

ORDER OF AN EXECUTIVE OFFICER

To: Justin Stewart; Sheldon Rice and The Rycroft Hotel - Restaurant
"the Owner"

RE: The food establishment located in Rycroft, Alberta and municipally described as:
The Rycroft Hotel; 4725 50 Street, Rycroft, Alberta, T0H 3A0.

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 chest freezer contains unapproved meat, the operator could not provide its source.
- b. The meat (bison, beef, and elk patties) stored in the chest cooler and freezer was not labeled, and no labels were found on the packages, failing to meet labeling requirements. The operator stated that the meat was intended for sale; however, no documentation was available on-site to verify its source. Additionally, the meat is not used for cooking within the facility. The operator indicated that the meat was cut and processed in the meat shop owned by the owner.
- c. The sanitizing spray bottle in the bar area, labeled as containing a quaternary ammonium chloride solution, was found to contain a different, unidentified cleaning solution or disinfectant. Testing with chlorine and quaternary ammonium (quats) test strips confirmed that the solution is neither chlorine-based nor a quaternary-based sanitizer. Additionally, the operator was unable to identify the contents of the spray bottle.
- d. Soiled wiping cloths are being left on counters (bar area near the hand sink) and food handling surfaces.
- e. Detergent and (non-food-safe) disinfectants are being used on food contact surfaces in the bar area.
- f. The current chlorine (bleach) sanitizing solution being used is scented lemon-scented laundry bleach. The label on the container confirms that it is lemon scented chlorine.
- g. The chest cooler outside the kitchen contains uninspected meat stored alongside inspected food products. Staff indicated that the uninspected meat is for personal use.
- h. The utensils are dusty and not being maintained in a sanitary manner.
- i. The squeeze bottles for ketchup and sauces have accumulated buildup on the tip and lid.

- j. Open food packages, including oats, sugar, and flour, were found in the dry storage room without clips or proper storage in sealed containers with lids.
- k. Refrigeration units and chest freezers are not equipped with a thermometer to monitor temperature.
- l. Staff indicated that the glassware in the bar area are being washed in the hand sink since the glassware dishwasher is either not working or unplugged.
- m. The dishwasher is leaking, causing water to accumulate on the kitchen floor, and has buildup and stains. The dishwasher temperature was recorded at 64.4°C. The operator mentioned it is not in use, with the two-compartment sink being used for washing and rinsing instead.
- n. Chlorine sanitizer test papers are not available.
- o. The exit door by the kitchen fails to close properly, preventing a secure seal and allowing potential pest access.
- p. The receiving screen door has holes, dust accumulation and a garbage bag are taped on the door.
- q. Monthly pest control monitoring records are not kept.
- r. There is a distinct gas smell around the deep fryer in the kitchen.
- s. A mouse trap was found on the oil bucket, and a sticky trap was placed on the shelves where food is stored.
- t. Operator could not produce food safety training certificates during inspection.
- u. The tiles in the women's washroom by the pool table are broken and not well maintained.
- v. The exhaust hood baffles, fryer compartments and grills have grease, dust and dirt build-up, which is a fire hazard.
- w. The ceiling tile in the kitchen above the deep fryer has accumulated grease and dirt.
- x. The ventilation hood has passed its professional service due date, which was in February 2023. The deep fryer is used daily.
- y. There is a hole in the floor beneath the three-compartment sink area.
- z. Used tongs, fryer baskets, and skimmers are being left on the deep fryer without being washed, rinsed, and sanitized after use.
- aa. The meat slicer is not maintained in sanitary manner. Food debris has been observed around the meat slicer blade.

