

ORDER OF AN EXECUTIVE OFFICER NOTICE OF CLOSURE

To: Flordmay Ricaplaza
"the Owner"

Criscelda Banayat
"the Owner"

FCN Foods and Catering Inc.
"the Owner"

RE: The food establishment located in Rocky View County, Alberta and municipally described as:
Floyd's Lechon Cebu
251118 Range Road 280

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 large quantity of meat, large amount of food cooking and processing equipment and large amount of food waste and grease indicated that a large scale of pig processing operation was ongoing in the facility for public use. The facility was unsanitary and inappropriate for safe food handling
- b. Two whole raw pigs were noted on a wooden table in the garage, internal temperature of pigs were measured at 15.7° C. The ambient temperature of the room where pigs were being prepped and held was measured at 24 degrees C. There was no refrigeration equipment noted in the garage or outdoor food preparation areas.
- c. There were no dishwashing sinks or mechanical dishwasher available in the facility, there was no plumbing in the garage or outdoor space where food is being processed.
- d. There was no hand wash sink available in all the food preparation areas, there was no plumbing in the garage or outdoor space where food is being processed.
- e. Large number of flies were noted around the food preparation area in the outdoor section and in the garage around the pigs. During the inspection, a live goat was noted walking within the outdoor food preparation area
- f. There were no food grade sanitizers available in the facility
- g. Unsanitary conditions (raw meat juice, dirt, food litter) were noted throughout the garage area, the outdoor prep area and the c-can where food processing was taking place
- h. Large amount of roasted pig feet was noted littered on the floor around the outdoor prep area and in the garbage can by the outdoor food prep area
- i. Large quantity of animal fat was noted in a wok and in several garbage bags by the outdoor food prep area

AND WHEREAS such inspection disclosed that the following breaches of the Public Health Act and the Food Regulation, Alberta Regulation 31/2006 and the Nuisance and General Sanitation Regulation, Alberta Regulation 243/2003 and the Food Retail and Foodservices Code exist in and about the above noted premises, namely:

- a. A large quantity of meat, large amount of food cooking and processing equipment and large amount of food waste and grease indicated that a large scale of pig processing operation was ongoing in the facility for public use. The facility was unsanitary and inappropriate for safe food handling. Following previous closure order, operator is aware that a food handling permit is required prior to processing and selling food to the public. This is in contravention of Section 24 of the Food Regulation which states that "All food handling in a commercial food establishment must be done in a manner that makes the food safe to eat".
- b. Two whole raw pigs were noted on a wooden table in the garage, internal temperature of pigs were measured at 15.7° C. The ambient temperature of the room where pigs were being prepped and held was measured at 24 degrees C. There was no refrigeration equipment noted in the garage or outdoor food preparation areas. This is in contravention of Section 25(1) of the Food Regulation, which states: "All high-risk food must be stored, displayed and transported at a temperature of not more than a) 4°C or such higher temperature, or b) not less than 60°C or such lower temperature as an executive officer stipulates under subsection (4)".
- c. There were no dishwashing sinks or mechanical dishwasher available in the facility, there was no plumbing in the garage or outdoor space where food is being processed. This is in contravention of Section 28(2) of the Food Regulation, which states: "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. There was no hand wash sink available in any food preparation areas, there was no plumbing in the garage or outdoor space where food is being processed. This is in contravention of Section 17(1)(e) of the Food Regulation, which states "An operator must ensure that, before operation of the commercial food establishment commences, the commercial food establishment has handwashing stations that are adequate in number and situated so as to ensure convenient access by all food handlers".
- e. Large number of flies were noted around the food preparation area in the outdoor section and in the garage around the pigs. During the inspection, a live goat was also noted walking within the outdoor food preparation area. This is in contravention of Section 21(1) of the Food Regulation, which states: "The commercial food establishment and any surrounding area, premises or facilities supporting the food establishment must be kept free of pests and of conditions that lead to the harbouring or breeding of pests", and Section 32(2) of the Food Regulation, which states: "A live animal must not be permitted to enter or remain in a commercial food establishment".
- f. Facility does not hold an active food handling permit. This is in contravention of Section 3 of the Food Regulation, which states: "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”.

- g. There were no food grade sanitizers available in the facility. This is in contravention of Section 28(2) of the Food Regulation, which states: “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”.
- h. Unsanitary conditions (raw meat juice, dirt, food litter) were noted throughout the garage area, the outdoor prep area and the c-can where food processing was taking place. This is in contravention of Section 28(2) of the Food Regulation, which states: “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”.
- i. Large amount of roasted pig feet was noted littered on the floor around the outdoor prep area and in the garbage can by the outdoor food prep area. This is in contravention of Section 8(1) of the Nuisance and General Sanitation Regulation which states: Any person having garbage or refuse to dispose of shall keep it, until it is collected for final disposal, in flyproof and waterproof containers constructed in accordance with this section.
- j. Large quantity of animal fat was noted in a wok and in several garbage bags by the outdoor food prep area. This is in contravention of Section 8(1) of the Nuisance and General Sanitation Regulation which states: Any person having garbage or refuse to dispose of shall keep it, until it is collected for final disposal, in flyproof and waterproof containers constructed in accordance with this section.

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 and cease all unapproved commercial food handling operations onsite.
- 2. That the Owner refrain from any food handling at any location that has not been approved and permitted by an Executive Officer of Alberta Health Services.
- 3. That the Owner undertake and diligently pursue the completion of the following work, namely:
 - a) All pigs and other food products identified as seized must be disposed of in a manner agreed upon and confirmed by an Executive Officer of Alberta Health Services.
 - b) Disassemble the cooking equipment, clean it, and render it into a condition that makes it apparent that it is not in use, to the satisfaction of an executive officer of Alberta Health Services.

- c) Obtain a valid food handling permit from Alberta Health Services prior to commencing any future commercial food handling operations.
- 4. The work referred to in Paragraph 3(a) must be completed by September 4, 2026 and the work referred to in 3(b) must be completed by September 11, 2026.
- 5. That, until such time as the work referred to in paragraph 3 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, on the 1st of September 2026.

Confirmation of a verbal order issued to Criscelda Banayat on the 28th of August 2026.

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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<https://www.ahs.ca/eph>