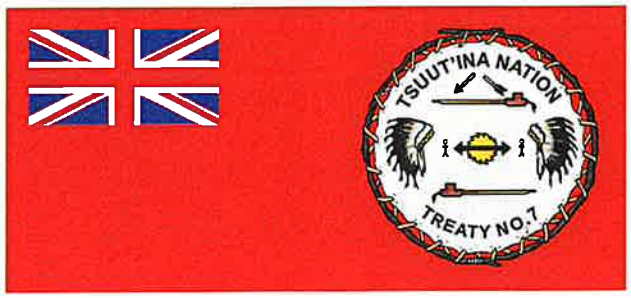
LAW



Taza Development Public Health Inspection Law

Under the guidance of Our Creator, and as a sovereign Nation; We, the Diná-tii of Tsúūt'ínà Nation, in the preservation and continuation of the Tsúut'ínà Diná-tii yina unique identity, customs, traditions, Gūnáhà and entities, and with respect to the special relationship to the Natural Law and resources of the land, in a continued relationship with all First Nations; Do ordain and establish this law in accordance with our inherent right to governance.

Naatò, Nìsk'aʔágùlàgà, nidinaàchòwí, diyí nànaánísʔiní k'àsónà diyí dátłʼìshí nànìsaàtłʼúní niihá nìhináʔò-hà tłaat'a Tsúut'ínà wúsà dinálò-kù, Naatò, Nìsk'aágùlàgí nahoghàyìníʔóná át'a: nihinìnishà, nihiyisnoʔí, mìsíla dàyaànoʔí, nihigunáhà ìsíla nìhinánaàʔò-hí, nìsk'a ùwa mits'i-hí. Tłaat'a diná-tii ìsíla nájùnáá ádànaàziní, diyí dátłʼìshí dik'asiloó niihá nìhináʔò-hà guásaàlá.

A Document to Ratify the L.PH.2611
Within the Tsuut'ina First Nation Lands.

Enacted on November 4, 2026 in Tsuut'ina Nation
Coming Into Force: November 4, 2026



Preamble

WHEREAS the Tsuut’ina Nation Head Chief and Minor Chiefs desire to make a Law governing the Taza Development Public Health Inspection on the Tsuut'ina Nation Reserve;

AND WHEREAS it is recognized that the inherent right of governance includes the right to govern in relation to matters that are internal to the community, and integral to the unique culture, identity, traditions, languages and institutions of the Tsuut'ina Nation;

AND WHEREAS it is considered to be necessary for the benefit, security and preservation of the Tsuut'ina Nation and culture;

AND WHEREAS Head Chief and Minor Chiefs have the authority to enact this Law pursuant to the Legislative Process Act;

NOW THEREFORE: Head Chief and Minor Chiefs hereby enact this Law pursuant to the Tsuut’ina Legislative Process.

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Part 1 - Interpretation and Administration

Name

1. This Law shall be cited as the *Taza Development Public Health Inspection Law.*

Purpose

2. The purpose of this Law is to provide the means to establish and enforce certain community and public health standards for properties within the Taza Development.

3. This Law is generally consistent with the following instruments that exempt designations by Tsuut'ina Nation Citizens for portions of the Tsuut'ina Nation No. 145 for economic development purposes, as endorsed by Tsuut'ina Nation Head Chief and Minor Chiefs:

   (a) Order-in-Council dated January 8, 1993; and

   (b) Ministerial Order dated May 20, 2015

   As have been amended from time to time.

Applicability

4. This Law applies to:

   (a) The review and approval of the physical layout and Food Handling procedures by employees in Commercial Food Establishments;

   (b) The review and approval of physical layout and Stallholder procedures for Farmers' Markets;

   (c) The review and approval of Mobile Food Establishments and Temporary Food Establishments, including those attending Special Events on the Lands;

   (d) The review of Food Establishments providing services for Community Organization Functions on the Lands;

   (e) The monitoring and inspection of properties to determine the presence of a Nuisance, and

   (f) To certain lands within the Tsuut'ina Nation Indian Reserve No. 145, which are legally described as follows:

      i. Lot 37, CLSR Plan 103721,

      ii. Lot 38, CLSR Plan 103678,

      iii. Lot 39, CLSR Plan 103679,

      iv. Lot 40, CLSR Plan 103718,

      v. Lot 41, CLSR Plan 103718,

      vi. Lot 65, CLSR Plan 107404, and

      vii. Lot 66, CLSR Plan 107404.

Application of Law

5. Where any provincial or federal standard or code is incorporated or referenced by this Law, such standard is adopted as a law of the Tsuut'ina Nation. In the event of a conflict or inconsistency between a provision of this Law and any incorporated code or external standard, this Law shall prevail, provided that where varying technical standards exist, the standard that provides the higher or stricter level of public health and safety protection shall govern.

6. If a Court of Competent Jurisdiction finds any section of the Tsuut'ina Nation Law invalid for any reason, the invalid Section or Subsection shall be severed from and not affect the remaining provisions of this Law.

Prohibitions

7. No Person shall fail to comply with any Order or notice issued by an Executive Officer.

8. No Person shall submit false or misleading information to an Executive Officer.

9. No Person shall interfere with or obstruct the entry of an Executive Officer acting in the administration or enforcement of this Law.

Exemptions

10. This Law shall not apply to Food Handling at any of the following:

    (a) A bake sale,

    (b) A restricted function,

    (c) A Potluck,

    (d) A private dwelling where Food is handed for consumption by the residents of the dwelling and their guests,

    (e) A vending machine that dispenses Pre-Packaged food,

    (f) A facility subject to licensing or inspection under the applicable Meat Inspection Legislation, including an Abattoir,

    (g) A facility registered with the Canadian Food Inspection Agency,

    (h) A business that provides customers with complimentary low risk Foods but is not otherwise engaged in Food Handling, or

    (i) Any other operation or event that is specified by the Tsuut'ina Nation in writing.

