

## **ORDER OF AN EXECUTIVE OFFICER**

**To:** 1777154 Alberta Ltd.  
Sung Hee Kim  
Pearl Ann Kim  
“the Owners”

**RE:** The food establishment located in Wainwright, Alberta and municipally described as:  
Anna's Restaurant & Esso, 521 – 14 Avenue

**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. Unsanitary food surfaces, shelves, walls and flooring. This includes buildup of grease on the stove and grill.
- b. Improper storage of food and food items.
- c. Broken refrigerator shelves, including food counters in disrepair.
- d. Lack of sanitizer solution for cloth towels used to clean and sanitize kitchen surfaces.
- e. Lack of a written sanitation plan.

**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. Unsanitary food surfaces, shelves, walls and flooring. This includes buildup of grease on the stove and grill. This is in contravention of section 4.2.2 of the Food Retail and Foodservices Code which states, “Non-food contact surfaces of equipment should be cleaned at a frequency that will prevent the accumulation of dust, dirt, food residue and other debris.” And section 4.2.3(a) which states, “Food contact surfaces of cooking equipment should be cleaned and sanitized at a frequency that prevents the accumulation of grease deposits and other residues.”
- b. Improper storage of food and food items. This is in contravention of section 23(1)(a) of the Food Regulation, AR 31/2006 which states, “All food used or to be used in a commercial food establishment must be protected from contamination.”
- c. Broken refrigerator shelves, including food counters in disrepair. This is in contravention of the Food Retail and Foodservices Code section 4.1.4 which states, “Food contact surfaces of equipment should be (iii) smooth and non-absorbent; and (iv) free from breaks, cracks, open seams, chips, pits and similar imperfections, should these be shown to impede effective cleaning and sanitizing.”
- d. Lack of sanitizer solution for cloth towels used to clean and sanitize kitchen surfaces. This is in contravention of section 4.2.5 (d)(ii) of the Food Retail and Foodservices Code which states, “Wiping cloths used for wiping food spills on food contact surfaces should be

routinely cleaned and when not in use kept in separate sanitizing solution which is maintained at a concentration as specified in Section 4.2.6.”

- e. Lack of a written sanitation plan. This is in contravention of section 29(1) 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.”

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. Thoroughly clean all food surfaces, refrigerators, stove, grill, shelves, walls and flooring. Use smooth and non-absorbent material on shelves for easy cleaning.
  - b. Install shelves in the back storage area to reduce clutter and promote easy cleaning. In addition, store bulk foods in covered containers.
  - c. Replace the broken refrigeration shelves and repair the food counters that are in disrepair.
  - d. Ensure that sanitizer solution with appropriate concentration is used to store cloth towels and changed frequently.
  - e. Ensure a written sanitation plan is prepared and followed by all staff members.
2. The work referred to in paragraph 1 shall be completed by July 3, 2026.

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 Wainwright, Alberta, June 18, 2026.

Confirmation of a verbal order issued to Choi (Manager) on June 18, 2026.

Executive Officer  
Alberta Health Services

If you have any questions regarding the order, contact Environmental Public Health at 1-833-476-4743 or <https://www.albertahealthservices.ca/eph/eph.aspx>

You have the right to appeal

A person who is directly affected by a 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>.

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**Copies of standards are available by visiting:** <https://www.alberta.ca/health-standards-and-guidelines.aspx>

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