

ORDER OF AN EXECUTIVE OFFICER NOTICE OF CLOSURE

To: Stockland Market
Ltd.
“the Owner”

David Dozie
“the Owner”

Subulola Dozie
“the Owner”

RE: The food establishment located in Calgary, Alberta and municipally described as:
Stockland African Market – Meat Cutting Area
302 – 4655 54 Avenue 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. The meat cutting area was being operated in contrary to permit conditions.
- b. The handwashing sink in the meat cutting area did not have soap, paper towels or a dispenser for the paper towel.
- c. The facility did not have dishwashing sinks available.
- d. A sanitizing solution for food contact surfaces was not available at the time of inspection.
- e. The food preparation table and the meat cutting band saw were not being cleaned and sanitized after use.
- f. Sanitizer test strips were not available.
- g. Light fixtures in the meat cutting area were missing protective covers.
- h. The walls in the meat cutting area were not constructed with a smooth, cleanable surface.

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. The meat cutting area was being operated in contrary to permit conditions. This is in contravention of the Food Regulation, AR31/2006, section 9(5), which states

that: “A person who carries any activity under the purported authority of a permit must comply with the terms and conditions of the permit.”

- b. The handwashing sink in the meat cutting area did not have soap, paper towels or a dispenser for the paper towel. This is in contravention of the Food Regulation, AR31/2006, section 30(4), which states that: “The handwashing stations referred to in section 17(1)(e) must be maintained and kept supplied.”
- c. The facility did not have dishwashing sinks available. This is in contravention of the Food Regulation, AR31/2006, section 17(1)(b) and 28(1), which state 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,” and “a commercial food establishment must have all the facilities, equipment and utensils that are necessary to ensure its safe operation and maintenance.”
- d. A sanitizing solution for food contact surfaces was not available at the time of inspection. This is in contravention of the Food Regulation, AR31/2006, 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. The food preparation table and the meat cutting band saw were not being cleaned and sanitized after use. This is in contravention of the Food Regulation, AR31/2006, 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.”
- f. Sanitizer test strips were not available. This is in contravention of the Food Regulation, AR31/2006, section 28(1), 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.”
- g. Light fixtures in the meat cutting area were missing protective covers. This is in contravention of the Food Regulation, AR31/2006, section 23(1)(a), which states that: “All food used or to be used in a commercial food establishment must be protected from contamination.”
- h. The walls in the meat cutting area were not constructed with a smooth, cleanable surface. This is in contravention of Food Regulation, AR31/2006, section 17(1)(b) which states that: “An operator shall ensure that a food establishment is of sound construction and in a good state of repair and is so designed as to facilitate the effective cleaning and sanitizing of it and all equipment, utensils and surfaces with which food comes into contact in it,”

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 meat cutting area.
2. That the Owner immediately undertake and diligently pursue the completion of the following work in and about the above noted premises, namely:
 - a. Submit a floor plan of the proposed food preparation areas to an Executive Officer with Alberta Health Services for review – this must be done prior to any further renovations.
 - b. Install soap and paper towel dispensers at hand washing sink and keep them supplied with soap and paper towel.
 - c. Cease all open food handling until approval is granted by an Executive Officer of Alberta Health Services after an on-site inspection.
 - d. Obtain and prepare an approved food-contact sanitizer solution for use in this establishment.
 - e. Obtain matching sanitizer test strips for any sanitizer solution obtained and regularly measure prepared sanitizer concentration.
 - f. Ensure that all surfaces in food preparation areas are made of materials that are smooth, non-absorbent and easy to clean.
 - g. Provide a cleaning and sanitation plan to an Executive Officer with Alberta Health Services 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 meat cutting area 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, September 29, 2025.

Confirmation of a verbal order issued to Noorullah Ali Bakht on September 26, 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
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