

ORDER OF AN EXECUTIVE OFFICER NOTICE OF CLOSURE

To: Taste of Kerala INC.
"the Owner"

Rejimon Kodakkanal Joseph
"the Owner"

RE: The food establishment located in Calgary, Alberta and municipally described as:
Ginger Garlic
7-2115 27 Avenue NE

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. Evidence of a mouse infestation was observed in the facility. A substantial amount of mouse droppings and mouse grease were seen in various areas including, but not limited to: the kitchen area, utility room, washrooms, front counter area, below the customer benches and in the dry food storage area.
- b. Mouse chew holes were noted on a bag of ground coriander in the dry food storage area.
- c. An effective pest control program was not in place nor were pest control records available upon request.
- d. A bin of dry food in the storage room was open giving access to the mice or other potential sources of contamination.
- e. Containers of raw shrimp and raw fish in the 2-door cooler were uncovered. A container of vegetables in the freezer was uncovered.
- f. A container of dosa batter and a bag of onions was stored directly on the floor.
- g. White mould was observed on several red onions in the kitchen.
- h. Perishable sauces were stored in an improper ice bath at 6° degrees Celsius.
- i. The hand wash station, near the entrance to the kitchen, was not equipped with a paper towel dispenser.
- j. A spray bottle of sanitizing solution was unlabeled.
- k. A wooden cutting board had a deep groove on the cutting surface and was no longer cleanable.
- l. Baseboards were missing from the wall across from the utility room.
- m. The wall around the hand wash station, near the entrance to the kitchen, was constructed of unfished drywall and wood which was not smooth, cleanable and non-absorbent to moisture.
- n. The lighting in the entrance to the kitchen was dim, as several light bulbs were burnt out.

- o. The light at the entrance to the kitchen was not equipped with a shatterproof cover.
- p. Equipment and surfaces in the food establishment had an accumulation of grease, soil, and food debris; this included but was not limited to floors throughout the facility, in all storage areas, shelving, cooking equipment, black rolling carts, freezers, coolers and electrical outlets.
- q. There was no effective written cleaning schedule.

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. Evidence of a mouse infestation was observed in the facility. A substantial amount of mouse droppings and mouse grease were seen in various areas including, but not limited to: the kitchen area, utility room, washrooms, front counter area, below the customer benches and in the dry food storage area. 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. Mouse chew holes were noted on a bag of ground coriander in the dry food storage area. This is in contravention of section 23(2) of the Food Regulation, AR 31/2006 which states that: Subject to any procedure involved in disposing of it that is otherwise in accordance with the law, food that has become contaminated or otherwise unfit for human consumption must not be served, offered for sale, processed, packaged, displayed or stored for human consumption.
- c. An effective pest control program was not in place nor were pest control records available upon request. This is in contravention of the Food Regulation AR 31/2006 section 21 (2), 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 subsection (1) and (1.1) must be maintained.
- d. A bin of dry food in the storage room was open giving access to the mice or other potential sources of contamination. This is in contravention of the Food Regulation AR 31/2006 section 23 (1)(a)(b), 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.
- e. Containers of raw shrimp and raw fish in the 2-door cooler were uncovered. A container of vegetables in the freezer was uncovered. This is in contravention of the Food Regulation AR 31/2006 section 23 (1)(a)(b), 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. A container of dosa batter and a bag of onions was stored directly on the floor. This is in contravention of the Food Regulation AR 31/2006 section 23 (1)(a)(b), 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.
- g. White mould was observed on several red onions in the kitchen. This is in contravention of section 23(2) of the Food Regulation, AR 31/2006 which states that: Subject to any

procedure involved in disposing of it that is otherwise in accordance with the law, food that has become contaminated or otherwise unfit for human consumption must not be served, offered for sale, processed, packaged, displayed or stored for human consumption.

