

## **ORDER OF AN EXECUTIVE OFFICER NOTICE OF CLOSURE**

**To:** Yohannes Mulu  
"the Owner"

Cherinet Berga  
"the Owner"

MONTE CARLO BAR AND LOUNGE LTD.  
"the Owner"

**RE:** The food establishment located in Calgary, Alberta and municipally described as:  
Last Call Bar / Rice and Curry  
322 10 Street NW Calgary, Alberta T2N 1V8

**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 mechanical dishwasher onsite was not operational.
- b. Dead cockroaches were found throughout the facilities kitchen.
- c. Dead fruit flies were observed were observed inside liquor bottles.
- d. Equipment sanitation was visibly poor throughout the facility such as: cookline equipment, countertop scale, ice machine, mechanical ventilation canopy, hand sink and dishwashing sink area, food and equipment storage shelving, shisha prep sink, spice and sauce storage containers along the cook line, and bulk food containers.
- e. There was a build-up of grease and food debris on the floor, walls, and in hard-to-reach areas around and under the equipment at the main cook line.
- f. There were clutter and disorganization in the bar, kitchen, and shisha prep area.
- g. Mouse droppings observed on the edges of the baseboards behind equipment like the deep freeze.

**AND WHEREAS** such inspection and/or report 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 mechanical dishwashers onsite were not operational. This is in violation of Section 28(2) and (3)(a) of the Food Regulation, 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”. and “All equipment and utensils in a commercial food establishment must be kept in good working order and condition”.
- b. Dead cockroaches were found throughout the facilities kitchen. This is in violation of Section 21(1) of the Food Regulation, which states: “The commercial food establishment and any surrounding area, premises or facilities supporting the commercial food establishment must be kept free of pests and of conditions that lead to the harbouring or breeding of pests”
- c. Dead fruit flies were observed were observed inside liquor bottles. This is in violation of Section 21(1) of the Food Regulation, which states: “The commercial food establishment and any surrounding area, premises or facilities supporting the commercial food establishment must be kept free of pests and of conditions that lead to the harbouring or breeding of pests”.
- d. Equipment sanitation was visibly poor throughout the facility such as: cookline equipment, countertop scale, ice machine, mechanical ventilation canopy, hand sink and dishwashing sink area, food and equipment storage shelving, shisha prep sink, spice and sauce storage containers along the cook line, and bulk food containers. This is in violation of Section 28(2) of the Food Regulation, 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”.
- e. There was a build-up of grease and food debris on the floor, walls, and in hard-to-reach areas around and under the equipment at the main cook line. This is in violation of Section 28(2) of the Food Regulation, 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. There were clutter and disorganization in the bar, kitchen, and shisha prep area. This is in violation of Section 28(2) of the Food Regulation, 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”.
- g. Mouse droppings observed on the edges of the baseboards behind equipment like the deepfreeze. This is in violation of Section 21(1) of the Food Regulation, which states: “The commercial food establishment and any surrounding area, premises or facilities supporting the commercial food establishment must be kept free of pests and of conditions that lead to the harbouring or breeding of pests”.

**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. Repair or remove the dishwasher from the premise. If manual dishwashing in the three-compartment is the method for dishwashing to be used onsite, remove the dishwasher.
  - b. Acquire a contract with a licensed professional pest operator to abate the cockroach infestation.
  - c. Remove all contaminated bottles with fruit flies from the facility.
  - d. Clean and sanitize all the food equipment in the facility.
  - e. Deep clean the entire facility to remove grease buildup and food debris, which includes the floors, equipment, walls, and ceiling.
  - f. Declutter and reorganize the facility to allow for proper cleaning and facilitate better pest management.
  - g. Clean and sanitize the floors of the facility and remove all pest droppings to be able to monitor pest activity.
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, December 3, 2025.

Confirmation of a verbal order issued to Yohannes Mulu on Nov 29, 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](mailto: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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[www.ahs.ca/eph](http://www.ahs.ca/eph)