



DEPARTMENT OF HEALTH

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Hawaii Department of Health fines Sheraton Kona Resort & Spa at Keauhou Bay \$20,000 for operating without a permit

KAILUA-KONA, HI -- The Hawaii State Department of Health (DOH) has issued a Notice of Violation and Order against Kona Surf Partners LLC (dba Sheraton Kona Resort & Spa at Keauhou Bay) with a penalty fine of \$20,000 for operating their "Da Dog House" food establishment without a valid DOH permit.

Sheraton Kona Resort & Spa at Keauhou Bay is located at 78-128 Ehukai Street, Kailua-Kona. The company has 20 days to request a hearing to contest the notice.

On Jan. 12, 2018, a DOH health inspector observed the Sheraton Kona Resort & Spa selling prepared food at their "Da Dog House" food establishment. At the time, "Da Dog House" did not possess a valid food establishment permit issued by the DOH as required by state law. In addition, the Sheraton Kona Resort & Spa at Keauhou Bay posted a copy of their Convention Center food establishment permit at the "Da Dog House" site. It was determined the establishment had been operating illegally since Dec. 24, 2017.

"One of the most serious violations of the food safety code is operating without a valid permit," said Peter Oshiro, environmental health program manager. "The permit process initiates the regular review and inspection of a food establishment to ensure compliance with basic health and safety requirements that provide standard protection against food illness."

Oshiro added, "In this case, the facility in question was operating without the requisite infrastructure needed to safely serve food which includes basic plumbing to allow employees to

wash their hands. The permit and inspection process ensures this and other basic food safety measures are in place.”

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 foodborne 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 food safety program, go to <http://health.hawaii.gov/san/>.

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