- bb. The following utensils require thorough cleaning and sanitizing:
Cutlery, Plates stored on shelves, Tongs and ladles stored on shelves, Bread toaster.
- cc. The ice cream cooler in the lobby is in disrepair, with the door secured using tape.
- dd. Several pieces of equipment are not functioning or have been unplugged.
- ee. The ice machine in the bar area has a buildup inside.
- ff. In the beverage room behind the bar area, syrup buildup was found in a tub placed beneath the beverage syrup lines, indicating a possible leak.
- gg. The oven mitts are dirty with accumulated food residue.
- hh. The popcorn machine is not maintained in a sanitary manner, with dust and debris accumulated on it.
- ii. The exterior of the microwave has accumulated dirt and mildew, making it sticky.
- jj. Utensils are only being washed with detergent, with no sanitizing solution used. During the staff's demonstration of the washing procedure, sanitizing was not mentioned.
- kk. The prep cooler is empty, dirt accumulated and not in use.
- ll. Grease splatters were found on the walls and surrounding area near the deep fryer.
- mm. The following areas require thorough cleaning:
 - Shelves in the walk-in cooler
 - High-touch surfaces, especially door handles near the walk-in cooler
 - Light switches
 - Both microwaves (inside and outside)
 - Apple juice container
 - Blue raspberry slushy container
 - Sauce bottles (buildup around the lids)
 - Squeeze bottles (buildup around the lids)
 - Slushy bottles
 - Dough machine
 - Utensils stored in the shelves beside exit door
- nn. No cleaning schedule available for the kitchen
- oo. The temperature log (which are pasted on the refrigerator, walk-in cooler and chest cooler) are not up-to-date, and dates, months and year are not being recorded.

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 chest freezer contains unapproved meat, the operator could not provide its source, which is in contravention of Section 22(1) of the Alberta Food Regulation, which states that "Foods from an unapproved source were found in the food establishment. A commercial food establishment must obtain all food that is liable under law to inspection by a regulatory agency from a source that is subject to inspection by that agency."
- b. The meat (bison, beef, and elk patties) stored in the chest cooler and freezer was not labeled, and no labels were found on the packages, failing to meet labeling requirements. The operator stated that the meat was intended for sale; however, no documentation was available on-site to verify its source. Additionally, the meat is not used for cooking within the facility, which is in contravention of Section 22(1) of the Alberta Food Regulation, which states that "Foods were not labelled to indicate their source. A commercial food establishment must obtain all food that is liable under law to inspection by a regulatory agency from a source that is subject to inspection by that agency."
- c. The sanitizing spray bottle in the bar area, labeled as containing a quaternary ammonium chloride solution, was found to contain a different, unidentified cleaning solution or disinfectant. Testing with chlorine and quaternary ammonium (quats) test strips confirmed that the solution is neither chlorine-based nor a quaternary-based sanitizer. Additionally, the operator was unable to identify the contents of the spray bottle, which is in contravention of Section 28(2) of the Alberta Food Regulation, which states that "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."
- d. Soiled wiping cloths are being left on counters (bar area near the hand sink) and food handling surfaces is in contravention of Section 28(2) of the Alberta Food Regulation, which states that "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."
- e. Detergent and (non-food-safe) disinfectants are being used on food contact surfaces in the bar area. is in contravention of Section 28(2) of the Alberta Food Regulation, which states that "The indicated dishes / utensils are unclean. 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".
- f. The current chlorine (bleach) sanitizing solution being used is scented lemon-scented laundry bleach. The label on the container confirms that it is lemon scented chlorine, which is in contravention of Section 28(2) of the Alberta Food Regulation, which states that "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."

