



HAWAI'I COMMERCIAL KITCHENS

Commercial Kitchen Mgmt

A 1-day workshop on Commercial Kitchens and Dept of Health Permitting



funding by RFP 4573 County of Hawai'i State and Local Fiscal Recovery Funds Food Security and Agricultural Initiatives Program

HCK – Commercial Kitchen Management

Hawai'i Commercial Kitchens

- Funds for this program are from U.S. Department of the Treasury State and Local Fiscal Recovery Funds Program (**SLFRF**) authorized by the American Rescue Plan Act (**ARPA**).
- **The County of Hawai'i** is a recipient of SLFRF, and through RFP 4573 - Food Security & Agricultural Initiatives Program, Hawai'i County Dept of R&D offered \$5 million over 6 categories
- **GreenKine LLC** is subrecipient - Category 4: Certified Kitchens Cohort **Technical Assistance**
 - hawaiicommercialkitchens.com
 - Cat. 3 - Certified Kitchens Infrastructure



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Hawai'i Commercial Kitchens

- **Commercial Kitchen Cohort**
 - Kohala Food Hub - HAWI
 - Hawai'i Ulu Cooperative - HILO
 - Touching the Earth Farm - HAWI
 - Liko Lehua - HILO & MT VIEW
 - Moho Kitchen - HAWAIIAN ACRES
 - Onomea Farm Hub - ONOMEA
 - KUA o Kanāueue - KONA



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Hawai'i Commercial Kitchens

- Technical Assistance to **any food-related businesses in Hawai'i County that has been in operation since March of 2020.**
 - Additional Technical Assistance available to eligible participants!
 - **Business Coaching**, Anthony Florig
 - **Financial Planning**, Dr Brett Carey
 - **HACCP Plans**, John Nakashima
 - **Personnel Management**, Daeus Bencomo
 - **Marketing**, Katie Neil, Ho'ōla Farms
 - **Permitting**, Megan Brady, Uproot Origin
- **Future Monthly Workshops Open to the public!**



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Food Basket – Malama Da Farmer

- www.hawaiifoodbasket.org/malama-da-farmer-grants
 - **Deadline to apply: March 31, 2025 by 11:59 PM HST**
 - Total Program Funding: \$710,000
 - Range of Grant Awards: **\$5,000-\$25,000**
 - **Must attend a webinar!**
 - **Feb 24th**
 - **March 3rd**
 - Applicants must be a small business or nonprofit involved in agricultural food production since at least **March 1, 2020.**



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Anthony Florig, GreenKine LLC



HILO FOOD HUB
by HO'OLA FARMS



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Ho'ōla Veteran Services



Agenda

- **Introductions**
- Hilo Food Hub Presentation
- Food Corridor kitchen software
- Break
- Chapter 50 - Updated Provisions
- HACCP Plans
- Specific Examples
- Questions



Introductions

- Name, Why you are here?
- Question or topic for the whiteboard?
- If your eligible for Technical Assistance!
- **Hawaii Commercial Kitchens**
 - Commercial Kitchen Cohort
 - Eligible Food businesses - March 2020
- Ho`ōla Farms, Hilo Food Hub, Hawai'i Farm-to-Car?
 - Veteran, active duty or family?

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Refreshments

- **ANYKINE WONTONS** - Hilo Food Hub
- **OK FARMS** - Coffee
- **ORIBE TEA** - Kona Mango Iced Tea
- **HAWAII ULU COOP** - Mac Nuts
- **ULU MANA** - Oahu
 - Ulu Chips & Hummus
- **MAUNA IKENA** - Tangerines



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Hilo Food Hub

- est 2020 by Zach Larsen, Brine LLC
 - Struggled finding kitchen for his food business, solved the problem for others
- in 2022 transferred to Ho`ōla Farms
- Cold Kitchen (no hood vent) = No open flames, No vaporized grease
- Open 24/7!



