

ORDER OF AN EXECUTIVE OFFICER NOTICE OF CLOSURE

To: Amdavadi Streetz Ltd.
"the Owner"

Anshil Shah
"the Owner"

Dwij Shah
"the Owner"

RE: The food establishment located in Calgary, Alberta and municipally described as:
Amdavadi Streetz CGY-1571-Storage, 120-1122 40 Avenue NE

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. Food preparation was occurring in an unpermitted facility.
- b. Food preparation was occurring in an unfinished facility. The walls, counters, and ceilings were not finished properly to render them smooth, non-absorbent and easy to clean.
- c. Mouse droppings were observed in the establishment.
- d. There was no handwashing sink in the establishment.
- e. There were no dishwashing sinks in the establishment.
- f. There was no prepared sanitizer available at the time of inspection.
- g. Cooked noodles were stored at room temperature. The internal temperature of the noodles was measured at 16.4 degrees C.
- h. Used cleaning clothes with food residue were stored beside food containers.
- i. A container of boiled potatoes was stored directly on the floor.
- j. Items not related to food preparation (sheesha items, gasoline containers) were stored near food.
- k. Dust accumulation was observed throughout the area.

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. Food preparation was occurring in an unpermitted facility. This is in contravention of sections 3(1)(a) and 3(2) of the Food Regulation, AR 31/2006 which states that: No person shall operate a food establishment unless the person is an operator who holds a valid and

subsisting permit for the operation of the food establishment, and no person shall handle food except in an approved food establishment.

- b. Food preparation was occurring in an unfinished facility, with no walls, no counters, no finished ceiling. This is in contravention of section 17(1)(c) of the Food Regulation, AR 31/2006 which states that: An operator must ensure that, before operation of the commercial food establishment commences, the commercial food establishment is designed so as to ensure the safe and sanitary handling of food in it.
- c. Mouse droppings were observed in the establishment. This is in contravention of section 21(1) of the Food Regulation, AR 31/2006 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.
- d. There was no handwashing sink in the establishment. This is in contravention of section 17(1)(e) of the Food Regulation, AR 31/2006 which states that: 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.
- e. There were no dishwashing sinks in the establishment. This is in contravention of section 28(1) of the Food Regulation, AR 31/2006 which states that: A commercial food establishment must have all the facilities, equipment and utensils that are necessary to ensure its safe operation and maintenance. This is also a violation of section 17(1)(b) of the Food Regulation, AR 31/2006 which states that: 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.
- f. There was no prepared sanitizer available at the time of inspection. This is in contravention of section 28(2) of the Food Regulation, AR 31/2006 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.
- g. Cooked noodles were stored at room temperature. The internal temperature of the noodles was measured at 16.4 degrees C. This is in contravention of section 25(1)(a) &(b) of the Food Regulation, AR 31/2006 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 as an executive officer stipulates under subsection (4).
- h. Used cleaning clothes with food residue was stored beside food containers. This is in contravention of section 23(1)(a) of the Food Regulation, AR 31/2006 which states that All food used or to be used in a commercial food establishment must be protected from contamination.
- i. A container of boiled potatoes was stored directly on the floor. This is in contravention of section 23(1)(a) of the Food Regulation, AR 31/2006 which states that All food used or to be used in a commercial food establishment must be protected from contamination.
- j. Items not related to food preparation (sheesha items, gasoline containers) were stored near food. This is in contravention of section 20(1) of the Food Regulation, AR 31/2006 which states that: 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.

- k. Dust accumulation was observed throughout the area. This is in contravention of section 28(2) of the Food Regulation, AR 31/2006 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. Cease all open food handling.
 - b. Discard all the food prepared in the facility.
 - c. Apply for and obtain a valid food permit if open food preparation is going to occur in this area.
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 Calgary, Alberta, August 6, 2026

Confirmation of a verbal order issued to Anshil Shah on August 1, 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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