

ORDER OF AN EXECUTIVE OFFICER NOTICE OF CLOSURE

To: 2273862 Alberta Ltd.
"the Owner"
Harsumeet Singh
Rishi Kumar Mittal
Rajan

RE: The food establishment located in Edmonton, Alberta and municipally described as:
Ghost Kitchens, 2321 – 90b 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. The dishwasher rinse cycle was not adequately sanitizing utensils and dishware with the Chlorine concentration measured at 0ppm or negligible. Operators were not monitoring the sanitizer concentration of the dishwasher rinse cycle regularly. The operator indicated that the sanitizer concentration was last checked 2 weeks prior.
- b. Foods were observed held at unsafe temperatures:
 - Cooked rice was being left at room temperature at 34.8°C in an instant pot that was turned off.
 - Perishable food items, including raw beef patties, tomato sauce, alfredo cream sauce, mayonnaise, sliced vegetables and various sauces, in the cook line deli tables were 7.9-12.8°C.
 - Perishable food items in the sandwich deli table, including various sliced deli meats and sauces were 8.2-15.0°C.
- c. Heavily soiled rags were observed being left on counters.
- d. Raw ground beef was being stored above ready to eat foods in the walk-in cooler.
- e. Crepe spreader was being stored in soiled water measured at 20.8°C.
- f. There is no barrier between the dirty section of the dishwashing area and spray sink and the cookline directly beside it.
- g. The hot water supply to the central hand sink was not working.
- h. Unsanitary conditions were noted in the following areas with an accumulation of soil, debris, grease and/or clutter:
 - Canopy grates had a heavy grease buildup. The canopy required servicing.
 - Meat slicer was soiled with an accumulation of food debris.
 - Instant pot was soiled with an accumulation of dried food and grease buildup.
 - Dishwasher had a heavy buildup of grease and debris.

- Deli tables were soiled and had a build up of grease and debris.
Thick layers of crust, grease and debris noted between sides and back of cook line equipment.
 - Touch screens were soiled.
 - Corners and edges of floors were soiled.
- i. A written sanitation schedule was not available upon request.

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 dishwasher rinse cycle was not adequately sanitizing utensils and dishware with the Chlorine concentration measured at 0ppm or negligible. Operators were not monitoring the sanitizer concentration of the dishwasher rinse cycle regularly. The operator indicated that the sanitizer concentration was last checked 2 weeks prior, which is in contravention of Section 28(2)(3) of the Food Regulation, which states “A commercial food establishment, all equipment and utensils in it and all surfaces in it 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. All equipment and utensils in a commercial food establishment must be kept in good working order and condition and maintained in a manner that ensures the safe and sanitary handling of food.”
- b. Foods were observed held at unsafe temperatures: Cooked rice was being left at room temperature at 34.8°C in an instant pot that was turned off. Perishable food items, including raw beef patties, tomato sauce, alfredo cream sauce, mayonnaise, sliced vegetables and various sauces, in the cook line deli tables were 7.9-12.8°C. Perishable food items in the sandwich deli table, including various sliced deli meats and sauces were 8.2-15.0°C, which are 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 degrees Celsius or such higher temperature, or (b) not less than 60 degrees Celsius or such lower temperature.”
- c. Heavily soiled rags were observed being left on counters, which is in contravention of Section 28(2) of the Food Regulation, which states 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. Raw ground beef was being stored above ready to eat foods in the walk-in cooler, which is in contravention of Section 23(1) of the Food Regulation, 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.
- e. Crepe spreader was being stored in soiled water measured at 20.8°C, which is in contravention of Section 28(3) of the Food Regulation, which states “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 ensure the safe and sanitary handling of food.”
- f. There is no barrier between the dirty section of the dishwashing area and spray sink and the cookline directly beside it, which is in contravention of Section 17 of the Food Regulation, which states “an operator must ensure that, before operation of the commercial food establishment commences, the commercial food establishment (c) is designed so as to ensure the safe and sanitary handling of food in it.