Definitions

11. In this Law, the following terms have the following meanings:

    (a) **"Abattoir"** means an abattoir within the meaning of the *Alberta Meat Inspection Regulation* (AR 42/2003), as amended or replaced from time to time,

    (b) **"Act"** means the *Alberta Public Health Act* or law of similar scope that may be passed by Head Chief and Minor Chiefs,

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(c) **"Appointed Authority"** means : (i) a designated department or division of the Tsuut'ina Nation; (ii) an entity which has, in accordance with a Band Council Resolution, entered into a servicing agreement or other contractual agreement with the Tsuut'ina Nation, in either case in which such Appointed Authority has been appointed to provide licensing, permitting, administration and other applicable services on behalf of the Tsuut'ina Nation and within the Lands; or (iii) the Tsuut'ina Development Authority, as applicable,

(d) **"Approved"** means a consent or approval given in writing,

(e) **"Approved Food Establishment"** means a Food Establishment in respect of which a Certificate of Approval has been issued by the Health Authority,

(f) **"Band Council Resolution"** means a resolution of the Head Chief and Minor Chiefs,

(g) **"Certificate of Approval"** means a certificate approving the operation of a Commercial Food Establishment or a Farmer's Market, issued or renewed by the Health Authority under this Law,

(h) **"Certificate of Approval Holder"** means a Person to whom a Certificate of Approval has been issued for its Food Establishment or Farmers' Market, as applicable,

(i) **"Commercial Caterer"** means any Person who prepares Food for the purpose of serving the Food at varying locations for monetary gain or value,

(j) **"Commercial Food Establishment"** means a Food Establishment that handles and prepares Food products for monetary gain or value,

(k) **"Community Organization"** means a non-profit organization, including but not limited to a community association, service club, multicultural association, church, school, sports team or recreational club,

(l) **"Community Organization Function"** means an occasional function open to the general public at which Food is provided for attendees by Volunteer Caterers, where the function is run by a Community Organization exclusively for the purpose of raising funds for the operation of the Community Organization or for another special or charitable purpose, including but not limited to community sports events, fall harvest suppers and wild game dinners, but does not include a Community Organization Function operated as part of a Special Event;

(m) **"Container"** means a receptacle or covering used to contain, cover, package or wrap Food,

(n) **"Contamination"** means foreign matter, including filth or a Pest; poisonous substances, disease-causing micro-organisms or parasites, or toxins; or any substance that might render Food unsafe for human consumption,

(o) **"Court of Competent Jurisdiction"** means a court that is legally empowered to adjudicate the subject matter and the parties involved,

(p) **"Environmental Public Health Officer"** means an individual who is appointed or designated by the Health Authority and is responsible for carrying out measures to protect public health, including administering and inspecting under this Law,

(q) **"Equipment"** means any appliance, apparatus or device that is or may be used in the operation or maintenance of a Food Establishment but does not include Utensils,

(r) **"Executive Officer"** means an Environmental Public Health Officer, public health inspector, or other qualified individual designated or appointed by the Health Authority or the Appointed Authority to administer this Law, conduct inspections, or issue orders;

(s) **"Farmers' Market"** means a public gathering space where local farmers, growers, and artisans sell fresh produce, meats, dairy, baked goods, handmade crafts, and other locally sourced products directly to consumers,

(t) **"Food"** means any substance, including water and ice, intended for use in whole or in part for human consumption, but does not include a drug, medication or health related product regulated under the *Pharmacy and Drug Act* (Alberta) or the *Food and Drugs Act* (Canada),

(u) **"Food Code"** means the *Food Retail and Foodservices Code* (Alberta),

(v) **"Food Establishment"** means a place where Food is handled,

(w) **"Food Handler"** means an individual who handles Food, Utensils or Equipment,

(x) **"Food Handling"** means management, preparation, supply, storage, packaging, sale, offering for sale, Processing, preparation, packaging, providing, display, service, dispensing or transportation of Food that is intended for public consumption,

(y) **"Food Handling Area"** means the area in a Food Establishment where Food is handled and includes all Equipment and Utensils in the area,

(z) **"Handwashing Station"** means a station that is equipped with a hand basin and hot and cold running water and that, in its immediate vicinity; has a dispenser for the provision of soap or is otherwise provided with soap in a container; and has a method of hand drying that uses Single Service products or a mechanical hand dryer,

(aa) **"Head Chief and Minor Chiefs"** means the duly elected governing body for the Tsuut'ina Nation,

(bb) **"Health Authority"** means: the office of Environmental Public Health Services, First Nations and Inuit Health Branch, Indigenous Services Canada,

(cc) **"High-Risk Food"** means a Food with a pH level or a water activity level, or a combination of pH and water activity levels, that will support the growth of pathogenic micro-organisms or the production of their toxins,

(dd) **"Lands"** means the Tsuut'ina Nation lands, including surface water and air space, which are legally described as follows:

i. Lot 37, CLSR Plan 103721,

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ii. Lot 38, CLSR Plan 103678,

iii. Lot 39, CLSR Plan 103679,

iv. Lot 40, CLSR Plan 103718,

v. Lot 41, CLSR Plan 103718,

vi. Lot 65, CLSR Plan 107404, and

vii. Lot 66, CLSR Plan 107404.

(ee) **"Law"** means this Taza Development Public Health Inspection Law,

(ff) **"Lease"** means a lease, head lease, sub-lease or lesser leasehold interest in respect of any of the Lands,

(gg) **"Low-Risk Food"** means a Food with a pH level or a water activity level, or a combination of pH water activity levels, that generally will not support the growth of pathogenic micro-organisms or the production of their toxins,

(hh) **"Meat Inspection Legislation"** means the *Meat Inspection Act* (Alberta) or the *Safe Food for Canadians Act* (Canada) and the regulations under either of them, as the case may be,

(ii) **"Mobile Food Establishment"** means a Food Establishment that is transportable or designed to be readily movable, and includes any food truck, trailer, cart, or vehicle in or from which Food is handles, prepared, or served;

(jj) **"Nuisance"** means a condition that is or might become injurious or dangerous to the public health, or that might hinder in any manner the prevention or suppression of disease,

(kk) **"Operator"** means the Person who manages or directs the handling of Food in a Food Establishment, and includes an owner as defined in the Act,

(ll) **"Order"** means an order issued by an Executive Officer to a Person in connection with an Inspected Premises

(mm) **"Peace Officer"** means a member of the Tsuut'ina Nation Police Service, a Community Peace Officer or Bylaw Enforcement Officer appointed by the Tsuut'ina Nation, or any compliance officer, inspector, or authorized individual designated in writing by the Appointed Authority or by resolution of the Head Chief and Minor Chiefs to enforce this Law;

(nn) **"Person"** means an individual, corporation, body corporate, partnership, joint venture, association, society or unincorporated organization or any trustee, executor, administrator or other legal representative,

(oo) **"Pest"** means rodents, cockroaches, flies, or other insects or other vermin; and any other animals that are potentially destructive to the Sanitary operation or maintenance of a Food Establishment,

(pp) **"Potluck"** means a gathering of individuals where some or all the attendees bring Food to be shared with the other attendees at no cost to the attendees and includes, without limitation, company or church or other religious institution picnics and neighbourhood block parties,

(qq) **"Pre-packaged Food"** means Food that was already packaged when the Person who is selling the Food obtained it,

(rr) **"Processing"** means transforming Food and includes, without limitation, the thawing, heating, cutting, cooking, smoking, chilling, rehearing, salting, canning, freezing and pasteurizing of Food,

(ss) **"Receptacle"** means a container designed or used for containing refuse awaiting collection and disposal or used for moving purposes,

(tt) **"Restricted Function"** means a function that is run by a Community Organization or an individual exclusively for the benefit of the members of the organization or the individual's family; and not open to the public, where attendance is by personal invitation and Food is provided for attendees by Volunteer Caterers, including, without limitation, meetings, retreats and family reunions,

