



April 2016

Ola Lōkahi

Creating a Healthy Hawaii Together

The mission of the Department of Health is to protect and improve the health and environment for all people in Hawaii. We believe that an optimal state of physical, mental, social and environmental well-being is a right and responsibility of all of Hawaii's people.

10-Year Master Plan Being Implemented

Demolition of Hawaii State Hospital's Goddard Building Underway

The Goddard Building, located at the top of Hawaii State Hospital's campus in Kaneohe, is being demolished to clear the way for a brand new, 144-bed forensic facility.

Kaneohe resident **Kahu Wendell Kalanikapuaenui Silva** conducted a pre-demolition blessing ceremony on February 27, and since then contractors have been moving rapidly forward to complete the demolition by this fall. Currently, contractors are removing asbestos from the interior of the nearly 70-year-old building.

"Enhancing access to quality adult mental health care has been a top priority for our state," said **Dr. Virginia Pressler**, Director of the Hawaii State Department of Health, at the blessing ceremony.

"Increasing the number of beds with the appropriate levels of care here at the Hawaii State Hospital campus has been on our radar for some time. We are moving forward and it's a great feeling to begin to finally implement our master plan since it was developed more than 10 years ago," she said.

Bill May, Hawaii State Hospital Administrator added: "We recently reached a new, all-time record of 218 patients for a hospital that was designed to accommodate 170 patients. This starts to impact the quality of patient care as well as the safety and well-being of our employees and the surrounding community here in Kaneohe."

"The floor plan for our new, state-of-the-art 144-bed facility for forensic patients will allow our staff to have clear lines of sight to immediately see if patients are harming themselves or other patients," Bill added.

"It will also have high-security to enhance safety for the community. The new building will be vast improvement over what we have today. If all goes well, we hope to have it built within five years."

The abatement processes that are



Ready to Move Forward! Kahu Wendell Kalanikapuaenui Silva led guests in the pre-demolition blessing ceremony of the Goddard Building using cleansing incense.

now underway on the inside of the Goddard Building are scheduled for completion by the end of May 2016. The complete demolition is targeted for completion by August 2016.

The Department of Accounting and General Services is working collaboratively with the Department of Health on this important project.

The project was awarded to KYA Design Group, a local architectural and planning firm. The general contractor is Henry's Equipment Rental & Sales.

Medical Marijuana Registry Team Cuts Patient Card Wait Time in Half

Patients who receive an OK from their doctor to use medical marijuana are now receiving their registration cards in just 10 business days – half the time it took about year ago -- thanks to the hard work of the Hawaii State Department of Health's online patient registry system team.

Before the launch of the online registry, patients had to wait four weeks or longer to receive their cards.

Faster Turnaround Time

This means patients who receive their cards can legally start to receive the health benefits derived from medical marijuana sooner.

As of March 31, 2016, there are more than 13,000 certified patients, nearly a 20% increase since the only registry program was launched in December 2015.

"Inputting the information from patient application was a huge task, and we are now processing the new, incoming applications as quickly as we can," said **Scottina Ruis**, Medical Marijuana Registry Program Coordinator. "Although patients can use the convenient online system to register or renew their certification, we still must manually mail out the cards to the certified patients."

Small Team, Big on Service

Mahalo to Scottina and her team for working to reduce the backlog of registration card applications and for successfully launching the online registry system. Her small, dedicated



Top photo: The medical marijuana registry team, which consists of, from left, Scottina Ruis, Albert Clemente, Kiana Galase, and Tami Whitney, manually input information from patient paper files lining the wall into the online system. **Photo below:** Although patients can register online, Kiana Galase and Albert Clemente must stuff the cards in envelopes to mail to patients.

team includes **Tami Whitney**, Program Specialist; **Albert Clemente**, Account Clerk; and **Kiana Galase**, Office Assistant.

Preparing for Increase in Demand

"With the dispensary program targeted to be in operation as early as July 2016, medical marijuana will be more accessible. The online registration process is the first step to help ensure that we are ready for any increase in demand for patient registration cards," Scottina said.

Ensuring Legal Compliance

Medical marijuana has been legal in Hawaii for more than 15 years; however, it is a criminal offense to possess this hallucinogenic



substance without a doctor's certification and registering with the Hawaii State Department of Health.

It may be considered a petty misdemeanor or a felony, subject to imprisonment and a fine, depending upon the amount of marijuana the offender possesses.

