

ORDER OF AN EXECUTIVE OFFICER NOTICE OF CLOSURE

To: Sylvan Lake Pizza Inc.
Prabhjot Singh
Sunil Jain
Sanjaykumar Patel
"the Owners"

RE: The food establishment located in Sylvan Lake, Alberta and municipally described as:
Fine Pizza and Donair (and any associated "Ghost Kitchens"), 1 - 5004 46 Street

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. Beef and chicken donair meat are held at 22.7°C and 30.1°C respectively after shaving, rather than a hot holding unit.
- b. Donair meat did not go through a proper second cook step.
- c. Staff on site did not demonstrate safe food handling practices.
- d. An approved safe food handling course certificate could not be provided or verified for someone in care and control of this facility.
- e. The ventilation system is unsanitary and is past due for service.
- f. Food serving containers and paper towel rolls are stored amongst empty recycling cans, and an unclean deep fryer.
- g. A leak was observed in the prep cooler.
- h. Floors and equipment are in an unsanitary state.

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 and the Nuisance and General Sanitation Regulation 243/2003 exist in and about the above noted premises, namely:

- a. Beef and chicken donair meat are held at 22.7°C and 30.1°C respectively, after shaving rather than in a hot holding unit. This is in contravention of Section 25(1) of the Food Regulation which states in part: "All high-risk food must be stored, displayed and transported at a temperature of a) not more than 4°C or such higher temperature, or b) not less than 60°C or such lower temperature."
- b. Donair meat did not go through a proper second cook step. Some raw pieces observed in the batch of cooked donair meat. Operators were not following provincial standards for preparation and service of donairs. This is in contravention of Section 24 of the Food

Regulation which states in part: "All food handling in a commercial food establishment must be done in a manner that makes the food safe to eat."

- c. Staff on site did not demonstrate safe food handling practices. Food handlers at this food establishment have demonstrated a lack of knowledge in safe food handling and require additional training. This is in contravention of Section 2(1) of the Nuisance and General Sanitation Regulation which states: "No person shall create, commit or maintain a nuisance."
- d. An approved safe food handling course certificate could not be provided or verified for someone in care and control of this facility. This is in contravention of Section 31 of the Food Regulation which states in part: "A person operating a commercial food establishment must, at any time when there are 5 or fewer food handlers working on the premises, ensure that at least one individual who has care and control of the commercial food establishment holds a certificate issued by the Minister confirming that individual's successful completion of a food sanitation and hygiene training program or a document that the Minister considers equivalent to such a certificate."
- e. The ventilation system is unsanitary and is past due for service. Vents were due for service in April 2025 and filters appeared to be covered with grease. This is in contravention of Section 17(1)(f)(iv) of the Food Regulation which states in part: "An operator shall ensure that a commercial food establishment is equipped with a properly operating means of providing ventilation to food areas that are subject to the generation or accumulation of odours, fumes, steam, vapours, smoke, or excessive heat."
- f. Food serving containers and paper towel rolls are stored amongst empty recycling cans, and an unclean deep fryer. There is inadequate space for the storage of food establishment supplies. This is in contravention of Section 28(1) of the Food Regulation which states in part: "A commercial food establishment must have all the facilities, equipment and utensils that are necessary to ensure its safe operation and maintenance."
- g. A leak was observed in the prep cooler. Water was pooling in the bottom of the prep cooler around food containers and was observed leaking onto the floor. This is in contravention of Section 28(3)(a)(b) of the Food Regulation which states in part: "All equipment and utensils in a 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."
- h. Floors and equipment are in an unsanitary state. This is in contravention of Section 28(2) of the Food Regulation which states in part: "A commercial food establishment, all equipment and utensils in it and all surfaces in it in 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."

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. Ensure all hazardous foods are being stored below 4°C or above 60°C.

- b. Implement, follow and provide verification that the provincial standards for preparation and service of donairs is being followed and documented.
 - c. Ensure the primary kitchen staff member (DP) complete and pass an approved safe food handling course within one week.
 - d. Ensure the ventilation system is serviced and cleaned by a certified technician.
 - e. Provide adequate storage space or shelving to store food containers and other products required for operation. Ensure garbage and recycling is stored separately from food and food related items.
 - f. Have the prep cooler leak repaired and ensure any food containers in contact with water are washed and sanitized.
 - g. Ensure all floors under, in and behind equipment and food equipment are thoroughly cleaned.
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 Sylvan Lake, Alberta, July 16, 2025.

Confirmation of a verbal order issued to Dhruvesh Patel on July 15, 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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