

ORDER OF AN EXECUTIVE OFFICER NOTICE OF CLOSURE

To: **2739195 Alberta Ltd.**
 Suman Rani
 Ahmed Shoaib
 "the Owner"

RE: The food establishment located in St. Albert, Alberta and municipally described as:
 Joey's Fish Shack / strEATS St. Albert Kitchen - 3506 Tudor Glen, T8N 3V3

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. Perishable items were being stored at room temperature, including tartar sauce and cooked onions.
- b. A bag of frozen chicken tenders was stored on top of the preparation cooler and measured 10.5°C.
- c. Used cleaning cloths were left on food preparation counters.
- d. Visibly spoiled items were observed in the walk-in cooler: including two boxes cabbage, milk (with a best before date of July 28, 2026), and a bowl of prepared tzatziki.
- e. Raw fish fillets were stored immediately adjacent to fresh produce and ready-to-eat foods.
- f. Meat products were dated with their original preparation date, subsequently frozen, and later thawed without being re-dated or otherwise identifying the date on which they were removed from frozen storage. The length of time the thawed products had been stored could therefore not be determined.
- g. A used glove was observed inside the batter mixture and appeared to be retained for reuse.
- h. Both handwashing stations were not supplied with paper towels and were obstructed.
- i. Items in the prep cooler were stored without protection from contamination, including an insert of visibly contaminated pickles, an open container of whipping cream, and an opened package of visibly contaminated tofu.
- j. Multiple buckets of batter were stored uncovered in the walk-in cooler.
- k. Multiple containers of dry goods, including rice and flour, were stored uncovered.
- l. The cooking line, including gas stove top, deep fryer and flat-top grill, had a significant accumulation of grease, food debris, and other soil.
- m. The interior of the standing freezer was visibly soiled with splashes of food residue.

- n. The ventilation system in the walk-in cooler had a significant accumulation of dust and debris, which had also accumulated on the surrounding ceiling surfaces.
- o. A metal cooking tray located on top of the stove and used to hold spices, seasonings, oils, and other items had an accumulation of food and grease residue.
- p. An insert used in the prep cooler had visible mold growth inside. Inserts used for beef and chicken in the hot-holding equipment were heavily soiled and had accumulations of food debris and grease.
- q. Multiple utensils were stored in a sanitizer bucket with a solution that measured 0 ppm chlorine or quat. The utensils were visibly soiled, and the solution itself was visibly dirty.
- r. Floors, walls and shelving throughout the facility were visibly dirty and had an accumulation of food debris, grease, and other soil.
- s. Food-handling and preparation surfaces were visibly dirty and cluttered with food, equipment, containers, and other items, leaving insufficient clean and unobstructed surfaces for safe food preparation.
- t. High-touch surfaces including door handles, light switches and equipment handles throughout have a buildup of grease and food debris.

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. Perishable items were being stored at room temperature, including tartar sauce and cooked onions. This is in violation of **Section 25(1) of the Food Regulation**, which states that, "*All high-risk food must be stored, displayed and transported at a temperature of not more than 4°C or such higher temperature, or not less than 60°C or such lower temperature.*"
- b. A bag of frozen chicken tenders was stored on top of the preparation cooler and measured 10.5°C. This is in violation of **Section 25(1) of the Food Regulation**, which states that, "*All high-risk food must be stored, displayed and transported at a temperature of not more than 4°C or such higher temperature, or not less than 60°C or such lower temperature*" and **Section 3.3.1 of the Food Retail and Foodservices Code**, which states that, "*Frozen foods must be maintained at a temperature of 0 °C (32 °F) or less.*"
- c. Used cleaning cloths were left on food preparation counters. This is in violation of **Section 28(2) of the Food Regulation**, 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.*"
- d. Visibly spoiled items were observed in the walk-in cooler: including two boxes of cabbage, milk (with a best before date of July 28, 2026), and a bowl of prepared tzatziki. This is in violation of **Section 23(2) of the Food Regulation**, which states that, "*... food that has become contaminated or otherwise unfit for human consumption must not be served, offered for sale, processed, packaged, displayed or stored for human consumption.*"

- e. Raw fish fillets were stored immediately adjacent to fresh produce and ready-to-eat foods. This is in violation of **Section 28(2) of the Food Regulation**, 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. Meat products were dated with their original preparation date, subsequently frozen, and later thawed without being re-dated or otherwise identifying the date on which they were removed from frozen storage. The length of time the thawed products had been stored could therefore not be determined. This is in violation of **Section 24 of the Food Regulation**, which states that, "*All food handling in a commercial food establishment must be done in a manner that makes the food safe to eat.*"
- g. A used glove was observed inside the batter mixture and appeared to be retained for reuse. This is in violation of **Section 23(1) of the Food Regulation**, which states that, "*All food used or to be used in a commercial food establishment must be protected from contamination, and handled in a sanitary manner.*"
- h. Both handwashing stations were not supplied with paper towels and were obstructed. This is in violation of **Section 17(1)(e) of the Food Regulation**, which states, "*An operator must ensure that ... the commercial food establishment has handwashing stations that are adequate in number and situated so as to ensure convenient access by all food handlers*" and **Section 30(4) of the Food Regulation**, which states that, "*The handwashing stations referred to in section 17(1)(e) must be maintained and kept supplied.*"
- i. Items in the prep cooler were stored without protection from contamination, including an insert of visibly contaminated pickles, an open container of whipping cream, and an opened package of visibly contaminated tofu. This is in violation of **Section 23(1) of the Food Regulation**, which states that, "*All food used or to be used in a commercial food establishment must be protected from contamination, and handled in a sanitary manner.*"
- j. Multiple buckets of batter were stored uncovered in the walk-in cooler. This is in violation of **Section 23(1) of the Food Regulation**, which states that, "*All food used or to be used in a commercial food establishment must be protected from contamination, and handled in a sanitary manner.*"
- k. Multiple containers of dry goods, including rice and flour, were stored uncovered. This is in violation of **Section 23(1) of the Food Regulation**, which states that, "*All food used or to be used in a commercial food establishment must be protected from contamination, and handled in a sanitary manner.*"
- l. The cooking line, including gas stove top, deep fryer and flat-top grill, had a significant accumulation of grease, food debris, and other soil. This is in violation of **Section 28(2) of the Food Regulation**, 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.*"
- m. The interior of the standing freezer was visibly soiled with splashes of food residue. This is in violation of **Section 28(2) of the Food Regulation**, 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."