Tips on Medical Marijuana for Doctors

A physician who understands a patient's health condition and medical history is the best one to determine if a patient's debilitating medical condition could benefit from medical marijuana use.

However, many Hawaii physicians may not yet feel comfortable making recommendations for medical marijuana for their patients.

The Hawaii Department of Health anticipates there will be a need for certifying physicians who are informed about medical marijuana, so that patients can safely and legally have access to medical marijuana.

Physicians can find more information on medical marijuana on the Department of Health's recently updated medical marijuana web pages.



Seven Billion Containers and Counting...

Over the past 11 years since certified redemption centers began operating statewide, Hawaii residents have recycled more than seven billion beverage containers.

This translates into slightly more than 70% of the containers that were sold in Hawaii from the start of the recycling program in January 2005 to present.

The Hawaii State Department of Health continually works with companies to make redemption centers more accessible for the public.

Subsidizing Recycling for Lanai Residents

One of those centers is on Lanai. In addition to paying handling fees for each container recycled at the center, the Department of Health's Deposit Beverage Container Program has been subsidizing the Lanai recycling center's operational expenses up to \$100,000 annually since 2008 to ensure recycling remains convenient for Lanai residents.

Lanai residents now have a certified redemption center on the island



again and can resume recycling their beverage containers and other recyclables.

Subsidizing Recycling for Lanai Residents

The Lanai Redemption & Recycling Center is located below the Castle & Cooke Administration Building at corner of 12th Street and Fraser Avenue in Lanai City.

The hours of operation are Monday and Wednesday, from 1 p.m. to 4:30 p.m.; Friday, from 1 p.m. to 5 p.m.; and Saturday, from 8:30 a.m. – 3 p.m.

HI-5 Deposit Beverage Container Program Offers New Search Tools for Consumer Convenience

The Hawaii State Department of Health has launched two new search tools designed to help make it easier for Hawaii residents to redeem and recycle deposit beverage containers.

The tools help consumers statewide locate their nearest certified redemption center with street addresses and current hours of operation.

Consumer Feedback on Search Tools

“These search tools are currently in the beta development stage, but we made them available to the public so that they could test drive them and provide us with feedback as we continue to make them as user-friendly as possible,” said **Darren Park, Ph.D.**, who heads the Deposit Beverage Container Program, popularly known as HI-5, for the Hawaii State Department of Health’s Office of Solid Waste Management.

A Team Effort

Developing the tools was a team effort. **Dennis Kim**, GIS Specialist with the Office of Planning in the State Department of Business, Economic Development and Tourism (DBEDT), created the search tool in collaboration with **Michael Casey** and **John Valera**, Planners with the Office of Solid Waste Management. They received guidance and support from software company ESRI.



A HI-5 to the HI-5 Team! Search tools to locate recycling centers and their hours of operation are now available online to make recycling easier. From left, John Valera at the keyboard, Michael Casey and Darren Park, discuss the one of the search tools.

“We believe these tools will provide the public with a readily available and convenient source of information about the locations and operating times for HI-5 recycling centers throughout the state,” Darren added.

Partnering with a Nonprofit To Enhance Mobile Use

The other new mapping tool was developed with the assistance and expertise of **George Lee** and **McKay Davis**, dedicated volunteers with **Code for Hawaii**, the local brigade of the national nonprofit organization **Code for America**.

Code for America enlists the talents of local technology professionals to provide public service. Code for

Hawaii developed the mapping tool (www.redeemhi5.com) that is optimized for mobile devices, especially phones.

“Sharing information and expertise between state, private and non-profit organizations can reap innovative and practical advances that benefit the public and the environment,” Darren said.

Check Out the Tools for Yourself!

If you have not yet tested these new search tools, you can try them out by visiting the following website: <http://health.hawaii.gov/hi5/>

Starting with Oahu Inspection Data

Online Food Safety Inspection Reports Now Live

The Hawaii State Department of Health has launched a new online portal that lets consumers see how Hawaii restaurants and other food service organizations fare in food safety inspections, starting first with Oahu inspection data.

Access to data from food safety inspection reports, complete with descriptions of violations, gives consumers a behind-the-scenes glimpse at food safety and sanitation practices -- or a lack of them -- at the food outlets they frequent.

