

## ORDER OF AN EXECUTIVE OFFICER

**To:** 2510060 Alberta Corporation  
"the Owner"

Vijay Punia  
"the Owner"

Virender Singh Punia  
"the Owner"

**RE:** The food establishment located in Calgary, Alberta and municipally described as:  
Ghost Kitchen  
A - 1161 Northmount Drive 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. Raw whole chickens and marinated pork ribs were left out at room temperature from the previous night shift which ended at 5:00 AM. The next shift started at 3:00 PM the following day.
- b. Raw shell eggs were left out at room temperature. The internal temperature of the eggs measured 22.5 degrees Celsius.
- c. Cream cheese and cut mushrooms were being stored on top of the food preparation cooler inserts. The internal temperature measured between 8.8 to 9 degrees Celsius.
- d. Gravy was being reheated in the food warmers that are meant for hot holding of foods.
- e. A thermometer could not be located by staff. A thermometer was not used to verify the cooking temperature of high risk foods.
- f. The concentration of chlorine sanitizer that was prepared at least 10 hours before measured approximately 300 ppm. The staff member on-site did not know how to prepare an approved sanitizing solution.
- g. Chlorine test strips were not available to verify the concentration of chlorine sanitizing solutions.
- h. Equipment and utensils were washed with detergent, rinsed with water and stored in the 3<sup>rd</sup> compartment sink basin for air drying. A sanitizing step is not completed and there were no drying racks/shelves available. Utensils with dried-on or burnt-on food residue were stored among the dishes in the 3<sup>rd</sup> compartment sink basin.
- i. A cracked wooden spoon was stored among washed utensils. The plastic container used to store burgers was cracked and in disrepair.

- j. Water draining from the walk-in freezer condenser was forming ice on the food products and wall and water collected in a large garbage bin had turned to ice.
- k. There were several broken floor tiles under the food preparation table beside the walk-in freezer.
- l. Food handlers exhibited a lack basic food safety knowledge and require more training. Staff often work on their own and do not have access to their operator as they facility operates until 5:00 AM. The only food handler on-site at the time of inspection did not have any food safety training.

**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. Raw whole chickens and marinated pork ribs were left out at room temperature from the previous night shift which ended at 5:00 AM. The next shift started at 3:00 PM the following day. This is in contravention of the Food Regulation AR 31/2006 of section 24, 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. Raw shell eggs were left out at room temperature. The internal temperature of the eggs measured 22.5 degrees Celsius. This is in contravention of the Food Regulation AR 31/2006 of section 25(3), which states that: whole raw shell eggs, must be stored, displayed, packaged or transported at a temperature not exceeding 7°C or such other temperature as an executive officer stipulates under subsection (4).
- c. Cream cheese and cut mushrooms were being stored on top of the food preparation cooler inserts. The internal temperature measured between 8.8 to 9 degrees Celsius. This is in contravention of the Food Regulation AR 31/2006 of section 24(1)(a)(b), 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.
- d. Gravy was being reheated in the food warmers that are meant for hot holding of foods. This is in contravention of the Food Regulation AR 31/2006 of section 24, which state that: All food handling in a commercial food establishment must be done in a manner that makes the food safe to eat.
- e. A thermometer could not be located by staff. A thermometer was not used to verify the cooking temperature of high risk foods. This is in contravention of the Food Regulation AR 31/2006 of section 26 which states that: A commercial food establishment that is a food transportation, storage or distribution unit must be operated in a manner that does not create a nuisance.
- f. The concentration of chlorine sanitizer that was prepared at least 10 hours before measured approximately 300 ppm. The staff member on-site did not know how to prepare an approved sanitizing solution. 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.