(uu) **"Sanitary"** means free from Contamination,

(vv) **"Sanitize"** means to retreat in such a way as to reduce the micro-organism population to a level that does not constitute an unsanitary condition,

(ww) **"Service Animal"** means an animal that is specifically trained or being trained for the purpose of aiding people with disabilities,

(xx) **"Single Service"** means designed to be used only once and then discarded,

(yy) **"Special Event"** means an event open to the public, whether or not Food is made available including, without limitation, a fair, exhibition, sport day, festival, concert, carnival or other similar gathering,

(zz) **"Stallholder"** means a Person who rents space at a Farmers' Market,

(aaa) **"Street"** means any public road, including the boulevards, sidewalks, and improvements, but excludes a lane, private roadway, bridge, or walkway,

(bbb) **"Structure"** means any construction fixed to, supported by, or sunk into land or water, but shall not include concrete, asphalt, brick, or tile surfaced areas,

(ccc) **"Temporary Food Establishment"** means a Food Establishment that operates exclusively ay Special Events,

(ddd) "**Tsuut'ina Development Authority"** means the Tsuut'ina Development Authority Corp. (TDA), or any successor board or entity designated by the Head Chief and Minor Chiefs;

(eee) **"Tsuut'ina Nation"** means the sovereign Nation previously referred to as the "Sarcee" Nation, acting through its duly enacted Head Chief and Minor Chiefs and, where the context requires or allows, includes its authorized administrative departments, officers, employees, and designated agents;

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(fff) **"Utensils"** means kitchenware, tableware, cutlery and other similar items used in the Processing, serving or consuming of Food,

(ggg) **"Volunteer Caterer"** means a Food Handler who provides Food for Community Organization functions and Restricted Functions and who receives no or at most nominal compensation for doing so.

12. Where a word used in this Law is capitalized, the term is being used as it is defined in Section 11, and where any word appears in regular font, its common meaning in the English language is intended.

13. A word or expression and grammatical forms of the same word or expression have corresponding meanings.

14. Headings or sub-headings are inserted for ease of reference and guidance purposes only and do not form part of this Law.

15. Any reference to any act, law, by-law or regulation includes and is a reference to the same as amended, superseded or replaced from time to time.

16. Any reference to a government or other body, authority, representative or department includes and is a reference to its successors from time to time.

17. Each provision of this Law is independent of all other provisions and if any provision is declared invalid for any reason by the Court, all other provisions of this Law remain valid and enforceable.

18. The preambles and headings provided for Sections, Paragraphs and Sub-sections in this Law are for convenience and reference only; they do not form part of this Law and will not be used in the interpretation of this Law.

19. The words "including", "include" and "includes, when following any statement, must be construed broadly, to refer to all other things that could reasonably fall within the scope of such statement, whether or not non-limiting language (such as "without limitation" or "without limiting the generality of the foregoing") is used with reference to it.

20. In this Law, the singular includes the plural and the plural includes the singular, as the context permits or requires, and gender specific terms include both genders and corporations.

21. All schedules attached to this Law form part of this Law.

Part 2 - General Provisions

Certificate of Approval Required

22. No Person shall operate a Food Establishment unless:

    (a) The Person is an Operator who holds a valid and subsisting Certificate of Approval for the operation of the Food Establishment, and

    (b) The Food Establishment is identified on the Certificate of Approval as Approved by the Health Authority

23. Subject to Section 10, no Person shall handle Food except in an Approved Food Establishment.

24. An Operator whose activities are exempt from the Certificate of Approval requirements of this Law must ensure that all Food Handling complies with the relevant provisions of this Law.

Certificates of Approval

25. Following the issuance of a building permit by the Appointed Authority, an application for a Certificate of Approval must be made to the Health Authority.

26. An application for a Certificate of Approval must be in writing in the form required by the Health Authority and shall:

    (a) Identify the Food Establishment that the applicant proposes to operate, identify the Operator, and

    (b) Provide any information required by the Health Authority including, without limitation, information regarding any vehicles that are an integral part of the Food Handling Operation.

27. The Health Authority may at any time require an applicant to provide it with further information respecting the application.

28. The Health Authority may issue a Certificate of Approval to an applicant through the Appointed Authority after:

    (a) Receiving the properly completed application;

    (b) Reviewing the building permit and the plans and specifications associated with same;

    (c) Conducting an inspection of the Food Establishment by one or more of its Environmental Public Health Officers;

    (d) Being satisfied that the proposed Operator and Food Establishment meet the applicable requirements of this Law; and

    (e) Being satisfied that the premises has installed an approved grease interceptor to trap fats, oils, and grease; backflow prevention on water supply connections; and adequate receptacles for waste storage and disposal.

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29. The Appointed Authority in coordination with Health Authority shall establish a system and rules for renewals of Certificates of Approval.

30. A Certificate of Approval may approve and authorize the operation of only one Food Establishment or one Farmers' Market, as applicable.

Certificate of Approval Information

31. A Certificate of Approval may be granted by the Health Authority and shall:

    (a) State the name of the Operator,

    (b) Identify the location of the Food Establishment approved under the Certificate of Approval,

    (c) State the term for which the Certificate of Approval has been granted, and

    (d) Be signed by an Executive Officer or an Environmental Public Health Officer.

32. In addition to the requirements of Section 31 of this Law, where a Certificate of Approval applies to a Mobile Food Establishment, the Certificate of Approval must identify the vehicle that is used.

Notification by Certificate of Approval Holder

33. A Certificate of Approval Holder must notify the Health Authority that issued the Certificate of Approval in writing regarding:

    (a) Any change in information provided in the application for the Certificate of Approval, or

    (b) Any change in operation of or major renovations or alterations to the Food Establishment in respect of which the Certificate of Approval was issued.

Term and Duration

34. The term of a Certificate of Approval must not exceed a period of one year.

35. A Certificate of Approval is valid until the end of its term unless the Certificate of Approval is suspended under Section 44 or cancelled under Section 45.

36. Despite Sections 34 and 35, on the death of an individual Operator who held a valid and subsisting Certificate of Approval under this Law, the deceased's legal personal representative may continue to operate the Food Establishment in respect of which the Certificate of Approval was issued for a period of 12 months following the date of death if:

    (a) The Health Authority is notified of the death, and

    (b) The Food Establishment is operated in accordance with this Law and any conditions to which the Permit is subject.

Terms and Conditions

37. The Health Authority may make the issue or renewal of a Certificate of Approval subject to:

(a) Restrictions on the type of Food that, or the manner in which any type of Food, may be served, manufactured, processed or stored, and

(b) Any other terms and conditions the Health Authority considers to be appropriate.

38. The terms and conditions must be stated on the Certificate of Approval.

39. The Health Authority may recall a Certificate of Approval and add to, delete or vary the terms and conditions of their Certificate of Approval.

