

ORDER OF AN EXECUTIVE OFFICER NOTICE OF CLOSURE

To: Juk African & Caribbean Food Store Inc.
“the Owner”

Mireille Musuamba-Kazadi
“the Owner”

RE: The food establishment located in Calgary, Alberta and municipally described as:
Juk African & Caribbean Food Store
#2114 4310 104 Ave 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. The facility was operating outside of the restrictions of their Food Handling permit.
- b. Mouse droppings were observed on shelving, on and in single use packaging, in the inside of a deep freeze, and on floors throughout the facility.
- c. Various food items, packaging and containers were stored directly on the floor.
- d. The facility was unable to provide evidence that certain foods found in the facility were from an approved source because receipts or invoices were not available.
- e. No approved sanitizer was found on site.
- f. Meat was being thawed at room temperature.
- g. The meat bandsaw was observed to have fresh and old meat debris stuck in hard-to-reach areas and was not being cleaned and sanitized properly.
- h. Open food items such as beans were observed in boxes with cans and bottles stored directly on top.
- i. Opened fish was observed drying by the back door by a fire extinguisher and janitorial equipment.
- j. Spilled food, dirt, dust debris and food containers were observed throughout the facility on floors, in and on equipment, and on food items.
- k. There was no hand soap available in the washroom.
- l. There was no toilet paper available in the washroom.
- m. There was no paper towel available at the food preparation hand washing sink.
- n. The handwashing sink in the food preparation area had fallen off the wall and was held upright by the plumbing structure.
- o. There is no splashguard in place for the hand sink and the two compartment sink.
- p. The two-compartment sink was inaccessible.
- q. Single-use gloves were observed to be worn on counters, throughout the facility.

- r. Chemicals, such as pesticides, were not separated and observed to be stored with food items.
- s. No test strips for an approved sanitizer were available on site.
- t. There was a gap at the base of the front doors that could allow pests to enter the facility.
- u. Personal items and other items not associated with the operation of the facility were observed throughout the store.
- v. The Food Handling permit was not displayed.
- w. The walk-in-freezer was inaccessible.
- x. The walk-in-freezer door was damaged and did not seal properly.
- y. Floors in the dry storage area were unfinished.
- z. Equipment handles like the deep freezers were damaged and held by duct tape.
- aa. The washroom door that opens into the food facility does not have a self-closing mechanism.
- bb. There was no sanitation plan in place for the facility.
- cc. An unknown solution in a spray bottle was unlabeled to indicate its content in the food preparation area.
- dd. The floor finishing in the packaging and meat processing area was worn off from the concrete.
- ee. The band saw was repaired with duct tape
- ff. Unfinished and broken wooden pallets were observed in the walk-in-freezer.
- gg. Overhead pipes that appear to be sewer lines were observed over food products.
- hh. Plans for renovation of existing facilities were not submitted.

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. The facility was operating outside of the restrictions of their Food Handling permit. This contravenes section 9(5) of the Food Regulation, AR 31/2006 which states that: A person who carries on any activity under the purported authority of a permit must comply with the terms and conditions of the permit.
- b. Mouse droppings were observed on shelving, on and in single use packaging, in the inside of a deep freeze, and on floors throughout 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.
- c. Various food items, packaging and containers were stored directly on the floor. This is in contravention of the Food Regulation AR31/2006, 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.
- d. The facility was unable to provide evidence that certain foods found in the facility were from an approved source because receipts or invoices were not available. This is in contravention of section 22(1) of the Food Regulation, AR 31/2006 which states that: Subject to this section, a commercial food establishment must obtain all food that is liable under law to inspection by the Government of Canada or Alberta or by an agency of either from a source that is subject to inspection by that entity.
- e. No approved sanitizer was found on site. 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. Meat was being thawed at room temperature. 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.
- g. The meat bandsaw was observed to have fresh and old meat debris stuck in hard-to-reach areas and was not being cleaned and sanitized properly. This is contravention of section 28(2) of the Food Regulation AR 31/2006, which states: 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. Open food items such as beans were observed in boxes with cans and bottles stored directly on top. This is contravention of section 23(1) of the Food Regulation AR 31/2006, which states: All food used or to be used in a commercial food establishment must be (a) protected from contamination, and (b) handled in a sanitary manner.
- i. Opened fish was observed drying by the back door by a fire extinguisher and janitorial equipment. This is contravention of section 23(1) of the Food Regulation AR 31/2006, which states: All food used or to be used in a commercial food establishment must be (a) protected from contamination, and (b) handled in a sanitary manner.
- j. Spilled food, dirt, dust debris and food containers were observed throughout the facility on floors, in and on equipment, and on food items. This is in contravention of Food Regulation AR 31/2006, section 28(2) which states that a commercial food establishment must be maintained in a sanitary condition and, without limiting the foregoing, must be washed, and sanitized in a manner that removes contamination.
- k. There was no hand soap available in the washroom. 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.
- l. There was no toilet paper available in the washroom. 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.
- m. There was no paper towel available in the food preparation hand washing sink. 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.
- n. The handwashing sink in the food preparation area has fallen off the wall and was held upright by the plumbing structure. 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.
- o. There is no splashguard in place for the hand sink and the two compartment sink. This is in contravention of the Food Regulation AR 31/2006 of section 28(1), 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.
- p. The two-compartment sink was inaccessible. This is in contravention of the Food Regulation AR31/2006, section 20(1), which states that: All articles and materials in a commercial food establishment that are not associated with or required for the operator or maintenance of the food areas must be stored separately from the food and the food areas and in a manner that contaminates neither.

