

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

**To:** Lloyd Frank  
"the Owner"

Rose Gray  
"the Owner"

**RE:** The food truck located in Regina, Saskatchewan and municipally described as:  
Noah's Diner  
340 6 Avenue E, Regina, SK  
S4N 5A4

**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. Chlorine sanitizer solution was measured at less than 50 ppm.
- b. A shortened black hose was attached to the faucet of the three-compartment sink.
- c. There was no drain board/rack to air dry food equipment and utensils after dishwashing.
- d. The dishwashing sink basins could not accommodate large containers to properly clean and sanitize these items.
- e. The chlorine sanitizer test strips had expired.
- f. Grease was accumulating behind the stove.
- g. Food debris accumulation was observed in the hard-to-reach areas.
- h. Grease and food debris were accumulating on the exhaust hood.
- i. The insulation was coming off near the front corner of the small freezer. Frosting was observed on the door surfaces.
- j. There were holes in the ceiling by the three-compartment sink.

**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. Bleach was measured at less than 50 ppm. This is in contravention of section 42(e) of the Food Regulation AR 31/2006 which states that: "The operator of a temporary food establishment must ensure that a sanitizer approved by the executive officer

- b. is available on site at all times for sanitizing surfaces and utensils and that a method is available to verify the sanitizer's concentration".
- c. A shortened black hose was attached to the faucet of the three-compartment sink. This is in contravention of section 42(a) of the Food Regulation AR 31/2006 which states that: "The operator of a temporary establishment must ensure that food is protected at all times to the satisfaction of an executive officer from dust, rain, pests and other potential contaminants."
- d. There was no drain board/rack to air dry food equipment and utensils after dishwashing. This is in contravention of section 42(d) of the Food Regulation AR 31/2006 which states that "The operator of a temporary establishment must ensure that reusable utensils used in food preparation and serving are washed, rinsed and sanitized in a manner and under conditions acceptable to the executive officer."
- e. The dishwashing sink basins cannot accommodate large containers. This is in contravention of section 42(d) of the Food Regulation AR 31/2006 which states that "The operator of a temporary establishment must ensure that reusable utensils used in food preparation and serving are washed, rinsed and sanitized in a manner and under conditions acceptable to the executive officer."
- f. The chlorine test strips had expired. This is in contravention of section 42(e) of the Food Regulation AR 31/2006 which states that: "The operator of a temporary establishment must ensure that a sanitizer approved by the executive officer is available on site at all times for sanitizing surfaces and utensils and that a method is available to verify the sanitizer's concentration".
- g. Grease was accumulating behind the stove. This is in contravention of section 42(a) which states that of the Food Regulation AR 31/2006 which states that: "The operator of a temporary establishment must ensure that food is protected at all times to the satisfaction of an executive officer from dust, rain, pests and other potential contaminants."
- h. Food debris accumulation was observed in the hard-to-reach areas. This is in contravention of section 42(a) which states that of the Food Regulation AR 31/2006 which states that: "The operator of a temporary establishment must ensure that food is protected at all times to the satisfaction of an executive officer from dust, rain, pests and other potential contaminants."
- i. The grease and food debris accumulation were observed on the exhaust hood. "This is in contravention of section 42(a) which states that of the Food Regulation AR 31/2006 which states that: "The operator of a temporary establishment must ensure that food is protected at all times to the satisfaction of an executive officer from dust, rain, pests and other potential contaminants."
- j. The insulation was coming off near the front corner of the small freezer. Frosting was observed on the door surfaces. This is in contravention of section 42(a) of the Food Regulation AR 31/2006 which states that "The operator of a temporary establishment must ensure that food is protected at all times to the satisfaction of an executive officer from dust, rain, pests and other potential contaminants."
- k. There were holes in the ceiling by the three-compartment sink. This is in contravention of section 41(3)(b) of the Food Regulation AR 31/2006 which states that "If the special event is scheduled to run for more than one day, the operator of a temporary food establishment must ensure that the food establishment has walls and a ceiling constructed of finished plywood, canvas, vinyl or a similar non-absorbent material.

**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. Prepare a new bleach solution and maintain it at 100ppm.
  - b. Replace the hose on the faucet of the 3-compartment sink with a food grade hose or a longer faucet that can extend to all sink compartments.
  - c. Provide a drain board/ rack for air drying of reusable utensils and dishes.
  - d. Use equipment that will fit in the sinks or provide larger and deeper sinks. Equipment must be fully immersed in the sinks for proper dishwashing.
  - e. Obtain valid chlorine sanitizer test strips for verifying the concentration of the sanitizer in use.
  - f. Clean the grease accumulated behind the stove.
  - g. Clean the food debris accumulating in the hard-to-reach areas.
  - h. Clean the food debris and grease on the exhaust hood and regularly keep on cleaning the hood.
  - i. Ensure that the insulation at the front corner of the freezer is repaired or replaced.
  - j. Repair the ceiling to a smooth and washable finish.
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 and cannot operate in Alberta.

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, August 19, 2025

Confirmation of a verbal order issued to Rose Gray on August 15, 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)**