

ORDER OF AN EXECUTIVE OFFICER NOTICE OF CLOSURE

To: 2022517 ALBERTA LTD.
And
Waqas Akhtar
And
Pervaiz Akhtar
And
Shafqat Hussain

“the Owner”

RE: The food establishment located in Pincher Creek, Alberta and municipally described as:
A1 Pizza

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. Facility is maintained in a grossly unsanitary condition, including but not limited to a significant buildup of grease noted on the ceiling above the pizza oven.
- b. Broken and water damaged ceiling tiles noted in the food handling areas.
- c. A chest freezer was found in disrepair and filled with garbage.
- d. Dry storage area shelving is very dirty and in a state of disrepair.
- e. Shelving in walk-in cooler is very dirty and in a state of disrepair.
- f. Pizza oven does not have sufficient ventilation to adequately remove grease laden vapor.
- g. Several light covers in food preparation areas are broken or falling off.
- h. Pizza preparation cooler internal temperature was between 12.4°C - 14.6°C.
- i. Food was held in pizza preparation cooler for extended period of time at improper temperatures, making the food unfit for human consumption.
- j. Several floor tiles and wall tiles throughout the facility were broken or missing.
- k. Door handle on walk-in cooler is missing.
- l. Insect screen on door is damaged.
- m. There were no staff on shift with a certified food sanitation training certificate.
- n. Written cleaning and sanitation program is not sufficient.
- o. A very large amount of garbage and general clutter has accumulated near the back door which can be harbouring pests.

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. Facility is maintained in a gross unsanitary condition which is in contravention of section Facility 28(2) of the Alberta Food Regulation (AR 31/2006), 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. Broken and water damaged ceiling tiles noted in the food handling areas, which is in contravention of section 17(1) of the Alberta Food Regulation (AR 31/2006), which states that: “An operator must ensure that, before operation of the commercial food establishment commences, the commercial food establishment is of sound construction and in a good state of repair”.
- c. A chest freezer was found in disrepair and filled with garbage, which is in contravention of section 21(1) of the Alberta Food Regulation (AR 31/2006) which states that: “The commercial food establishment and any surrounding area, premises or facilities supporting the commercial food establishment must be kept free of pests and of conditions that lead to the harboring or breeding of pests”.
- d. Dry storage area shelving is very dirty and in a state of disrepair which is in contravention of section 28(3)(a) and (b) of the Alberta Food Regulation (AR 31/2006) which states that: “All equipment and utensils in a commercial 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”.
- e. Shelving in walk-in cooler is very dirty and in a state of disrepair which is in contravention of section 28(3)(a) and (b) of the Alberta Food Regulation (AR 31/2006) which states that: “All equipment and utensils in a commercial 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”.
- f. Pizza oven does not have sufficient ventilation to adequately remove grease laden vapor, which is in contravention of section 17(1)(f)(iv) of the Alberta Food Regulation (AR 31/2006) which states that: “An operator must ensure that, before operation of the commercial food establishment commences, the commercial food establishment is equipped with a properly operating means of providing ventilation to food handling areas that are subject to the generation or accumulation of odours, fumes, steam, vapours, smoke or excessive heat”.
- g. Several light covers in food preparation areas are broken or falling off, which is in contravention of section 17(1)(a) of the Alberta Food Regulation (AR 31/2006) which states that: “An operator must ensure that, before operation of the commercial food establishment commences, the commercial food establishment is of sound construction and in a good state of repair”.
- h. Pizza preparation cooler internal temperature was between 12.4°C - 14.6°C, which is in contravention of section 25(1) of the Alberta Food Regulation (AR 31/2006) which states that: “All high-risk food must be stored, displayed and transported at a temperature of not more than 4°C or such higher temperature”.
- i. Food was held in pizza preparation cooler for extended period of time at improper temperatures, making the food unfit for human consumption, which is in contravention of section 23(2) of the Alberta Food Regulation (AR 31/2006) which states that: “Subject to any procedure involved in disposing of it that is otherwise in accordance with the law, food

that has become contaminated or otherwise unfit for human consumption must not be served, offered for sale, processed, packaged, displayed or stored for human consumption”.