40. An Operator must ensure that terms and conditions of the Certificate of Approval are not contravened.

41. A Person who carries on any activity under the purported authority of a Certificate of Approval, must comply with the terms and conditions of the Certificate of Approval.

42. The Health Authority, when issuing a Certificate of Approval to a Commercial Caterer, must include as a condition on the Certificate of Approval the requirement that all Food handling must occur in an Approved Food Establishment except for the serving of the Food.

Non-Transferability

43. Subject to Section 36, a Certificate of Approval is not transferable.

Suspension

44. The Health Authority may suspend a Certificate of Approval where it considers that:

(a) There is an unsanitary condition in the Food Establishment, or

(b) There has been a contravention of this Law, an Order under Section 57 or a term or condition of a Certificate of Approval, whether or not the Certificate of Approval Holder has been prosecuted in respect of the contravention.

Cancellation

45. The Health Authority may cancel a Certificate of Approval where it considers that:

(a) The Certificate of Approval is under suspension and the conditions the led to the suspension are not remedied within a reasonable time after the suspension,

(b) The Approved Food Establishment is no longer operated at the premises where the Certificate of Approval indicates the Food Establishment is to be operated,

(c) The Operator that is identified on the Certificate of Approval ceases to be the Operator of the Approved Food Establishment,

(d) There has been a contravention of this Law or the Act, an Order under Section 57 or a term or condition of a Certificate of Approval, whether or not the Certificate of Approval Holder has been prosecuted in respect of the contravention, or

(e) The Operator applies to have the Certificate of Approval cancelled.

46. A Certificate of Approval remains the property of the Health Authority that issued or renewed it.

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47. If a Certificate of Approval is suspended or cancelled, the Operator must return the Certificate of Approval to the Health Authority.

Notification

48. Where an application for a Certificate of Approval or a renewal is refused, the Health Authority shall notify the applicant in writing of that fact.

49. Where a Certificate of Approval is suspended or is cancelled, the authority must notify the Operator of that fact, stating the reasons for the suspension or cancellation.

50. A notice of suspension or cancellation of a Certificate of Approval must be in writing and it not valid unless signed by an Executive Officer or an Environmental Public Health Officer.

Display

51. An Operator must ensure that the Certificate of Approval is displayed in a conspicuous place in the Approved Food Establishment where it may be easily seen by people served.

52. A Commercial Caterer must ensure that the Certificate of Approval is available for inspection by an Executive Officer or an Environmental Public Health Officer.

Inspections and Orders

53. For the purposes of administering this Law, an Executive Officer or an Environmental Public Health Officer may inspect any Food Establishment, Farmers' Market, Abattoir or Mobile Food Establishment (the "**Inspected Premises**") to determine the presence of a Nuisance or to determine whether this Law is being complied with.

54. An Executive Officer or an Environmental Public Health Officer making an inspection under Section 53 may:

    (a) at any reasonable hour enter in or on the Inspected Premises;

    (b) require any Person to provide the name and contact information of the Operator of the Inspected Premises;

    (c) require the production of any books, records or other documents that are relevant to the purpose of the inspection and examine them, make copies of them or remove them temporarily for the purpose of making copies;

    (d) make reasonable oral or written inquiries of any Person who the Executive Officer or Environmental Public Health Officer believes on reasonable grounds may have information relevant to the subject-matter of the inspection;

    (e) inspect and take samples of any substance, food, medication or equipment being used in or on the Inspected Premises;

    (f) perform tests, take photographs and make recordings in respect of the Inspected Premises.

55. Where an Executive Officer or an Environmental Public Health Officer removes any books, records or other documents under Section 54(c), the Executive Officer or Environmental Public

Health Officer shall give the Person from whom the items were taken a receipt for the items and forthwith return the items to the Person from whom they were taken when they have served the purpose for which they were taken.

56. An Executive Officer or an Environmental Public Health Officer making an inspection who enters in or on an Inspected Premises under Section 53 may be accompanied by

(a) a Peace Officer whose presence is required by the Executive Officer or Environmental Public Health Officer for the purposes of assisting with the inspection, or

(b) a qualified expert or professional whose presence is required by the Executive Officer or Environmental Public Health Officer for the purposes of inspecting and taking samples under Section 54(e) or performing tests, taking photographs or making recordings under Section 54(f).

57. (1) An Executive Officer may issue a written Order in accordance with this Section 57 if the Executive Officer has reasonable and probable grounds to believe, based on

(a) An inspection of an Inspected Premises under Section 53, or

(b) a report or test, regardless of whether the report or test is required to be produced or performed under this Law, if an Inspected Premises was not inspected under Section 53, that a Nuisance exists in or on the Inspected Premises, or that the Inspected Premises of Operator of the Inspected Premises or any other Person is in contravention of this Law.

(2) An Order shall be served on the Person to whom it is directed and shall set out the reasons it was made, what the Person is required to do and the time within which it must be done.

(3) Where the Order is directed to a Person who is not the Operator, a copy of it shall also be served forthwith on the Operator.

(4) An Order may include, but is not limited to, provisions for the following:

(a) requiring the vacating of the Inspected Premises,

(b) declaring the Inspected Premises to be unfit for human habitation,

(c) requiring the closure of the Inspected Premises,

(d) requiring the doing of work specified in the Order in, on or about the Inspected Premises,

(e) requiring the removal from the Inspected Premises of anything that the Order states causes a Nuisance,

(f) requiring the destruction of anything specified in the Order,

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(g) prohibiting or regulating the selling, offering for sale, supplying, distributing, displaying, manufacturing, preparing, preserving, processing, packaging, serving, storing, transporting or handling of any food or thing in, on, to or from the Inspected Premises.

58. If a Person to whom an Order is directed under Section 57 fails to carry out the Order within the time limited by it, the Executive Officer, Environmental Public Health Officer or a Person appointed by the Executive Officer may, together with any Persons that are necessary, enter the Inspected Premises and carry out the Order.

59. A Peace Officer may accompany an Executive Officer, Environmental Public Health Officer or Person appointed by the Executive Officer who is carrying out an Order under Section 58 for the purposes of assisting the Executive Officer, Environmental Public Health Officer or person appointed by the Executive Officer in carrying out the Order.

Part 3 - Commercial Food Establishments

Certificate of Approval

60. The Operator of a Commercial Food Establishment must apply for a Certificate of Approval in accordance with this Law.

61. An Operator must ensure that the operation and maintenance of the Commercial Food Establishment is conducted in accordance with this Law.

Approval of Plans and Specifications

62. A Person must not construct or make alterations to a Commercial Food Establishment unless the plans and specifications for the construction or alterations, as the case may be, have been approved by an Executive Officer.

