

Dear Chair, Vice Chair & Committee,

Thank you for your attention to this subject matter. I'm in opposition of this matter. This is a more appropriate proposal for The State of Hawaii's Department of Health to implement a food allergy alert flier. And this responsibility should be more of a consumer responsibility rather than a restaurant's responsibility. When you go into a restaurant you should be aware of your allergies and it is the due diligence of the public to ask. Its not the responsibility of the restaurant to cater to you.

When policy is created it shouldn't be burdensome. For restaurants, businesses have to go through a series of DOH safety parameters for an establishment can operate. DOH has the food safety handlers test to make sure operators of those selling food to the public for consumption are aware of when food expires and where to put things in the freezer.

The Food Safety Education program is a statewide program launched in 1989 with the primary purpose of protecting the public from foodborne illnesses through education and training. The instructors, Food Sanitarians with extensive field experience, provide real world insight. Participants include chefs, cooks, dieticians, managers, pantry staff, stewards, waiters, waitresses, and other professions relating to the culinary industry .

The FOOD SAFETY CLASS (FOOD HANDLER LEVEL) is offered at NO CHARGE. The class is designed to provide the food handler with a basic understanding of food microbiology, major foodborne illnesses, and learn how to implement specific procedures to ensure safe food preparation. The class also provides an excellent review for those already certified. Certification is valid for 3 years from the date of successful completion of the class.

Again, this is more appropriate for DOH food safety branch to implement this policy.

Blessings,
Angela Melody Yong
CARES

HCR-132

Submitted on: 3/25/2024 8:20:09 AM

Testimony for HLT on 3/27/2024 11:10:00 AM

Submitted By	Organization	Testifier Position	Testify
Rayna Brown	Individual	Support	Written Testimony Only

Comments:

I'm in full support of this resolution and hope that it will be adopted

HCR-132

Submitted on: 3/25/2024 8:39:27 AM

Testimony for HLT on 3/27/2024 11:10:00 AM

Submitted By	Organization	Testifier Position	Testify
Davis Haas	Individual	Support	Written Testimony Only

Comments:

Chair Belatti, Vice Chair Takenouchi, and members of the Committee:

I appreciate the opportunity to submit testimony in strong support of HCR132/HR113.

For those who have serious food allergies, eating at restaurants can be a scary and anxiety filled event; as they must navigate the fine line between protecting their health and enjoying their freedom to participate in and support their local economy. This resolution helps foster a restaurant culture that encourages inclusivity by addressing the lack of knowledge, preparation, and tools available amongst restaurants in Hawaii, as it relates to serving those with severe food allergies. Providing food industry businesses with resources and ideas to protect themselves and the public will give them the confidence needed to better accommodate community members born with inherent food allergies.

HCR-132

Submitted on: 3/25/2024 12:01:11 PM

Testimony for HLT on 3/27/2024 11:10:00 AM

Submitted By	Organization	Testifier Position	Testify
Samantha Burns	Individual	Support	Written Testimony Only

Comments:

Chair Belatti, Vice Chair Takenouchi, and members of the Committee:

I appreciate the opportunity to submit testimony in strong support of HCR132/HR113. As a person with a severe nut allergy, this resolution would be helpful because if every restaurant were to follow these guidelines, I would be able to decide if it is safe for me to eat there or not. Knowing this before going to a restaurant would take away the stress of the possibility of having an allergic reaction. I think more people need to be aware of the severity of allergies and I believe this is a great resolution.

HCR-132

Submitted on: 3/25/2024 5:29:56 PM

Testimony for HLT on 3/27/2024 11:10:00 AM

Submitted By	Organization	Testifier Position	Testify
Brianna Chin	Individual	Support	Written Testimony Only

Comments:

Chair Belatti, Vice Chair Takenouchi, and members of the Committee:

I appreciate the opportunity to submit testimony in strong support of HCR132/HR113.

As a person with severe nut allergies, I think this is a great resolution because having access to a master list of the ingredients would make me feel more comfortable with eating at food establishments.

Additionally, knowing that employees have been informed regarding the dangers of food allergies would lessen my anxiety eating at restaurants.

Thank you for your time.

HCR-132

Submitted on: 3/25/2024 8:11:37 PM

Testimony for HLT on 3/27/2024 11:10:00 AM

Submitted By	Organization	Testifier Position	Testify
Pamela Akau	Individual	Support	Written Testimony Only

Comments:

Chair Bellati, Vice Chair Takenouchi, and the embers of the committee:

I am submitting testimony today In strong support of HCR132/HR 113.

I believe this resolution will be very helpful for patrons with allergies to visit restaurants with confidence for their safety. For people who have disabilities with allergies it is necessary for establishments That serve food to be transparent in their ingredients, so that tragedies of having a severe reaction such as anti-for lactic shock could be avoided. Having the above asked for eight CR 132 will provide the public first hand knowledge on how to mitigate the chances of a life threatening reaction and Also, bring awareness to help spread this important message to the community. This will empower many to recognize allergens and know how to order and to curb anxiety in the restaurant and hopefully it will become common knowledge.

Thank you for considering this Resolution and thank you for your time.

HCR-132

Submitted on: 3/26/2024 8:31:50 AM

Testimony for HLT on 3/27/2024 11:10:00 AM

Submitted By	Organization	Testifier Position	Testify
Richard John Haas	Individual	Support	Written Testimony Only

Comments:

Dear Chair Bellati and members of the Committee on Education,

I am in full support of HCR132/HR113.

I think this resolution is a great idea for Hawaii because it is important that all people in the restaurant industry try to understand more about allergies that people have to deal with so that people with allergies can be safe when going out to eat. Employee posters, ingredient lists and menu inserts are great tools to help the restaurant industry help people with allergies stay safer and it helps the restaurants help their customers to a very high degree. It is not enjoyable being allergic to certain foods and just going out to a restaurant to eat without being scared of getting anaphalactic shock helps people have a chance to go out into the world and be normal. Thank you for listening.

HCR-132

Submitted on: 3/26/2024 9:51:28 AM

Testimony for HLT on 3/27/2024 11:10:00 AM

Submitted By	Organization	Testifier Position	Testify
Lei Haas	Individual	Support	Written Testimony Only

Comments:

Dear Committee Members,

I am in strong support of HCR132/HR113.

I feel this is an excellent resolution because I have family members who are allergy-sensitive to certain food ingredients and need to take extra measures to ask the wait staff to be knowledgeable about what foods are prepared with or are in contact with in their back kitchen. I know of many people who would appreciate this resolution to be passed. If misinformation is communicated, the health effects on a consumer can lead to serious conditions.

Thank you for your strong consideration.

Lei