Department of Health Cites Chao Phya Thai Restaurant for Unlawful Placard Removal and Food Code Violations

HONOLULU - The Hawaii State Department of Health (DOH) has issued a Notice of Violation and Order against Angoon S. Coppedge (dba Chao Phya Thai Restaurant) for $7,000 for intentionally removing the posted yellow “Conditional Pass” placard from their facility and for food safety violations cited during the health inspection resulting in the issuance of the yellow placard. Chao Phya Thai Restaurant is located at Windward City Shopping Center at 45-480 Kaneohe Bay Drive. The company may request a hearing to contest the notice.

Placard removal is a serious violation with substantial consequences because this act intentionally places profit above health and safety and compromises the public’s trust and their right-to-know when violations occur during an inspection. Only authorized DOH agents may post or remove a color-coded placard indicating the compliance status of a food establishment.

On Feb. 2, 2016, DOH conducted a routine inspection at Chao Phya Thai Restaurant and posted a yellow placard at the entrance of the facility for five major food code violations. A yellow placard is issued if there are two or more major violations observed during an inspection. Major violations are those conditions known to cause foodborne illnesses as recognized by the U.S. Centers for Disease Control and Prevention and the Food and Drug Administration.
During the inspection, Chao Phya Thai Restaurant was cited for employee hygiene violations such as employees not washing their hands prior to donning gloves and not changing gloves when switching tasks from washing dirty dishes to preparing food; improper storage of raw foods above other foods; holding perishable foods at improper refrigeration temperatures; and using an inadequate amount of sanitizer in the dishwashing machine to disinfect dishes.

When a follow-up inspection was conducted on Feb. 4, the yellow placard placed at the entrance of the facility during the previous inspection was not posted. The yellow placard was re-posted by the inspector on Feb. 4 as there were still outstanding major violations observed at the facility.

On Feb. 8, a second follow-up inspection confirmed that the facility had corrected all five major violations. A green placard was issued and is currently posted at the restaurant.

“Since the start of the restaurant placarding program in 2014, this is only the third incident involving tampering with a placard,” said Peter Oshiro, environmental health program manager. “Our Hawaii food industry’s participation in the program has been impressive. Clearly, we all see the benefit of ensuring food safety and protecting the health of Hawaii’s residents and visitors.”

Since July 2014, the Department of Health’s Food Safety Program has conducted nearly 12,000 inspections and has issued more than 9,500 green “Pass” placards, 2,400 yellow “Conditional Pass” placards, and 3 red “Closed” placards.

“In its first 18 months, Hawaii’s restaurant placarding program has produced a 99.8 percent voluntary compliance rate,” Oshiro added. “The isles’ restaurants, hotels, retail and food manufacturing industry in Hawaii have done an amazing job in embracing the new Food Safety placarding program.”

The DOH Sanitation Branch protects and promotes the health of Hawaii residents and visitors through education of food industry workers and regulation of food establishments statewide. The branch conducts routine health inspections of food establishments where food products are prepared, manufactured, distributed, or sold. The branch also investigates the sources of food borne illnesses and potential adulteration; and is charged with mitigating foodborne outbreaks and/or the prevention of future occurrences. Health inspectors work with business owners, food

service workers, and the food industry to ensure safe food preparation practices and sanitary conditions.

For more information on the department’s new restaurant placarding program go to http://health.hawaii.gov/san/

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