

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

**To:** B&G Group Inc.  
“the Owner”  
  
Kamander Singh Brar  
“the Owner”  
  
Ramanjot Kaur  
“the Manager”  
  
Satnam Kaur  
“the Operator”

**RE:** The food establishment located in Calgary, Alberta and municipally described as:  
The Chaat Bar & Parontha Place  
2030 – 6004 Country Hills 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 food handler was observed setting up an outdoor food stall to operate outside the front entrance. This outdoor food was ordered to close on September 17, 2025 due to lack of handwashing facilities and temperature control of perishable foods.
- b. The food establishment had a fly infestation. Flies clustered on the walls of the dishwashing area and on clean food containers.
- c. Cauliflowers were rotten, with mold growth observed.
- d. Chlorine sanitizer in a spray bottle measured over 200 ppm.
- e. Spray bottles that contained sanitizer and cleaner were not labeled to indicate their contents.
- f. The front kitchen handwashing sink was obstructed by a waste receptacle and a mobile food preparation table.
- g. The rear kitchen handwashing sink was obstructed with sink drain plugs and cleaning supplies stored in the sink. Containers were stored on the floor in front of this sink.
- h. There was no soap or paper towels at the rear kitchen handwashing sink.
- i. There was no soap in the front service area handwashing sink.
- j. Used cleaning cloths were stored on food contact surfaces.
- k. The food establishment was operating beyond maximum capacity that the space allowed for safe food handling and storage. Kitchen handwashing sinks were repeatedly obstructed preventing handwashing. Due to accumulation of dirty equipment in the three-compartment

sink, it was difficult to prepare food in the sink and follow proper manual dishwashing procedures. Dirty food equipment and utensils were found in storage. In addition, food equipment was being stored at the back of the property. In general, the food establishment was disorganized and congested.

- l. Sauces and yogurt in the top refrigerated inserts measured between 7.5 and 8.4 degrees Celsius.
- m. Melted butter was stored at room temperature, label requires product to be kept between 1-7 deg Celsius.
- n. Perishable foods such as mashed potatoes in the small line cooler measured approximately 8 degrees Celsius.
- o. Two large packs of frozen food were being thawed improperly at room temperature on the table.
- p. Chickpea gravy was being cooled down at room temperature improperly in a deep pail.
- q. Shell eggs were stored on top of containers of ready-to-eat food in the undercounter cooler.
- r. A fly strip with dead flies was installed on a wall near the mobile food preparation table.
- s. Bottled and canned beverages were stored directly on the floor.
- t. The exterior rear door was propped open, hindering proper pest control.
- u. The exterior area to the back kitchen was unkempt. Empty jugs of cooking oil in grease-saturated cardboard boxes were stored on the ground behind the food establishment. The concrete ground was filthy and stained with grease.
- v. Blocks of styrofoam covered in aluminum foil were being used to support a shelving unit behind the kitchen line cooler.
- w. One of the doors had detached from the undercounter cooler.
- x. Cooking oil was stored in a non-food grade spray bottle.
- y. There was a knife with a damaged handle.
- z. A rope was being used to repair the handle of a pot.
- aa. Storage racks in the freezer were cracked throughout.
- bb. An open container of salt in storage was contaminated with debris.
- cc. The front service area was constructed with wooden slat walls, which were not smooth and easy to clean.
- dd. Corrugated plastic boards were being used as sneeze guards and they were taped to the line cooler and food preparation table. These boards contained food splatter and had black build-up on the edges.
- ee. The posted food handling permit had expired.
- ff. The food-slicer and dough-sheeter were dirty with old food debris.
- gg. The handles of spatulas and ladles were encrusted with food debris.
- hh. The espresso machine was leaking water onto the table and floor.
- ii. Knives on the wall-mounted magnetic strips were dirty.
- jj. Personal items were stored on the espresso machine and in contact with single-use food service supplies.
- kk. A wall art behind the deep fryer was falling off, revealing tape on the backsplash.
- ll. Temperature logs were not maintained after September 24, 2025.
- mm. Pest control reports were not available for review.
- nn. There was a buildup of grease, grime and debris throughout the food establishment including but not limited to floors, walls, shelving units, equipment door handles and the ventilation hood.
- oo. Food handlers lacked basic knowledge in food safety.

