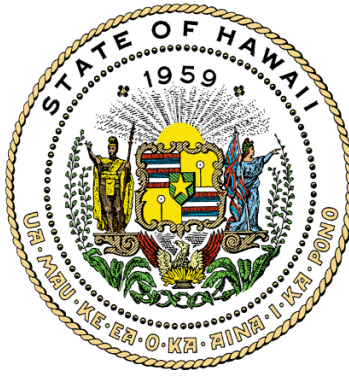




STATE OF HAWAII
KA MOKU 'ĀINA O HAWAII

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GOVERNOR
KE KIA'ĀINA

DEPARTMENT OF HEALTH
KA 'OIHANA OLAKINO

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**DOH CLOSES BAAN THAI FAMILY CUISINE FOR A RODENT INFESTATION
AND MULTIPLE FOOD SAFETY VIOLATIONS**

26-090

FOR IMMEDIATE RELEASE
July 30, 2026

KAILUA-KONA, Hawai'i — The Hawai'i Department of Health (DOH) issued a red "closed" placard and immediately shut down Baan Thai Family Cuisine, located at 75-5744 Ali'i Drive in Kailua-Kona, due to a rodent infestation and multiple critical food safety violations.

The food establishment, operated by Miyavadee Khamya, received a red placard on July 29 and must remain closed until the DOH conducts a follow-up inspection and all critical violations are resolved.

During a routine inspection, the DOH inspector observed the following violations:

- An abundant amount of rodent feces throughout the facility, including on food-contact surfaces and non-food-contact surfaces;
- Visible points of entry for unwanted pests
- Food was not stored to prevent contamination;
- Potentially Hazardous Foods (PHF) were not maintained at proper temperature;
- Ready-to-eat (RTE) foods in the refrigerator were not properly date marked;
- Mechanical dishwasher was not dispensing proper concentration of sanitizer;

- Hand-washing sinks were not equipped with soap, one was being obstructed; and
- Physical facilities were not maintained and cleaned.

The DOH is requiring the food establishment to take the following corrective actions:

- Discard all contaminated food products;
- Seal all holes and crevasses;
- Have a professional pest control operator (PCO) service the establishment and submit the service report to the DOH;
- Thoroughly clean and disinfect all food-contact and non-food-contact surfaces;
- Remove unnecessary equipment and supplies;
- Retrain employees on proper food organization and date marking;
- Ensure all refrigeration units storing PHF maintain proper temperature;
- Have the mechanical dishwasher repaired; and
- Retrain employees on hand-washing sink use.

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.

For more information on the department's placarding program visit the [Food Safety Branch website](#). For updates on food establishment inspections, visit the [FSB Inspections Site](#).

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State of Hawaii
Department of Health - Food Safety Program

CLOSED

DUE TO TEMPORARY SUSPENSION OF HEALTH PERMIT
THIS FOOD FACILITY IS CLOSED

BAAN THAI FAMILY CUISINE

FACILITY NAME

75-5744 ALI'DR.

FACILITY ADDRESS

This facility was found to have violations which constitute an immediate danger to public health or safety. As a result, the permit to operate has been temporarily suspended and this facility has been ordered to remain closed until a written reinstatement of permit has been issued.

VIOLATION(S) NOTED IN THE FOLLOWING CATEGORIES:

- | | |
|--|---|
| ☒ FOOD TEMPERATURES | ☒ FACILITY AND EQUIPMENT SANITATION |
| ☒ EMPLOYEE HYGIENE / HANDWASHING | ☒ INSECT / RODENT CONTROL |
| ☒ PROTECTING FOOD FROM CONTAMINATION | ☐ UNAPPROVED FOOD SOURCE |
| ☐ OPERATING WITHOUT PERMIT | ☐ OTHER: |

7/29/2026

Date

by

Zain Hasegawa

Agent of the Department of Health

A COPY OF THE MOST RECENT INSPECTION
REPORT IS AVAILABLE FOR REVIEW AT:

<https://inspectionapp.hawaiihealthdepartment.com/>



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Hawaii Administrative Rules Section 17-66-304