

ORDER OF AN EXECUTIVE OFFICER NOTICE OF CLOSURE

To: KGSR Foods Ltd.
"the Owner"

Govardhanan Nagappan
"the Owner"

Karthikeyan Lakshmikanthan
"the Owner"

RE: The food establishment located in Calgary, Alberta and municipally described as:
Chennai Spices
465 - 475 8 Street 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 evidence of a significant mouse infestation in the food establishment. An abundance of mouse droppings was observed throughout the food establishment, including but not limited to: on the top of the mechanical dishwasher, in food storage bins and directly on dry food products, on top of bulk bins, under and around the soft serve ice cream machine, on the interior window ledge that is located behind the front service area, directly on customer dishes, on food preparation surfaces, under the drying rack located next to the front service area hand washing sink, and on the floors throughout the entire facility.
- b. A live mouse was observed running out of a food storage bin. Three dead mice were also observed inside tin cat traps located within the kitchen.
- c. Dry food items on the storage shelf showed signs of damage consistent with mouse activity and chewing.
- d. The chlorine-based mechanical dishwasher was tested multiple times and measured 0ppm chlorine sanitizer.
- e. The walk-in cooler had food products and an ambient air temperature that measured 8C.
- f. The front service area hand-washing sink was not equipped with single-use paper towels or liquid hand soap.
- g. Deli containers with no handles were being used as scoops for food products.

- h. The ice scoop was stored directly inside the ice machine with the handle in direct contact with the ice.
- i. Food products stored in bags, boxes and containers were stored directly on the floor in the walk-in cooler and in the walk-in freezer.
- j. Ceiling tiles in the dishwashing area were damaged and not properly secured.
- k. The facility's Food Handling Permit was not displayed in the facility.
- l. Food equipment and utensils were dirty and had a build-up of food debris, grime, grease, and dirt including but not limited to: cooking equipment along the cook line (the equipment itself along with the space between equipment), the interior and exterior of the microwaves, food storage containers and bulk bins, the deli containers that were used as bulk scoops, the spice cart, and the interior and exterior of the coolers.
- m. The general sanitation of the food establishment surfaces was poor. Dirt, food splatter, grease build-up, and grime were observed on the following areas including but not limited to: the walls throughout the facility (especially behind food preparation, cooking areas, and dishwashing areas), the floors throughout the kitchen, the dishwashing area, and the front service area, the space between cooking equipment along the cook line, and the ceilings along the cook line.
- n. The storage room located off from the dishwashing area was disorganized and cluttered.

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 evidence of a significant mouse infestation in the food establishment. An abundance of mouse droppings was observed throughout the food establishment, including but not limited to: on the top of the mechanical dishwasher, in food storage bins and directly on dry food products, on top of bulk bins, under and around the soft serve ice cream machine, on the interior window ledge that is located behind the front service area, directly on customer dishes, on food preparation surfaces, under the drying rack located next to the front service area hand washing sink, and on the floors throughout the entire facility. This is in contravention of section 21(1) of the Food Regulation, AR 31/2006 which states that: "The commercial food establishment and any surrounding area, premises or facilities supporting the commercial food establishment must be kept free of pests and of conditions that lead to the harbouring or breeding of pests."
- b. A live mouse was observed running out of a food storage bin. Three dead mice were also observed inside tin cat traps located within the kitchen. This is in contravention of section 21(1) of the Food Regulation, AR 31/2006 which states that: "The commercial food establishment and any surrounding area, premises or facilities supporting the commercial food establishment must be kept free of pests and of conditions that lead to the harbouring or breeding of pests."
- c. Dry food items on the storage shelf showed signs of damage consistent with mouse activity and chewing. 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."
- d. The chlorine-based mechanical dishwasher was tested multiple times and measured 0ppm chlorine 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.”

- e. The walk-in cooler had food products and an ambient air temperature that measured 8C. 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.”
- f. The front service area hand-washing sink was not equipped with single-use paper towels or liquid hand soap. 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.”
- g. Deli containers with no handles were being used as scoops for food products. This is in contravention of section 23(1)(a)(b) 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 and handled in a sanitary manner.”
- h. The ice scoop was stored directly inside the ice machine with the handle in direct contact with the ice. This is in contravention of section 23(1)(a)(b) 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 and handled in a sanitary manner.”
- i. Food products stored in bags, boxes and containers were stored directly on the floor in the walk-in cooler and in the walk-in freezer. This is in contravention of section 23(1)(a)(b) 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 and handled in a sanitary manner.”
- j. Ceiling tiles in the dishwashing area were damaged and not properly secured. 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.”
- k. The facility’s Food Handling Permit was not displayed in the facility. This is in contravention of section 14(1) of the Food Regulation, AR 31/2006 which states that: “An operator must ensure that the permit is displayed in a conspicuous place in the approved food establishment where it may be easily seen by persons served.”
- l. Food equipment and utensils were dirty and had a build-up of food debris, grime, grease, and dirt including but not limited to: cooking equipment along the cook line (the equipment itself along with the space between equipment), the interior and exterior of the microwaves, food storage containers and bulk bins, the deli containers that were used as bulk scoops, the spice cart, and the interior and exterior of the coolers. 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.”

- m. The general sanitation of the food establishment surfaces was poor. Dirt, food splatter, grease build-up, and grime were observed on the following areas including but not limited to: the walls throughout the facility (especially behind food preparation, cooking areas, and dishwashing areas), the floors throughout the kitchen, the dishwashing area, and the front service area, the space between cooking equipment along the cook line, and the ceilings along the cook line. 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.”
- n. The storage room located off from the dishwashing area was disorganized and 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.”

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. Work with the contracted professional pest control company to abate the mouse infestation and implement an ongoing integrated pest management program for the food establishment. Provide documentation from the professional pest control company to an Executive Officer with Alberta Health Services.
 - b. Retain all pest control service records and keep them on-site for review by an Executive Officer with Alberta Health Services.
 - c. Remove and safely dispose of all mouse excrement throughout the facility and disinfect all surfaces contaminated by mouse excrement.
 - d. Discard all food and single use food containers that are contaminated or could be potentially contaminated by mouse activity or excrement.
 - e. Repair/service the chlorine-based mechanical dishwasher such that the concentration of the sanitizer at the plate level measures 100 ppm chlorine.
 - f. Repair/service the walk-in cooler such that this cooler can operate and maintain food products at a temperature of 4C or below.
 - g. Ensure all hand-washing sinks are stocked with single-use paper towels in a dispenser and liquid hand soap to facilitate proper hand washing by food handlers.
 - h. Remove all deli containers used as scoops and replace them with handled scoops that are stored separately from food products in a sanitary manner.

- i. Remove the ice scoop from the ice machine and store the scoop separately in a sanitary manner.
 - j. Ensure all food is stored elevated off the floor by at least 6 inches to reduce the risk of cross-contamination and to allow for proper cleaning and pest monitoring.
 - k. Repair/replace the damaged ceiling tiles and ensure they are properly secured to the drop ceiling structure.
 - l. Print and post a copy of the facilities valid Food Handling Permit in a location that is visible to the public.
 - m. Clean and sanitize all equipment, utensils, containers and surfaces including but not limited to food preparation surfaces, floors, walls, ceilings, etc. in the facility. Maintain the food establishment in a clean and sanitary state hereafter.
 - n. 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 prior to re-opening.
 - o. Organize and declutter the storage room located off from the dishwashing area such that it is easy to clean and can be properly accessed for pest monitoring.
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, July 15th, 2026

Confirmation of a verbal order issued to Govardhanan Nagappan on July 14th, 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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<https://www.ahs.ca/eph>