- n. The ventilation system in the walk-in cooler had a significant accumulation of dust and debris, which had also accumulated on the surrounding ceiling surfaces. This is in violation of **Section 28(2) of the Food Regulation**, 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.*"
- o. A metal cooking tray located on top of the stove and used to hold spices, seasonings, oils, and other items had an accumulation of food and grease residue. This is in violation of **Section 28(2) of the Food Regulation**, 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.*"
- p. An insert used in the prep cooler had visible mold growth inside. Inserts used for beef and chicken in the hot-holding equipment were heavily soiled and had accumulations of food debris and grease. This is in violation of **Section 23(1) of the Food Regulation**, which states that, "*All food used or to be used in a commercial food establishment must be protected from contamination, and handled in a sanitary manner.*"
- q. Multiple utensils were stored in a sanitizer bucket with a solution that measured 0 ppm chlorine or quat. The utensils were visibly soiled, and the solution itself was visibly dirty. This is in violation of **Section 28(2) of the Food Regulation**, 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.*"
- r. Floors, walls and shelving throughout the facility were visibly dirty and had an accumulation of food debris, grease, and other soil. This is in violation of **Section 28(2) of the Food Regulation**, 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.*"
- s. Food-handling and preparation surfaces were visibly dirty and cluttered with food, equipment, containers, and other items, leaving insufficient clean and unobstructed surfaces for safe food preparation. This is in violation of **Section 28(2) of the Food Regulation**, 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.*"
- t. High-touch surfaces including door handles, light switches and equipment handles throughout have a buildup of grease and food debris. This is in violation of **Section 28(2) of the Food Regulation**, 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 all high-risk/perishable foods are maintained at 4°C or below, or 60°C or above, as applicable. Maintain frozen foods at 0°C or below.
 - b. Do not leave in-use cleaning cloths on food preparation surfaces. Store in-use cloths fully submerged in an appropriately concentrated sanitizing solution.
 - c. Immediately discard all food that is spoiled, moldy, visibly contaminated, improperly stored, or otherwise unfit for human consumption. Routinely inspect food inventory and remove unsuitable food from the premises.
 - d. Store all food either covered or otherwise adequately protected from contamination. Store raw animal products separately from and below ready-to-eat foods and fresh produce to prevent cross-contamination.
 - e. Implement a clear and consistent system for identifying the storage history of prepared foods, including foods that are subsequently frozen and thawed. Ensure the date of thawing or other information necessary to determine the remaining safe storage period can be readily determined.
 - f. Do not store used gloves, utensils, cloths, or other potentially contaminated items in or in contact with food. Discard single-use gloves after use and do not reuse them.
 - g. Keep all handwashing stations unobstructed, operational, and continuously supplied with soap and a single-use method for hand drying.
 - h. Store all food in a manner that protects it from contamination.
 - i. Prepare and maintain approved sanitizing solutions at the appropriate concentration and verify concentrations using suitable test strips. Store all in-use utensils in approved sanitizing solutions and change the solution frequently.
 - j. Thoroughly clean and, where applicable, sanitize all food preparation surfaces and equipment, including the cooking line, stove, deep fryer, grill, coolers, freezers, shelving, trays, handles, and other surfaces. Remove all accumulations of grease, food debris, mold, dust, and other soil.
 - k. Thoroughly clean floors, walls, ceilings, shelving, ventilation components, high-touch surfaces, corners, and areas underneath, behind, and adjacent to equipment. Maintain these areas in a clean and sanitary condition thereafter.
 - l. Remove unnecessary equipment, containers, food, and other items from food preparation surfaces. Maintain sufficient clean, sanitized, and unobstructed food-contact surfaces to allow food to be prepared safely.
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 St. Albert, Alberta, August 14, 2026.

Confirmation of a verbal order issued to Suman Rani on August 12, 2026.

Executive Officer
Alberta Health Services

If you have any questions regarding the order, contact Environmental Public Health at 1-833-476-4743 or
<https://www.albertahealthservices.ca/eph/eph.aspx>

You have the right to appeal

A person who is directly affected by a 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>

Order of an Executive Officer – Notice of Closure

RE: The Food Establishment located in St. Albert, Alberta and municipally described as: Joey's Fish Shack / strEATS St. Albert
Kitchen - 3506 Tudor Glen, T8N 3V3

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St. Albert • St. Albert Community Health Centre • Environmental Public Health

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www.ahs.ca/eph