More Transparency

"We're taking transparency to an entirely new level," said **Peter Oshiro**, who manages the food safety inspection program.

"Information from the inspection reports empowers consumers and informs their choices."

The online portal, which has taken nearly a year to develop and refine, is a companion component to the Hawaii State Department of Health's placard program, which was launched in July 2014.

Companion to the Color-Coded Placards

Under the placard program, food outlets are given a green, yellow or red placards, and are required to post them in visible location at their entrances.



Online Inspection Reports Go Live: Peter Oshiro explains the online inspection report features to KITV4 news reporter Jordan Segundo, following a demonstration of the website at a recent news conference.

The color-coded placards indicate whether a food establishment has passed its health inspection, received a conditional pass, or has been closed due to permit suspension. Restaurants are fined for not posting them.

"Data from the inspection reports give consumers the details behind the green, yellow or red placards, which many have become accustomed to seeing near the entrances of restaurants or other places that serve food," Peter said.

"Our observant inspectors are capturing every detail for their reports using established

science-based criteria," he added. "With this degree of disclosure, we believe the online reports will make restaurants and other food service organizations pay closer attention to their food safety and sanitation practices."

Designed to Motivate Food Service Outlets

Just as the publicly-posted placards provide an incentive for restaurants and other food service organizations to rectify any food-handling or other safety issues, the publicly-available data from the inspection reports are expected to motivate restaurants to take a closer look at their own

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Starting with Oahu Inspection Data

Online Food Safety Inspection Reports Now Live

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practices since these reports become a permanent, historical record accessible to the public.

“About 25 percent of the locations we inspect receive a yellow card. We hope to see this rate steadily decline with this new website,” Peter said. “We can now show what a bad inspection looks like on a public site. This should be a great catalyst for the industry to improve their food safety practices and make internal quality control a priority before our inspections.”

Neighbor Island Online Inspection Reports Ready by End of Year

Peter’s team manually posted all of the previous Oahu inspections to the public portal and currently has nearly 7,000 inspection reports in the database. This represents about 80 percent of all the inspections completed statewide since the program began in July 2014.

Peter anticipates the remaining Oahu inspection reports will be uploaded by May 2016. Past neighbor island inspections will be uploaded by the end of the year. Going forward, all inspection reports from all islands will be posted in near real-time, depending upon the availability of secure, wireless access.

The screenshot displays the 'Inspection Health Portal' for the State of Hawaii. At the top, it says 'POWERED BY DIGITAL HEALTH DEPARTMENT, INC.' Below the state seal, the title 'STATE OF HAWAII Inspection Health Portal' is visible. A search bar prompts users to 'Use this portal to search and view food inspections performed by the Public Health Department in your area. Enter a keyword and click Submit to begin your search.' A map shows the location of Paalaa Kai Bakery in Haleiwa. The report details for 'PAALAA KAI BAKERY' at '66-945 KAIKONAHUA RD., WAIALUA HI 96791' are shown, with a 'Last Inspection Date: 11-06-2015'. The 'INSPECTIONS' section lists the date as 11-06-2015, the placard as Green, and the purpose as a Routine Follow-up. The inspection comments describe various issues such as sanitizer testing, thermometer placement, and custard filling, concluding that all violations have been corrected and the placard is Green.

Above: A screen shot of the latest findings from the latest inspection report of Paalaa Kai Bakery in Waialua, which was in the news last year.

Keeping Up with Inspections Statewide

There is a total of 66 food safety inspectors statewide: 44 on Oahu, 10 on Hawaii Island, seven on Maui and five on Kauai. However, there are more than 10,000 food establishments statewide prepare or serve food that require a Department of Health permit to operate their business and require a safety inspection.

There are roughly 6,000 such establishments on Oahu, 1,800 on Hawaii Island, 1,700 on Maui, and 700 on Kauai.

This includes restaurants, hotels, caterers, food warehouses, markets,

convenience stores, lunch wagons, push carts, and institutional kitchens for healthcare facilities, schools, adult and child day care centers, and prisons.

The Hawaii State Department of Health began posting color-coded placards as part of the state’s “Food Safety Code” (Hawaii Administrative Rules, Title 11, Chapter 50, Food Safety Code) adopted in 2014. The placards are posted after each health inspection is completed at every food establishment that holds a Department of Health permit.

The Hawaii restaurant inspection website is at <http://hi.healthinspections.us/hawaii>.