- g. The hot water supply to the central hand sink was not working, which is in contravention of Section 30(4) of the Food Regulation, which states “the handwashing stations referred to in section 17(1)(e) must be maintained and kept supplied”.
- h. Unsanitary conditions were noted in the following areas with an accumulation of soil, debris, grease and/or clutter: Canopy grates had a heavy grease buildup. The canopy required servicing. Meat slicer was soiled with an accumulation of food debris. Instant pot was soiled with an accumulation of dried food and grease build-up. Dishwasher had a heavy buildup of grease and debris. Deli tables were soiled and had a buildup of grease and debris. Thick layers of crust, grease and debris noted between sides and back of cook line equipment. Touch screens were soiled. Corners and edges of floors were soiled, which are in contravention of Section 28(2)(3) of the Food Regulation, which states “a commercial food establishment, all equipment and utensils in it and all surfaces in it 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. All equipment and utensils in a commercial food establishment must be kept in good working order and condition and maintained in a manner that ensures the safe and sanitary handling of food.”
- i. A written sanitation schedule was not available upon request, which is in contravention of Section 29 of the Food Regulation, which states “(1) A commercial food establishment must have written procedures designed to ensure its safe and sanitary operation and maintenance. (2) The procedures must include (a) the cleaning and sanitizing requirements for the commercial 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 commercial food establishment, including their concentration and uses.”

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. Repair and clean dishwasher. Replace the Sanitizer pail, as required. Monitor and document the sanitizing concentrations regularly to ensure dishes are being properly sanitized.
 - b. Ensure all high risk potentially hazardous foods are always stored either below 4°C or above 60°C.

Keep hot foods above 60°C at all times after cooking or promptly chill and refrigerate or freeze *all* high risk potentially hazardous foods after processing.

Keep perishable foods in the cooler or freezer until needed for processing. Only take out as much food as needed for immediate food preparation. Ensure cold holding units are properly equipped with calibrated thermometers.

Use probe thermometers for adequate monitoring of food. Ensure all coolers and deli tables in use maintain foods below 4°C. Ensure the deli table lid is kept shut between uses.

- c. Keep wet, used, cleaning cloths in an approved sanitizer when not in use. Ensure that the “Guidelines for the use of Wiping Cloths” is followed at all times.
 - d. Organize the cooler space and ensure that raw meat is stored away from and below produce and ready to eat foods. Ensure raw meat is stored in a way that prevents the contamination of other foods.
 - e. Ensure that food utensils that come into contact with food are either immediately cleaned, or temporarily stored in a way to inhibit the growth of bacteria such as; storing in water that is maintained at a temperature less than or equal to 4 degrees Celsius, or water that is maintained at a temperature greater than or equal to 60 degrees Celsius, or, store in an approved food safe sanitizer.
 - f. Install a durable and cleanable barrier between the dishwashing area and the cookline that will effectively guard from droplets, splashes and cross-contamination.
 - g. Ensure all hand sinks are in good working order and have an adequate supply of hot and cold running water.
 - h. Deep clean and sanitize the entire food premise including but not limited to: floors, walls, ceilings, cooking equipment, food preparation counters, coolers, freezers, fridges, storage areas, outside areas, dishwasher and food equipment.
 - i. Ensure an updated written sanitation program is available and is in consistent use to facilitate the proper cleaning of all areas and food equipment in the food establishment. Ensure that the written sanitation program and documentation is available onsite. Ensure all staff are trained to use the written sanitation program. Ensure the sanitation program is consistent with the document “Introduction to a Sanitation Program”, available at <https://www.albertahealthservices.ca/assets/wf/eph/wf-eph-intro-sanitation-program.pdf>
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 Edmonton, Alberta, May 1, 2023

Confirmation of a verbal order issued to Husan Singh on April 28, 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>

Template revised October 13, 2022

Attached:
Introduction to a Sanitation Program

Edmonton, Environmental Public Health

10055 106 Street NW and Edmonton, Alberta, Canada T5J 2Y2

www.ahs.ca/eph