

ORDER OF AN EXECUTIVE OFFICER

To: Weaselhead Bar & Grill Ltd.
"the Owner"

Tobin Greenberg
"the Owner"

RE: The food establishment located in Calgary, Alberta and municipally described as:
Weaselhead Bar & Grill, 30 – 4604 37 Street SW, T3E 3C9

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 gap was noted in the corner of the back door, which can allow pests to enter the kitchen.
- b. Pest control records indicate that mice are being captured regularly, indicating an ongoing pest issue.
- c. The lighting levels in the walk-in cooler, near the oven, and backdoor storage area were dim.
- d. The light cover closest to the cook line was loose and close to falling off of the ceiling.
- e. Deep grooves were noted in the prep cooler cutting board.
- f. The back storage area was cluttered and disorganized with bottles, tools, and other non-food related items which may allow pests to harbour in these area and for dirt to accumulate.
- g. The entire kitchen, including the floors, walls, and ceiling was noted as either dirty, dusty, greasy, or a combination of the three.
- h. There was no cleaning and sanitization schedule available, or being followed to assist in maintaining a clean and sanitary operation.

AND WHEREAS such <inspection and/or report> 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 gap was noted in the corner of the back door, which can allow pests to enter the kitchen. This is in contravention of Section 17(2) of the Food Regulation AR 31/2006, which states that: "Subject to subsection (2.1), the operator must ensure that the commercial food establishment is constructed to control the entry of pests."
- b. Pest control records indicate that mice are being captured regularly, indicating an ongoing pest issue. This is in contravention of Section 21(1) of the Food Regulation AR 31/2006, 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. The lighting levels in the walk-in cooler, near the oven, and backdoor storage area were dim. This is in contravention of Section 17(1)(f)(iii) 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 equipped with lighting that is adequate in intensity to enable the sanitary operation and maintenance of the food handling areas."
- d. The light cover closest to the cook line was loose and close to falling off of the ceiling. This is in contravention of Section 17(a) 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 of sound construction and in a good state of repair."
- e. Deep grooves were noted in the prep cooler cutting board. This is in contravention of Section 28(3)(a) of the Food Regulation AR 31/2006, which states that: "All equipment and utensils in a commercial food establishment must be kept in good working order and condition."
- f. The back storage area was cluttered and disorganized with bottles, tools, and other non-food related items which may allow pests to harbour in these area and for dirt to accumulate. 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."
- g. The entire kitchen, including the floors, walls, and ceiling was noted as either dirty, dusty, greasy, or a combination of the three. 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."
- h. There was no cleaning and sanitization schedule available, or being followed to assist in maintaining a clean and sanitary operation. This is in contravention of Section 29(1) & 29(2)(a)(b) of the Food Regulation AR 31/2006, which states that: "A commercial food establishment must have written procedures designed to ensure its safe and sanitary operation and maintenance," and "The procedures must include the cleaning and sanitizing requirements for the commercial food establishment and for all equipment and utensils in it, if any, that are not normally washed in a dishwasher and a list of all cleaning and sanitizing agents used in the commercial food establishment, including their concentrations and uses."

NOW THEREFORE, I hereby **ORDER** and **DIRECT**:

1. That the Owner immediately undertake and diligently pursue the completion of the following work in and about the above noted premises, namely:
 - a. Repair the gap noted in the corner of the back door.

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- b. Take all necessary steps to eliminate the ongoing mice activity. Follow all instructions provided by the pest control operator, including cleaning and sanitizing the facility.
- c. Repair or replace the light cover closest to the cookline and ensure it is not falling off out of the ceiling.
- d. Replace any burnt-out bulbs or fixtures in the indicated areas. Ensure the lighting levels remain sufficient to facilitate cleaning of the facility.
- e. Repair or replace the prep cooler cutting board.
- f. Organize the back storage area, along with any other part of the kitchen, to ensure cleaning is easily facilitated.
- g. Clean the entire kitchen, including the floors, walls, and ceiling, to remove all dirt, debris, dust, and grease.
- h. Develop a cleaning and sanitization schedule so it can be reviewed by an Executive Officer with Alberta Health Services.

2. The work referred to in paragraph 1 shall be completed by July 23, 2026.

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 08, 2025

Confirmation of a work order issued to Steve Pasquill (Manager) on July 07, 2026.

Executive Officer
Alberta Health Services

If you have any questions regarding the order, contact Environmental Public Health at 1-833-476-4743 or <https://www.albertahealthservices.ca/eph/eph.aspx>

You have the right to appeal

A person who is directly affected by a 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.

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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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Calgary • Southport • Environmental Public Health

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<https://www.ahs.ca/eph>