

ORDER OF AN EXECUTIVE OFFICER NOTICE OF CLOSURE

To: Genet Mengistu
"the Owner"

Nigussie Negash
"the Owner"

AFRICAN VARIETY STORE INC.
"the Owner"

RE: The food establishment located in Calgary, Alberta and municipally described as:
African Variety Store
3315 17 Ave SE Calgary, Alberta T2B 0T4

WHEREAS I, an **Executive Officer** of **Alberta Health Services**, have inspected about 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. Mice droppings observed throughout the facility's basement.
- b. Food production activities were observed in the basement without approval, including repackaging and grinding.
- c. The production room in the basement does not have dishwashing or handwashing sinks.
- d. Meat observed dehydrating in the basement at room temperature.
- e. Food from unapproved sources observed in the facility, including homemade sauces and butter.
- f. Unsanitary food equipment, blood and other meat juices were observed in the deep freezers in the basement.
- g. Mold growth was observed on the North facing wall of the basement production room.
- h. The basement was observed to be disorganized, with food items stored above plumbing structures, within utility rooms, on staircases, on the floor, and intermingled with non-food items.

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. Mice droppings observed throughout the facility's basement. This is in contravention of the Food Regulation AR 31/2006 s 21(1), which states that "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”.

- b. Food production activities were observed in the basement without approval, including repackaging and grinding. This is in contravention of the Food Regulation AR 31/2006 s 16, which states that “A person must not construct or make alterations to a commercial food establishment unless plans and specifications for the construction or alterations, as the case may be, have been approved by the executive officer”.
- c. The production room in the basement does not have the proper dishwashing or handwashing sinks. This is in contravention of the Food Regulation AR 31/2006 s 16, which states that “A person must not construct or make alterations to a commercial food establishment unless plans and specifications for the construction or alterations, as the case may be, have been approved by the executive officer”.
- d. Meat observed dehydrating in the basement at room temperature. This is in contravention of the Food Regulation AR 31/2006 s 25(1), which states that “All high-risk food must be stored, displayed and transported at a temperature of not more than 4°C or such higher temperature, or not less than 60°C or such lower temperature.”
- e. Packaged food products were observed without labels or dates, including meats stored in deep freezers in the basement and repackaged dried foods found throughout the facility. This is in contravention of the Food Regulation AR 31/2006 s 22(1), which states that “Subject to this section, a commercial food establishment must obtain all food that is liable under law to inspection by the Government of Canada or Alberta or by an agency of either from a source that is subject to inspection by that entity”.
- f. Unapproved foods observed in the facility, including homemade sauces and butter. This is in contravention of the Food Regulation AR 31/2006 s 22(1), which states that “Subject to this section, a commercial food establishment must obtain all food that is liable under law to inspection by the Government of Canada or Alberta or by an agency of either from a source that is subject to inspection by that entity”.
- g. Unsanitary food equipment, blood and other meat juices were observed in the deep freezers in the basement. This is in contravention of the Food Regulation AR 31/2006 s 28(2), which states that “A commercial food establishment, all equipment and utensils in it and all surfaces in it with which food comes into contact must be maintained in a sanitary condition and, without limiting the foregoing, must be washed and sanitized in a manner that removes contamination.”
- h. Mold growth was observed on the North facing wall of the basement production room. This is in contravention of the Food Regulation AR 31/2006 s 17(1)(a), which states that “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 basement was observed to be disorganized, with food items stored above plumbing structures, within utility rooms, on staircases, on the floor, and intermingled with non-food items. This is in contravention of the Food Regulation AR 31/2006 s 28(2), which states that “A commercial food establishment, all equipment and utensils in it and all surfaces in it with which food comes into contact must be maintained in a sanitary condition and, without limiting the foregoing, must be washed and sanitized in a manner that removes contamination.”

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. Remove all mouse droppings and thoroughly clean and sanitize all areas, surfaces, and equipment contaminated by mouse droppings.
 - b. Stop food production in the basement.
 - c. Submit production room floor plan for review and obtain approval.
 - d. Remove all dehydrated meat from the facility and submit a handling procedure for review to obtain approval for producing dehydrated meat.
 - e. Provide receipts verifying the sources of all unlabeled foods, and remove all unapproved items, including homemade butter and sauces, from the facility. Discontinue offering any unapproved or homemade food products.
 - f. Clean and sanitize the freezers.
 - g. Remediate the mold issue and address the underlying moisture source. Refinish the affected wall surfaces so they are smooth, non-porous, and easily cleanable.
 - h. Organize the storage rooms in the basement by ensuring clear separation between food and non-food items, providing sufficient space between pallets to allow easy access for pest monitoring and cleaning, storing all food and food equipment at least six inches off the floor, and discontinuing the storage of food in utility rooms, on plumbing structures, and on staircases.
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/or receipt of the report 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 Calgary, Alberta, February 2, 2026.

Confirmation of a verbal order issued to Nigussie Negash and Kibreab Tadiyos on January 29, 2026, on the phone to Yonas Mekuria on January 29, 2026.

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>

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