

ORDER OF AN EXECUTIVE OFFICER

To: 345304 Alberta Ltd
"the Owner"

Jim Chong Wong
"the Owner"

Jui Hung Ma
"the Owner"

RE: The food establishment located in Calgary, Alberta and municipally described as:
Kinmen Food Processing Company
8, 2219 35 Avenue 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. Noodle cartons were stored directly on the floor in the walk-in cooler.
- b. The handle of the walk-in cooler was missing and a screwdriver was used to secure the door.
- c. There was a bare wooden piece being used to cover a window inside the front food processing area.
- d. No soap was available at the back hand-washing sink by the food preparation area.
- e. Floor in the cooking area and in back food preparation area were severely damaged and deteriorated, making surfaces rough and trapping dirt.
- f. The ceiling was loose and not properly secured in several food handling areas, and ceiling tiles were observed bulging in the upstairs storage area.
- g. Baseboards were missing from several walls.
- h. Protective covers were missing from five sets of light fixtures in the dishwashing area, food preparation and processing area.
- i. There was dirt accumulation on the floor throughout the facility, specifically in areas where tiles were missing.
- j. Mouse droppings were observed along the front entrance wall, below equipment in the processing area, in the dishwashing area, and at multiple locations in the upstairs storage area.
- k. There was mould growth on walls, ceilings and several places on the main floor.
- l. Grout was missing between floor tiles in the dishwashing area, and the tiles were visibly wet, with water appearing to pool beneath the tiles.
- m. There was accumulation of dirt and food debris on noodle production equipment, electrical tools, hoses, empty milk crates, and chest freezers.

- n. The upstairs storage area was cluttered with extra items such as empty pails, boxes, machines, paint buckets, tools and several other items not required in daily operation.
- o. An electrical outlet above the front handwashing sink was exposed and lacked safety cover. In the back preparation area, wires and equipment were bundled together using plastic bags.

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. Noodles cartons were stored directly on the floor in the walk-in cooler. 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.
- b. The handle of the walk-in cooler was missing and a screwdriver was used to secure the door. 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.
- c. There was a bare wooden piece being used to cover a window inside the front processing area. 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
- d. No soap was available at the back hand-washing sink in the food preparation 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.
- e. Floor in the cooking area and in back food preparation area was severely damaged and deteriorated, making surfaces rough trapping dirt. 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
- f. The ceiling was loose and not properly secured in several food handling areas, and ceiling tiles were observed bulging in the upstairs storage area. 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
- g. Baseboards were missing from several walls. 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
- h. Protective covers were missing from five sets of light fixtures in the dishwashing area, food preparation and processing area. 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.
- i. There was dirt accumulation on the floor throughout the facility, specifically in areas where tiles were missing. 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.

- j. Mouse droppings were observed along the front entrance wall, below equipment in the processing area, in the dishwashing area, and at multiple locations in the upstairs storage area. 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.
- k. There was mould growth on walls, ceilings and several places on the floor. 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.
- l. Grout was missing between floor tiles in the dishwashing area, and the tiles were visibly wet, with water appearing to pool beneath the tiles. 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. There was accumulation of dirt and food debris on noodle production equipment, electrical tools, hoses, empty milk crates, and chest freezers. 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.
- n. The upstairs storage area was cluttered with extra items such as empty pails, boxes, machines, paint buckets, tools and several other items not required in daily operation. 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.
- o. An electrical outlet above the handwashing sink in the front area was exposed and lacked safety cover. In the back preparation area, wires and equipment were bundled together using plastic bags. 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.

NOW THEREFORE, I hereby **ORDER** and **DIRECT**:

1. That the Owner immediately undertake and diligently pursue the completion of the following work in and about the above noted premises, namely:
 - a. Store food at least 15 cm off the floor.
 - b. Repair or replace the walk-in cooler door handle.
 - c. Repair or refinish walls to be smooth, non-absorbent and of sound construction.

- d. Provide handsoap at the back handwashing sink. Ensure that all the handwashing stations are fully equipped with soap, paper towels and hot and cold water at all times.
- e. Repair or replace the floor so it is smooth, washable and of sound construction.
- f. Repair or replace the ceiling so it is tight fitting and eliminate gaps.
- g. Install baseboards where they are missing.
- h. Install protective covers on lights.
- i. Clean the dirt on the floor and replace or repair the broken or missing floor tiles.
- j. Remove and safely dispose of all mouse feces and dead mice in the establishment and clean and disinfect all contaminated areas. Provide pest control reports to a Public Health Inspector with Alberta Health Services until further notice.
- k. Clean the entire food establishment.
- l. Refinish or fill the grout between the floor tiles in the dishwashing area.
- m. Clean and sanitize all food related equipment.
- n. Remove all equipment and items not required for daily operation. The food production areas must be organized making it easy to clean and maintain.
- o. Install the safety covers on electrical outlets and use safe tools to tie metals and equipment together.

2. The work referred to in paragraph 1 shall be completed by April 30, 2026.

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 5, 2026.

Confirmation of a verbal order issued to Jim Wong, on February 2, 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.

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>