

ORDER OF AN EXECUTIVE OFFICER NOTICE OF CLOSURE

To: Yemeni Village Ltd.
“the Owner”

Abdulrahman Ahmed Al-Sarmi
“the Owner”

Anas Ahmed Al-Surmi
“the Owner”

Yousef Aytash
“the Owner”

RE: The food establishment located in Calgary, Alberta and municipally described as:
Yemeni Village
402 8 Street 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. Ten frozen lamb heads were observed in the back chest freezer and three bags of various lamb parts were observed in the walk-in cooler. Physical Invoices were not on-site, and the invoices that were provided electronically were unable to prove the source. Additionally, there were no labels present on the meat to indicate the source.
- b. Two moldy green bell peppers were observed sitting on a shelf in the back kitchen.
- c. The chlorine-based sanitizer located in the back area of the kitchen was tested and a concentration of only 50ppm was detected.
- d. A food handler preparing food in the kitchen was wearing heavily soiled clothing.
- e. There was hair on the handles of a food container in the walk-in cooler.
- f. A sticky ribbon fly trap was placed directly above a food preparation surface in the main kitchen.
- g. A cell phone was observed directly on a food preparation table in the main kitchen.
- h. Canned food items such as crushed tomatoes were opened and stored in the cooler in their original can.
- i. Dough in the walk-in cooler was covered with a black garbage bag.
- j. Two large bags of onions were stored directly on the floor in the back kitchen area.
- k. A cardboard box of whole limes was stored directly on the bar floor.
- l. Food was stored uncovered in the walk-in cooler.
- m. A single-use coffee cup was being used as a bulk scoop for a sauce in the bar cooler.

- n. A large container of raw chicken was stored on a counter without temperature control. The chicken was measured to be at a surface temperature of 10°C.
- o. A yogurt-based drink stored in a drink dispenser at the bar had an internal temperature of 9°C.
- p. A large bin of uncooked rice was being soaked in water with no temperature control.
- q. A bowl of various frozen meats, including a lamb head, was being thawed in stagnant warm water.
- r. The small black cooler in the front service area with pre-portioned sauces stored in it, had an ambient air temperature of 11°C.
- s. The dishwashing detergent for the mechanical dishwasher was empty at the time of the inspection.
- t. The handwashing sink at the entrance to the kitchen was obstructed by a large garbage can.
- u. Paper towel was not available at the handwashing sink at the entrance to the kitchen.
- v. Hot water was not available at the handwashing sink beside the two-compartment dishwashing sink.
- w. Mouse droppings were observed between the mechanical dishwasher and the wall as well as at the bar.
- x. Pest control monitoring records were not available on-site.
- y. A food safe certified food handler was not on-site.
- z. Many of the tiles throughout the food establishment were cracked, missing pieces, and in disrepair.
- aa. The cupboard under the bar handwashing sink was in disrepair; the surfaces were water damaged.
- bb. Shelving storing food equipment in the back kitchen area was rusted.
- cc. An electrical outlet cover next to the cook line in the main kitchen was broken, cracked, and missing parts.
- dd. A white plastic cutting board in the back kitchen area was heavily stained and soiled.
- ee. Two knives hanging from a magnetic strip in the back kitchen area were missing the knife tips and had chips in the blade.
- ff. A large knife in storage had electrical tape wrapped around the handle.
- gg. Food equipment and utensils were dirty and had a build-up of food debris, grime, grease, and dirt. Including but not limited to; the interior and exterior surfaces of all coolers, handwashing sinks and dishwashing sinks, the interior and exterior surfaces of microwaves, shelving units, the dishwashing concentrate containers, the standing mixers, utensils hanging on the shelving unit next to the dishwasher, dishes and other items used to serve customers stored beside the walk-in cooler, the ovens, the cook line equipment, the mechanical ventilation canopy, knives in storage and the magnetic knife strip, cutting boards, bulk ingredient bins, food containers, the cupboard under the sink in the bar, the glasses hanging at the bar, the bin used to soak rice, and the air vents.
- hh. The general sanitation of food establishment surfaces was poor. Dirt, food debris, grease build-up, and grime were observed on the floors, walls, ceiling, and equipment throughout.
- ii. The back storage room in the kitchen next to the exterior door was extremely cluttered and disorganized rendering it difficult to enter and clean.
- jj. The bar was cluttered and disorganized rendering it difficult to clean.
- kk. An old stand mixer, wooden pallets, and other garbage was stored directly outside of the facility.
- ll. Mold growth was observed on the ceiling in the back kitchen area.

