

ORDER OF AN EXECUTIVE OFFICER NOTICE OF CLOSURE

To: N&IA Enterprises Ltd. Irfan Akram Abdul Siam
"the Owner" "the Owner" "the Owner"

RE: The food establishment located in Strathcona County, Alberta and municipally described as: Quick-I-Mart 21216 Highway 16E Ardrossan

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. Significant evidence of a mice infestation was observed through droppings in various areas of the facility including but not limited to, drawers in the kitchen area, customer areas, in the back storage rooms and on takeout containers. Additionally, food products including chips and powdered gravy had been chewed through.
- b. The display freezer holding frozen foods was 5 degrees Celsius. Frozen foods were spoiled and were discarded, including but not limited to, frozen chicken breast, frozen uncooked fish, frozen chips, frozen pizza, and frozen noodles.
- c. The drinking water source access point was covered by a metal door that does not properly fit and is not secure from tampering.
- d. Routine water samples were not being submitted weekly as required for microbiological analysis. The last sample taken was October 21, 2025.
- e. There was no paper towel available at the handwashing sink and napkins were being used instead.
- f. The floor in the kitchen had a visible accumulation of debris.
- g. The washroom floors, walls and ceilings were visibly contaminated with debris and what appeared to be fecal matter.
- h. There was a large hole in the wall in the bathroom behind the door and there were missing and unsealed baseboard tiles in the bathroom.

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. Significant evidence of a mice infestation was observed through droppings in various areas of the facility including but not limited to, drawers in the kitchen area, customer areas, in the back storage rooms and on takeout containers. Additionally, food products including chips and powdered gravy had been chewed through. This is in contravention of Section 21(1) of the Food Regulation, 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.”

- b. The display freezer holding frozen foods was 5 degrees Celsius. Frozen foods were spoiled and were discarded, including but not limited to frozen chicken breast, frozen uncooked fish, frozen chips, frozen pizza, and frozen noodles. This is in contravention of Section 21(2) of the Food Regulation which states that “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. The drinking water source access point was covered by a metal door that does not properly fit and is not secure from tampering. This is in contravention of Section 17(1)(f)(i) of the Food Regulation which states that “an operator must ensure that, before operation of the commercial food establishment commences, the commercial food establishment is 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” and Section 28(1) of the Food Regulation which states “a commercial food establishment must have all the facilities, equipment and utensils that are necessary to ensure its safe operation and maintenance.”
- d. Routine water samples were not being submitted weekly as required for microbiological analysis. The last sample taken was October 21, 2025. This is in contravention of Section 17(1)(f)(i) of the Food Regulation which states that “an operator must ensure that, before operation of the commercial food establishment commences, the commercial food establishment is 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”.
- e. There was no paper towel available at the handwashing sink and napkins were being used instead. This is in contravention of 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”.
- f. The floor in the kitchen had a visible accumulation of debris. This is in contravention 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.”
- g. The washroom floors, walls and ceilings were visibly contaminated with debris and what appeared to be fecal matter. This is in contravention 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.”
- h. There is a large hole in the wall in the bathroom behind the door and there are missing and unsealed baseboard tiles in the bathroom. This is in contravention of Section 17(1)(a) of the Food Regulation which states that “an operator must ensure that, before operation of the commercial food establishment commences, the commercial food establishment is of sound construction and in a good state of repair.”

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. Retain the services of a licensed pest control operator to address the mice infestation and properly clean and sanitize droppings in a way that prevents the spread of disease. Dispose of any and all food and food related products such as cups, takeout containers, that may be contaminated by pests.
 - b. Replace or repair display freezer so that it is functioning properly. Provide a thermometer for monitoring freezer temperatures.
 - c. Properly cover drinking water source to prevent tampering and contamination of water source.
 - d. Submit drinking water samples from the water supply on a weekly basis for microbiological quality.
 - e. Provide paper towels to the handwashing sink at all times.
 - f. Clean and sanitize all surfaces in kitchen.
 - g. Clean and disinfect all surfaces in the washroom.
 - h. Repair the hole in the bathroom wall, repair or replace loose or missing tiles.
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 Strathcona County Alberta, December 9, 2025.

Confirmation of a verbal order issued to Abdul Siam on December 9, 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>

Sherwood Park • Strathcona Community Health Centre • Environmental Public Health

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