Hilo Food Hub

- Conner Daniels, Operations Manager
 - Started working with Ho`ōla Farms in 2023



**Teach For
America**



You Are
What
You Eat



Hilo Food Hub

- **Most** food operations that include serving food to the public require a **Department of Health Food Establishment permit**:
 - **Special Event FE Permit**
 - Farmers Markets, etc
 - **Food Establishment Permit**
 - **Green Placard**
 - Many different types
 - Food Manufacturer
 - Restaruant
 - Food Truck (Mobile FE Permit)
 - These require the use of a **commercial kitchen...**



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Hilo Food Hub

- **The Department of Health is our friend!**
 - www.health.hawaii.gov/san/
 - main office line - **(808) 933-0917**
- **Do your homework**
 - don't be afraid to ask!
 - Hawaii District Health Office/Hilo - HELP DESK
 - **1582 Kamehameha Avenue**
- Inspectors have jurisdictions, **if you need a permit or commercial kitchen**, find out who your inspector is!



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DOH – Special Event Permits

Special Event Food Establishment Permit -

- Requirements:
 - Special Event Permit Application
 - Booth Drawing
 - * Hand-Washing Station
 - Fee (based on # of days)
 - *** LOCATION SPECIFIC
 - Food Handlers Certification (\$9)



A special event is a planned activity where food is distributed to the public with or without charge at a public or privately owned property. This may include a sporting event, carnival, farmers market, religious organization function, fairs or other similar gatherings.

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DOH – Special Event Permits

SANITATION BRANCH
1582 KAMEHAMEHA AVENUE, HILO, HI 96720
TELEPHONE NUMBER: (808) 933-0917 FAX: (808) 933-0400
www.health.hawaii.gov/san

STATE OF HAWAII
DEPARTMENT OF HEALTH

APPLICATION FOR SPECIAL EVENT FOOD ESTABLISHMENT PERMIT

(A) NAME OF EVENT		(B) EVENT LOCATION OR ADDRESS OF EVENT (ONLY ONE)	
(C) EVENT COORDINATOR NAME (IF APPLICABLE)		(D) EVENT COORDINATOR PH # AND EMAIL (IF APPLICABLE)	
(E) NAME OF FOOD BOOTH		(F) FOOD BOOTH CONTACT PERSON	
(G) FOOD BOOTH CONTACT PERSON PHONE AND FAX # Phone: _____ Fax: _____		(H) FOOD BOOTH CONTACT PERSON EMAIL	
(I) NAME OF PERSON(S) WITH FOOD SAFETY HANDLERS CERTIFICATION CARD, IF APPLICABLE (MUST BE PRESENT AT ALL TIMES OF OPERATION)			
DAY	(J) DATE/TIME OF EVENT	DAY	(J) DATE/TIME OF EVENT
1.		11.	
2.		12.	
3.		13.	
4.		14.	
5.		15.	
6.		16.	
7.		17.	
8.		18.	
9.		19.	
10.		20.	
		31.	
THIS PERMIT CANNOT EXCEED THIRTY-ONE (31) DATES			
(K) NAME OF SUPPORT KITCHEN		(L) STREET ADDRESS OF SUPPORT KITCHEN	(M) PHONE NUMBER
			(N) PERMIT NO.
(O) DESCRIBE OPERATIONS AT SUPPORT KITCHEN (clean up, thawing, cutting, cooking, etc.)			
USE OF SUPPORT KITCHEN AUTHORIZED BY:			
(P) SIGNATURE OF OWNER OR AGENT OF AUTHORITY		(Q) PRINT NAME OF OWNER OR AGENT OF AUTHORITY	
(R) LIST FOODS TO BE SERVED			

CONTINUE COMPLETION OF APPLICATION ON PAGE 2

The Sanitation Branch, Department of Health reserves the right to deny your Special event food establishment permit or revoke the permit for failure to comply with the sanitary requirements of Hawaii Administrative Rules, Title 11, Department of Health, Chapter 50, Food Safety Code.

(S) DATE _____ (T) SIGNATURE OF APPLICANT _____ (U) PRINT NAME OF APPLICANT _____

FEE NON REFUNDABLE

SUBMIT APPLICATION AND FEE TEN WORKING DAYS PRIOR TO EVENT TO:

THERE WILL BE A SERVICE FEE OF \$25.00 FOR ANY CHECK DISHONORED BY THE BANK.

