

## **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 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 back dry storage room, on shelving where food was stored in the dry storage room, in food storage boxes containing canned foods, on top of canned foods, on food equipment along the cook line, on the floor under the three-compartment and two-compartment sinks, on the floor in the walk-in cooler, on all shelves next to food in the walk-in cooler (a mouse trap was also present in the walk-in cooler), on the floor throughout the entire facility including the front service area.
- b. Many dead fruit flies were observed stuck to the grease on the wall by the mechanical dishwasher (above and below the stainless-steel counter attached to the dishwasher).
- c. Pest control records were not available on-site.
- d. Tomatoes and lettuce in the walk-in cooler were rotten and moldy.
- e. The chlorine-based mechanical dishwasher was tested multiple times and 0ppm chlorine sanitizer was detected at the plate level.
- f. Heavily soiled reusable cleaning cloths were observed sitting directly on food contact surfaces and food equipment.
- g. The walk-in cooler was not operational at the time of the inspection and the attached walk-in freezer door was being propped open to keep the food in the walk-in cooler cold.
- h. Multiple high-risk food items such as cooked noodles, raw meat, and cut vegetables were stored at room temperature.
- i. Mixing bowls with no handles were being used as bulk scoops and were buried in the dry ingredients.
- j. Food was stored uncovered and directly on the floor in the dry storage room, in the walk-in cooler, and in the walk-in freezer.

- k. A food safety certificate for someone in care and control of the facility was not available at the time of the inspection.
- l. A leak was observed coming from the plumbing under the three-compartment sink. A bucket was under the sink catching the water from the leak.
- m. Multiple tiles in the kitchen were cracked, broken, and missing pieces.
- n. A strong grease trap smell was detected when the mechanical dishwasher was run.
- o. A hole in the wall was observed in the back storage room. Another hole was observed in the wall under the dishwashing sinks by the mechanical dishwasher.
- p. An electrical outlet cover on the wall by the walk-in cooler was broken.
- q. The wire rack shelving in the walk-in cooler were rusted.
- r. The walls in the walk-in cooler were rusted.
- s. Egg cartons (flats) were present in the kitchen used as hot plates, a surface to store cooking utensils, and under cutting boards.
- t. Plastic cutting boards were observed to be heavily soiled and have deep grooves that are trapping contaminants rendering the cutting boards difficult to clean and sanitize.
- u. Food equipment and utensils were dirty and had a build-up of food debris, grime, grease, and dirt including but not limited to: the stand mixer in the dry storage room, the wire rack shelving in the dry storage room, the bulk bin scoops and bowls being used as scoops, cooking equipment along the cook line (the equipment itself along with the space between equipment), high-touch surfaces such as the knobs on cooking equipment, the walk-in cooler handle, and the taps for the hand sink as well as the dishwashing sink taps, the bowls covered in a white substance under the prep counter by the cook line, the deep fryer baskets, the shelving in the walk-in cooler, the mechanical dishwasher inside and out (a large build-up of scum and mineral deposits was observed inside the dishwasher), food storage containers throughout, and the inside of the oven.
- v. 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 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 area under the mechanical dishwasher, the area under the sinks, the area around the grease traps, the walls throughout the facility (especially behind food preparation and cooking areas), and the electrical outlet by the walk-in cooler.
- w. The walk-in freezer was disorganized and cluttered. Food was stored on the floor and stacked on top of each other.
- x. The entire facility is cluttered, disorganized, and difficult to clean.

**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 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 back dry storage room, on shelving where food was stored in the dry storage room, in food storage boxes containing canned foods, on top of canned foods, on food equipment along the cook line, on the floor under the three-compartment and two-compartment sinks, on the floor in the walk-in cooler, on all shelves next to food in the walk-in cooler (a mouse trap was also present in the walk-in cooler), 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. Many dead fruit flies were observed stuck to the grease on the wall by the mechanical dishwasher (above and below the stainless-steel counter attached to the dishwasher). 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. 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.
- d. Tomatoes and lettuce in the walk-in cooler were rotten and moldy. This is in contravention of section 23(2) of the Food Regulation, AR 31/2006 which states that: 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.
- e. The chlorine-based mechanical dishwasher was tested multiple times and 0ppm chlorine sanitizer was detected at the plate level. 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.
- f. 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.
- g. The walk-in cooler was not operational at the time of the inspection and the attached walk-in freezer door was being propped open to keep the food in the walk-in cooler cold. This is in contravention of the Food Regulation AR 31/2006 section 18(b)(ii), which states that: An operator must ensure that all refrigeration and hot holding equipment used in the commercial food establishment is capable of maintaining the respective temperatures required by section 25.
- h. 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)(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.
- i. Mixing bowls with no handles were being used as bulk scoops and were buried in the dry ingredients. 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.

- j. Food was stored uncovered and 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.
- k. A food safety certificate for someone in care and control of the facility was not available at the time of the inspection. This is in contravention of 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.
- l. A leak was observed coming from the plumbing under the three-compartment sink. A bucket was under the sink catching the water from the leak. 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.
- m. Multiple tiles in the kitchen were cracked, broken, and missing pieces. 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.
- n. A strong grease trap smell was detected when the mechanical dishwasher was run. 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.
- o. A hole in the wall was observed in the back storage room. Another hole was observed in the wall under the dishwashing sinks by the mechanical dishwasher. 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.
- p. An electrical outlet cover on the wall by the walk-in cooler was broken. 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.
- q. The wire rack shelving in the walk-in cooler were rusted. This is in contravention of section 28(3)(a)(b) of the Food Regulation, AR 31/2006 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.