General Construction Requirements

63. An Operator must ensure that, before operation of the Commercial Food Establishment commences, the Commercial Food Establishment:

(a) Is of sound construction and in good state of repair,

(b) Is designed to facilitate the effective cleaning and sanitizing of it and of all Equipment, Utensils and surfaces with which Food comes into contact in it,

(c) Is designed to ensure the safe and Sanitary handling of Food,

(d) Has all Food Handling Areas separated from any living quarters and from any other areas where activities are carried out that are incompatible with the safe and Sanitary handling of Food,

(e) Has Handwashing Stations that are adequate in number and situated to allow convenient access by all Food Handlers,

(f) Is supplied with hot and cold running water that is safe for human consumption and available in quantities sufficient to meet the needs of the Commercial Food Establishment,

(g) Is connected to a lawful and properly operating sewage disposal system,

(h) Is equipped with lighting that is adequate in intensity to enable the Sanitary operation and maintenance of the Food Handling Areas, and

(i) 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.

64. The Operator must ensure that the Commercial Food Establishment is constructed to limit and restrict the entry of Pests.

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65. Nothing in this Law is to be construed as setting aside or limiting any requirements of the *National Building Code of Canada* or the *Alberta Building Code* (collectively the "**Building Codes**") or the *Occupational Health and Safety Act* and the regulations made thereunder.

66. An Executive Officer may approve alternative arrangements for the requirements of Sections 63(f) to (i) if in the opinion of an Executive Officer the alternative arrangements will not impair the safe and Sanitary operation and maintenance of the Commercial Food Establishment.

Equipment, Utensil and Food Surface Requirements

67. An Operator must ensure that:

(a) All Equipment and Utensils used in the Commercial Food Establishment and all surfaces that 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 substance,

(b) All refrigeration and heating equipment used in the Commercial Food Establishment is of a type and capacity that are adequate to meet the needs of the Commercial Food Establishment,

(c) Capable of maintaining the respective temperatures required by Section 25(1) to (4) of the Food Regulation, Alta Reg 31/2006 enacted under the Act, and

(d) Equipped with an accurate thermometer.

Basic Operating Requirements

68. A Person must not operate a Commercial Food Establishment unless:

(a) All the requisite plans and specifications referred to in Section 62 for the Commercial Food Establishment have been approved by an Executive Officer, and

(b) It is constructed and maintained in accordance with that approval.

Storage of Articles and Materials

69. All articles and materials in a Commercial Food Establishment that are not associated with or required for the operation or maintenance of the Food Handling Area must be stored separately from the Food and the Food Handling Area in a manner that contaminates neither.

70. All chemicals, cleansers and other similar agents associated with or required for the operation or maintenance of the Food Handling Areas must be stored:

(a) In containers that are not intended to be used to store Food and that are clearly labelled to identify their contents, and

(b) In such a manner as to prevent the Contamination of any Food or Food Handling Area.

Pests and Control Measures

71. 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.

72. A written record of all Pest control measures used in Commercial Food Establishment and surrounding area, premises and facilities referred to in Section 70 must be maintained.

Requirement to Obtain Certain Food from Approved Sources

73. Subject to Section 74, a Commercial Food Establishment must obtain all Food that is subject to inspection by an agency of the Government of Canada or Alberta or by an agency of either, from a source that is subject to inspection by that entity.

74. Section 73 does not apply to a Food Establishment that lawfully provides cutting and wrapping services for uninspected meat, but such meat must be clearly labelled, adequately separated from all other Food and identified as not fit for public consumption to the satisfaction of an Executive Officer.

75. The Health Authority may, where it is satisfied that public health will be adequately protected, authorize the use of uninspected wild game, being wildlife within the meaning of the Alberta Wildlife Act, for the holding of wild game dinners or to be used by non-profit organizations that operate exclusively to provide Food to people in need.

Contamination and Unfitness for Human Consumption

76. All Food used or to be used in a Commercial Food Establishment must be:

    (a) Protected from Contamination; and

    (b) Handled in a Sanitary manner.

77. 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.

Processing

78. All Food Handling and Processing in a Commercial Food Establishment must be done in a manner that makes the Food safe to eat.

Storage, Display and Transportation

79. All High-Risk Food must be stored, displayed and transported at a temperature of:

    (a) Not more than 4ºC or such higher temperature; or

    (b) Not less than 60ºC or such lower temperature, as stipulated by an Executive Officer under Section 25(4) of Food Regulation, Alta Reg 31/2006 enacted under the Act.

80. All Food that needs to be kept frozen to be fit for human consumption, must be and remain frozen while being stored, displayed, packaged or transported.

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81. Section 79 does not apply to whole raw shell eggs, which must be stored, displayed, packaged or transported at a temperature not exceeding 7ºC or such other temperature as stipulated by an Executive Officer under Section 25(4) of Food Regulation, Alta Reg 31/2006 enacted under the Act

82. An Executive Officer may authorize alternative temperatures for the purposes of Section 79 and 80, with associated conditions, if applicable, if they are satisfied that those temperatures, along with those conditions, pose no risk that the Food will become unfit for human consumption.

Transportation, Storage or Distribution Units

83. A Commercial Food Establishment that is a Food transportation, storage or distribution unit must be operated in a manner that does not create a Nuisance.

Previously Served Food

84. Food that has previously been served must not be re-served unless:

(a) It is a Low-Risk Food,

(b) It has remained free from Contamination,

(c) Either it is, and on each previous occasion was, served in a Container designed to prevent Contamination, and

(d) It is individually packaged and has remained unopened and untampered with in its original Container.

Facilities, Equipment and Utensils – Post Construction

85. A Commercial Food Establishment must have all the facilities, Equipment and Utensils that are necessary to ensure its safe operation and maintenance.

86. 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.

87. All Equipment and Utensils in a Commercial Food Establishment must be:

(a) Kept in good working order and conditions, and

(b) Maintained in a manner that ensures the safe and Sanitary handling of Food.

88. Single Service Utensils must not be used more than once.

Sanitation Procedures

89. A Commercial Food Establishment must have written procedures designed to ensure its safe and Sanitary operation and maintenance.

90. The procedures must include:

(a) The cleaning and sanitizing requirements for the Commercial Food Establishment and for all Equipment and Utensils in it, if any, that are not normally washed in a dishwasher, and

(b) A list of all cleaning and sanitizing agents used in the Commercial Food Establishment, including their concentrations and uses.

Food Handlers – Hygiene and Health

91. A Food Handler must:

(a) Wear clean clothing and footwear,

(b) Exhibit cleanliness and good personal hygiene,

(c) Ensure that Food is not contaminated by hair,

(d) Wash hands as often as necessary to prevent the Contamination of Food or Food Handling Areas,

(e) Refrain from smoking in a Food area, and

(f) Refrain from any other conduct that could result in the Contamination of Food or a Food Handling Areas.

92. A Person must not work as a Food Handler if prohibited from working by or under the Alberta *Communicable Diseases Regulation (AR 238/85).*

93. The Operator must ensure that Sections 91 and 92 are complied with.

94. The Handwashing Stations referred to in Section 63(e) must be maintained and kept supplied.

Food Safety Training

95. 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 Health Authority or a company or organization that is approved by Alberta Health Services (or any successor entity), confirming that individual's successful completion of a Food sanitation and hygiene training program or a document that the Health Authority considers equivalent to such a certificate.

