

## **ORDER OF AN EXECUTIVE OFFICER NOTICE OF CLOSURE**

**To:** **Desi Adda Bar and Grill Ltd.**  
Sandeep Singh  
"the Owner"

**RE:** The food establishment located in Edmonton, Alberta and municipally described as: Desi Adda Bar and Grill 100 - 17834 106 Avenue NW Edmonton AB T5S 1V4

**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. There was evidence of a cockroach infestation observed throughout the facility.
- b. Pest control monitoring records were not being maintained as per section 4.3.4 of the Food Retail And Foodservices Code October 2003 (Amended March 2020).
- c. No food safety records were maintained and made available for review during inspection.
- d. The main kitchen floor was laden with patches of grease and dirt. The exhaust vent canopy was laden with dirt and dripping oil. Oil, dirt and dried food with grease were observed on the gas and plumbing lines in the main kitchen area.
- e. At the back dry storage area, rarely used kitchen items were accumulating, which in turn did not permit the area to be easily cleaned and sanitized; potential for pest harborage.
- f. Wall was in disrepair with gap observed at the floor level at the handwashing sink in the main kitchen; potential for pest for harborage.
- g. No soap dispenser was located at the handwashing station in the main kitchen.

**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. There was evidence of a cockroach infestation observed throughout the facility, which 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.
- b. Pest control monitoring records are not up to date, which is in contravention of Pest control monitoring records were not being maintained as per **Section 4.3.4 of the Food Retail And Foodservices Code** October 2003 (Amended March 2020) which states that: pest control measures shall be documented. Owners/operators should take note of information the pest control technician may need for follow-up.
- c. No food safety records were maintained and made available for review during inspection, which is in contravention of **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.

- d. The main kitchen floor was laden with patches of grease and dirt. The exhaust vent canopy was laden with dirt and dripping oil. Oil, dirt and dried food with grease were observed on the gas and plumbing lines in the main kitchen area which is in contravention of **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.
- e. At the back dry storage area, rarely used kitchen items were accumulating, which in turn did not permit the area to be easily cleaned and sanitized, potential for pest harborage which is in contravention of **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.
- f. Wall was in disrepair with gap observed at the floor level at the handwashing sink in the main kitchen; potential for pest for harborage, which is in contravention of **AR 31/2006 Section 17(1)(a)** 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.
- g. No soap dispenser was located at the handwashing station in the main kitchen which is in contravention of **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.

**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. Work with a licensed Pest Control to implement and maintain an Integrated Pest Management (IPM) program within the facility to eliminate the pest infestation and kept free of pests and of conditions.
  - b. The facility must have adequate pest control measures documented, maintained up to date and made available for review during inspection.
  - c. Ensure an updated written sanitation program is available and is in consistent use to facilitate the proper cleaning of all areas and food equipment in the food establishment. Ensure that the written sanitation program and documentation is available onsite.
  - d. Thorough / deep clean and sanitize the entire food premise including areas behind cooking equipment.
  - e. At the back dry storage area, organize all items to facilitate easy cleaning, sanitizing and to prevent potential pest harborage.
  - f. Repair the wall at the handwashing station to ensure that no gap exists between the wall and the floor to prevent pest harboring.
  - g. Install appropriate soap dispenser at the handwashing sink for ease of use and to encourage hand 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 Edmonton, Alberta, June 19, 2025.

Confirmation of a verbal order issued to Sandeep Patel, on June 16, 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](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>.

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**Copies of standards are available by visiting:** <https://www.alberta.ca/health-standards-and-guidelines.aspx>