- r. The walls in the walk-in cooler were rusted. 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.
- s. 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.
- t. Plastic cutting boards were observed to be heavily soiled and have deep grooves that are trapping contaminants rendering the cutting boards difficult to clean and sanitize. This is in contravention of section 28(3)(a)(b) of the Food Regulation AR 31/2006, 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.
- u. Food equipment and utensils were dirty and had a build-up of food debris, grime, grease, and dirt including but not limited to: the stand mixer in the dry storage room, the wire rack shelving in the dry storage room, the bulk bin scoops and bowls being used as scoops, cooking equipment along the cook line (the equipment itself along with the space between equipment), high-touch surfaces such as the knobs on cooking equipment, the walk-in cooler handle, and the taps for the hand sink as well as the dishwashing sink taps, the bowls covered in a white substance under the prep counter by the cook line, the deep fryer baskets, the shelving in the walk-in cooler, the mechanical dishwasher inside and out (a large build-up of scum and mineral deposits was observed inside the dishwasher), food storage containers throughout, and the inside of the oven. 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. 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 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 area under the mechanical dishwasher, the area under the sinks, the area around the grease traps, the walls throughout the facility (especially behind food preparation and cooking areas), and the electrical outlet by the walk-in cooler. 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 walk-in freezer was disorganized and cluttered. Food was stored on the floor and stacked on top of each other. 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.
- x. The entire facility is cluttered, disorganized, and difficult to clean. 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.

**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. 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.
  - b. Retain all pest control service records and keep them on-site for review by an Executive Officer with Alberta Health Services.
  - c. Remove and safely dispose of all mouse droppings throughout the facility.
  - d. Clean and disinfect all surfaces contaminated by mouse excrement.
  - e. Discard all food and single use food containers that were contaminated or potentially contaminated by mouse activity or excrement.
  - f. Clean the wall by the dishwasher where the dead fruit flies were observed. Keep the area clean and work with the professional pest control company to address the fruit fly issue.
  - g. Discard all the moldy food including the tomatoes and lettuce and ensure all food is safe for human consumption.
  - h. Repair/service the chlorine-based mechanical dishwasher such that the concentration of the sanitizer at the plate level is measured at a concentration of 100 ppm chlorine.
  - i. Ensure that all reusable cleaning cloths are immersed in an approved sanitizer solution between uses.
  - j. Repair/service the walk-in cooler such that this cooler can independently operate and maintain food products at a temperature of 4°C or below.
  - k. Ensure that all perishable food items are always kept under temperature control. Store 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.
  - l. Remove all mixing bowls from bulk containers and replace them with handled scoops that are stored separately from food products in a sanitary manner.

- m. 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.
  - n. Ensure that all food is stored with a food-grade cover to protect from contamination.
  - o. Ensure that a person in care and control of the food establishment holds a valid food safety certificate. When six or more food handlers are working on-site (this includes serving staff) a certified person must be at the facility. When five or fewer food handlers are working on-site, the certified person may be off-site. Refer to this list of approved food safety courses:  
[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)
  - p. Repair the leak under the three-compartment sink and ensure that all plumbing in the facility is in good working condition.
  - q. Repair/replace the heavily cracked, broken, and damaged tiles in the kitchen such that the floors are smooth, impervious to moisture, and easily cleanable.
  - r. Address the grease trap smell when the dishwasher is operated. Ensure the grease traps are frequently cleaned/serviced and that the plumbing and sanitary sewage disposal system is in good working condition.
  - s. Seal the holes in the back storage room and under the dishwashing sinks and refinish these walls such that they are smooth, cleanable, and impervious to moisture.
  - t. Replace the broken electrical outlet by the walk-in cooler.
  - u. Resurface or replace the rusted shelving in the walk-in cooler, such that it is smooth, cleanable, and impervious to moisture.
  - v. Resurface or replace the rusted walls in the walk-in cooler, such that it is smooth, cleanable, and impervious to moisture.
  - w. Discard the egg cartons (flats) and discontinue the practice of using them beyond their intended purpose of holding eggs.
  - x. Resurface or replace the damaged and grooved cutting boards.
  - y. 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 hereafter. If the equipment or surface is rusted or otherwise damaged/deteriorated, resurface or refinish the equipment or replace it.
  - z. 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. The sanitation program must be submitted to an Executive Officer with Alberta Health Services for review prior to re-opening.
  - aa. Organize, declutter, and clean the walk-in freezer such that it can be cleaned, and proper food rotation can be followed (first-in, first out).
  - bb. Organize and declutter the facility and storage rooms such that they are easy to clean and can be properly accessed for pest monitoring.
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, April 9<sup>th</sup>, 2025.

Confirmation of a verbal order issued to Wei Chuan (Helen) Zheng on April 8<sup>th</sup>, 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](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>

Template revised October 13, 2022



---

Calgary • Southport • Environmental Public Health

10101 Southport Road SW Calgary, AB Canada T2W 3N2

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