

## **ORDER OF AN EXECUTIVE OFFICER**

**To:** Yukon Sausage Inc.

Brent McCrea

Mike Bertoncini

Christopher McCrea

Jason McCrea

Dwight Norman

“the owners”

**RE:** The food establishment located in Hinton, Alberta and municipally described as:  
Yukon Sausage, 120 Market 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 front-of-house dedicated hand sink is not supplied with cold running potable water, and the back-of-house dedicated hand sink is not operational.
- b. The lighting in the front walk-in cooler is not functional.
- c. The front walk-in cooler shelving is rusting.
- d. Floor coverings are missing from the dishwashing area all the way to the sausage room, and the floor surface in the front walk-in cooler is in disrepair. The area consists of rough concrete and glue remaining from the removal of previous floor covering.
- e. The wallboard adjacent to the stainless steel meat preparation table located in the dishwashing area is not installed to cover the entire wall at this area, and the wall behind the three-compartment sink is damaged and lifting.
- f. Areas and equipment throughout the premises are in poor condition of sanitation and maintenance. Various surfaces including ceiling, flooring, food storage cabinets, coolers, shelving, and food processing equipment have visible buildup of dirt and grease.
- g. The threshold at the back walk-in cooler door frame is damaged.
- h. The weatherstripping for the back walk-in cooler door is worn and the condensate drainpipe is leaking, causing water accumulation on the floor.
- i. The ceiling from the dishwashing area all the way to the sausage room is water-damaged, and some ceiling tiles are missing.
- j. The ceiling in the staff washroom is water-damaged, and a large section of the ceiling drywall is missing.
- k. The floor surface in the staff washroom is in disrepair.
- l. The double door standing cooler is not functional
- m. No written sanitation program is available.
- n. Monthly pest control records are not maintained onsite.
- o. An electrical switch located in the hallway is missing a plate cover.

**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 front-of-house dedicated hand sink is not supplied with cold running potable water, and the back-of-house dedicated hand sink is not operational, which is in violation of **Section 17(1)(e) of the food Regulation, AR 31/2006** that states handwashing stations that are adequate in number and situated so as to ensure convenient access by all food handlers, and **Section 17(1)(f)(i) of the Food Regulation, AR 31/2006** that states “an operator must ensure that the commercial food establishment is supplied with hot and cold running water that is safe for human consumption”, and **Section 30(4) of the Food Regulation, AR 31/2006** which states that hand sinks must be maintained and supplied.
- b. The lighting in the front walk-in cooler is not functional, which is in violation of **Section 17(1)(f)(iii) of the Food Regulation, AR 31/2006**, which states “a food establishment must be equipped with lighting that is adequate to enable the sanitary operation and maintenance of the food handling areas”.
- c. The front walk-in cooler shelving is rusting, which is in violation of **Section 28(3) of the Food Regulation, AR 31/2006**, which states that all equipment 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.
- d. Floor coverings are missing from the dishwashing area all the way to the sausage room, and the floor surface in the front walk-in cooler is in disrepair. The area consists of rough concrete and glue remaining from the removal of previous floor covering. This is in contravention of **Section 17(1) of the Food Regulation, AR 31/2006**, which states “an operator must ensure that a food establishment (a) is of sound construction and in a good state of repair, (b) is designed to facilitate effective cleaning and sanitizing of the food establishment, equipment, utensils, and surfaces with which food comes into contact, and (c) is designed to ensure the safe and sanitary handling of food”; and **Section 19(b) of the Food Regulation, AR 31/2006** which states that a person must only operate a commercial food establishment if it is constructed and maintained in accordance with the approved plan.
- e. The wallboard adjacent to the stainless steel meat preparation table located in the dishwashing area is not installed to cover the entire wall at this area, and the wall behind the three-compartment sink is damaged and lifting, which violates **Section 17(1) of the Food Regulation, AR 31/2006** that states “an operator must ensure that a food establishment (a) is of sound construction and in a good state of repair, (b) is designed to facilitate effective cleaning and sanitizing of the food establishment, equipment, utensils, and surfaces with which food comes into contact, and (c) is designed to ensure the safe and sanitary handling of food”; and **Section 19(b) of the Food Regulation, AR 31/2006** which states that a person must only operate a commercial food establishment if it is constructed and maintained in accordance with the approved plan.
- f. Areas and equipment throughout the premises are in poor condition of sanitation and maintenance. Various surfaces including ceiling, flooring, food storage cabinets, coolers, shelving, and food processing equipment have visible buildup of dirt and grease. This is in violation of **Section 28(2) of the Food Regulation, AR 31/2006**, which states “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 threshold at the back walk-in cooler door frame is damaged, which is in contravention of **Section 17(1) of the Food Regulation, AR 31/2006**, which states “an operator must ensure

that a food establishment **(a)** is of sound construction and in a good state of repair, **(b)** is designed to facilitate effective cleaning and sanitizing of the food establishment, equipment, utensils, and surfaces with which food comes into contact, and **(c)** is designed to ensure the safe and sanitary handling of food"; and **Section 19(b) of the Food Regulation, AR 31/2006** which states that a person must only operate a commercial food establishment if it is constructed and maintained in accordance with the approved plan.

