

STARTING A FOOD BUSINESS IN HAWAI'I COUNTY

Where will your food be sold?

EVENTS

farmers' markets, festivals, fundraisers

RETAIL/STORES

grocery stores, food trucks, restaurants, shops, distributors

What kind of food will you make?

LOW RISK

baked goods, candy, jams/jellies/preserves, popcorn, trail mix, granola, cereal, mochi

HIGH RISK

refrigerated cakes/pies, fermented food, dried meat/seafood, other hot or refrigerated foods

Questions?

Contact the Sanitation Branch of the Hawaii Department of Health:
Kona: 808-322-1507
Hilo: 808-933-0917

You may use a HOME KITCHEN

Food must be properly labeled and sold only direct-to-consumer. Guidelines available at <https://health.hawaii.gov/san/files/2017/09/HMF-handout.pdf>

You must use a CERTIFIED KITCHEN

See *Hawai'i County Certified Kitchens*. Requirements listed below. To construct a certified kitchen, see *Steps for Certified Kitchen Development in Hawai'i County*. Mobile food establishments should visit <https://health.hawaii.gov/san/files/2013/05/how-to-start-a-mobile-FE-0617.pdf>

Food Business Requirement Checklist

1. GE License
 - State Department of Taxation
 - Forms available at: <https://tax.hawaii.gov/geninfo/get/>
2. Food Safety Training
 - Sanitation Branch, Department of Health (or ANSI accredited private options)
 - Schedule available at: <http://health.hawaii.gov/san/food-safety-education/>
3. Food Establishment Permits (required for certified kitchen use and some events)
 - Sanitation Branch, Department of Health
 - Forms available at: <http://health.hawaii.gov/san/permit-applications/>

