

ORDER OF AN EXECUTIVE OFFICER NOTICE OF CLOSURE

To: 15823293 Canada Inc.
Manroop Kaur
Manpreet Kaur Sandhu

RE: The food establishment located in Edmonton, Alberta and municipally described as:
Chai on 34th
215 - 36 Street SW
Edmonton, Alberta T6X 1A5

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 facility was operating outside of their Food Handling Permit restrictions which state "Intermediate Level Food Handling Only" and "No deep frying or extensive grease producing cooking". The facility was conducting extensive food handling and cooking creating grease-laden vapours.
- b. Unapproved equipment, including propane fired burners and appliances, were in use inside the kitchen.
- c. Alterations to the facility were made, including the installation of domestic range hoods. The operator did not notify the Executive Officer of the change in operations of the facility. A commercial canopy was not identified in the layout plans submitted to Alberta Health Services and reviewed on May 12, 2025.
- d. Multiple bowls of prepared foods were being held at room temperature and had internal temperatures ranging from 13.8-19.2 degrees Celsius. Sauce bottles and items labeled "Refrigerate after opening" were stored at room temperature. Jugs of milk were being stored on the counter at the espresso bar and had an internal temperature of 20.0 degrees Celsius.
- e. A sanitizer solution was not prepared or in use.

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 facility was operating outside of their Food Handling Permit restrictions which state "Intermediate Level Food Handling Only" and "No deep frying or extensive grease producing cooking". The facility was conducting extensive food handling and cooking

creating grease-laden vapours, which is in contravention of **Section 9** of the **Food Regulation AR 31/2006**, which states **(1)** A regional health authority may make the issue or renewal of a permit subject to **(a)** restrictions on the type of food that, or the manner in which any type of food, may be served, manufactured, processed or stored, and **(b)** any other terms and conditions the regional health authority considers to be appropriate. **(2)** The terms and conditions must be stated on the permit. **(3)** The regional health authority may recall a permit and add to, delete or vary the terms and conditions to which a permit is subject. **(4)** An operator must ensure that the terms and conditions of the permit are not contravened. **(5)** A person who carries on any activity under the purported authority of a permit must comply with the terms and conditions of the permit. **(6)** A regional health authority that issues a permit to a commercial caterer must include as a condition on the permit the requirement that all food handling must occur in an approved food establishment except for the serving of the food.

- b. Unapproved equipment, including propane fired burners and appliances, were in use inside the kitchen, which is in contravention of **Section 28(1) of the Food Regulation, AR 31/2006**, which states: “A commercial food establishment must have all the facilities, equipment and utensils that are necessary to ensure its safe operation and maintenance.” It is also in contravention of **Section 6(b)** of the **Food Regulation AR 31/2006**, which states that a permit holder must notify the regional health authority that issued the permit in writing regarding (a) any change in the information provided in the application for the permit, or (b) any change in the operation of or major renovations or alterations to the food establishment in respect of which the permit was issued.
- c. Alterations to the facility were made, including the installation of domestic range hoods. The operator did not notify the Executive Officer of the change in operations of the facility. A commercial canopy was not identified in the layout plans submitted to Alberta Health Services and reviewed on May 12, 2025, which is in contravention of **Section 16** of the **Food Regulation AR 31/2006**, which states” A person must not construct or make alterations to a commercial food establishment unless plans and specifications for the construction or alterations, as the case may be, have been approved by the executive officer”. It is also in contravention of **Section 6(b)** of the **Food Regulation AR 31/2006**, which states that a permit holder must notify the regional health authority that issued the permit in writing regarding (a) any change in the information provided in the application for the permit, or (b) any change in the operation of or major renovations or alterations to the food establishment in respect of which the permit was issued.
- d. Multiple bowls of prepared foods were being held at room temperature and had internal temperatures ranging from 13.8-19.2 degrees Celsius. Sauce bottles and items labeled “Refrigerate after opening” were stored at room temperature. Jugs of milk were being stored on the counter at the espresso bar and had an internal temperature of 20.0 degrees Celsius, which is in contravention of **Section 25(1)** of the **Food Regulation** which states: “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 as an executive officer stipulates under subsection **(4)**. **(2)** All food that needs to be kept frozen in order to maintain its fitness for human consumption must be and remain frozen while being stored, displayed, packaged or transported. **(3)** Subsection **(1)** does not apply to whole raw shell eggs, which must be stored, displayed, packaged or

transported at a temperature not exceeding 7°C or such other temperature as an executive officer stipulates under subsection (4). (4) An executive officer may authorize alternative temperatures for the purposes of subsections (1) and (3), with associated conditions, if applicable, if that officer is satisfied that those temperatures, along with those conditions, pose no risk that the food will become unfit for human consumption”.

- e. A sanitizer solution was not prepared or in use, which 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.

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 that the operation of the food facility is consistent with the approved operations and permit restrictions.
 - b. Notify the Executive Officer or Regional Health Authority and obtain approval prior to conducting any renovations or modifications to the operation, including changes to the menu. Immediately cease the use of any propane or gas-fired equipment within the facility. Do not store propane tanks inside the facility.
 - c. Submit a layout plan to the Executive Officer or Regional Health Authority of the planned alterations of this commercial food establishment for review and approval. Equipment requiring natural gas and/or propane connections must be installed in accordance with the Alberta Building Code.
 - d. Store potentially hazardous foods at a temperature below 4 degrees Celsius or above 60 degrees Celsius.
 - e. Ensure a sanitizing solution of 200ppm Quat or 100ppm Chlorine is available at all times and in use within the facility.
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 Edmonton, Alberta, March 17, 2026

Confirmation of a verbal order issued to Manroop Kaur on March 13, 2026.

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