

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/>



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