96. A Person operating a Commercial Food Establishment must, at any time when there are 6 or more Food Handlers working on the premises, ensure that at least one member of the management of supervisory staff of the Commercial Food Establishment holds a certificate or equivalent document referred to in Section 95, and that individual is present at the Commercial Food Establishment at the time.

97. Sections 95 and 96 do not apply to a Commercial Food Establishment where:

(a) Only unpackaged Food that is Low-Risk Food is made available to the public, or

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(b) All the Food received by the Commercial Food Establishment for public consumption is received in pre-packaged form and it made available to the public only in the same form that it was received in.

Live Animals

98. A live animal must not be permitted in a Food Area, except:

(a) A Service Animal to the extent that the law gives Service Animal handlers rights with respect to that Food Area,

(b) An animal that is in an Abattoir in accordance with the Meat Inspection Legislation, or

(c) Another animal that an Executive Officer determines will pose no risk of the occurrence of a Nuisance in the Commercial Food Establishment and whose presence that Executive Officer specifically authorizes.

Part 4 - Farmers’ Market

Farmers' Market Certificate of Approval

99. The Operator of a Farmers' Market must apply for a Farmers' Market Permit in accordance with this Law.

General Building Requirements

100. Except where either of the Building Codes provide otherwise, a Farmers' Market Certificate of Approval Holder must ensure that:

(a) The Farmers’ Market is supplied with hot and cold running water that is safe for human consumption and available in quantities sufficient to meet the needs of the Farmers’ Market, and

(b) Toilet and handwashing facilities of a design and in a number sufficient to meet the needs of the Farmers' Market are provided at the location of the Farmers' Market, or at a nearby location through agreement with another Person.

Regular Duties of Certificate of Approval Holder

101. A Farmers' Market Certificate of Approval Holder must ensure that:

(a) Stallholder spaces are clean and Sanitary,

(b) Counters and display areas in Stallholders’ spaces are finished in or covered with a material that is easily cleaned,

(c) Stallholders’ spaces are cleaned at the end of each business day,

(d) There are sufficient Receptacles to service the customers visiting the Farmers’ Market, and

(e) There is sufficient removal of refuse at the end of each business day.

102. A Farmers' Market Certificate of Approval Holder must ensure that adequate clean-up equipment is provided for the use of the Stallholders.

Stallholder Requirements

103. A Stallholder must not sell, offer for sale, distribute, provide or otherwise make available to the public:

(a) Uninspected meat,

(b) Home-canned Food other than jam, jelly, and pickles,

(c) Any Food unless it is stored, displayed, and transported in accordance with Section 80,

(d) Home-prepared Food unless it is protected in a manner adequate to prevent customer handling and Contamination,

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(e) Unpasteurized milk, or

(f) Foods containing one or more of the Foods prohibited in clauses (a)-(e) as ingredients.

104. A Stallholder must not sell, offer for sale, distribute, provide or otherwise make available to the public whole raw shell poultry eggs unless the are stored at a temperature not exceeding 7ºC

105. A Stallholder must ensure that Food Handlers:

(a) Wear clean clothing and footwear,

(b) Exhibit cleanliness and good personal hygiene,

(c) Ensure that Food is not contaminated by hair,

(d) Wash hands as often as necessary to prevent the Contamination of Food or Food Handling Areas,

(e) Refrain from smoking in a Food area,

(f) Refrain from any other conduct that could result in the Contamination of Food or a Food area, and

(g) Do not handle Food if prohibited from working by or under the *Alberta Communicable Diseases Regulation (AR 238/85).*

106. The Farmers' Market Certificate of Approval Holder must ensure that Stallholders comply with this Part 4.

Part 5 - Special Events and Temporary Food Establishments

General Applicability

107. Special Events are subject to any law or policy governing special events that may be enacted or approved by the Tsuut'ina Nation from time to time, and Mobile Food Establishments remain subject to the *Taza Development Business License Law*, as amended from time to time.

Notification of Special Event

108. The organizer of a Special Event must notify the Health Authority of the Special Event in the form and manner required by the Health Authority.

Responsibility of Organizer

109. The organizer of a Special Event must advise the Operator of each proposed Temporary Food Establishment of the need to notify the Health Authority regarding the operation of the Temporary Food Establishment at the Special Event.

Notification regarding Temporary Food Establishment

110. An Operator who proposes to operate a Temporary Food Establishment at a Special Event must notify the Health Authority of the proposed operation of the Temporary Food Establishment in the form and manner required by the Health Authority.

Additional Responsibilities of Organizer

111. In addition to Sections 107 and 108, the organizer of a Special Event must ensure that:

(a) The Special Event is held in a well-maintained area and if an indoor Special Event, it is held in a dry area, and

(b) Where potable water lines are established, they are protected against breakage and the main line is equipped with backflow preventers.

Temporary Food Establishment Requirements

112. The Operator of a Temporary Food Establishment at a Special Event must ensure that the Food Establishment:

(a) Is set up no less than one hour before the Special Event is scheduled to start,

(b) Has Food preparation surfaces that are constructed of smooth, non-absorbent and easily cleanable materials,

(c) Contains all Equipment, other than barbecues, within the Food Establishment,

(d) If barbecues are used in the preparation of Food, has segregated area for the barbecues that is adjacent to the Temporary Food Establishment and situated to prevent public access to and Contamination of the Food,

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(e) Is configured so that areas where Food is handled are separated from areas used by the public,

(f) Has a station for the purpose of handwashing that is supplied with running water, which includes, at a minimum, a portable jug with a turnable spout situated over a wastewater collection bucket, and paper towels and liquid soap, or a subject to the approval of an Executive Officer, may be supplied with an alternative form of hand sanitizer:

i. Has a wastewater collection system that allows the disposal of wastewater in a Sanitary manner; prevents wastewater, grease, and liquid waste form being dumped on the surface of the ground, into storm drains, or into ditches; and disposes of all liquid waste into an authorized sanitary sewer drain;

ii. Has Equipment of adequate size and capability for cold storage of Food and holding of hot Food; and

iii. Has solid waste containers, lined with plastic bags, of sufficient size to collect solid waste, that are emptied at least at the end of each day of the Special Event.

113. Where portable or mobile self-contained water supplies are used, the Operator must ensure that:

(a) Potable water tanks are:

i. Used for storing potable water only,

ii. Of a sufficient size to provide an adequate supply of water for handwashing, cleaning of Equipment and similar operations unless exempted by an Executive Officer, and

iii. Designed to facilitate cleaning and sanitizing as well as Sanitary filling and emptying.

(b) Temporary water lines are constructed of Canadian Standards Association approved hose and, if connected to a hydrant or water supply line, are equipped with a backflow prevention device to prevent contamination of the water supply; and

(c) Wastewater holding tanks are sized to accommodate at least 110% of the volume of the potable water supply.