**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 food handler was observed setting up an outdoor food stall to operate outside the front entrance. This outdoor food was ordered to close on September 17, 2025 due to lack of handwashing facilities and temperature control of perishable foods. This is in contravention of the Food Regulation AR31/2006, section 17(1)(e), which states that: 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.
- b. The food establishment had a fly infestation. Flies clustered on the walls of the dishwashing area and on clean food containers. This is in contravention of the Food Regulation AR31/2006, 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. Cauliflowers were rotten, with mold growth observed. This is in contravention of the Food Regulation AR31/2006, section 23(2), which states that: Subject to any procedure involved in disposing of it that is otherwise in accordance with the law, food that has become contaminated or otherwise unfit for human consumption must not be served, offered for sale, processed, packaged, displayed or stored for human consumption.
- d. Chlorine sanitizer in a spray bottle measured over 200 ppm. 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. Spray bottles that contained sanitizer and cleaner were not labeled to indicate their contents. This is in contravention of the Food Regulation AR31/2006, section 20(2)(a), which states that: All chemicals, cleansers and other similar agents associated with or required for the operation or maintenance of the food areas must be stored in containers that are intended to be used to store food and that are clearly labelled to identify their contents.
- f. The front kitchen handwashing sink was obstructed by a waste receptacle and a mobile food preparation table. This is in contravention of the Food Regulation AR31/2006, section 17(1)(e), which states that: 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.
- g. The rear kitchen handwashing sink was obstructed with sink drain plugs and cleaning supplies-stored in the sink. Containers were stored on the floor in front of this sink. This is in contravention of the Food Regulation AR31/2006, section 17(1)(e), which states that: 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.
- h. There was no soap or paper towels at the rear kitchen handwashing sink. 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.

- i. There was no soap in the front service area handwashing sink. 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.
- j. Used cleaning cloths were stored on food contact surfaces. 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.
- k. The food establishment was operating beyond maximum capacity that the space allowed for safe food handling and storage. Kitchen handwashing sinks were repeatedly obstructed preventing handwashing. Due to accumulation of dirty equipment in the three-compartment sink, it was difficult to prepare food in the sink and follow proper manual dishwashing procedures. Dirty food equipment and utensils were found in storage. In addition, food equipment was being stored at the back of the property. In general, the food establishment was disorganized and congested. This is in contravention of the Food Regulation AR31/2006, 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.
- l. Sauces and yogurt in the top refrigerated inserts measured between 7.5 and 8.4 degrees Celsius. This is in contravention of the Food Regulation AR31/2006, section 25(1)(a)(b), which states that: All high risks food 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).
- m. Melted butter was stored at room temperature, label states product should be stored between 1-7 deg Celsius. This is in contravention of the Food Regulation AR31/2006, section 25(1)(a)(b), which states that: All high risks food 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).
- n. Perishable foods such as mashed potatoes in the small line cooler measured approximately 8 degrees Celsius. This is in contravention of the Food Regulation AR31/2006, section 25(1)(a)(b), which states that: All high risks food 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).
- o. Two large packs of frozen food were being thawed improperly at room temperature on the table. This is in contravention of the Food Regulation AR31/2006, 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.
- p. Chickpea gravy was being cooled down at room temperature improperly in a deep pail. This is in contravention of the Food Regulation AR31/2006, 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.
- q. Shell eggs were stored on top of containers of ready-to-eat food in the undercounter cooler. 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.
- r. A fly strip with dead flies was installed on a wall near the mobile food preparation table. 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.

