

ORDER OF AN EXECUTIVE OFFICER NOTICE OF CLOSURE

To: Charles Hansen
"the Owner"

RE: The food establishment located in Sherwood Park, Alberta and municipally described as:
Charles Hansen Meat Shop (The Butcher's Bus), 22464 Highway 14, Sherwood Park AB, T8C 1H5.

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 water supply for the establishment is an untreated, shallow, bored well; with water level reportedly 6 feet below grade. This well is not protected from contamination due to insufficient protection from flooding, improper covering of the well head, and the close proximity to cattle. Sample results taken June 29 2023 from the kitchen tap determined that both Total Coliforms and E. coli were present in the water.
- b. The food establishment is in a partial state of renovation, and no plans have been submitted to Environmental Public Health for review prior to beginning. Tools, chemicals, and other items incompatible with food preparation are strewn throughout the facility.
- c. Surfaces (walls, floors, ceilings) throughout the facility are extremely dirty and have a buildup of animal grease and smoke. Food processing equipment has not been cleaned or sanitized for an extended period of time and has visible debris.

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 water supply for the establishment is subject to contamination and is not fit for food handling or human consumption, which is in contravention of **Section 17(1)(f)(i) 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 is supplied with hot and cold running water that is safe for human consumption...*"
- b. The food establishment is in a partial state of renovation without having submitted plans, and activities incompatible with food preparation are occurring, which 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 protected from contamination, and handled in a sanitary manner*", **Section 16 of the Food Regulation, AR 31/2006** which states that, "*A person must not construct or make alterations to a commercial food*

*establishment unless plans and specifications for the construction or alterations, as the case may be, have been approved by the executive officer” and **Section 17(1)(d) 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 has all its food handling areas separated ... from areas where activities are carried out that are incompatible with the safe and sanitary handling of food.”*

- c. Surfaces and food processing equipment throughout the facility are extremely dirty, which 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 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. Undertake one of the listed approved options to ensure the safety and potability of the well water:
 - i. Pre-filtration (as determined by manufacturers' specifications) and disinfection with NSF 55 Class A Ultraviolet equipment;
 - ii. Pre-filtration (as determined by manufacturers' specifications), filtration with absolute 1 micron filter or smaller (with NSF 53 or NSF 58 labelling stating 'cyst reduction'), and disinfection with free chlorine that meets requirements for primary disinfection (Note that nominal pore size rated filters are not adequate to meet the log reduction target for cryptosporidium cysts);
 - iii. Install a cistern of appropriate composition and capacity, and fill it from an approved potable water hauler.
 - iv. Or a treatment system deemed equivalent by AHS.
 - b. Submit renovation plans and specifications to district Health Inspector for review. Following approval, complete all renovations and repairs to the satisfaction of local Building Codes, Safety Codes and district Health Inspector. Apply for all required permits and an approval inspection with AHS once complete.
 - c. Begin immediate deep cleaning of the facility and food processing equipment, to the satisfaction of your district Health Inspector.
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 Leduc, Alberta, July 10 2023.

Confirmation of a verbal order issued to Charles Hansen on June 29 2023.

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>

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4219 50 Street, Leduc, AB. T9E 8C9

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