

ORDER OF AN EXECUTIVE OFFICER NOTICE OF CLOSURE

To: 2508669 Alberta Inc.
Sitharthan Elango
Benjamin Constant
Kathir Food Experience
9316 34 Avenue NW, Edmonton, Alberta, T6R 0E9
"the Owner"

RE: The food establishment located in Edmonton, Alberta and municipally described as:
Kathir Food Experience, 9316 34 Avenue NW, T6R 0E9

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 partial flat of raw eggs was observed - left out overnight (owner confirmed) at room temperature and not stored in the cooler when not in use. The temperature on the exterior of the eggs was measured at 23-24°C.
- b. Raw chicken was improperly stored above ready-to-eat foods in the cooler.
- c. Vegetables in poor condition and that exhibited visible spoilage were observed in the walk in cooler and other cold storage units.
- d. No hot water was accessible at the designated handwashing station for proper handwashing; the faucet handle was missing.
- e. Dishwasher had no detectable sanitizer solution during the sanitizing cycle.
- f. Wet dirty used cleaning cloths were mounded on countertops and not stored in sanitizing solution when not in use.
- g. Food used or to be used was not protected from contamination or stored in a sanitary manner, namely:
 - Food was stored on a fabric covered chair and not stored in a sanitary manner.
 - Food was observed stored on the dirty floor.
 - Previously utilized dirty single-use disposable bags are being saved for reuse.
 - Scoops were stored with the dirty handle/high-touch surface in direct contact with the food ingredient. Single use plastic disposable bowls (not to be used as scoops) were stored with the dirty high touch surfaces in direct contact with the food ingredient.
- h. A variety of personal items (clothing, bags, personal beverages, electronic devices, etc.) throughout the kitchen were not stored separately from food and/or food equipment. Several pillows or fabric cushions or bundles of fabric were observed in the kitchen stored on food and food equipment.

- i. Food equipment observed in poor condition and/or in a poor state of repair that may contaminate food, namely: duct tape was observed on food equipment, broken containers and lids were observed. A Knife blade was damaged with chunks of metal missing. Containers and/or food equipment were not thoroughly cleaned before use: paper labels were still observed on the items.
- j. Food equipment observed in use was not maintained in a manner that ensures the safe and sanitary handling of food, namely:
 - o Food equipment was stored on the dirty garbage can containing garbage and not on a clean food counter or other clean surface.
 - o Previously utilized dirty single-use cardboard and non-food grade newspapers were observed on shelving and inside the containers of food related items.
 - o Many utensils were stored dirty or were stored in or on areas that were not maintained in a sanitary condition.
- k. Food processing and food storage areas exhibited poor sanitation with an accumulation of dirt, grime, and handprints which included but was not limited to: all shelving and food storage, all containers and lids, coolers and cooler interiors, counters, freezer exteriors, industrial mixer, canopy, all cook equipment, and shelving within the walk-in cooler.
- l. Areas throughout the facility exhibited poor sanitation with an accumulation of dirt, grime, and handprints which included but was not limited to: floors, walls, ceilings, light switches, doors, door frames, door handles, and child highchairs. Mold-like substances were observed throughout dishwashing area on the sinks and walls.
- m. The washrooms in the facility exhibited poor sanitation with an accumulation of grime, liquid spills, dirt, and biomaterial observed which included but was not limited to: bathrooms walls, floors, toilets, counters, and doors.
- n. Mouse droppings were observed throughout the kitchen and food storage areas.
- o. The lighting levels were inadequate to enable the sanitary operation and maintenance of the walk-in cooler and its contents.
- p. A faucet at the back kitchen dishwashing sink exhibited a leak – staff were unable to turn the water completely off at the tap.
- q. No written pest control monitoring reports were available upon request during the course of the inspection.
- r. No written cleaning schedule was available upon request during the course of the inspection.

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 partial flat of raw eggs was observed - left out overnight (owner confirmed) at room temperature and not stored in the cooler when not in use. The temperature on the exterior of the eggs was measured at 23-24°C; which is in contravention of **Section 25(1)** of the **Food Regulation, AR 31/2006**, which states that: **25(1)** 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.

