

ORDER OF AN EXECUTIVE OFFICER NOTICE OF CLOSURE

To: 1229111 Alberta Ltd; Weifeng Jiang
"the Owner"

RE: The food establishment located in Brooks, Alberta and municipally described as:
Royal City Motor Inn, 352 6 Street E

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. Mouse poison pellets are scattered in corners of the dry food and food packaging storage room, back storage room and hand sink room creating unnecessary risk of contamination. Paint supplies are left next to the one compartment sink in the kitchen.
- b. Kitchen prep table, counter and meat cutting block is left dirty from previous days use. The prep table cutting board is dirty and the underside is stained with mold. Food slicer is left dirty covered in debris. Microwave is dirty.
- c. Raw meat, fish batter, frozen fish and garlic sauce is stored uncovered and unprotected. Canned food such as tomato sauce and olives are left in opened cans.
- d. A dining table and two chairs are set up in the kitchen beside the dishwasher with evidence that it is used for eating.
- e. Paint is chipping on the floor tiles in the dry storage room. Tiles are missing and cracked in front of the oven / fryers / wok and in the hand sink room. Wall between chemical storage room and hallway is water damaged, rotting and growing fungus.
- f. Fumehood has not been professionally cleaned and serviced in over a year.
- g. A written sanitation plan is not in place or being followed. The following areas require cleaning and sanitation: a dirty rag and half avocado left in the clean dish area; the one compartment sink, hand sink and tap handles coated with grime; the paper towel dispenser that is left open and accumulating debris; grease and food debris accumulating under food equipment, corners of floors, counter surfaces and walk-in-cooler storage racks, walls and floor.
- h. Back door into the kitchen has gaps underneath and on the side of the door. Pest control records are not available.

- i. Shredded cheese is left in the prep table, not refrigerated, and measured 12°C. Gravy is left out on the prep table and measured 12.9°C. Cooked bacon is left out at room temperature above the grill.
- j. The mixing bowl of the mixer is rusted. The chest freezer lid is in disrepair, exposing insulation.
- k. Garbage can next to the hand sink is overflowing and not lined with a garbage bag. Food wrappers are left in the prep table waste holder.

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. Mouse poison pellets are scattered in corners of the dry food and food packaging storage room, back storage room and hand sink room creating unnecessary risk of contamination. Paint supplies are left next to the one compartment sink in the kitchen. This contravenes section 20(2) of the Food Regulation 31/2006 which states: All chemicals, cleansers and other similar agents associated with or required for the operation or maintenance of the food areas must be stored in such a manner as to prevent the contamination of any food or food area.
- b. Kitchen prep table, counter and meat cutting block is left dirty from previous days use. The prep table cutting board is dirty and the underside is stained with mold. Food slicer is left dirty covered in debris. Microwave is dirty. This contravenes section 28(2) of the Food Regulation 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.
- c. Raw meat, fish batter, frozen fish and garlic sauce is stored uncovered and unprotected. Canned food such as tomato sauce and olives are left in opened cans. This contravenes section 23(1) of the Food Regulation 31/2006 which states: All food used or to be used in a commercial food establishment must be protected from contamination.
- d. A dining table and two chairs are set up in the kitchen beside the dishwasher with evidence that it is used for eating. This contravenes section 17(1)(d) of the Food Regulation 31/2006 which states: An operator must ensure that, before operation of the commercial food establishment commences, the commercial food establishment has all its food handling areas separated from living quarters and from other areas where activities are carried out that are incompatible with the safe and sanitary handling of food.
- e. Paint is chipping on the floor tiles in the dry storage room. Tiles are missing and cracked in front of the oven / fryers / wok and in the hand sink room. Wall between chemical storage room and hallway is water damaged, rotting and growing fungus. This contravenes section 17(1) & 19 of the Food Regulation 31/2006 which states: An operator must ensure that, before operation of the commercial food establishment commences, the commercial food establishment is of sound condition and in a good state of repair AND a person must not operate a commercial food establishment unless it is constructed and maintained in accordance with that approval.

- f. Fumehood has not been professionally cleaned and serviced in over a year. This contravenes section 17(1)(f)(iv) of the Food Regulation 31/2006 which states: 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. A written sanitation plan is not in place or being followed. The following areas require cleaning and sanitation: a dirty rag and half avocado left in the clean dish area; the one compartment sink, hand sink and tap handles coated with grime; the paper towel dispenser that is left open and accumulating debris; grease and food debris accumulating under food equipment, corners of floors, counter surfaces and walk-in-cooler storage racks, walls and floor. This contravenes sections 28(2) & 29 of the Food Regulation 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; AND a commercial food establishment must have written procedures designed to ensure its safe and sanitary operation and maintenance.
- h. Back door into the kitchen has gaps underneath and on the side of the door. Pest control records are not available. This contravenes sections 17(2) and 21(2) of the Food Regulation 31/2006 which states: The operator must ensure that the commercial establishment is constructed to control entry of pests; AND a written record of all pest control measures used in the commercial food establishment and surrounding area, premises and facilities referred to in subsections (1) and (1.1.) must be maintained.
- i. Shredded cheese is left in the prep table, not refrigerated, and measured 12°C. Gravy is left out on the prep table and measured 12.9°C. Cooked bacon is left out at room temperature above the grill. This contravenes section 25(1) of the Food Regulation which states: All high-risk food must be stored, displayed and transported at a temperature of not more than 4°C or such higher temperature.
- j. The mixing bowl of the mixer is rusted. The chest freezer lid is in disrepair, exposing insulation. This contravenes section 28(3) of the Food Regulation 31/2006 which states: 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.
- k. Garbage can next to the hand sink is overflowing and not lined with a garbage bag. Food wrappers are left in the prep table waste holder. This contravenes section 28(1) of the Food Regulation 31/2006 which states: A commercial food establishment must have all the facilities, equipment and utensils that are necessary to ensure its safe operation and maintenance.

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. Replace mouse poison with traps and thoroughly clean and sanitize the rooms that contained poison. Discard any items that may have come in contact with the floor and/or the poison. Remove paint supplies from kitchen.
 - b. Ensure all food equipment and food contact surfaces are cleaned and sanitized in a manner that removes contamination throughout and at the end of the day.
 - c. Ensure all food is stored in food-grade containers, covered and protected from contamination.
 - d. Eating must not occur in the kitchen.
 - e. Scrape paint off floor tiles. Replace cracked and missing tiles. Remove water damaged drywall and wall structure. Replace with clean dry material and refinish wall.
 - f. Ensure fumehood is serviced and maintained by a professional cleaning company to remove grease accumulation.
 - g. Clean and sanitize all the mentioned areas and ensure a written cleaning schedule is in place and consistently followed.
 - h. Ensure a good seal under and along the sides of the exterior door. Maintain a written pest control plan that includes the food establishment and connected premises and surrounding areas.
 - i. Ensure high-risk foods are maintained at a temperature of less than 4°C or greater than 60°C at all times.
 - j. Discard rusted mixing bowl and repair or replace chest freezer.
 - k. Garbage must be contained and removed from the kitchen every day.
3. The Owner successfully completes a food sanitation and hygiene program that meets section 31 of the Food Regulation before reopening the Food Establishment.
4. 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 Brooks, Alberta, February 26, 2021

Confirmation of a verbal order issued to Weifeng Jiang on February 25, 2021.

Evelien Meyer, 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, 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 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: <https://www.alberta.ca/health-standards-and-guidelines.aspx>

Template revised Feb 20, 2020