



DEPARTMENT OF HEALTH

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Department of Health issues red “closed” placard to Mazesoba Ono-ya at Ala Moana Center

HONOLULU - The Hawaii Department of Health (DOH) Sanitation Branch has posted a red “closed” placard at Mazesoba Ono-ya for interfering with and refusal to cooperate during a follow-up health inspection on Oct. 23 to correct eight outstanding critical food safety violations. The food establishment is located at 1450 Ala Moana Blvd. in the Shirokiya Japan Village Walk at Ala Moana Center. The violations were revealed during a routine inspection on Oct. 19, and a yellow “conditional pass” placard was posted at that time.

“Interfering with or refusal to cooperate with Department of Health regulatory staff during a food safety inspection is grounds for immediate permit suspension, and the posting of a red or closed placard,” said Peter Oshiro, Sanitation Branch program manager. “Uncorrected critical food safety violations place customers at risk of food illness. Following food safety rules designed to prevent foodborne illness is an obligation for any business that profits from food service and sales.”

The closure of Mazesoba Ono-ya and suspension of its food service permit will remain in effect until the owners meet with the DOH Sanitation Branch and agree to fully cooperate with regulatory officials during any inspection of the food establishment as required by law.

Since DOH launched the Food Safety Placarding Program in July 2014, more than 25,000 inspections have been conducted, with more than 21,500 green “pass” placards, 4,500 “conditional pass” placards, and 5 red “closed” placards issued to date.

The DOH Sanitation Branch protects 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 to control and prevent the spread of illness. Health inspectors work closely with business owners, food service

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

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