

ORDER OF AN EXECUTIVE OFFICER NOTICE OF CLOSURE

To: Central Halal Restaurant
“the Owner”

Nasim Ali
“the Owner”

2436747 Alberta Inc.
“the Owner”

RE: The food establishment located in Calgary, Alberta and municipally described as:
Central Halal Restaurant
105 – 4202 17 Avenue SE

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 an accumulation of dirt and debris throughout the food establishment including, on floors and walls, under and/or behind food equipment and in hard-to-reach areas.
- b. A written cleaning schedule was not available.
- c. The flooring in front of the back door was dirty and the wall-floor joints with missing baseboards were filled with food debris.
- d. The area at the back between the standing cooler and the stainless-steel table and the area between the two washrooms were cluttered with a variety of items.
- e. The ventilation canopy filters were dirty.
- f. Containers with samosas inside were stacked directly on top of each other in coolers without any lids or barrier. The bottom exterior of the containers was in contact with the open food in the container below.
- g. An open bag of flour was stored on a fabric chair.
- h. The handwashing sinks in the kitchen were inaccessible. Brooms, empty containers, and a refrigerator were stored in front of the sink obstructing access.
- i. A plastic cutting board was worn down and had deep groves. As a result, it could not be properly cleaned and sanitized.

- j. The baseboards underneath the two-compartment sink were peeling off the wall and floor and trapping dirt and moisture in these areas.
- k. Sections of drywall were missing from the wall in the kitchen and as a result these areas could not be properly cleaned.
- l. Some ceiling tiles were missing, and others had water damage in the front and back of the kitchen.
- m. There were holes in the wall beside the handwashing sink and as a result this area could not be properly cleaned.
- n. The trim was missing on the door leading to the back hallway, and the edges of the walls surrounding the service window behind the cash register were unfinished, rendering the surfaces porous and not easy to clean.
- o. A few laminate floor planks were damaged in the front cooking area and as a result the flooring in this area could not be properly cleaned.
- p. Lattice made of raw wood was installed on the walls in the kitchen area behind the cash register and in the hallway for decorative purposes. The lattice and open spaces between the lattice were not easily cleanable.
- q. The newly installed shelves in the kitchen were made of raw wood and flimsy and as result were porous and not easily cleanable.
- r. Many food safety processes and standards, such as proper handwashing and proper food storage and preparation were not implemented or not followed by food handlers within the food establishment.
- s. The food establishment had a significant cockroach infestation. The cockroaches were found live and dead on the glue boards.

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 2003 (Amended June 2020) exist in and about the above noted premises, namely:

- a. There was an accumulation of dirt and debris throughout the food establishment including, on floors and walls under and/or behind food equipment and in hard-to-reach areas. This is in contravention of section 28(2) of the Food Regulation AR 31/2006, which states: 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 written cleaning schedule was not available upon request. This is in contravention of section 29 of the Food Regulation AR 31/2006, which states: A commercial food establishment must have written procedures designed to ensure its safe and sanitary operation and maintenance. The procedures must include the cleaning and sanitizing requirements for the food establishment and all equipment and utensils in it and a list of all cleaning and sanitizing agents used including their concentrations and uses.
- c. The flooring in front of the back door was dirty and the wall-floor joints with missing baseboards were filled with food debris. This is in contravention of section 28(2) of the

Food Regulation AR 31/2006, which states: 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.

- d. The area at the back between the standing cooler and the stainless-steel table and the area between the two washrooms were cluttered with a variety of items. This is in contravention of section 28(2) of the Food Regulation AR 31/2006, which states that's: 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.
- e. The ventilation canopy filters appeared dirty. 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.
- f. Containers with samosas inside were stacked directly on top of each other in coolers without any lids or barrier. The bottom exterior of the containers was in contact with the open food in the container below. This is in contravention of section 23(1)(a) of the Food Regulation AR 31/2006, which states that: All food, equipment, and utensils must be stored in a manner that protects them from contamination.
- g. An open bag of flour was stored on a fabric chair. 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.
- h. The handwashing sinks in the kitchen were inaccessible. Brooms, empty containers, and a refrigerator were stored in front of the sink obstructing access. This is in contravention of section 17(1) (e) of the Food Regulation AR 31/2006, which states that: The handwashing stations are adequate in number and situated to ensure convenient access by all food handlers.
- i. A plastic cutting board was worn down and had deep groves, it could not be properly cleaned and sanitized. This is in contravention of section 28(3)(a)(b) of the Food Regulation AR 31/2006, which states: All equipment and utensils in a food establishment must be kept in good working order and condition and maintained in a manner that ensures the safe and sanitary handling of food.
- j. The baseboards underneath the two-compartment sink were peeling off and trapping dirt and moisture. 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.
- k. Sections of drywall were missing from the wall in the kitchen. This is in contravention of section 17(1)(a)(b) of the Food Regulation AR 31/2006, which states: An operator shall ensure that a food establishment is of sound construction and in a good state of repair and

is so designed as to facilitate the effective cleaning and sanitizing of it and all equipment, utensils and surfaces with which food comes into contact in it.

