

ORDER OF AN EXECUTIVE OFFICER NOTICE OF CLOSURE

To: 345304 Alberta Ltd
"the Owner"

Jim Chong Wong
"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. Several food containers in the walk-in cooler were uncovered.
- b. There was a piece of bare wooden being used to cover a window inside the front food processing area.
- c. The back hand-washing sink was obstructed by a pail used to collect condensation from the walk-in cooler.
- d. The floor in the cooking area and in back food preparation area was severely damaged and deteriorated, making surfaces rough and trapping dirt.
- e. The ceiling was loose and not properly secured in several food handling areas, and ceiling tiles were observed to be bulging in the upstairs storage area.
- f. Several baseboards were missing throughout the facility.
- g. A protective cover was missing from a light fixture in the dishwashing area.
- h. There was dirt accumulation on the floor throughout the facility, specifically in areas where the floor tiles were missing.
- i. Mouse droppings were observed behind the chest freezer and along the wall adjacent to the ventilation range hood.
- j. Live drain flies were observed below the tofu compression tables.
- k. There was mould growth throughout the main floor including but not limited to the walls, ceiling, floors, and shelving.
- 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, soybean grinder, 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.
- p. In the back preparation area, wires and equipment were bundled together using plastic bags.
- q. Incompatible activities such as woodwork and welding are being carried out in the upstairs food processing area with saw dust and other particles observed in the area.
- r. The floor of the upstairs food processing area was made of unfinished wood.
- s. The floor of the upstairs storage area was made of carpet.
- t. The chlorine sanitizer available for use in a spray bottle at the front food preparation area measured at 0ppm of chlorine.
- u. Gaps were observed at the top of the screen of the back exit door.
- v. The overall facility was observed to have inadequate lighting.
- w. Several areas of the tofu compression tables including the top surface, sides and base were held with duct tape and rusted, rendering them uncleanable.
- x. A non-food grade suction hose was attached to the soybean grinder.

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. Several food containers in the walk-in cooler were uncovered. 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. There was a piece of bare wooden 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
- c. The back hand-washing sink was obstructed by a pail used to collect condensation from the walk-in cooler. This is in contravention of section 17(1)(e) of the Food Regulation, AR 31/2006 which states that: An operator must ensure that a commercial food establishment has handwashing stations, adequate in number and location, to ensure convenient access to all food handlers. This is also in contravention of section 17(f)(ii) 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 connected to a lawful and properly operating sewage disposal system,
- d. The 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
- e. The ceiling was loose and not properly secured in several food handling areas, and ceiling tiles were observed to be 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
- f. Several baseboards were missing throughout the facility. 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. A protective cover was missing from a light fixture in the dishwashing 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.
 - h. There was dirt accumulation on the floor throughout the facility, specifically in areas where tiles were missing. This is in contravention of section 17(1)(b) 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 designed so as to facilitate the effective cleaning and sanitizing of it and of all equipment, utensils and surfaces with which food comes into contact in it.
 - i. Mouse droppings were observed behind the chest freezer and along the wall adjacent to the ventilation range hood. 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.
 - j. Live drain flies were observed below the tofu compression tables. 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 17(1)(b) 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 designed so as to facilitate the effective cleaning and sanitizing of it and of all equipment, utensils and surfaces with which food comes into contact in it
 - 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 20(1) of the Food Regulation, AR 31/2006 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.

- o. An electrical outlet above the handwashing sink in the front area was exposed and lacked safety cover. 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. 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.
- q. Incompatible activities such as woodwork and welding are being carried out in the upstairs food processing area with saw dust and other particles observed in the area. This is in contravention of section 17(1) (d) of the Food Regulation, AR 31/2006 which states that: An operator shall ensure that, before the operation of a commercial food establishment, the food establishment has all its food areas separated from living quarters and from other areas where activities are carried out that are incompatible with the safe and sanitary handling of food.
- r. The floor of the upstairs food processing area was made of unfinished wood. 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. The floor of the upstairs storage area was made of carpet. 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.
- t. The chlorine sanitizer available for use in a spray bottle at the front food preparation area measured at 0ppm of chlorine. 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.
- u. Gaps were observed at the top of the screen of the back exit door. This is in contravention of section 17(2) of the Food Regulation, AR 31/2006 which states that: An operator must ensure that the commercial food establishment is constructed to prevent the entry of pests.
- v. The overall facility was observed to have inadequate lighting. This is in contravention of section 17(1)(f)(iii) of the Food Regulation, AR 31/2006 which states that: An operator must ensure that a commercial food establishment is equipped with lighting that is adequate in intensity to enable the sanitary operation and maintenance of the food areas.
- w. Several areas of the tofu compression tables including the top surface, sides and base were held with duct tape and rusted, rendering them uncleanable. This is in contravention of section 28(3)(a) 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.
- x. A non-food grade suction hose was attached to the soybean grinder. 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.

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. Ensure containers containing food are covered in storage.
 - b. Repair or refinish walls to ensure are smooth, impervious to moisture and cleanable. This includes broken tiles and tiles missing grout.
 - c. Ensure that all the handwashing stations are always kept clear and accessible for use.
 - d. Ensure the condensate hose is connected or draining according to plumbing code.
 - e. Repair or replace or refinish the flooring to ensure it smooth, impervious to moisture and cleanable.
 - 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. Remove and safely dispose of all mouse feces. Provide pest control reports to a Public Health Inspector with Alberta Health Services until further notice.
 - j. Have pest control assess the insect infestation, treat and continue with an integrated pest control management plan.
 - k. Clean the entire food establishment.
 - l. Clean and sanitize all food related equipment.
 - m. Remove all equipment and items not required for daily operation. Organize the food production area so that it easy to clean and maintain.
 - n. Install the safety covers on electrical outlets
 - o. Use appropriate electrical ties to bundle wires.
 - p. Discontinue all incompatible activities in all food areas including areas designated for food processing, food storage and equipment/utensil storage.

- q. Have the wood floors finished to ensure they are smooth, impervious to moisture and easily cleanable.
 - r. Have the carpets removed and the floor finished in a manner that renders it smooth, impervious to moisture and easily cleanable.
 - s. Ensure chlorine sanitizer is maintained at the required concentrations of 100-200ppm of chlorine.
 - t. Have the screen properly fitted and the gaps closed to prevent the entry of pest.
 - u. Install additional lighting to prevent the accidental contamination of food and to allow for proper sanitation and pest monitoring activities.
 - v. Have tofu tables repaired to ensure their surfaces are smooth and cleanable.
 - w. Have the soybean grinder fitted with a suction hose that is food grade.
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, July 27, 2026

Confirmation of a verbal order issued to Jim Wong on July 23, 2026.

Executive Officer
Alberta Health Services

If you have any questions regarding the order, contact Environmental Public Health at 1-833-476-4743 or <https://www.albertahealthservices.ca/eph/eph.aspx>

You have the right to appeal

A person who is directly affected by a 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>