

ORDER OF AN EXECUTIVE OFFICER NOTICE OF CLOSURE

To: 2431183 Alberta Ltd.
Sunny Cheuk Lun Ng
“the Owner”

RE: The food establishment located in Edmonton, Alberta and municipally described as:
Miss Saigon Vietnamese Noodle House, 6187 Currents Drive NW, T6W 0L9.

WHEREAS I, an **Executive Officer of Alberta Health Services**, have inspected and received a report about the above noted premises pursuant to the provisions of the Public Health Act, RSA 2000, c. P-37, as amended;

AND WHEREAS such inspection and report 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. Metal mesh scrubbers in poor condition, containing loose metal were observed in use for dishwashing and on the cook line. Metal brushes that appear to be or/are possibly the source of a metal foreign object found in food were in use despite the direction from the Public Health Inspector to cease use.
- b. Several high-risk food items were stored improperly at room temperature which includes but is not limited to:
 - Several containers of tofu, cut vegetables such as tomatoes, cucumbers, lettuce, and cooked noodles were stored above the fill line of a cooler at room temperature. The temperature on the exterior of the high-risk food items was measured between 17-22°C
 - Containers of bean sprouts and cut lettuce were observed in the counter cooler – the inserts overfilled and the high-risk food was stored well above the fill line. The temperature on the exterior of the high-risk food items was measured at 18-19°C
 - A bowl of cooked spring rolls were tucked into the shelving next to the grill at room temperature. The temperature on the exterior of the cooked spring rolls was measured at 40°C
 - A rolling cart in the dishwashing area housed a large rectangular container filled with raw chicken in a white marinade stored improperly at room temperature. The temperature on the exterior of the high-risk food items was measured at 12-13°C
- c. Raw meat was stored above and beside vegetables, cooked foods (ie. meats), and ready-to-eat foods in the walk in cooler.
- d. Chunks of cooked meat and another food item (animal protein or bean curd roll potentially) were stored in the freezer without proper protection from contamination.
- e. One tap at a designated handwashing station was not functional which produced an insufficient quantity of water to conduct proper and frequent handwashing.
- f. A used/dirty single-use disposable blue glove had been removed from hands and stored with food in the shelving near the dishwashing area and not discarded as required.

- g. Several wet, dirty, used cleaning cloths were stored mounded on countertops and not stored in the available sanitizer when not in use. Some of the cloths exhibited a notable odor when moved.
- h. Foods, beverages, and food equipment were improperly stored on the dirty floors.
- i. Glassware was stored with the business/drinking end of the glasses in contact with a dirty shelf
- j. Bowls without a handle to denote the dirty high touch surface were stored in direct contact with the food ingredient within. Spoons with dirty handles (heavy buildup of food grime and debris) were stored with food.
- k. Surfaces in the kitchen that are in contact with food and/or food equipment were not in good working condition, smooth, cleanable, non-absorbent, and/or durable that includes but is not limited to:
 - Aluminum foil was observed covering cook equipment, torn and used.
 - Single use disposable protective wrap from the manufacturer was observed on many pieces of equipment - frayed, peeling and in poor condition.
 - Dirty single use disposable cardboard was observed on shelving as a liner. Dirty single use disposable cardboard boxes were re-utilized for the storage of unrelated foods and/or items
 - A cutting board (green) was pitted, over worn, and overused. Chunks of plastic was missing from the surface on both sides.
- l. Food equipment observed in use was not maintained in a manner that ensures the safe and sanitary handling of food, namely:
 - Containers and lids throughout kitchen and inside coolers/freezers, pots/pans were very dirty and exhibited a buildup of grime, grease.
 - The grill, the stove top, griddle, and other food equipment exhibited a buildup of grease, grime and soot.
 - Shelving was heavily contaminated from fly fecal matter.
 - The interior of the water bath cooking equipment was dirty and a pile of what might be grease was observed in the corner.
 - Shelving higher up was not being maintained in a sanitary condition.
 - A pot of broth that was very dirty and black from soot and use (both the interior and exterior of the pot) identified as requiring immediate cleaning was observed in the same condition and lack of sanitation as the day prior.
- m. Food processing and food storage areas exhibited poor sanitation with an accumulation of dirt, grime, and handprints which included but was not limited to: floors, walls, pipes, ceiling support structure, dishwashing area, under equipment in hard-to-reach places under equipment and in the mezzanine storage.
- n. An infestation of small indoor flies was identified in all areas of the kitchen and the wait station area. Multiple breeding areas and concerns were identified. Unapproved fly strips were in use.
- o. Many items (food, chemicals, boxes, shelves, etc.) were stored on the floor and in such a manner that made cleaning of the floors and storage areas difficult to conduct.

