

ORDER OF AN EXECUTIVE OFFICER NOTICE OF CLOSURE

To: Qing Chen Ltd.
“the Owner”

Wei Chuan Zheng
“the Owner”

RE: The food establishment located in Calgary, Alberta and municipally described as:
Gui Lin Noodles
113 - 303 Centre 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. There is evidence of a significant mouse infestation in the food establishment. An abundance of mouse droppings was observed throughout the food establishment, including but not limited to: the floor in the walk-in cooler, the shelving in the walk-in cooler where food was stored, the floor in the back dry storage room, on shelving where food was stored in the dry storage room, on shelving throughout the kitchen, inside a non-functional cooler that was storing dried food items, on the floor under the three-compartment and two-compartment sinks, on the floor and shelf under the mechanical dishwasher, on the floor in the dining room, and on the floor throughout the entire facility including the front service area.
- b. A live mouse was observed running out of the walk-in cooler after a bag of onions was picked up from the floor.
- c. A large box of raw cabbage in the walk-in cooler was directly contaminated with mouse droppings and had signs of mice chewing on the cabbage.
- d. Pest control records were not available on-site.
- e. The basin of the hand washing sink located in the main kitchen had several bowls and a bucket stored in it.
- f. The front hand washing sink's paper towel dispenser was not equipped with single-use paper towels.
- g. Heavily soiled reusable cleaning cloths were observed sitting directly on food contact surfaces and food equipment.
- h. A food safe surface sanitizer was not prepared at the time of the inspection.
- i. Chlorine test strips were not available to test the mechanical dishwasher or a chlorine-based surface sanitizer.

- j. Multiple high-risk food items such as cooked noodles, raw meat, and cut vegetables were stored at room temperature.
- k. A can of Sichuan preserved vegetable was stored in its original tin can after opening and was left on a food preparation surface. The operator stated the can had been opened the day prior.
- l. Raw frozen meat was being thawed at room temperature on a food preparation surface.
- m. Food was stored directly on the floor in the dry storage room, in the walk-in cooler, and in the walk-in freezer.
- n. Mixing bowls with no handles were being used as bulk scoops.
- o. Egg cartons (flats) were present in the kitchen used as hot plates, a surface to store cooking utensils, and under cutting boards.
- p. Single-use wooden chopsticks were observed being used as cooking utensils.
- q. Rusty metal wire shelving was observed in the preparation cooler and the non-functional cooler being used to store dry food items.
- r. The light in the walk-in cooler was not functional.
- s. A large hole in the wall near the walk-in cooler was observed.
- t. A ceiling tile was missing in the main kitchen.
- u. The general sanitation of the food establishment surfaces was poor. Dirt, food debris, grease build-up, and grime were observed on the following areas including but not limited to: the floors and kickplates throughout the kitchen and front service area, the floors and walls in the walk-in cooler and walk-in freezer, the floor and wall under and behind the cook line, the gas lines and pipes under the cook line, the area under the mechanical dishwasher, the area under the sinks, the area around the grease traps, the walls throughout the facility (especially behind the three-compartment sink), the floor and walls in the dining room, and the ceiling air vents.
- v. Food equipment and utensils were dirty and had a build-up of food debris, grime, grease, and dirt including but not limited to: the wire rack shelving in the dry storage room and coolers, the bulk bin scoops and bowls being used as scoops, the equipment/utensils being hung above the three-compartment sink, the grinder in the back storage room, cooking equipment along the cook line (the equipment itself along with the space between and under the equipment), food preparation surfaces and counters, the hand washing sink and backsplash, the dishwashing sinks, the deep fryer and deep fryer baskets, chemical and detergent bottles, the chili oil containers on dining tables (a hair was also observed on the lid of one of the containers), the shelving in the walk-in cooler, the shelving above the three-compartment sink, food storage containers throughout, and high-touch surfaces such as the knobs on cooking equipment, light switches, the walk-in cooler/freezer handle, and the taps for the hand sinks and dishwashing sink taps.
- w. The previously created cleaning and sanitation plan was not implemented and followed by the operator.
- x. The water leak at the three-compartment sink had not been repaired, which was a condition listed on the rescind notice of the previous closure order. The water had been turned off at the three-compartment sink.