- b. Raw chicken was improperly stored above ready-to-eat foods in the cooler; which is in contravention of **Section 23 of the Food Regulation, AR 31/2006**, which states that: **23(1)** All food used or to be used in a commercial food establishment must be (a) protected from contamination, and (b) handled in a sanitary manner. **(2)** Subject to any procedure involved in disposing of it that is otherwise in accordance with the law, 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.
- c. Vegetables in poor condition and that exhibited visible spoilage were observed in the walk in cooler and other cold storage units; which is in contravention of **Section 23 of the Food Regulation, AR 31/2006**, which states that: **Section 23(1)** All food used or to be used in a commercial food establishment must be (a) protected from contamination, and (b) handled in a sanitary manner. **(2)** Subject to any procedure involved in disposing of it that is otherwise in accordance with the law, 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.
- d. No hot water was accessible at the designated handwashing station for proper handwashing; the faucet handle was missing; which is in contravention of **Section 30(4) of the Food Regulation, AR 31/2006**, which states that: **30(4)** The handwashing stations referred to in Section 17(1)(e) must be maintained and kept supplied.
- e. Dishwasher had no detectable sanitizer solution during the sanitizing cycle; which is in contravention of **Section 28(1) and Section 28(2) of the Food Regulation, AR 31/2006**, which states that: **28(1)** A commercial food establishment must have all the facilities, equipment and utensils that are necessary to ensure its safe operation and maintenance. **(2)** 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. Wet dirty used cleaning cloths were mounded on countertops and not stored in sanitizing solution when not in use; which is in contravention of **Section 28(1) and Section 28(2) of the Food Regulation, AR 31/2006**, which states that: **28(1)** A commercial food establishment must have all the facilities, equipment and utensils that are necessary to ensure its safe operation and maintenance. **28(2)** 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.
- g. Food used or to be used was not protected from contamination or stored in a sanitary manner, namely: food was stored on a fabric covered chair and not stored in a sanitary manner, food was observed stored on the dirty floor, previously utilized dirty single-use disposable bags are being saved for reuse, scoops were stored with the dirty handle/high-touch surface in direct contact with the food ingredient, single use plastic disposable bowls

(not to be used as scoops) were stored with the dirty high touch surfaces in direct contact with the food ingredient; which is in contravention of **Section 23 of the Food Regulation, AR 31/2006**, which states that: **23(1)** All food used or to be used in a commercial food establishment must be (a) protected from contamination, and (b) handled in a sanitary manner. **2)** Subject to any procedure involved in disposing of it that is otherwise in accordance with the law, 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.

- h. A variety of personal items (clothing, bags, personal beverages, electronic devices, etc.) throughout the kitchen were not stored separately from food and/or food equipment. Several pillows or fabric cushions or bundles of fabric were observed in the kitchen stored on food and food equipment; which is in contravention of **Section 20(1) of the Food Regulation, AR 31/2006**, which states that: **20(1)** All articles and materials in a commercial food establishment that are not associated with or required for the operation or maintenance of the food areas must be stored separately from the food and the food areas and in a manner that contaminates neither.
- i. Food equipment was observed in poor condition and/or in a poor state of repair that may contaminate food, namely: duct tape was observed on food equipment, broken containers and lids were observed. A Knife blade was damaged with chunks of metal missing. Containers and/or food equipment were not thoroughly cleaned before use: paper labels were still observed on the items; which is in contravention of **Section 28(1), Section 28(2), and Section 28(3) of the Food Regulation, AR 31/2006**, which states that: **28(1)** A commercial food establishment must have all the facilities, equipment and utensils that are necessary to ensure its safe operation and maintenance. **(2)** 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. **(3)** All equipment and utensils in a commercial food establishment must be (a) kept in good working order and condition, and (b) maintained in a manner that ensures the safe and sanitary handling of food.
- j. Food equipment observed in use was not maintained in a manner that ensures the safe and sanitary handling of food, namely: Food equipment was stored on the dirty garbage can containing garbage and not on a clean food counter or other clean surface. Previously utilized dirty single-use cardboard and non-food grade newspapers were observed on shelving and inside the containers of food related items. Many utensils were stored dirty or were stored in or on areas that were not maintained in a sanitary condition; which is in contravention of **Section 28(2) and Section 28(3) of the Food Regulation, AR 31/2006**, which states that: **28(2)** 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. **(3)** All equipment and utensils in a commercial food establishment must be (a) kept in good working order and condition, and (b) maintained in a manner that ensures the safe and sanitary handling of food.