Payable to: **STATE OF HAWAII**
SANITATION BRANCH
1582 KAMEHAMEHA AVE.
HILO, HI 96720

APPROVED:

DATE _____

SIGNATURE OF AGENT/DEPARTMENT OF HEALTH _____

seal of approval
(Permit invalid without seal)

SECTION BELOW FOR OFFICIAL HEALTH DEPARTMENT USE ONLY

FEE AMOUNT	DATE PAID	METHOD OF PAYMENT	RECEIPT NO.	RECEIVED BY
<input type="checkbox"/> BENEVOLENT OR CHARITABLE ORGANIZATION – NO FEE				
<input type="checkbox"/> NON-POTENTIALLY HAZARDOUS, PREPACKAGED FOODS & HOMEMADE FOOD PRODUCTS BY DIRECT SALES ONLY. Permit & fee not required.				

PAGE 2

SITE FACILITIES (Check all applicable boxes)

FOOD PROTECTION: (V) OVERHEAD COVERAGE: <input type="checkbox"/> Pop-up tent <input type="checkbox"/> Existing building <input type="checkbox"/> Other: _____ (W) PROTECTION FROM PUBLIC: <input type="checkbox"/> Sneeze guards <input type="checkbox"/> Only pre-packaged food <input type="checkbox"/> Equipment covers <input type="checkbox"/> Food handled at least 5 ft away <input type="checkbox"/> Other: _____ (X) FOOD HANDLING AT EVENT: ALL FOOD PREP MUST BE COMPLETED AT THE APPROVED SUPPORT KITCHEN. <input type="checkbox"/> Cooking <input type="checkbox"/> Assembly <input type="checkbox"/> Plating <input type="checkbox"/> Other: _____	(Y) TYPE OF HANDWASHING SINK: <input type="checkbox"/> Gravity fed unit <input type="checkbox"/> Self-contained portable sink <input type="checkbox"/> Permanently plumbed sink <input type="checkbox"/> Not applicable – prepackaged food only (Z) EQUIPMENT USED FOR FOOD HANDLING AT FOOD BOOTH: FOOD CONTACT SURFACES MUST BE CLEANED & SANITIZED OR REPLACED AT LEAST EVERY 4 HOURS <input type="checkbox"/> Grill <input type="checkbox"/> Wok <input type="checkbox"/> Deep fryer <input type="checkbox"/> Rice cooker <input type="checkbox"/> Pans/tongs <input type="checkbox"/> Blender <input type="checkbox"/> Cutting board <input type="checkbox"/> Other: _____ (AA) TEMPERATURE CONTROL AT EVENT: KEEP HOT FOOD ≥135°F KEEP COLD FOOD ≤41°F <input type="checkbox"/> Cooler with ice/gel ice pack <input type="checkbox"/> Refrigerator <input type="checkbox"/> Chafing dish with sterno <input type="checkbox"/> Cambro <input type="checkbox"/> Use time for control (procedures must be attached) <input type="checkbox"/> Other: _____
--	--

(BB) SITE PLAN – BOOTH DIAGRAM, INCLUDING HANDWASHING SINK (if required)

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DOH – Food Establishment Permits

- **Food Establishment Permit** - Requirements:

- Permit Application
 - Support Kitchen Use Agreement
- Fee - based on risk level
- Letter of Intent & Process Flow
- Label
- Food Handlers Certification (\$9)
- HACCP Plan?



Many different types of FE permits, some like the Mobile Food Establishment Permit, have additional requirements.

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Food Establishment Permits

SANITATION BRANCH
1582 KAMEHAMEHA AVENUE, HILO, HI 96720
TELEPHONE NUMBER: (808) 933-0917 FAX: (808) 933-0400
www.health.hawaii.gov

STATE OF HAWAII
DEPARTMENT OF HEALTH

APPLICATION FOR FOOD ESTABLISHMENT PERMIT (Please type or print in blue or black ink)