114. If the Special Event is scheduled to run for more than one day, the Operator of a Temporary Food Establishment must ensure that the Food Establishment:

(a) Has a floor constructed of asphalt, concrete, finished plywood or a similar non-absorbent material, and

(b) Has walls and a ceiling constructed of finished plywood, canvas, vinyl or a similar non-absorbent material.

(c) Subsections 114(a) and (b) do not apply to Mobile Food Establishments.

Food Handling Requirements

115. The Operator of a Temporary Food Establishment must ensure that:

(a) Food is protected at all times to the satisfaction of an Executive Officer from dust, rain, Pests and other potential contaminants,

(b) Prober thermometers and cold storage thermometers are used to verify that adequate storage and preparation temperatures are maintained,

(c) Only Single Service Utensils are provided to patrons, unless an alternative is approved by an Executive Officer,

(d) Reusable Utensils used in Food preparation and serving are washed, rinsed and Sanitized in a manner and under conditions acceptable to an Executive Officer,

(e) A sanitizer approved by an Executive Officer is available on site at all times for sanitizing surfaces and Utensils and that a method is available to verify the sanitizer's concentration,

(f) Self-serve condiments are dispended from a squeeze or pump Container with a self-closing lid,

(g) Food is stored, displayed and transported in accordance with Sections 79-82,

(h) All Food and all Utensils used to handle the Food are stored off the ground,

(i) Food is displayed in a manner that protects it from Contamination, and

(j) All surfaces that come in contact with Food are washed and Sanitized at a minimum every day and in between the handling of raw and cooked Food products on the same surface.

Food Handler Requirements

116. A Food Handler must:

(a) Wear clean clothing and footwear,

(b) Exhibit cleanliness and good personal hygiene,

(c) Ensure that Food is not contaminated by hair,

(d) Wash hands as often as necessary to prevent the Contamination of Food or Food Handling Areas,

(e) Refrain from smoking in a Food Handling Area, and

(f) Refrain from any other conduct that could result in the Contamination of Food or Food Handling Areas.

117. An individual must not work as a Food Handler if prohibited from working by or under the *Alberta Communicable Diseases Regulation (AR 238/85).*

118. The Operator must ensure that Sections 116 and 117 are complied with.

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Additional Temporary Food Establishment Requirements

119. In addition to the requirements of Sections within this Part 5, the Operator of a Food Establishment at a Special Event scheduled to run for more than 3 days must ensure that the Food Establishment:

(a) Has, at a minimum, plumbed in water and a sink that is large enough to wash, rinse and Sanitize all reusable Utensils,

(b) Has hot running water supplied to the sink in a manner acceptable to an Executive Officer, and

(c) Has temporary water lines, if required, that are maintained in a clean and Sanitary condition and are flushed for more than 2 minutes at the start of each day.

Education

120. When notified of a Special Event, the Health Authority may make reasonably available to the organizer of a Special Event and to the Operations of Temporary Food Establishments information regarding appropriate Food sanitation and hygiene.

Part 6 - Community Organization Functions

Notification of Community Organization Function

121. The organizer of a Community Organization Function must notify the Health Authority of the function in the form and manner required by the Health Authority.

Food Handling Requirements

122. The organizer of a Community Organization Function and Volunteer Caterers providing Food or the functions must ensure that:

(a) The Food is handled at all times in a manner that protects the public health,

(b) Any Foods that have not been prepared in an Approved Food Establishment are prepared and donated by members of the Community Organization hosting the function,

(c) Those attending the Community Organization Functions are advised that Foods that have not been prepared in an Approved Food Establishment are being served, and

(d) Foods that are:

i. Unpasteurized milk,

ii. Uninspected meats, subject to Section 75, or

iii. Unfit Foods

Are neither used in the preparation of Food nor served themselves.

(e) Left-over Food is either discarded or taken home by members of the organization hosting the Community Organization Function,

(f) Food Handlers:

i. Wear clean clothing and footwear,

ii. Exhibit cleanliness and good personal hygiene,

iii. Ensure that Food is not contaminated by hair,

iv. Wash hands as often as necessary to prevent the Contamination of Food or Food Handling Areas,

v. Refrain from smoking in a Food Handling Area, and

vi. Refrain from any other conduct that could result in the Contamination of Food or Food Handling Areas.

(g) Pets, if present, are kept out of the Food preparation and other Food Handling Areas while Food is being prepared or served.

123. An individual must not work as a Food Handler if prohibited from working by or under the Alberta *Communicable Diseases Regulation (AR 238/85).*

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124. The organizer must ensure that Sections 122 and 123 are complied with.

Education

125. When notified of a Community Organization Function, the Health Authority may make reasonably available to the organizer of the function information regarding appropriate Food sanitation and hygiene.

Part 7 - Nuisance and General Sanitation

126. No Person shall create, commit or maintain a Nuisance.

127. Without limiting the generality of Section 126, a Person who creates, commits or maintains:

(a) any premises in a condition that,

(b) any source of a discharge of water or waste, including a street, pool, ditch, gutter, watercourse, sink, cistern, water closet, portable toilet, privy, urinal, cesspool or drain in a condition that,

(c) any well, spring or other water supply, or any ice supply in a condition that,

(d) any enclosed space or building in which birds or animals are kept in such a manner or in such numbers that it,

(e) any accumulation or deposit of offensive matter, waste or manure wherever situated that,

(f) any work, trade or business so situated that,

(g) any emission into the air of any smoke or other aerosol in a quantity or in a manner that,

(h) any building that, due to

i. its not being in a clean state,

ii. the presence in it of noxious vapours or odours arising from any drain, water closet or urinal, or

iii. lack of ventilation in it sufficient to render harmless any gases, vapours, dust or other impurities generated in it,

is or might become injurious or dangerous to the public health or that might hinder in any manner the prevention or suppression of disease is deemed to have created, committed or maintained a Nuisance.

128. An Executive Officer or an Environmental Public Health Officer who receives a complaint alleging the existence of a Nuisance may inquire as to the substance of the complaint.

129. Where, pursuant to Section 57 of this Law, an Executive Officer abates or removes or orders the abatement or removal of any thing that is or is likely to become a Nuisance, the Executive Officer may dispose of the thing in any manner the Executive Officer considers proper, and the owner or Operator of the thing has no claim in respect of it.

130. The Operator of an outdoor toilet facility shall ensure that:

(a) the outdoor toilet facility is (i) located and maintained so that no Nuisance is created, (ii) maintained in a clean and sanitary condition and in good working order, and (iii) protected so that vermin do not have access to the contents, and

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(b) in the case of an outdoor toilet facility with a pit, the pit contents are covered with earth or other suitable material when the outdoor toilet facility is abandoned or removed.

