

## ORDER OF AN EXECUTIVE OFFICER NOTICE OF CLOSURE

**To:** B&G Group Inc  
"the Owner"

Kamander Singh Brar  
"the Director"

**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. The owner had changed the trade name of the business, conducted interior renovations and changed the menu resulting in increased food handling without notifying Alberta Health Services. The food handling permit was invalid.
- b. There was no accessible handwashing sink in the front service area, the former handwashing sink in the front area was obstructed by new construction.
- c. The handwashing sink in the back food preparation area was blocked by a food preparation table. The handwashing sink was inaccessible to staff.
- d. The paper towel dispenser for the handwashing sink in the back food preparation area was empty.
- e. Moldy cauliflower heads were present in the back food preparation area.
- f. Many foods were stored uncovered without any lids or covers, in the coolers, including missing lids for inserts on the top-line food preparation cooler. A strand of hair was stuck to the outside surface of a food container stored in the refrigerator.
- g. Uncovered containers of food were stacked on-top of each other, including a plastic bin of deep-fried foods stored on-top of another bin of containing other deep-fried foods. A cloth bag containing fresh herbs was stored directly on-top of deep-fried foods.
- h. A container of marinated raw fish filets was stored in the cooler on a shelf where cooked foods were stored on lower shelves.
- i. Containers of food were stored at floor level in the food preparation area, including ginger, onions, and potatoes.
- j. Self-serve dry snack foods were stored next to the cashier area without lids or covers.
- k. A tray of previously frozen samosas was stored on counter for thawing. The internal temperature was 5.6 degrees Celsius. Staff stated this was normal thawing practice.
- l. The chemical sanitizer dispenser at 3 compartment sink was empty. A sanitizer step was not observed for manual dishwashing.

- m. The back door to the food preparation area was propped open. Black flies were observed inside the premise on the surface of the electronic menu board and takeout containers stored on-top of the food shield.
- n. There was insufficient shelving for food and equipment storage onsite. Pwots and pans were stored on the floor below the 3-compartment sink, a used grinder was stored on the floor below the handwashing sink, and many boxes of bulk oil and food were stacked on the floor. The back mop sink area was not accessible as it was blocked with boxes of takeout containers, bags of onions, jackets and a ladder.
- o. A staff cell phone was stored on the food preparation counter for the front food service area.
- p. A used naan cushion was stored on the shelf, there was dried food residue on the cloth cover from previous day use.
- q. Many storage containers in the food preparation area were covered with grease, dried food spills, and flour dust.
- r. There was dirt, grease and debris buildup on surfaces throughout the food establishment including grime accumulation on tile floors in the dining area, front service area and back food preparation area. Heavy oil accumulation around the cookline area, soiled grease laden cardboard was used to line floors beneath the deep fryers and stove.
- s. Miscellaneous items were stored on the back pavement along the exterior of the building, including a deep fryer, boxes, and construction materials.
- t. There were no written and implemented procedures for regular cleaning tasks and temperature monitoring.
- u. There was a general lack of awareness by staff regarding safe food handling practices.

**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 owner had changed the trade name of the business, conducted interior renovations and changed the menu resulting in increased food handling without notifying Alberta Health Services. The food handling permit was invalid. This is in contravention of the Food Regulation AR31/2006 section 6(a)(b) which states that: A permit holder must notify the regional health authority that issued the permit in writing regarding any change in the information provided in the application for the permit, or any change in the operation of or major renovations or alterations to the food establishment in respect of which the permit was issued. And 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. There was no accessible handwashing sink in the front service area, the former handwashing sink in the front area was obstructed by new construction. This is in contravention of the Food Regulation AR 31/2006 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.
- c. The handwashing sink in the back food preparation area was blocked by a food preparation table. The handwashing sink was inaccessible to staff. This is in contravention of the Food Regulation AR 31/2006, 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.

- d. The paper towel dispenser for the handwashing sink in the back food preparation area was empty. This is in contravention of the Food Regulation AR 31/2006, section 30(4) which states that: The handwashing stations referred to in section 17(1)(e) must be maintained and kept supplied.
- e. Moldy cauliflower heads were present in the back food preparation area. This is in contravention of the Food Regulation AR 31/2006, 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.
- f. Many foods were stored uncovered without any lids or covers, in the coolers, including missing lids for inserts on the top-line food preparation cooler. A strand of hair was stuck to the outside surface of a food container stored in the refrigerator. This is in contravention of the Food Regulation AR 31/2006, section 23(1)(a)(b), which states that: All food used or to be used in a commercial food establishment must be protected from contamination and handled in a sanitary manner.
- g. Uncovered containers of food were stacked on-top of each other, including a plastic bin of deep-fried foods stored on-top of another bin of containing other deep-fried foods. A cloth bag containing fresh herbs was stored directly on-top of deep-fried foods. This is in contravention of the Food Regulation AR 31/2006, section 23(1)(a)(b), which states that: All food used or to be used in a commercial food establishment must be protected from contamination and handled in a sanitary manner.
- h. A container of marinated raw fish filets was stored in the cooler on a shelf where cooked foods were stored on lower shelves. This is in contravention of the Food Regulation AR 31/2006, section 23(1)(a)(b), which states that: All food used or to be used in a commercial food establishment must be protected from contamination and handled in a sanitary manner.
- i. Containers of food were stored at floor level in the food preparation area, including ginger, onions, and potatoes. This is in contravention of the Food Regulation AR 31/2006, section 23(1)(a)(b), which states that: All food used or to be used in a commercial food establishment must be protected from contamination and handled in a sanitary manner.
- j. Self-serve dry snack foods were stored next to the cashier area without lids or covers. This is in contravention of the Food Regulation AR 31/2006, section 23(1)(a)(b), which states that: All food used or to be used in a commercial food establishment must be protected from contamination and handled in a sanitary manner.
- k. A tray of previously frozen samosas was stored on counter for thawing. The internal temperature was 5.6 degrees Celsius. Staff stated this was normal thawing practice. This is in contravention of the Food Regulation AR 31/2006, 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. The chemical sanitizer dispenser at 3 compartment sink was empty. A sanitizer step was not observed for manual dishwashing. This is in contravention of the Food Regulation AR 31/2006, 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.
- m. The back door to the food preparation area was propped open. Black flies were observed inside the premise on the surface of the electronic menu board and takeout containers