- s. Bottled and canned beverages were stored on the floor. 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.
- t. The exterior rear door was propped open, hindering proper pest control. This is in contravention of the Food Regulation AR31/2006, 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.
- u. The exterior area to the back kitchen was unkempt. Empty jugs of cooking oil in grease-saturated cardboard boxes were stored on the ground behind the food establishment. The concrete ground was filthy and stained with grease. This is in contravention of the Food Regulation 31/2006, 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.
- v. Blocks of styrofoam covered in aluminum foil were being used to support a shelving unit behind the kitchen line cooler. This is in contravention of the Food Regulation AR31/2006, section 17(1)(a), which states that: An operator must ensure that, before operation of the commercial food establishment commences, the commercial food establishment is of sound construction and in a good state of repair.
- w. One of the doors had detached from the undercounter cooler. This is in contravention of the Food Regulation AR31/2006, section 28(3)(a)(b), 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.
- x. Cooking oil was stored in a non-food grade spray bottle. 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.
- y. There was a knife with a damaged handle. This is in contravention of the Food Regulation AR31/2006, section 28(3)(a)(b), 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.
- z. A rope was being used to repair the handle of a pot. This is in contravention of the Food Regulation AR31/2006, section 28(3)(a)(b), 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.
- aa. Storage racks in the freezer were cracked throughout. This is in contravention of the Food Regulation AR31/2006, section 28(3)(a)(b), 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.
- bb. An open container of salt in storage was contaminated with debris. 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.
- cc. The front service area was constructed with wooden slat walls, which were not smooth and easy to clean. This is in contravention of the Food Regulation AR31/2006, section 17(1)(a), which states that: An operator must ensure that, before operation of the commercial food establishment commences, the commercial food establishment is of sound construction and in a good state of repair.
- dd. Corrugated plastic boards were being used as sneeze guards and they were taped to the line cooler and food preparation table. These boards contained food splatter and had black

- build-up on the edges. This is in contravention of the Food Regulation AR31/2006, section 17(1)(a), which states that: An operator must ensure that, before operation of the commercial food establishment commences, the commercial food establishment is of sound construction and in a good state of repair.
- ee. The posted food handling permit had expired. This is in contravention of Food Regulation AR31/2006, section 14(1), which states that: An operator must ensure that the permit is displayed in a conspicuous place in the approved food establishment where it may be easily seen by persons served.
  - ff. The food-slicer and dough-sheeter were dirty with old food debris. 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.
  - gg. The handles of spatulas and ladles were encrusted with food debris. 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.
  - hh. The espresso machine was leaking water onto the table and floor. This is in contravention of the Food Regulation AR31/2006, section 28(3)(a), which states that: All equipment and utensils in a commercial food establishment must be kept in food working order and condition.
  - ii. Knives on the wall-mounted magnetic strips were dirty. 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.
  - jj. Personal items were stored on the espresso machine and in contact with single-use food service supplies. This is in contravention of the Food Regulation AR31/2006, section 20(1), which states that: All articles and materials in a commercial food establishment that are not associated with or required for the operator or maintenance of the food areas must be stored separately from the food and the food areas and in a manner that contaminates neither.
  - kk. A wall art behind the deep fryer was falling off, revealing tape on the backsplash. This is in contravention of the Food Regulation AR31/2006, section 20(1), which states that: All articles and materials in a commercial food establishment that are not associated with or required for the operator or maintenance of the food areas must be stored separately from the food and the food areas and in a manner that contaminates neither.
  - ll. Temperature logs were not maintained after September 24, 2025. This is in contravention of the Food Regulation AR31/2006, section 29(1), which states that: A commercial food establishment must have written procedures designed to ensure its safe and sanitary operation and maintenance.
  - mm. Pest control reports were not available for review. This is in contravention of the Food Regulation AR 31/2006, section 21(2), which states that: A written record of all pest control measures used in the commercial food establishment and surrounding area, premises and facilities referred to in subsections (1) and (1.1) must be maintained.
  - nn. There was a buildup of grease, grime and debris throughout the food establishment including but not limited to floors, walls, shelving units, equipment door handles and the

ventilation hood. 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.

