

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

**To:** 2410250 Alberta Ltd.  
Xiang Wang  
Weida (Wade) Zhou  
“the Owner”

**RE:** The food establishment located in Edmonton, Alberta and municipally described as:  
Feta & Olives; 9106 112 Street NW

**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. Mouse droppings are present throughout the facility, including under the dishwashing sink, in the cupboards, under the hand sink at the front, and on the shelving unit under the till. Many small flies are present in the back and front areas.
- b. There are multiple mouse holes located around the facility (e.g., walls, floors, around pipes) that allow the entry of pests into the establishment.
- c. Bags of rice, onions, and condiments are not being stored inside pest-proof containers with tight-fitting lids. Condiments are being stored on shelves with mouse droppings.
- d. Juice boxes are being stored directly on the floor.
- e. Walls throughout the facility are unfinished, starting to peel, exposing the drywall.
- f. Cupboard doors in the front server area are falling off the hinges.
- g. Duct tape is present on the floors and electrical outlet in the back area.
- h. The back area has cracked floor tiles.
- i. A light cover is missing in the front server area.
- j. Multiple shelving units are unfinished and/or improperly finished with exposed raw wood.
- k. The chest freezer door in the back area is broken and has duct tape around the handle, and exposed insulation underneath the door.
- l. Poor sanitation throughout the facility, including high touch surfaces, food equipment, shelves, floors, and walls.

**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. Mouse droppings are present throughout the facility, including under the dishwashing sink, in the cupboards, under the hand sink at the front, and on the shelving unit under the till. Many small flies are present in the back and front areas. This is a contravention of section 21(1) of the Food Regulation AR 31/2006 which states: 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. There are multiple mouse holes located around the facility (e.g., walls, floors, around pipes) that allow the entry of pests into the establishment. This is a contravention of section 17(2) of the Food Regulation AR 31/2006 which states: Subject to subsection (2.1), the operator must ensure that the commercial food establishment is constructed to control the entry of pests.
- c. Bags of rice, onions, and condiments are not being stored inside pest-proof containers with tight-fitting lids. Condiments are being stored on shelves with mouse droppings. This is a contravention of section 23(1)(a) of the Food Regulation AR 31/2006 which states: All food used or to be used in a commercial food establishment must be protected from contamination.
- d. Juice boxes are being stored directly on the floor. This is a contravention of section 23(1)(a) of the Food Regulation AR 31/2006 which states: All food used or to be used in a commercial food establishment must be protected from contamination.
- e. Walls throughout the facility are unfinished, starting to peel, exposing the drywall. This is a contravention of section 17(1)(a) of the Food Regulation AR 31/2006 which states: 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. Cupboard doors in the front server area are falling off the hinges. This is a contravention of section 17(1)(a) of the Food Regulation AR 31/2006 which states: 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. Duct tape is present on the floors and electrical outlet in the back area. This is a contravention of section 17(1)(a) of the Food Regulation AR 31/2006 which states: 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.
- h. The back area has cracked floor tiles. This is a contravention of section 17(1)(a) of the Food Regulation AR 31/2006 which states: 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.
- i. A light cover is missing in the front server area. This is a contravention of section 23(1)(a) of the Food Regulation AR 31/2006 which states: All food used or to be used in a commercial food establishment must be protected from contamination.
- j. Multiple shelving units are unfinished and/or improperly finished with exposed raw wood. This is a contravention of section 28(3) of the Food Regulation AR 31/2006 which states: All equipment and utensils in a commercial 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.
- k. The chest freezer door in the back area is broken and has duct tape around the handle, and exposed insulation underneath the door. This is a contravention of section 17(1)(b) of the Food Regulation AR 31/2006 which states: An operator must ensure that, before operation of the commercial food establishment commences, the commercial food establishment is designed so as to facilitate the effective cleaning and sanitizing of it and of all equipment, utensils and surfaces with which food comes into contact in it.
- l. Poor sanitation throughout the facility, including high touch surfaces, food equipment, shelves, floors, and walls. This is a contravention of 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.

**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 facility is kept free of pests and of conditions that lead to the harboring or breeding of pests.
  - b. Ensure that the facility is constructed to control the entry of pests.
  - c. Ensure that all food in the facility is stored in a manner that protects it from contamination from pests.
  - d. Ensure that all food in the facility is stored off the floor.
  - e. Ensure that all walls in the facility are properly finished so that they are smooth, easy to clean, and impervious to moisture.
  - f. Ensure all cupboard doors are in a good state of repair.
  - g. Ensure duct tape is removed from the floors and electrical outlets in the facility, and ensure all electrical outlets have proper covers.
  - h. Ensure the floor in the facility is properly finished so there are no cracks in the tiles and is easy to clean.
  - i. Ensure the lights in the facility have proper covers to enable safe and sanitary operations.
  - j. Ensure that shelves and food preparation counters are suitably finished to enable the safe and sanitary handling of food.
  - k. Ensure that the chest freezer is in good working order and condition.
  - l. Ensure that the facility is maintained in a clean and sanitary manner. This includes but is not limited to shelving, floors, walls, ceilings, high touch surfaces, and hard to reach areas.
- c. 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, April 19, 2023.

Confirmation of a verbal order issued to Kyla Dzus and Weida (Wade) Zhou on April 18, 2023.

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>.

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>

Order of an Executive Officer – Notice of Closure

RE: The Food Establishment located in Edmonton, Alberta and municipally described as: Feta & Olives; 9106 112 Street NW

Page 5 of 5

---

---

Edmonton • 106 Street Tower • Environmental Public Health

Suite 700, 10055 – 106 Street NW, Edmonton, AB T5J 2Y2 Tel: 1-833-476-4743 Fax: 780-735-1801

[www.ahs.ca/eph](http://www.ahs.ca/eph)