

## **ORDER OF AN EXECUTIVE OFFICER**

**To:** Brent Moon and Joker's Cafe Inc.  
"the Owner"

**RE:** The food establishment located in Grande Prairie, Alberta and municipally described as:  
Joker's Cafe Inc., Restaurant, 10910 107A 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. Multiple cleaning cloths are found throughout the kitchen that are not stored in sanitizer between uses.
- b. Raw meat is stored above ice cream and ready-to-eat food in the walk-in freezer. Meat products are stored along with shredded potatoes.
- c. Containers of meat products, ribs and boxes of chicken breast are stored on the floor in the walk-in freezer.
- d. Soap solution in the soap dispenser in the washroom has build-ups/ accumulation.
- e. A ceiling tile/panel is missing at the end of the prep line.
- f. The exhaust hood baffles, fryer compartments and grills have grease, dust and dirt build-up, which is a fire hazard.
- g. Excessive black build-up was found around the ventilation air duct on the ceiling.
- h. A few utensils (ladles, containers) on the rack (said to be clean) near the walk-in freezer have build-up that needs to be washed, rinsed and sanitized.
- i. The cutting board has deep black/ yellow groves on the surface.
- j. The hand sink by the end of the prep line is not functioning.
- k. No hot water is available at the sink at the front of the prep line.
- l. Dirt, dust, and debris were identified on the following surfaces but may not be limited to:  
-Fryer compartments, exhaust hood baffles, grills, ceiling fans and tiles, behind and around the microwave, behind the grill (on tiles), the ventilation fan in the washroom and light on the exhaust hood.

**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. Multiple cleaning cloths are found throughout the kitchen that are not stored in sanitizer between uses 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. Raw meat is stored above ice cream and ready-to-eat food in the walk-in freezer. Meat products are stored along with shredded potatoes 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.”
- c. Containers of meat products, ribs and boxes of chicken breast are stored on the floor in the walk-in freezer are in contravention of Section 23 of the Alberta Food Regulation, which states that “All food used or to be used in a commercial food establishment must be protected them from contamination and handled in a sanitary manner.
- d. Soap solution in the soap dispenser in the washroom has build-ups/ accumulation is in contravention of Section 2 (1) of the Nuisance and General Sanitation Regulation which states that “A practice or condition at this food establishment is creating a nuisance. No person shall create, commit, or maintain a nuisance.”
- e. A ceiling tile/panel is missing at the end of the prep line is in contravention of Section 17(1) of the Alberta Food Regulation, which states that “ An operator must 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.”
- f. The exhaust hood baffles, fryer compartments and grills have grease, dust and dirt build-up, which is a fire hazard and is in contravention of Section 17(1)(f)(iv) of the Alberta Food Regulation, which states that “An operator must ensure that a commercial food establishment is equipped with a properly operating means of providing ventilation to food areas that are subject to the generation or accumulation of odours, fumes, steam, vapours, smoke, or excessive heat.”
- g. Excessive black build-up was found around the ventilation air duct on the ceiling, which is in contravention of Section 17(1)(f)(iv) of the Alberta Food Regulation, which states that “An operator must ensure that a commercial food establishment is equipped with a properly operating means of providing ventilation to food areas that are subject to the generation or accumulation of odours, fumes, steam, vapours, smoke, or excessive heat.”

- h. A few utensils (ladles, containers) on the rack (said to be clean) near the walk-in freezer have build-up that needs to be washed, rinsed and sanitized, which 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 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.”
- i. The cutting board has deep black/ yellow groves on the surface, which is in contravention of Section 28 (3) of the Alberta Food Regulation, which states that “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.”
- j. The hand sink by the end of the prep line is not functioning, which is in contravention of Section 30 (4) of the Alberta Food Regulation, which states that “Hand sinks must be maintained and kept supplied.”
- k. No hot water was available at the sink at the front of the prep line, which is in contravention of Section 30 (4) of the Alberta Food Regulation, which states that “Hand sinks must be maintained and kept supplied.”
- l. Dirt, dust, and debris were identified on the following surfaces but may not be limited to:  
-Fryer compartments, exhaust hood baffles, grills, ceiling fans and tiles, behind and around the microwave, behind the grill (on tiles), the ventilation fan in the washroom, light on the exhaust hood, which 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 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. Ensure cleaning cloths are not left on work surfaces between uses. Ensure the cleaning cloth is kept in a sanitizing solution at a required concentration between the use.
  - b. Ensure raw meats are stored below or completely away from ready-to-eat food. Ready-to-eat food should be stored above low-risk food (veggies, fruits), seafood and fish below that, then raw unground meat, then raw ham, bacon, and sausage; after that, raw ground meat and raw poultry should be at the bottom.
  - c. Ensure food is stored 6 inches off the floor to prevent any contamination.
  - d. Ensure to clean and dispense the soap from the dispenser and refill with a new soap solution.

- e. Ensure the tile is replaced and the ceiling is in good repair to prevent any pest entry into the facility.
- f. Ensure the exhaust hood baffles and grills are cleaned as soon as possible. The canopy/ exhaust hood is past its service due date, April 30, 2024. Ensure the canopy hood is cleaned.
- g. Ensure the ventilation system is repaired as soon as possible because it is a fire hazard.
- h. Ensure all utensils are washed, rinsed and sanitized, and maintained in a sanitary manner.
- i. Ensure the cutting boards are maintained in a sanitary manner. Ensure the cutting board is repaired or replaced.
- j. Ensure the hand sink is repaired as soon as possible.
- k. Ensure the sink is always equipped with hot and cold running water.
- l. Clean areas of dirt, dust and debris.

2. The work referred to in paragraph 1 shall be completed by May 8, 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 Grande Prairie, Alberta, May 2, 2024

Confirmation of a verbal order issued to Brent Moon on May 2, 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](mailto: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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[www.ahs.ca/eph](http://www.ahs.ca/eph)