FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Name
ISLAND NATURALS MARKET & DELI

Address
1221 KILAUEA AVENUE, #170
HILO
96720

Permit # H1255
Owner Name
ISLAND NATURALS MARKET, INC.

Purpose of Inspection
General Complaint

Est. Type
21. MARKET - LARGE - 1

Risk Category
1

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable
Mark "X" in appropriate box for:
COS=corrected on-site during inspection and/or跟随 violation
R=repeat violation

Compliance Status

Supervision
Person in charge present, demonstrates knowledge, and performs duties

Employee Health
Management awareness; policy present

Good Hygienic Practices
Proper eating, tasting, drinking, or tobacco use

Preventing Contamination by Hands
Hands clean and properly washed

Appoved Source
Food obtained from approved source

Protection from Contamination
Food separated and protected

Compliance Status

Potentially Hazardous Food (TCS food)
Proper cooking time and temperatures
Proper reheating procedures for hot holding
Proper cooling time and temperatures
Proper holding temperatures
Proper cold holding temperatures
Proper date marking and disposition
Time as a public health control: procedures & records

Consumer Advisory
Consumer advisory provided for raw or undercooked foods

Highly Susceptible Populations
Pasteurized foods used; prohibited foods not offered

Chemical
Food additives: approved and properly used
Toxic substances properly identified, stored, and used

Conformance with Approved Procedures
Compliance with variance, specialized process, and HACCP plan

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. Mark “X” in box if numbered item is not in compliance. Mark “X” in appropriate box for: COS = corrected on-site during inspection and/or R = repeat violation

Safe Food and Water

Proper Use of Utensils

Food Temperature Control
Proper cooling methods used; adequate equipment for temperature control
Plant food properly cooked for hot holding
Approved thawing methods used

Food Identification
Food properly labeled; original container

Prevention of Food Contamination

Compliance with variance, specialized process, and HACCP plan

Risk factors are food preparation practices and employees behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public health interventions are control measures to prevent foodborne illness or injury.

Food and nonfood-contact surfaces clean, properly designed, constructed, and used
Warewashing facilities: installed, maintained, used; test strips
Nonfood-contact surfaces clean

Physical Facilities

Utlsis, Equipment and Vending
Food and nonfood-contact surfaces clean, properly designed, constructed, and used
Warewashing facilities: installed, maintained, used; test strips
Nonfood-contact surfaces clean

Follow-up: (Circle one) YES NO

Signature of Person in Charge:

Date: 01/02/2020

Signature of Agent/Dept. of Health:

Follow-up Date:

01/02/2020

SAN INSPECTED FOOD 01/16
OBSERVATIONS

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

*20) - 11-50-34(f) Proper cold-holding temperatures: Observed packaged containers of salad mixes marked “keep refrigerated, perishable” being sold at ambient room temp in “bargain basket”, no indicator of time as temp control. Items marked as “keep refrigerated” and cut/prepped salad greens shall be handled as potentially hazardous food items held at 41°F or colder.

CORRECTED: Items discarded, COS

GOOD RETAIL PRACTICES

37) - 11-50-32(q) Contamination prevented during food storage: Observed boxes or bagged produced items stored on the floor of walk-in fridges and dry warehouse storage. All food items shall be stored away from potential contamination (clean, dry place, at least 6 inches above floor).

CORRECTED: Discussed proper storage of food items in dry storage areas, foods relocated. COS

REMARKS

Complaint No.66270: Customer ordered two sandwiches 12/31/19 at 2:15PM for takeout. At home, customer was eating a sandwich when they found half a slug in the portion they were eating and the other half alive in the remaining half of the sandwich around 3:00PM.

Spoke to management regarding complaint (store manager and assistant deli/kitchen manager), establishment aware of incident and concern. Reviewed and inspected establishment’s standard procedures for vegetable washing and handling.

Leafy green produce and lettuce is typically received from ‘Ano ‘Ano Farms (Waimea) as whole, raw agricultural commodity goods. However produce/lettuce in question used during the period reported was sourced from Johnson Family Farm (Pahoa) normally used for produce aisle as ‘Ano ‘Ano lettuce was not in stock.

Establishment is planning to discontinue using local leafy greens in deli items and switching to mainland sourced produce through Albert's Organics or Charlie's Produce.

Leafy greens and other vegetable items are washed in a designated food-prep sink. Leafy greens are cut once at the base, leaves are then washed individually in the food prep sink under running water. Leaves are then spun to dry and transferred to covered plastic food-grade containers for later-use.

Lettuce was previously used in sandwiches but is now substituted for sprouts instead, lettuce leaves are now only used for pre-packaged summer rolls and to supplement a pre-made salad mix for the self-service salad bar.

Establishment also receives pre-packaged salad mixes from Mother Nature's Miracle that is received pre-washed and bagged. Salad mix is used exclusively in salad bar. Recommend also washing salad mix to check for any possible contaminants.

SIGNATURE OF PERSON IN CHARGE

SIGNATURE OF AGENT/DEPT. OF HEALTH

SAN INSPECTOR OF FOOD 01/16

COPY TO ESTABLISHMENT

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Staff that handle vegetable washing and produce receive specific training on establishment's washing procedures. Other staff that have not been trained in vegetable prep are excluded for washing vegetables. Kitchen manager and assistant managers are DOH Food Handler Safety-certified.

Observed employees handling leafy greens, leafy greens unadultered.

Inspected leafy greens in-stock, washed leafy greens currently being used for summer rolls, pre-made salad mix (hoshizaki fridge), containers of salad mixes and whole, uncut vegetables (walk-in fridges). Inspected self-service salad and pre-bagged salad mixes in store inventory fridge displays. No snails/slugs or other vermin observed. Leafy greens in kitchen is stored boxed under a prep table off the floor.

Gloves (vinyl) and hair-restraints in-use

Dry Storage: See note above regarding proper food storage

CRITICAL AND NON-CRITICAL VIOLATION CORRECTED, EXISTING GREEN PLACARD REMAINS POSTED.