- h. Perishable sauces were stored in an improper ice bath at 6° degrees Celsius. This is in contravention of Food Regulation AR 31/2006, section 25(1)(a), 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.
- i. The hand wash station, near the entrance to the kitchen, was not equipped with a paper towel dispenser. This contravenes section 28(1) of the Food Regulation, AR 31/2006 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.
- j. A spray bottle of sanitizing solution was unlabeled. This contravenes section 20(2)(a)(b) of the Food Regulation, AR 31/2006 which states that: All chemicals, cleansers and other similar agents associated with or required for the operation or maintenance of the food areas must be stored in containers that are not intended to be used to store food and that are clearly labelled to identify their contents, and in such a manner as to prevent the contamination of any food or food area.
- k. A wooden cutting board had a deep groove on the cutting surface and was no longer cleanable. This contravenes section 18(a) of the Food Regulation, AR 31/2006 which states that: an operator must ensure that all equipment and utensils used in the commercial food establishment and all surfaces in it with which food comes into contact are entirely constructed or manufactured from materials that are suitable for their intended purpose, durable, easily cleanable and free from any undesirable substance.
- l. Baseboards were missing from the wall across from the utility room. 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.
- m. The wall around the hand wash station, near the entrance to the kitchen, was constructed of unfished drywall and wood which was not smooth, cleanable and non-absorbent to moisture. 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.
- n. The lighting in the entrance to the kitchen was dim, as several light bulbs were burnt out. This contravenes section 17(1)(f)(iii) 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 equipped with lighting that is adequate in intensity to enable the sanitary operation and maintenance of the food handling areas.
- o. The light at the entrance to the kitchen was not equipped with a shatterproof cover. This is in contravention of the Food Regulation AR 31/2006 section 23 (1)(a), which states all food used or to be used in a commercial food establishment must be protected from contamination.

- p. Equipment and surfaces in the food establishment had an accumulation of grease, soil, and food debris; this included but was not limited to floors throughout the facility, in all storage areas, shelving, cooking equipment, black rolling carts, freezers, coolers and electrical outlets. 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.
- q. There was no effective written cleaning schedule. This contravenes section 29(1) 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.

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. Retain the services of a professional pest control company to abate the mouse infestation and implement an ongoing integrated pest management program for the food establishment. Provide documentation from the professional pest control company to an Alberta Health Services Public Health Inspector until further notice.
 - b. Retain all pest control service records and keep them on-site for review.
 - c. Remove and safely dispose of all mouse droppings and harborage materials.
 - d. Clean and disinfect all surfaces contaminated by mouse activity and excrement.
 - e. Discard all food that has been adulterated by mice.
 - f. Store all food in a manner that does not allow for pest contamination.
 - g. Ensure that all containers of food are covered with tight fitting lids to protect from contamination.
 - h. Store all food at least 15 centimeters (6 inches) off the floor.
 - i. Discard all foods that are unfit for human consumption.
 - j. Store all potentially hazardous foods at 4°degrees Celsius or less or at/above 60°degrees Celsius.
 - k. Install a paper towel dispenser at the hand wash station at the entrance to the kitchen. Ensure that the roll of paper towel is protected from contamination.
 - l. Ensure that all containers of chemicals are clearly labeled to identify contents.
 - m. Remove all damaged equipment from the facility.
 - n. Install baseboards on the wall across from the utility room.
 - o. Refinish the unfinished wood and drywall in the kitchen. Ensure that all surfaces are smooth, cleanable and non-absorbent to moisture.
 - p. Replace all burnt out light bulbs. Ensure that there is a sufficient amount of lighting in the kitchen to facilitate cleaning and safe food handling practices.

- q. Ensure that all light fixtures in the kitchen are equipped with shatterproof covers.
 - r. Ensure that all equipment and areas in the kitchen are clean, sanitized and free from defects and/or grease, dirt and grime.
 - s. Prepare, implement, and maintain a detailed written sanitation program to facilitate the proper cleaning of all areas of the food establishment, including equipment, and structural surfaces. The sanitation program must include a list of all cleaning and sanitizing agents used within the food establishment.
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, February 5, 2026

Confirmation of a verbal order issued to Rejimon Kodakkanal Joseph on February 4, 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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10101 Southport Road SW Calgary AB, T2W 3N2

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