

ORDER OF AN EXECUTIVE OFFICER NOTICE OF CLOSURE

To: 2434101 Alberta Inc. & Jagdeep Sharma
"the Owner"

RE: The food establishment located in Grande Prairie, Alberta and municipally described as:
the kitchen located inside Wow Convenience Store, 102 - 10006 101 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. The sanitizer concentration was too high exceeding 400 ppm.
- b. There are foods left uncovered and/or unwrapped in a standup cooler in the storage side.
- c. A thermometer is not available for measuring cook temperatures and not all cold holding units are supplied with a thermometer for temperature monitoring.
- d. Improper manual dishwashing procedure is taking place at the hand sink in the storage area.
- e. The three-compartment sink is not in good working order as it is not properly draining for manual dishwashing practices.
- f. There are no quat sanitizer test strips available.
- g. There is no hand soap or paper towel in suitable dispensers at the hand sink in the storage area.
- h. The three-compartment sink with a basin being used for hand washing is not in good working order.
- i. There is no functional hand sink in the kitchen.
- j. The liquid hand soap located at the three-compartment sink is not in a suitable dispenser as the bottle must be picked up and the soap squeezed out.
- k. Pest control records are not available.
- l. There is a large menu of prepared food and deep-fried food contrary to the Food Handling Permit restrictions.
- m. There is a tabletop deep fryer present in the kitchen and is being used to deep fry foods without proper approval, ventilation or fire suppression.
- n. The hot water tap on the hand sink does not turn on water.
- o. There are general concerns with the plumbing and electrical services installed in facility.
- p. The plumbing at the three-compartment sink is not in good working order as it is not properly draining.
- q. An unused and unplugged cold top cooler in the kitchen is unclean and left with food debris inside and outside.
- r. There is dirt and debris on and in food equipment such as the Merry Chef, the hot plate, and coolers.

- s. The storage area is messy and disorganized with open items spilling over shelves and boxes on the floor.
- t. The written sanitation program is insufficient and does not outline cleaning tasks. The cleaning logs are being completed but the sanitation of the kitchen does not reflect what is reported in the logs
- u. There is black debris build-up in the mop sink.
- v. The staff washroom is not maintained in a clean and sanitary condition.
- w. There is excessive dirt, dust, and debris on the floors, walls, and food handling surfaces throughout the kitchen and storage area.

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 sanitizer concentration was too high exceeding 400 ppm. The high concentration is presumed in part due to the crystalized particles that came from dispenser indicating lack of use. This is in contravention to section 28(2) 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. There are foods left uncovered and/or unwrapped in a standup cooler in the storage area. These foods included, but may not be limited to, a pack of open uncooked bacon left on top shelf, a pack of ham left open on top shelf, and a metal insert containing sauce on the bottom shelf. This is in contravention to section 23(1) 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. A thermometer is not available for measuring cook temperatures and not all cold holding units are supplied with a thermometer for temperature monitoring. This is in contravention to section 18(b)(ii)(iii) which states “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.”
- d. Improper manual dishwashing is taking place at the hand sink in the storage area as there is one sink basin which is designated for hand washing, dirty dishes are being left on the floor and the operator confirmed they are attempting to wash dishes in the hand sink. This is in contravention to sections 28(1) & (2) which states that “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.”
- e. The three-compartment sink for manual dishwashing practices is not in good working order as it is not properly draining; water draining from one drain backs up into the other basins. This is in contravention to sections 28 (1) & (2) which states that “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.”

- f. There are no quat sanitizer test strips available to measure sanitizer concentration to ensure it is effective and food safe. This is in contravention to sections 28(1) & (2) which states that “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. There is no hand soap or paper towel in suitable dispensers at the hand sink in the storage area. This is in contravention to section 30(4) which states that “hand sinks must be maintained and kept supplied” and section 2.14(b)(iv) of the Food Retail and Foodservices Code which states that “handwash facilities should be provided with soap in suitable dispensers (e.g., liquid soap) and single-use hand drying devices such as paper hand towel dispensers, roll dispensers, or air dryers.”
- h. The three-compartment sink with a basin being used for hand washing is not in good working order as it is not properly draining; water draining from one sink drain backs up into the other basins. This is in contravention to section 30(4) which states that “hand sinks must be maintained and kept supplied.”
- i. There is no functional hand sink in the kitchen. This is in contravention to section 17(1)(e) which states that “an operator must ensure that a commercial food establishment has handwashing stations, adequate in number and location, to ensure convenient access to all food handlers.”
- j. The liquid hand soap located at the three-compartment sink is not in a suitable dispenser as the bottle must be picked up and the soap squeezed out. This is in contravention to section 30(4) which states that “hand sinks must be maintained and kept supplied.”
- k. The required pest control records are not available for review. This is in contravention to section 21(2) which states that “a written record of all pest control measures used in the food establishment and surrounding areas, premises and facilities must be maintained.”
- l. There is a large menu of prepared food and deep-fried food contrary to the Food Handling Permit restrictions of minimal food handling and no deep-frying or heavy grease cooking. This is in contravention to sections 9(1) & (4) which states that “the regional health authority may make the issue or renewal of a permit subject to restrictions on the type of food that, or the manner in which any type of food may be served, manufactured, processed or stored, and any other terms and conditions the authority considers to be appropriate”, and, “an operator shall ensure that the terms and conditions of the permit are not contravened.”
- m. There is a tabletop deep fryer present in the kitchen and is being used to deep fry foods without proper approval, ventilation or fire suppression. This is in contravention to section 17(1)(f)(iv) which states that “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.”
- n. The hot water (left) tap on the hand sink in the storage area does not provide running water. The operator stated the water from the opposite tap heats up and is what is being used. This is in contravention to sections 19(b) & 17(1)(f)(ii) which state “a person may not operate a commercial food establishment unless it is constructed and maintained in accordance with its approval,” and, “an operator shall ensure that a commercial food establishment is connected to a lawful and properly operating sewage disposal system.”
- o. There are general concerns with the plumbing and electrical services installed in facility which include, but may not be limited to: the drain from a hand sink goes into the mop sink,

