Alberta Health Services

Environmental Public Health

ORDER OF AN EXECUTIVE OFFICER

To: Sadiq Holdings Inc.
"the Owner"

Waheed-Ur-Rehman Sadiq
"the Owner"

Javaid Sadiq
"the Owner"

Jeanette(Gina) Adriano
"the Manager"

RE: The food establishment located in Calgary, Alberta and municipally described as:
Burger King 10889, 11 Crowfoot Terrace NW

WHEREAS I, an **Executive Officer** of **Alberta Health Services**, have <inspected and/or received a report 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. An abundance of mice droppings was observed above ceiling tiles above chemical storage shelves. A few droppings were also observed below the chemical storage shelf.
b. Conditions existed that allowed for entry of pests into the facility and up above ceiling tiles. A gap alongside the bottom of the entrance door was observed. Gaps were observed in ceiling tiles surrounding pipes, vents and electrical cables.
c. 1 dead mouse was caught in tin cat located in the electrical room.
d. An accumulation of grease, oil, and/or food debris was present on surfaces in the kitchen including but not limited to: on floors underneath equipment, behind deep fryers, surrounding the used-oil tank, and on food equipment in the main kitchen, on surfaces in between and underneath kitchen equipment stored on counters.

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. An abundance of mice droppings was observed above ceiling tiles above chemical storage shelves. A few droppings were also observed below the chemical storage shelf. This contravenes section 21(1) of the Food Regulation, AR 31/2006 which states that: A commercial food establishment must be kept free of pests and of conditions that lead to the harbouring or breeding of pests.

b. Conditions existed that allowed for entry of pests into the facility and up above ceiling tiles. A gap alongside the bottom of the entrance door was observed. Gaps were observed in ceiling tiles surrounding pipes, vents and electrical cables. This contravenes section 17(2) of the Food Regulation, AR 31/2006 which states that: the operator must ensure that the commercial food establishment is constructed to control the entry of pests.

c. 1 dead mouse was caught in tin cat located in the electrical room. This contravenes section 21(1) of the Food Regulation, AR 31/2006 which states that: A commercial food establishment must be kept free of pests and of conditions that lead to the harbouring or breeding of pests.

d. An accumulation of grease, oil, and/or food debris was present on surfaces in the kitchen including but not limited to: on floors underneath equipment, behind deep fryers, surrounding the used-oil tank, and on food equipment in the main kitchen, on surfaces in between and underneath kitchen equipment stored on counters. This contravenes 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.

NOW THEREFORE, I hereby **ORDER** and **DIRECT**:

1. That the Owner immediately undertake and diligently pursue the completion of the following work in and about the above noted premises, namely:

    a. Enhance and intensify the existing pest control measures by increasing the frequency and scope of services provided by the professional pest control company to eliminate the presence of mice. Implement and maintain an effective ongoing integrated pest management (IPM) program for both the interior and exterior of the food establishment. Provide documentation from the professional pest control company to an Alberta Health Services Public Health Inspector confirming that the presence of mice has been eliminated.
    b. Remove and safely dispose of mouse droppings and harbourage materials.
    c. Clean and disinfect all surfaces contaminated by mouse excrement.
    d. Discard and replace all ceiling tiles that have been contaminated by mouse droppings and urine.
    e. Seal and repair all openings, gaps, and other structural deficiencies that may permit the entry or harborage of pests. Ensure the gap along the bottom of the entrance door is effectively sealed with an appropriate door sweep or other pest-proofing measure. Seal all gaps and openings around pipes, vents, electrical cables, and other penetrations above the ceiling and throughout the facility using durable materials that prevent pest access. Maintain the premises in pest-proof condition to prevent the entry and harborage of rodents and other pests.
    f. Immediately remove all accumulations of grease, oil, and food debris from the premises. Thoroughly clean and sanitize all affected areas, including but not limited to floors underneath equipment, behind deep fryers, around the used-oil tank, on food equipment in the main kitchen, and on surfaces between and underneath kitchen equipment located on counters. Implement and maintain an effective cleaning and maintenance program to

ensure these areas are cleaned at a frequency sufficient to prevent the accumulation of grease, oil, food debris, and other contaminants. The food establishment must be maintained in a clean and sanitary condition at all times.

2. The work referred to in paragraph 1 shall be completed by November 9, 2026.

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, November 6, 2026.

Confirmation of a verbal order issued to Jeanette (Gina) Adriano on November 5, 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

Template revised June 2, 2026

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