

Office of Health Care Assurance

State Licensing Section

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION

Facility's Name: Home With The Lucas LLC	CHAPTER 100.1
Address: 850 A Third Street, Pearl City, Hawaii 96782	Inspection Date: February 3, 2026 (2nd 6-month)

THIS PAGE MUST BE SUBMITTED WITH YOUR PLAN OF CORRECTION. IF IT IS NOT, YOUR PLAN OF CORRECTION WILL BE RETURNED TO YOU, UNREVIEWED.

YOUR PLAN OF CORRECTION MUST BE SUBMITTED WITHIN TEN (10) WORKING DAYS PER HAR 11-100.1-3(e)(2). IF IT IS NOT RECEIVED WITHIN TEN (10) WORKING DAYS, YOUR STATEMENT OF DEFICIENCIES WILL BE POSTED ONLINE, WITHOUT YOUR RESPONSE.

FAILURE TO CORRECT CITED DEFICIENCIES AS PER THE PLAN OF CORRECTION COULD RESULT IN REFUSAL TO RENEW YOUR LICENSE PER HAR 11-100.1-3(e)(3).

	RULES (CRITERIA)	PLAN OF CORRECTION	Completion Date
<input checked="" type="checkbox"/>	<p>§11-100.1-14 <u>Food sanitation. (a)</u> All food shall be procured, stored, prepared and served under sanitary conditions.</p> <p><u>FINDINGS</u> Observed the following expired items in facility refrigerator: "Vita coconut water" (8/19/2025) and "Philadelphia Blueberry Cream Cheese" (11/29/2025).</p>	<p style="text-align: center;">PART 1</p> <p style="text-align: center;"><u>DID YOU CORRECT THE DEFICIENCY?</u></p> <p style="text-align: center;">USE THIS SPACE TO TELL US HOW YOU CORRECTED THE DEFICIENCY</p> <p>I IMMEDIATELY REMOVE THE VITA COCONUT WATER + PHILADELPHIA BLUE CREAM CHEESE AND DISCARD IT.</p>	<p style="text-align: center;">2/3/25</p>

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<input checked="" type="checkbox"/>	<p>§11-100.1-14 <u>Food sanitation. (a)</u> All food shall be procured, stored, prepared and served under sanitary conditions.</p> <p>FINDINGS Observed the following expired items in facility refrigerator: "Vita coconut water" (8/19/2025) and "Philadelphia Blueberry Cream Cheese" (11/29/2025).</p>	<p style="text-align: center;">PART 2</p> <p style="text-align: center;"><u>FUTURE PLAN</u></p> <p style="text-align: center;">USE THIS SPACE TO EXPLAIN YOUR FUTURE PLAN: WHAT WILL YOU DO TO ENSURE THAT IT DOESN'T HAPPEN AGAIN?</p> <p>* REGULAR CHECK - - Once a week (THURSDAY) INSPECTIONS OF FACILITY REFRIGERATOR AREAS TO ENSURE NO MORE EXPIRED ITEMS IN THE REFRIGERATOR</p> <p>* EDUCATION - I WILL PROVIDE EDUCATION TO ALL HOUSEHOLD MEMBERS/ SECONDARY CAREGIVERS, ABOUT THE IMPORTANCE OF CLEANING + CHECKING ITEMS THAT ARE EXPIRED + POTENTIAL RISK OF CONSUMING EXPIRED ITEMS. (FOOD POISON).</p>	<p style="text-align: center;">02/04 2025</p> <p style="text-align: center;">02/04/ 2025</p>

Licensee's/Administrator's Signature: Chis

Print Name: Cecilia Dominga - Lucas, RN

Date: 2/4/2025