FOR IMMEDIATE RELEASE
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HAWAII DEPARTMENT OF HEALTH ISSUES RED “CLOSED” PLACARD TO PAALAA KAI BAKERY FOR FOOD SAFETY VIOLATIONS

HONOLULU – The Hawaii State Department of Health (DOH) Sanitation Branch has issued a red “closed” placard to Paalaa Kai Bakery located at 66-945 Kaukonahua Road in Waialua. A red placard is used for food establishments that pose an imminent health hazard to the community. The bakery’s permit to operate has been temporarily suspended until food safety violations are corrected.

DOH issued a yellow placard to Paalaa Kai Bakery on July 29 and five follow-up inspections revealed chronic temperature violations. On Sept. 23, a formal meeting with owner was held. On Oct. 1, a food safety class was conducted by DOH at the bakery for the owner and employees. An inspection on Oct. 6 revealed that foods which require temperature controls at or below 41°F to prevent bacterial growth, such as sliced turkey, roast beef, cream filled pastries and custard pies were being held at 51°, 52°, 56°F and 55°F respectively.

“Maintaining proper temperature controls for perishable food items is essential for preventing food borne illness,” said Peter Oshiro, chief of the DOH Sanitation Branch. “All food establishments in Hawaii are required to meet our state food safety rules to keep the public from being exposed to undue health risks.”

The temporary Suspension of the Paalaa Kai Bakery’s food permit will remain in effect and a red placard will be posted until all cold holding violations are corrected. The bakery may request a health inspection to reinstate the permit.

The state’s placarding system for food establishments began on July 21, 2014 and since that
time DOH’s Sanitation Branch has completed more than 9,068 inspections statewide under the new program. The vast majority of food establishments in Hawaii are in compliance, meet all health requirements and have their green placard displayed.

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