

## **ORDER OF AN EXECUTIVE OFFICER**

**To:** 2539825 Alberta Corporation      Jamil Asif      Debeer Ali  
"the Owner"      "the Owner"      "the Owner"

**RE:** The food establishment located in Strathcona County, Alberta and municipally described as: Karahi Point Edmonton, Unit 42, 975 Broadmoor Boulevard, Sherwood Park, Alberta, T8A 5W9

**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. A significant number of drain flies and fruit flies were observed throughout the kitchen. Flies were prevalent on food preparation areas, in the bulk dry food storage area and the dishwashing area.
- b. There is no one in care and control of the food establishment that holds a certificate in approved food safety training.
- c. A probe food thermometer was not available for measuring internal temperatures of food.
- d. Potentially hazardous foods including cream-based sauces and whipping cream, were being held at 11 and 15 degrees Celsius respectively.
- e. Internal cooking temperatures of potentially hazardous foods such as meat were not being verified.
- f. Food debris and soil have accumulated in the following areas of the facility: dry storage area, walk-in coolers, walk-in freezer, standalone coolers and freezers, dishwashing area, walls and flooring.
- g. Food debris and soil have accumulated in the following areas with direct food handling: food preparation tables, floor stand mixer, blenders, ice machine, ice cream storage.
- h. Soiled cleaning cloths that are not being stored in sanitizer solutions were observed throughout the kitchen facility including food preparation surfaces.
- i. The sanitizing solution for food preparation surfaces and equipment was not being verified. Test strips for QUAT solution were adulterated and were not usable.

**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. A significant number of drain flies and fruit flies were observed throughout the kitchen. Flies were prevalent on food preparation areas, in the bulk dry food storage area and the dishwashing area. This is in contravention of Section 21(1) of the Food Regulation that states "a commercial food establishment must be kept free of pests and of conditions that lead to the harbouring or breeding of pests."

- b. There is no one in care and control of the food establishment that holds a certificate in approved food safety training. This is in contravention of Section 31(1) of the Food Regulation that states "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.
- c. A probe food thermometer was not available for measuring internal temperatures of food. This is in contravention of Section 24 and 28(1) of the Food Regulation that states "All food handling in a commercial food establishment must be done in a manner that makes the food safe to eat." And "A commercial food establishment must have all the facilities, equipment and utensils that are necessary to ensure its safe operation and maintenance."
- d. Potentially hazardous foods including cream-based sauces and whipping cream, were held at 11 and 15 degrees Celsius respectively. This is in contravention of Section 25(1) of the Food Regulation that states "All high-risk food must be stored, displayed and transported at a temperature of (a) not more than 4 degrees Celsius or rush higher temperature, or (b) not less than 60 degrees Celsius or such lower temperature."
- e. Internal cooking temperatures of potentially hazardous foods such as meat were not being verified. This is in contravention of Section 24 of the Food Regulation that states "all food handling in a commercial food establishment must be done in a manner that makes the food safe to eat."
- f. Food debris and soil have accumulated in the following areas of the facility: dry and cooler storage areas, coolers, freezers, dishwashing area, walls and flooring. This is in contravention of Section 28(2) states "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."
- g. Food debris and soil have accumulated in the following areas with direct food handling: food preparation tables, floor stand mixer, blenders, ice machine, ice cream storage. This is in contravention of Section 28(2) of the Food Regulation that states "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."
- h. Soiled cleaning cloths not being stored in sanitizer solutions were observed throughout the kitchen facility including food preparation surfaces. This is in contravention of Section 28(2) of the Food Regulation that 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."
- i. The sanitizing solution for food preparation surfaces and equipment was not being verified. Test strips for QUAT solution were adulterated and were not usable. This is in contravention of Section 28(1) of the Food Regulation that states "A commercial food establishment must have all the facilities, equipment and utensils that are necessary to ensure its safe operation and maintenance and 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."

NOW THEREFORE, I hereby **ORDER** and **DIRECT**:

1. That the Owner immediately undertake and diligently pursue the completion of the following work in and about the above noted premises, namely:
  - a. Implement control measures to address drain flies and fruit flies in the facility.
  - b. Identify one person in care and control of the premises who is onsite regularly and holds a certificate in an approved food safety course.
  - c. Provide a probe thermometer for monitoring internal temperatures of food.
  - d. Ensure all potentially hazardous food including cream-based sauces and whipping cream are stored at less than 4 degrees Celsius or greater than 60 degrees Celsius when not in use.
  - e. Implement the use of food thermometers to verify internal temperatures of potentially hazardous foods such as meat and maintain records of these activities.
  - f. Clean food debris and soil that has accumulated in the areas including and not limited to: dry and cooler storage areas, coolers, freezers, dishwashing area, walls and flooring.
  - g. Clean and sanitize food debris and soil that has accumulated in areas with direct food contact including food preparation tables, floor stand mixer, blenders, ice machine, ice cream storage.
  - h. Ensure cleaning cloths are kept in a sanitizing solution when not in use and changed out as needed.
  - i. Ensure the sanitizer solutions for dishwashing and surface sanitizing are prepared and tested daily. Test strips must be stored in a clean dry environment.
  
2. The work referred to in paragraph 1 shall be completed by September 22, 2025.

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 Sherwood Park, Alberta, September 8, 2025.

Confirmation of a verbal order issued to Debeer Ali on September 3, 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>