

ORDER OF AN EXECUTIVE OFFICER NOTICE OF CLOSURE

To: 2010324 Alberta Ltd. and Zheng Qiang Zhou
“the Owner”

RE: The food establishment located in Grande Prairie, Alberta and municipally described as:
Hong Kong House, 10833 100 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 following areas of the facility including equipment are not sanitary, namely: kitchen surfaces, exhaust hood, surface of equipment, shelves, countertops, storage bins, garbage bins, utensils, cutting boards, flat top grill, floors under equipment including hard to reach areas, walk-in cooler floors, hand washing station including the liquid soap pump dispenser and paper towel dispenser.
- b. Utensils are being stored inside bulk food containers.
- c. Foods are being stored in bowls on the kitchen floor and are not being protected from contamination, namely: raw shrimp, cooked ginger beef, and a bag of cabbage.
- d. Raw meat is being thawed improperly in the sink basin submerged in water.
- e. High-risk foods are being stored at room temperature, namely, chicken balls, battered fish, battered shrimp, and garlic and oil mixture.
- f. Hand sink is not supplied with liquid soap and paper towel.
- g. High-risk foods being stored in the walk-in cooler are not labelled or dated.
- h. Foods in the walk-in cooler and on the dry storage shelves are not being stored with proper lids.
- i. Food items are stored on the floor of the walk-in cooler. No room to walk inside the walk-in cooler.
- j. There is no adequate cleaning and sanitizing step between the handling of raw meats and vegetables on the same surface.

- k. Food storage containers throughout the facility are in an insanitary condition.
- l. Sanitizing of surfaces is not taking place. The only prepared sanitizing solution is stored out of reach, on the floor, under the food storage table.
- m. Cleaning cloths are in an insanitary condition, not stored in sanitizing solution and in poor repair.
- n. The operator could not provide documentation of cleaning procedures or cleaning logs.

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 and equipment not being sanitary is in contravention of Section 28(2) of the Alberta Food Regulation, which states that “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.”
- b. Improper storage of utensils in bulk food containers is in contravention of Section 23(1) of the Alberta Food Regulation, which states that “All food used or to be used in a commercial food establishment must be protected from contamination and handled in a sanitary manner.”
- c. Food being stored in bowls on the kitchen floor is in contravention of Section 23(1) of the Alberta Food Regulation, which states that “All food used or to be used in a commercial food establishment must be protected from contamination and handled in a sanitary manner.”
- d. Raw meat being thawed improperly is in contravention of Section 24 of the Alberta Food Regulation, which states that “All food handling in a commercial food establishment must be done in a manner that makes the food safe to eat.”
- e. High-risk foods being stored at room temperature is in contravention of Section 25(1) of the Alberta Food Regulation, which states that “All high-risk foods must be stored, displayed and transported at a temperature of not more than 4°C or such higher temperature, or not less than 60°C or such lower temperature.”
- f. The hand sink not having an adequate supply of liquid hand soap and paper towel is in contravention of Section 30(4) of the Alberta Food Regulation which states that, “The handwashing stations must be maintained and kept supplied.”
- g. High-risk food items not being labelled or dated is in contravention of Section 24 of the Alberta Food Regulation which states that “All food handling in a commercial food establishment must be done in a manner that makes the food safe to eat.”
- h. Food being stored uncovered without proper lids is in contravention of Section 23(1) of the Alberta Food Regulation, which states that “All food used or to be used in a commercial

food establishment must be protected from contamination and handled in a sanitary manner.”

- i. Food items stored on the floor of the walk-in cooler is in contravention of Section 23(1) of the Alberta Food Regulation, which states that “All food used or to be used in a commercial food establishment must be protected from contamination and handled in a sanitary manner.”
- j. The lack of a cleaning and sanitizing step between handling foods on the same surface is in contravention of Section 28(2) of the Albert Food Regulation, which states that “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.”
- k. Insanitary food storage containers is in contravention of Section 23(1) of the Alberta Food Regulation which states that “All food used or to be used in a commercial food establishment must be protected from contamination and handled in a sanitary manner.”
- l. Improper sanitizing of surfaces is in contravention of Section 28(2) of the Albert Food Regulation, which states that “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.”
- m. Improper use and storage of cleaning cloths is in contravention of Section 28(2) of the Albert Food Regulation, which states that “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.”
- n. Lack of written cleaning procedures and cleaning logs is in contravention of Section 29 of the Alberta Food Regulation, which states that “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 for the commercial food establishment and for all equipment and utensils in it, if any, that are not normally washed in a dishwasher, and a list of all cleaning and sanitizing agents used in the commercial food establishment, including their concentrations and uses.”

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. Ensure all the food contact surfaces and equipment are kept clean and sanitary in the kitchen.
 - b. Ensure utensils are stored in a sanitary manner outside of bulk food containers.
 - c. Ensure foods are stored in a sanitary manner and protected from contamination.
 - d. Ensure foods are being thawed in a sanitary manner under cold running water.
 - e. Ensure foods are stored at the appropriate temperatures in coolers at 4°C or below or hot held at 60°C or above.
 - f. Ensure hand sinks are adequately supplied to facilitate proper hand washing.
 - g. Ensure high risk foods are stored in the cooler with proper labels and dates to adequately validate food condition.
 - h. Ensure foods are protected from contamination during storage with tight fitting lids.
 - i. Ensure food storage areas are maintained in a sanitary condition to allow for the protection of food during storage.
 - j. Ensure surfaces are adequately cleaned and sanitized when preparing raw and prepared foods on the same surfaces.
 - k. Ensure all food storage containers are adequately cleaned and sanitize prior to storing food inside them.
 - l. Ensure sanitizing solution is not only prepared but in reach to facilitate the use of the sanitizer throughout operation.
 - m. Ensure cleaning cloths are kept in good repair and stored in sanitizing solution.
 - n. Ensure written cleaning schedules are implemented and cleaning logs are completed daily.
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 Grande Prairie, Alberta, April 16, 2024.

Confirmation of a verbal order issued to Zheng Qiang Zhou on April 15, 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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