- q. Single use gloves observed to be worn and on counters, throughout the facility. This is in contravention of Section 30(1)(f) of the Food Regulation, AR 31/2006, which states that: A food handler must refrain from any other conduct that could result in the contamination of food or a food area.
- r. Chemicals, such as pesticides, are not separated and observed to be stored with food items. This is in contravention of 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.
- s. No test strips for an approved sanitizer available on site. This is in contravention of Section 28(1) of the Food Regulation, AR 31/2006 which states: A commercial food establishment must have all the facilities, equipment and utensils that are necessary to ensure its safe operation and maintenance.
- t. There was a gap at the base of the front doors that could allow pests to enter the facility. This is in contravention of section 17(2) of the Food Regulation, AR 31/2006 which states that: Subject to subsection (2.1), the operator must ensure that the commercial food establishment is constructed to control the entry of pests.
- u. Personal items and other items not associated with the operation of the facility were observed throughout the store. This is in contravention of the Food Regulation AR 31/2006 of section 20(1), which states that: All articles and materials in a commercial food establishment that are not associated with or required for the operation or maintenance of the food areas must be stored separately from the food and the food areas and in a manner that contaminates neither.
- v. The Food Handling permit was not displayed. This contravenes section 14(1) of the Food Regulation, AR 31/2006 which states that: An operator must ensure that the permit is displayed in a conspicuous place in the approved food establishment where it may be easily seen by persons served.
- w. The walk-in-freezer was inaccessible. This is in contravention of the Food Regulation AR31/2006, section 20(1), which states that: All articles and materials in a commercial food establishment that are not associated with or required for the operator or maintenance of the food areas must be stored separately from the food and the food areas and in a manner that contaminates neither.
- x. The walk-in-freezer door was damaged and does not seal properly. 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.
- y. Floors in the dry storage area were unfinished. This is in contravention of the Food Regulation AR 31/2006, section 17(1)(a): An operator must ensure that, before operation of the commercial food establishment commences, the commercial food establishments of sound construction and in a good state of repair. This also contravenes the Food Retail and Food services Code section 2.4 which stated that: Floors that are subject to moisture must be constructed of impervious materials, non-slip and sloped to allow for draining.
- z. Equipment handles like the deep freezers were damaged and held by duct tape. 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.