AND WHEREAS such inspection disclosed that the following breaches of the Public Health Act, the Nuisance and General Sanitation Regulation, Alberta Regulation 243/2003, the Food Regulation, Alberta Regulation 31/2006 and the Food Retail and Foodservices Code exist in and about the above noted premises, namely:

- a. Ten frozen lamb heads were observed in the back chest freezer and three bags of various lamb parts were observed in the walk-in cooler. Physical Invoices were not on-site, and the invoices that were provided electronically were unable to prove the source. Additionally, there were no labels present on the meat to indicate the source. This is in contravention of section 22(1) of the Food Regulation, AR 31/2006 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.
- b. Two moldy green bell peppers were observed sitting on a shelf in the back kitchen. This is in contravention of section 23(2) of the Food Regulation, AR 31/2006 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.
- c. The chlorine-based sanitizer located in the back area of the kitchen was tested and a concentration of only 50ppm was detected. 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. A food handler preparing food in the kitchen was wearing heavily soiled clothing. This is in contravention of section 30(1) the Food Regulation, AR 31/2006 which states that: A food handler must (a) wear clean clothing and footwear, (b) exhibit cleanliness and good personal hygiene, (c) ensure that food is not contaminated by hair, (d) wash hands as often as necessary to prevent the contamination of food or food areas, (e) refrain from smoking in a food area, and (f) refrain from any other conduct that could result in the contamination of food or a food area.
- e. There was hair on the handles of a food container in the walk-in cooler. This is in contravention of section 30(1) of the Food Regulation, AR 31/2006 which states that: A food handler must (a) wear clean clothing and footwear, (b) exhibit cleanliness and good personal hygiene, (c) ensure that food is not contaminated by hair, (d) wash hands as often as necessary to prevent the contamination of food or food areas, (e) refrain from smoking in a food area, and (f) refrain from any other conduct that could result in the contamination of food or a food area.
- f. A sticky ribbon fly trap was placed directly above a food preparation surface in the main kitchen. This is in contravention of section 23(1) the Food Regulation, AR 31/2006 which states that: All food used or to be used in a commercial food establishment must be (a) protected from contamination, and (b) handled in a sanitary manner.
- g. A cell phone was observed directly on a food preparation table in the main kitchen. This is in contravention of section 20(1) the Food Regulation, AR 31/2006 which states that: All

articles and materials in a commercial food establishment that are not associated with or required for the operation or maintenance of the food areas must be stored separately from the food and the food areas and in a manner that contaminates neither.

- h. Canned food items such as crushed tomatoes were opened and stored in the cooler in their original can. 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 (a) protected from contamination, and (b) handled in a sanitary manner.
- i. Dough in the walk-in cooler was covered with a black garbage bag. 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 (a) protected from contamination, and (b) handled in a sanitary manner.
- j. Two large bags of onions were stored directly on the floor in the back kitchen area. 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 (a) protected from contamination, and (b) handled in a sanitary manner.
- k. A cardboard box of whole limes was stored directly on the bar floor. 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 (a) protected from contamination, and (b) handled in a sanitary manner.
- l. Food was stored uncovered in 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 (a) protected from contamination, and (b) handled in a sanitary manner.
- m. A single-use coffee cup was being used as a bulk scoop for a sauce in the bar 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 (a) protected from contamination, and (b) handled in a sanitary manner. This is also in contravention of the Food Regulation AR 31/2006, section 28(4)(a), which states that: Single service utensils must not be used more than once.
- n. A large container of raw chicken was stored on a counter without temperature control. The chicken was measured to be at a surface temperature of 10C. 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 not more than 4°C or such higher temperature, or not less than 60°C or such lower temperature.
- o. A yogurt-based drink stored in a drink dispenser at the bar had an internal temperature of 9°C. 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 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).
- p. A large bin of uncooked rice was being soaked in water with no temperature control. 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 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).

- q. A bowl of various frozen meats, including a lamb head, was being thawed in stagnant warm water. This is in contravention of section 24 of the Food Regulation, AR 31/2006 which states that: All food handling in a commercial food establishment must be done in a manner that makes the food safe to eat. This is also in contravention of section 3.3.2(a) of the Food Retail and Foodservices Code 2003 (Amended June 2020), which states that: Potentially hazardous foods shall be thawed quickly or in a manner that will prevent the rapid growth of pathogenic bacteria by thawing through the following methods: under refrigeration at 4°C or less; completely submerged in cold running water; as part of the cooking process; and by microwaving.
- r. The small black cooler in the front service area with pre-portioned sauces stored in it, had an ambient air temperature of 11°C. 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 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).
- s. The dishwashing detergent for the mechanical dishwasher was empty at the time of the inspection. 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.
- t. The handwashing sink at the entrance to the kitchen was obstructed by a large garbage can. 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 food establishment commences, the commercial food establishment has handwashing stations that are adequate in numbers and situated so as to ensure convenient access by all food handlers.
- u. Paper towel was not available at the handwashing sink at the entrance to the kitchen. This is in contravention of section 30(4) of the Food Regulation, AR 31/2006 which states that: the handwashing stations referred to in section 17(1)(e) must be maintained and kept supplied.
- v. Hot water was not available at the handwashing sink beside the two-compartment dishwashing sink. This is in contravention of section 30(4) of the Food Regulation, AR 31/2006 which states that: the handwashing stations referred to in section 17(1)(e) must be maintained and kept supplied.
- w. Mouse droppings were observed between the mechanical dishwasher and the wall as well as at the bar. This is in contravention of section 21(1) and (2) of the Food Regulation, AR 31/2006 which states that: The commercial food establishment and any surrounding area, premises or facilities supporting the commercial food establishment must be kept free of pests and of conditions that lead to the harbouring or breeding of pests.