- g. The chest cooler outside the kitchen contains uninspected meat stored alongside inspected food products. Staff indicated that the uninspected meat is for personal use, which is in contravention of Section 23(1) of the Alberta Food Regulation, which states that "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".
- h. The utensils are dusty and not being maintained in a sanitary manner, which is in contravention of Section 23 & 28 of the Alberta Food Regulation, which states that "Foods and/or utensils are not being stored in a satisfactory manner. All food, equipment, and utensils must be stored in a manner that protects them from contamination."
- i. The squeeze bottles for ketchup and sauces have accumulated buildup on the tip and lid, which is in contravention of Section 23 & 28 of the Alberta Food Regulation, which states that "Foods and/or utensils are not being stored in a satisfactory manner. All food, equipment, and utensils must be stored in a manner that protects them from contamination."
- j. Open food packages, including oats, sugar, and flour, were found in the dry storage room without clips or proper storage in sealed containers with lids, which is in contravention of Section 23 & 28 of the Alberta Food Regulation, which states that "Foods and/or utensils are not being stored in a satisfactory manner. All food, equipment, and utensils must be stored in a manner that protects them from contamination."
- k. Refrigeration units and chest freezers are not equipped with a thermometer to monitor temperature, which is in contravention of Section 18(b)(ii)(iii) of the Alberta Food Regulation, which states that "Functional thermometers are not available for monitoring foods during cooling, cooking, reheating and/or display. An operator shall ensure that all refrigeration and hot holding equipment used in the food establishment are capable of maintaining the respective temperatures required by section 26 and equipped with an accurate thermometer."
- l. Staff indicated that the glassware in the bar area are being washed in the hand sink since the glassware dishwasher is either not in use or unplugged temperature, which is in contravention of Section 28(1) & (2) of the Alberta Food Regulation, which states that "Improper manual dishwashing procedures are in use. 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."
- m. The dishwasher is leaking, causing water to accumulate on the kitchen floor, and has buildup and stains. The dishwasher temperature was recorded at 64.4°C. The operator mentioned it is not in use, with the two-compartment sink being used for washing and rinsing instead, which is in contravention of Section 28(1) & (2) of the Alberta Food Regulation, which states that "The mechanical dishwashing equipment is not adequately cleaning and sanitizing utensils. 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”.

- n. Chlorine sanitizer test papers are not available, which is in contravention of Section 28(1) & (2) of the Alberta Food Regulation, which states that “Chemical testing equipment is not available for measuring sanitizing agent concentrations and/or an adequate thermometer is not available for measuring water temperatures. 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”.
- o. The exit door by the kitchen fails to close properly, preventing a secure seal and allowing potential pest access, which is in contravention of Section 17 (2) of the Alberta Food Regulation, which states that “Screen doors / weatherstripping are missing or in disrepair, or other conditions exist to allow the entry of pests. The operator must ensure that the commercial food establishment is constructed to prevent the entry of pests”.
- p. The receiving screen door has holes, dust accumulation and a garbage bag are taped on the door, which is in contravention of Section 17 (2) of the Alberta Food Regulation, which states that “Screen doors / weatherstripping are missing or in disrepair, or other conditions exist to allow the entry of pests. The operator must ensure that the commercial food establishment is constructed to prevent the entry of pests”.
- q. Monthly pest control monitoring records are not kept, which is in contravention of Section 21 (2) of the Alberta Food Regulation, which states that “Adequate records of pest control measures are not being maintained. A written record of all pest control measures used in the food establishment and surrounding areas, premises and facilities must be maintained”.
- r. There is a distinct gas smell around the deep fryer in the kitchen, which 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.”
- s. A mouse trap was found on the oil bucket, and a sticky trap was placed on the shelves where food is stored, which 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.”
- t. Operator could not produce food safety training certificates during inspection, which is in contravention of Section 31 of the Alberta Food Regulation, which states that “At least one person having care and control of this food establishment does not hold a certificate in food sanitation and/or is not on site when 6 or more food handlers are working. A manager/supervisor must have approved food safety training. If 6 or more staff are

working, the trained manager/supervisor must be on site. Owners of more than one site must have a different trained manager for each site.”

- u. The tiles in the women's washroom by the pool table are broken and not well maintained, which is in contravention of Section 17(1) & 19 of the Alberta Food Regulation, which states that “Floor 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.”
- v. 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 “The ventilation or exhaust system is not being properly maintained or is inadequate. 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.”
- w. The ceiling tile in the kitchen above the deep fryer has accumulated grease and dirt, which is in contravention of Section 17(1) & 19 of the Alberta Food Regulation, which states that “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”.
- x. The ventilation hood has passed its professional service due date, which was in February 2023. The deep fryer is used daily, which is in contravention of Section 17(1)(f)(iv) of the Alberta Food Regulation, which states that “The ventilation or exhaust system is not being properly maintained or is inadequate. An operator shall 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”.
- y. There is a hole in the floor beneath the three- compartment sink area, which is in contravention of Section 17(1) & 19 of the Alberta Food Regulation, which states that “Floor 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”.
- z. Used tongs, fryer baskets, and skimmers are being left on the deep fryer without being washed, rinsed, and sanitized after use, which is in contravention of Section 28(2) of the Alberta Food Regulation, which states that “The indicated dishes / utensils are unclean. 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.”

