

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

**To:** China Palace Restaurant Inc.  
“the Owner”

Zhen Zhong Huang  
“the Owner”

Li Ping Liu  
“the Owner”

**RE:** The food establishment located in Calgary, Alberta and municipally described as:  
China Palace Restaurant, 21 - 6219 Centre Street 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. Several mice were found at varying stages of decay in pest monitoring traps located in the staff washroom.
- b. Mouse droppings observed on shelving units, in the dry food storage areas, underneath food equipment, and on the floors throughout the food establishment.
- c. There is a gap on the left and right side of the back exit door.
- d. Numerous large flies observed throughout the food establishment and touched food contact surfaces.
- e. Pest monitoring fly traps were suspended directly above food handling areas.
- f. The high-temperature rinse dishwasher did not reach proper sanitizing temperature. The final temperature reached 53.6 deg Celsius.
- g. There was no sanitizer solution available for use.
- h. Significant food spillage, debris, and grime observed underneath the grill and wok station.
- i. Significant accumulation of debris and dry spillage observed underneath shelving units located on the east and north side of the wall of the kitchen area.
- j. Significant debris accumulated underneath the stairs leading to the back exit door.
- k. Significant debris accumulated behind the shelving unit in the closet.
- l. Observed food debris accumulated in between the gasket to the walk-in cooler.
- m. The cooling racks were soiled with dry food debris located in the walk-in cooler.
- n. Several raw meat products were uncovered in the walk-in cooler.
- o. There was various food products stored directly on the floor in the walk-in cooler.
- p. Cardboard was used to line food contact surfaces throughout the facility.
- q. The light cover by the dishwashing area was cracked.
- r. There was dust throughout the ceiling tiles in the kitchen and dishwashing area.

- s. The paint on the walls throughout the facility were chipped and soiled with dry spillage, dust, and grime.
- t. The door for the staff washroom was open and does not have a self-closing device.
- u. There was significant grease accumulation in the ventilation canopy.
- v. The paint on the door leading to the kitchen was chipped.
- w. The lids to the chest freezers were cracked and covered in tape.
- x. The exterior of the bulk containers were soiled with food debris.
- y. The ice scoop was soiled.
- z. The handle of the hand whisk was in disrepair and taped.
- aa. There was a wet cleaning cloth stored on the shelf touching clean equipment.
- bb. There were several wet cleaning cloths stored on food contact surfaces when not in use.
- cc. Pest control records were not maintained onsite.

**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. Several mice were found at varying stages of decay in pest monitoring traps located in the staff washroom. 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. Mouse droppings observed on shelving units, in the dry food storage areas, underneath food equipment, and on the floors throughout the food establishment. 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.
- c. There is a gap on the left and right side of the back exit door. 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. Numerous large flies observed throughout the food establishment and touched food contact surfaces. 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.
- e. Pest monitoring fly traps suspended directly above food handling areas. This contravenes 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.
- f. The high-temperature rinse dishwasher did not reach proper sanitizing temperature. The final temperature reached 53.6 deg celsius. 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.
- g. There was no sanitizer solution available. 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.

- h. Significant food spillage, debris, and grime observed underneath the grill and wok station. 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.
- i. Significant debris and dry spillage observed underneath shelving units located on the east and north side of the wall. 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.
- j. Significant debris accumulated underneath the stairs leading to the back exit door. 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.
- k. Significant debris accumulated behind the shelving unit in the closet. 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.
- l. Observed food debris accumulated in between the gasket to the walk-in cooler. 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.
- m. The cooling racks were soiled with dry food debris located in the walk-in cooler. 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.
- n. Several raw meat products were uncovered in the walk-in cooler. This contravenes 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, and handled in a sanitary manner.
- o. There was various food products stored directly on the floor in the walk-in cooler. This contravenes 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, and handled in a sanitary manner.
- p. Cardboard was used to line food contact surfaces throughout the facility. This contravenes section 17(1)(b) 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 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.

- q. The light cover by the dishwashing area was cracked. This contravenes 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.
- r. There was dust throughout the ceiling tiles in the kitchen and dishwashing area. 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.
- s. The paint on the walls throughout the facility was chipped and soiled with dry spillage, dust, and grime. This contravenes 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.
- t. The door for the staff washroom was open and does not have a self-closing device. This contravenes section 17(1)(d) 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 has all its food handling areas separated from living quarters and from other areas where activities are carried out that are incompatible with the safe and sanitary handling of food.
- u. There was significant accumulation of grease in the ventilation canopy. 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.
- v. The paint on the door leading to the kitchen was chipped. This contravenes 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.
- w. The lids to the chest freezers were cracked and covered in tape. 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.
- x. The exterior of the bulk containers were soiled with food debris. 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.
- y. The ice scoop was soiled. 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.
- z. The handle of the hand whisk was in disrepair and taped. This contravenes section 28(3)(a)(b) of the Food Regulation, AR 31/2006 which states that: All equipment and utensils in a commercial 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.
- aa. There was a wet cleaning cloth stored on the shelf touching clean equipment. 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.

- bb. There were several wet cleaning cloths stored on food contact surfaces when not in use. 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.
- cc. Pest control records were not maintained onsite. This contravenes with section 21(2) of the Food Regulation, AR 31/2006 which states that: A written record of all pest control measures used in the commercial food establishment and surrounding area, premises and facilities referred to in subsections (1) and (1.1) must be maintained.

**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. Have in-place a contract with a licensed pest control company to identify, eliminate pest harborage areas and provide regular monitoring of the premise for controlling pest activity. The business must also maintain pest control records onsite and be available for review by a Public Health Inspector from Alberta Health Services.
  - b. Safely remove and dispose the mouse droppings. Clean and disinfect all surfaces contaminated by mouse excrements.
  - c. Repair the weatherstripping in the back exit door.
  - d. Remove fly traps suspended directly above food handling areas.
  - e. Repair the dishwasher, ensure the final rinse temperature meets at minimum 71 deg Celsius at the dish level for proper sanitizing
  - f. Have an approved food-safe sanitizer solution available at all times for use.
  - g. Thoroughly clean and sanitize soiled surfaces and equipment throughout the facility.
  - h. Cover the raw meat products properly in the walk-in cooler.
  - i. Store the food in the walk-in cooler at least six-inches above the floor.
  - j. Remove cardboard lining from food contact surfaces.
  - k. Replace the light cover by the dishwashing area.
  - l. Remove and clean the dust off from the ceiling tiles in the kitchen and dishwashing area.
  - m. Clean and repaint the walls and the door opening to the kitchen.
  - n. Install a self-closing mechanism for the staff washroom and ensure the door is closed at all times.
  - o. Clean and sanitize the ventilation canopy.
  - p. Remove the tape from the chest freezer and repair the lid properly or replace.
  - q. Clean and sanitize the bulk containers and ice scoops.

- r. Discard the damaged hand whisk and ensure utensils are maintained in good repair and sanitary manner.
  - s. Store cleaning cloths in an approved sanitizer solution when not in use.
- 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, September 24, 2025

Confirmation of a verbal order issued to Li Ping Liu on September 23, 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>

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