

ORDER OF AN EXECUTIVE OFFICER NOTICE OF CLOSURE

To: 1827650 Alberta Corporation
"the Owner"

Ali Azram
"the Owner"

RE: Those premises located in Calgary, Alberta and municipally described as:
Skyview Grocery – Butchering area
2108 – 55 Skyview Ranch Road 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. The handwashing sink in the butchering area was obstructed by a cart and boxes and lacked soap and paper towel.
- b. The 2-compartment sink in the butchering area was obstructed by a cart and boxes and was filled with storage containers.
- c. There was meat debris on the band saw and on the discoloured/damaged meat cutting boards.
- d. Meat debris was observed on adjacent surfaces to the band saw including the floor, and in the floor drain, and tables.
- e. Raw meat was stored without proper covers in the walk-in cooler and in the display case.
- f. Knives and other utensils were stored in cardboard boxes.
- g. Packages of raw meat in the back room freezer were unlabeled.
- h. Cleaning chemicals were stored bedside food items.
- i. There was a buildup of dirt and debris on the walk-in cooler floor and washrooms surfaces.
- j. A sanitizer was not prepared for food contact surfaces.
- k. A cleaning schedule was not available.

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. The handwashing sink in the butchering area was obstructed by a cart and boxes, and lacked soap and paper towels. This is in contravention of section 30(4) of the Food Regulation which states, "The handwashing stations referred to in 17(1)(e) must be maintained and kept supplied". and of section 2(14)(b) (ii) of the Food Retail and

Foodservices Code, 2003 which states that: Handwash facilities should: be accessible for the use of workers at all times.

- b. The 2-compartment sink in the butchering area was obstructed by a cart and boxes and was filled with storage containers. This is in contravention of section 28(1) and 28(2) of the Food Regulation, AR 31/2006 which states “A commercial food establishment must have all the facilities, equipment and utensils that are necessary to ensure its safe operation and maintenance and 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.”
- c. There was meat debris on the band saw and on the discoloured/damaged meat cutting boards. 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. Meat debris was observed on adjacent surfaces to the band saw including the floor, and in the floor drain, and tables. This is in contravention of section 28(2) of the Food Regulation AR 31/2006 which states “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. Raw meat was stored without proper cover in the walk-in cooler and in the display case. This is in contravention of section 23(1) of the Food Regulation AR 31/2006 which states “All food used or to be used in a commercial food establishment must be (a) protected from contamination”.
- f. Knives and other utensils were stored in cardboard boxes during use. This is in contravention of section 28(2) of the Food Regulation AR 31/2006 which states “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. Packages of raw meat in the back room freezer were unlabeled. This is in contravention of section 22(1) of the Food Regulation AR 31/2006 that states, “Subject to this section, 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.” and of section 3(2)(2)(a) of the Food Retail and Foodservices Code, 2003 which states that: All food products received at a food establishment should be properly packaged and labeled, according to requirements outlined in the Food and Drugs Act and Regulation and the Consumer Packaging and Labeling Act and Regulations.
- h. Cleaning chemicals were stored in the vicinity of food items. This is in contravention of section 20(2) of the Food Regulation AR 31/2006 which states “Chemicals, cleansers and other similar agents associated with or required for the operation or maintenance of the food areas must be stored in containers that are not intended to be used to store food and that are clearly labelled to identify their contents, and in such a manner as to prevent the contamination of any food or food area.”
- i. There was a buildup of dirt and debris on the walk-in cooler floor and washrooms surfaces. This is in contravention of section 19(b) of the Food Regulation AR 31/2006 which states,

“A person must not operate a commercial food establishment unless it is constructed and maintained in accordance with that approval.”

- j. No sanitizer was prepared for facility use. This is in contravention of section 28(2) of the Food Regulation AR 31/2006 which states “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. No cleaning schedule was in use. This is in contravention of section 29(1)(2) of the Food Regulation AR 31/2006 which states “A commercial food establishment must have written procedures designed to ensure its safe and sanitary operation and maintenance”, and “The procedures must include (a) the cleaning and sanitizing requirements for the commercial food establishment and for all equipment and utensils in it, if any, that are not normally washed in a dishwasher, and (b) a list of all cleaning and sanitizing agents used in the commercial food establishment, including their concentrations and uses”.

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. Ensure that the handwashing sink is accessible and properly stocked with liquid soap and single use paper towel at all times.
 - b. Ensure the 2-compartment sink is accessible for washing and sanitizing utensils and equipment.
 - c. Ensure that the band saw and adjoining countertop and cutting boards are properly cleaned and sanitized frequently and between cutting each species of meat.
 - d. Ensure that the meat cutting boards are properly sanitized after use, and replaced if discoloured/damaged.
 - e. Store knives and other utensils for cutting meat in a sanitary manner between uses.
 - f. Ensure all foods in the cooler and display case are properly covered to prevent contamination.
 - g. Ensure all food sold to the public is properly labeled.
 - h. Thoroughly clean the food establishment, including hard to reach areas.
 - i. Create a written routine sanitation schedule to facilitate the proper cleaning of all areas of the food establishment. The schedule must identify cleaning and sanitizing methods for all equipment and surfaces, include instructions on how to prepare the appropriate sanitizer concentration, and indicate the frequency of sanitization and cleaning for all areas.
 - j. Ensure a sanitizing solution of the appropriate concentration is available for food contact surfaces.
 - k. Store chemicals away from food and food utensils and equipment.

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, July 9, 2021

Confirmation of a verbal order issued to Ali Azram on July 8, 2021.

Mashhood Tahir, CPHI(C)
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 Alberta Health Services at 780-342-0122 or by contacting the Public Health Appeal Board.

Health Legislation, Regulations and Standards

Electronic versions of the Public Health Act and Regulations are available at the Alberta Queen's Printer Bookstore 10611 - 98 Avenue, Main Floor, Park Plaza, Edmonton, Alberta, T5K 2P7 or www.qp.gov.ab.ca.

Health Legislation and regulations are available for purchase. Please contact Alberta Queen's Printer Bookstore 10611 - 98 Avenue, Main Floor, Park Plaza, Edmonton, Alberta, T5K 2P7 or www.qp.gov.ab.ca.

Copies of standards are available by contacting the Health Protection Branch of Alberta Health at 780-427-4518 or by visiting: <https://www.alberta.ca/health-standards-and-guidelines.aspx>

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www.albertahealthservices.ca/eph.asp

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