- h. The weatherstripping for the back walk-in cooler door is worn, and the condensate drainpipe is leaking, causing water accumulation on the floor. This is a violation of **Section 28(3) of the Food Regulation, AR 31/2006**, which states that "all equipment 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".
- i. The ceiling from the dishwashing area all the way to the sausage room is water-damaged, and some ceiling tiles are missing. This violates **Section 17(1) of the Food Regulation, AR 31/2006**, which states "an operator must ensure that a food establishment **(a)** is of sound construction and in a good state of repair, **(b)** is designed to facilitate effective cleaning and sanitizing of the food establishment, equipment, utensils, and surfaces with which food comes into contact, and **(c)** is designed to ensure the safe and sanitary handling of food"; and **Section 19(b) of the Food Regulation, AR 31/2006** which states that a person must only operate a commercial food establishment if it is constructed and maintained in accordance with the approved plan.
- j. The ceiling in the staff washroom is water-damaged, and a large section of the ceiling drywall is missing. This is in violation of **Section 17(1)(a) of the Food Regulation, AR 31/2006**, which states "an operator must ensure that a food establishment is of sound construction and in a good state of repair".
- k. The floor surface in the staff washroom is in disrepair, which is in contravention of **Section 17(1)(a) of the Food Regulation, AR 31/2006** states that "an operator must ensure that a food establishment is of sound construction and in a good state of repair".
- l. The double door standing cooler is not functional, which is a violation of **Section 28(3) of the Food Regulation, AR 31/2006**, which states "all equipment in a food establishment must be kept in good working order".
- m. No written sanitation program is available, which violates **Section 29 of the Food Regulation, AR 31/2006** that states a commercial food establishment must have written procedures to ensure its safe and sanitary operation and maintenance.
- n. Monthly pest control records are not maintained onsite. This is in contravention of **Section 21(2) of the Food Regulation, AR 31/2006** which states that a written record of all pest control measures used in a food establishment must be maintained.
- o. An electrical switch located in the hallway is missing a plate cover, which is in contravention of **Section 17(1)(a) of the Food Regulation, AR 31/2006** that requires an operator to ensure that a food establishment is of sound construction and in a good state of repair.

NOW THEREFORE, I hereby **ORDER** and **DIRECT**:

1. That the Owners immediately undertake and diligently pursue the completion of the following work in and about the above noted premises, namely:
  - a. Provide cold and hot running potable water to the dedicated hand sinks and ensure the hand sinks are suitably repaired, operating properly, and install paper towel and soap dispensers where missing.

- b. Repair the lighting fixture in the front walk-in cooler and ensure the lighting level is adequate to enable sanitary operation and maintenance.
  - c. Resurface, repaint, or replace the front walk-in cooler shelving that is rusting, and ensure it is kept cleanable and in good working order.
  - d. Install durable, smooth, non-absorbent to moisture, and easy to clean floor coverings from the dishwashing area all the way to the sausage room, and repair the floor surface in the front walk-in cooler to ensure it is smooth, non-absorbent, and easy to clean.
  - e. Install wallboard adjacent to the stainless steel meat preparation table in the dishwashing area so that it covers the entire wall, and repair the damaged and lifting wall behind the three-compartment sink.
  - f. Deep clean and sanitize all areas and equipment throughout the premises, including ceilings, floors, food storage cabinets, coolers, shelving, and food processing equipment.
  - g. Repair or replace the damaged threshold at the back walk-in cooler door frame.
  - h. Install proper weatherstripping on the back walk-in cooler door.
  - i. Repair the leaking condensate drainpipe in the back walk-in cooler.
  - j. Replace all water-damaged ceiling from the dishwashing area all the way to the sausage room, replace any missing tiles, and ensure the new ceilings are durable, smooth, non-absorbent to moisture, and easy to clean.
  - k. Replace the water-damaged ceiling and reinstall a new ceiling in the staff washroom, and ensure the new ceiling is durable, smooth, non-absorbent to moisture, and easy to clean.
  - l. Repair the flooring in the staff washroom and ensure it is durable, smooth, non-absorbent to moisture, and easy to clean.
  - m. Ensure the double door standing cooler is either maintained in good working condition or removed from the facility.
  - n. Establish and implement a written sanitation program. The sanitation program must include the cleaning and sanitizing requirements for the food establishment and for all equipment and utensils, as well as a list of all cleaning and sanitizing agents.
  - o. Ensure monthly pest control measures are recorded and kept onsite for review.
  - p. Install a proper cover plate on the electrical switch located in the hallway.
2. The work referred to in paragraph 1 (a) (i) shall be completed by December 22, 2025.
3. The work referred to in paragraph 1 (b), (c), (f), (h), (m), (n), (o), and (p) shall be completed by January 12, 2026.
4. The work referred to in paragraph 1 (d), (e), (g), (j), (k), and (l) shall be completed by March 31, 2026.

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 Hinton, Alberta, December 19, 2025.

## 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>.

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**Copies of standards are available by visiting:** <https://www.alberta.ca/health-standards-and-guidelines.aspx>

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