

ORDER OF AN EXECUTIVE OFFICER

To: 2129301 Alberta Ltd.
Vandana Devi
"The Owner"

RE: The food establishment located in Edmonton, Alberta and municipally described as:
New Streets of India, 1764 34 Avenue NW, Edmonton, AB, T6T 1B1

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 dough mixer observed next to open mop sink in dishwashing area.
- b. A garbage bag observed covering and in direct contact with raw dough held inside of a large mixer bowl within the walk-in cooler. In the food storage area, an open bag of flour was found inside of a garbage bag.
- c. Food containers observed underneath wire rack shelves without covers and lids inside both the walk-in cooler and walk-in freezer. Ice buildup within the walk-in freezer observed fallen on packaged foods and open crates of food.
- d. Unopen bag of rice observed directly on the floor of the food preparation area with other bags of dry food ingredients stacked on top. Mesh sacks of onions observed directly on the floor of the food storage area.
- e. Food preparation and cooking activities observed without prepared sanitizer solutions to sanitize food contact surfaces. Soiled wiping cloths noted in food preparation and cooking areas.
- f. All sinks for the dishwashing area were filled with soiled kitchenware and utensils. QUAT sanitizer dispenser was in disrepair as water leaked from the plunger when activated. Food handler, when asked about manual dishwashing procedures, was unable to describe steps for 3 compartment sink manual dishwashing.
- g. Food handler, when asked to manually prepared sanitizer solution, prepared a QUAT sanitizer solution that recorded above 400ppm QUAT sanitizer concentration.
- h. Grease and debris accumulation observed on the filters and exterior surfaces of the exhaust hood canopies.
- i. A food safety training certificate for the person who had care and control of this commercial food establishment was not available upon request.

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. Commercial dough mixer observed next to open mop sink in dishwashing area. This is in contravention of Section 23(1) of the Food Regulation, AR 31/2006 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”.
- b. A garbage bag observed covering and in direct contact with raw dough held inside of a large mixer bowl within the walk-in cooler. In the food storage area, an open bag of flour was found inside of a garbage bag. This is in contravention of Section 23(1) of the Food Regulation, AR 31/2006 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”.
 - c. Food containers observed underneath wire rack shelves without covers and lids inside both the walk-in cooler and walk-in freezer. Ice buildup within the walk-in freezer observed fallen on packaged foods and open crates of food. This is in contravention of Section 23(1) of the Food Regulation, AR 31/2006 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”.
 - d. Unopen bag of rice observed directly on the floor of the food preparation area with other bags of dry food ingredients stacked on top. Mesh sacks of onions observed directly on the floor of the food storage area. This is in contravention of Section 23(1) of the Food Regulation, AR 31/2006 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”.
 - e. Food preparation and cooking activities observed without prepared sanitizer solutions to sanitize food contact surfaces. Soiled wiping cloths noted in food preparation and cooking areas. This 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. All sinks for the dishwashing area were filled with soiled kitchenware and utensils. QUAT sanitizer dispenser was in disrepair as water leaked from the plunger when activated. Food handler, when asked about manual dishwashing procedures, was unable to describe steps for 3 compartment sink manual dishwashing. This is in contravention of Section 28(1) & (2) of the Food Regulation, AR 31/2006 which states: “(1) A commercial food establishment must have all the facilities, equipment and utensils that are necessary to ensure its safe operation and maintenance. (2) 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”.
 - g. Food handler, when asked to manually prepared sanitizer solution, prepared a QUAT sanitizer solution that recorded above 400ppm QUAT sanitizer concentration. This is in contravention of Section 29 of the Food Regulation, AR 31/2006 which states: “(1) 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”.
 - h. Grease and debris accumulation observed on the filters and exterior surfaces of the exhaust hood canopies. This is 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 (a) kept in good working order and condition, and (b) maintained in a manner that ensures the safe and sanitary handling of food.”

- i. A food safety training certificate for the person who had care and control of this commercial food establishment was not available upon request. This is in contravention 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 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".

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. Move the commercial dough mixer 10ft away from the open mop sink and dishwashing area.
 - b. Stop using non-food grade plastics (garbage bags) to cover and contain foods.
 - c. Place food-grade covers and lids on top of food containers to prevent food contamination. Discard any foods contaminated with foreign objects and debris. Defrost the walk-in freezer to remove the built-up ice.
 - d. Store dry food ingredients and sacks of vegetables off the floor. Place foods in food-grade containers, on shelves, on counters.
 - e. Prepared sanitizer solutions with wiping cloths must be available in the food preparation and cooking areas during food handling activities in order to clean and sanitize food contact surfaces.
 - f. Repair the QUAT dispensing system and ensure it can dispense 200ppm QUAT sanitizer concentration when the plunger is activated or provide written handling and dilution procedures with a measuring cup in the dishwashing area for manual preparation of 200ppm QUAT sanitizer concentration. Soiled kitchenware and utensils to be placed in the first sink of the 3 compartment sink for manual dishwashing. The first sink, with soiled kitchenware and utensils, to be washed with detergent. The second sink to rinse the cleaned kitchenware and utensils. The third sink to sanitize the cleaned kitchenware and utensils. Sanitized kitchenware and utensils to then be air-dried before storage.
 - g. Provide a written list of all cleaning and sanitizing agents used in the commercial food establishment including their concentrations and uses.
 - h. Clean the filters and exterior surfaces of the exhaust hood canopies.
 - i. The individual with care and control of this commercial food establishment must 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 shall be completed by:
 - i. Items a. through f. by July 04, 2024.
 - ii. Items g. through i. shall be completed by July 25, 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 Edmonton, Alberta, July 02, 2024.

Confirmation of a verbal order issued to Pratyush Prasad on June 28, 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>

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