

ORDER OF AN EXECUTIVE OFFICER

To: 2110858 Alberta Ltd. Moon Lau
"the Owner" "the Owner"

RE: The food establishment located in Strathcona County, Alberta and municipally described as: Golden 88 Restaurant, 65 Graham Road, Sherwood Park T8A 3V5

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. Knives with an accumulation of food debris are stored in a knife holder which also has an accumulation of food debris.
- b. There is an accumulation of food and debris in various areas including but not limited to;
 - I. On storage unit shelves.
 - II. Underneath and around equipment such as deep freezers, coolers, and shelving units.
 - III. Inside freezers and fridges.
 - IV. In hard-to-reach areas throughout the facility.
- c. Containers that originally contained foods have been cut and modified from their original purpose to store other foods. Additionally, non-food grade containers are used to store bulk foods.
- d. Containers that are used to store cooked and raw foods are not clean and sanitary and there is an accumulation of food debris on the outside of the containers.
- e. Bowls are being used as scoops and stored directly in bulk food items. Additionally, a scoop that is contaminated with meat residue is being stored directly in coating flour.
- f. Written sanitation procedures are not available onsite.
- g. Mouse droppings are observed behind and to the side of the deep freezer near the back door. A deceased mouse is present in the mouse trap near the back door.
- h. The individual in care and control of the facility does not have their food safety certificate.
- i. A separate hand sink is not available in the kitchen.

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. Knives with an accumulation of food debris are stored in a knife holder which also has an accumulation of food debris. This 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."

- b. There is an accumulation of food and debris in various areas including but not limited to, storage unit shelves; underneath and around equipment such as deep freezers; coolers, and shelving units; inside freezers and fridges; and in hard-to-reach areas throughout the facility. This 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.”
- c. Containers that originally contained foods have been cut and modified from their original purpose to store other foods. Additionally, non-food grade containers are used to store bulk foods. This is in contravention of Section 18(a) of the Food Regulation, which states “all equipment and utensils used in the commercial food establishment and all surfaces in it with which food comes into contact are entirely constructed or manufactured from materials that are suitable for their intended purpose, durable, easily cleanable and free from any undesirable substance.”
- d. Containers that are used to store cooked and raw foods are not clean and sanitary and there is an accumulation of food debris on the outside of the containers. This 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.”
- e. Bowls are being used as scoops and stored directly in bulk food items. Additionally, a scoop that is contaminated with meat residue is being stored directly in coating flour. This is in contravention of Section 23(1)(a) of the Food Regulation, which states “all food used or to be used in a commercial food establishment must be protected from contamination.”
- f. Written sanitation procedures are not available onsite. This is in contravention of Section 29 of the Food Regulation, which states “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 concentrations and uses.”
- g. Mouse droppings are observed behind and to the side of the deep freezer near the back door. A deceased mouse is present in the mouse trap near the back door. This is in contravention of Section 21(1) of the Food Regulation, which states “subject to subsection (1.1), a commercial food establishment must be kept free of pests and of conditions that lead to the harbouring or breeding of pests.”
- h. The individual in care and control of the facility does not have their food safety certificate. This is in contravention of Section 31(1) of the Food Regulation, which states “a person operating a commercial food establishment must, at any time when there are 5 or fewer food handlers working on the premises, ensure that at least one individual who has care and control of the commercial food establishment holds a certificate issued by the Minister confirming that individual’s successful completion of a food sanitation and hygiene training program or a document that the Minister considers equivalent to such a certificate.”
- i. A separate hand sink is not available in the kitchen. This 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 has handwashing stations that are adequate in number and situated so as to ensure convenient access by all food handlers” and Section 28(1) which states “a

commercial food establishment must have all the facilities, equipment and utensils that are necessary to ensure its safe operation and maintenance.”

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. Thoroughly clean and sanitize all knives and the knife holder to remove food debris. If the knife cleaner cannot be adequately cleaned and sanitized remove it from the food establishment.
 - b. Complete a thorough cleaning and sanitizing of all surfaces in the facility, including but not limited to:
 - I. On, underneath and surrounding all shelving units.
 - II. Underneath and surrounding all equipment.
 - III. Inside freezers and fridges.
 - IV. In all hard-to-reach areas throughout the facility.
 - c. Cease the use of containers not intended for food storage and cease the use of containers that have been modified from their original purpose.
 - d. Clean and sanitize all food storage containers to remove food debris.
 - e. Cease the use of bowls, or containers that were not intended to be used as bulk food scoops. Additionally, ensure that all proper scoops are stored in a way that prevents bulk food from contamination.
 - f. Complete a written sanitation plan for all equipment and utensils that need to be cleaned and sanitized on a daily, weekly, and monthly basis. The plan must also contain chemicals and cleaning agents, including their concentrations and uses.
 - g. Have a pest control company complete a full service and follow all recommendations of the pest control company. The areas where mouse droppings are found are to be cleaned and sanitized during the facility cleaning detailed in ‘b’.
 - h. The owner of the facility, Moon Lau, must obtain their food safety certificate confirming that individuals’ successful completion of an approved food sanitation and hygiene training course and present said certificate to an Executive Officer.
 - i. Ensure that a handwashing sink is available in the kitchen. This sink must be only used for the purposes of handwashing, and not located in a room that contains a toilet.
2. The work referred to in:
 - a. Paragraph 1(a)-(f) shall be completed by January 31, 2024.
 - b. Paragraph 1(g)-(i) shall be completed by February 23, 2024.

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 Strathcona County, Alberta, January 24, 2024

Confirmation of a verbal order issued to Moon Lau on January 24, 2024.

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>

Order of an Executive Officer

RE: The Food Establishment located in Strathcona County, Alberta and municipally described as: 65 Graham Road, Sherwood Park

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