



## DEPARTMENT OF HEALTH

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### **DEPARTMENT OF HEALTH REACHES \$20,000 SETTLEMENT AGREEMENT WITH KANEMITSU BAKERY**

HONOLULU – The Hawaii State Department of Health (DOH) has reached a settlement agreement with Kanemitsu Bakery for \$20,000 for violations of Hawaii Revised Statutes and Hawaii Administrative Rules designed to protect public health and prevent adulterated food products from being distributed and sold under poor sanitary conditions. Kanemitsu Bakery is located at 79 Ala Malama St. in Kaunakakai on the island of Molokai.

“We expect that Kanemitsu Bakery will comply with all food safety rules and regulations,” said Gary Gill, DOH deputy director of Environmental Health. “It is both a legal requirement and a moral responsibility to ensure that food sold to the public is safe, wholesome and uncontaminated.”

DOH suspended Kanemitsu Bakery’s food establishment permit in April 2012 for numerous health code violations and for not complying with DOH orders to stop all sales of products produced at the bakery. An inspection on June 20, 2012, revealed serious deficiencies in the maintenance and manufacturing practices conducted at the facility. The bakery remained closed until mid-November 2012 after failing repeated health inspections. Administrative fines and permit suspensions are pursued when food facilities are unwilling to correct repeat violations or present imminent health threats.

The DOH Sanitation 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 inspections of facilities where food products are prepared, manufactured, distributed or sold. The branch also investigates possible food safety violations that may be the cause of food borne illnesses, and allegations of adulterated foods. Health inspectors work with business owners, workers, and the food industry to ensure safe food preparation and sanitary conditions.

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