there are drains going along the walls in the washroom and exiting behind the wall of the sink, the 3-compartment sink does not properly drain and backs up other basins, there are extension cords being used for electrical outlets for appliances such as a vent hood (per manager). This is in contravention to section 17(1)(a) which states that “an operator shall ensure that a commercial food establishment is of sound construction and a good state of repair.”

- p. The plumbing at the three-compartment sink is not in good working order as it is not properly draining. This is in contravention to sections 19(b) & 17(1)f(ii) which state that “a person may not operate a commercial food establishment unless it is constructed and maintained in accordance with its approval,” and, “An operator shall ensure that a commercial food establishment is connected to a lawful and properly operating sewage disposal system.”
- q. An unused and unplugged cold top cooler in the kitchen is unclean and left with food debris inside and outside. This is in contravention to section 28(2) 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.”
- r. There is dirt and debris on and inside food equipment such as the Merry Chef, the hot plate, and coolers. This is in contravention to section 28(2) 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.”
- s. The storage area is messy and disorganized with open items spilling over shelves and boxes on the floor. This is in contravention to section 28(2) 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.”
- t. The written sanitation program is insufficient and does not outline cleaning tasks. The cleaning logs are being completed but the sanitation of the kitchen does not reflect what is reported in the logs. This is in contravention to section 29 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 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.”
- u. There is black debris build-up inside the mop sink in the drainage path from the hand sink emptying into the mop sink. This is in contravention to section 28(2) 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.”
- v. The staff washroom is not maintained in a clean and sanitary condition. Washrooms in a commercial food establishment must be maintained in a clean and sanitary condition. This is in contravention to section 28(2) 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.”
- w. There is excessive dirt, dust, and debris on the floors, walls, and food handling surfaces throughout the kitchen and storage area. This is in contravention to section 28(2) 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.”

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 kitchen 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 the quat sanitizer concentration is maintained at 200 ppm from the dispenser and the concentration is documented.
 - b. Ensure that the sanitizer is used on a regular basis for sanitizing dishes and food contact surfaces.
 - c. Ensure all foods are properly covered and wrapped and stored in a safe manner in the cooler with higher risk foods stored at the bottom and ready-to-eat foods at the top.
 - d. Prepare temperature logs relevant to the facility equipment to monitor hot and cold holding temperatures, as well as internal cook temperatures of high-risk foods.
 - e. Obtain thermometers for all cold and hot holding units as applicable.
 - f. Obtain a probe thermometer for measuring internal temperatures of high-risk foods.
 - g. Cease all dishwashing practices at the hand sink.
 - h. Have a certified plumber repair the plumbing and drainage issue at the three-compartment sink and hand sink.
 - i. Ensure all hand sinks are provided with hot and cold running potable water, as well as soap and paper towel in suitable dispensers.
 - j. Prepare pest control records and complete monthly pest control monitoring on the provided AHS template or through professional services.
 - k. Have certified professionals verify that the plumbing and electrical services meet Alberta Building Code Standards. Reports from the Safety Codes Officers are also sufficient.
 - l. Clean and sanitize the unused cold top cooler in the kitchen and/or remove broken or unused equipment from the kitchen.
 - m. Clean and sanitize the indicated food equipment.
 - n. Ensure the cleaning of cooking equipment is added to the sanitation plan.
 - o. Prepare a written sanitation plan as required with cleaning tasks and logs.
 - p. Clean and organize the storage area and shelves.
 - q. Clean the debris from the mop sink.
 - r. Clean and sanitize the washroom.
 - s. Ensure a washroom cleaning log is implemented.
 - t. Clean floors, walls, and food handling surfaces in the kitchen.
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, December 4, 2024.

Confirmation of a verbal order issued to manager, Rivansh Mittal, and store operator, Vishavjeet Vishra, on December 3, 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>

Grande Prairie • Provincial Building, Public Health Centre • Safe Healthy Environments

10320 99 Street Grande Prairie, Alberta, Canada T8V 6J4

www.ahs.ca/eph