



DEPARTMENT OF HEALTH

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Hawai'i Department of Health issues red placard and \$4,000 fine to Island Manapua Factory in Manoa for repeat food safety violations

HONOLULU – The Hawai'i Department of Health (DOH) Food Safety Branch has issued a red placard and Notice of Violation and Order to Regal Foods Inc., dba Island Manapua Factory in Manoa Marketplace, located at 2752 Woodlawn Drive, for repeated food illness risk factor violations.

DOH has ordered the food establishment to close immediately. It will be able to receive a green placard and reopen only after a re-inspection is requested and all violations are corrected.

The company has 20 days to request a hearing to contest a fine of \$4,000 (\$1,000 per violation) for the following repeat food safety violations that occurred on July 17.

- 1) Cooked foods were not being held at or above 135°F on a steam table, as required;
- 2) Cooked foods were held at room temperature without time controls;
- 3) Cooked meats were in direct contact with boxes previously used to store raw chicken/pork; and,
- 4) No hot water available for ware-washing at three-compartment sink.

A follow-up inspection on August 10, 2020 showed corrective action was not taken. The inspection revealed:

- 1) Cooked foods are not being held at or above 135°F on steam table, as required; and
- 2) Cooked foods are being held at room temperature without time controls

The food establishment has a history of inconsistent compliance and a record of food-borne illness risk factor violations. In the past, routine inspections reveal specific violations and follow-up inspections show the violations are corrected. However, during subsequent routine inspections, the exact same violation occurs again and again.

"This pattern indicates the respondent understands the violations cited and is capable of correcting them, but is unwilling or unable to maintain active managerial control to sustain the corrections," said Peter Oshiro, food safety branch manager.

Oshiro noted that to date no Hawaii food establishment has received a red placard for violations for failing to adhere to physical distancing, facial mask wearing and other mandatory guidance offered by DOH, the Centers for Disease Control and Prevention, the U.S. Food and Drug

Administration and the U.S. Department of Agriculture.

The DOH Food Safety Branch protects and promotes 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 and is charged with mitigating foodborne outbreaks 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 new restaurant placarding program go to <http://health.hawaii.gov/san/>

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