- aa. The meat slicer is not maintained in sanitary manner. Food debris has been observed around the meat slicer blade, which is in contravention of Section 28(2) of Alberta Food Regulation, which states that "The indicated dishes / utensils are unclean. 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."
- bb. The following utensils require thorough cleaning and sanitizing:
 - Cutlery
 - Plates stored on shelves
 - Tongs and ladles stored on shelves
 - Bread toaster, which is in contravention of Section 28(2) of the Alberta Food Regulation, which states that "The indicated dishes / utensils are unclean. 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".
- cc. The ice cream cooler in the lobby is in disrepair, with the door secured using tape, which is in contravention of Section 28 (2) of the Alberta Food Regulation, which states that "The indicated food equipment is not in good repair or is not in proper working order. 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."
- dd. Several pieces of equipment are not functioning or have been unplugged, which is in contravention of Section 28(3) of the Alberta Food Regulation, which states that "The indicated food equipment is not in good repair or is not in proper working order. 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".
- ee. The ice machine in the bar area has a buildup inside, which is in contravention of Section 28(2) of the Alberta Food Regulation, which states that " The indicated food equipment is not in a clean and sanitary condition. 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".
- ff. In the beverage room behind the bar area, syrup buildup was found in a tub placed beneath the beverage syrup lines, indicating a possible leak, which is in contravention of Section 28(3) of the Alberta Food Regulation, which states that " The indicated food equipment is not in good repair or is not in proper working order. 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".
- gg. The oven mitts are dirty with accumulated food residue, which is in contravention of Section 28(2) of the Alberta Food Regulation, which states that " The indicated food equipment is not in a clean and sanitary condition. 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".

- hh. The popcorn machine is not maintained in a sanitary manner, with dust and debris accumulated on it, which is in contravention of Section 28(2) of the Alberta Food Regulation, which states that " The indicated food equipment is not in a clean and sanitary condition. 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".
- ii. The exterior of the microwave has accumulated dirt and mildew, making it sticky, which is in contravention of Section 28(2) of the Alberta Food Regulation, which states that " The indicated food equipment is not in a clean and sanitary condition. 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".
- jj. Utensils are only being washed with detergent, with no sanitizing solution used. During the staff's demonstration of the washing procedure, sanitizing was not mentioned, which is in contravention of Section 28(2) of the Alberta Food Regulation, which states that " The indicated food equipment is not in a clean and sanitary condition. 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".
- kk. The prep cooler is empty, dirt accumulated and not in use, which is in contravention of Section 28(2) of the Alberta Food Regulation, which states that" The indicated food equipment is not in a clean and sanitary condition. 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".
- ll. Grease splatters were found on the walls and surrounding area near the deep fryer, which is in contravention of Section 28(2) of the Alberta Food Regulation, which states that" The indicated food equipment is not in a clean and sanitary condition. 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".
- mm. The following areas require thorough cleaning:
 - Shelves in the walk-in cooler
 - High-touch surfaces, especially door handles near the walk-in cooler
 - Light switches
 - Both microwaves (inside and outside)
 - Apple juice container
 - Blue raspberry slushy container
 - Sauce bottles (buildup around the lids)
 - Squeeze bottles (buildup around the lids)
 - Slushy bottles

Dough machine

Utensils stored in the shelves beside exit door, which is in contravention of Section 28(2) of the Alberta Food Regulation, which states that "The indicated food equipment is not in a clean and sanitary condition. 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".

- nn. No cleaning schedule available for the kitchen door, which is in contravention of Section 29 of the Alberta Food Regulation, which states that "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".
- oo. The temperature log (which are pasted on the refrigerator, walk-in cooler and chest cooler) are not up-to-date, and dates, months and year are not being recorded, which is in contravention of Section 24 & 29(1) of the Alberta Food Regulation, which states that "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".

