



DEPARTMENT OF HEALTH

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Department of Health fines HI Cravings LLC \$1,000 for operating without a food permit

HONOLULU - The Hawai'i Department of Health (DOH) Sanitation Branch has issued a Notice of Violation and Order against HI Cravings LLC and fined the company \$1,000 for operating without a food establishment permit at their Waipahu Plantation Market location.

On Friday, June 29, DOH issued a red placard and a cease and desist order to HI Cravings, located at 94-333 Waipahu Depot St. for operating without a valid state permit. On Saturday, June 30, food was sold by HI Cravings LLC, while the red placard was posted at their facility.

HI Cravings LLC was assessed a \$1,000 penalty for the violation and has 20 days to request a hearing to contest the allegations and order.

"Red placards ordering the closure of a facility must be adhered to because proper permits are critical to ensure a facility has been inspected and is following state food safety rules designed to prevent illness and possible contamination." said Peter Oshiro, chief of the DOH Sanitation Branch. "Operating without a valid food establishment permit creates an undue risk by exposing the public to foods that many have been prepared in a substandard facility or in an unsafe way by staff."

HI Cravings LLC at Waipahu Plantation Market subsequently obtained a valid state permit, completed the health inspection process, and has a green placard posted at their facility. View their recent inspection report at <https://hi.healthinspections.us/hawaii/> by using the keyword search.

The DOH Sanitation Branch protects the health of Hawai'i 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 closely with business owners, food service workers, and the food industry to ensure safe food preparation practices and sanitary conditions.

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