ESTABLISHMENT NAME (dba)	
ESTABLISHMENT LOCATION ADDRESS	
STREET:	
CITY:	ZIP CODE:
OWNER NAME (Corp., LLC, Partnership, Sole Owner, Other)	
EST. PHONE #:	OTHER PHONE #:
MAILING ADDRESS (if different from establishment location address)	
ATTN:	
STREET:	
CITY:	STATE: ZIP CODE:
E-MAIL ADDRESS (Optional)	
<small>I UNDERSTAND THAT THE ISSUANCE OF THE FOOD ESTABLISHMENT PERMIT IS CONTINGENT UPON COMPLIANCE WITH THE REQUIREMENTS OF HAWAII ADMINISTRATIVE RULES, TITLE 11, CHAPTER 50, "FOOD SAFETY CODE," AND AFTER ISSUANCE, THE PERMIT MAY BE SUSPENDED OR REVOKED FOR FAILURE TO COMPLY WITH THE PROVISIONS OF THIS CHAPTER.</small>	
DATE	SIGNATURE OF OWNER/AGENT OF AUTHORITY
PHONE # OF OWNER/AGENT OF AUTHORITY	PRINT NAME TITLE
(OFFICIAL USE ONLY) FEE AMOUNT: _____ ESTABLISHMENT TYPE NUMBER: _____ RISK CATEGORY: _____ <small>(Non-Refundable)</small>	
Payable to: STATE OF HAWAII Submit application and fee to: SANITATION BRANCH 1582 KAMEHAMEHA AVE. HILO, HI 96720 THERE WILL BE A SERVICE FEE OF \$25.00 FOR ANY CHECK DISHONORED BY THE BANK.	

SECTION BELOW FOR OFFICIAL DEPARTMENT OF HEALTH USE ONLY

FLOOR AREA (IN SQ. FT.):	TAX MAP KEY:	ZONE:	SECTION:	PLAT:	PARCEL:
CIRCLE APPLICABLE OPERATIONS:					
1) RECEIVING	3) HOT STORAGE	5) TRANSPORTATION	7) REHEATING		
2) COLD STORAGE	4) THERMAL PROCESSING	6) COOLING	8) DISPLAY		
Fee Paid	Date Paid	Method of Payment	Receipt No.	Received By	
APPROVED BY:					
Date	Signature of Agent/Dept. of Health	San district			
PERMIT NO.:		EXPIRATION DATE:			
CHECKED: SU	CLERICAL INPUT:	(PRE-OR CLOSE)	(ORI OPEN)	SCANNED:	

SAN APP FOOD 09/17

PERMIT FEES SCHEDULE

FOOD ESTABLISHMENT TYPE	s.f. ¹ (size)	RISK CATEGORY	PERMIT FEE
Catering	-	1	\$400
Catering	-	2	\$300
Catering	-	3	\$200
Food Manufacturer - small	≤1,000	1	\$300
Food Manufacturer - small	≤1,000	2	\$200
Food Manufacturer - small	≤1,000	3	\$100
Food Manufacturer - large	>1,000	1	\$400
Food Manufacturer - large	>1,000	2	\$300
Food Manufacturer - large	>1,000	3	\$200
Food Warehouse - small	≤1,000	-	\$100
Food Warehouse - large	>1,000	-	\$300
Hotel Main Kitchen/Banquet/Convention	-	1	\$600
Hotel Main Kitchen/Banquet/Convention	-	2	\$500
High Risk Institutional Kitchens	-	1	\$400
Institutional Kitchens	-	1	\$400
Institutional Kitchens	-	2	\$300
Institutional Kitchens	-	3	\$100
Market - small	≤1,000	1	\$300
Market - small	≤1,000	2	\$200
Market - small	≤1,000	3	\$100
Market - large	>1,000	1	\$400
Market - large	>1,000	2	\$300
Market - large	>1,000	3	\$200
Mobile Establishment	-	1	\$300
Mobile Establishment	-	2	\$200
Mobile Establishment	-	3	\$100
Support Kitchen	-	1	\$300
Support Kitchen	-	2	\$200
Support Kitchen	-	3	\$100
Restaurant - small	≤1,000	1	\$300
Restaurant - small	≤1,000	2	\$200
Restaurant - small	≤1,000	3	\$100
Restaurant - large	>1,000	1	\$400
Restaurant - large	>1,000	2	\$300
Restaurant - large	>1,000	3	\$200
Service Area - limited food prep	-	-	\$100
Service Area - no food prep	-	-	\$50
Any Food Establishment used only to prepare or serve food to the homeless without compensation, consideration, or donation by the person or persons being served	-	1	\$0
Any Food Establishment used only to prepare or serve food to the homeless without compensation, consideration, or donation by the person or persons being served	-	2	\$0
Any Food Establishment used only to prepare or serve food to the homeless without compensation, consideration, or donation by the person or persons being served	-	3	\$0

Dept of Health Doc Review

Hyperlinks (click to visit website!)

