Alberta Health Services

Environmental Public Health

ORDER OF AN EXECUTIVE OFFICER

To: **1292398 Alberta Ltd.**
"the Owner"
&
Ken Schmidt
"the Owner"

RE: The food establishment located in Coaldale, Alberta and municipally described as: **Franco's Restaurant - Coaldale Inn** 913 19A 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 bar dishwasher was not adequately sanitizing glassware with the final rinse measuring 0 ppm of chlorine.
b. Mouse droppings were observed in the back storage area behind the bar, including on the floor of the liquor storage room and on shelving units. Multiple deceased mice were present in traps located behind the bar and near the kitchen dishwasher.
c. The back door in the bar area had a gap that could allow pest entry.
d. Both prep table cutting boards showed signs of excessive wear and were no longer smooth and easily cleanable.
e. The exhaust hood filters had a build-up of grease, which allowed grease to drip from the canopy onto food and good surfaces.
f. A build-up of grease, grime, and food debris was observed throughout the facility, including beneath the grill area and prep tables, on equipment storage shelving, on walls, and in the dry storage room.
g. An employee handling raw chicken wings removed their gloves and continued with other tasks without washing their hands.
h. The fire suppression system and exhaust hood are overdue for professional maintenance.

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 bar dishwasher was not adequately sanitizing glassware with the final rinse measuring 0 ppm of chlorine. This is in contravention of *section 28(2)(3)* of the *Food Regulation,* which states that "A commercial food establishment, all equipment and utensils in it and all surfaces in it which food comes into contact must be maintained in a sanitary condition and, without limiting the forgoing, must be washed and sanitized in a manner that removes contamination. 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."

b. Mouse droppings were observed in the back storage area behind the bar, including on the floor of the liquor storage room and on shelving units. Multiple deceased mice were present in traps located behind the bar and near the kitchen dishwasher. This is in contravention of *section 21(1)* of the *Food Regulation*, which states that "a commercial food establishment must be kept free of pests and of conditions that lead to the harbouring or breeding of pests".
c. The back door in the bar area had a gap that could allow pest entry. This is in contravention of *section 21(1*) of the *Food Regulation*, which states that "a commercial food establishment must be kept free of pests and of conditions that lead to the harbouring or breeding of pests".
d. Both prep table cutting boards showed signs of excessive wear and were no longer smooth and easily cleanable. This is in contravention of *section 28(3)* of the *Food Regulation*, which states that "All equipment and utensils in a commercial food establishment must be (a) kept in good working order and condition, and (b) maintained in a manner that ensures the safe and sanitary handling of food."
e. The exhaust hood filters had a build-up of grease and must be cleaned. This is in contravention of *section 28(3)* of the *Food Regulation,* which states that "All equipment and utensils in a commercial food establishment must be (a) kept in good working order and condition, and (b) maintained in a manner that ensures the safe and sanitary handling of food."
f. A build-up of grease, grime, and food debris was observed throughout the facility, including beneath the grill area and prep tables, on equipment storage shelving, on walls, and in the dry storage room. This contravenes *section 28(2)* of the *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".
g. An employee handling raw chicken wings removed their gloves and continued with other tasks without washing their hands. This is in contravention of *section 24* of the *Food Regulation*, which states that "All food handling in a commercial food establishment must be done in a manner that makes the food safe to eat".
h. The fire suppression system and exhaust hood are overdue for professional maintenance. This is in contravention of *section 17(1)(f)(iv)* of the *Food Regulation,* 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."

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. Have the dishwasher serviced to ensure there is a measurable sanitizer concentration of 100 ppm chlorine in the final rinse.
    b. Clean and remove all rodents and droppings from the facility. Clean and sanitize all equipment and surfaces in contact with rodent droppings. Appropriate precautions must be taken during cleanup to prevent exposure to hantavirus.

c. Investigate all exterior entry points and ensure doors and other openings are properly sealed to prevent the entrance of pests.
d. Resurface or replace the prep table cutting boards.
e. Clean the exhaust hood filters and canopy.
f. Thoroughly and extensively clean all food handling and storage areas of the food establishment. This includes all kitchen surfaces, walls, flooring, counters, shelving, and cutting surfaces.
g. Ensure cleaning schedules and processes are reviewed and updated. All staff must have adequate training to ensure awareness of proper cleaning and sanitation practices.
h. Review proper glove use procedures and hand washing with all staff. In addition to required staff completing and certified in approved food safety training, we recommend all staff have, at minimum, the Alberta Food Safety Basics training.
i. Have the fire suppression system and exhaust hood professionally serviced by qualified technicians and provide the reports to the inspector.

2. The work referred to in paragraph 1 a. through g. shall be completed by November 5, 2026. The work referred to in paragraph 1 h. shall be completed by November 30, 2026.

The above conditions were noted at the time of the 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 Lethbridge, Alberta, October 30, 2026

Confirmation of a verbal order issued to Kim Kirk on October 29, 2026.

Executive Officer
Alberta Health Services

If you have any questions regarding the order, contact Environmental Public Health at 1-833-476-4743 or https://www.albertahealthservices.ca/eph/eph.aspx

You have the right to appeal

A person who is directly affected by a 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.

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

Template revised June 2, 2026