

ORDER OF AN EXECUTIVE OFFICER

To: Tomoyuki Kurosawa
"the Owner"
Kurosawa Enterprise Ltd.
"the Owner"

RE: The food establishment located in Calgary, Alberta and municipally described as:

Redheads Japa Cafe
105 - 638 11 Avenue SW

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. Improper hot holding of food was observed during inspection. Deep-fried pork katsus were made in the morning, and they were stored in the oven without the element on. Deep-fried pork katsus were measured at 29.3 degrees Celsius at 2:32pm.
- b. Perishable foods in the back two-door standing cooler were measured between 8.3 to 10.4 degrees Celsius. The raw eggs were measured at 8.3 degrees C and boiled eggs in brown sauce were measured at 10.4 degrees C.
- c. Improper cooling of foods was observed during inspection. The hamburger patties and deep-fried chicken balls were made in the morning, and they were not cooled down to 4 degrees C or below before storing them in the preparation cooler inserts. Hamburger patties were measured at 17.0 degrees Celsius and deep-fried chicken balls were measured between 13.5 to 13.8 degrees C. in the front preparation cooler inserts at 2:28pm.
- d. Two staff members were preparing raw meats in the back area. There was no sink for handwashing or food preparation.
- e. This food establishment did not follow permit restriction, extensive grease producing cooking was noted during inspection. Walls, ceiling and storage crates were covered with grease by the stove.
- f. There was grime build-up on the floor's hard to reach areas and on baseboards.
- g. There was grease and food stains build-up on the walls by the stove and pasta machine.
- h. There was grease build-up on the black storage crates across from the stove.
- i. There was grease on the ceiling tiles above the pasta machine next to the stove.
- j. Black mold was noted on the counter by the front handwash sink from the water damaged. There were buckets placed underneath the front handwash sink to catch the leak.
- k. Paint was peeling off the front cupboard doors.

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. Improper hot holding of food was observed during inspection. Deep-fried pork katsus were made in the morning, and they stored in the oven without the element on. Deep-fried pork katsus were measured at 29.3 degrees Celsius at 2:32 pm. This is in contravention of the Food Regulation AR 31/2006 of section 25(1)(a)(b) which states that: All high-risk foods must be stored, displayed and transported at a temperature of not more than 4°C or such higher temperature, or not less than 60°C or such lower temperature as an executive officer stipulates under subsection (4).
- b. Perishable foods in the back two-door standing cooler were measured between 8.3 to 10.4 degrees Celsius. The raw eggs were measured at 8.3 degrees C and boiled eggs in brown sauce were measured at 10.4 degrees C. This is in contravention of the Food Regulation AR 31/2006 of section 25(1)(a)(b) which states that: All high-risk foods must be stored, displayed and transported at a temperature of not more than 4°C or such higher temperature, or not less than 60°C or such lower temperature as an executive officer stipulates under subsection (4).
- l. Improper cooling of foods was observed during inspection. The hamburger patties and deep-fried chicken balls were made in the morning, and they were not cooled down to 4 degrees C or below before storing them in the preparation cooler inserts. Hamburger patties were measured at 17.0 degrees Celsius and deep-fried chicken balls were measured between 13.5 to 13.8 degrees C. in the front preparation cooler inserts at 2:28pm. This is in contravention of the Food Regulation AR 31/2006 of section 24 which states that: All food handling in a commercial food establishment must be done in a manner that makes the food safe to eat.
- c. Two staff members were preparing raw meats in the back area. There was no sink for handwashing or food preparation. This is in contravention of the Food Regulation AR 31/2006 of section 17(c)(e) 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 ensure the safe and sanitary handling of food in it, and has handwashing stations that are adequate in number and situated so as to ensure convenient access by all food handlers.
- d. There was grime build-up on the floor's hard to reach areas and on baseboards. 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.
- e. This food establishment did not follow permit restriction, extensive grease producing cooking was noted during inspection. Walls, ceiling and storage crates were covered with grease by the stove. This is in contravention of the Food Regulation AR 31/2006, section 9(1) (4), which states that: A regional health authority may make the issue or renewal of a permit subject to (a) restrictions on the type of food that, or the manner in which any type of

food, may be served, manufactured, processed or stored, and (b) any other terms and conditions the regional health authority considers to be appropriate, and an operator must ensure that the terms and conditions of the permit are not contravened.

- f. There was grease and food stains build-up on the walls by the stove and pasta machine. 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.
- g. There was grease build-up on the black storage crates across from the stove. 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.
- h. There was grease on the ceiling tiles above the pasta machine next to the stove. 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.
- i. Black mold was noted on the counter by the front handwash sink from the water damaged. There were buckets placed underneath the front handwash sink to catch the leak. This is in contravention of the Food Regulation AR 31/2006, section 17(1)(a): An operator must ensure that, before operation of the commercial food establishment commences, the commercial food establishments of sound construction and in a good state of repair.
- j. Paint was peeling off the front cupboard doors. This is in contravention of the Food Regulation AR 31/2006, section 17(1)(a): An operator must ensure that, before operation of the commercial food establishment commences, the commercial food establishments of sound construction and in a good state of repair.

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. Discard all perishable foods that were not stored properly and store all perishable foods at 4 degrees Celsius or below, or at 60 degrees Celsius or above.
 - b. Ensure foods are properly and quickly cooled to 4 degrees Celsius or below in storage.
 - c. Repair the two-door standing cooler.
 - d. Follow permit restriction: no deep frying or extensive grease producing cooking or install a commercial canopy.

- e. Clean and sanitize all surfaces and equipment and maintain surfaces and equipment in a clean and sanitary state hereafter.
 - f. Install a sink for handwashing and food preparation or reduce the menu.
 - g. Repair the counter by the front handwash sink.
 - h. Refinish the front cupboard doors.
2. The work referred to in paragraph 1 (a to e) shall be completed **immediately**.
The work referred to in paragraph 1 (f to h) shall be completed by **April 21, 2026**.

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, April 7, 2026

Confirmation of a verbal order issued to Tomoyuki Kurosawa on April 2, 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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