



DEPARTMENT OF HEALTH

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Department of Health issues Cease and Desist Order to Malama Meals for food safety violations

HONOLULU - The Hawai'i Department of Health (DOH) Food Safety Branch has issued a Cease and Desist Order to Ahmad Ramadan dba Malama Meals located at 91-100 Farrington Highway. The operation was preparing and providing meals on O'ahu, Kaua'i, and Molokai.

"The operation had multiple food safety issues as it prepared and packaged hot meals on O'ahu and shipped them to the neighbor islands without proper temperature controls," said Peter Oshiro, chief of the DOH Food Safety Branch. "Without proper controls, the risk of an outbreak of food illness is high and could have a devastating impact especially on those who are elderly and have underlying conditions."

In response to a complaint, the DOH conducted an inspection of the food operation on May 15, 2020 and observed numerous violations indicating the operator did not have active managerial control over food being produced.

The following food safety violations were observed:

- 1) Food handlers were not monitoring cooking food temperatures of poultry.
- 2) Food handlers were not properly washing their hands.
- 3) The hand wash sink, which is restricted for handwashing only, was being used to store unclean items.
- 4) No paper towels were available at two separate hand wash sinks and no soap was available at one of them.
- 5) Improper cooling - Poultry was not cooled from 135°F to 70°F within two hours to reduce growth of pathogenic bacteria.
- 6) Improper and non-existent date/time stamp labeling for ready-to-eat foods being held at room temperature. Food temperatures were not being monitored to properly indicate correct time that product was removed from temperature control

“Although we appreciate the work being done by Malama Meals and others involved in providing meals for distribution on O‘ahu, Kaua‘i and Molokai during these difficult times, we also need to be sure that health and safety guidelines related to food safety are strictly followed,” said Bruce Anderson, Director of the Department of Health. “Shipping prepared foods and distributing them to sometimes remote communities on the Neighbor Islands in a timely manner poses unique challenges. The last thing anyone needs is a widespread outbreak of food poisoning on top of concerns about COVID-19.”

The DOH Food Safety Branch protects and promotes 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 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 restaurant placarding program go to <https://health.hawaii.gov/san/>.

To search and view food safety inspection reports of Hawai‘i food establishments and businesses go to <https://hi.healthinspections.us/hawaii/>

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