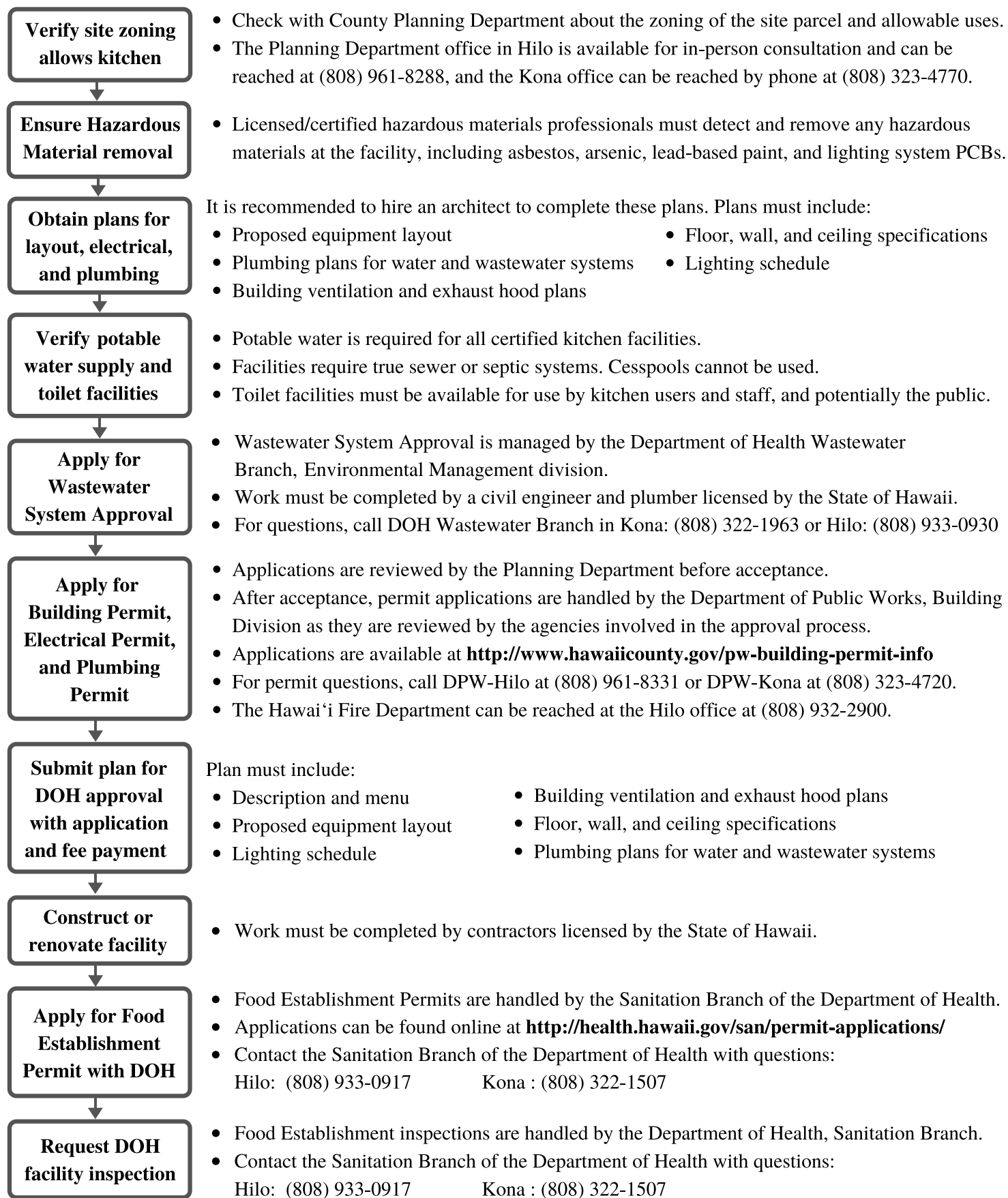


This project was funded by USDA's SNAP-Ed funding through the Hawaii Department of Health. This institution is an equal opportunity provider.



Steps for Certified Kitchen Development in Hawai'i County

Revised August 2019



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FACILITY: **COOPER CENTER**
LOCATION: 19-4030 Wright Road, Volcano, HI 96785
HOURS: Hours by arrangement
EQUIPMENT: Stove, oven, sinks, prep tables, convection ovens and warmers
PHONE: (808) 769-3903
EMAIL: kilaueatutu@gmail.com
MANAGER: Linda Ugalde
COMMENTS: Food Handler class and TB Clearance needed.

FACILITY: **HILO FARMERS MARKET KITCHEN**
LOCATION: 330 Kamehameha Avenue, Hilo, HI 96720
HOURS: 24/7 by arrangement
EQUIPMENT: Wok, 4 burner gas stove, standard oven, char broiler, fryer, prep tables, freezer, griddle, ice machine
PHONE: (808) 933-1000
EMAIL: info@hilofarmersmarket.com
MANAGER: Keith Dela Cruz
COMMENTS: Hot and cold prep kitchen. Facility plans to add convection oven. Dry, cold, and freezer storage available. Offers food truck licensing.

FACILITY: **PA'AUULO CERTIFIED INCUBATOR KITCHEN**
LOCATION: 43-964 Pa'auilo Road, Pa'auilo, HI 96776
HOURS: 24/7 upon availability and scheduling
EQUIPMENT: Convection ovens, mixer, filling machines, baking sheets, rolling racks, refrigerator, certified scales, heat sealers.
PHONE: (808) 938-2351, call M-F between 8am-12pm HST
MANAGER: Kimber-lee Erb
COMMENTS: Roomy kitchen with commercial appliances/equipment. Currently no open flame cooking allowed inside due to broken hood fan. Requires class with Sanitation Division of State Department of Health and TB clearance within one year of use.

FACILITY: **THE KITCHEN**
LOCATION: 615 Haihai Street, Hilo, HI 96720
HOURS: 6 - 9pm
EQUIPMENT: Gas stove, convection oven, prep tables, mixer, fryer, rolling racks, baking sheets, heat sealers, blender, griddle, microwave, dishwasher
PHONE: (808) 217-6401
EMAIL: audreywilson808@gmail.com
MANAGER: Dean Shigeoka
COMMENTS: Spacious kitchen with basic equipment for hot/cold prep and washing produce

FACILITY: **YMCA**
LOCATION: 300 W. Lanikāula Street, Hilo, HI 96720
HOURS: Hours by arrangement
RATE: \$15-\$25/Hr depending on equipment use, plus fees.
PHONE: (808) 935-3721
EMAIL: wendy.cortez@islandofhawaiiymca.org
CONTACT: Wendy Cortez
COMMENTS: Kitchen has grease tank where mobile facilities (e.g. food trucks) can dispose of used grease for a fee by appointment. DOH permit and TB clearance required.

