

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

**To:** Ankitkumar Patel  
"the Owner"

Chintan Patel  
"the Owner"

AJ Solutions Corp.  
"the Owner"

**RE:** The food establishment located in Calgary, Alberta and municipally described as:  
Royal Paan  
826 - 5075 Falconridge 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. A significant presence of mice droppings was observed in multiple areas of the facility. Specifically, mice droppings were found on canned food products, including canned pasta sauce and canned vegetables, as well as on dry food storage bins and packaging such as bags of rice and flour. Droppings were also observed under the counter space of the open display cooler located in the front service area, under the kitchen hand washing sink, and under the 3-compartment sink. Additional evidence of rodent activity was noted on and around the dishwasher, under and around the cookline, and throughout the dry food storage area.
- b. Gnaw marks and nesting materials (cardboard and paper) was observed between the dry storage bin in the counter space beneath the open display cooler in the front service area.
- c. The weather stripping on the back door has not been fixed. The weather stripping was partially detached, and a noticeable gap was observed under the door.
- d. There was notable accumulation of spills and food debris under the 3-compartment sink, in between the stove and the prep cooler and the back storage area.
- e. The leaking 3-compartment sink faucets was not fixed. The faucet was observed to be dripping and wrapped with cloth.
- f. The back storage area was cluttered. there were stacks of empty boxes in this area.

- g. Pots and pans were stored outside the back door. Staff informed the inspector that the items were placed there due to a lack of storage space.
- h. Trays were stored on wet floor in the space between the stove and prep cooler.

**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. A significant presence of mice droppings was observed in multiple areas of the facility. Specifically, mice droppings were found on canned food products, including canned pasta sauce and canned vegetables, as well as on dry food storage bins and packaging such as bags of rice and flour. Droppings were also observed under the counter space of the open display cooler located in the front service area, under the kitchen hand washing sink, and under the 3-compartment sink. Additional evidence of rodent activity was noted on and around the dishwasher, under and around the cookline, and throughout the dry food storage area. This is in contravention of the Food Regulation AR31/20206, section 21(1) which states that: 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 harboring or breeding of pests.
- b. Gnaw marks and nesting materials (cardboard and paper) was observed between the dry storage bin in the counter space beneath the open display cooler in the front service area. This is in contravention of the Food Regulation AR31/20206, section 21(1) which states that: 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 harboring or breeding of pests.
- c. The weather stripping on the back door has not been fixed. The weather stripping was partially detached, and a noticeable gap was observed under the door. This is in contravention of the Food Regulation AR31/2020, section 17(2), which states that: The operator must ensure that the commercial food establishment is constructed to control the entry of pests.
- d. There was notable accumulation of spills and food debris under the 3-compartment sink, in between the stove and the prep cooler and the back storage area. This is in contravention of the Food Regulation AR31/2020, 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. The leaking 3-compartment sink faucets was not fixed. The faucet was observed to be dripping and wrapped with cloth. This is in contravention of the Food Regulation AR31/2020, section 28(3)(a), which states that: All equipment and utensils in a commercial food establishment must be kept in good working order and condition.
- f. The back storage area was cluttered. there were stacks of empty boxes stored in this area. This is in contravention of the Food Regulation AR31/2020, 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. Pots and pans were stored outside the back door. Staff informed the inspector that the items were placed there due to a lack of storage space. This is in contravention of the Food Regulation AR31/2020, section 28(1) and 28(3) 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. All equipment and utensils in a commercial food establishment must be a) kept in good working order and condition, and b) maintained in a manner that ensures the safe and sanitary handling of food.

- h. Trays were stored on wet floor in the space between the stove and prep cooler. This is in contravention of the Food Regulation AR31/2020, 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. All equipment and utensils in a commercial food establishment must be maintained in a manner that ensures the safe and sanitary handling of food referred to in subsection (3)(a).

**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. Thoroughly clean the entire food establishment including hard to reach areas.
  - b. Professional pest control services for monitoring and control must be increased to bi-weekly visits. A copy of the service reports must be sent to the Public Health Inspector of Alberta Health Services for review.
  - c. Replace the weather stripping for the back door and ensure gaps or cracks around the facility are properly sealed.
  - d. Identify and repair the source of the leak at the 3-compartment faucet.
  - e. Organize the back storage area. Remove items that are not being used from the food establishment. Do not clutter storage areas.
  - f. Remove the pots and pans from outside the back door, store all utensils and equipment in the food establishment in a sanitary manner.
  - g. Remove the trays from the floor. Store food equipment at least 6 inches off the floor and in a sanitary manner
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, March 13<sup>th</sup>, 2025.

Confirmation of a verbal order issued to Chintan Patel on March 12<sup>th</sup>, 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)