- k. Food processing and food storage areas exhibited poor sanitation with an accumulation of dirt, grime, and handprints which included but was not limited to: all shelving and food storage, all containers and lids, coolers and cooler interiors, counters, freezer exteriors, industrial mixer, canopy, all cook equipment, and shelving within the walk-in cooler; which is in contravention of **Section 28(2) of the Food Regulation, AR 31/2006**, which states that: **28(2)** 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.
- l. Areas throughout the facility exhibited poor sanitation with an accumulation of dirt, grime, and handprints which included but was not limited to: floors, walls, ceilings, light switches, doors, door frames, door handles, and child highchairs. Mold-like substances were observed throughout dishwashing area on the sinks and walls; which is in contravention of **Section 28(2) of the Food Regulation, AR 31/2006**, which states that: **28(2)** 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 washrooms in the facility exhibited poor sanitation with an accumulation of grime, liquid spills, dirt, and biomaterial observed which included but was not limited to: bathrooms walls, floors, toilets, counters, and doors; which is in contravention of **Section 28(2) of the Food Regulation, AR 31/2006**, which states that: **28(2)** 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. Mouse droppings were observed throughout the kitchen and food storage areas; which is in contravention of **Section 21(1) of the Food Regulation, AR 31/2006**, which states that: **21(1)** Subject to subsection (1.1), a commercial food establishment must be kept free of pests and of conditions that lead to the harboring or breeding of pests. (1.1) The following must be kept reasonably free of pests and of conditions that lead to the harboring or breeding of pests: (a) any surrounding area, premises or facilities supporting a commercial food establishment, including any outdoor food handling areas of the commercial food establishment.
- o. The lighting levels were inadequate to enable the sanitary operation and maintenance of the walk-in cooler and its contents; which is in contravention of **Section 17(1)(f)(iii) of the Food Regulation, AR 31/2006**, which states that: **17(1)** An operator must ensure that, before operation of the commercial food establishment commences, the commercial food establishment (f) is (iii) equipped with lighting that is adequate in intensity to enable the sanitary operation and maintenance of the food handling areas.
- p. A faucet at the back kitchen dishwashing sink exhibited a leak – staff were unable to turn the water completely off at the tap; which is in contravention of **Section 17(1)(a) and Section 17(1)(f) of the Food Regulation, AR 31/2006**, which states that: **17(1)** An operator must ensure that, before operation of the commercial food establishment commences, the commercial food establishment (a) is of sound construction and in a good

state of repair, **17(1)(f)** is (i) supplied with hot and cold running water that is safe for human consumption and available in quantities sufficient to meet the needs of the commercial food establishment, (ii) connected to a lawful and properly operating sewage disposal system.

- q. No written pest control monitoring reports were available upon request during the course of the inspection; which is in contravention of **Section 21(2) of the Food Regulation, AR 31/2006**, which states that: **21(2)** A written record of all pest control measures used in the commercial food establishment and surrounding area, premises and facilities referred to in subsections (1) and (1.1) must be maintained.
- r. No written cleaning schedule was available upon request during the course of the inspection; which is in contravention of **Section 29 of the Food Regulation, AR 31/2006**, which states: **29(1)** A commercial food establishment must have written procedures designed to ensure its safe and sanitary operation and maintenance. **(2)** The procedures must include (a) the cleaning and sanitizing requirements for the commercial food establishment and for all equipment and utensils in it, if any, that are not normally washed in a dishwasher, and (b) a list of all cleaning and sanitizing agents used in the commercial food establishment, including their concentrations and uses.

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. Cease and desist storing high-risk foods at room temperature when not in use. Keep perishable foods in the cooler or freezer until needed for processing. Only take out as much food as needed for immediate food preparation. Promptly refrigerate or freeze perishable foods after processing and cooling or promptly place hot foods in hot holding equipment. Ensure *all* perishable foods are maintained either below 4°C or above 60°C to prevent microbial growth.
 - b. Re-organize the freezers and the coolers. Cover foods to prevent cross contamination with food grade material when not being processed. Do not store raw meat products above or next to cooked foods, vegetables, partially cooked foods, or ready to eat foods at any time. Ensure that food is stored in a manner that prevents contamination.
 - c. Remove and discard all foods that were spoiled, contained mold-like substances, and/or were freezer burned due to lack of protection and covers. Ensure that stock rotation is maintained using a "first in - first out" basis. Ensure that all foods that enter the food facility are in good condition, are wholesome, are not rotten or spoiled, and exhibit dates that are not expired.
 - d. Repair the faucet at the designated handwashing station to ensure an adequate supply of hot water to mix with cold water for proper and frequent handwashing.

