

ORDER OF AN EXECUTIVE OFFICER NOTICE OF CLOSURE

To: 1820794 Alberta Ltd.
Chun Tao Chen
Chun Ying Chen
“the Owners”

RE: The food establishment located in St. Albert, Alberta and municipally described as:
Wok House, D - 388 St. Albert Trail, St. Albert, Alberta, T8N 5N6.

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. There are mouse droppings observed in the facility, including, underneath the mechanical dishwasher, both two-compartment dishwashing sinks, underneath the freezer located besides rice cookers, and in the dry storage area. Pest control records reviewed during the inspection indicated that they caught five mice on May 6, 2026, (two mice underneath the cold prep counter (rice cooker) and three mice captured underneath the dish washer drying rack). According to Pest control records, there are multiple entry points that require sealing.
- b. Accumulation of debris and grease is present on all walls, floors, and underneath all equipment. Food splashes are present on walls, floor and equipment.
- c. There are wiping cloths stored on all food preparation counters.
- d. Hand washing is not occurring. Food handlers observed using rubber gloves to perform food handling and various other tasks. Used disposable gloves are noted on top of rubber gloves. Staff members noted using same gloves in the dining area and the main kitchen area, which indicates glove guidelines are not being followed.
- e. The facility uses grocery bags and cardboard boxes to store food and food related items. Single use produce bags and single used containers are also being reused.
- f. Multiple items including pots, pans, and food items (ginger) are stored on the floor.
- g. Accumulation of debris is present on all bulk container scoops.
- h. The floor tiles underneath the cook line, walk-in-cooler, and back dry storage area are either missing or damaged. A gap is present between the door trim and flooring of the walk-in-freezer. A transition piece is missing between the flooring of the main food preparation area and the bar area and between main food preparation area and dishwashing area.
- i. Holes are noted in the ceiling, above the main prep area.
- j. Baseboards are either lifting or missing in the dishwashing area.
- k. Duct tape is being used on pot handles, which is making the equipment uncleanable.

- l. An unfinished, non-cleanable wood beam is being used to provide support to multiple shelves.
- m. Lighting levels are not adequate for safe food handling and sanitation practices.

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. There are mouse droppings observed in the facility, including, underneath the mechanical dishwasher, both two-compartment dishwashing sinks, underneath the freezer located besides rice cookers, and in the dry storage area. Pest control records reviewed during the inspection indicated that they caught five mice on May 6, 2026, (two mice underneath the cold prep counter (rice cooker) and three mice captured underneath the dish washer drying rack). According to Abell pest control records, there are multiple entry points that require sealing. This is in contravention of **Section 21 (1) (a)** of the **Food Regulation AR 31/2006**, which states, “**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. The following must be kept reasonably free of pests and of conditions that lead to the harbouring or breeding of pests: any surrounding area, premises or facilities supporting a commercial food establishment, including any outdoor food handling areas of the commercial food establishment**”.
- b. Accumulation of debris and grease is present on all walls, floors, and underneath all equipment. Food splashes are present on walls, floor and equipment. This 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**”.
- c. There are wiping cloths stored on all food preparation counters. This is in contravention of **Section 23 (1)** of the **Food Regulation AR 31/2006**, which states, “**All food used or to be used in a commercial food establishment must be protected from contamination and handled in a sanitary manner**”.
- d. Hand washing is not occurring. Food handlers observed using rubber gloves to perform food handling and various other tasks. Used disposable gloves are noted on top of rubber gloves. Staff members noted using same gloves in the dining area and the main kitchen area, which indicates glove guidelines are not being followed. This is in contravention of **Section 30 (1) (d)** of the **Food Regulation AR 31/2006**, which states, “**A food handler must wash hands as often as necessary to prevent the contamination of food or food areas**” and **Section 23** of the **Food Regulation AR 31/2006**, which states, “**All food used or to be used in a commercial food establishment must be protected from contamination, and handled in a sanitary manner. 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**” and **Section 24** of the **Food Regulation AR 31/2006**, which states, “**All food handling in a commercial food establishment must be done in a manner that makes the food safe to eat**”.
- e. The facility uses grocery bags and cardboard boxes to store food and food related items. Single use produce bags and single used containers are also being reused. This is in

contravention of **Section 23** of the **Food Regulation AR 31/2006**, which states, “**All food used or to be used in a commercial food establishment must be protected from contamination, and handled in a sanitary manner. 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**” and **Section 28** of the **Food Regulation AR 31/2006**, which states, “**A commercial food establishment must have all the facilities, equipment and utensils that are necessary to ensure its safe operation and maintenance. 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. 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. Single service utensils must not be used more than once**”.