- x. Pest control monitoring records were not available on-site. This is in contravention of section 21(1) 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 referred to in subsections (1) and (1.1) must be maintained.
- y. A food safe certified food handler was not on-site. This is in contravention of section 31(2) of the Food Regulation, AR 31/2006 which states that: A person operating a commercial food establishment must, at any time when there are 6 or more food handlers working on the premises, ensure that at least one member of the management or supervisory staff of the commercial food establishment holds a certificate or equivalent document referred to in subsection (1) and that that individual is present at the commercial food establishment at the time.
- z. Many of the tiles throughout the food establishment were cracked, missing pieces, and in disrepair. This is in contravention of section 17(1)(a) 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 (a) is of sound construction and in a good state of repair.
 - aa. The cupboard under the bar handwashing sink was in disrepair; the surfaces were water damaged. This is in contravention of section 28(3) of the Food Regulation, AR 31/2006 which states that: All equipment and utensils in a commercial food establishment must be (a) kept in good working order and condition, and (b) maintained in a manner that ensures the safe and sanitary handling of food.
 - bb. Shelving storing food equipment in the back kitchen area was rusted. This is in contravention of section 28(3) of the Food Regulation, AR 31/2006 which states that: All equipment and utensils in a commercial food establishment must be (a) kept in good working order and condition, and (b) maintained in a manner that ensures the safe and sanitary handling of food.
 - cc. An electrical outlet cover next to the cook line in the main kitchen was broken, cracked, and missing parts. This is in contravention of section 17(1)(a) 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 (a) is of sound construction and in a good state of repair.
 - dd. A white plastic cutting board in the back kitchen area was heavily stained and soiled. This is in contravention of section 28(3)(a) of the Food Regulation, AR 31/2006 which states that: All equipment and utensils in a commercial food establishment must be kept in good working order and condition.
 - ee. Two knives hanging from a magnetic strip in the back kitchen area were missing the knife tips and had chips in the blade. This is in contravention of section 28(3)(a) of the Food Regulation, AR 31/2006 which states that: All equipment and utensils in a commercial food establishment must be kept in good working order and condition.
 - ff. A large knife in storage had electrical tape wrapped around the handle. This is in contravention of section 28(3)(a) of the Food Regulation, AR 31/2006 which states that: All equipment and utensils in a commercial food establishment must be kept in good working order and condition.

- gg. Food equipment and utensils were dirty and had a build-up of food debris, grime, grease, and dirt. Including but not limited to; the interior and exterior surfaces of all coolers, handwashing sinks and dishwashing sinks, the interior and exterior surfaces of microwaves, shelving units, the dishwashing concentrate containers, the standing mixers, utensils hanging on the shelving unit next to the dishwasher, dishes and other items used to serve customers stored beside the walk-in cooler, the ovens, the cook line equipment, the mechanical ventilation canopy, knives in storage and the magnetic knife strip, cutting boards, bulk ingredient bins, food containers, the cupboard under the sink in the bar, the glasses hanging at the bar, the bin used to soak rice, and the air vents. 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.
- hh. The general sanitation of food establishment surfaces was poor. Dirt, food debris, grease build-up, and grime were observed on the floors, walls, ceiling, and equipment throughout. 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.
- ii. The back storage room in the kitchen next to the exterior door was extremely cluttered and disorganized rendering it difficult to enter and clean. 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.
- jj. The bar was cluttered and disorganized rendering it difficult to clean. 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.
- kk. An old stand mixer, wooden pallets, and other garbage was stored directly outside of the facility. This is in contravention of section 21(1) of the Food Regulation AR 31/2006 which states that: Subject to section (1.1) a commercial food establishment must be kept free from pests and the conditions that lead to the harbourage or breeding of pests.
- ll. Mold growth was observed on the ceiling in the back kitchen area. This is a contravention of section 2(1) of the Nuisance and General Sanitation Regulation, 243/2003 which states that: No person shall create, commit or maintain a nuisance.