AND WHEREAS such inspection and report 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. Metal mesh scrubbers in poor condition, containing loose metal were observed in use for dishwashing and on the cook line. Metal brushes that appear to be or/are possibly the

source of a metal foreign object found in food were in use despite the direction from the Public Health Inspector to cease use; 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.

- b. Several high-risk food items were stored improperly at room temperature which includes but is not limited to: Several containers of tofu, cut vegetables such as tomatoes, cucumbers, lettuce, and cooked noodles were stored above the fill line of a cooler at room temperature. The temperature on the exterior of the high-risk food items was measured between 17-22°C; Containers of bean sprouts and cut lettuce were observed in the counter cooler – the inserts overfilled and the high-risk food was stored well above the fill line. The temperature on the exterior of the high-risk food items was measured at 18-19°C; A bowl of cooked spring rolls were tucked into the shelving next to the grill at room temperature. The temperature on the exterior of the cooked spring rolls was measured at 40°C; A rolling cart in the dishwashing area housed a large rectangular container filled with raw chicken in a white marinade stored improperly at room temperature. The temperature on the exterior of the high-risk food items was measured at 12-13°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.
- c. Raw meat was stored above and beside vegetables, cooked foods (ie. meats), and ready-to-eat foods in the walk in 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.
- d. Chunks of cooked meat and another food item (animal protein or bean curd roll potentially) were stored in the freezer without proper protection from contamination; 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.
- e. One tap at a designated handwashing station was not functional which produced an insufficient quantity of water to conduct proper and frequent handwashing; which is in contravention of **Section 17(1)(f)(i) 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 **(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 food establishment.

- f. A used/dirty single-use disposable blue glove had been removed from hands and stored with food in the shelving near the dishwashing area and not discarded as required; which is in contravention of **Section 30 of the Food Regulation, AR 31/2006**, which states that: **30(1)** A food handler must (a) wear clean clothing and footwear, (b) exhibit cleanliness and good personal hygiene, (c) ensure that food is not contaminated by hair, (d) wash hands as often as necessary to prevent the contamination of food or food areas, (e) refrain from smoking in a food area, and (f) refrain from any other conduct that could result in the contamination of food or a food area.
- g. Several wet, dirty, used cleaning cloths were stored mounded on countertops and not stored in the available sanitizer when not in use. Some of the cloths exhibited a notable odor when moved; 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.
- h. Foods, beverages, and food equipment were improperly stored on the dirty floors; 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,
- i. Glassware was stored with the business/drinking end of the glasses in contact with a dirty shelf; which is in contravention of **Section 28(2), and 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. **28(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. Bowls without a handle to denote the dirty high touch surface were stored in direct contact with the food ingredient within. Spoons with dirty handles (heavy buildup of food grime and debris) were stored with food; which is in contravention of **Section 28(2), and 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. **28(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. Surfaces in the kitchen that are in contact with food and/or food equipment were not in good working condition, smooth, cleanable, non-absorbent, and/or durable that includes but is not limited to: Aluminum foil was observed covering cook equipment, torn and used;

Single use disposable protective wrap from the manufacturer was observed on many pieces of equipment - frayed, peeling and in poor condition; Dirty single use disposable cardboard was observed on shelving as a liner. Dirty single use disposable cardboard boxes were re-utilized for the storage of unrelated foods and/or items; A cutting board (green) was pitted, over worn, and overused. Chunks of plastic was missing from the surface on both sides; 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.

- I. Food equipment observed in use was not maintained in a manner that ensures the safe and sanitary handling of food, namely: Containers and lids throughout kitchen and inside coolers/freezers, pots/pans were very dirty and exhibited a buildup of grime, grease; The grill, the stove top, griddle, and other food equipment exhibited a buildup of grease, grime and soot; Shelving was heavily contaminated from fly fecal matter; The interior of the water bath cooking equipment was dirty and a pile of what might be grease was observed in the corner; Shelving higher up was not being maintained in a sanitary condition; a pot of broth that was very dirty and black from soot and use (both the interior and exterior of the pot) identified as requiring immediate cleaning was observed in the same condition and lack of sanitation as the day prior; 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.
- m. Food processing and food storage areas exhibited poor sanitation with an accumulation of dirt, grime, and handprints which included but was not limited to: floors, walls, pipes, ceiling support structure, dishwashing area, under equipment in hard-to-reach places under equipment and in the mezzanine storage; 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. An infestation of small indoor flies was identified in all areas of the kitchen and the wait station area. Multiple breeding areas and concerns were identified. Unapproved fly strips were in use; 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. Many items (food, chemicals, boxes, shelves, etc.) were stored on the floor and in such a manner that made cleaning of the floors and storage areas difficult to conduct; 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.

