
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 a year. In the event of a major
4 disruption to transportation lines, the State has less than a
5 week of food. Producing more food locally could add millions of
6 dollars to the economy, decrease the threat of invasive species,
7 and preserve cultural traditions and open green space.

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



1 development, and other services not currently available in Maui
2 county.

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

21 The legislature further finds that the Maui food innovation
22 center will serve as a model for other programs in planning



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

9 The legislature further finds that pursuant to Act 164, the
10 General Appropriations Act of 2011, the governor released
11 \$1,255,000, to the University of Hawaii Maui college through the
12 department of agriculture for design, planning, and a portion of
13 the construction costs to transform the University of Hawaii
14 Maui college's former cafeteria into the new Maui food
15 innovation center. The state funds were also used to leverage
16 federal funding by the United States Department of Agriculture
17 to complete a 2013 feasibility study for the Maui food
18 innovation center. In 2012, the University of Hawaii Maui
19 college received a \$12,700,000 development and training grant
20 from the United States Department of Labor. This grant provides
21 nearly \$800,000 that will be used for curriculum development and
22 training for food manufacture and food safety in rural Hawaii.



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

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

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



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

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

8 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 July 1, 2525. (HB1996 HD1)

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not legislation or evidence of legislative intent.*