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. There is evidence of a significant mouse infestation in the food establishment. An abundance of mouse droppings was observed throughout the food establishment, including

but not limited to: the floor in the walk-in cooler, the shelving in the walk-in cooler where food was stored, the floor in the back dry storage room, on shelving where food was stored in the dry storage room, on shelving throughout the kitchen, inside a non-functional cooler that was storing dried food items, on the floor under the three-compartment and two-compartment sinks, on the floor and shelf under the mechanical dishwasher, on the floor in the dining room, and on the floor throughout the entire facility including the front service area. This is in contravention of section 21(1) of the Food Regulation, AR 31/2006 which states that: "The commercial food establishment and any surrounding area, premises or facilities supporting the commercial food establishment must be kept free of pests and of conditions that lead to the harbouring or breeding of pests."

- b. A live mouse was observed running out of the walk-in cooler after a bag of onions was picked up from the floor. This is in contravention of section 21(1) of the Food Regulation, AR 31/2006 which states that: "The commercial food establishment and any surrounding area, premises or facilities supporting the commercial food establishment must be kept free of pests and of conditions that lead to the harbouring or breeding of pests."
- c. A large box of raw cabbage in the walk-in cooler was directly contaminated with mouse droppings and had signs of mice chewing on the cabbage. "This is in contravention of section 23(1)(a) 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."
- d. Pest control records were not available on-site. 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 subsection (1) must be maintained."
- e. The basin of the hand washing sink located in the main kitchen had several bowls and a bucket stored in it. This is in contravention of section 17(1)(e) of the Food Regulation, AR 31/2006 which states that: "An operator must ensure that, before operation of the food establishment commences, the commercial food establishment has handwashing stations that are adequate in numbers and situated so as to ensure convenient access by all food handlers."
- f. The front hand washing sink's paper towel dispenser was not equipped with single-use paper towels. This is in contravention of 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."
- g. Heavily soiled reusable cleaning cloths were observed sitting directly on food contact surfaces and food equipment. 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 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. A food safe surface sanitizer was not prepared at the time of the inspection. 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 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 test strips were not available to test the mechanical dishwasher or a chlorine-based surface sanitizer. This is in contravention of section 28(1) & 28(2) 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.”, 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.”
- j. Multiple high-risk food items such as cooked noodles, raw meat, and cut vegetables were stored at room temperature. This is in contravention of section 25(1) 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.”
- k. A can of Sichuan preserved vegetable was stored in its original tin can after opening and was left on a food preparation surface. The operator stated the can had been opened the day prior. This is in contravention of section 23(1) 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.”
- l. Raw frozen meat was being thawed at room temperature on a food preparation surface. This is in contravention of section 24 of the Food Regulation, AR 31/2006 which states that: “All food handling in a commercial food establishment must be done in a manner that makes the food safe to eat”.
- m. Food was stored directly on the floor in the dry storage room, in the walk-in cooler, and in the walk-in freezer. 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.”
- n. Mixing bowls with no handles were being used as bulk scoops. 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.”
- o. Egg cartons (flats) were present in the kitchen used as hot plates, a surface to store cooking utensils, and under cutting boards. 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 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.”
- p. Single-use wooden chopsticks were observed being used as cooking utensils. This is in contravention of section 23(1) 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.” This is also in contravention of the Food

Regulation AR 31/2006, section 28(4), which states that: "Single service utensils must not be used more than once."

- q. Rusty metal wire shelving was observed in the preparation cooler and the non-functional cooler being used to store dry food items. This is in contravention of section 28(3) of the Food Regulation, AR 31/2006 which states that: "All equipment and utensils in a commercial food establishment must be (a) kept in good working order and condition, and (b) maintained in a manner that ensures the safe and sanitary handling of food."
- r. The light in the walk-in cooler was not functional. This is in contravention of 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."
- s. A large hole in the wall near the walk-in cooler was observed. 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."
- t. A ceiling tile was missing in the main kitchen. 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."
- u. The general sanitation of the food establishment surfaces was poor. Dirt, food debris, grease build-up, and grime were observed on the following areas including but not limited to: the floors and kickplates throughout the kitchen and front service area, the floors and walls in the walk-in cooler and walk-in freezer, the floor and wall under and behind the cook line, the gas lines and pipes under the cook line, the area under the mechanical dishwasher, the area under the sinks, the area around the grease traps, the walls throughout the facility (especially behind the three-compartment sink), the floor and walls in the dining room, and the ceiling air vents. 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 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."
- v. Food equipment and utensils were dirty and had a build-up of food debris, grime, grease, and dirt including but not limited to: the wire rack shelving in the dry storage room and coolers, the bulk bin scoops and bowls being used as scoops, the equipment/utensils being hung above the three-compartment sink, the grinder in the back storage room, cooking equipment along the cook line (the equipment itself along with the space between and under the equipment), food preparation surfaces and counters, the hand washing sink and backsplash, the dishwashing sinks, the deep fryer and deep fryer baskets, chemical and detergent bottles, the chili oil containers on dining tables (a hair was also observed on the lid of one of the containers) the shelving in the walk-in cooler, the shelving above the three-compartment sink, food storage containers throughout, and high-touch surfaces such as the knobs on cooking equipment, light switches, the walk-in cooler/freezer handle, and the taps for the hand sinks and dishwashing sink taps. 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 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."

