

ORDER OF AN EXECUTIVE OFFICER NOTICE OF CLOSURE

To: Mei Sin Chau
"the Owner"

RE: The food establishment located in Alix, Alberta and municipally described as:
Alix Gator Inn, 4532 51 Avenue

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. Evidence of pest activity was observed in multiple areas, including the presence of mouse droppings and what appears to be a mouse skeleton located behind a display cooler.
- b. No written records of pest control measures were available for review at the food establishment.
- c. Food items were not adequately protected from contamination during storage. Observations included bulk flour containers contaminated with insect larvae, dispensing bowls with significant food debris buildup, unclean food storage lids, and uncovered food items in both the kitchen and storage areas.
- d. There was a significant accumulation of grease and food debris observed throughout the kitchen, including on floors, walls, and beneath equipment such as ovens, grills, and coolers. Additionally, food containers, utensils, and packaging materials were found to be unclean.
- e. Multiple areas within the facility, including walls, floors, and ceilings, exhibited signs of disrepair. Observed issues included broken tiles, peeling paint, damaged walls, water-stained ceiling tiles, and worn carpets and chairs in unsanitary condition.
- f. Numerous utensils within the facility were found to be unclean, in poor condition, and improperly stored.
- g. Food contact surfaces were not maintained in a sanitary condition. Observations included heavily soiled cleaning cloths and used gloves left on kitchen counters, as well as a damaged, unclean, and warped cutting board on the prep cooler with deep grooves.
- h. The steel shelving units within the walk-in cooler were observed to be in poor condition, with significant rust accumulation.
- i. The mechanical dishwasher was observed to be inconsistent in reaching the required sanitizing temperature of 71°C.
- j. The facility does not have written procedures to ensure its safe and sanitary operation and maintenance.

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. Evidence of pest activity was observed in multiple areas, including the presence of mouse droppings and what appears to be a mouse skeleton located behind a display cooler. This contravenes 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 harboring or breeding of pests."
- b. No written records of pest control measures were available for review at the food establishment. This contravenes Section 21(2) of the Food Regulation, AR 31/2006 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."
- c. Food items were not adequately protected from contamination during storage. Observations included bulk flour containers contaminated with insect larvae, dispensing bowls with significant food debris buildup, unclean food storage lids, and uncovered food items in both the kitchen and storage areas. This contravenes Section 23(1) of the Food Regulation, AR 31/2006 which states that: "all food used or to be used in a commercial food establishment must be (a) protected from contamination, and (b) handled in a sanitary manner."
- d. There was a significant accumulation of grease and food debris observed throughout the kitchen, including on floors, walls, and beneath equipment such as ovens, grills, and coolers. Additionally, food containers, utensils, and packaging materials were found to be unclean. This contravenes Section 28(2) of the 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."
- e. Multiple areas within the facility, including walls, floors, and ceilings, exhibited signs of disrepair. Observed issues included broken tiles, peeling paint, damaged walls, water-stained ceiling tiles, worn carpets and chairs in unsanitary condition. This contravenes Section 17(1)(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."
- f. Numerous utensils within the facility were found to be unclean, in poor condition, and improperly stored. 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." This is also in contravention of Section 28(3), which states that: "All equipment and utensils in a commercial food establishment must be (a) kept in good working order and condition and, (b) maintained in a manner that ensures the safe and sanitary handling of food."
- g. Food contact surfaces were not maintained in a sanitary condition. Observations included heavily soiled cleaning cloths and used gloves left on kitchen counters, as well as a damaged, unclean, and warped cutting board on the prep cooler with deep grooves. 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.”

- h. The steel shelving units within the walk-in cooler were observed to be in poor condition, with significant rust accumulation. This is in contravention of the Food Regulation, AR 31/2006, Section 28(3)(a) which states that: “All equipment and utensils in a commercial food establishment must be kept in good working order and condition.”
- i. The mechanical dishwasher was observed to be inconsistent in reaching the required sanitizing temperature of 71°C. This is in contravention of the Food Regulation, AR 31/2006, Section 28(3)(a) which states that: “All equipment and utensils in a commercial food establishment must be kept in good working order and condition.”
- j. Facility does not have written procedures to ensure its safe and sanitary operation and maintenance. 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.”

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. All areas showing signs of pest activity must be thoroughly cleaned and sanitized. The facility must be kept free of pests and any conditions that lead to harboring and breeding of pests.
 - b. Ensure written records of all pest control measures used in the commercial food establishment and maintained and available for review upon request by an Executive Officer of Alberta Health Services.
 - c. Ensure all foods are protected from contamination. Foods showing signs of contamination must be discarded and all container lids must be thoroughly cleaned and sanitized.
 - d. Ensure all areas of the kitchen are thoroughly cleaned and sanitized.
 - e. Ensure all areas of the facility showing signs of disrepair, as mentioned in section e above, are repaired and/or replaced.
 - f. Ensure all equipment and utensils within the facility are kept in good repair and in acceptable sanitary condition.
 - g. Ensure all food contact surfaces are thoroughly cleaned and sanitized. The damaged cutting board must be repaired or replaced to ensure it is smooth and easily cleanable.
 - h. Ensure the damaged steel shelving units in the walk-in cooler are repaired or replaced so they are smooth and easy to clean.
 - i. Ensure the mechanical dishwasher is repaired and in acceptable working condition. It must be capable of achieving a sanitizing temperature of 71°C.
 - j. Develop a written sanitation plan that includes procedures for the following:
 - i. the cleaning and sanitizing requirements for the food establishment and for all equipment and utensils in it, that are not normally washed in a dishwasher, and

- ii. a list of all cleaning and sanitizing agents used in the commercial food establishment, including their concentrations and uses.
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 Lacombe, Alberta, October 16th, 2025

Confirmation of a verbal order issued to Mei Sin Chau on October 10th, 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>

