

ORDER OF AN EXECUTIVE OFFICER NOTICE OF CLOSURE

To: Leo Turkish Foods Ltd.
"the Owner"

Safiullah Naimi
"the Owner"

Pashtoon Naimi
"the Owner"

RE: The food establishment located in Calgary, Alberta and municipally described as:
Mazza Afghan Cuisine
105 - 237 8 Avenue 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. The chlorine-based mechanical dishwasher was tested multiple times, and 0 ppm chlorine was detected. After replacing the sanitizer concentrate and priming the line, the machine was tested three additional times; chlorine was still not detected during the rinse cycle.
- b. The liquid dish machine detergent was empty at the mechanical dishwasher, and no back-up detergent was available.
- c. Both the detergent and the iodine-based sanitizer concentrate were completely empty at the bar glass dishwasher.
- d. The facility was only equipped with one drain plug for the two-compartment dishwashing sink.
- e. Hot water was turned off to the two-compartment dishwashing sink due to a leak at the tap.
- f. All staff on-site were unaware of how to properly manually dish wash.
- g. Chlorine test strips could not be located by staff on-site.
- h. Iodine test strips could not be located by staff on-site.
- i. Both the kitchen dishwasher and bar dishwasher are not being tested at satisfactory intervals.
- j. An approved food safe surface sanitizer was not available at the time of the inspection.
- k. Spray bottles containing unknown chemicals were not labeled.
- l. Multiple packages of frozen raw meat were thawing in the basin of the kitchen hand-washing sink.
- m. The kitchen hand washing sink was obstructed by multiple items of frozen meat thawing in the basin, preventing proper hand washing.
- n. Single-use paper towels were not available in the men's staff washroom.

- o. Single-use paper towels were being stored on top of the toilet in the women's staff washroom and not in a proper dispenser.
- p. The server's area hand sink was not stocked with liquid hand soap or single-use paper towels.
- q. Hot water was not available at the bar hand washing sink.
- r. No staff on-site were able to present a valid food safety certificate
- s. Staff lacked basic food safety knowledge. When questioned, they were unable to identify sanitizer concentrations, required temperatures, or general food safety practices.
- t. The inside of the pop nozzle at the bar was dirty with a build-up of grime.
- u. Multiple knives in storage on the magnetic strip were visibly dirty, with food debris on the blades.
- v. The ice machine had a build-up of mineral deposits on the exterior surface.
- w. A knife in storage had electrical tape around the handle.
- x. A piece of cardboard was acting as a partition on top of a food preparation surface. The cardboard was dirty and soiled with food debris.
- y. A significant leak was observed coming from the top of the mechanical dishwasher while it was in operation.
- z. Plywood was being used as a countertop in the back kitchen area. Although the top surface appeared sealed, the sides remained unsealed and exposed.
- aa. Pest control records were not on-site for review at the time of the inspection.
- bb. Multiple cigarette butts were observed on the kitchen floor near the back exterior door.

AND WHEREAS such inspection disclosed that the following breaches of the Public Health Act, the Nuisance and General Sanitation Regulation, Alberta Regulation 243/2003, 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 chlorine-based mechanical dishwasher was tested multiple times, and 0 ppm chlorine was detected. After replacing the sanitizer concentrate and priming the line, the machine was tested three additional times; chlorine was still not detected during the rinse cycle. 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."
- b. The liquid dish machine detergent was empty at the mechanical dishwasher, and no back-up detergent was available. 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."
- c. Both the detergent and the iodine-based sanitizer concentrate were completely empty at the bar glass dishwasher. 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."

- d. The facility was only equipped with one drain plug for the two-compartment dishwashing sink. This is in contravention of section 28(1) & 28(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 “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. Hot water was turned off to the two-compartment dishwashing sink due to a leak at the tap. This is in contravention of section 17(1)(f)(i) 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 supplied with hot and cold running water that is safe for human consumption and available in quantities sufficient to meet the needs of the commercial food establishment.”
- f. All staff on-site were unaware of how to properly manually dish wash. This is in contravention of section 28(1) & 28(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 “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. Chlorine test strips could not be located by staff on-site. This is in contravention of section 28(1) 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.”
- h. Iodine test strips could not be located by staff on-site. This is in contravention of section 28(1) 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.”
- i. Both the kitchen dishwasher and bar dishwasher are not being tested at satisfactory intervals. This is in contravention of section 29(1) 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.”
- j. An approved food safe surface sanitizer was not available at the time of the inspection. 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.”
- k. Spray bottles containing unknown chemicals were not labeled. This is in contravention of section 20(2)(a) 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 containers that are not intended to be used to store food and that are clearly labelled to identify their contents.”

- l. Multiple packages of frozen raw meat were thawing in the basin of the kitchen hand-washing sink. 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”.
- m. The kitchen hand washing sink was obstructed by multiple items of frozen meat thawing in the basin, preventing proper hand washing. This is in contravention of section 17(1)(e) of the Food Regulation, AR 31/2006 which states that: “An operator must ensure that, before operation of the food establishment commences, the commercial food establishment has handwashing stations that are adequate in numbers and situated so as to ensure convenient access by all food handlers.”
- n. Single-use paper towels were not available in the men's staff 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.”
- o. Single-use paper towels were being stored on top of the toilet in the women's staff washroom and not in a proper dispenser. 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.”
- p. The server's area hand sink was not stocked with liquid hand soap or single-use paper towels. 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.”
- q. Hot water was not available at the bar 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.” This is also in contravention of section 17(1)(f)(i) 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 supplied with hot and cold running water that is safe for human consumption and available in quantities sufficient to meet the needs of the commercial food establishment.”
- r. No staff on-site were able to present a valid food safety certificate. This is in contravention of section 31(1) of the Food Regulation, AR 31/2006 which states that: “A person operating a commercial food establishment must, at any time when there are 5 or fewer food handlers working on the premises, ensure that at least one individual who has care and control of the commercial food establishment holds a certificate issued by the Minister confirming that individual’s successful completion of a food sanitation and hygiene training program or a document that the Minister considers equivalent to such a certificate.”
- s. Staff lacked basic food safety knowledge. When questioned, they were unable to identify sanitizer concentrations, required temperatures, or general food safety practices. This is in

contravention of section 2(1) of the Nuisance and General Sanitation Regulation, 243/2003 which states that: “No person shall create, commit or maintain a nuisance.”

