

ORDER OF AN EXECUTIVE OFFICER

To: Santees Ltd.
Rajesh Bhaskar
"The Owner"

RE: The food establishment located in Edmonton, Alberta and municipally described as:
Joey's Restaurants
9238 Ellerslie Road SW
Edmonton, Alberta T6X 0K6

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 facility exhibited poor sanitation conditions in the food preparation areas, with a buildup of grease and food debris present on equipment, shelves, floors, walls, coolers, and freezers.
- b. Exterior surfaces of bulk food storage containers in the dry storage area were observed with a buildup of food debris and grime.
- c. Multiple scoops without handles were observed to be stored directly within dry foods such as rice and seasoning salt.
- d. Personal items such as a headphone storage case was observed to be stored in the food preparation area.
- e. A large piece of cardboard was observed to be used as a shelf-liner in the cabinet below the utility sink in the front food preparation area.
- f. No written pest control record was available.
- g. The flooring was in disrepair beneath the dishwasher.
- h. A hole in the wall was observed behind the dishwasher.
- i. The faucet at the dishwashing sink in the dishwashing area was observed to be leaking.
- j. The exterior surface of the spice cabinet located across from the grill line was in disrepair.

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 facility exhibited poor sanitation conditions in the food preparation areas, with a buildup of grease and food debris present on equipment, shelves, floors, walls, coolers, and freezers, which is in contravention 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.

- b. Exterior surfaces of bulk food storage containers in the dry storage area were observed with a buildup of food debris and grime, which is in contravention 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.
- c. Multiple scoops without handles were observed to be stored directly within dry foods such as rice and seasoning salt, which is in contravention of **Section 23(1)(a) of the Food Regulation, AR 31/2006** which states all food used or to be used in a commercial food establishment must be protected from contamination.
- d. Personal items such as a headphone storage case was observed to be stored in the food preparation area, which is in contravention of **Section 20(1) of the Food Regulation, AR 31/2006** which states all articles and materials in a commercial food establishment that are not associated with or required for the operation or maintenance of the food areas must be stored separately from the food and the food areas and in a manner that contaminates neither.
- e. No written pest control record was available, which is in contravention of **Section 21(2) of the Food Regulation, AR 31/2006** which states 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.
- f. A large piece of cardboard was observed to be used as a shelf liner in the cabinet below the utility sink in the front food preparation area, which is in contravention of **Section 18(a) of the Food Regulation, AR 31/2006** which states an operator must ensure that all equipment and utensils used in the commercial food establishment and all surfaces in it with which food comes into contact are entirely constructed or manufactured from materials that are suitable for their intended purpose, durable, easily cleanable and free from any undesirable substance.
- g. The flooring was in disrepair beneath the dishwasher, which is in contravention of **Section 17(1)(a) of the Food Regulation, AR 31/2006** which states 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. A hole in the wall was observed behind the dishwasher, which is in contravention of **Section 17(1)(a) of the Food Regulation, AR 31/2006** which states 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.
- i. The faucet at the dishwashing sink in the dishwashing area was observed to be leaking, which is contravention of **Section 28(3)(a) of the Food Regulation, AR 31/2006** which states that equipment and utensils in a commercial food establishment must be kept in good working order and condition.
- j. The exterior surface of the spice cabinet located across from the grill line is in disrepair, which is in contravention of **Section 18(a) of the Food Regulation, AR 31/2006** which states an operator must ensure that all equipment and utensils used in the commercial food establishment and all surfaces in it with which food comes into contact are entirely constructed or manufactured from materials that are suitable for their intended purpose, durable, easily cleanable and free from any undesirable substance.

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. Deep/thoroughly clean and sanitize the entire food premise including but not limited to: equipment, shelves, floors, walls, coolers and freezers.
 - b. Clean and sanitize exterior surfaces of bulk food storage containers in the dry storage area.
 - c. Remove scoops without handles from dry food products.
 - d. Remove personal items from food preparation areas.
 - e. Provide a written pest control record.
 - f. Remove the cardboard from the cabinet below the utility sink in the front food preparation area.
 - g. Repair the floor beneath the dishwasher to ensure it is easy to clean, and constructed of materials that are smooth, clean, and easily washable.
 - h. Repair the wall behind the dishwasher to ensure it is easy to clean, and constructed of materials that are smooth, clean, and easily washable.
 - i. Repair the leaking faucet at the dishwashing sink in the dishwashing area.
 - j. Repair the exterior surface of the spice cabinet located across from the grill line to ensure it is easy to clean, and constructed of materials that are smooth, clean, and easily washable.
2. The work referred to in paragraph 1 shall be completed by:
 - i. Items a. through f. by April 26, 2024.
 - ii. Items g. through j. shall be completed by May 15, 2024.

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 Edmonton, Alberta, April 24, 2024.

Confirmation of a verbal order issued to Rahul Bhaskar on April 24, 2024.

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 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>

Template revised October 13, 2022