

ORDER OF AN EXECUTIVE OFFICER

To: Piassa Cuisine Ltd.
"the Owner"

Abel Tekelegzi
"the Owner"

RE: The food establishment located in Calgary, Alberta and municipally described as:
Piassa Cuisine
100 – 3515 17 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. There was an accumulation of dirt and debris throughout the food establishment including, on floors and walls under and/or behind food equipment and in hard-to-reach areas.
- b. A written cleaning schedule was not available.
- c. The commercial low-temperature dishwasher dispensed 0ppm chlorine.
- d. Chlorine test strips were not available to test the concentration of the dishwasher sanitizing solution or the concentration of food contact surface sanitizer solutions.
- e. There was evidence of pest infestations within the food establishment, four live cockroaches were observed as well as mouse droppings.
- f. Pest control records were not available.
- g. The lighting in walk in cooler was dim. Some light fixtures in the cooking area were not working.
- h. The number of sinks were insufficient for the level of food processing and there were no backup dishwashing sinks.

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. There was an accumulation of dirt and debris throughout the food establishment including, on floors and walls under and/or behind food equipment and in hard-to-reach areas. This is

in contravention of section 28(2) of the Food Regulation AR 31/2006, 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.

- b. A written cleaning schedule was not available upon request. This is in contravention of Food Regulation AR 31/2006, section 29, which states: A commercial food establishment must have written procedures designed to ensure its safe and sanitary operation and maintenance. The procedures must include the cleaning and sanitizing requirements the food establishment and all equipment and utensils in it and a list of all cleaning and sanitizing agents used including their concentrations and uses.
- c. The commercial low-temperature dishwasher dispensed 0ppm chlorine. This is in contravention of the Food Regulation AR 31/2006, section 28(1)(2), 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 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. Chlorine test strips were not available to test the concentration of the dishwasher sanitizing solution or the concentration of food contact surface sanitizer solutions. This is in contravention of the Food Regulation AR 31/2006, section 28(1)(2), 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 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 evidence of pest infestations within the food establishment, four live cockroaches were observed as well as mouse droppings. 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.
- f. Pest control records were not available. This is in contravention of section 21 (2) of the Food Regulation AR 31/2006, which states that: A written record of all pest control measures used in the food establishment and surrounding areas, premises and facilities must be maintained.
- g. The lighting in walk in cooler was dim. Some light fixtures in the cooking area were not working. This is in contravention of the Food Regulation AR 31/2006, section 17(1) (f) (iii), which states that: An operator must ensure that, before operation of the commercial food establishment commences, the commercial food establishment is equipped with lighting that is adequate in intensity to enable the sanitary operation and maintenance of the food handling areas.
- h. The number of sinks were insufficient for the level of food processing and there were no backup dishwashing sinks. This is in contravention of the Food Regulation AR 31/2006, section 28(1), 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.

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 Repair the dishwasher so a 100ppm chlorine residual can be detected following the sanitizing cycle.
 - b Chemical test strips must be always available to confirm the concentration of sanitizing solutions. Maintain daily written records of the dishwasher and sanitizing solution concentrations following testing.
 - c Thoroughly clean and sanitize the food establishment surfaces, including all hard-to-reach areas.
 - d 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.
 - e Retain the services of a professional pest control company to assess and abate cockroaches and mice throughout the food establishment. Provide all documentation from the professional pest control company to an Alberta Health Services, Executive Officer, indicating the pest infestation is under control. Seal all gaps that could facilitate pest entry and implement an ongoing integrated pest management program for the interior and exterior of the food establishment.
 - f Maintain pest control records onsite.
 - g Increase lighting in the walk-in cooler so it is well lit. Repair or replace the light fixtures in the cooking areas so it is well lit.
 - h Install a two compartment sink in the facility by the dishwashing area.
2. The work referred to in paragraph 1 (a, b, c) shall be completed **immediately**.
The work referred to in paragraph 1 (d - h) shall be completed by **April 2, 2025**.

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, March 11, 2025.

Confirmation of a verbal order issued to Samson Tekelegzi on March 10, 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
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/albertakings-printer.aspx>.

Copies of standards are available by visiting: <https://www.alberta.ca/health-standards-and-guidelines.aspx>

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RE: The food establishment located in Calgary, Alberta and municipally described as: Piassa Cuisine, 100 – 3515 17 Avenue SE

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