- [Certified Kitchen Toolkit Checklist](#)
- [Homemade Food Rules \(changing\)](#)
- Dept of Health Permits
 - [Special Event Permits](#)
 - [Food Establishment Permits](#)
- Dept of Health Food Safety Branch - Website:
 - <https://health.hawaii.gov/san/>
- Dept of Health Food Safety Branch - Food Info Page:
 - www.health.hawaii.gov/san/food-information/
- Label Guidance

Hilo Food Hub

- **Hilo Food Hub Requirements**

- General Excise Tax License (\$20)
- General Liability Insurance (\$289/yr)
- Security Deposit (\$200)
- Food Handler's Certification
- Rental Agreement:
 - Plan A - 10hrs/month min (\$200/mo = \$20/hr)
 - Plan B - 25hrs/month (\$450/mo = \$18/hr)
 - Plan C - 40hrs/month (\$640/mo = \$16/hr)
 - Food Truck Support - \$125/month

Hilo Food Hub

- **Storage Rental**

- Shelf Storage - \$25/mo
- Cold Storage - \$30/mo
- Frozen Storage - \$30/mo

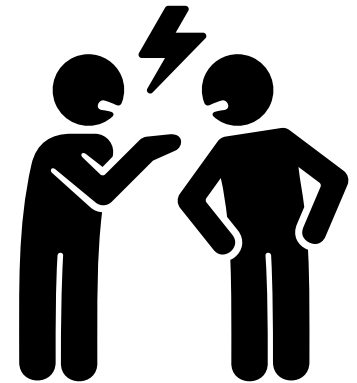
- **Equipment**

- 2x Blodgett Convection Ovens
- 20qt Mixer
- Dehydrators
- Vacuum Sealer, heat sealers
- SAMMIC-41 food processor
- Day-use Fridge
- Juicers
- Immersion blenders
- Water Activity & pH meters
- Office space w/ printer & wi-fi



Shared-Use Kitchen Space

- **Cleaning**
 - Checklist and follow-up
- **What to do in case of non-payment?**
- **Equipment**
 - Cleaning, breakage, theft
- **Building Maintenance**
 - Supplies management]
- **Conflict between tenants**



HCK – Permitting & Compliance Questions?

HCK – Commercial Kitchen Management Food Corridor



[PRICING](#) [REQUEST DEMO](#) [SHARED KITCHEN TOOLKIT](#) [RESOURCES](#) [FIND A KITCHEN](#) [LOGIN](#)

The Shared Kitchen Management Software for Commissaries

The Only Software Designed Exclusively for Shared Kitchen
Management

Isn't it time to stop juggling your calendars, chasing down
payments like a mob boss, and manually scheduling your clients'
kitchen hours?

[Setup a Demo](#)

[Create My Account](#)

I wanna learn more!



