing sink located at the back and the preparation sink.
- l. Ensure all handwashing sinks are always supplied with liquid soap and paper towels in suitable dispensers.
- m. 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](https://www.alberta.ca/system/files/custom_downloaded_images/health-recognized-food-safety-courses-alberta.pdf)
- n. All other staff members are required to take the Alberta Food Safety Basics Interactive Course: <https://ahs.myabsorb.ca/#/public-dashboard> or the home study course: <https://www.albertahealthservices.ca/assets/wf/eph/wf-eh-home-study-food-safety-trad-chinese.pdf> Provide the completion certificates to an Alberta Health Services, Public Health Inspector.

2. The work referred to in paragraph 1 (a-l) shall be completed **immediately**.  
The work referred to in paragraph 1 (m & n) shall be completed by **November 15, 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, November 7, 2024.

Confirmation of a verbal order issued to Zhang You Fu on October 31, 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>

Order of an Executive Officer

RE: The Food Establishment located in Calgary, Alberta and municipally described as: Sesame, 4122 University Avenue NW

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