



## DEPARTMENT OF HEALTH

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### FOR IMMEDIATE RELEASE

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## Department of Health issues red “Closed” placard to Barefruit Bar on Maui

HONOLULU – The Hawai‘i Department of Health (DOH) Sanitation Branch has posted a red “Closed” placard at Barefruit Bar located at 3600 Lower Honoapi‘ilani Road, Suite C in Lahaina on Maui for an extensive pest infestation. An inspection of the restaurant was conducted on Aug. 23, 2019 due to confirmed presence of roaches at the retail complex. A red placard has been posted at the establishment to protect public health.

During last week’s inspection, cockroaches were observed throughout the facility. Approximately 35-40 live roaches were seen on food contact surfaces, including a cutting board, utensil storage bin and dish drying rack. Additionally, roaches were observed in fruit storage bins; on walls, shelves and a cooler; around kitchen equipment and sinks; and in wood materials on the floor.

The closure of Barefruit Bar 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 contracting a pest control service and eradicating the cockroach infestation; deep cleaning of the establishment to remove food debris and sanitize all food contact surfaces; and patching any holes where pests may enter the establishment.

The first follow-up inspection took place yesterday, but the establishment has not yet met DOH’s requirements to re-open. Another follow-up inspection is scheduled for Friday, Aug. 30.

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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