

2018 HAWAII LIQUOR COMMISSION “FOOD SAFETY IN HAWAII”

Peter Oshiro, Program Manager
Food Safety Branch
Neal Blaisdell Center – Pikake Room

April 13, 2018

DOH FOOD SAFETY BRANCH – 2018 HAWAII LIQUOR COMMISSION



HORSE NO KAU-KAU
COW KAU-KAU,
COW KAU-KAU COW
KAU-KAU

RETAIL PROGRAM STANDARD 1: REGULATORY FOUNDATION



On July 11, 2017, Governor Ige signed into law Hawaii Administrative Rules (HAR) Chapter 11-50 as amended eff 9-1-17.

Update of HAR Ch. 11-50, Food Safety Code

- 1) Mandatory – Food handlers level certification for PIC
- 2) Codify “Homemade” Foods – No cottages in Hawaii – Only Grass Shacks
- 3) Adopt 2013 provisions of Model Food Code

RETAIL PROGRAM STANDARD 2: IN PROGRESS TRAINED REGULATORY STAFF

Statewide, three staff members have been standardized by FDA

Enhanced existing field staff training protocol

Train the Trainer concept

RETAIL PROGRAM STANDARD 3: INSPECTION PROGRAM BASED ON HACCP PRINCIPLES



INSPECTION PROGRAM BASED ON HACCP PRINCIPLES

RETAIL PROGRAM STANDARD 4: IN PROGRESS UNIFORM INSPECTION PROGRAM

Adoption of 2013 Food Code included a Placarding Program that concentrates on the 5 foodborne illness risk factors

Green (PASS), Yellow (CONDITIONAL PASS) and Red (CLOSED)

State of Hawaii
Department of Health - Food Safety Program

PASS

FACILITY NAME

FACILITY ADDRESS

This facility was inspected by the State of Hawaii Department of Health - Retail Food Safety Branch in accordance with the Hawaii Administrative Rules, Food Safety Code and passed the inspection conducted on:

Date

by

Agent of the Department of Health

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

hi.healthinspections.us/hawaii/



**THIS PLACARD IS THE PROPERTY OF THE STATE OF HAWAII DEPARTMENT
OF HEALTH AND SHALL NOT BE REMOVED, COPIED OR ALTERED IN ANYWAY**
Hawaii Administrative Rules Section 11-50-9(b)



No more than one critical violation is observed during a routine inspection.

Violation is corrected at time of inspection.

CONDITIONAL PASS

FACILITY NAME

FACILITY ADDRESS

This facility was inspected in accordance with the Hawaii Administrative Rules, Food Safety Code and has conditionally passed the inspection. At the time of the inspection, this facility was required to correct violations. A reinspection will be conducted between 24 and 72 hours from the time of this inspection to verify continued compliance.

VIOLATION(S) NOTED IN THE FOLLOWING CATEGORIES:

- | | |
|---|--|
| <input type="checkbox"/> FOOD TEMPERATURES | <input type="checkbox"/> FACILITY AND EQUIPMENT SANITATION |
| <input type="checkbox"/> EMPLOYEE HYGIENE / HANDWASHING | <input type="checkbox"/> INSECT / RODENT CONTROL |
| <input type="checkbox"/> PROTECTING FOOD FROM CONTAMINATION | <input type="checkbox"/> UNAPPROVED FOOD SOURCE |
| | <input type="checkbox"/> OTHER: _____ |

Date

by

Agent of the Department of Health

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Hawaii Administrative Rules Section 11-60-9(c)



2 + critical violations are observed during a routine inspection, regardless if corrected or not at time of inspection.

A follow-up inspection will be conducted within 2 business days to ensure compliance.

State of Hawaii
Department of Health - Food Safety Program

CLOSED

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

FACILITY NAME

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:

- | | |
|---|--|
| <input type="checkbox"/> FOOD TEMPERATURES | <input type="checkbox"/> FACILITY AND EQUIPMENT SANITATION |
| <input type="checkbox"/> EMPLOYEE HYGIENE / HANDWASHING | <input type="checkbox"/> INSECT / RODENT CONTROL |
| <input type="checkbox"/> PROTECTING FOOD FROM CONTAMINATION | <input type="checkbox"/> UNAPPROVED FOOD SOURCE |
| <input type="checkbox"/> OPERATING WITHOUT PERMIT | <input type="checkbox"/> OTHER: _____ |

_____ Date by _____ Agent of the Department of Health

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Posted when an imminent health hazard is observed during an inspection.