131. The Operator of a Special Event shall ensure that:

(a) There are toilet facilities serving the Special Event that are: (i) on or adjacent to the location where the Special Event is held, (ii) available to all those attending the Special Event, and (iii) in the number determined in accordance with the following:

Number of Persons	Minimum Number of Temporary Outdoor Toilet Facilities	
1 - 25	1	
Number of Persons of Each Sex	Male	Female
26 - 50	1	2
51 - 75	2	3
76 – 100	2	4
101 – 150	3	5
151 – 200	4	6
201 – 300	5	7
301 – 400	6	8
over 400	7 plus 1 for each additional 200	9 plus 1 for each additional 150

(b) For the purposes of Section 131(a), unless the actual proportion of each sex attending the Special Event can reasonably be anticipated, it shall be considered that attendance will be equally divided between the sexes.

(c) Handwashing facilities are provided at or near the toilet facilities with an adequate supply of: (i) soap provided in suitable dispensers, (ii) running water, (iii) mechanical air dryers or single use towels in suitable dispensers, and (iv) water receptacles for paper towels, if paper towels are provided.

132. Notwithstanding anything in Section 131, an Executive Officer may:

(a) require greater or allow fewer toilet facilities than would otherwise be required by Subsection 131(a)(i), based on the duration of the Special Event, whether alcohol is served or not, the history of the Special Event and other factors considered relevant,

(b) allow alternatives to the requirements of Subsection 131(b), including the use of a minimum 60% alcohol-based hand sanitizer, or

(c) do both.

133. The Operator of a public place at which toilet facilities are provided shall ensure that:

(a) the indoor toilet facilities are installed and maintained so that they are accessible to the individuals for whom they are intended,

(b) the indoor toilet facilities are maintained in a clean and sanitary condition and in good working order,

(c) handwashing facilities are provided at or near the indoor toilet facilities with an adequate supply of: (i) soap provided in suitable dispensers, (ii) running water, (iii) mechanical air dryers, or single use towels in suitable dispensers, and (iv) waster receptacles for paper towels, if paper towels are provided.

134. Any person having garbage or refuse to dispose of shall keep it, until it is collected for final disposal, in flyproof and waterproof containers constructed in accordance with this Section. Garbage and refuse must be held in containers constructed of metal or other substantial and impervious material. Where plastic bags are used to keep garbage or refuse, other than lawn cuttings or similar material, the plastic bags must be properly closed and held in cleanable enclosures made from suitable substantial material.

135. The Operator of a Special Event shall ensure that: (i) the grounds are provided with receptacles for garbage and refuse in a number, of a type and located to adequately meet the needs of the Special Event, and (ii) garbage and refuse are removed from the grounds in a timely manner.

136. Where an animal dies or is accidentally killed and the owner or Person in possession of the animal is unknown, cannot be found or neglects to dispose of it, an Executive Officer may, by notice in writing, require the holder of the Lease to immediately dispose of it.

137. Where a Person provides a source of water that the Person intends to be used or realizes or ought to realize will be used by the public for human consumption, the Person shall ensure that the water is potable.

138. Where under any law a potable water supply is required to be provided in or at any public place, the owner of the public place shall ensure that the equipment used for the transmission, treatment and storage of the water is maintained in adequate operating condition and in a clean and sanitary condition.

139. The owner of a water tank or other receptacle on a vehicle used to hold a potable water supply for delivery for consumption by the public shall ensure that the tank or other receptacle

(a) is maintained in a clean and sanitary condition, and

(b) is not used for any other purpose.

140. A person supplying or delivering a potable water supply for consumption by the public by means of a tank or receptacle referred to in subsection (1) shall ensure that

(a) the water is protected from contamination, and

(b) the pumps, hoses and other equipment used in the supply or delivery are maintained and operated in a clean and sanitary condition.

141. The owner of a cistern that is used to hold a potable water supply intended for consumption by the public shall ensure that the cistern: (i) is maintained in a clean and sanitary condition, and (ii) is not used for any other purpose.

142. A Person shall not locate a water well that supplies water that is intended or used for human consumption within

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(a) 10 metres of any watertight septic tank, pump out tank or other watertight compartment of a sewage or wastewater system,

(b) 15 metres of a weeping tile field, an evaporative treatment mound or an outdoor toilet facility with a pit,

(c) 30 metres of a leaching cesspool,

(d) 50 metres of sewage effluent on the ground surface,

(e) 100 metres of a sewage lagoon, or

(f) 450 metres of any area where waste is or may be disposed of at a landfill within the meaning of the *Waste Control Regulation* (AR 192/96).

143. A Person shall not change the use of a water well to a water well that supplies water that is to be used for human consumption from any other use if the water well is located within any of the distances referred to in Subsections 142 (a) to (f).

144. A Person shall not locate:

(a) a watertight septic tank, pump out tank or other watertight compartment of a sewage or wastewater system within 10 metres,

(b) a weeping tile field, an evaporative treatment mound or an outdoor toilet facility with a pit within 15 metres,

(c) a sewage lagoon within 100 metres, or

(d) a landfill so that an area where waste is or may be disposed of is located within 450 metres

of a water well that supplies water that is intended or used for human consumption.

145. A Person shall not deposit sewage effluent on the ground surface within 50 metres of a water well referred to in Section 144.

Part 8 – Compliance, Liability, and Amendments

146. No legal action or proceeding for damages lies against the Head Chief and Minor Chiefs, the Tsuut'ina Nation, the Appointed Authority, or any health officer or inspector for anything done or omitted in good faith under this Law, including any decision to issue, refuse, suspend, cancel, or enforce a Certificate of Approval or order.

147. An inspection, plan review, or Certificate of Approval is not a guarantee of safety by the Tsuut'ina Nation. The Operator and the holder of the Lease remain solely responsible for the safety and sanitation of their premises.

148. All costs, expenses, and legal fees incurred by the Tsuut'ina Nation to mitigate or remedy a health hazard, contamination, or nuisance, or to carry out an order under this Law, are a debt owed to the Tsuut'ina Nation, payable jointly and severally by the Operator and the holder of the Lease, and may be added to the property tax roll for the parcel and collected in like manner as taxes.

149. Amendments to this Law shall be made in accordance with the *Legislative Process Act*, as amended from time to time, and Head Chief and Minor Chiefs may amend any Schedule to this Law by Regulation made by Motion under that law.

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Taza Development Public Health Inspection Law Appendix

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Head Chief and Minor Chiefs Signatory Page

THIS LAW IS HEREBY made at this duly convened meeting of the Head Chief and Minor Chiefs of the Tsuut'ina Nation this 4th day of November, 2026 by Nation Council Resolution.

Voting in favour of the Taza Development Public Health Inspection Law, as evidenced by signatures, are the following members of the Head Chief and Minor Chiefs:

Tsuut'ina Nation Head Chief

Tsuut'ina Minor Chief

Tsuut'ina Minor Chief

Tsuut'ina Minor Chief

Tsuut'ina Minor Chief

Tsuut'ina Minor Chief

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