
A BILL FOR AN ACT

RELATING TO THE MAUI FOOD INNOVATION CENTER.

BE IT ENACTED BY THE LEGISLATURE OF THE STATE OF HAWAII:

1 SECTION 1. The legislature finds that the State of Hawaii
2 imports an estimated eighty to ninety per cent of its food, at a
3 cost of about \$3,000,000,000 per year. In the event of a major
4 disruption to transportation lines, the State has less than a
5 week's supply of food. Producing more food locally could add
6 millions of dollars to the economy, decrease the threat of
7 invasive species, and preserve cultural traditions and open
8 green space.

9 The legislature further finds that the renovation and
10 equipping of a value-added food production and business
11 incubation facility at the University of Hawaii Maui college,
12 known as the Maui food innovation center, would improve the
13 economic stability and capacity of farmers, ranchers, and
14 fishers; agricultural cooperatives; food entrepreneurs; existing
15 small and mid-sized food companies; retail and food service
16 establishments; Native Hawaiian cultural agriculture; and
17 community food programs by providing access to research and
18 development capabilities, food business planning, market



1 research, quality assurance and food safety, product and process
2 development, and other services not currently available in Maui
3 county.

4 The Maui food innovation center will also build on the Maui
5 culinary academy program at the University of Hawaii Maui
6 college by providing faculty and students with opportunities for
7 applied research, experiential learning, and workforce
8 development and training within an expanding and evolving food
9 industry. The Maui food innovation center will be incorporated
10 into the northern section of the University of Hawaii Maui
11 college Pilina building, No. 2232, the student life building.
12 This section of the building was formerly the University of
13 Hawaii Maui college cafeteria kitchen, but is currently unused
14 and requires upgrading. The Maui food innovation center will be
15 adjacent and in close proximity to the Paina building, No. 2253,
16 the culinary arts building. The Pilina building will be
17 repurposed with these funds to house shared-use food processing
18 equipment within an environment that will enable small-scale
19 manufacturing under hygienic conditions and under county, United
20 States Food and Drug Administration, and United States
21 Department of Agriculture inspection.



1 The legislature further finds that the Maui food innovation
2 center will serve as a model for other programs in planning
3 stages throughout the University of Hawaii community college
4 system. The Maui food innovation center will work with other
5 campuses to share its research, best practices, expertise, and
6 resources, thus making an important contribution to a
7 comprehensive and sustainable food production solution
8 throughout the State. These efforts will address Hawaii's
9 dependence on imported food while also promoting Hawaii-grown
10 and Hawaii-made products for local, tourist, and export markets.

11 The legislature further finds that pursuant to Act 164, the
12 General Appropriations Act of 2011, the governor released
13 \$1,255,000, to the University of Hawaii Maui college through the
14 department of agriculture for design, planning, and a portion of
15 the construction costs to transform the University of Hawaii
16 Maui college's former cafeteria into the new Maui food
17 innovation center. The state funds were also used to leverage
18 federal funding by the United States Department of Agriculture
19 to complete a 2013 feasibility study for the Maui food
20 innovation center. In 2012, the University of Hawaii Maui
21 college received a \$12,700,000 development and training grant
22 from the United States Department of Labor. This grant provides



1 nearly \$800,000 that will be used for curriculum development and
2 training for food manufacture and food safety in rural Hawaii.

3 The legislature notes that to date, \$145,555 has been
4 expended to assess the former cafeteria at the University of
5 Hawaii Maui college, conduct research and analysis, and conduct
6 a site review based on initial findings. Design Partners, Inc.,
7 has determined an initial estimated cost of \$3,774,607 for the
8 Maui food innovation center, an amount that includes renovation
9 and equipment costs, of which approximately \$2,695,162 remains
10 to be funded.

11 Accordingly, the purpose of this Act is to authorize the
12 issuance of \$ in general obligation bonds for the
13 completion of the Maui food innovation center capital
14 improvement project.

15 SECTION 2. The director of finance is authorized to issue
16 general obligation bonds in the sum of \$ or so much
17 thereof as may be necessary and the same sum or so much thereof
18 as may be necessary is appropriated for fiscal year 2014-2015
19 for the University of Hawaii Maui college Maui food innovation
20 center, for renovation and equipment for a value-added food
21 production and business incubation facility located in the



1 former campus cafeteria kitchen of the University of Hawaii Maui
2 college, Pilina building, Kahului, Maui.

3 The sum appropriated shall be expended by the University of
4 Hawaii for the purposes of this Act.

5 SECTION 3. The appropriation made for the capital
6 improvement project authorized by this Act shall not lapse at
7 the end of the fiscal biennium for which the appropriation is
8 made; provided that all moneys from the appropriation
9 unencumbered as of June 30, 2016, shall lapse as of that date.

10 SECTION 4. This Act shall take effect on July 1, 2525.



Report Title:

Maui Food Innovation Center; University of Hawaii Maui College;
General Obligation Bonds

Description:

Authorizes the issuance of general obligation bonds for the
completion of the Maui Food Innovation Center at the University
of Hawaii Maui College. Effective 7/1/2525. (SD1)

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not legislation or evidence of legislative intent.*