Examples: sewage overflow, no hot water, rodent/vermin infestation, or severe unsanitary conditions.

State of Hawaii
Department of Health - Food Safety Program

PASS

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State of Hawaii
Department of Health - Food Safety Program

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VIOLATION(S) NOTED IN THE FOLLOWING CATEGORIES:

- FOOD TEMPERATURES
- EMPLOYEE HYGIENE / HANDWASHING
- PROTECTING FOOD FROM CONTAMINATION
- FACILITY AND EQUIPMENT SANITATION
- INSECT / RODENT CONTROL
- UNAPPROVED FOOD SOURCE
- OTHER: _____

Date _____ by _____ Agent of the Department of Health

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Hawaii Administrative Rules Section 11-50-9(c)



State of Hawaii
Department of Health - Food Safety Program

CLOSED

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FACILITY ADDRESS

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

Date _____ by _____ Agent of the Department of Health

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Peter Oshiro BS



INSIGHTS IN PUBLIC HEALTH

Protecting Public Health Through Governmental Transparency: How the Hawai'i Department of Health's New "Stoplight" Placarding Program is Attempting to Influence Behavioral Change in Hawai'i's Food Industry

Peter Oshiro BS

Insights in Public Health is a monthly solicited column from the public health community and is coordinated by HJMPH Contributing Editors Tetine L. Sentell PhD from the Office of Public Health Studies at John A. Burns School of Medicine and Donald Hayes MD, MPH from the Hawai'i Department of Health in collaboration with HJMPH Associate Editors Tonya Lowery St. John MPH and Lance K. Ching PhD, MPH from the Hawai'i Department of Health.

Abstract

Reducing the occurrence of and influencing the rapid correction of food illness risk factors is a common goal for all governmental food regulatory programs nationwide. Foodborne illness in the United States is a major cause of personal distress, preventable illness, and death. To improve public health outcomes, additional workforce was required due to long standing staffing shortages and was obtained partially through consolidation of the Hawai'i Department of Health's (HDOH) two food safety programs, the Sanitation Branch, and the Food & Drug Branch in July 2012, and through legislation that amended existing statutes governing the use of food establishment permit fees. Additionally, a more transparent food establishment grading system was developed after extensive work with industry partners based on three possible placards issued after routine inspections: green, yellow, and red. From late July 2014 to May 2015, there were 6,559 food establishments inspected statewide using the

the causes and occurrences of foodborne illnesses by controlling these food illness risk factors.

The Food Safety Program is currently a consolidation of the Sanitation Branch and the Food and Drug Branch. The program belongs to the Environmental Health Services Division (EHSD) of the Hawai'i Department of Health. The food safety program regulates the food industry through Hawai'i Administrative Rules (HAR), Title 11, Chapter 50, Food Safety Code, and is authorized by section § 321-11 of the Hawai'i Revised Statutes (HRS).

Food establishments include: restaurants, caterers, lunch wagons, push carts, markets, liquor establishments, convenience stores, hotel banquet and room service kitchens, food manufac

RETAIL PROGRAM STANDARD 5: IN PROGRESS
FOODBORNE ILLNESS AND FOOD
DEFENSE PREPAREDNESS AND
RESPONSE

RETAIL PROGRAM STANDARD 6: IN PROGRESS COMPLIANCE AND ENFORCEMENT

Placarding Program is an excellent Compliance and Enforcement program enhancement

Digital Health Department (DHD) Public Portal is **LIVE!!!!**

iphone & android agnostic

DOH FOOD SAFETY BRANCH – 2018 HAWAII LIQUOR COMMISSION





STATE OF HAWAII

Inspection Health Portal

Use this portal to search and view food inspections performed by the Public Health Department in your area. Enter a keyword and click Submit to begin your search.

Keyword Search

Advanced Search Options

Last Inspection Date:

to

SEARCH



JING DU NOODLE, LLC

119 N HOTEL ST , HONOLULU HI 96817

Last Inspection Date: 08-30-2016

Placard: Green

SUPER PHO

1145 MAUNAKEA ST , HONOLULU HI 96817

Last Inspection Date: 08-29-2016

Placard: Yellow

STANDARD NO. 6 (CONT)

Since Inception of placarding in August 2014, Issuance of YELLOW Placards on Routine Inspections has gone from 34% to 16% as of June 2017- WOW!!!