- f. Multiple items including pots, pans, and food items (ginger) are stored on the floor. This is in contravention of **Section 28** of the **Food Regulation AR 31/2006**, which states, “**A commercial food establishment must have all the facilities, equipment and utensils that are necessary to ensure its safe operation and maintenance. 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. 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. Single service utensils must not be used more than once**”.
- g. Accumulation of debris is present on all bulk container scoops. This is in contravention of **Section 28** of the **Food Regulation AR 31/2006**, which states, “**A commercial food establishment must have all the facilities, equipment and utensils that are necessary to ensure its safe operation and maintenance. 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. 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. Single service utensils must not be used more than once**”.
- h. The floor tiles underneath the cook line, walk-in-cooler, and back dry storage area are either missing or damaged. A gap is present between the door trim and flooring of the walk-in-freezer. A transition piece is missing between the flooring of the main food preparation area and the bar area and between main food preparation area and dishwashing area. This is in contravention of **Section 17 (1) (a) (b)** of the **Food Regulation AR 31/2006**, which states, “**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, (b) is designed so as to facilitate the effective cleaning and sanitizing of it and of all equipment, utensils and surfaces with which food comes into contact in it**”.
- i. Holes are noted in the ceiling, above the main prep area. This is in contravention of **Section 17 (1) (a) (b)** of the **Food Regulation AR 31/2006**, which states, “**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, (b) is designed so as to facilitate the effective cleaning and sanitizing of it and of all equipment, utensils and surfaces with which food comes into contact in it.

- j. Baseboards are either lifting or missing in the dishwashing area. This is in contravention of **Section 17 (1) (a) (b)** of the **Food Regulation AR 31/2006**, which states, ***“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, (b) is designed so as to facilitate the effective cleaning and sanitizing of it and of all equipment, utensils and surfaces with which food comes into contact in it”***.
- k. Duct tape is being used on pot handles, which is making the equipment uncleanable. This is in contravention of **Section 18 (a)** of the **Food Regulation AR 31/2006**, which states, ***“An operator must ensure that (a) all equipment and utensils used in the commercial food establishment and all surfaces in it with which food comes into contact are entirely constructed or manufactured from materials that are suitable for their intended purpose, durable, easily cleanable and free from any undesirable substance”***.
- l. An unfinished, non-cleanable wood beam is being used to provide support to multiple shelves. This is in contravention of **Section 17 (1) (a) (b)** of the **Food Regulation AR 31/2006**, which states, ***“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, (b) is designed so as to facilitate the effective cleaning and sanitizing of it and of all equipment, utensils and surfaces with which food comes into contact in it”***.
- m. Lighting levels are not adequate for safe food handling and sanitation practices. This is in contravention of **Section 17 (1) (f) (iii)** of the **Food Regulation AR 31/2006**, which states, ***“An operator must ensure that, before operation of the commercial food establishment commences, the commercial food establishment is equipped with lighting that is adequate in intensity to enable the sanitary operation and maintenance of the food handling areas”***.

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 Owners immediately close the above noted premises.
- 2. That the Owners immediately undertake and diligently pursue the completion of the following work in and about the above noted premises, namely:
 - a. Inspect all areas of the facility for mouse droppings, including behind and around all equipment. Remove the mouse droppings and sanitize all surfaces with mouse droppings or evidence of mice. Seal all entry points. Discard all open food as it may have been contaminated. Have a certified pest control operator complete a detailed inspection, follow all recommendations and submit a copy of the report to this office.
 - b. Thoroughly clean, sanitize and organize the facility. Remove grease, dust and debris from floor, walls, equipment, countertops, shelving units.

- c. Store wiping cloth in an approved sanitizing solution.
 - d. Educate food handlers with regards to hand washing and glove guidelines. Perform hand washing between tasks. Discard all used gloves.
 - e. Acquire food grade containers and bags and store food and food-related items in these containers/bags.
 - f. Immediately stop storage of all equipment, utensils and food storage on the floor. Clean and sanitize all affected equipment and utensils and store them in a manner that prevents contamination.
 - g. Clean and sanitize all food equipment and maintain in a sanitary condition.
 - h. Install missing floor tiles and transition pieces.
 - i. Repair the ceiling to be in good condition, free of holes, and easy-to-clean.
 - j. Repair and install baseboards and maintain in good repair and sanitary condition.
 - k. Ensure all equipment is in food condition, maintained in a clean and sanitary condition. Any damaged or equipment that cannot be cleaned and sanitized must be removed.
 - l. Seal all bare wood present in the facility ensuring it is rendered smooth, easy-to-clean and moisture resistant.
 - m. Increase lighting levels to a level that is adequate to enable the sanitary operation and maintenance of the food handling areas.
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 St. Albert, Alberta, May 14, 2026.

Confirmation of a verbal order issued to Min Tao on May 13, 2026.

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>

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