

ORDER OF AN EXECUTIVE OFFICER NOTICE OF CLOSURE

To: 2630140 Alberta Ltd.
"the Owner"

Mireille Musuamba-Kazadi
"the Owner"

RE: The food establishment located in Calgary, Alberta and municipally described as:
Juk Afro Caribbean Market
1711 52 St SE

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 were uninspected eggs on the shelf and in a nonfunctional cooler in the food establishment for retail.
- b. Various food items and containers were stored directly on the floor.
- c. The facility was unable to provide evidence that certain high-risk foods found in the facility were from an approved source because receipts or invoices were not available.
- d. No approved sanitizer was found on site.
- e. 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.
- f. Uncovered dried fish were observed in a box and on a shelf on carboard.
- g. There was no liquid hand soap available in the soap dispenser in the food processing area.
- h. There was no liquid hand soap and paper towel available in the washroom.
- i. The two-compartment sink was leaking underneath.
- j. The two compartment sink was loose and missing silicon on the wall/sink joint.
- k. No test strips for testing the sanitizer concentration were available on site.
- l. The Food Handling permit was not displayed.
- m. The food container/boxes were disorganized in the walk in freezer.
- n. The washroom door that opens into the food facility did not have a self-closing mechanism.
- o. A hole was observed in the wall underneath the handwashing sink in the food processing area.
- p. Pipes and other overhead structures in the food processing area were observed to be collecting dust and debris.

- q. A few electric outlets in the food processing area were missing covers.
- r. There was no sanitation plan in place for the facility.
- s. Many food safety processes and standards, such as proper handwashing and proper food storage and dishwashing were not implemented or not followed by food handlers within the food establishment.
- t. The facility did not have working drain plugs to fill up the sinks for washing and sanitizing dishes.

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 were uninspected eggs on the shelf and in a nonfunctional cooler in the food establishment for retail. This contravenes 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 from a source that is subject to inspection by that entity.
- b. Various food items 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.
- c. The facility was unable to provide evidence that certain high risk 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 from a source that is subject to inspection by that entity.
- d. 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.
- e. The meat bandsaw was observed to have dried 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.
- f. Uncovered dried fish were observed in a cardboard box and on a shelf on cardboard. This is contravention of section 23(1)(a)(b) of the Food Regulation AR 31/2006, which states: All food used or to be used in a commercial food establishment must be protected from contamination, and handled in a sanitary manner.
- g. There was no liquid hand soap available in the soap dispenser in the food processing area. 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.
- h. There was no liquid hand soap and paper towel 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.
- i. The two-compartment sink was leaking underneath. This is in contravention of section 17(1)(a) of the Food Regulation AR 31/2006, which states that: An operator shall ensure that a commercial food establishment is of sound construction and a good state of

repair.

- j. The two compartment sink was loose and missing silicon on the wall sink joint. 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.
- k. No test strips for testing the sanitizer concentration were 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.
- l. 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.
- m. The food container/boxes in the walk-in-freezer were disorganized. 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.
- n. The washroom door that opens into the food facility did 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.
- o. A hole was observed in the wall underneath the handwashing sink in the food processing area. This is in contravention of section 17(1)(a)(b) of the Food Regulation AR 31/2006, which states: An operator shall ensure that a food establishment is of sound construction and in a good state of repair and is so designed as to facilitate the effective cleaning and sanitizing of it and all equipment, utensils and surfaces with which food comes into contact in it.
- p. Pipes and other overhead structures in the food processing area were observed to be collecting dust and debris. This is in contravention of section 17(1)(a)(b) of the Food Regulation AR 31/2006, which states that: An operator shall ensure that a food establishment is of sound construction and in a good state of repair and is so designed as to facilitate the effective cleaning and sanitizing of it and all equipment, utensils and surfaces with which food comes into contact in it.
- q. A few electric outlets in the food processing area were missing covers. This is in contravention of section 17(1)(a) of the Food Regulation AR 31/2006, which states that: An operator shall ensure that a commercial food establishment is of sound construction and a good state of repair.
- r. There was no sanitation plan in place for the facility. This contravenes section 29(1)(2)(a)(b) 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. 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.
- s. Many food safety processes and standards, such as proper handwashing and proper food storage and dishwashing were not implemented or not followed by food handlers within the food establishment. This is in contravention of section 6.3.2 of the Food Retail and Food services Code 2003 (Amended June 2020), which states that: Every operator of a food establishment must ensure that food handlers have the necessary knowledge and skills to enable them to handle food hygienically.
- t. The facility did not have working drain plugs to fill up the sinks for washing and sanitizing dishes. This contravenes section 28(1)(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 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. Provide evidence to the satisfaction of an Alberta Health Services, Executive Officer that all stored, prepared, processed and displayed food is from an approved source.
 - b. Ensure foods are not stored on the floor and are protected from contamination.
 - c. Ensure all approved food repackaged are labeled in accordance with the Canadian Food Inspection Agency requirements.
 - d. Remove or destroy all food from an unapproved source.
 - e. Prepare an approved sanitizer solution to 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.
 - f. Keep the food items covered and store them in food grade boxes/containers.
 - g. Ensure that all hand sinks are stocked and available with soap and paper towels present in the dispensers.
 - h. Repair the leak under the two compartment sink and ensure that dishwashing sinks are maintained and are available to wash the reusable utensils while the facility is in operation.
 - i. Ensure that the two compartment sink is secured to the wall and sink/wall joint is sealed.
 - j. Obtain sanitizer test strips.
 - k. Post a valid and current Food Handling Permit from Alberta Health Services that is specific to this food store and located in public view.
 - l. Organize the cardboard boxes in the walk in freezer and store them 6 inches above the floor.
 - m. Install a self-closing hinge for the staff washroom door.
 - n. Repair and seal the hole under the handwash sink to prevent pest entry and ensure the wall is smooth, impervious to moisture and easily cleanable.
 - o. Install a T bar ceiling in the food preparation area that is smooth, impervious to moisture and easy to clean.
 - p. Install outlet covers where missing to prevent any electric hazards.
 - q. 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.
 - r. Provide drain plugs for the dishwashing sinks to perform proper dishwashing.
 - s. The operator in care and control of the food establishment must ensure that the staff member or manager at this location take an approved food safety training course https://www.alberta.ca/system/files/custom_downloaded_images/healthrecognized-

[food-safety-courses-alberta.pdf#search=approved%20food%20safety](#). All staff who handle food must complete at minimum the online Alberta Food Safety Basics Interactive Course: <https://ahs.myabsorb.ca/#/public-dashboard>
Provide completion certificates to an Alberta Health Services Executive Officer.

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, Aug 26, 2025

Confirmation of a verbal order issued to Djenabou Bah on August 22, 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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