

## **ORDER OF AN EXECUTIVE OFFICER**

**To:** Ki Yeung & Bik Law  
"the owners" Kallin Restaurant  
10548 109 Street  
Edmonton, AB T5H 3B2

**RE:** The food establishment located in Edmonton, Alberta and municipally described as:  
Kallin Restaurant 10548 109 Street

**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 inspector instructed the operator to discard six whole chickens that were found to have an internal temperature of 28°C. The operator ignored the inspector and proceeded to reheat the chickens in the deep fryer. The inspector repeated the instructions multiple times; the operator continued to put the chickens in the deep fryer thus refusing to discard the chickens.
- b. High-risk foods were observed being held at room temperature; these foods were not in use and were not being processed:
  - Six whole chickens were held at room temperature. The internal temperature of the chicken was 28°C.
  - A bowl of raw fish was held at room temperature. The external temperature of the fish was 12°C.
- c. High-risk foods were being thawed at room temperature with no means of temperature control:
  - A bucket of raw pork was thawing at room temperature. The pork had an external temperature of 0°C.
  - Frozen oysters were held at room temperature.
- d. The mechanical dishwasher was not adequately sanitizing dishes: the maximum temperature reached during the rinse cycle was 68°C at the plate.
- e. Used cleaning cloths were stored on the counter when not in use, not in sanitizing solution.
- f. The hand sink was blocked by a tray of chicken. Upon removing the tray, the hand sink was blocked again during in the inspection by a bus pan of vegetables.
- g. Bowls of food were stacked inside of each other with no barriers in between the container and the food meaning the bottom of the container was in direct contact with the food product.
- h. Newspaper and cardboard were used throughout the facility to line surfaces and shelving.
- i. Personal items and clothing were stored on and around food and food equipment throughout the storage areas of the facility – there was no clear separation.
- j. The faucet at the two-compartment sink was wobbly and in poor repair.
- k. A toilet in the women's washroom was continuously running.

**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 23(2) of the Food Regulation, which states "Subject to any procedure involved in disposing of it that is otherwise in accordance with the law, food that has become contaminated or otherwise unfit for human consumption must not be served, offered for sale, processed, packaged, displayed or stored for human consumption."
- b. Violation [b] is 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°C or such higher temperature, or (b) not less than 60°C or such lower temperature as an executive officer stipulates under subsection (4)."
- c. Violation [c] 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."
- d. Violations [d & e] are 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. Violation [f] 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."
- f. Violation [g] 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."
- g. Violation [h] is in contravention of Section 28(3) of the Food Regulation, which states "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."
- h. Violation [i] is in contravention of Section 20 (1) of the Food Regulation, 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."
- i. Violations [j & k] are in contravention of Section 19(b) of the Food Regulation, which states "A person must not operate a commercial food establishment unless it is constructed and maintained in accordance with that approval."

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. Do not serve foods that are unfit for human consumption. Do not hinder an Executive Officer in performing his/her duties.
  - b. Ensure *all* perishable foods are maintained either at or below 4°C or at or above 60°C at all times as to prevent microbial growth. Ensure all equipment used for these purposes are capable of maintaining these temperatures.
  - c. Thaw foods in a safe manner as outlined in the Alberta Health Services Requirements for Thawing and Cooling Foods Safely (see attached handout) are followed and complied with at all times.

- d. Service the mechanical dishwasher so that it is capable of adequately sanitizing dishes and equipment. Keep daily temperature logs of the dishwasher rinse cycle for three months.
- e. Keep all used, wet cleaning cloths in an approved sanitizer solution when not in use or remove cloths from food preparation area when they are to be laundered. Ensure food contact surfaces do not become contaminated by dirty cleaning cloths.
- f. Keep the hand washing station accessible at all times – do not block it with equipment or containers. Ensure staff members wash their hands whenever changing tasks.
- g. Cease and desist the practice of stacking food containers without a protective barrier in between. Use clean food-grade barriers between the bottom of food containers and the food stored underneath.
- h. Store personal items separate from food items and food equipment. Ensure the facility is well organized.
- i. Repair the loose faucet at the two-compartment sink.
- j. Service the toilet in the women’s washroom to ensure it is not continuously running.

2. The work referred to in paragraph 1 shall be completed by the following deadlines:

- a) Items a-g must be done immediately upon receipt of this Order.
- b) Items h-j must be completed before May 18, 2017.

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 11, 2017.

\_\_\_\_\_ (original signed) \_\_\_\_\_

Caitlyn Bruening, 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, Telus Plaza 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)

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