

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

**To:** 2699625 Alberta Ltd.  
"the Owner"

Noorullah Ali Bakht  
"the Owner"

Shafiq Alizada  
"the Owner"

**RE:** The food establishment located in Calgary, Alberta and municipally described as:  
Aziz Grocery Halal Meat and Bakery – Meat Cutting Area  
1 – 4801 Westwinds Drive 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. The meat cutting area was being operated without approval from Alberta Health Services.
- b. The meat cutting area was being operated without a handwashing sink.
- c. The meat cutting area was being operated without having dishwashing sinks available.
- d. Quat sanitizer in a spray bottle measured over 400 ppm.
- e. Cheese from an unapproved source was displayed in the cooler. The cheese was being prepared at the owner's home.
- f. A receipt or an invoice was not available for the meats in the display cooler.
- g. The food preparation table and the meat cutting band saw were not cleaned and sanitized properly after use.
- h. Sanitizer test strips were not available.
- i. There was no separation between the customer area and the food preparation table in the meat area.
- j. The meat cutting area did not have light covers.
- k. Acoustic ceiling tiles were being used in the meat cutting 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. The meat cutting area was being operated without approval from Alberta Health Services.  
This is in contravention of the Food Regulation, AR31/2006, section 9(1) (5), which states

that: A person who carries on any activity under the purported authority of a permit must comply with the terms and conditions of the permit.

- b. The meat cutting area was being operated without a handwashing sink. This is in contravention of the Food Regulation, AR31/2006, section 17(1) (e), 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.
- c. The meat cutting area was being operated without having dishwashing sinks available. This is in contravention of the Food Regulation, AR31/2006, section 17 (1) (b) and 28 (1), which state 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. A commercial food establishment must have all the facilities, equipment and utensils that are necessary to ensure its safe operation and maintenance.
- d. Quat sanitizer in a spray bottle measured over 400 ppm. This is in contravention of the Food Regulation, AR31/2006, section 23(1) (a), which states that: All food used or to be used in a commercial food establishment must be protected from contamination.
- e. Cheese from an unapproved source was displayed in the cooler. The cheese was being prepared at the owner's home. This is in contravention of the Food Regulation, AR31/2006, section 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. A receipt or an invoice was not available for the meats in the display cooler. This is in contravention of the Food Regulation, AR31/2006, section 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. The food preparation table and the meat cutting band saw were not cleaned and sanitized properly after use. This is in contravention of the Food Regulation, AR31/2006, section 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. Sanitizer test strips were not available. This is in contravention of the Food Regulation, AR31/2006, section 28(1), 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.
- i. There was no separation between the customer area and the food preparation table in the meat cutting area. This is in contravention of Food Regulation, AR31/2006, section 23(1), which states that: All food used or to be used in a commercial food establishment must be protected from contamination.
- j. The meat cutting area did not have light covers. This is in contravention of the Food Regulation, AR31/2006, section 23(1)(a), which states that: All food used or to be used in a commercial food establishment must be protected from contamination.
- k. Acoustic ceiling tiles were being used in the meat cutting area. This is in contravention of Food Regulation, AR31/2006, section 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.

**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 unapproved food sources from the establishment.
  - b. Provide proof that meat is from approved sources.
  - c. Submit a floor plan of the food preparation areas to an Executive Officer with Alberta Health Services for a review prior to any further renovations.
  - d. Cease all open food handling until approval is granted by an Executive Officer of Alberta Health Services after an on-site inspection.
  - e. Prepare approved sanitizer solutions for use in this establishment.
  - f. Provide sanitizer test strips for measuring the sanitizer concentration.
  - g. Ensure that all surfaces in food preparation areas are made of materials that are smooth, non absorbent and easy to clean.
  - h. Provide a sanitation plan for review by an Executive Officer with Alberta Health Services prior to doing any further food preparation onsite.
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, May 21, 2025.

Confirmation of a verbal order issued to Noorullah Ali Bakht on May 13, 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>

---

Calgary • Southport • Environmental Public Health

10101 Southport Road SW, Calgary, Alberta, Canada T2W 3N2

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