

ORDER OF AN EXECUTIVE OFFICER NOTICE OF CLOSURE

To: 2197050 Alberta Ltd.
Lakshmi Ramasubbu
"The Owner"

RE: The food establishment located in Edmonton, Alberta and municipally described as:
Lumberjack's Restaurant & Sportsmens Pub
5708 – 75 Street NW
Edmonton, Alberta T6E 5X6

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 facility was found to be infested with and supporting the harbourage of mice: A dead mouse was observed in the west pantry and under the prep sink north of the cook line. Large amounts of mouse droppings and nesting materials were observed in the facility, including under the south hand sink, in the west storage rooms, on the shelving and food in the storage area north of the walk-in cooler, in the storage room west of the keg cooler and in the north pantries. Mouse holes were observed in southwest and northwest storage rooms. The west exterior door was not tightly sealed; light was visible along the base.
- b. The low-temperature mechanical dishwasher was not adequately sanitizing dishes. Following the cycle, the rinse water tested at 0ppm chlorine.
- c. The kitchen handsink did not have a supply of hot running water.
- d. The glass double door cooler, which was being used to store perishable foods, was 25.4°C. The deli table was 9.8°C.
- e. An appropriate sanitizer was not in use. Food contact surfaces were not sanitized prior to handling food.
- f. Large amounts of solidified grease were present on the canopy and its grates and grease was overflowing from the grease catch. The hood fan was not turned on when gas appliances were turned on or when cooking was taking place. The canopy required servicing as per the sticker attached, which indicated that service was required by November 30, 2024.
- g. The ceiling was in disrepair above the dishwashing area and over the cookline.
- h. The south toilet was leaking heavily, and the north toilet was in disrepair in the women's washroom.

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 facility was found to be infested with and supporting the harbourage of mice: A dead mouse was observed in the west pantry and under the prep sink north of the cook line. Large amounts of mouse droppings and nesting materials were observed in the facility, including under the south hand sink, in the west storage rooms, on the shelving and food in the storage area north of the walk-in cooler, in the storage room west of the keg cooler and in the north pantries. Mouse holes were observed in southwest and northwest storage rooms. The west exterior door was not tightly sealed; light was visible along the base, which is in contravention of **Section 21(1) of the Food Regulation, AR 31/2006** which states that: 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.
- b. The low-temperature mechanical dishwasher was not adequately sanitizing dishes. Following the cycle, the rinse water tested at 0ppm chlorine, which is in contravention of **Section 28(1) of the Food Regulation, AR 31/2006**, which states that: A commercial food establishment must have all the facilities, equipment and utensils that are necessary to ensure its safe operation and maintenance.
- c. The kitchen handsink did not have a supply of hot running water, which is in contravention of **Section 17(1) 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 (e) has handwashing stations that are adequate in number and situated so as to ensure convenient access by all food handlers. It is also in contravention 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.
- d. The glass double door cooler, which was being used to store perishable foods, was 25.4°C. The deli table was 9.8°C, which is in contravention of **Section 25(1) of the Food Regulation**, which states that: 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. It is also in contravention of **Section 28(3) of the Food Regulation, AR 31/2006** 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.
- e. An appropriate sanitizer was not in use. Food contact surfaces were not sanitized prior to handling food, which is in contravention of **Section 28(2) of the Food Regulation, AR 31/2006** 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.
- f. Large amounts of solidified grease were present on the canopy and its grates and grease was overflowing from the grease catch. The hood fan was not turned on when gas appliances were turned on or when cooking was taking place. The canopy required

servicing as per the sticker attached, which indicated that service was required by November 30, 2024, which is in contravention of **Section 28(2) of the Food Regulation, AR 31/2006** 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. It is also in contravention of **Section 28(3) of the Food Regulation, AR 31/2006** 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.

- g. The ceiling was in disrepair above the dishwashing area and over the cookline, which is in contravention of **Section 17(1) 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 (a) is of sound construction and in a good state of repair.
- h. The south toilet was leaking heavily, and the north toilet was in disrepair in the women's washroom, which is in contravention of **Section 17(1) 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 (a) is of sound construction and in a good state of repair.

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. Work with a licensed pest control company to implement and maintain an Integrated Pest Management (IPM) program within the facility to eliminate the pest infestation.
 - Store all foods in a manner that does not allow for pest contamination.
 - Do not allow garbage, packaging, equipment, food, or debris to accumulate in a manner that would facilitate the harborage or proliferation of pest or vermin.
 - Clean and sanitize all areas that have evidence of mouse activity.
 - Discard all food, packaging and other items that cannot be cleaned that have been contaminated by pests.
 - b. Ensure the dishwasher is in good working order and in a clean state. Ensure that the machine is achieving 100ppm Chlorine at the rinse stage.
 - c. Ensure all coolers are good working order, are clean and sanitary and are maintaining foods below 4°C.
 - d. Ensure a prepared sanitizer solution is available and in use at all times. Ensure all food contact surfaces are sanitized using a food-grade sanitizer as needed, including prior to starting food preparation each day, between tasks and when soiled.

Order of an Executive Officer – Notice of Closure

RE: The Food Establishment located in Edmonton, Alberta and municipally described as: Lumberjack's Restaurant & Sportsmens Pub, 5708 – 75 Street NW, Edmonton Alberta T6E 5X6

Page 4 of 5

- e. Ensure the hand sink is in good working order, has an adequate supply of hot and cold running water and is stocked with soap and paper towel.
 - f. Ensure the canopy is serviced, is in good working order and is clean. Ensure that the canopy is operational at all times when gas-fired appliances are on or the cookline is in use.
 - g. Ensure the ceiling surfaces are clean and in good repair.
 - h. Ensure the toilets are in good working order and free from leaks.
 - i. Deep clean and sanitize the entire food premise including but not limited to: the floors, walls, ceiling, shelving units, cupboards, drawers, food equipment, hood fan, behind the cook line, dishwashing area, coolers, freezers and coolers and deli tables.
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, April 22, 2025.

Confirmation of a verbal order issued to Lakshmi Ramasubbu on April 17, 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.

Order of an Executive Officer – Notice of Closure

**RE: The Food Establishment located in Edmonton, Alberta and municipally described as: Lumberjack's Restaurant & Sportsmens Pub,
5708 – 75 Street NW, Edmonton Alberta T6E 5X6**

Page 5 of 5

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>

Edmonton • SHE - Environmental Public Health

900-10030 107 St NW Edmonton, Alberta, Canada T5J 3E4

<https://www.ahs.ca/eph>