HCK – Commercial Kitchen Management

Food Corridor

- **Scheduling**

- Approval required for new clients
- Optional space & equipment calendars

- **Billing**

- Secure payments via Stripe

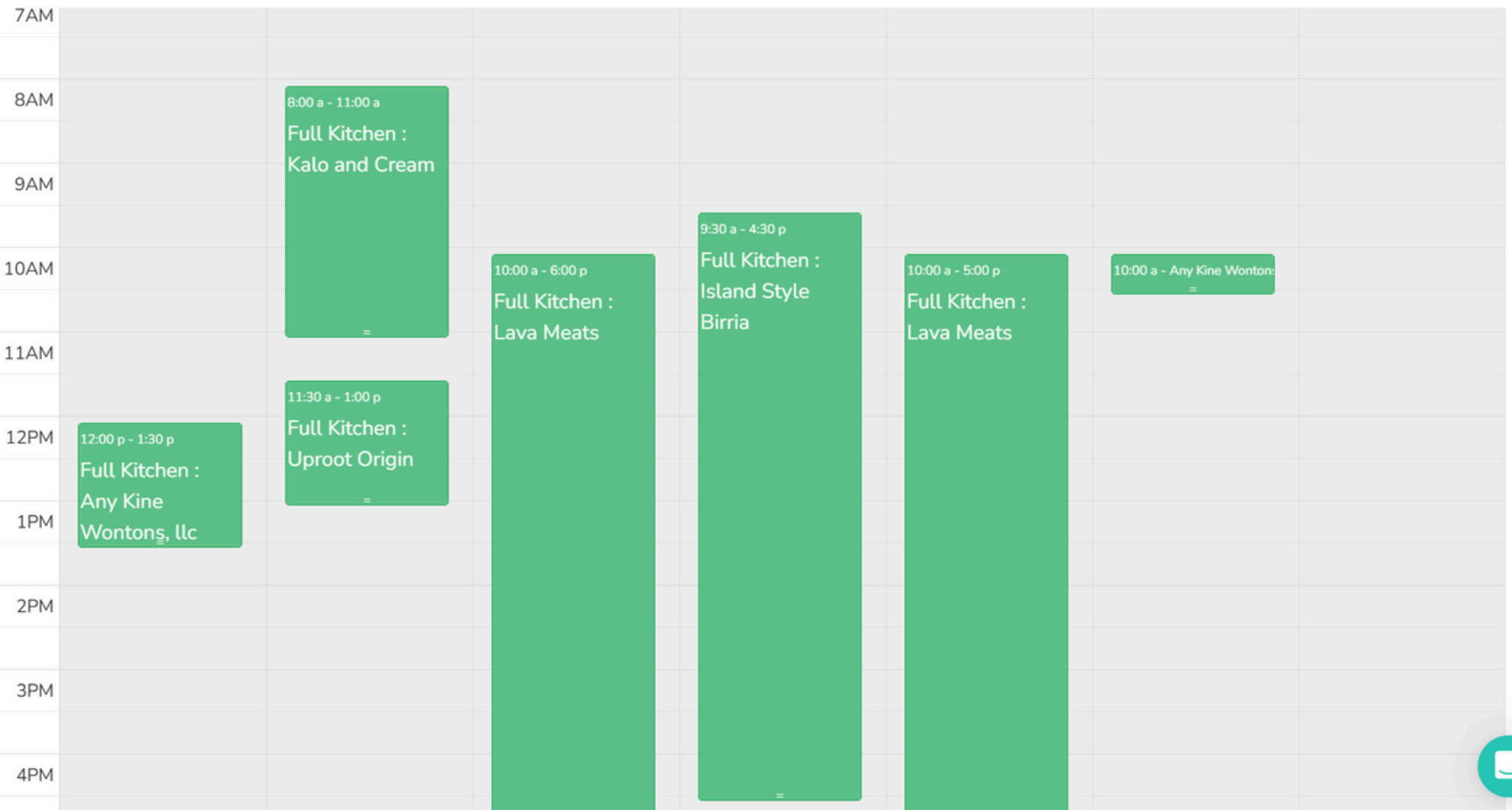
- **Documents**

- Shared document storage with expiration reminders
 - Insurance, Food Handlers Certification
 - Rental Agreement
 - Business License



HCK – Commercial Kitchen Managment

Food Corridor – Schedule



HCK – Commercial Kitchen Managment

Food Corridor – Billing

Statement Charges

The charges below have been successfully paid.

FEBRUARY 2025

\$326.05

02/05/2025

Monthly Bill for February (#569433)

\$326.05

The item summary for this bill.

ITEM DESCRIPTION	ITEM TYPE	PRICE	TAX	TOTAL
Package A- 10 Hours Per Month For February	Time Billing Plan	\$200.00	\$9.00	\$209.00
Full Wire Shelf (1)	Storage Rent	\$75.00	\$3.38	\$78.38
Dry Storage Shelf (2x4) (1)	Storage Rent	\$25.00	\$1.13	\$26.13
				\$313.51

The payment summary for this bill.

PAYMENT DATE	PAYMENT TYPE	TOTAL PAID	TFC FEE	REVENUE
02/05/2025	Stripe Payment - py_1Qp5OrLnLU3AJH4sBfmqu4ba	\$326.05	\$12.54	\$313.51
				REFUND

HCK – Commercial Kitchen Management

Food Corridor – Documents

Documents

These are Required and other Shared documents, visible only between you and this food business.

Business License

★ REQUIRED

Upload your Hawaii GE Tax as proof that your business is licenced to do business in Hawaii.

✓ Uploaded



Food Handler Certificate

★ REQUIRED

Commonly known as the ServSafe Certificate, this document shows that the client completed the appropriate food safety training required in your state.

✓ Expires 04/09/25



General Liability Insurance

★ REQUIRED

Upload proof that your business has the appropriate business liability insurance with Ho'ola Veteran Services listed as additional insured.