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. Any meat on the premises without a label indicating its source must be accompanied by documentation verifying its origin. If the meat is for personal use, it must be moved to a cooler or freezer labeled for personal use.
 - b. Ensure the labelling requirement is met. The prepacked products should have name of the facility, basic product information including common name (name of the product), list of ingredients, net quantity, durable life date, grade and contact information of manufacturer (Vendor's name, business name, email and/or phone number), lot coding information which allow to trace back the original lot code. In the meantime, cease the sale of all unlabeled products and move all the indicated products to the back.
 - c. Ensure that all sanitizing bottles are correctly filled with the appropriate food-safe sanitizing solution. Regularly verify their contents using test strips. Ensure that only food-safe sanitizing solutions are used for cleaning and sanitizing food contact surfaces. Always use an AHS-approved sanitizing solution to wipe and disinfect these areas. Disinfectants that are not food-safe should never be used on surfaces where food is prepared or handled.

- d. Ensure a sanitizer bucket is set up and that clothes are in the bucket between uses. If heavily soiled, the cloth should be replaced and removed to be laundered.
- e. Ensure that only food-safe sanitizing solutions are used for cleaning and sanitizing food contact surfaces. Always use an AHS-approved sanitizing solution to wipe and disinfect these areas. Disinfectants that are not food-safe should never be used on surfaces where food is prepared or handled.
- f. Ensure to replace it with an unscented bleach that has a DIN (Drug Identification Number) and ensure chlorine test strips are available for concentration testing.
- g. Ensure uninspected meat is stored separately from inspected food products. All personal-use food items must be moved to a cooler or freezer labeled for personal use. Do not store uninspected meat with any food intended for public consumption.
- h. Ensure that all utensils are properly washed, rinsed, and sanitized. If they are not in use, make sure they are covered or stored in bins to protect them from contamination.
- i. To ensure cleanliness and prevent contamination, make sure the tips and lids of the squeeze bottles are wiped clean after each use. Establish a routine of regular cleaning and sanitizing for all squeeze bottles to maintain hygiene and ensure that they remain free from food residue or buildup.
- j. Ensure all open food packages are either tightly sealed or stored in food grade containers with a tight lid.
- k. Ensure all coolers and freezers that store high risk or perishable food items are equipped with a thermometer to monitor temperature.
- l. To maintain proper sanitation and ensure compliance, please make sure the glassware dishwasher is either repaired or fully functional as soon as possible. Until the repair is complete, all glassware should be washed in the two-compartment sink, following the correct wash, rinse, and sanitize procedure. Washing in the hand sink is not a proper solution, as it can lead to cross-contamination and compromise hygiene standards. Proper care should be taken to maintain a sanitary environment for all glassware.
- m. Ensure that the dishwasher is properly used for washing, rinsing, and sanitizing dishes. If the dishwasher is not in use, make sure that the proper procedure is followed using the two-compartment sink: wash, rinse, and sanitize. Simply washing with detergent is not sufficient; dishes should always be sanitized with a food-safe sanitizing solution. Ensure dishwasher is maintained in sanitary manner.
- n. Obtain new chlorine test papers to verify sanitizer concentration.
- o. Ensure the door is fully closed and properly sealed to prevent pest entry.