RETAIL STANDARD NO. 7

INDUSTRY AND COMMUNITY RELATIONS

RETAIL PROGRAM STANDARD 8: IN PROGRESS

Passage of new rules raised fees by 400% - \$2M will pay for field staff positions

Field position count increased from 9 to 32 over the past two years

Food facilities: FSID in 2012 4701 → present 1931

Increase in staff volume recommendations in 2012 from 1000 per year:

3x HIGH RISK

2x MED RISK

1x LOW RISK

RETAIL PROGRAM STANDARD 8: PROGRAM SUPPORT AND RESOURCES - IN PROGRESS

Passage of new rules raised fees by 400% - \$2M will pay for field staff positions and;

- 1) Purchased MS Surface Pro 4's for field staff inspections
- 2) Purchase Hot Spots to enhance "real time" posting of inspections on the public web site
- 3) Purchased smart phones for field staff – Amazing inspection tool!

PLACARD ISSUANCE RESULTS

DATE	OAHU				BIG ISLE				MAUI				KAUAI				
	G	Y	R	% Y	G	Y	R	% Y	G	Y	R	% Y	G	Y	R	% Y	
2014																	
7/23- AUG	336	143	0	30													
SEP	298	161	0	35													
OCT	283	130	0	31													
NOV	240	58	0	19													
DEC	421	80	0	16	335	51	0	13	494	66	0	12	95	36	0	27	
2015																	
JAN	257	76	0	23			0				0					0	
FEB	322	112	0	26			0				0					0	
MAR	387	130	0	25	466	65	0	12	391	19	0	5	115	40	0	26	
APR	379	120	0	24													
MAY	349	104	0	23													
JUN	306	138	0	24	335	51	0	13	332	41	0	11	280	50	0	15	
JUL	324	131	0	29													
AUG	339	90	0	21													
SEP	319	129	0	29	458	33	0	7	301	17	0	5	196	23	0	11	
OCT	377	141	2	27													
NOV	395	158	1	29													
DEC	418	109	0	21	132	10	0	7	207	28	0	12	162	18	0	10	
2016																	
JAN	461	95	0	17													
FEB	383	77	0	17													
MAR	192	43	0	17	89	1	0	1	257	27	0	10	141	19	0	12	
APR	42	3	0	7													
MAY	154	10	0	6													
JUN	131	12	0	8	359	41	0	10	264	24	0	8	169	28	0	14	
JUL	183	49	0	21													
AUG	330	83	0	20													
SEP	529	139	0	21	418	30	0	7	243	23	0	9	123	19	0	9	
OCT	518	119	0	19													
NOV	444	121	0	21													
DEC	491	98	0	17	352	30	0	8	302	25	0	8	153	17	0	10	

2017																			
JAN																			
FEB																			
MAR	1688	321	0	16	420	42	0	9											
APR																			
MAY																			
JUN	1783	333	0	16	444	43	1	9								458	87	0	16
TOTAL	13078	3513	3	21	3808	397	1	9	2791	270	0	9	1891	337	0	15			



PROGRAMS IN ADDITION TO RETAIL FOOD

Milk

Shellfish

Tattoo artists & shops

Pools

Mortuaries

SHELLFISH

Three approved shellfish growing areas in the Hawaiian Islands:

1. Oahu, Kualoa Ranch – Pacific oysters
2. Big Island, UH Hilo-PACRC – Pacific oysters
3. Kauai – Mercenaria clams, Oysters
4. Big Island, Hualalai – Eastern oysters

Pending approval:

Oahu, Heeia – Pacific Oysters

Molokai, Keawanui – Kumamoto oysters



OAHU

Pacific oysters

Oyster growing area
Moli'i Fishpond
Kualoa Ranch

TATTOO

6th Annual Pacific Ink & Art Expo: August 4-6, 2017

250 tattoo artists

180 tattoo booths + 40 product booths

Modern and traditional methods of tattooing



LEGAL MARIJUANA FOR SALE
– MEDICINAL USES ONLY –
OPENED AUGUST 2017



GROW FACILITY



CANNABIS FLOWERS “BUDS”





BUTANE HASH OIL (BHO) EXTRACTION

BHO SHATTER



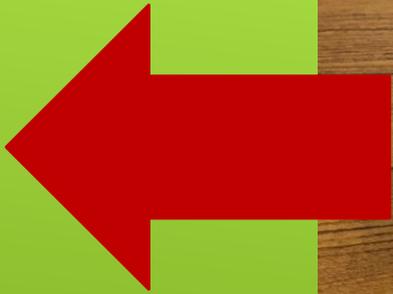
CO₂ EXTRACT



CO₂ WAX



FORMS OF EXTRACTS



CANNABIS PRODUCTS

ALOHA

