

ORDER OF AN EXECUTIVE OFFICER

To: Shuling and Robert Ing
"the Owner"

RE: The food establishment located in Grimshaw, Alberta and municipally described as:
Grimshaw Hotel Restaurant, 5001 55 Avenue.

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. No sanitizing spray available at time of inspection.
- b. Contaminated wiping cloths were noted all over the counters in this facility without keeping them submerged in a sanitizer.
- c. Temperature monitoring records are not available for all cooling units.
- d. Raw meat was stored above vegetables.
- e. Excess personal items are creating significant clutter.
- f. A loveseat was noted in a food storage room.
- g. Raw pork was in large buckets under the dishpit area to thaw. Cooked pork and chicken were stored in open bins on the floor.
- h. No soap and paper towels in the staff washroom.
- i. There is evidence of water damage on the ceiling.
- j. Overall sanitation of the facility was found unsatisfactory.
- k. There is no written sanitation schedule.
- l. There is an accumulation of cardboard in the facility.

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. Solutions used for sanitizing equipment and utensils in this food establishment are not appropriate or are not maintained at adequate concentrations. 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. AR 31/2006 s 28(2)
- b. Contaminated cleaning cloths and/or sponges are used. 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. AR 31/2006 s 28(2)
- c. Operators were not maintaining adequate logs and/or record keeping to monitor the safety of the food processes being performed in the food establishment. All Food handling in a food

- establishment must be done in a manner that makes the food safe to eat, and, a commercial food establishment must have written procedures designed to ensure its safe and sanitary operation and maintenance. AR 31/2006 s 24 & 29(1)
- d. Food in this food establishment is not being protected from contamination during storage or handling. All food used or to be used in a commercial food establishment must be protected from contamination and handled in a sanitary manner. AR 31/2006 s 23(1)
 - e. Articles not associated with food processing, preparation, handling, serving, or storage are stored with food. 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. AR 31/2006 s 20(1)
 - f. An incompatible activity (living / sleeping quarters, laundry, etc.) is occurring in a food handling or storage area. An operator shall ensure that, before the operation of a commercial food establishment, the food establishment has all its food areas separated from living quarters and from other areas where activities are carried out that are incompatible with the safe and sanitary handling of food. AR 31/2006 s 17(1)(d)
 - g. High risk foods are not being kept at proper temperatures. High risk foods must be kept at a temperature of less than 4°C or greater than 60°C at all times. AR 31/2006 s 2(6) & s 25(1)
 - h. Frozen foods are being improperly thawed. All food processing must be done in a manner that makes the food safe to eat. AR 31/2006 s 24
 - i. Cooked hot food is not being chilled rapidly. All food processing must be done in a manner that makes the food safe to eat. AR 31/2006 s 24
 - j. Hand sinks do not have adequate supplies for hand washing. Hand sinks must be maintained and kept supplied. AR 31/2006 s 30(4)
 - k. Ceiling surfaces are unsuitable, unsatisfactory, or in disrepair. An operator shall ensure that a food establishment is of sound construction and in a good state of repair and is so designed as to facilitate the effective cleaning and sanitizing of it and all equipment, utensils and surfaces with which food comes into contact in it. AR 31/2006 s 17(1) & 19
 - l. The kitchen and storage areas are not being kept clean and sanitary. 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. AR 31/2006 s 28(2)
 - m. Written sanitation procedures and/or records are not available or are not complete. A commercial food establishment must have written procedures designed to ensure its safe and sanitary operation and maintenance. The procedures must include the cleaning and sanitizing requirements the food establishment and all equipment and utensils in it and a list of all cleaning and sanitizing agents used including their concentrations and uses. AR 31/2006 s 29

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. A sanitizing spray must be available at all times. Ensure that either a solution of 100ppm chlorine or 200ppm quaternary ammonium is available to staff.
 - b. Cleaning cloths must be stored in an approved sanitizing solution.
 - c. Ensure all coolers and freezers have a thermometer inside. Monitor the temperatures daily and record the temperature.
 - d. The cooler must be organized to ensure that no raw meats are stored above vegetables or ready to eat foods.

- e. All personal items, not meant for immediate use, be removed from the facility.
- f. The loveseat must be removed from the storage room.
- g. All food must be thawed safely, either in the cooler, under cold running water, or by immediate cooking.
- h. All high risk food must be rapidly cooled and stored at or below 4C° or at or above 60°C.
- i. All food must be stored in appropriate food safe containers and labelled.
- j. The ceiling must be repaired to be smooth, nonporous and easily cleanable.
- k. Develop and maintain a sanitation schedule.
- l. Remove all excess cardboard from the facility.

2. The work referred to in paragraph 1 shall be completed by June 29, 2026.

The above conditions were noted at the time of inspection on June 22, 2026 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 Peace River, Alberta, June 22, 2026

Confirmation of a verbal order issued to Shuling Ing on June 22, 2026.

Executive Officer
Alberta Health Services

If you have any questions regarding the order, contact Environmental Public Health at 1-833-476-4743 or <https://www.albertahealthservices.ca/eph/eph.aspx>

You have the right to appeal

A person who is directly affected by a 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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<https://www.ahs.ca/eph>