

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

**To:** 2144576 Alberta Ltd.  
Gurdeep Mann  
Karmjit Mann  
"The Owner"

**RE:** The food establishment located in Edmonton, Alberta and municipally described as:  
Mann Meats & Indian Cuisine  
3315 – 34 Street NW  
Edmonton, Alberta T6T 2K6

**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. The facility was operating without a valid and subsisting food handling permit from Alberta Health Services.
- b. There was evidence of a cockroach infestation. Live cockroaches of all stages of their life cycle were observed in the facility.
- c. Staff were not following the label instructions when applying an insecticidal product, mainly that all food and food processing surfaces and equipment must be covered before applying and after applying to thoroughly wash all food processing surfaces and utensils with soap and water before reuse.
- d. Various unlabeled and mislabeled chemicals were observed in the facility. An unlabeled blue chemical was being stored in a container intended to be used as a food take out container.
- e. The front display case cooler was not being maintained and was not maintaining foods below 4°C. A build up of ice and debris was noted.
- f. An appropriate sanitizer was not in use. Food contact surfaces were not sanitized prior to handling food.
- g. There were heavily soiled and discolored wiping cloths being left on food contact surfaces.
- h. Foods were uncovered in the walk-in cooler, deli table and display case.
- i. The deli table cutting board was heavily discolored and had deep gouges that could not be adequately sanitized.
- j. The walls, ceilings, floors and food equipment were not in a clean state in the kitchen, meat cutting area and dining area. A film of black greasy soot had covered all equipment, utensils, walls and ceilings. There was a buildup of dirt and debris along the floor edges. The walk in cooler required cleaning. The deli table was unclean and had a buildup of food debris and crust in the cooler gaskets. The deli table was insanitary and had a buildup of

ice, mold, insects and debris. There were heavily soiled cloth covered chairs in the kitchen. The dry goods storage area was cluttered and required cleaning. The food storage containers were dirty. The hood fan had a build up debris and dripping grease. Meat debris and dried blood were observed on the scale and adjacent counter. The drawers and cupboards were cluttered and disorganized.

**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. The facility was operating without a valid and subsisting food handling permit from Alberta Health Services, which is in contravention of **Section 3(1) (a) (b) of the Food Regulation, AR 31/2006** which states that no person shall operate a food establishment unless the person is an operator who holds a valid and subsisting permit for the operation of the food establishment, and the food establishment is identified on the permit as approved by the regional health authority that issued the permit.
- b. There was evidence of a cockroach infestation. Live cockroaches of all stages of their life cycle were observed in the facility, which is in 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.
- c. Staff were not following the label instructions when applying an insecticidal product, mainly that all food and food processing surfaces and equipment must be covered before applying and after applying to thoroughly wash all food processing surfaces and utensils with soap and water before reuse, which is in contravention of **Section 20(2) of the Food Regulation, AR 31/2006**, which states that: all chemicals, cleansers and other similar agents associated with or required for the operation or maintenance of the food areas must be stored (a) in containers that are not intended to be used to store food and that are clearly labelled to identify their contents, and (b) in such a manner as to prevent the contamination of any food or food area.
- d. Various unlabeled and mislabeled chemicals were observed in the facility. An unlabeled blue chemical was being stored in a container intended to be used as a food take out container, which is in contravention of **Section 20(2) of the Food Regulation, AR 31/2006**, which states that: all chemicals, cleansers and other similar agents associated with or required for the operation or maintenance of the food areas must be stored (a) in containers that are not intended to be used to store food and that are clearly labelled to identify their contents.
- e. The front display case cooler was not being maintained and was not maintaining foods below 4°C. A buildup of ice and debris was noted, which is in contravention 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 (a) not more than 4 degrees Celsius or such higher temperature, or (b) not less than 60 degrees Celsius or such lower

temperature. It is also in 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.

- f. An appropriate sanitizer was not in use. Food contact surfaces were not sanitized prior to handling food, which is in 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.
- g. There were heavily soiled and discolored wiping cloths being left on food contact surfaces, which is in 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.
- h. Foods were uncovered in the walk-in cooler, deli table and display case, which is in contravention 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 (a) protected from contamination.
- i. The deli table cutting board was heavily discolored and had deep gouges that could not be adequately sanitized, which is in 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. It is also in 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.
- j. The walls, ceilings, floors and food equipment were not in a clean state in the kitchen, meat cutting area and dining area. A film of black greasy soot had covered all equipment, utensils, walls and ceilings. There was a buildup of dirt and debris along the floor edges. The walk in cooler required cleaning. The deli table was unclean and had a buildup of food debris and crust in the cooler gaskets. The deli table was insanitary and had a buildup of ice, mold, insects and debris. There were heavily soiled cloth covered chairs in the kitchen. The dry goods storage area was cluttered and required cleaning. The food storage containers were dirty. The hood fan had a build up debris and dripping grease. Meat debris and dried blood were observed on the scale and adjacent counter. The drawers and cupboards were cluttered and disorganized, which is in 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. Obtain a valid food handling permit from Alberta Health Services.
  - b. Work with a licensed Pest Control to implement and maintain an Integrated Pest Management (IPM) program within the facility to eliminate the pest infestation. Store all foods in a manner that does not allow for pest contamination. Do not allow garbage, packaging, equipment, food, or debris to accumulate in a manner that would facilitate the harborage or proliferation of pest or vermin.
  - c. Discard all food, packaging and other items that cannot be cleaned that have been contaminated by pests or insanitary conditions.
  - d. Ensure all chemicals are properly labeled and are in appropriate containers. Do not store chemicals in containers intended for food. Ensure staff have been adequately trained on the proper use of chemicals and that chemicals are always used in accordance with their labeling. Ensure an accurate and up-to-date list of all chemicals, cleaners and sanitizing agents with their uses and concentrations is maintained.
  - e. Ensure the display case is in good working order, is clean and sanitary and is maintaining foods below 4°C.
  - f. Ensure a prepared sanitizer solution is available and in use at all times. Ensure all food contact surfaces are sanitized using a food-grade sanitizer as needed, including prior to starting food preparation each day, between tasks and when soiled.
  - g. Ensure wiping cloths are stored in a sanitizing solution between uses and are laundered when soiled.
  - h. Ensure that foods are kept covered during storage.
  - i. Deep clean and sanitize the entire food premise including but not limited to: the floors, walls, ceiling, shelving units, cupboards, drawers, food equipment, hood fan, behind the cook line, dishwashing area, coolers, freezers and coolers and deli tables.
  - j. Update, implement and maintain the written sanitation plan, ensuring that it includes the cleaning and sanitizing requirements for the facility and for all equipment and utensils onsite.
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, January 18, 2024.

Confirmation of a verbal order issued to Ravinder Singh and Gurdeep Mann on January 16, 2024.

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>

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