

ORDER OF AN EXECUTIVE OFFICER

To: Manvinder Singh Rai
Parul Rai
2078496 Alberta Ltd.
"the Owner"

RE: The food establishment located in Edmonton, Alberta and municipally described as:
Punjab Platter
13835 42 Street NW
Edmonton, AB T5Y 3E1

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. Food in the prep cooler and foods in the walk-in cooler were not being properly covered.
- b. Food storage containers throughout the facility, including both in the kitchen and in the storage area were dirty.
- c. An unlabeled chemical solution was observed in the kitchen.
- d. The walk-in cooler and the prep cooler were observed operating at temperatures between 6-7C
- e. Improper cooling of cooked rice was observed. Numerous large bowls of rice were left out at room temperature, for an extended period of time, to cool.
- f. Sanitizer test strips were not observed.
- g. The hand sink in the kitchen was broken.
- h. Pest control records were not readily available.
- i. Kitchen staff were not knowledgeable in safe food handling.
- j. Observed clean dishes/utensils being stored adjacent to dirty dishes/ utensils.
- k. The general sanitation throughout the facility was poor.
 - Numerous walls in the kitchen were splattered with sauce and food debris.
 - Grease and debris accumulation was on the walls and ceiling around the exhaust canopy.
 - All food prep surfaces and counter tops were dirty.

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. Food in the prep cooler and foods in the walk-in cooler were not being properly covered. 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 protected from contamination and handled in a sanitary manner."

- b. All food used or to be used in a commercial food establishment must be protected from contamination and handled in a sanitary manner. This is in contravention of **Section 23 & 28 of the Food Regulation, AR 31/2006**, which states "All food, equipment, and utensils must be stored in a manner that protects them from contamination." In addition to **Section 28 of the Food Regulation, AR 31/2006**, which states "A commercial food establishment must have all the facilities, equipment and utensils that are necessary to ensure its safe operation and maintenance."
- c. An unlabeled chemical solution was observed in the kitchen. This is in contravention of **Section 20(2) of the Food Regulation, AR 31/2006**, which states "Chemicals, cleansers and other similar agents associated with or required for the operation or maintenance of the food areas must be stored in containers that are not intended to be used to store food and that are clearly labelled to identify their contents, and in such a manner as to prevent the contamination of any food or food area."
- d. The walk-in cooler and the prep cooler were observed operating at temperatures between 6-7°C. This is in contravention of **Section 25(1) of the Food Regulation, AR 31/2006**, which states "High risk foods must be kept at a temperature of less than 4°C or greater than 60°C at all times."
- e. Improper cooling of cooked rice was observed. Numerous large bowls of rice were left out at room temperature, for an extended period of time, to cool. This is in contravention of **Section 24 of the Food Regulation, AR 31/2006**, which states "All food processing must be done in a manner that makes the food safe to eat."
- f. Sanitizer test strips were not observed. This is in contravention of **Section 28(1) &(2) of the Food Regulation, AR 31/2006**, which states "A commercial food establishment must have all the facilities, equipment and utensils that are necessary to ensure its safe operation and maintenance and 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. The hand sink in the kitchen was broken. This is 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."
- h. Pest control records were not readily available. This is in contravention of **Section 21(2) of the Food Regulation, AR 31/2006**, which states "A written record of all pest control measures used in the food establishment and surrounding areas, premises and facilities must be maintained."
- i. Kitchen staff were not knowledgeable in safe food handling. 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 considered equivalent to such a certificate."
- j. Observed clean dishes/utensils being stored adjacent to dirty dishes/ utensils. This is in contravention of **Section 28(3) of the Food Regulation, AR 31/2006**, which states "All equipment and utensils in a 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."
- k. The general sanitation throughout the facility was poor, including numerous walls in the kitchen were splattered with sauce and food debris, grease and debris accumulation was on the walls and ceiling around the exhaust canopy, and all food prep surfaces and counter

tops were dirty. 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 in 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."

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. Place food-grade covers and lids on top of food containers to prevent food contamination. Discard any foods contaminated with foreign objects and debris.
 - b. Clean all containers, bins, squeeze bottles etc. containing food.
 - c. Ensure any sanitizer solutions in the kitchen are properly labeled as such.
 - d. Ensure all high risk/perishable foods are being stored at the appropriate temperatures. All potentially hazardous foods must be stored at a temperature below 4 degrees Celsius or above 60 degrees Celsius.
 - e. Ensure food is handled in a manner that makes the food safe to eat, including adhering to suitable cooling procedures.
 - f. Ensure the appropriate test strips are available.
 - g. Ensure handwashing sink remains maintained in working order and supplied at all times to facilitate food handlers to wash hands.
 - h. Provide written copies of pest control records from licensed pest control operator.
 - 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. This knowledge must be imparted and shared with the staff who handle food.
 - j. Ensure that the facility is maintained in a clean and sanitary manner, including keeping a clear separation between clean and dirty dishes.
 - k. Ensure that the facility is maintained in a clean and sanitary manner, including floors, walls, ceilings, beneath counters and food equipment.
2. The work referred to in paragraph 1 shall be completed by:
 - i. Items c., d., e., and g. immediately.
 - ii. Items a., b., f., h., j., k. shall be completed by January 16, 2025.
 - iii. Item i. shall be completed by February 1, 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, January 13th, 2025.

Confirmation of a verbal order issued to Jashan Preet on January 9th, 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>