

## ORDER OF AN EXECUTIVE OFFICER

**To:** 1500727 Alberta Ltd.  
"the Owner"

Fatima Abo Hassan  
"the Owner"

**RE:** The food establishment located in Calgary, Alberta and municipally described as:  
My Donair  
132 - 55 Castleridge Boulevard 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. Meat was being cooked on vertical broilers and an electrical skillet without a mechanical ventilation system.
- b. There was grease accumulated on the walls, ceiling, and food surfaces where cooking was conducted without a mechanical ventilation system.

**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. Meat was being cooked on vertical broilers and an electrical skillet without a mechanical ventilation system. This is in contravention of the Food Regulation AR 31/2006 Section 17(1)(f)(iv), which states that: An operator must ensure that, before operation of the commercial food establishment commences, the commercial food establishment is equipped with a properly operating means of providing ventilation of food handling areas that are subject to the generation or accumulation of odours, fumes, steam, vapours, smoke or excessive heat. And this is in contravention of the Food Retail and Foodservices Code Section 2.8(a) which states that: Food establishments should be provided with adequate natural or mechanical ventilation that effectively keep rooms free of excessive heat, steam, condensation, vapours, odours, smoke and fumes.
- b. There was grease accumulated on the walls, ceiling, and food surfaces where cooking was conducted without a mechanical ventilation system. This is in contravention of the Food Regulation AR 31/2006, section 28(2), 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.

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. Install a mechanical ventilation system above the cooking station so smoke, odours, fumes, steam, vapours, and/or excessive heat is effectively removed from the cooking space. The mechanical ventilation system should be designed and installed such that:
    - i) it is sufficient in number and capacity to prevent grease or condensation from collecting on the walls and ceiling;
    - ii) the filters or other grease extracting equipment are easily removable for cleaning and replacement if not designed to be cleaned in place;
    - iii) the exhaust ventilation hood system include components such as hoods, fans, guards, and ducting which will prevent grease or condensation from draining or dripping onto food, food contact equipment or surfaces, utensils and linens, or single-service and single-use articles; and
    - iv) it is equipped with make-up air system(s), installed in accordance with the Alberta Building Code.
  - b. Thoroughly clean the cooking area including the walls, ceiling, shelving units, equipment and other surfaces to remove all grease, dust and/or debris buildup.
2. The work referred to in paragraph **1a.** shall be completed by **February 28, 2025**.  
The work referred to in paragraph **1b.** shall be completed **immediately**.

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 3, 2025.

Confirmation of a verbal order issued to Fatima Abo Hassan on January 15, 2025.

Executive Officer  
Alberta Health Services

You have the right to appeal
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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)