- oo. Food handlers lacked basic knowledge in food safety. This is in contravention of the Nuisance and General Sanitation Regulation, AR243/2003, section 2(1), which states that: No person shall create, commit or maintain a nuisance.

**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. Attend an administrative review to discuss and address repeat violations found in the food establishment.
  - b. Cease operation of the outdoor food stall until a plan is approved with an on-site inspection by an Executive Officer of Alberta Health Services to operate as a mobile unit.
  - c. Hire a professional pest control company to eliminate all signs of pest and provide pest control reports to an Executive Officer of Alberta Health Services.
  - d. Discard rotten food.
  - e. Prepare an approved surface sanitizer such as 100 ppm chlorine.
  - f. Label all chemical bottles to indicate their contents.
  - g. Remove items that were obstructing the kitchen handwashing sinks. They must always be accessible.
  - h. Provide handwashing supplies in suitable dispensers at all handwashing sinks.
  - i. Keep cleaning cloths immersed in an approved sanitizing solution when not in use.
  - j. Provide a written plan of the changes that will be implemented moving forward to avoid overcrowding of the kitchen space.
  - k. De-clutter and organize the kitchen.
  - l. Conduct a thorough cleaning of the entire premises including hard-to-reach areas.
  - m. Prepare a written daily/weekly/monthly sanitation schedule that includes all surfaces and equipment to be cleaned and sanitized. Include the chemicals used for each surface.
  - n. Repair the coolers and store perishable foods at 4 degrees Celsius or less under refrigeration.
  - o. Do not store perishable foods in the temperature danger zone (4 to 60 degrees Celsius).
  - p. Thaw foods using one of the following ways: 1) under cold running water, 2) under refrigeration at 4 degrees Celsius or less, 3) in a microwave or 4) as part of the cooking process.
  - q. Cool foods down from 60 to 20 degrees Celsius within 2 hours and from 20 to 4 degrees Celsius within 4 hours. This can be achieved by dividing food into shallow pans or using an ice wand.

- r. Store shell eggs above cooked or ready-to-eat foods to prevent cross contamination.
  - s. Remove the fly strip from areas with open food, food contact surfaces or food equipment.
  - t. Store foods including beverages at least 6 inches off the floor.
  - u. Install an effective screen door at the rear entrance or keep the exterior door closed.
  - v. Clean the surrounding area ground behind the food establishment.
  - w. Properly dispose waste in a waste receptacle.
  - x. Remove aluminum foil covered styrofoam blocks from the kitchen. All surfaces must be smooth, non-absorbent to moisture and easy to clean.
  - y. Repair the door for the undercounter cooler.
  - z. Store food in food grade containers.
  - aa. Properly repair or replace damaged food equipment.
  - bb. Discard contaminated salt. Cover foods properly during storage.
  - cc. Modify or replace the walls and sneeze guards in the front service area. Remove tape from food equipment.
  - dd. Display a valid food handling permit in a conspicuous place in the approved food establishment where it may be easily seen by people served.
  - ee. Clean and sanitize all food equipment and utensils.
  - ff. Repair the espresso machine to stop the leak.
  - gg. Designate an area away from food handling or food storage for storage of personal items.
  - hh. Remove tape and wall art behind the deep fryer.
  - ii. Monitor food temperatures and sanitizer concentration readings regularly and maintain written records.
  - jj. Owners of more than one food establishment must have a separate manager with approved food safety training at each location.  
[Recognized food safety courses in Alberta](#)
  - kk. All other food handlers must complete basic food safety training.  
[Take a Course | Alberta Health Services](#)
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, October 7, 2025.

Confirmation of a verbal order issued to Ramanjot Kaur and Satnam Kaur on October 3, 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)