- aa. The washroom door that opens into the food facility does not have a self-closing mechanism. This is in contravention of the Food Regulation AR31/2006, section 23(1)(a), which states that: All food used or to be used in a commercial food establishment must be protected from contamination.
- bb. There was no sanitation plan in place for the facility. This is contravention of Food Regulation AR 31/2006, section 29(1)(2)(a)(b), which states: A commercial food establishment must have written procedures designed to ensure its safe and sanitary operation and maintenance. The procedures must include the cleaning and sanitizing requirements the food establishment and all equipment and utensils in it and a list of all cleaning and sanitizing agents used including their concentrations and uses.
- cc. An unknown solution in a spray bottle was unlabeled to indicate its content in the food preparation area. This is in contravention of Section 20(2) 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 (a) in containers that are not intended to be used to store food and that are clearly labelled to identify their contents.
- dd. The floor finishing in the packaging and meat processing area was worn off from the concrete. This is in contravention of the Food Regulation AR 31/2006, section 17(1)(a), which states that: An operator must ensure that, before operation of the commercial food establishment commences, the commercial food establishments of sound construction and in a good state of repair. This also contravenes the Food Retail and Food services Code section 2.4 which stated that: Floors that are subject to moisture must be constructed of impervious materials, non-slip and sloped to allow for draining.
- ee. The band saw was repaired with duct tape. 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.
- ff. Unfinished and broken wooden pallets were observed in the walk-in-freezer. This is in contravention of 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,
- gg. Overhead pipes that appear to be sewer lines were observed over food products. This is in contravention of the Food Regulation AR31/2006, section 23(1)(a), which states that: All food used or to be used in a commercial food establishment must be protected from contamination.
- hh. Plans for renovation of existing facilities were not submitted. This contravenes section 6(b) of the Food Regulation, AR 31/2006 which states that: A permit holder must notify the regional health authority that issued the permit in writing regarding any change in the operation of or major renovations or alterations to the food establishment in respect of which the permit was issued.

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. Cease and desist all high-risk handling of food outside of the approved food handling area, with the exception of the storage of food in its original container where previously approved by an Executive Officer and abide by the restrictions of the Food Handling permit.
 - 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 Alberta Health Services Public Health Inspector until otherwise notified.
 - c. Ensure foods are not stored on the floor.
 - d. Ensure all approved food repackaged are labeled in accordance with the Canadian Food Inspection Agency requirements.
 - e. Remove or destroy all food from an unapproved source.
 - f. Obtain an approved sanitizer and test strips to measure the sanitizer concentration.
 - g. 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.
 - h. 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 and finish the equipment or replace it.
 - i. Discard all open food items where boxes, cans, and or other equipment have been in contact with.
 - j. Discard all food and single use food containers that were contaminated or potentially contaminated by mouse activity or excrement.
 - k. Organize the area where the dry storage is to facilitate proper cleaning and pest monitoring.
 - l. Clean and disinfect all areas of mouse droppings or evidence of contamination
 - m. Ensure that the dishwashing sinks are maintained and are available to wash the reusable utensils while the facility is in operation.
 - n. Ensure that the sink is secured to the wall and the plumbing system is maintained in a proper operating condition and there is a supply of hot and cold running water to all necessary fixtures.
 - o. Install a splash guard in between the handwashing sink and dishwashing sinks.
 - p. Ensure that all hands sinks are stocked and available with soap and paper towels present in the dispensers.
 - q. Provide toilet paper in the bathroom.
 - r. Ensure single use gloves are worn once and discarded after use.
 - s. Ensure chemicals and pesticides are separated from food and stored in a safe manner.
 - t. Seal the gap at the front door to prevent pest entry.
 - u. Ensure pest control records are completed monthly and maintained onsite for review by a Public Health Inspector with Alberta Health Services.
 - v. Remove any items not associated with the operation of the facility observed throughout the store.

- w. Post a valid and current Food Handling Permit from Alberta Health Services that is specific to this food store and located in public view.
 - x. Remove all duct tape from food equipment and contact surfaces and repair or replace the broken deep freeze handles and walk-in-freezer door.
 - y. Repair or refinish the flooring in the dry storage area such that the floors are smooth, impervious to moisture, and easily cleanable.
 - z. Install a self-closing hinge for the staff washroom door.
 - aa. Organize all areas including the dry storage area, fire exit door, and the dishwashing sinks to be fully accessible.
 - bb. 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 Alberta Health Services Executive Officer for review.
 - cc. Label any unlabeled spray bottles to indicate its content.
 - dd. Remove all unfinished or broken wood pallets in the walk-in-freezer.
 - ee. Remove any food items or packaging under any sewer lines.
 - ff. Notify the Executive Officer or Regional Health Authority and obtain approval prior to conducting any renovations or modifications to the operation.
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/or receipt of the report> 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, Aug 19, 2025

Confirmation of a verbal order issued to Juliet Egbon on August 15, 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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