
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 in Hawaii could add millions
6 to the economy, decrease the threat of invasive species, and
7 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 (UHMC), known as the Maui food innovation center, would improve
12 the economic stability and capacity of farmers, ranchers, and
13 fishermen; agricultural cooperatives; food entrepreneurs;
14 existing small and mid-sized food companies; retail and food
15 service establishments; Native Hawaiian cultural agriculture;
16 and 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 legislature additionally finds that the Maui food
4 innovation center will also build on the Maui culinary academy
5 program at UHMC by providing faculty and students with
6 opportunities for applied research, experiential learning, and
7 workforce development and training within an expanding and
8 evolving food industry. The Maui food innovation center will be
9 incorporated into the northern section of the UHMC Pilina
10 building, No. 2232, the student life building. This section of
11 the building was formerly the UHMC cafeteria kitchen, but is
12 currently unused and requires upgrade. The Maui food innovation
13 center will be adjacent and in close proximity to the Paina
14 building, No. 2253, the culinary arts building. The Pilina
15 building will be repurposed with these funds to house shared-use
16 food processing equipment within an environment that will enable
17 small-scale manufacturing under hygienic conditions and under
18 county, United States Food and Drug Administration, and United
19 States Department of Agriculture inspection.

20 The legislature also finds that the Maui food innovation
21 center will serve as a model for other programs in planning
22 stages throughout the University of Hawaii community college



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

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

21 The legislature notes that to date, \$145,555 has been
22 expended to assess the former cafeteria at UHMC, conduct



1 research and analysis, and conduct a site review based on
 2 initial findings. Design Partners, Inc., has prepared an
 3 initial estimated cost of \$3,774,607 for the Maui food
 4 innovation center, an amount that includes renovation and
 5 equipment costs, of which approximately \$2,695,162 remains to be
 6 funded.

7 Accordingly, the purpose of this Act is to appropriate
 8 \$ for the completion of the Maui food innovation
 9 center capital improvement project.

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

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

21 SECTION 3. The appropriation made for the capital
 22 improvement project authorized by this Act shall not lapse at



1 the end of the fiscal biennium for which the appropriation is
2 made; provided that all moneys from the appropriation
3 unencumbered as of June 30, 2016, shall lapse as of that date.

4 SECTION 4. This Act shall take effect on July 1, 2050.



Report Title:

Maui Food Innovation Center; University of Hawaii Maui College;
Capital Improvement Project; Appropriation

Description:

Appropriates funds for the completion of the Maui food innovation center capital improvement project, for renovation and equipment for a value-added food production and business incubation facility located in the former campus cafeteria kitchen of the University of Hawaii Maui college. Effective 7/1/2050. (SD1)

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