

## ORDER OF AN EXECUTIVE OFFICER

**To:** 1404234 Alberta Ltd.  
Azhar Khan  
"the Owner"

**RE:** The food establishment located in Edmonton, Alberta and municipally described as:  
All Hours Pizza and Donair, 11922-129 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. Extensive cockroach infestation. Live German cockroaches of all life stages were noted throughout the facility.
- b. Mouse activity noted in food storage and prep areas.
- c. Sanitation did not meet acceptable standards in many areas of the facility, but specific problem areas were the deep fryers, the area around the deep fryers, the pizza oven, sides, top, and inside of the stove, outsides of containers and bus pans, pizza pans, shelving, hot water heater, mixer, and electrical boxes.
- d. The cooler located under the donair machines was above 4C. High risk foods were being stored in this cooler.
- e. No 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:

- Violations [a,b] are in contravention of Sections 21(1) & 21(2) of the Food Regulation state, "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" and "A written record of all pest control measures used in the food establishment and surrounding area, premises and facilities referred to in subsection (1) must be maintained."
- Violation [c] is in contravention of Section 24 of the Food Regulation which states, "All food processing in a food establishment must be done in a manner that makes the food safe to eat."
- Violation [d] is in contravention of Section 25(1) of the Food Regulation, which states "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 as an executive officer stipulates under subsection (4)."

- Violation [e] is in contravention of Section 29 of the Food Regulation 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 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 food establishment, including their concentrations and uses."

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. Hire and retain the services of a licensed pest control operator to eliminate the infestations of cockroaches and mice through the use of an Integrated Pest Management Plan.
    - a) Follow all directions from the pest control company regarding cleaning, sanitation, and any other control measures for vermin and pests.
    - b) Do not remove or tamper with any traps or baits utilized by the pest control company, except as specifically directed to do so by the pest control operator or an Executive Officer of Alberta Health Services.
  - b. Clean and sanitize all of the above noted areas, as well as all surfaces, equipment, utensils, shelving, and any other area that is unsanitary/ unclean in the food facility.
  - c. Repair or replace the prep cooler. Do not store high risk foods in any cooler that is above 4C. Ensure that all coolers are equipped with an accurate thermometer.
  - d. Develop and follow a written sanitation plan. Ensure that the plan addresses the problem areas, and includes a list of chemicals and cleaners used.
2. The work referred to in paragraph 1 shall be completed according to the following timeline:
  - Remove all high risk foods from malfunctioning cooler immediately upon receipt of this notice.
  - Hire a pest control company, and begin cockroach abatement before August 29, 2018.
  - All cleaning completed before August 29, 2018.
  - IPM plan developed and in place before September 10, 2018.
  - Written sanitation plan in place before September 10, 2018

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 Edmonton, Alberta, August 24, 2018

Confirmation of a verbal order issued to Azhar Khan on August 23, 2018.

\_\_\_\_\_ (Original Signed) \_\_\_\_\_

Glenn Jenkins, MPH, B.Sc. CPHI(C)  
Executive Officer  
Environmental Health 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: <http://www.health.alberta.ca/about/PHAB.html>

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](http://www.qp.gov.ab.ca).

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Copies of standards are available by contacting the Health Protection Branch of Alberta Health at 780-427-4518, or by visiting: [www.health.alberta.ca/about/health-legislation.html](http://www.health.alberta.ca/about/health-legislation.html)

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[www.albertahealthservices.ca/eph.asp](http://www.albertahealthservices.ca/eph.asp)