stored on-top of the food shield. 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.

- n. There was insufficient shelving for food and equipment storage onsite. Pwots and pans were stored on the floor below the 3-compartment sink, a used grinder was stored on the floor below the handwashing sink, and many boxes of bulk oil and food were stacked on the floor. The back mop sink area was not accessible as it was blocked with boxes of takeout containers, bags of onions, jackets and a ladder. This is in contravention of the Food Regulation AR 31/2006, 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.
- o. A staff cell phone was stored on the food preparation counter for the front food service area. This is in contravention of the Food Regulation AR 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.
- p. A used naan cushion was stored on the shelf, there was dried food residue on the cloth cover from previous day use. This is in contravention of the Food Regulation AR 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.
- q. Many storage containers in the food preparation area were covered with grease, dried food spills, and flour dust. This is in contravention of the Food Regulation AR 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.
- r. There was dirt, grease and debris buildup on surfaces throughout the food establishment including grime accumulation on tile floors in the dining area, front service area and back food preparation area. Heavy oil accumulation around the cookline area, soiled grease laden cardboard was used to line floors beneath the deep fryers and stove. This is in contravention of the Food Regulation AR 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. Miscellaneous items were stored on the back pavement along the exterior of the building, including a deep fryer, boxes, and construction materials. This is in contravention of the Food Regulation AR 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.
- t. There were no written and implemented procedures for regular cleaning tasks and temperature monitoring. This is in contravention of the Food Regulation AR 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.

- u. There was a general lack of awareness by staff regarding safe food handling practices. This is in contravention Food Retail and Foodservices Code 2003, section 6.3.2, which states that: Every operator of a food establishment must ensure that food handlers have the necessary knowledge and skills to enable them to handle food hygienically.

**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. The owner must submit an updated food handling permit application for the change of trade name and obtain a valid food handling permit from Alberta Health Services.
  - b. Provide a functional handwashing sink for the front service area, equipped with both hot & cold running water and handwashing supplies, liquid soap and paper towels, in suitable dispensers.
  - c. Provide clear access to the handwashing sink in the back food preparation area.
  - d. Ensure all handwashing supplies are kept supplied.
  - e. Discard all moldy food.
  - f. All foods stored must be covered with a proper lid or cover.
  - g. Do not stack food containers unless foods are properly covered.
  - h. Store raw meats below ready-to-eat and cooked foods.
  - i. Containers of food should all be stored off the floor.
  - j. Self-serve dry snack foods must be stored in covered containers.
  - k. Do not thaw foods at ambient room temperature. Thaw food safely according to section 3.3.3 (b) of the Food Retail and Foodservices Code:  
Food may be thawed:
    - i) under refrigeration at 4°C (40F) or less;
    - ii) completely submerged in cold running water;
    - iii) as part of the cooking process (but only when thawing is taken into consideration in determining cooking time); and
    - iv) by microwaving.
  - l. Ensure all chemical supplies are stocked. Ensure manual dishwashing is done properly with the steps including wash, rinse, sanitize (sanitizer at the correct concentration) and air drying of equipment and utensils.
  - m. Do not prop open the doors. Remove flies from premise.
  - n. Provide proper food and equipment storage areas. Keep all pots, pans and equipment off the floor, do not store any food or equipment below sinks.
  - o. Store personal staff items separately from food and food service equipment/utensils.
  - p. Change naan cushion cloth cover daily.
  - q. Clean all storage containers thoroughly.

- r. Thoroughly clean all surfaces and equipment throughout the food establishment to remove grime accumulation on tile floors in the dining area, front service area and back food preparation area. Clean thoroughly oil accumulation around the cookline area and permanently remove all soiled grease laden cardboard that was used to line floors beneath the deep fryers and stove.
  - s. Remove all miscellaneous items were stored on the back pavement along the exterior of the building, including a deep fryers, boxes, and construction materials.
  - t. A written cleaning schedule is required, including daily, weekly, and monthly tasks. Include equipment and surfaces and chemicals used to clean each. Also include a temperature log for food storage monitoring, list each refrigerated and hot holding unit and ensure there is a sign off column. Retain records onsite.
  - u. Prepare a daily operational checklist outlining all opening and closing duties. The operational checklist is to be signed off by a person in care and control of the food establishment. Retain records onsite.
  - v. Revise the menu to ensure the food handling/processing and food storage volume meet the capacity of the kitchen preparation and storage areas and available cold storage equipment.
  - w. Additional training is required for staff. At least 1 more person in care and control of the premise must complete an approved certification course in food safety and hygiene.
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, September 6, 2023.

Confirmation of a verbal order issued to Kamander Bar on September 1, 2023.

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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