✓ Expires 04/15/25



Rental Agreement - Uproot Origin

👁 SHARED

✓ Uploaded



HCK – Commercial Kitchen Management

Food Corridor – Reporting

[SCHEDULING](#)[CLIENTS](#)[DOCUMENTS](#)[BILLING](#)[REPORTING](#)[KITCHEN SETTINGS](#)

Reporting

Total Revenue

18.02% ▼

\$8,497

LAST MONTH

\$6,965

THIS MONTH

[View Monthly Revenue Report](#)

Active Clients

3% ▼

35

LAST MONTH

34

THIS MONTH

[View Clients](#)

OUTSTANDING
Payment Due

\$989

[View Billing](#)

Avg. Revenue
Per Client

\$204.87

THIS MONTH

[View Report](#)

TOTAL
Expired Docs

16

[View Documents](#)

Space
Utilization

7.18%

THIS MONTH

Booking Hours

48.67% ▼

188.0

LAST MONTH

96.5

THIS MONTH

[View All Bookings Report](#)

Current Storage Utilization

29%

DRY

36%

COLD

36%

FREEZER

1%

OTHER

[View Storage Utilization Report](#)

HCK – Commercial Kitchen Management

Insurance – FLIP



Food Liability Insurance Program

- Starting at \$25.92/mo or \$299 per year
- \$10 discount with promo code!

Who We Insure



Caterers

Protect your catering business everywhere you work and extend your coverage to venues at no extra cost.

[Learn More](#)



Chefs

Keep serving up mouthwatering meals and enjoy coverage that shields you from paying out of pocket for claims.

[Learn More](#)



Farmers Market Vendors

Sell your food products at local markets and stay covered from costly claims like third-party bodily injury and damage to the venue.

[Learn More](#)



Food Carts

From sports games to bridal showers, FLIP has your back so you can take your food cart anywhere with confidence.

[Learn More](#)



Food Trailers

Extend coverage to your food trailer wherever it's parked with FLIP's exclusive food trailer endorsement.

[Learn More](#)



Food Trucks

Protect your food truck with affordable coverage in 10 minutes or less with our 100% online purchase process.

[Learn More](#)

Don't see your business type listed? [See more Industries](#)

[Get Quote](#)

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Break

- Write questions on white board or in the chat
- Have a snack or refreshment
- Use the facilities (bathroom code next to door)
- Casual networking
- Sign up for Farm-to-Car!
 - **hawaiifarmtocar.com**
- Check out permits and flyers
 - Food Basket's Malama Da Farmer grants!
 - **hawaiifoodbasket.org**
 - Hawaii Dept of Health - Food Safety
 - **health.hawaii.gov/san/**

Chapter 50 – Updated Provisions

- Hawai'i Revised Code - **Chapter 50**
 - **Food Safety Code** - Hawai'i Dept of Health
 - 1) Homemade Food (HMF) definition changed to include pickled, fermented, or acidified plant food products that must have a pH at or below 4.2 OR a Water Activity (Aw) level at or below 0.88.
 - 2) HMF producers will be allowed to sell to 3rd parties and wholesale their non-Temperature Controlled for Safety (TCS) products.
- Testing responsibility up to producer
 - pH paper, pH meter, and Water Activity Meter available at **Hilo Food Hub**

HCK – Commercial Kitchen Management

Chapter 50 – pH & Water Activity



Jovitec Universal pH Test Paper
Strip Roll, pH Full Range 0-14, 5
m/Roll (2 Rolls)

4.2 ★★★★★☆ (6,163)
300+ bought in past month

\$6⁵⁹ (\$3.30/Item)

Save more with Subscribe & Save

✓prime Two-Day

FREE delivery Sat, Jan 25



Add to cart



Water Activity Meter Smart Food
Water Activity Tester for Jerky Dried
Fruit Grain Vegetable Aw Moistur...

4.6 ★★★★★☆ (18)

\$499⁰⁰

Save 10% with coupon

✓prime Two-Day

FREE delivery Sat, Jan 25



Add to cart



2024 All-New pH Meter for Water -
High Accuracy Digital pH Tester
(0.01 Precision) with UL...

4.3 ★★★★★☆ (1,601)
6K+ bought in past month

\$8⁹⁹ List: \$12.99

Buy any 6, Save 8%

✓prime Two-Day

FREE delivery Sat, Jan 25



Add to cart



Water Activity Meter Smart Food
Water Activity Tester for Food Jerky
Dried Fruit Grain Vegetable, AW...