- j. Several floor tiles and wall tiles through the facility were broken or missing which is in contravention of section 17(1)(a) of the Alberta Food Regulation (AR 31/2006) which states that: “An operator must ensure that, before operation of the commercial food establishment commences, the commercial food establishment is of sound construction and in a good state of repair”.
- k. Door handle on walk-in cooler is missing which is in contravention of section 28(3)(a) of the Alberta Food Regulation (AR 31/2006) which states that: “All equipment and utensils in a commercial food establishment must be kept in good working order and condition”.
- l. Insect screen on exterior door is damaged which is in contravention of section 21(1) of the Alberta Food Regulation (AR 31/2006) which states that: “The commercial food establishment and any surrounding area, premises or facilities supporting the commercial food establishment must be kept free of pests and of conditions that lead to the harbouring or breeding of pests”.
- m. There were no staff on shift with a certified food sanitation training certificate which is in contravention of section 31(1) of the Alberta Food Regulation (AR 31/2006), which states that: “A person operating a commercial food establishment must, at any time when there are 5 or fewer food handlers working on the premises, ensure that at least one individual who has care and control of the commercial food establishment holds a certificate issued by the Minister confirming that individual’s successful completion of a food sanitation and hygiene training program or a document that the Minister considers equivalent to such a certificate”.
- n. Written cleaning and sanitation program is not sufficient, which is in contravention of section 29(1) of the Alberta Food Regulation (AR 31/2006) which states that: “A commercial food establishment must have written procedures designed to ensure its safe and sanitary operation and maintenance”.
- o. A very large amount of garbage and general clutter has accumulated near the back door which can be harbouring pests t which is in contravention of section 21(1) of the Alberta Food Regulation (AR 31/2006) which states that: “The commercial food establishment and any surrounding area, premises or facilities supporting the commercial food establishment must be kept free of pests and of conditions that lead to the harbouring or breeding of pests”.

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 entire facility is thoroughly cleaned and sanitized.
 - b. Repair and replace all broken and water damaged ceiling tiles. Ceiling tiles that are dirty must be cleaned.

- c. The freezer in disrepair and garbage contained within must be removed from facility.
 - d. All dry storage area shelving must be cleaned and sanitized. Any shelving that is damaged or has paint chipping must be repaired and repainted or resurfaced to make them smooth, impervious to moisture and cleanable.
 - e. Shelving in walk-in cooler must be cleaned and sanitized. Any rusting or damaged shelving units must be replaced.
 - f. Ceiling above pizza oven must be cleaned and sanitized. Any ceiling tiles in a state of disrepair must be replaced.
 - g. Ventilation above pizza oven must be cleaned and inspected by a professional company. If there are any deficiencies found, they must be repaired. A receipt must be forwarded to the office for verification of service.
 - h. All broken and falling down light covers must be properly replaced. All dirty light covers must be cleaned.
 - i. Pizza preparation cooler must be repaired so a temperature of 4°C or less can be maintained.
 - j. All food in the pizza preparation cooler held at improper temperatures must be discarded.
 - k. All broken and missing floor and wall tiles must be replaced.
 - l. Door handle on walk-in cooler must be replaced.
 - m. Insect screen on exterior door must be replaced.
 - n. One staff member must be on duty at all times who holds a certificate in an approved food safety and sanitation course.
 - o. An appropriate cleaning and sanitation program must be developed and implemented.
 - p. All garbage near back door must be removed from facility. All clutter from back door and back storage room must be organized. Everything in the back storage area must be stored off the floor to allow for proper sanitation.
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 Pincher Creek, Alberta, February 1, 2018.

Confirmation of a verbal order issued to Sheraz Akhtar and Waqas Akhtar on February 1, 2018

Mike Swystun, CPHI(C)
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, Telus Plaza North Tower
10025 Jasper Avenue NW
Edmonton, Alberta, T5J 1S6
Phone: 780-222-5186
Fax: 780-422-0914
Email: HealthAppealBoard@gov.ab.ca
Website: <http://www.health.alberta.ca/about/PHAB.html>

A Notice of Appeal form may be obtained by contacting Alberta Health Services at 780-342-0122 or by contacting the Public Health Appeal Board.

Health Legislation, Regulations and Standards

Electronic versions of the Public Health Act and Regulations are available at the Alberta Queen's Printer Bookstore 10611 - 98 Avenue, Main Floor, Park Plaza, Edmonton, Alberta, T5K 2P7 or www.qp.gov.ab.ca.

Health Legislation and regulations are available for purchase. Please contact Alberta Queen's Printer Bookstore 10611 - 98 Avenue, Main Floor, Park Plaza, Edmonton, Alberta, T5K 2P7 or www.qp.gov.ab.ca.

Copies of standards are available by contacting the Health Protection Branch of Alberta Health at 780-427-4518 or by visiting: www.health.alberta.ca/about/health-legislation.html

Pincher Creek Hospital - Environmental Public Health

1222 Bev McLachlin Drive, Pincher Creek, Alberta, T0K 1W0

www.albertahealthservices.ca/eph.asp