- p. Ensure the screen door is repaired. In the meantime, ensure the exit door remains closed until the screen door is fixed, especially during the summer months.
- q. Ensure the pest control checklist is completed at once a month.
- r. Ensure that the source of the gas leak is promptly investigated and addressed by a qualified professional. Staff members have been notified of the smell. Regular inspections of the kitchen's gas lines and equipment should be conducted.
- s. Ensure all the mice trap is placed on the floor away from food products. Ensure that all mouse traps are placed on the floor, away from food products and storage areas. Regularly inspect and monitor trap placements
- t. Ensure food safety training requirements are met.
- u. Ensure the damaged tiles are repaired or replaced promptly and kept in good condition.
- v. Ensure the ventilation hood is serviced by an approved professional as soon as possible to restore it to proper working condition. The service should include a thorough cleaning of the fire hydrant, removal of grease buildup, and maintenance of all components to ensure compliance with safety and hygiene standards. Regularly schedule and track the service of the ventilation system to prevent future issues and maintain a safe environment, particularly in areas with high heat and grease exposure.
- w. Ensure the ceiling is professionally cleaned and it is maintained in a sanitary condition. Additionally, include ceiling cleaning in the monthly cleaning schedule to prevent future buildup.
- x. Ensure the ventilation hood is serviced by an approved professional as soon as possible to restore it to proper working condition. The service should include a thorough cleaning of the fire hydrant, removal of grease buildup, and maintenance of all components to ensure compliance with safety and hygiene standards. Regularly schedule and track the service of the ventilation system to prevent future issues and maintain a safe environment, particularly in areas with high heat and grease exposure.
- y. Heating vents on the floor have bigger openings than the vent cover. Ensure the holes and broken part of the floors are repaired.
- z. Ensure that all utensils and equipment that are reused, including tongs, fryer baskets, and skimmers, are properly washed, rinsed, and sanitized after each use. Ensure items are cleaned immediately after use.
- aa. Ensure equipment that is used continuously at room temperature for the handling of potentially hazardous foods should be cleaned and sanitized at least every four hours especially the deli meat slicers. Cleaning and sanitizing solutions must circulate through a fixed system and contact all interior food contact surfaces.
- bb. Ensure these utensils are cleaned and sanitized regularly to maintain proper hygiene. This includes removing any food residue, buildup, or grease from surfaces such as tongs,

ladles, and the bread toaster. Regular inspections should be conducted to ensure all items are maintained in a sanitary manner.

- cc. Ensure that the tape is removed, as it can collect dirt, debris, and food residue over time, creating an environment for microbial growth. After removing the tape, clean and sanitize the area thoroughly to eliminate any residue or bacteria. Regularly inspect equipment surfaces to prevent similar issues and maintain a sanitary environment.
- dd. Ensure that all non-functional equipment is repaired promptly. If repair is not feasible, clearly label these units as "Not in Use" Ensure all equipment are repaired. If not label those equipment as "not in use". Regularly inspect and monitor unused equipment for any mold, dirt buildup, or other hygiene concerns. Even if not in use, all equipment should be maintained in a clean and sanitary condition.
- ee. To ensure the ice machine is maintained in a sanitary condition, follow proper cleaning procedures:
 - Empty the ice machine by either using the drain plug or manually removing the ice.
 - Wash the interior thoroughly with soap and water, removing all buildup and any slime layer.
 - Once cleaned, sanitize the interior using an appropriate sanitizing solution, such as bleach or quaternary ammonium chloride, ensuring the concentration meets food safety guidelines.
 - Regularly inspect and clean the ice machine to prevent future buildup.
- ff. Ensure that the source of the leak is promptly investigated and repaired to prevent further accumulation. Additionally, maintain the syrup lines and the surrounding area in a clean and sanitary condition. Implement regular inspections to identify and address leaks early.
- gg. Ensure the mitts are maintained in a sanitary condition by laundering them regularly or replacing them with new ones as needed.
- hh. Ensure all equipment is maintained in a sanitary condition. If not in use, remove the equipment from the premises or relocate it to a designated storage area for unused items.
- ii. Ensure the microwave is cleaned regularly and maintained in a sanitary condition to prevent contamination.
- jj. Ensure that all utensils are properly cleaned by washing with detergent, rinsing under running water, and then immersing them in a sanitizing solution for at least 2 minutes. Utensils should then be air-dried before use.
- kk. Ensure they are maintained in a sanitary condition. If they are not in use, either repair them, or removing them from the premises, or relocating them to a designated storage area for unused equipment.
- ll. Ensure these surfaces are thoroughly cleaned and regularly maintained in a sanitary manner to prevent buildup of grease.

- mm. Ensure these areas are cleaned regularly.
If they are not in use, either remove them from the premises to a designate storage area for unused equipment.
- nn. Ensure cleaning schedule is completed daily. Ensure a daily, weekly and monthly cleaning log is available.
- oo. Ensure that the dates are clearly marked on the temperature log each time it is updated.

2. The work referred to in paragraph 1 shall be completed by March 7, 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 Grande Prairie, Alberta, February 20, 2025

Confirmation of an email order issued to Sheldon Rice on February 20, 2025 via email.

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.

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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