

## ORDER OF AN EXECUTIVE OFFICER NOTICE OF CLOSURE

**To:** Yashe Alberta Inc.  
"the Owner"

Yaqing Gu  
"the Owner"

Keqiang Hu  
"the Owner"

**RE:** The food establishment located in Calgary, Alberta and municipally described as:  
Chicken On The Way  
207 - 150 Crowfoot Crescent NW

**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. A food contact surface sanitizer was not prepared to sanitize the main cook line.
- b. There were holes in the cleaning cloths and loose threads.
- c. A used single use glove was left on the breaded raw chicken.
- d. There was a lack of handwashing noted during inspection, resulting in cooler handles being coated with flour from the breaded raw chicken.
- e. Potato fry cutting was conducted next to a container of uncovered corn fritters.
- f. The three-compartment sink spray nozzle and tap were leaking.
- g. There was a heavy accumulation of dust and mold on the walk-in cooler ceiling and walls, and there was debris and grease build-up on the walk-in cooler racks and floor.
- h. There was grease and debris build-up in the chicken hot holding unit. There was dust and debris build-up on top and underneath the hot holding unit.
- i. The food preparation cooler handles were covered with the flour from the raw breaded chicken.
- j. There was grease and debris build-up on the sides of the deep fryers, inside the cabinets and on the floor underneath the deep fryers.
- k. There was grease build-up on the surfaces of the ventilation canopy and filters.
- l. There was heavy calcium build-up on the three-compartment sink wells and taps.
- m. There was black debris build-up on white ingredient storage containers and buckets.
- n. There was a heavy accumulation of dust on the air vents and ceiling tiles.
- o. There was dust build-up on top of equipment and shelves.
- p. There was flour dust build-up on the chicken preparation table shelves.

- q. Cardboard and parchment paper were used to line the floor. Parchment paper that was used to wrap the support pole was grease laden.
- r. There was black debris build-up on the front storage shelves.
- s. There was dust and grease build-up on the dish drying racks, sink waste pipes, and on the dispensers for soap and paper towel.
- t. There was grime build-up on the legs and wheels of equipment, on the washroom door, underneath the three-compartment sink, on baseboards and the kitchen floor hard-to-reach areas.
- u. The cleaning schedule was not being followed.

**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. A food contact surface sanitizer was not prepared to sanitize the main cook line. This is in contravention of the Food Regulation AR 31/2006, 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.
- b. There were holes in the cleaning cloths and loose threads. This is in contravention of Food Regulation, AR 31/2006, 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.
- c. A used single use glove was left on the breaded raw chicken. This is in contravention of Food Regulation, AR 31/2006, section 23(1) and 24 which state that: All food used or to be used in a commercial food establishment must be protected from contamination and handled in a sanitary manner and all food processing must be done in a manner that makes the food safe to eat.
- d. There was a lack of handwashing noted during inspection, resulting in cooler handles being coated with flour from the breaded raw chicken. This is in contravention of the Food Regulation AR 31/ 2006 section 30(1)(d), which states that: A food handler must wash hands as often as necessary to prevent the contamination of food or food areas.
- e. Potato fry cutting was conducted next to a container of uncovered corn fritters. This is in contravention of Food Regulation, AR 31/2006, section 23(1) 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.
- f. The three-compartment sink spray nozzle and tap were leaking. This is in contravention of Food Regulation, AR 31/2006, section 19(b) which states that: A person may not operate a commercial food establishment unless it is constructed and maintained in accordance with that approval.

- g. There was a heavy accumulation of dust and mold on the walk-in cooler ceiling and walls, and there was debris and grease build-up on the walk-in cooler racks and floor. This is in contravention of the Food Regulation AR 31/2006, 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. There was grease and debris build-up in the chicken hot holding unit. There was dust and debris build-up underneath and on top of the hot holding unit. This is in contravention of the Food Regulation AR 31/2006, 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.
- i. The food preparation cooler handles were covered with the flour from the raw breaded chicken. This is in contravention of the Food Regulation AR 31/2006, 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.
- j. There was grease and debris build-up on the sides of the deep fryers, inside the cabinets and on the floor underneath the deep fryers. This is in contravention of the Food Regulation AR 31/2006, 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.
- k. There was grease build-up on the surfaces of the ventilation canopy and filters. This is in contravention of the Food Regulation AR 31/2006, 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.
- l. There was heavy calcium build-up on the three-compartment sink wells and taps. This is in contravention of the Food Regulation AR 31/2006, 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.
- m. There was black debris build-up on white ingredient storage containers and buckets. This is in contravention of the Food Regulation AR 31/2006, 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.

- n. There was a heavy accumulation of dust on the air vents and ceiling tiles. This is in contravention of the Food Regulation AR 31/2006, 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.
- o. There was dust build-up on top of equipment and shelves. This is in contravention of the Food Regulation AR 31/2006, 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.
- p. There was flour dust build-up on the chicken preparation table shelves. This is in contravention of the Food Regulation AR 31/2006, 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.
- q. Cardboard and parchment papers were used to line the floor. Parchment paper that was used to wrap the support pole was grease laden. This is in contravention of the Food Regulation AR 31/2006, 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.
- r. There was black debris build-up on the front storage shelves. This is in contravention of the Food Regulation AR 31/2006, 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.
- s. There was dust and grease build-up on the dish drying racks, sink waste pipes, and on the dispensers for soap and paper towel. This is in contravention of the Food Regulation AR 31/2006, 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.
- t. There was grime build-up on the legs and wheels of equipment, on the washroom door, underneath the three-compartment sink, on baseboards and the kitchen floor hard-to-reach areas. This is in contravention of the Food Regulation AR 31/2006, 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.

- u. The cleaning schedule was not being followed. This is in contravention of the Food Regulation, AR 31/2006, section 29(1)(2) which states that: (1) A commercial food establishment must have written procedures designed to ensure its safe and sanitary operation and maintenance. (2) The procedures must include (a) the cleaning and sanitizing requirements for the commercial food establishment and for all equipment and utensils in it, if any, that are not normally washed in a dishwasher, and (b) a list of all cleaning and sanitizing agents used in the commercial food establishment, including their concentrations and uses.

**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. Prepare a 100ppm chlorine food surface sanitizer before commencing food handling. Sanitize food contact surfaces after cleaning.
  - b. Provide new cloths for cleaning food contact surfaces. Ensure cleaning cloths are immersed in a sanitizing solution between uses.
  - c. Discard single use gloves after each use and hand wash.
  - d. Wash hands as often and between tasks to prevent the contamination of food, food areas, and contact surfaces.
  - e. Properly repair the three-compartment sink tap to stop the leak.
  - f. Clean and sanitize the walk-in cooler racks, ceiling, and walls to remove all mould and dust and continue cleaning on a regular frequency to prevent regrowth of mould and dust accumulation.
  - g. Thoroughly clean all surfaces and equipment throughout the food establishment. Remove dust, grease, debris, and grime from the food preparation area surfaces.
  - h. Remove all soiled and grease laden cardboard and parchment paper that were used to line surfaces.
  - i. Ensure the cleaning schedule is followed and it must be signed off by a manager or owner daily for verification.
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 5, 2024

Confirmation of a verbal order issued to Myrna Derowin on April 4, 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](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)