

ORDER OF AN EXECUTIVE OFFICER NOTICE OF CLOSURE

To: Japanese Village Calgary Ltd.
"the Owner"

Minour Arasaki
"the Owner"

Han Teguh
"the Owner"

RE: The food establishment located in Calgary, Alberta and municipally described as:
Japanese Village
2nd Floor - 317 10 Avenue 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. Evidence of a cockroach infestation was observed in the facility. Pest control monitoring glue boards in the facility contained an abundance of cockroaches in all cycles of life. Cockroach frass was observed on surfaces in the facility.
- b. The mechanical dishwasher was not sanitizing dishes. The residual concentration of chlorine at the dish level during the sanitize cycle was undetectable and the maximum water temperature at the dish level during the sanitize cycle measured 65 degrees Celsius.
- c. 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, walls throughout the facility, ceilings throughout the facility, shelving, racks, and countertops and bottoms. The dishwasher, cooking equipment, and ventilation canopy surfaces. Interior of the walk-in cooler, coolers, freezers, in all storage areas, food storage containers, knives and knife rack, dispensers, spray bottles, electrical outlets, pipes, plumbing, and high touch areas.
- d. A staff member was treating the facility for cockroaches themselves using residential pesticide.
- e. Greater than five food handlers were working on the premise, and nobody on site had a valid certificate issued by the Minister confirming successful completion of a food sanitation and hygiene training program or document that the Minister considers equivalent to such a certificate.
- f. Multiple holes, gaps, broken seams, and other areas of pest harborage were identified. Tape had been affixed to some damaged surfaces.
- g. Damaged equipment and utensils were present and being used in the facility.

- h. The two-compartment sink faucet, near the walk-in cooler, was leaking water.
- i. A bag of onions and containers of oil were stored directly on the floor.
- j. Sanitizer test strips were expired.
- k. An effective cleaning schedule was not in place.

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 cockroach infestation was observed in the facility. Pest control monitoring glue boards in the facility contained an abundance of cockroaches in all cycles of life. Cockroach frass was observed on surfaces in the facility. 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. The mechanical dishwasher was not sanitizing dishes. The residual concentration of chlorine at the dish level during the sanitize cycle was undetectable and the maximum water temperature at the dish level during the sanitize cycle measured 65 degrees Celsius. 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;
- c. 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, walls throughout the facility, ceilings throughout the facility, shelving, racks, and countertops and bottoms. The dishwasher, cooking equipment, and ventilation canopy surfaces. Interior of the walk-in cooler, coolers, freezers, in all storage areas, food storage containers, knives and knife rack, dispensers, spray bottles, electrical outlets, pipes, plumbing, and high touch areas. 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;
- d. A staff member was treating the facility for cockroaches themselves using residential pesticide. This contravenes section 20(2)(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 such a manner as to prevent the contamination of any food or food area;
- e. Greater than five food handlers were working on the premise, and nobody on site had a valid certificate issued by the Minister confirming successful completion of a food sanitation and hygiene training program or document that the Minister considers equivalent to such a certificate. This contravenes section 31(2) of the Food Regulation, AR 31/2006 which states that: A person operating a commercial food establishment must, at any time when there are 6 or more food handlers working on the premises, ensure that at least one member of the management or supervisory staff of the commercial food establishment holds a certificate or equivalent document referred to in subsection (1) and that that individual is present at the commercial food establishment at the time;
- f. Multiple holes, gaps, broken seams, and other areas of pest harborage were identified. Tape had been affixed to some damaged surfaces. 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;

- g. Damaged equipment and utensils were present and being used in the facility. 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;
- h. The two-compartment sink faucet, near the walk-in cooler, was leaking water. 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;
- i. A bag of onions and containers of oil were stored directly on the floor. This contravenes 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;
- j. Sanitizer test strips were expired. 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.
- k. An effective cleaning schedule was not in place. 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. Work with a contracted professional pest control company to abate the cockroach 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 cockroach remains and excrement in the facility;
 - d. Clean and disinfect all surfaces contaminated by cockroach activity and excrement;
 - e. Ensure that the mechanical dishwasher is adequately sanitizing dishes;
 - f. Cease the practice of self-administration of pesticides;
 - g. Ensure that when there are 6 or more food handlers working on the premises that at least one member of the management or supervisory staff of the commercial food establishment holds a certificate confirming that staff members successful completion of an approved food sanitation and hygiene training program or equivalent recognized document and that that individual is present at the commercial food establishment at all times.

- h. Follow the instructions of your pest control operator regarding the repair of holes, gaps, broken seams, and other areas of pest harbourage.
 - i. Remove damaged equipment and utensils from the facility;
 - j. Repair plumbing leaks;
 - k. Ensure that food is stored at least 15 cm (6 inches) off the floor;
 - l. Obtain sanitizer test strips within their expiry date;
 - m. 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 2, 2026.

Confirmation of a verbal order issued to Han Teguh and Nicole Huffman on January 29, 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.

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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www.ahs.ca/eph