Ensure that all designated handwashing stations are maintained in proper working condition.

- e. Repair the dishwasher. Ensure 100ppmm chlorine is being dispensed at plate level during the final rinse cycle at all times. Ensure that the mechanical dishwasher is operating according to the manufacturer's specifications and is capable of effectively washing and sanitizing the dishes.
- f. Keep wet, used, and/or dirty cleaning cloths in an approved sanitizing solution at the correct concentrations when not in use. Once the dirty cloths are removed from use, store in the laundry room to launder. Ensure that the Guidelines for the Use of Wiping Cloths is followed. <https://www.albertahealthservices.ca/assets/wf/eph/wf-eh-guidelines-wiping-cloths.pdf>
- g. Remove the cloth covered chair from the food processing and food storage areas. Cease and desist the practice of storing food equipment on the floor and on dirty surfaces. Reorganize food storage within the facility to keep all foods and/or food equipment stored in a sanitary manner. Remove all bowls used as scoops. Cease and desist the storage of scoops, bowls, or spoons in the dry food ingredient when not in use. Ensure that the handles or dirty hand-contact surfaces are not in direct contact with the food ingredient during use or in storage.
- h. Cease and desist the practice of reusing single-use disposable packaging and/or produce bags and/or food bags. Once the single-use disposable packaging or bag has been used or contaminated, it must be discarded and not saved for future use.
- i. Ensure that items that include but are not limited to: personal items, clothing, personal food, tools, chemicals, and non-food items are stored in distinctly separate areas away from food storage areas or removed from the facility entirely if not required for the operation of the food facility. Ensure that food and food equipment is stored in a manner that prevents cross contamination.
- j. Remove/repair/replace all broken, damaged, or otherwise unsuitable equipment, utensils, and containers with lids. Never use duct tape or tape or string to repair food equipment. Ensure that food equipment are in good working condition and state of repair.
- k. Cease and desist the use of garbage cans used for garbage to store food and/or food equipment. Cease and desist the use of non-food grade newspapers and cardboard to cover surfaces within the kitchen and food storage areas. Cease and desist the storage of utensils on surfaces that are not maintained in a clean and sanitary condition. Ensure surfaces within the kitchen and food storage areas are maintained in a clean and sanitary condition and meet the requirements of smooth, cleanable, non-absorbent and durable.
- l. Clean and maintain all food equipment such as but not limited to: all shelving and food storage, all containers and lids, coolers and cooler interiors, counters, freezer exteriors, industrial mixer, canopy, all cook equipment, and shelving within the walk-in cooler. Ensure that all food equipment are maintained in a clean and sanitary condition.
- m. Clean and maintain all ceilings, floors under equipment, along edges, and hard to reach areas in the kitchen and customer storage areas, on walls near food preparation areas, ceilings, light switches, doors, door frames, door handles, and child highchairs. Treat and remove the mold-like substances in the dishwashing area on the sinks and walls. Ensure that the food establishment is maintained in a clean and sanitary condition.

- n. Clean and maintain all bathrooms and the fixtures and equipment within. Ensure bathrooms are maintained in a sanitary condition, are washed regularly, and sanitized in a manner that removes contamination.
 - o. Clean and sanitize all areas of mouse contamination. Implement a program of integrated pest management in partnership with the pest control company within the facility to eliminate/prevent pests. Ensure that appropriate pest control devices are properly placed to eliminate/prevent pests.
 - p. Repair the light for the walk-in cooler. Ensure that all areas within a kitchen and food storage areas are equipped with lighting that is adequate in intensity to enable the sanitary operation and maintenance of the food handling areas and food storage areas.
 - q. Repair the faucet leak at the back kitchen cleaning sinks in accordance with the Alberta Building Code requirements. Ensure that all plumbing is maintained in good repair.
 - r. Keep up-to-date written pest control maintenance records. Ensure that written records of pest control activities are maintained on site and available for inspection within the food facility upon request.
 - s. Create or revise your written sanitation program to facilitate the proper cleaning of all areas and structures within the food establishment. Maintain the sanitation program to reflect the cleaning practices in the facility. Ensure that the written sanitation program is maintained and kept on site for staff to follow. Train the staff to use and implement the written sanitation program.
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, November 6, 2025.

Confirmation of a verbal order issued to Sitharthan Elango on November 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
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>

Edmonton • Environmental Health • Safe Food Division

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www.ahs.ca/eph