



## DEPARTMENT OF HEALTH

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### FOR IMMEDIATE RELEASE

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## Department of Health issues red “Closed” placard to Ohana Tacos on Maui

HONOLULU – The Hawai‘i Department of Health (DOH) Sanitation Branch has posted a red “Closed” placard at Ohana Tacos located at 3600 Lower Honoapi‘ilani Road, Suite A in Lahaina on Maui for an extensive pest infestation. An inspection of the restaurant was conducted on Aug. 22, 2019 as part of a routine inspection of the food establishment. Numerous other food safety violations were also observed during the inspection. A red placard has been posted at the establishment to protect public health.

Critical violations observed during yesterday’s inspection include:

- Extensive roach infestation with live roaches found around the hot-holding unit, in packages of food skewers, on food service plates, around the handwashing sink, on and in the meat slicer, and around the dish storage area;
- A buildup of black mold on the chute of the restaurant’s ice machine, which is a food contact surface; and
- Unsafe food cooling practices, cold-holding temperatures, and employee hygiene violations.

The closure of Ohana Tacos and the suspension of its food service permit will remain in effect until the establishment completes required actions, passes a follow-up health inspection and receives DOH approval to reopen. Required actions include cleaning and sanitizing all food and non-food contact surfaces; ensuring all entry points are enclosed to prevent the entry of pests; eradication of cockroach infestation; and disposing of paper goods, single-use items, and any food items that have been contaminated.

A follow up inspection is scheduled for Monday, Aug. 26.

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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