

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

**To:** Minh Khoi Bui  
"the Director"

Minh Quang Bui  
"the Director"

SAIGON CHEF RESTAURANT LTD.  
"the Owner"

Phat Nguyen  
"the Manager"

**RE:** The food establishment located in Calgary, Alberta and municipally described as:  
Saigon Chef Restaurant, 3213 17 Ave 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. Operating without a valid and subsisting food handling permit from Alberta Health Services.
- b. Mice droppings, and both live and dead cockroaches were observed throughout the facility.
- c. Kitchen equipped with a one-compartment sink for dishwashing.
- d. No food safe sanitizer was prepared.
- e. No sanitizer test strips available.
- f. Non-food-grade black garbage bags were used as covers/lids in the walk-in cooler.
- g. Stand-up display cooler near packing station could not maintain 4 °C or lower. The ambient temperature was measured at 17.2 °C.
- h. No fridges equipped with display thermometers for temperature monitoring.
- i. No probe thermometer was available for monitoring cooking temperature.
- j. High temperature dishwasher was not washing nor sanitizing. No detergent or rinse aid connected, and the maximum temperature at sanitizing cycle were measured at 65.5°C, 65.8°C, and 65.0°C.
- k. No maximum-registering thermometers or thermo-labels available to verify the dishwasher sanitizing cycle.
- l. No daily verification and record of dishwasher sanitizing temperature or fridge temperatures.
- m. No food safety certification available for review.
- n. The staff who work in the kitchen have limited food safety knowledge.
- o. A countertop deep fryer was in use outside of the permitted canopy.

- p. The faucets at the handwashing sink and the mop sink were leaking.
- q. The countertop for food preparation across from the packing station was worn out and exposed to unsmooth surfaces.
- r. The facility, including but limited to the bar, kitchen, dishwashing area, storage rooms, the canopy, walk-in freezer and cooler, were covered in grime, food debris, grease, and cinnamon powder.
- s. The canopy was overdue for professional servicing.
- t. Cardboard boxes were observed to be re-used and used as barrier between condiments and a rice cooker.
- u. No cleaning schedule available.

**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. Operating without a valid and subsisting food handling permit from Alberta Health Services. This is in contravention of the Food Regulation AR 31/2006 section 3(1) (a) (b), which states that no person shall operate a food establishment unless the person is an operator who holds a valid and subsisting permit for the operation of the food establishment, and the food establishment is identified on the permit as approved by the regional health authority that issued the permit.
- b. Mice droppings, alive and dead cockroaches were observed throughout the facility. This is in contravention of the Food Regulation AR 31/2006 section 21(1), 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.
- c. Kitchen equipped with a one-compartment sink for dishwashing. This is in contravention of section 17(1)(b) of the Food 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 designed so as to facilitate the effective cleaning and sanitizing of it and of all equipment, utensils and surfaces with which food comes into contact in it.
- d. No food safe sanitizer was prepared. This is in contravention of section 28(2) of the Food 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. No sanitizer test strips available. This is in contravention of the Food Regulation, Alberta Regulation 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 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. Non-food-grade black garbage bags were used as covers/lids in the walk-in cooler. This is in contravention of the Food Regulation, Alberta Regulation 31/2006, section 23(1)(a), which states that All food used or to be used in a commercial food establishment must be protected from contamination.
- g. Stand-up display cooler near packing station could not maintain 4 °C or lower. The ambient temperature was measured at 17.2 °C. This is in contravention of the Food Regulation, Alberta Regulation 31/2006, section 28(3), which states that All equipment and utensils in a