- g. Chlorine test strips were not available to verify the concentration of chlorine sanitizing solutions. This is in contravention of the Food Regulation AR 31/2006 sections 28(1)(2), which states that: A commercial food establishment must have all the facilities, equipment and utensils that are necessary to ensure its safe operation and maintenance and 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. Equipment and utensils were washed with detergent, rinsed with water and stored in the 3<sup>rd</sup> compartment sink basin for air drying. A sanitizing step is not completed and there were no drying racks/shelves available. Utensils with dried-on or burnt-on food residue were stored among the dishes in the 3<sup>rd</sup> compartment sink basin. This is in contravention of the Food Regulation, AR 31/2006 sections 28(1)(2), which states that: A commercial food establishment must have all the facilities, equipment and utensils that are necessary to ensure its safe operation and maintenance and 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. A cracked wooden spoon was stored among washed utensils. The plastic container used to store burgers was cracked and in disrepair. This is in contravention of the Alberta Food Regulation, section 28(3) 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.
- j. Water draining from the walk-in freezer condenser was forming ice on the food products and wall and water collected in a large garbage bin had turned to ice. This is in contravention of the Alberta Food Regulation, section 28(3) 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.
- k. There were several broken floor tiles under the food preparation table beside the walk-in freezer. This is in contravention of the Alberta Food Regulation, section 17(1)(a) 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.
- l. Food handlers exhibited a lack basic food safety knowledge and require more training. This is in contravenes section 6.3.2 of the Food Retail and Foodservices Code 2003 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.

**AND WHEREAS**, by virtue of the foregoing, the above noted premises are hereby declared to be **Closed**.

1. That the Owner immediately undertake and diligently pursue the completion of the following work in and about the above noted premises, namely:
  - a. Do not thaw foods at room temperature. Food must be thawed by one of the following approved methods: thaw in the cooler ahead of time, thaw under running cold water, thaw during the cooking process, or thaw in the microwave if the food being cooked immediately.
  - b. Raw shell eggs must be always stored at a temperature of 7 degrees Celsius or less.
  - c. All perishable foods must be stored at a temperature 4 degrees Celsius or less or at a temperature of 60 degrees Celsius or greater.
  - d. Reheat foods rapidly to 74 degrees Celsius and then hot hold at 60 degrees Celsius or higher.
  - e. Obtain a probe thermometer(s) and train staff on how to use them to measure the internal temperature of foods, during cooking, cooling, reheating and storage.
  - f. An approved sanitizing solution such as a chlorine sanitizer at 100 ppm must be prepared and available every 2 hours. Mix 1/2 teaspoon of unscented household bleach per liter of water. Use chlorine test strips to verify the concentration.
  - g. Obtain chlorine test strips. Verify and record the concentration of chlorine sanitizing solutions.
  - h. All utensils and equipment must be washed with detergent and water at no less than 45 degrees Celsius in the first compartment than rinsed with water at no less than 45 degrees Celsius in the second compartment. Then they must be sanitized by full submersion in an approved sanitizing solution such as chlorine at 100 ppm. All clean and sanitized utensils and equipment must be air dried in a clean and sanitary manner on drying racks, not in the dishwashing sink basins.
  - i. Install appropriate drying racks.
  - j. All utensils and equipment must be in a good state of repair, with smooth surfaces, and easy to clean and sanitize. Discard any utensils or equipment that are in disrepair (i.e. cracked, broken).
  - k. All utensils and dishes must be properly cleaned and sanitized. Discard and replace utensils/ dishes if they can no longer be adequately cleaned and sanitized.
  - l. Repair the walk-in freezer condenser. All food equipment must be protected from contamination.
  - m. Replace all broken floor tiles. Flooring throughout the facility must be smooth, easy to clean and in a good state of repair.
  - n. All on-site managers/owners and food handlers must register and successfully complete an approved food safety certificate course:  
[https://www.alberta.ca/system/files/custom\\_downloaded\\_images/health-recognized-food-safety-courses-alberta.pdf](https://www.alberta.ca/system/files/custom_downloaded_images/health-recognized-food-safety-courses-alberta.pdf)  
Provide completion certificates to an Alberta Health Services, Executive Officer.
2. The work referred to in paragraph 1 (a-k) shall be completed **immediately**.  
The work referred to in paragraph 1 (l-n) shall be completed by **October 22, 2024**.

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, October 10, 2024.

Confirmation of a verbal order issued to Ekjot Kaur on October 8, 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>

Order of an Executive Officer – Notice of Closure

RE: The Food Establishment located in Calgary, Alberta and municipally described as: Ghost Kitchen, A - 1161 Northmount Drive NW

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[www.ahs.ca/eph](http://www.ahs.ca/eph)