FACILITY: HONALO PROCESSING & MARSHALLING FACILITY
LOCATION: 79-1017 E Honalo Rd, Kailua-Kona, HI 96740
HOURS: Evenings and weekends by arrangement
RATE: \$15/hr prep only, \$20/hr equipment usage
EQUIPMENT: Prep tables, food processor, convection steamers, blender, heat sealers, baking sheets, walk-in cooler, display refrigerator, 4 walk-in freezers
PHONE: (808) 238-8869
EMAIL: info@eatbreadfruit.com
CONTACT: Dana Shapiro
COMMENTS: Cold prep kitchen with dry, freezer, and cold storage available. DOH permit required and users must sign kitchen rental agreement form. Hawai'i 'Ulu Producers Cooperative leases the facility from the State and manages the kitchen. Expansion planned.

FACILITY: SPICY NINJA SAUCE
LOCATION: 55-522 Hāwī Rd, Hāwī, HI 96719
HOURS: Daylight M-S
EQUIPMENT: Prep tables, induction burner
PHONE: (808) 747-4765
EMAIL: ninja@spicyninjasauce.com
CONTACT: Christopher Bornstein
COMMENTS: **Users must be in a business agreement with Spicy Ninja Sauce.**
Hot and cold prep kitchen.

FACILITY: QUEEN EMMA COMMUNITY CENTER
LOCATION: 81-1004 Konawaena School Rd, Kealahou, HI 96750
HOURS: 8am - 9:30pm every day
RATE: \$50/Hr or \$525/Day (different rates for non-profits)
EQUIPMENT: Prep tables, gas stove, range, sterilizer, griddle, microwave, dishwasher
PHONE: (808) 323-3429
EMAIL: christchurchhawaii@gmail.com
CONTACT: Janet Britt
COMMENTS: The kitchen is part of the Queen Emma Community Center. Users must complete application and state permission form and have insurance. Grey water dumping is not allowed.

Hazardous Materials • Facility must be free of hazardous materials including asbestos, arsenic, lead-based paint, and lighting system PCBs

Food Preparation

- Three-compartment sink
- Two-compartment prep sink
- Stainless steel food preparation tables

Cleaning

- At least one hand sink with soap dispenser and paper towels, depending on the facility size and type of processing
- Dedicated room for mop sink and chemical cleaners
- Floor, wall and ceiling finishes that are cleanable and will not allow for insects or vermin to hide or propagate
 - Material at the floor and wall junctures shall be “covered and sealed” (11-50-71-a-(2)).
- All window, door and pass-thru openings into the kitchen must be “sealable” and, if left open, have insect screens
- Commercial (under-counter) dishwasher system or 3-compartment sink (optional if disposable utensils and serving items are used)

Ventilation • For ventilation requirements, use open windows with screens (natural) or mechanical ventilation

Lighting and Electrical • Light fixtures which are covered and cleanable

- Electrical EXIT signs, receptacles, or switches if required

Refrigeration and Storage

- Commercial refrigerator unit (may or may not be walk-in type)
- Commercial freezer unit (may or may not be walk-in type)
- Commercial ice maker (optional)
- Shelving for supplies, or pantry

Plumbing • Sewer or septic system

- Potable water and toilet facilities for staff and potentially public

ADA Compliance

- If the “public” will be allowed to enter and use the kitchen then it must be ADA compliant. This typically includes improvements required to provide access into the kitchen from an accessible parking stall and accessible path of travel from the parking stall to the kitchen.

Hot Kitchen: Additional Requirements

- Grease interceptor
- Commercial electric/gas - oven/stove
- Class 1 hood with fire suppression system
- Wall assembly behind electric/gas - oven/stove shall be of non-combustible construction. For existing combustible wall conditions this may require sheathing the wall surface with stainless steel panels and trim pieces.