

## **ORDER OF AN EXECUTIVE OFFICER NOTICE OF CLOSURE**

**To:** Global Green Foods Ltd.  
Pravesh Malhotra  
Rishi Mittal  
Harish Sharma  
“the Owners”

**RE:** The food establishment located in Edmonton, Alberta and municipally described as:  
Global Green Foods Ltd., 7628 Wagner Road, Edmonton, AB T6E 5B2

**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. Commercial food establishment was identified by Canadian Food Inspection Agency as a seller of frozen meats from an unknown source.
- b. Food processing and food processing equipment noted, in contravention of the terms and conditions of the food handling permit.
- c. Physical layout and operations of the commercial food establishment changed without notification to Alberta Health Services – Environmental Public Health.
- d. Changes to the plans and specifications of food establishment were not approved by Alberta Health Services – Environmental Public Health.
- e. Open garbage was stored in the small walk-in freezer next to cardboard box containers of frozen raw meat products.
- f. Processed meats noted in open plastic containers on the floor with no food preparation tables noted in area.
- g. Handwashing sink inaccessible for handwashing, the basin was filled with soiled processing gloves, scoops and knives and the basin faucet was connected to a hose.
- h. Handwashing sink lacked accessible single use paper towels and liquid soap.
- i. Packaged frozen raw chickens noted on the floor at room temperature and cardboard box containers of frozen meats noted on the floor of walk-in freezers.

- j. No approved sanitizer provided and no storage shelves/surfaces in place for air-drying and storage of manually washed and sanitized food equipment.
- k. Ban saw equipment unsanitary, food debris noted in the ban saw casing.
- l. Washroom lacked single use paper towels and liquid soap, bar soap noted.
- m. Small walk-in freezer drainage line disconnected from evaporator unit, build-up of frozen water noted on floor underneath evaporator unit.
- n. Unfinished flooring noted in large walk-in freezer. Processing area had unfinished walls and peeling paint from the concrete flooring.

**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. Violation [a] is in contravention of Section 22(1) of the Food Regulation which states: “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. Violation [b] is in contravention of Section 9(4) of the Food Regulation which states: “An operator must ensure that the terms and conditions of the permit are not contravened.”
- c. Violation [c] is in contravention of Section 6(b) of the Food Regulation which respectively states: “A permit holder must notify the regional health authority that issued the permit in writing regarding (b) any change in the operation of or major renovations or alterations to the food establishment in respect of which the permit was issued.”
- d. Violation [d] is in contravention of Section 16 of the Food Regulation “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.”
- e. Violation [e] is in contravention of Section 28(1) and 23(1) of the Food Regulation which respectively states: “A commercial food establishment must have all the facilities, equipment and utensils that are necessary to ensure its safe operation and maintenance” and “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.”
- f. Violation [f] is in contravention of Section 24 of the Food Regulation which states: “All food handling in a commercial food establishment must be done in a manner that makes the food safe to eat.”
- g. Violation [g] is in contravention of Section 17(1)(e) of the Food Regulation which states: “An operator must ensure that, before operation of the commercial food establishment

commences, the commercial food establishment (e) has handwashing station that are adequate in number and situated so as to ensure convenient access by all food handlers”.

- h. Violation [h] 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.”
- i. Violation [i] is in contravention of Section 23(1) of the Food Regulation which states: “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.”
- j. Violation [j] 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.”
- k. Violation [k] 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 ensures the safe and sanitary handling of food.”
- l. Violation [l] is in contravention of Section 19(b) of the Food Regulation which states: “A person must not operate a commercial food establishment unless (b) it is constructed and maintained in accordance with that approval.
- m. Violation [m] is in contravention of Section 17(1)(a) of the Food Regulation which states: “An operator must ensure that, before operation of the commercial food establishment commences, the commercial food establishment (a) is of sound construction and in a good state of repair”.
- n. Violation [n] is in contravention of Section 17(1)(c) of the Food Regulation which states: “An operator must ensure that, before operation of the commercial food establishment commences, the commercial food establishment (a) is designed so as to ensure the safe and sanitary handling of food in it”.

**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. Provide invoices for all food items held within the commercial food establishment. All food items with and without invoices must be held for assessment by an

Executive Officer to determine if the food item is from an approved or inspected facility. Food items of unknown sources to be disposed of once respective food item has been released from detention by an Executive Officer.

- b. Cease all food processing within the commercial food establishment.
- c. Notify in writing to Alberta Health Services the proposed changes, if any, to the food service operations of this commercial food establishment.
- d. Provide plans and specifications of the commercial food establishment for review and approval by an Executive Officer. Plans and specifications must not contravene requirements of the Alberta Building Code.
- e. Dispose of all the garbage held within the small walk-in freezer, then clean and sanitize all surfaces of this walk-in freezer. All garbage must be held within refuse containers with lids and must be stored in a manner that will not contaminate food intended for human consumption. All food items within the small walk-in freezer must be held for assessment by an Executive Officer to determine if the food products are still safe for human consumption,
- f. All processed foods must be disposed of by garbage bin and denatured.
- g. Handwashing sink must be conveniently accessible to food handlers for handwashing, basin must be free of objects and faucet must be free of any attachments.
- h. Handwashing sink(s) must be supplied with single use paper towels and liquid soap.
- i. Frozen meat products must not be held out at room temperature except for periods of time when processing of product takes. Frozen meat products must not be held/stored directly on the floor.
- j. Obtain an approved sanitizer to use for sanitizing food contact surfaces and food equipment.
- k. Maintain all food equipment in a safe and sanitary manner.
- l. Washroom must be supplied with single use paper towels and liquid soap. Bar soaps are not acceptable.
- m. Service walk-in freezer and ensure drainage lines are free of leaks and drains into the sanitary sewer.
- n. Flooring of large walk-in freezer must be must be smooth, non-absorbent, durable and easy-to-clean. Flooring and walls of processing area must be smooth, non-absorbent, durable and easy-to-clean.

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, November 14, 2018.

Confirmation of a verbal order issued to Pravesh Malhotra on November 13, 2018.

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

Sie Seng Law, CPHI(C)  
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](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)

Copy Canadian Food Inspection Agency and City of Edmonton.

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