- i. Some ceiling tiles were missing, and others had water damage in the front and back of the kitchen. This is in contravention of section 17(1)(a)(b) of the Food Regulation AR 31/2006, which states that: An operator shall ensure that a food establishment is of sound construction and in a good state of repair and is so designed as to facilitate the effective cleaning and sanitizing of it and all equipment, utensils and surfaces with which food comes into contact in it. This is also in contravention section 2.3(a)(ii) of the Food Retail and Foodservices Code 2003 (Amended June 2020), which states that: Walls and ceilings in food preparation, processing and storage areas should be kept in good repair.
- m. There were holes in the wall beside the handwashing sink. This is in contravention of section 17(1)(a)(b) of the Food Regulation AR 31/2006, which states that: An operator shall ensure that a food establishment is of sound construction and in a good state of repair and is so designed as to facilitate the effective cleaning and sanitizing of it and all equipment, utensils and surfaces with which food comes into contact in it. This is in contravention of section 2.3(a)(ii) of the Food Retail and Foodservices Code 2003 (Amended June 2020), which states that: Walls and ceilings in food preparation, processing and storage areas should be kept in good repair.
- n. The trim was missing on the door leading to the back hallway, and the edges of the walls surrounding the service window behind the cash register were unfinished, rendering the surfaces porous and not easy to clean. This is in contravention of section 17(1)(a)(b) of the Food Regulation AR 31/2006, which states that: An operator shall ensure that a food establishment is of sound construction and in a good state of repair and is so designed as to facilitate the effective cleaning and sanitizing of it and all equipment, utensils and surfaces with which food comes into contact in it.
- o. A few laminate floor planks were damaged in the front cooking area. This is in contravention of section 17(1)(a)(b) of the Food Regulation AR 31/2006, which states that: An operator shall ensure that a food establishment is of sound construction and in a good state of repair and is so designed as to facilitate the effective cleaning and sanitizing of it and all equipment, utensils and surfaces with which food comes into contact in it. This is also in contravention of section 2.4 of the Food Retail and Foodservices Code 2003 (Amended June 2020), which states that Floors that are subject to moisture must be constructed of impervious materials, non-slip and sloped to allow for draining.
- p. Lattice made of raw wood was installed on the walls in the kitchen area behind the cash register and in hallway for decorative purposes. The lattice and open spaces between the lattice were not easily cleanable. This is in contravention of section 17(1)(a)(b) of the Food Regulation AR 31/2006, which states: An operator shall ensure that a food establishment is of sound construction and in a good state of repair and is so designed as to facilitate the effective cleaning and sanitizing of it and all equipment, utensils and surfaces with which food comes into contact in it.
- q. The newly installed shelves in the kitchen were made up of raw wood and flimsy. This is in contravention of section 28(3) of the Food Regulation AR 31/2006, which states that: All equipment and utensils in a food establishment must be kept in good working order and condition and maintained in a manner that ensures the safe and sanitary handling of food.

- r. Many food safety processes and standards such as proper handwashing and food storage and preparation were not implemented or not followed by food handlers within the food establishment. This is in contravention of section 6.3.2 of the Food Retail and Food services Code 2003 (Amended June 2020), which states that: Every operator of a food establishment must ensure that food handlers have the necessary knowledge and skills to enable them to handle food hygienically.
- s. The food establishment had a significant cockroach infestation. The cockroaches were found live and dead on the glue boards. 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.

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. Thoroughly clean and sanitize the food establishment surfaces, including all hard-to-reach areas.
 - b. Prepare, implement, and maintain a detailed written sanitation program to facilitate the proper cleaning of all areas of the food establishment, including equipment, and structural surfaces. The sanitation program must include a list of all cleaning and sanitizing agents used within the food establishment. The sanitation program must be submitted to an Executive Officer with Alberta Health Services for review.
 - c. Clean the flooring in front of the back entrance and floor/wall joints.
 - d. Organize the area between the standing cooler and stainless-steel table at the back and the area between two washrooms so that it can be properly cleaned on a regular basis.
 - e. Clean the ventilation canopy filters.
 - f. Properly cover containers before stacking them to prevent any food contamination.
 - g. Use food grade, washable containers to store food products and store all the food products on shelves 6 inches above the ground.
 - h. Ensure all handwashing sinks are always accessible for staff to complete hand hygiene.
 - i. Replace the worn cutting boards.
 - j. Repair or replace all damaged baseboards and ensure baseboards are properly installed to ensure that wall/floor joints are easily cleanable.
 - k. Install the missing sections of dry wall and repair the wall so that it smooth, impervious to moisture and easily cleanable.

- l. Replace all damaged and missing ceiling tiles with ceiling tiles that are smooth, impervious to moisture and easily cleanable.
 - m. Repair the holes in the wall and apply a washable finish so that the wall is smooth, impervious to moisture and cleanable.
 - n. Install trim on the door to the back hallway and finish the edges of the service window so they are smooth, impervious to moisture and easily cleanable.
 - o. Replace the damaged laminate planks in the front cooking area so that the floor is smooth, impervious to moisture and easily cleanable.
 - p. Remove the wooden lattice along the kitchen walls and finish the walls so they are smooth, impervious to moisture and easily cleanable.
 - q. Refinish the surface of the shelves to ensure the shelves are smooth, impervious to moisture and easily cleanable.
 - r. The operator in care and control of the food establishment must re-take a certificate course in food safety:
https://www.alberta.ca/system/files/custom_downloaded_images/healthrecognized-food-safety-courses-alberta.pdf#search=approved%20food%20safety. All staff who handle food must complete at minimum the online Alberta Food Safety Basics Interactive Course: <https://ahs.myabsorb.ca/#/public-dashboard>
Provide completion certificates to an Alberta Health Services, Executive Officer.
 - s. Retain the services of a professional pest control company to control and eliminate the cockroach infestation throughout the food establishment. Provide all documentation from the professional pest control company to an Executive Officer with Alberta Health Services, indicating the pest infestation is under control and in the process of being eliminated. Implement an ongoing integrated pest management program for the interior and exterior of the food establishment.
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 17, 2024

Confirmation of a verbal order issued to Abdi May 14, 2024.

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>

Order of an Executive Officer – Notice of Closure

RE: The food establishment located in Calgary, Alberta and municipally described as: Central Halal Restaurant, 105 – 4202 17 Avenue SE

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www.ahs.ca/eph