

ORDER OF AN EXECUTIVE OFFICER NOTICE OF CLOSURE

To: Raj Palace Restaurant - Royal Oak Inc.
"the Owner"

Mansingh Rana
"the Owner"

RE: The food establishment located in Calgary municipally described
as: Raj Palace Restaurant, 3117 – 8650 112 Avenue NW

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. Evidence of cockroach infestation was observed at the facility. Multiple German cockroaches were observed in various areas throughout the kitchen including monitoring glue boards.
- b. An accumulation of grease, soil, and/or food debris was present on surfaces in the kitchen including but not limited to: floors underneath equipment and on food equipment in the main kitchen, on wall and floors joint throughout the kitchen, on floors beneath ice machine at the bar, on floors underneath the tables located in the dishwashing area, and on the exterior of the chest freezer in the kitchen.
- c. Pest control records were not available on-site.
- d. There was no sanitizer solution available. Operator indicated that they use a cleaner to clean surfaces including food contact surfaces.
- e. The concentration of chlorine sanitizer in the mechanical low temperature dishwasher was measured at approximately 50 ppm on the first try. There was no sanitizer detected after that as the chlorine squeeze tube of the machine had fallen out of place.
- f. Knives with dried food residue were stored on the knife magnet.
- g. Multiple bulk scoop handles, and a portioning spoon handle were in direct contact with food.
- h. There were holes around the plumbing in the walls at the handwashing stations. The flooring around the plumbing at the former dishwashing location was in disrepair.
- i. There was no written sanitation schedule available.

- j. No individual at the facility, including the operator and staff, had~~s~~ completed or obtained an approved food safety certification.

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. Evidence of cockroach infestation was observed at the facility. Multiple German cockroaches were observed in various areas throughout the kitchen including monitoring glue boards. This is in contravention of section 21(1) of the Food Regulation, AR 31/2006 which states that: Subject to subsection (1.1), 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.
- b. An accumulation of grease, soil, and/or food debris was present on surfaces in the kitchen including but not limited to: floors underneath equipment and on food equipment in the main kitchen, on wall and floors joint throughout the kitchen, on floors beneath ice machine at the bar, on floors underneath the tables located in the dishwashing area, and on the exterior of the chest freezer in the kitchen. This is in contravention of section 28(2) of the Foods 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. Pest control records were not available on-site. 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 commercial food establishment and surrounding area, premises and facilities referred to in subsections (1) and (1.1) must be maintained.
- d. There was no sanitizer solution available. Operator indicated that they use a cleaner to clean surfaces including food contact surfaces. This is in contravention of section 28(2) of the Foods 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.
- e. The concentration of chlorine sanitizer in the mechanical low temperature dishwasher was measured at approximately 50 ppm on the first try. There was no sanitizer detected after that as the chlorine squeeze tube of the machine had fallen out of place. This is in contravention of section 28(1) & 28(2) of the Foods Regulation, AR 31/2006 which state that: A commercial food establishment must have all the facilities, equipment and utensils that are necessary to ensure its safe operation and maintenance. Additionally, 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. Knives with dried food residue were stored on the knife magnet. This is in contravention of section 28(2) of the Foods 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.

- g. Multiple bulk scoop handles, and a portioning spoon handle were in direct contact with food. This is in contravention of section 28(2) of the Foods 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.
- h. There were holes around the plumbing in the walls at the handwashing stations. The flooring around the plumbing at the former dishwashing location was in disrepair. This is in contravention of section 17(1)(a) of the Foods 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.
- i. There was no written sanitation schedule available. 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. No individual at the facility, including the operator and staff, has completed or obtained an approved food safety certification. This is in contravention of section 31(1) of the Foods 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.

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. Work with a contracted professional pest control company to abate the cockroach infestation and implement an ongoing integrated pest management program for the food establishment. Provide documentation from the professional pest control company to an Alberta Health Services Public Health Inspector until further notice.
 - b. Retain all pest control service records and keep them on-site for review by a Public Health Inspector with Alberta Health Services.
 - c. Remove and safely dispose of all cockroaches remains and excrement throughout the facility.
 - d. Clean and sanitize all surfaces contaminated by cockroach activity and

- excrement.
 - e. Discard all food and single-use food containers that were contaminated or potentially contaminated by cockroach activity or excrement.
 - f. Thoroughly clean and sanitize all equipment, utensils, containers and surfaces including food preparation surfaces, floors, walls, ceilings, etc. in the facility and maintain the food establishment in a clean and sanitary state hereafter.
 - g. Ensure a food safe sanitizer solution such as chlorine at 100 ppm is available for frequent sanitation of food contact surfaces throughout the day.
 - h. Fix or replace dishwasher and ensure the concentration of chlorine is consistently measured at 100 ppm. Verify the concentration of chlorine daily using chlorine test strips.
 - i. Ensure all utensils are frequently cleaned and sanitized and only stored away when clean and sanitized.
 - j. Store scoops and other utensils in a manner that prevents the handles from coming into contact with food.
 - k. Fix all holes in walls and flooring. All finishes must be smooth, easy to clean and impervious to moisture.
 - l. 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.
 - m. A manager or person in care and control of the food establishment in addition to the owner must complete a certificate course in food safety (recognized food safety courses in Alberta: [Recognized food safety courses in Alberta](#))
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, January 9, 2026.

Confirmation of a verbal order issued to Mansingh Rana on January 7, 2026.

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>

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