

## ORDER OF AN EXECUTIVE OFFICER NOTICE OF CLOSURE

**To:** Xtreme Bowling Entertainment Corp.  
"the Owner"

Stephen Burns  
"the Owner"

Patrick Haggerty  
"the Owner"

Laurence Keen  
"the Owner"

**RE:** The food establishment located in Calgary, Alberta and municipally described as:  
Splitsville, 1130 42 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. Ongoing construction onsite, facility has a temporary kitchen and bar onsite that is not protected from construction dust and debris.
- b. Ongoing construction onsite, public areas are not protected from construction dust and debris.
- c. The temporary kitchen does not have a properly operating handsink onsite.
- d. Prepared food ingredients in the temporary kitchen were prepared in a kitchen without foodservice sinks.
- e. Temporary bar was not supplied with a hand sink, the bar was setup for open beverage handling, with slush machines and opened liquor bottles onsite.
- f. Sanitizer dispenser was not working at time of inspection.
- g. Temporary bar is setup on carpeted flooring.
- h. Temporary kitchen setup with grease producing food equipment without a proper ventilation/exhaust system.

**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. Ongoing construction onsite, facility has a temporary kitchen and bar onsite that is not protected from construction dust and debris. This is in contravention of Section 24 of the

Alberta Food Regulation AR 31/2006 which states: all food handling in a commercial food establishment must be done in a manner that makes the food safe to eat.

- b. Ongoing construction onsite, public areas are not protected from construction dust and debris. This is in contravention of 2(1) of the Nuisance and General Sanitation Regulation AR 243/2003 which states: no person shall create, commit or maintain a nuisance.
- c. The temporary kitchen does not have a properly operating handsink onsite. This is in contravention of Section 17(1) (e) and (f) (ii) of the Alberta Food Regulation AR 31/2006 which states: An operator must ensure that, before operation of the commercial food establishment commences, the commercial food establishment has handwashing stations that are adequate in number and situated so as to ensure convenient access by all food handlers, and is connected to a lawful and properly operating sewage disposal system.
- d. Prepared food ingredients in the temporary kitchen were prepared in a kitchen without foodservice sinks. This is in contravention of Section 17(1)(b) of the Alberta Food Regulation AR 31/2006 which states: An operator must ensure that, before operation of the commercial food establishment commences, the commercial food establishment is designed so as to facilitate effective cleaning and sanitizing of it and of all equipment, utensils and surfaces with which food comes into contact in it.
- e. Temporary bar was not supplied with a hand sink, the bar was setup for open beverage handling, with slush machines and opened liquor bottles onsite. This is in contravention of Section 17 (1) (e) and (f) (ii) of the Alberta Food Regulation AR 31/2006 which states: An operator must ensure that, before operation of the commercial food establishment commences, the commercial food establishment has handwashing stations that are adequate in number and situated so as to ensure convenient access by all food handlers, and is connected to a lawful and properly operating sewage disposal system.
- f. Sanitizer dispenser was not working at time of inspection. This is in contravention of Section 28(2) of the Alberta 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.
- g. Temporary bar is setup on carpeted flooring. This is in contravention of Section 17 (1) (b) of the Alberta Food Regulation AR 31/2006 which states: 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.
- h. Temporary kitchen setup with grease producing food equipment without a proper ventilation/exhaust system. This is in contravention of section 17(1)(f)(iv) which states: An operator must ensure that, before operation of the commercial food establishment commences, the commercial food establishment is equipped with a properly operating means of providing ventilation to food handling areas that are subject to the generation or accumulation of odours, fumes, steam, vapours, smoke or excessive heat.

**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. Properly separate/hoard the facility to separate the construction areas from the temporary kitchen and bar areas.
  - b. Properly separate/hoard the facility to separate the construction areas from the public areas.
  - c. Provide a properly installed handsink to the temporary kitchen area that is equipped with continuous supply of hot and cold water and is connected to a properly operating sewage system.
  - d. Discard all prepared food ingredients that were prepared in the temporary kitchen.
  - e. Provide properly installed foodservice sinks to the temporary kitchen area that is equipped with continuous supply of hot and cold water and is connected to a properly operating sewage system.
  - f. Discontinue open bar service in the temporary bar.
  - g. Setup the sanitizer dispenser to operate onsite for proper sanitizing chemical dispensing.
  - h. Cease any further grease producing food preparation in the temporary kitchen.
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, July 04, 2025

Confirmation of a verbal order issued to Katie Mclean on July 03, 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)