



# HAWAI'I COMMERCIAL KITCHENS

## Permitting & Compliance

A 1-day workshop on Hawai'i County Dept of Health permitting & compliance



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

## 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](http://hawaiicommercialkitchens.com)
    - Cat. 3 - Certified Kitchens Infrastructure



## Hawai'i Commercial Kitchens

- Commercial Kitchen Cohort
- 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!**





# HCK – Permitting & Compliance

## Anthony Florig, GreenKine LLC



**HILO FOOD HUB**  
*by* HO'OLA FARMS





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# Ho'ōla Veteran Services



## Agenda

- **Introductions**
- Uproot Origin Presentation
- Dept of Health Permits
- Break
- Chapter 50 - Updated Provisions
- HACCP Plans
- 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, avtive duty or family?



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## Refreshments

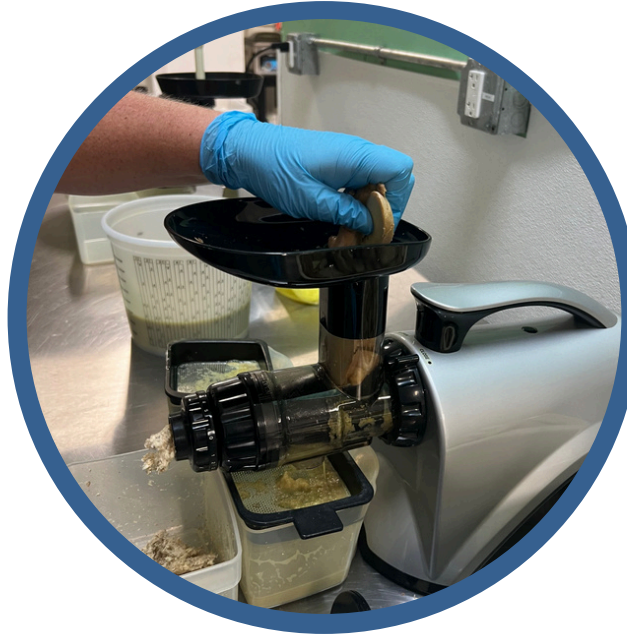
- **UPROOT ORIGIN**, Spritzers
- **ANYKINE WONTONS**, Hilo Food Hub
  - Bell, Pepper, Garlic Cream Cheese - (VEG vs MEAT ex)
- **OK FARMS** - Coffee
- **ORIBE TEA** - Kona Mango Iced Tea
- **ULU MANA**, Oahu
  - Ulu Chips & Hummus
- **GLORIOUS TANGLE LLC**
  - Dried Butterfly Pea
- **OLIANA PRODUCTS**
  - Dried Black Peppercorns
- **GARIMO'S REAL SOAP STUDIO**
  - Charcoal & Willow Bark soap samples



## Megan Brady – Uproot Origin

- Started at Hilo Food Hub in 2022
- Origin Story

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
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## Uproot Origin

- **The Department of Health is our friend!**
  - [www.health.hawaii.gov/san/](http://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!





## Permitting

- **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
      - Restaurant
      - Food Truck (Mobile FE Permit)
- Those are things you can find out from Dept of Health help desk



## 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/](http://www.health.hawaii.gov/san/food-information/)**
- Label Guidance

## Permitting

- **Food Establishment Permit** - Requirements:
  - Permit Application
    - Support Kitchen Use Agreement?
  - Letter of Intent & Process Flow
  - Label
  - Food Handlers Certification (\$9)
- **at Hilo Food Hub**
  - General Excise Tax License (\$20)
  - General Liability Insurance (\$289/yr)
  - Security Deposit (\$200)
  - Plan A - 10hrs month/min (\$200/mo)



## Uproot Origin

### Points to Consider

- Changing Recipes or Process Flow
  - will need to be written into the existing HACCP
- Ask first when it comes to new equipment
  - it will need to be approved and it will change your process flow/SOP
  - an easy modification to HACCP
- **Shelf Stability**
  - requires lab testing, be prepared for those expenses

September 26, 2022

Client UPROOT ORIGIN  
Contact Megan Brady  
Email [marymeganbrady@gmail.com](mailto:marymeganbrady@gmail.com)  
Telephone 707-331-6011

### SHELF LIFE STUDY

Product Wellness Shot  
Target 6 Months  
Study Temp Ambient  
Testing Interval Initial, Day 15, Day 30, Day 60, Day 90, Day 120, Day 150, Day 180  
**Total = 8 Intervals**  
Assay At each interval - SPC, Yeast/Mold, pH, Water Activity

Description	Qty	Unit price	Total price
Standard Plate Count	8	\$20.00	\$160.00
Yeast/Mold	8	\$20.00	\$160.00
pH	8	\$30.00	\$240.00
Water Activity	8	\$65.00	\$520.00
Lactic Acid Bacteria	8	\$35.00	\$280.00
Salmonella	1	\$37.00	\$37.00
Listeria	1	\$37.00	\$37.00
E. coli	1	\$25.00	\$25.00
Subtotal			<b>\$1,459.00</b>
<b>TOTAL</b>			<b>\$1,459.00</b>

Notes:

*Please submit a total of 12 commercial retail units for this study.*

## **Megan Brady** – Uproot Origin

- Plan, prepare, and remember things take time



## Dept of Health Doc Review

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## Exemptions & Exceptions

- Honey and Honey Products
- Tea
- Egg Law
- Meat
- Non-Amenable Species
  - ex) Rabbit



# HCK – Permitting & Compliance Questions?

# HCK – Permitting & Compliance

## BREAK – 15 minutes



- Add Questions to the whiteboard
- Meet your neighbor!
- Replenish your fluids
- Eat a snack
- Register: **[hawaiifarmtocar.com](http://hawaiifarmtocar.com)**
  - **[hawaiicommercialkitchens.com](http://hawaiicommercialkitchens.com)**
    - for technical assistance if you have been in operation since 3/2020!
- **[hoolafarms.org](http://hoolafarms.org)** newsletter signup for future workshops!



## 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 3<sup>rd</sup> 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**



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## 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

**\$6<sup>59</sup>** (\$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)

**\$499<sup>00</sup>**

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

**\$8<sup>99</sup>** 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)

**\$524<sup>99</sup>**

✓prime Two-Day

FREE delivery **Sat, Jan 25**

Only 6 left in stock - order soon.



Add to cart

## Chapter 50 – Q&A

- Chapter 50 document Review

## 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

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## 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





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## 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.**”



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## 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



## 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.

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## 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



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## 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.

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## Questions!

- White Board
- Zoom Chat
- Audience
- Zoom Recording of the Presentation will be made available
- MAHALO!