

ORDER OF AN EXECUTIVE OFFICER NOTICE OF CLOSURE

To: **Southern Community Food Security Society**
“the Owner”

&

Betty Loder
“the Owner”

RE: The food establishment located in Raymond, Alberta and municipally described as:
Southern Community Food Security Society, 4 - 257 Railway 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. A pallet of eggs consisting of approximately 44 boxes, each containing 15 cartons of one dozen eggs, was held without proper refrigeration. Additionally, there was one box of eggs and one carton of eggs on the shelf of the publicly accessible food pantry. The eggs were procured from the Lethbridge Food Bank the previous day, loaded into a non-refrigerated vehicle, and then held without proper temperature control for greater than 24 hours.
- b. There were 10 cases of Good Grow Toddler Formula with an expiration date of 2026 MA 09.
- c. Severely dented cans, canned foods that had the labelled removed or were not properly labelled, and canned foods labelled Family Canning: Not for Sale were found on the storage shelf.
- d. The food establishment was overcrowded and disorganized. Incompatible storage practices were observed with food items stored in close proximity to non-food related items. It was difficult to properly inspect the food establishment due to the volume of material and the disorganization of the storage area.
- e. Access to the handwash sink was blocked by metal shelving and by the disorganization and collection of items, which impeded access to handwashing for food handlers.

- f. Access to the equipment washing sink was blocked by metal shelving and by the disorganization and collection of items, which impeded access to equipment washing sinks by food handlers.
- g. The food storage area was very dark, as there was inadequate lighting in the food area.
- h. Evidence of mouse droppings noted in the food area.
- i. The overhead door was open, allowing pest access to the facility. Additionally, there were three cats who were in the food establishment at various times during the inspection.

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. A pallet of eggs consisting of approximately 44 boxes, each containing 15 cartons of one dozen eggs, was held without proper refrigeration. Additionally, there was one box of eggs and one carton of eggs on the shelf of the publicly accessible food pantry. The eggs were procured from the Lethbridge Food Bank the previous day, loaded into a non-refrigerated vehicle, and then held without proper temperature control for greater than 24 hours. This is in contravention of section 25(3) of the Food Regulation with states: *... whole raw shell eggs, which must be stored, displayed, packaged or transported at a temperature not exceeding 7°C or such other temperature as an executive officer stipulates under subsection (4).*
- b. There were 10 cases of Good Grow Toddler Formula with an expiration date of 2026 MA 09. This is in contravention of section 23(2) of the Food Regulation with states: *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.*
- c. Severely dented cans, canned foods that had the labelled removed or not properly labelled, and canned foods labelled Family Canning: Not for Sale were found on the storage shelf. This is in contravention of section 23(2) of the Food Regulation with states: *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.*
- d. The food establishment was overcrowded and disorganized. Incompatible storage practices were observed with food items stored in close proximity to non-food related items. It was difficult to properly inspect the food establishment due to the volume of material and the disorganization of the storage area. This is in contravention of section 28(2) of the Food Regulation with 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.*

- e. Access to the handwash sink was blocked by metal shelving and by the disorganization and collection of items, which impeded access to handwashing for food handlers. This is in contravention of section 17(1)(e) of the Food Regulation with states: *An operator must ensure that, before operation of the commercial food establishment commences, the commercial food establishment has handwashing stations that are adequate in number and situated so as to ensure convenient access by all food handlers.*
- f. Access to the equipment washing sink was blocked by metal shelving and by the disorganization and collection of items, which impeded access to equipment washing sinks by food handlers. This is in contravention of section 17(1)(b)(c) of the Food Regulation with states: *An operator must ensure that, before operation of the commercial food establishment commences, the commercial food establishment is designed so as to facilitate the effective cleaning and sanitizing of it and of all equipment, utensils and surfaces with which food comes into contact in it, is designed so as to ensure the safe and sanitary handling of food in it.*
- g. The food storage area was very dark, as there was inadequate lighting in the food area. This is in contravention of section 17(1)(f)(iii) of the Food Regulation with states: *An operator must ensure that, before operation of the commercial food establishment commences, is equipped with lighting that is adequate in intensity to enable the sanitary operation and maintenance of the food handling areas.*
- h. Evidence of mouse droppings noted in the food area. This is in contravention of section 21(1) of the Food Regulation with states: *Subject to subsection (1.1), a commercial food establishment must be kept free of pests and of conditions that lead to the harbouring or breeding of pests.*
- i. The overhead door was open, allowing pest access to the facility. Additionally, there were three cats who were in the food establishment at various times during the inspection. This is in contravention of section 21(1) of the Food Regulation with states: *Subject to subsection (1.1), a commercial food establishment must be kept free of pests and of conditions that lead to the harbouring or breeding of pests.* AND in contravention of section 32(2) of the Food Regulation with states: *Subject to subsections (3), (4) and (5), a live animal must not be permitted to enter or remain in a commercial food establishment.*

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. All 46 boxes of eggs must be destroyed and not be made available for human consumption. Operator must obtain a refrigerator unit capable of maintaining temperatures below 4 degrees Celsius for the storage of perishable food items.

- b. Discard and not be made available for human consumption all expired infant/toddler formula.
 - c. Discard and not be made available for human consumption all severely dented cans, where the packaging material has been compromised. Foods must be properly labelled and from an approved source.
 - d. The facility needs to be cleaned and organized. Ensure all food is stored at least 15 cm off the floor on shelving. The facility must be properly organized to allow for proper inspection, cleaning, and the prevention of cross contamination of food and food related items.
 - e. The hand wash sink must be accessible at all times to food handlers and must be stocked with proper provisions to allow for handwashing.
 - f. The sanitation sinks must be accessible at all times to food handlers to ensure the proper cleaning and sanitation of food contact surfaces.
 - g. Replace or install lighting to ensure all food areas are well lit to ensure proper inspection and cleaning.
 - h. Properly clean and sanitize all areas contaminated with mouse droppings in the facility.
 - i. Ensure the cats are removed and ensure vermin access points to the facility are blocked to prevent pest access, most notably, ensure all doors, including the overhead door remain closed when not in use.
 - j. Operator must develop and submit to this office to review a comprehensive food safety plan for this operation. The food safety plan must include, but is not limited to:
 - i. Practices and procedures for staff/volunteers to evaluate donated foods for acceptance.
 - ii. Proper temperature control and monitoring for all perishable food items. This must include details on how safe food temperatures will be maintained and monitored during shipping, receiving, and storage of perishable foods.
 - iii. Provisions for the shipping, receiving, and storage of non-perishable foods.
 - iv. Food safety practices for repackaging of food items.
 - v. An employee/volunteer illness response plan
 - vi. A sanitation plan, including cleaning frequencies, cleaning products and cleaning procedures.
 - vii. A pest management plan, including monitoring and response actions to pest activity.
 - viii. Food safety orientation, training and education practices for all food handlers, including volunteers.
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 Lethbridge, Alberta, August 14, 2026

Confirmation of a verbal order issued to Betty Loder on August 14, 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>.

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>

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Copy Town of Raymond

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www.ahs.ca/eph