- w. The previously created cleaning and sanitation plan was not implemented and followed by the operator. This is in contravention of section 29(1) & 29(2) 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, "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."
- x. The water leak at the three-compartment sink had not been repaired, which was a condition listed on the rescind notice of the previous closure order. The water had been turned off at the three-compartment sink. 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."

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. Schedule and participate in a Compliance Review Hearing with Alberta Health Services, Environmental Public Health management.
 - b. Work with the contracted 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 Executive Officer with Alberta Health Services.
 - c. Retain all pest control service records and keep them on-site for review by an Executive Officer with Alberta Health Services.
 - d. Remove and safely dispose of all mouse droppings throughout the facility.
 - e. Clean and disinfect all surfaces contaminated by mouse excrement.
 - f. Discard all food and single use food containers that are contaminated or could be potentially contaminated by mouse activity or excrement.
 - g. Ensure items are not stored in front of, or in the basin of, the handwashing sinks to allow for unobstructed access for food handlers to wash their hands frequently.
 - h. Ensure all hand washing sinks are stocked with single-use paper towel, liquid hand soap, and running hot/cold water to facilitate proper hand washing by food handlers.
 - i. Discard heavily soiled cleaning cloths and ensure that all reusable cleaning cloths are immersed in an approved sanitizer solution between uses.
 - j. Ensure that a food safe surface sanitizer is always prepared and in use when food handling is occurring (approved surface sanitizer solutions are: 100ppm chlorine

solution and 200ppm quat solution). Ensure that you have the appropriate test strips for the sanitizer solution.

- k. Please obtain chlorine test strips to be able to test and verify the sanitizer concentration of the mechanical dishwasher(100ppm).
 - l. Ensure that all perishable food items are always kept under temperature control. Store perishable foods at a temperature of 4°C or less or 60°C or greater to reduce the risk of pathogen growth and subsequently foodborne illness.
 - m. Ensure that after opening, canned items are transferred to a food safe container and are not being stored in the original can.
 - n. Ensure that foods are thawed safely using an approved method such as under refrigeration at 4°C or less; completely submerged under cold running water; as part of the direct cooking process; or by microwaving.
 - o. Ensure all food is stored elevated off the floor by at least 6 inches to reduce the risk of cross-contamination and to allow for proper cleaning and pest monitoring.
 - p. Remove all mixing bowls from bulk containers and replace them with handled scoops that are stored separately from food products in a sanitary manner.
 - q. Discard the egg cartons (flats) and discontinue the practice of using them beyond their intended purpose of holding eggs.
 - r. Discard the wooden chopsticks and any other single-use items being used to prepare food.
 - s. Resurface or replace the rusted shelving in the preparation cooler and the non-functional cooler being used to store dry food items, such that they are smooth, cleanable, and impervious to moisture.
 - t. Replace the light in the walk-in cooler. Ensure the lighting in the cooler is at an adequate level to allow for proper cleaning and pest monitoring.
 - u. Seal the hole in the wall near the walk-in cooler and refinish the wall such that it is smooth, cleanable, and impervious to moisture.
 - v. Replace the missing ceiling tile in the kitchen such that the ceilings are smooth, cleanable, and impervious to moisture.
 - w. Clean and sanitize all equipment, utensils, containers and surfaces including food preparation surfaces, floors, walls, ceilings, etc. in the facility and maintain the food establishment in a clean and sanitary state here after. If the equipment or surface is rusted or otherwise damaged/deteriorated, resurface or refinish the equipment or replace it.
 - x. 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.
 - y. Repair the leak at the three-compartment sink and ensure the water is kept on and supplied to the sink to allow for proper dishwashing.
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, September 25th, 2025.

Confirmation of a verbal order issued to Wei Chuan (Helen) Zheng on September 23rd, 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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<https://www.ahs.ca/eph>