- t. The inside of the pop nozzle at the bar was dirty with a build-up of grime. 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. Multiple knives in storage on the magnetic strip were visibly dirty, with food debris on the blades. 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.”
- v. The ice machine had a build-up of mineral deposits on the exterior surface. 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.”
- w. A knife in storage had electrical tape around the handle. 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 piece of cardboard was acting as a partition on top of a food preparation surface. The cardboard was dirty and soiled with food debris. 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.”
- y. A significant leak was observed coming from the top of the mechanical dishwasher while it was in operation. 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.”
- z. Plywood was being used as a countertop in the back kitchen area. Although the top surface appeared sealed, the sides remained unsealed and exposed. 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.”

- aa. Pest control records were not on-site for review at the time of the inspection. This is in contravention of section 21(1) of the Food Regulation, AR 31/2006 which states that: “A written record of all pest control measures used in the commercial food establishment and surrounding area, premises and facilities referred to in subsections (1) and (1.1) must be maintained.”
- bb. Multiple cigarette butts were observed on the kitchen floor near the back exterior door. 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.”

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/service the chlorine-based mechanical dishwasher such that the concentration of the sanitizer at the plate level is measured at a concentration of 100 ppm chlorine.
 - b. Replenish the liquid detergent for the mechanical dishwasher and always maintain an adequate backup supply on-site.
 - c. Replenish the detergent and iodine sanitizer for the bar glasswasher. Ensure extra products are kept in stock and that the dishwasher is sanitizing properly at 12.5-25ppm.
 - d. Obtain a second drain plug for the two-compartment sink to allow for proper manual dish washing procedures.
 - e. Repair the leaking tap and restore hot water service to the two-compartment sink.
 - f. Train all staff on proper manual dishwashing procedures, including washing, rinsing, sanitizing, and air-drying.
 - g. Obtain chlorine test strips and ensure staff know where they are stored and how to use them.
 - h. Obtain iodine test strips and ensure staff know where they are stored and how to use them.
 - i. Implement a schedule for testing both the kitchen and bar dishwashers. Document the results and maintain a written log on-site.
 - j. Ensure an approved food-safe surface sanitizer is available and in use during all hours of operation.
 - k. Label all chemical bottles such that the contents can be identified and safely used.
 - l. 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.
 - m. Ensure all hand-washing sinks are clear and free from obstruction at all times to allow for proper and frequent handwashing.

- n. Restock single-use paper towels in the men's staff washroom and ensure the sink is always stocked with single-use paper towels, liquid hand soap, and running hot/cold water to allow for frequent and proper hand washing by food handlers.
 - o. Restock the paper towel dispenser in the women's staff washroom with single-use paper towel and discontinue storing paper towel on the back of the toilet to protect from contamination.
 - p. Ensure the servers area hand-washing sink is always stocked with single-use paper towels, liquid hand soap, and running hot/cold water to allow for frequent and proper hand washing by food handlers.
 - q. Restore hot water to the bar handwashing sink to allow proper handwashing.
 - r. A person in care and control of the food establishment must hold a valid food safety certificate. Ensure this individual has completed a valid food safety course and provide the undersigned Executive Officer with a copy of the certificate upon completion. Approved courses can be found at the following link:
https://www.alberta.ca/system/files/custom_downloaded_images/health-recognized-food-safety-courses-alberta.pdf
 - s. Provide staff training on basic food safety principles, including sanitizer concentrations, temperature control, and safe food handling practices.
 - t. Disassemble and thoroughly clean and sanitize the bar pop nozzle and add it to a routine cleaning schedule.
 - u. Clean and sanitize all knives on the magnetic strip. Implement procedures to ensure knives are cleaned after use and stored in a sanitary manner.
 - v. Clean the exterior of the ice machine to remove mineral deposits and add it to a routine cleaning schedule.
 - w. Replace the knife with electrical tape on the handle. Only use equipment that is intact, cleanable, and in good repair.
 - x. 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.
 - y. Remove and discard the cardboard from food preparation areas. Replace with a non-absorbent, smooth, and cleanable barrier if needed.
 - z. Repair the mechanical dishwasher to eliminate the leak.
 - aa. Seal the exposed sides of the plywood countertop or replace the surface with a smooth, durable, non-absorbent, and cleanable material.
 - bb. Ensure pest control records are kept on-site and available for review during inspections.
 - cc. Remove cigarette butts from the kitchen floor and reinforce policies prohibiting smoking in or near food preparation areas.
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, February 25th, 2026.

Confirmation of a verbal order issued to Sayed Sadat and Anita Shah on-site and to Safiullah (Safi) Naimi over the phone on February 24th.

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>

Order of an Executive Officer – Notice of Closure

RE: The Food Establishment located in Calgary, Alberta and municipally described as: Mazza Afghan Cuisine - 105 - 237 8 Avenue SE

Page 9 of 9

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10101 Southport Road SW Calgary, AB Canada T2W 3N2

<https://www.ahs.ca/eph>