

## **ORDER OF AN EXECUTIVE OFFICER NOTICE OF CLOSURE**

**To:** 1889808 Alberta Ltd.  
"the Owner"

Zongyu Liu  
"the Owner"

**RE:** The food establishment located in Calgary, Alberta and municipally described as:  
Auntie's Chinese Burger  
115 - 111 3 Avenue SW

**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. There was no sanitizer in the facility, proper manual dishwashing procedures are not being followed for 2-compartment sink method.
- b. A spray bottle of sanitizer indicated to be a mixture of bleach solution measured 0 ppm using chlorine test strip. There was no chlorine concentrate to make a fresh bottle of sanitizer.
- c. The grease interceptor was set up as a pumping station to pump grease down a floor drain. This set up was done with the lid of the grease interceptor propped open, resulting in visible splatter around the unit and a significant buildup of grease on the floor.
- d. The door of the bottom section of the prep cooler was not closing properly. The ambient temperature inside the bottom section was measured between 11°C and 12°C.
- e. High-risk foods stored in the cooler insert were found to be held in the temperature danger zone. Items included eggs at 15°C, garlic paste at 12°C, cut vegetables at 11°C.
- f. The hot water faucet at the two-compartment sink was leaking, which led the operator to shut off the hot water supply.
- g. The hot water for the handwashing sink was shut off due to the leaking faucet of the 2-compartment dishwashing sink.
- h. There was a stand mixer obstructing the handwashing sink, plates and mini baskets were stored in the handwashing sink indicating that it is not being used for handwashing.
- i. A bucket containing utensils was stored on the floor next to the grease interceptor. Pots and pans were also stored on the floor under the counter table.
- j. The shelving units where the burner was placed, as well as where utensils are stored, were lined with paper. Raw wood was used to line the prep counter table where the pancake griddle is stored.

- k. Buildup of grime and grease observed on the floor around the two counter tables, under the prep cooler and under the two-compartment sink. The storage space under the counter table was cluttered.
- l. Dirty reusable cleaning cloths were stored on food contact surface.

**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. There was no sanitizer in the facility, proper manual dishwashing procedures are not being followed for 2-compartment sink method. 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.
- b. A spray bottle of sanitizer indicated to be a mixture of bleach solution measured 0 ppm using chlorine test strip. There was no chlorine concentrate to make a fresh bottle of sanitizer. 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.
- c. The grease interceptor was set up as a pumping station to pump grease down a floor drain. This set up was done with the lid of the grease interceptor propped open, resulting in visible splatter around the unit and a significant buildup of grease on the floor thereby contaminating surrounding surfaces. This is in contravention section 28(3) of the Food Regulation AR 31/2006 which states that: All equipment and utensils in a commercial food establishment must be (a) kept in good working order and condition, and (b) maintained in a manner that ensures the safe and sanitary handling of food.
- d. The door of the bottom section of the prep cooler was not closing properly. The ambient temperature inside the bottom section was measured between 11°C and 12°C. This is in contravention of section 18(b)(ii) of the Food Regulation AR 31/2006 which states that: An operator must ensure that all refrigeration and hot holding equipment used in the commercial food establishment is capable of maintaining the respective temperatures required by section 25.
- e. High-risk foods stored in the cooler insert were found to be held in the temperature danger zone. Items included eggs at 15°C, garlic paste at 12°C, cut vegetables at 11°C. This is in contravention of the section 25(1) of the Food Regulation AR 31/2006 which states that: All high-risk food must be stored, displayed and transported at a temperature of (a) not more than 4°C or such higher temperature, or (b) not less than 60°C or such lower temperature.
- f. The hot water faucet at the two-compartment sink was leaking, which led the operator to shut off the hot water supply. This is in contravention of section 17(1)(a) 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 of sound construction and in a good state of repair.

- g. The hot water for the handwashing sink was shut off due to the leaking faucet of the 2-compartment dishwashing sink. This is in contravention of section 30(4) of the Food Regulation AR 31/2006 which states that: The handwashing stations referred to in section 17(1)(e) must be maintained and kept supplied.
- h. There was a stand mixer obstructing the handwashing sink, plates and mini baskets were stored in the handwashing sink indicating that it is not being used for handwashing. 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.
- i. A bucket containing utensils was stored on the floor next to the grease interceptor. Pots and pans were also stored on the floor under the counter table. 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.
- j. The shelving units where the burner was placed, as well as where utensils are stored, were lined with paper. Raw wood was used to line the prep counter table where the pancake griddle is stored. This is in contravention 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.
- k. Buildup of grime and grease observed on the floor around the two counter tables, under the prep cooler and under the two-compartment sink. The storage space under the counter table was cluttered. 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.
- l. Soiled reusable cleaning cloths were stored on food contact surface. 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. Obtain a food safe sanitizer along with appropriate test strips for verifying the concentration of the sanitizer in use.
  - b. Thoroughly clean the entire food establishment including hard to reach areas.
  - c. Seek the services of a qualified professional to restore the grease interceptor to a properly closed, functional, and well-maintained condition in compliance with relevant codes. Clean and sanitize the floor, walls, and all surrounding surfaces around the grease interceptor to remove grease buildup and prevent further contamination.
  - d. Remove all items obstructing access to the handwashing sink.
  - e. Repair the prep cooler and ensure it is able to maintain a temperature of 4C or below.
  - f. Remove all paper and raw wood used to line counter tables. Ensure that all surfaces, including shelving units and prep tables, are made of durable, non-absorbent, and easily cleanable materials.
  - g. Identify and repair the source of the leak at the 2-compartment faucet. Return hot water to all sinks.
  - h. Follow proper manual 2-compartment dishwashing procedures for cleaning and sanitizing cooking equipment and utensils.
  - i. Store reusable cloths fully submerged in a sanitizing solution that is maintained at the appropriate concentration and changed regularly to ensure continued effectiveness.
  - j. Organize the entire food establishment. Remove items that are not being used from the food establishment.
  - k. Store all utensils and equipment in the food establishment including pots and pans at least 6 inches off the floor in a sanitary manner.
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, April 16<sup>th</sup>, 2025.

Confirmation of a verbal order issued to Zongyu Liu on April 15<sup>th</sup>, 2025.

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](mailto: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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[www.ahs.ca/eph](http://www.ahs.ca/eph)