

ORDER OF AN EXECUTIVE OFFICER NOTICE OF CLOSURE

To: 2697417 Alberta Ltd
"the Owner"

Jamil Alhaddad
"the Owner"

Hamzah Al-azazi
"the Owner"

RE: The food establishment located in Calgary, Alberta and municipally described as:
Drip N Dip
105 – 550 11 Avenue 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. The paper towel dispenser for the bar hand sink was empty of paper towels.
- b. The low temperature sanitizing dishwasher in the kitchen was not sanitizing dishes. The residual concentration of sanitizer at the dish level during the sanitize cycle was undetectable.
- c. The bar dishwasher was non-functional.
- d. The ambient air temperature of the front food preparation cooler measured 15 degrees Celsius. Internal food temperatures of high risk food in the cooler measured 12 degrees Celsius.
- e. Only one drain plug was available for the two compartment dishwashing sinks. The available drain plug did not hold water in the sink.
- f. Staff were not knowledgeable in proper manual dishwashing procedures and did not know safe food temperatures;
- g. There was no evidence that those in care and control of the food facility have completed food safety training;
- h. Concentration of chlorine based food contact surface sanitizer available in a wiping cloth bucket in the front of the facility was undetectable. The solution was turbid.
- i. Chlorine based food contact surface sanitizer was in use in the facility, but no chlorine test strips could be located.

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. The paper towel dispenser for the bar hand sink was empty of paper towels. This contravenes 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.
- b. The low temperature sanitizing dishwasher in the kitchen was not sanitizing dishes. The residual concentration of sanitizer at the dish level during the sanitize cycle was undetectable. 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.
- c. The bar dishwasher was non-functional. 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.
- d. The ambient air temperature of the front food preparation cooler measured 15 degrees Celsius. Internal food temperatures of high risk food in the cooler measured 12 degrees Celsius. This contravenes 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).
- e. Only one drain plug was available for the two compartment dishwashing sinks. The available drain plug did not hold water in the sink. 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 sanitary condition and, without limiting the foregoing, must be washed and sanitized in a manner that removes contamination.
- f. Staff were not knowledgeable in proper manual dishwashing procedures and did not know safe food temperatures. This contravenes section 6.3.2 of the Food Retail and Foodservices Code 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.
- g. There was no evidence that those in care and control of the food facility have completed food safety training. This contravenes section 31(1) of the Food Regulation, AR 31/2006 which states that: A person operating a commercial food establishment must, at any time when there are 5 or fewer food handlers working on the premises, ensure that at least one individual who has care and control of the commercial food establishment holds a certificate issued by the Minister confirming that individual's successful completion of a food sanitation and hygiene training program or a document that the Minister considers equivalent to such a certificate.
- h. Concentration of chlorine based food contact surface sanitizer available in a wiping cloth bucket in the front of the facility was undetectable. The solution was turbid. 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. Chlorine based food contact surface sanitizer was in use in the facility, but no chlorine test strips could be located. 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 sanitary condition and, without limiting the foregoing, must be washed and sanitized in a manner that removes contamination.

- j. Operating without a valid and subsisting food handling permit from Alberta Health Services, which is in contravention of section 3(1) (a) (b) which states that no person shall operate a food establishment unless the person is an operator who holds a valid and subsisting permit for the operation of the food establishment, and the food establishment is identified on the permit as approved by the regional health authority that issued the permit.

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. Ensure that all hand wash sinks are fully functional and stocked with handwashing supplies;
 - b. Ensure that the concentration of sanitizer at the plate level for the low temperature mechanical dishwasher is a sufficient level (ie: 100 ppm chlorine);
 - c. Repair the bar dishwasher;
 - d. Ensure that all coolers are capable of maintaining food temperatures at 4 degrees Celsius or less at all times;
 - e. Ensure that two well-fitting drain plugs are available for manually washing and sanitizing dishes;
 - f. Ensure that all staff are trained and have the skills and knowledge to enable them to handle food hygienically;
 - g. Ensure that the required number of food handlers complete a food safety training certificate issued by or recognized by the Minister;
 - h. Ensure that food contact surface sanitizer of an acceptable concentration is prepared and readily available for use at all times (ie: 100-200 ppm for chlorine);
 - i. Ensure sanitizer test strips are available for use; and
 - j. Obtain a valid food handling permit from Alberta Health Services.
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/or receipt of the report> 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, August 8, 2025.

Confirmation of a verbal order issued to Jamil Alhaddad on August 7, 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
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