3.9 ★★★★★☆ (27)

\$524⁹⁹

✓prime Two-Day

FREE delivery Sat, Jan 25

Only 6 left in stock - order soon.



Add to cart

HACCP Plans

- **Hazard Analysis and Critical Control Points**
 - Required for **high-risk food products**
 - Need is determined by your DOH inspector
 - Paperwork
- Understand the laws and regulations for your **specific product**.
- **John Nakashima** in Hilo is available on the island to help determine your classification and handles all technical forms needed to submit to the Health department

HCK – Permitting & Compliance

HAACP Plans

- **Specialized Process:**

- Fermentation
- Acidification
- Jarring/canning
- Drying/curing/smoking
- Sous vide, vacuum-sealing or reduced oxygen packaging of perishable food items outside of raw meats or items to be frozen, non-continuous cook-chill processes.

- * EXCLUDED are process done for flavoring-only such as “quick pickle” style items held under refrigeration at all times and used within 7 days



HCK – Permitting & Compliance

HACCP Plans – Juice

- **Juice Wholesalers** - required by the **FDA**
 - online mail order
 - sold by another business's retail location
 - Hawaii Farm-to-car
 - used in another food establishment
- **Any wholesale juice** product is **REQUIRED** to be processed under a Juice HACCP Plan and have some manner of **pasteurization**
 - Heat (like Uproot Origin's product)
 - Pressure-pasteurized (not common for small operations)
 - Chl-sanitizer exterior rind scrub & soak for highly acidic citrus juices



HAACP Plans – Juice

- Juice **sold by direct retail only**
 - poured from pitcher
 - or juice bottled and only sold in-house
- **may be exempt** from the HACCP and pasteurization requirement
 - labeled “**unpasteurized for retail sale only.**”



HAACP Plans – Juice

- Fermented or acidified beverages may be exempt from the Juice HACCP requirement,
 - however a HACCP Plan is still required for the fermentation process anyway
 - ex.) Magenta Hands beet Kvass



Chapter 50 – Q&A

- Chapter 50 document Review

HAACP Plans – Variances

Food Code Variances:

- If food establishment has **an operation or process that conflicts with the Hawaii Food Code** (Title 11 Chapter 50 Food Code) a variance is required.
 - A HACCP Plan is typically a pre-requisite to apply for variance.
- **Examples:** out of temperature food items, a variation of one of the specialized processes listed above or a food item that has an inherently high risk associated with the product.

HAACP Plans – Meat

Wholesale Meat/Seafood Manufacturers:

- The wholesale operation of meat or seafood manufacturers fall under the jurisdiction of the Federal **USDA** for meat/poultry and **FDA** for seafood.
 - (except for small egg farms/wholesalers)
- These operations are not covered by the State of Hawaii Dept. of Health Food Safety branch,
 - Both the USDA and FDA require a HACCP Plan for their manufactured items as a pre-requisite item.

HCK – Permitting & Compliance

HAACP Plans – Meat

- Direct-to-consumer retail meat sales
 - **is covered** by the Dept. of Health
 - **May not be required to have a HACCP Plan** depending on their process and use of materials
- Ex) Lava Meats
 - retail only operation
 - has a HACCP Plan covering
 - seasoning
 - curing salts



HCK – Permitting & Compliance

HAACP Plans



- **Sprouts:**

- Seeding and growing of sprouts or beans due to the inherent risks associated with their temperature and soil growing conditions

- **Cultured Products:**

- Cultured products that require inoculation of starter culture media, bacterium, or similar. Items that also use food additives, chemicals not typically seen in a retail food establishment operation.

- **Less Common Scenarios:**

- Operating an extended wet storage tank or depuration system for molluscan bivalve shellfish, custom processing, dressing or slaughtering of wild game animals.

HCK – Commercial Kitchen Management

Specific Examples

- What is your product?
- Where do you want to sell it?
- Where do you want to make it?



HCK – Permitting & Compliance

Questions!

- Zoom Recording of this presentation will be edited and made available at **hawaiicommercialkitcens.com**