



DEPARTMENT OF HEALTH

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Department of Health fines Redmont Group LLC \$2,000 for operating WorkPlay without a food establishment permit

HONOLULU - The Hawai'i Department of Health (DOH) Sanitation Branch has issued a Notice of Violation and Order against the Redmont Group LLC, for operating a food establishment without a state permit. The violation occurred on Jan. 4 and 5 at WorkPlay located at 814 Ilaniwai St. in Kaka'ako, O'ahu.

The Redmont Group LLC was assessed a \$2,000 penalty for the violation and may request a hearing to contest the allegations and order.

"Proper permits are critical to ensure that a food facility has been inspected and is following rules designed to prevent the spread of foodborne illness," said Peter Oshiro, Sanitation Branch program manager. "Operating without a valid DOH permit, places the public at undue risk because of the potential for unsafe food preparation in substandard conditions."

On Friday evening, Jan. 4, the Department of Health observed a social media post reporting WorkPlay was open for business. Previous orders had been given to WorkPlay management advising them not to open until they obtained an approved food establishment permit and on Jan. 4 DOH had no permit on record for the establishment. DOH inspectors confirmed WorkPlay was operating without a permit on Jan. 4 and 5. On Jan. 5, a red placard and cease and desist order was issued to WorkPlay. On Jan. 8, DOH conducted a pre-operational inspection and issued a green placard to the business.

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 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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