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. Remove all metal bristle scrub/grill brushes that are currently within the facility to prevent the accidental contamination of more food items with metal. Discard all cooked meat made on the grill or flat top/griddle to ensure that no more meat cooked on that equipment was contaminated with loose metal. Cease the use of metal mesh pot scrubbers.
 - b. Cease and desist storing high-risk foods at room temperature when not actively being prepared or processed. Keep perishable foods under refrigeration or frozen storage until required for food preparation, and only the quantity necessary for immediate use shall be removed. Following processing and cooling, perishable foods shall be promptly refrigerated or frozen, or held in approved hot-holding equipment. Ensure *all* perishable foods are maintained either below 4°C or above 60°C to prevent microbial growth. █
 - c. 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.
 - d. Repair the water supply and tap function at the designated handwashing sink in the front kitchen/wait staff area. Sinks must be supplied with an adequate supply of both hot and cold running water that can be mixed at the tap/faucet.
 - e. Retrain staff members in proper handwashing and/or glove use practices. Ensure that staff members follow the following requirements:
 - i. Hands must be washed before beginning work, after handling raw foods of animal origin; raw meat or poultry or raw fish, shellfish, marine crustacea, or eggs; and after going to the toilet, coughing or sneezing, or smoking.
 - ii. If the staff use plastic gloves while preparing food, staff must wash their hands before putting them on and when they change into a new pair.
 - iii. Gloves must be changed as often and as necessary. Hands must be washed and gloves changed between handling of different foods during preparation and between unrelated tasks (moving stock, handling cash, garbage, soiled dishware, etc...).

- iv. Once used gloves are removed from the hands, discard the gloves – do not save for later use.
- f. Do not store dirty, wet, and used cleaning cloths on dishes/utensils/food contact surfaces. 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 complete in usage, store in an area separate from food handling/food storage/food equipment until laundered. 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. Cease and desist the practice of storing food and food/equipment in an unsanitary manner: such as with dirty utensils, with personal items, on dirty shelving, with garbage, and/or on dirty floors. Clean and sanitize all items to be placed on food equipment or store the dirty items in an area distinctly separate from food and food equipment areas. Ensure that food and food equipment is stored in a manner that prevents cross contamination.
- h. 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. Clean and sanitize the utensils used to obtain dry ingredients. Ensure that utensils and food are stored in a sanitary manner.
- i. Cease and desist the practice of reusing single-use disposable: packaging, single-manufacturer's protective plastic wrap, cardboard (shelf liner and boxes), aluminum foil more than once. Once the single-use disposable packaging/cardboard/plastic wrap/foil has been used or contaminated, it must be discarded and not saved for future use. Obtain a new cutting board. Ensure all surfaces in a food area are smooth, cleanable, non-absorbent, food-grade, are in good condition, and durable.
- j. Clean and maintain all food equipment such as but not limited to: all shelving and food storage, all containers and lids, counters, and all cook equipment/pots/pans. Ensure that all food equipment is maintained in a clean and sanitary condition.
- k. Clean and maintain all ceilings, walls, floors under equipment, along edges, and hard to reach areas in the kitchen and storage areas, on walls near food preparation areas, ceilings. 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.
- l. Clean and disinfect all areas of fly fecal 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.
- m. Re-organize the food facility to ensure that storage of items is off of the floor in a manner that would facilitate proper thorough and regular cleaning activities and pest control measures.
- n. 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 receipt of the report 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, August 7, 2026.

Confirmation of a verbal order issued to Sunny Cheuk Lun Ng on August 6, 2027.

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 Edmonton, Alberta and municipally described as: Miss Saigon Vietnamese Noodle House,
6187 Currents Drive NW, T6W 0L9. Page 9 of 9

Edmonton • Environmental Health • Safe Food Division

North Tower, 10030 107 Street, Edmonton, Alberta, Canada T5J3E4

www.ahs.ca/eph