

## ORDER OF AN EXECUTIVE OFFICER NOTICE OF CLOSURE

**To:** 665966 Alberta Ltd.  
"the Owner"

Marianne Erk  
"the Owner"

**RE:** The food establishment located in Calgary, Alberta and municipally described as:  
Dog & Duck Public House, 5340 2 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. Mice droppings were observed on the floor (left corner of the cooking line), on the floor of the dry storage and cleaned utensil section, inside the cleaned utensil storage container, over the lids of the stored dry food items, under the stand up cooler at the back portion, on the floor of the furnace room, on the floor of the bar area, behind the dishwashing area, on and around the area where cleaned equipment was stored.
- b. Pest control management plan was not in place. Pest control records were not present.
- c. Handwashing sink was not supplied with cold water supply. Hot water was measured at 55.4°C
- d. Dirty utensils and equipment were stored along with the cleaned utensils on the bottom shelf of cleaned utensil storage section.
- e. Inside the walk-in cooler, raw meat was stored on the shelf, above the prepared sauce.
- f. Inside walk-in cooler, black plastic crate on the shelf was heavily contaminated with mold-like substance (green colored spots), containing packaged food items, such as shredded vegetables and whole carrots.
- g. Temperature of the preparation cooler present near the grill area was 11°C. Internal temperature of some of stored food items were measured at 8.4°C.
- h. Floor tiles were missing or damaged in several areas, including the main kitchen, the hallway leading to the back, and inside the walk-in cooler.
- i. The grease trap box had a grime and a black layer of grease, fats, and oils. The connected pipes were dirty, and the nearby walls and floor had black and brown stains with a lot of grease and oil buildup. Similar hardened buildup was observed extending from the dishwashing area to the dry storage and cleaned utensils area, likely due to leakage or overflow.
- j. No written cleaning and sanitation plan was in place.

- k. An accumulation of grease was observed under equipment on the cook line, around the deep-frying equipment, near the handwashing sink, below the dishwashing area, and on the ventilation canopy. Dirt and grime had built up on the flooring, shelves, counters, walls, behind the cooking line, on the knife holder, the handles of the prep cooler and walk-in cooler, the door of the walk-in cooler, in the back furnace room, the back storage area, and under the dishwashing sinks. The ceiling above the dishwashing area had dried-up spill marks.

**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. Mice droppings were observed on the floor (left corner of the cooking line), on the floor of the dry storage and cleaned utensil section, inside the cleaned utensil storage container, over the lids of the stored dry food items, under the stand up cooler at the back portion, on the floor of the furnace room, on the floor of the bar area, behind the dishwashing area, on and around the area where cleaned equipment was stored. 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."
- b. Pest control management plan was not in place. Pest control records were not present. This is in contravention of 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."
- c. Handwashing sink was not supplied with cold water supply. Hot water was measured at 55.4°C. This is in contravention of section 1(1)(w) of the Food Regulation, AR 31/2006 which states that "In this Regulation, "handwashing station" means a station that is equipped with a hand basin and hot and cold running water and that, in its immediate vicinity, (i) has a dispenser for the provision of soap or is otherwise provided with soap in a container, and (ii) has a method of hand drying that uses single service products or a mechanical hand dryer."
- d. Dirty utensils and equipment were stored along with the cleaned utensils on the bottom shelf of cleaned utensil storage section. This is in contravention of 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."
- e. Inside the walk-in cooler, raw meat was stored on the shelf, above the prepared sauce. 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."
- f. Inside walk-in cooler, black plastic crate on the shelf was heavily contaminated with mold-like substance (green colored spots), containing packaged food items, such as shredded vegetables and whole carrots. 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 in 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. Temperature of the preparation cooler present near the grill area was 11°C. Internal temperature of some of stored food items were measured at 8.4°C. This is in contravention of section 25(1) (a)&(b) of the Food Regulation, AR 31/2006 which states that “All high-risk food must be stored, displayed and transported at a temperature of not more than 4°C or such higher temperature, or not less than 60°C or such lower temperature as an executive officer stipulates under subsection (4).”
- h. Floor tiles were missing or damaged in several areas, including the main kitchen, the hallway leading to the back, and inside the walk-in cooler. 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.”
- i. The grease trap box had a grime and a black layer of grease, fats, and oils. The connected pipes were dirty, and the nearby walls and floor had black and brown stains with a lot of grease and oil buildup. Similar hardened buildup was observed extending from the dishwashing area to the dry storage and cleaned utensils area, likely due to leakage or overflow. This is in contravention of sections 17(1)(f)(ii) 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 connected to a lawful and properly operating sewage disposal system.”
- j. No written cleaning and sanitation plan was in place. This is in contravention of section 29 (1) &(2)(a)(b) of the Food Regulation, AR 31/2006 which states that “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 commercial food establishment and for all equipment and utensils in it, if any, that are not normally washed in a dishwasher, and a list of all cleaning and sanitizing agents used in the commercial food establishment, including their concentrations and uses.”
- k. An accumulation of grease was observed under equipment on the cook line, around the deep-frying equipment, near the handwashing sink, below the dishwashing area, and on the ventilation canopy. Dirt and grime had built up on the flooring, shelves, counters, walls, behind the cooking line, on the knife holder, the handles of the prep cooler and walk-in cooler, the door of the walk-in cooler, in the back furnace room, the back storage area, and under the dishwashing sinks. The ceiling above the dishwashing area had dried-up marks. 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 in 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. Remove and safely dispose of mouse droppings. Clean and sanitize all surfaces contaminated by mouse excrement.
  - b. Arrange for a professional pest control company to install appropriate traps and implement necessary monitoring measures and retain the services of a professional pest control company to eliminate the mouse infestation and implement an integrated pest management program. Provide documentation from the professional pest control company to an Alberta Health Services Public Health Inspector for review.
  - c. Ensure that the handwashing sink is supplied with both hot and cold water for proper handwashing and arrange plumbing repairs if required.
  - d. Ensure that all dirty utensils and equipment are placed in the dishwashing area or on the designated rack for dishwashing. Do not store them along with cleaned utensils.
  - e. Store raw meat on the lower shelves and cooked, ready-to-eat items on the upper shelves .
  - f. Replace the crate.
  - g. Ensure that the temperature of the preparation cooler is maintained at or below 4 °C.
  - h. Repair the missing or damaged tiles. Ensure that floor surfaces are smooth, impervious to moisture and can be easily cleaned.
  - i. Clean and sanitize the indicated area and arrange for necessary repairs and service.
  - j. Develop and implement a written cleaning schedule and checklist. Provide a copy of the cleaning schedule to AHS Public health inspector for review.
  - k. Thoroughly clean and sanitize all the above-mentioned areas.
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, November 28<sup>th</sup>, 2025

Confirmation of a verbal order issued to Marry Anne on November 26<sup>th</sup>, 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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