- commercial food establishment must be kept in good working order and condition, and maintained in a manner that ensures the safe and sanitary handling of food.
- h. No fridges equipped with display thermometers for temperature monitoring. This is in contravention of the Food Regulation, Alberta Regulation 31/2006, section 18(b)(iii) An operator must ensure that all refrigeration and hot holding equipment used in the commercial food establishment is equipped with an accurate thermometer.
  - i. No probe thermometer was available for monitoring cooking temperature. This is in contravention of the Food Regulation, Alberta Regulation 31/2006, section 18(b)(iii) An operator must ensure that all refrigeration and hot holding equipment used in the commercial food establishment is equipped with an accurate thermometer.
  - j. High temperature dishwasher was not washing nor sanitizing. No detergent or rinse aid connected, and the maximum temperature at sanitizing cycle were measured at 65.5°C, 65.8°C, and 65.0°C. This is in contravention of the Food Regulation, Alberta Regulation 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 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.
  - k. No maximum-registering thermometers or thermo-labels available to verify the dishwasher sanitizing cycle. This is in contravention of the Food Regulation, Alberta Regulation 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 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.
  - l. No daily verification and record of dishwasher sanitizing temperature or fridge temperatures. This is in contravention of the Food Regulation, Alberta Regulation 31/2006, section 29(1), which states that A commercial food establishment must have written procedures designed to ensure its safe and sanitary operation and maintenance.
  - m. No food safety certification available for review. This is in contravention of the Food Regulation, Alberta Regulation 31/2006, section 31(1), 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.
  - n. The staff who work in the kitchen have limited food safety knowledge. This is in contravention of the Nuisance and General Sanitation Regulation, Alberta Regulation 243/2003, section 2(1), which states that No person shall create, commit or maintain a nuisance.
  - o. A countertop deep fryer was in use outside of the ventilation hood. This is in contravention of the Nuisance and General Sanitation Regulation, Alberta Regulation 243/2003, section 2(1), which states that No person shall create, commit or maintain a nuisance.
  - p. The faucets at the handwashing sink and the mop sink were leaking. This is in contravention of the Food Regulation, Alberta Regulation 31/2006, section 19(b), which states that A person must not operate a commercial food establishment unless it is constructed and maintained in accordance with that approval.

- q. The countertop for food preparation across from the packing station was worn out and exposed to unsmooth surfaces. This is in contravention of the Food Regulation, Alberta Regulation 31/2006, section 17(1)(b), 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 facilitate the effective cleaning and sanitizing of it and of all equipment, utensils and surfaces with which food comes into contact in it.
- r. The facility, including but limited to the bar, kitchen, dishwashing area, storage rooms, the canopy, walk-in freezer and cooler, were covered in grime, food debris, grease, and cinnamon powder. This is in contravention of the Food Regulation, Alberta Regulation 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.
- s. The canopy was overdue for professional servicing. This is in contravention of the Food Regulation, Alberta Regulation 31/2006, section 28(3)(b), which states that All equipment and utensils in a commercial food establishment must be maintained in a manner that ensures the safe and sanitary handling of food.
- t. Cardboard boxes were observed to be re-used and used as barrier between condiments and a rice cooker. This is in contravention of the Food Regulation, Alberta Regulation 31/2006, section 28(3)(b), which states that All equipment and utensils in a commercial food establishment must be maintained in a manner that ensures the safe and sanitary handling of food.
- u. No cleaning schedule available. This is in contravention of the Food Regulation, Alberta Regulation 31/2006, section 29(1), which states that A commercial food establishment must have written procedures designed to ensure its safe and sanitary operation and maintenance.

**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. Obtain a valid and subsisting food handling permit from Alberta Health Services.
  - b. Retain a professional pest control service, complete pest control treatments, and provide evidence that infestation is under control. Clean and sanitize all areas that are affected by pests.
  - c. Install a minimum two-compartment sink to support proper dishwashing procedures.
  - d. Prepare food safe sanitizers during operation, ie, 100 ppm bleach solution.
  - e. Obtain appropriate sanitizer test strips, ie, chlorine test strip for bleach solution.
  - f. Discontinue use of non-food-grade materials in food storage and obtain food-grade covers/lids.
  - g. Repair standup display cooler to ensure food can be maintained at 4C or below. Discard all temperature- abused perishable foods.
  - h. Equip each fridge with at least one display thermometer for temperature monitoring.
  - i. Obtain a maximum-registering probe thermometer that can measure between 0 to 100°C for verifying cooking temperature and dishwasher sanitizing temperature.

- j. Repair high temperature dishwasher to meet sanitizing requirements and ensure proper connection of detergent and rinse aid.
  - k. Maintain a daily temperature log for refrigeration and dishwasher.
  - l. Ensure at least one person who is in care and control must complete a certified food safety course and have the certificate available for review.
  - m. All kitchen staff must complete and pass the "Home Study Course in Food safety" course.
  - n. Remove the countertop deep fryer OR relocate it under the permitted canopy.
  - o. Repair leaking faucets at handwashing sink and mop sink.
  - p. Repair the countertop to ensure smooth, non-porous, and easily cleanable surfaces.
  - q. Thoroughly clean and sanitize the whole facility, including but not limited to the bar, kitchen, dishwashing area, storage rooms, the canopy, walk-in freezer and cooler.
  - r. Service the canopy professionally according to required maintenance interval.
  - s. Discontinue reuse of uncleanable materials that may contact food or equipment, including cardboard.
  - t. Develop and maintain a cleaning schedule that includes daily, weekly, biweekly or monthly tasks. Submit the schedule for review.
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, May 19, 2026

Confirmation of a verbal order issued to Phat Nguyen on May 14, 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](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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Copy Calgary Business Licensing and Alberta Gaming, Liquor & Cannabis

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