

ORDER OF AN EXECUTIVE OFFICER

To: 1801388 Alberta Ltd.
"the Owner"

RE: The food establishment located in Edmonton, Alberta and municipally described as:
Joy's Lucky 7 Food Store, 10639 156 Street NW, Edmonton AB

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. Hot water was not available in the facility. Staff were observed preparing and selling open foods.
- b. The washroom in the northeast corner of the facility was not equipped with soap or paper towel.
- c. Coolers containing high-risk foods were not equipped with thermometers to verify temperature readings on the equipment.
- d. The facility did not have an integrated pest control management program.
- e. The preparation table cooler in the bubble tea area was being used for personal and commercial food storage.
- f. The light above the bubble tea preparation area was not functional. The area was dimly lit and insufficient to easily monitor the condition of food or sanitation of the area.
- g. The operator was unable to provide documentation to demonstrate a food handler's completion of a food sanitation and hygiene program.

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. Hot water was not available in the facility. Staff were observed preparing and selling open foods. This is in violation of Section 17(1)(f)(i) of the Food Regulation AR 31/2006, which states, ***"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 and available in quantities sufficient to meet the needs of the commercial food establishment."***
- b. The washroom in the northeast corner of the facility was not equipped with soap or paper towel. This is in violation of Section 30(4) of the Food Regulation AR 31/2006, which states, ***"The handwashing stations referred to in section 17(1)(e) must be maintained and kept supplied."***
- c. Coolers containing high-risk foods were not equipped with thermometers to verify temperature readings on the equipment. This is in violation of Section 18(b)(iii) of the Food Regulation AR 31/2006, which states, ***"An operator must ensure that all refrigeration***

and hot holding equipment used in the commercial food establishment is equipped with an accurate thermometer."

- d. The facility did not have an integrated pest control management program. This is in violation of Section 21(1) and (2) of the Food Regulation AR 31/2006, 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. A written record of all pest control measures used in the commercial food establishment and surrounding area, premises and facilities referred to in subsection (1) and (1.1) must be maintained."***
- e. The preparation table cooler in the bubble tea area was being used for personal and commercial food storage. This is in violation of Section 20(1) of the Food Regulation AR 31/2006, which states, ***"All articles and materials in a commercial food establishment that are not associated with or required for the operation or maintenance of the food areas must be stored separately from the food and the food areas and in a manner that contaminates neither."***
- f. The light above the bubble tea preparation area was not functional. The area was dimly lit and insufficient to easily monitor the condition of food or sanitation of the area. This is in violation of Section 17(1)(f)(iii) of the Food Regulation AR 31/2006, which states, ***"An operator must ensure that, before operation of the commercial food establishment commences, the commercial food establishment is equipped with lighting that is adequate in intensity to enable the sanitary operation and maintenance of the food handling areas."***
- g. The operator was unable to provide documentation to demonstrate a food handler's completion of a food sanitation and hygiene program. This is in violation of Section 31(1) of the Food Regulation AR 31/2006, 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 hold 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."***

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. Discontinue all open food handling until hot water is restored and a re-inspection is completed by an Executive Officer. Open food handling includes, but is not limited to, scooping ice cream, frying mini donuts, brewing and serving coffee, serving slushies, popping and serving popcorn, and repackaging foods.
 - b. Ensure all hand sinks are always equipped with soap and paper towel.
 - c. Ensure all refrigeration units are equipped with thermometer(s) and train staff to monitor temperature readings daily.
 - d. Implement an integrated pest management program. Ensure all doorways are tightly sealed. Maintain written records of all pest control measures used in the commercial food establishment and ensure they are readily available for review upon request. Discontinue applying pesticides and insecticides and remove from the facility. All pesticide and insecticide application must be completed by a licensed pest control technician.
 - e. Create a designated area for staff items. Keep personal items separate from the commercial food area.

- f. Repair or replace the light fixture above the bubble tea food preparation area. Ensure there is sufficient lighting to monitor food condition and general sanitation.
 - g. Ensure that at least one individual who has care and control of the commercial food establishment hold 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.
- 2. The work referred to in paragraph 1 (a and b) shall be completed immediately.
 - 3. The work referred to in paragraph 1 (c-g) shall be completed by August 20, 2025.

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, July 24, 2025.

Confirmation of a verbal order issued to Aaron Ho on July 23, 2025.

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>