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. Provide evidence to the satisfaction of an Alberta Health Services, Executive Officer that all prepared, processed, and displayed food is from an approved source and provide a list of all food suppliers.
 - b. Provide a copy of all the receipts/invoices for all meat products from the past 3 months to the Executive Officer.
 - c. Ensure that all products placed on hold by the Executive Officer remain on hold and intact until further directed by an Executive Officer.
 - d. Discard the moldy green bell peppers and ensure all food is safe for human consumption.
 - e. Ensure that all chlorine-based food contact surface sanitizers are mixed to a concentration of 100ppm. Test the sanitizers daily and maintain written records of the tested concentrations onsite.
 - f. Ensure all food handlers and staff in the food establishment wear clean outer garments to prevent contamination of food and food contact surfaces.
 - g. Ensure all food handlers practice hair control to prevent contamination of food items and food contact surfaces.
 - h. Remove the sticky ribbon fly trap and relocate it to a place where food and food contact surfaces will not be contaminated.
 - i. Ensure personal items and any other items not associated with food processing, preparation, handling, or serving are not stored with food items or on food contact surfaces. Have a designated area where food handlers can keep their personal belongings that is away from food preparation and storage areas.
 - j. Ensure that after opening, canned items are transferred to a food safe container and are not being stored in the original can.
 - k. Ensure that garbage bags are not being used to store or cover food items as garbage bags are coated with chemicals which can leach into foods. Discard any foods that have been stored in or covered by a garbage bag.
 - l. Ensure all food is stored elevated off of the floor by at least 6 inches to reduce the risk of cross-contamination and to allow for proper cleaning and pest monitoring.
 - m. Discard all single-use items being used as bulk scoops. As well ensure all bulk scoops are equipped with handles to reduce the risk of cross-contamination.
 - n. Ensure that all perishable food items are always kept under temperature control. Store foods at a temperature of 4°C or less or 60°C or greater to reduce the risk of pathogen growth and subsequently foodborne illness.
 - o. Ensure that foods are thawed safely using an approved method such as: under refrigeration at 4°C or less; completely submerged under cold running water; as part of the direct cooking process; or by microwaving.
 - p. Ensure that all coolers are functioning properly and can maintain a temperature of 4°C or less to reduce the risk of pathogen growth and foodborne illness.
 - q. Ensure the dishwasher is operating optimally and is stocked with the required chemicals to properly clean and sanitize the dishes. Test the dishwasher sanitizer

- concentration following the sanitizing cycle before food handling commences and during operation. Maintain records onsite.
- r. Relocate the large garbage bin in the kitchen and ensure items are not stored in front of or in the basin of the handwashing sinks to allow for unobstructed access for food handlers to wash their hands frequently.
 - s. All handwashing sinks must be stocked with single-use paper towel, liquid hand soap, and running hot/cold water to allow for frequent and proper hand washing by food handlers.
 - t. Safely remove and discard mouse droppings, disinfect all the affected areas, and ensure the contracted professional pest control company services the interior and exterior of the food establishment to eliminate all pest activity.
 - u. Maintain all service records from the professional pest control company on-site for review.
 - v. A person in care and control of the food establishment and holding a valid food safety certificate must always be on-site when the food establishment is in operation.
 - w. Replace the cracked tiles or refinish the flooring such that the floors in the kitchen and bar are smooth, impervious to moisture, and easily cleanable.
 - x. Repair or replace the cupboard under the bar handwashing sink and ensure there are no leaks associated with the plumbing.
 - y. Resurface or replace rusted shelving, such that it is smooth, cleanable, and impervious to moisture.
 - z. Replace the damaged electrical cover next to the cook line.
 - aa. Discard the white cutting board that is heavily soiled and stained.
 - bb. Discard all chipped and pitted knives that are stored on the magnetic strip and ensure all other knives are in good condition.
 - cc. Discard the knife in storage with electrical tape on the handle.
 - dd. Clean and sanitize all equipment, utensils, containers and surfaces including food preparation surfaces, floors, walls, ceilings, etc. in the facility and maintain the food establishment in a clean and sanitary state hereafter.
 - ee. 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.
 - ff. Organize, de-clutter and maintain the back storage room in the kitchen next to the exterior door such that the room can be easily accessed and cleaned.
 - gg. Organize, de-clutter and maintain the bar such that the area can be easily accessed and properly cleaned.
 - hh. Properly discard the garbage and old equipment that is stored around the exterior of the facility. Keep the exterior area clean and free from harborage materials that can attract pests.
 - ii. Determine the source of moisture/water infiltration causing mould growth and repair all deficiencies. Clean surface mould. Remove all mould affected building materials, clean and sanitize interior surfaces and allow time to dry before reconstruction.
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, May 9th, 2024.

Confirmation of a verbal order issued to Yousef Aytash on May 7th, 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>

Calgary • Southport • Environmental Public Health

10101 Southport Road SW Calgary, AB Canada T2W 3N2

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