

ORDER OF AN EXECUTIVE OFFICER

To: 2443354 Alberta Ltd.
Rui Cong Li
"the Owners"

RE: The food establishment located in Three Hills, Alberta and municipally described as:
E&W Restaurant, 1011 2 Street N

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. Food from unapproved sources was observed in the facility.
- b. Unsanitary food contact surfaces, equipment, floors, ceilings, and walls.
- c. Improper storage of food and food items.
- d. Advance preparation of food in large quantities without adequate information on preparation dates, storage duration and stock rotation.
- e. Inappropriate thawing and cooling procedures noted.
- f. Incomplete information on the containers used for marinating meat and their suitability for repeated use.
- g. Evidence of pests was noted in the facility.
- h. No food safety record keeping observed.
- i. Lack of adequate food safety knowledge was demonstrated by food handlers.
- j. Backdoor is not vermin proof.

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 and the Nuisance and General Sanitation Regulation, Alberta Regulation 243/2003 exist in and about the above noted premises, namely:

- a. Food from unapproved sources was observed in the facility. This is in contravention of section 22(1) of the Food Regulation, AR 31/2006 which states that "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."
- b. Unsanitary food contact surfaces, equipment, floors, ceilings, and walls. 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." and 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."

- c. 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 that "All food used or to be used in a commercial food establishment must be protected from contamination."
- d. Advance preparation of food in large quantities without adequate information on preparation dates, storage duration and stock rotation. This is in contravention of section 3.7.4(a-b) of the Food Retail and Foodservices Code which states that "Rotation of food stocks in storage areas should occur frequently to ensure that the "first-in-first-out" rule is followed. Food products removed from storage should always be the oldest food stocks present." and "Refrigerated ready-to-eat potentially hazardous foods, prepared and held for more than 24 hours, shall be marked with the date of preparation or the "consume by" date. In general, refrigerated ready-to-eat potentially hazardous foods shall be discarded if not consumed within 7 days from the date of preparation."
- e. Inappropriate thawing and cooling procedures noted. 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"; section 3.3.2 of the Food Retail and Foodservices Code which states that "Potentially hazardous foods shall be thawed quickly or in a manner that will prevent the rapid growth of pathogenic bacteria"; and section 3.3.6 of the Food Retail and Foodservices Code which states that "Potentially hazardous foods that have been cooked and are intended to be kept under refrigerated storage prior to serving, are to be cooled from 60°C (140°F) to 20°C (70°F) or less within two hours and then from 20°C (70°F) to 4°C (40°F) or less within 4 hours."
- f. Incomplete information on the containers used for marinating meat and their suitability for repeated use. This is in contravention of section 3.6.3 (a) of the Food Retail and Foodservices Code which states that "The operator of a food establishment must ensure that only food grade containers are used to store food in."
- g. Evidence of pests noted in the facility. This is in contravention of section 21(1) of the Food Regulation, AR 31/2006 which states that "a commercial food establishment must be kept free of pests and of conditions that lead to the harbouring or breeding of pests."
- h. No food safety record keeping observed. 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." and 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."
- i. Lack of adequate food safety knowledge was demonstrated by food handlers. This is in contravention of section 2(1) of Nuisance and General Sanitation Regulation which states that "No person shall create, commit or maintain a nuisance."
- j. Backdoor is not vermin proof. This is in contravention of section (2.1) of the Food Regulation, AR 31/2006 which states that "the operator must ensure that the commercial food establishment is constructed to control the entry of pests."

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. Provide receipts or other proof of purchase for food purchased for the restaurant last month, particularly meat products such as **chicken, pork, lamb etc.**
- b. Thoroughly clean and sanitize all food-contact surfaces, floors, walls, and ceilings, with particular attention to the walk-in cooler and freezer.
- c. Ensure no food or food containers are stored directly on the floor.
- d. Provide information on the date control and stock rotation of marinated meat items in the walk-in cooler.
- e. Demonstrate and explain how frozen meat and meat products are thawed in the facility. Demonstrate and explain the cooling process for cooked food.
- f. Confirm that the buckets are food-grade and suitable for repeated use.
- g. Ensure food is stored in pest-proof containers.
- h. Maintain temperature logs for all refrigeration and hot-holding units. Keep records for large batches of prepared food, including the date of preparation and temperatures monitored during cooling and reheating.
- i. Food handlers must complete appropriate food safety training and demonstrate adequate knowledge and understanding of safe food handling practices.
- j. Ensure the back door is vermin-proof by repairing or replacing the damaged weatherstripping.

2. The work referred to in paragraph 1:

- a. Items a-h and item j shall be completed by October 16, 2026.
- b. Item i shall be completed by November 1, 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 Olds, Alberta October 9, 2026

Confirmation of a verbal order issued to Michael Lee on October 5, 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
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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