

**THE THIRTIETH LEGISLATURE
APPLICATION FOR GRANTS
CHAPTER 42F, HAWAII REVISED STATUTES**

Type of Grant Request:

Operating Capital

Legal Name of Requesting Organization or Individual: Db:

Maui Food Technology Center Inc

Amount of State Funds Requested: \$ 470,000.00

Brief Description of Request (Please attach word document to back of page if extra space is needed):

Construction and renovations to existing facility to return to commercial kitchen to restart production of value added products, provide space for produce washing and refrigerated and dry storage. This will include installation of grease interceptor, hood vent, fire suppression system and commercial kitchen equipment.

Amount of Other Funds Available:

State: \$ 0.00
Federal: \$ 0.00
County: \$ 0.00
Private/Other: \$ 0.00

Total amount of State Grants Received in the Past 5 Fiscal Years:

\$ 1,029,624.00

Unrestricted Assets:

\$ 140,000.00

New Service (Presently Does Not Exist): Existing Service (Presently in Operation):

Type of Business Entity:

501(C)(3) Non Profit Corporation
 Other Non Profit
 Other

Mailing Address: P.O. Box 901452

City: Kula State: HI Zip: 96790

Contact Person for Matters Involving this Application

Name: Luana Mahi

Title: Board President

Email: info@mauifoodtechnology.org

Phone: 808-878-3652

Federal Tax ID#: XXXXXXXXXX

State Tax ID# XXXXXXXXXX



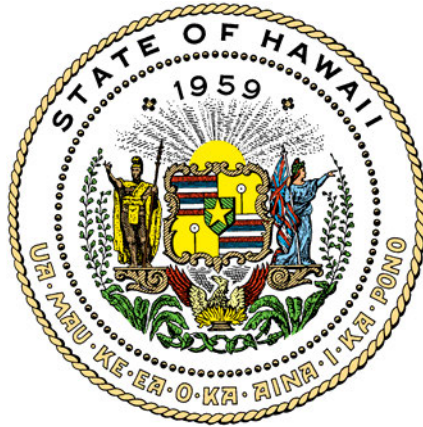
Authorized Signature

Luana Mahi, President

Name and Title

1-20-2022

Date Signed



Department of Commerce and Consumer Affairs

CERTIFICATE OF GOOD STANDING

I, the undersigned Director of Commerce and Consumer Affairs of the State of Hawaii, do hereby certify that

MAUI FOOD TECHNOLOGY CENTER, INC.

was incorporated under the laws of Hawaii on 07/21/2004 ; that it is an existing nonprofit corporation; and that, as far as the records of this Department reveal, has complied with all of the provisions of the Hawaii Nonprofit Corporations Act, regulating domestic nonprofit corporations.

IN WITNESS WHEREOF, I have hereunto set my hand and affixed the seal of the Department of Commerce and Consumer Affairs, at Honolulu, Hawaii.

Dated: January 06, 2022

Director of Commerce and Consumer Affairs



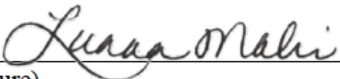
**DECLARATION STATEMENT OF
APPLICANTS FOR GRANTS PURSUANT TO
CHAPTER 42F, HAWAI'I REVISED STATUTES**

The undersigned authorized representative of the applicant certifies the following:

- 1) The applicant meets and will comply with all of the following standards for the award of grants pursuant to Section 42F-103, Hawai'i Revised Statutes:
 - a) Is licensed or accredited, in accordance with federal, state, or county statutes, rules, or ordinances, to conduct the activities or provide the services for which a grant is awarded;
 - b) Complies with all applicable federal and state laws prohibiting discrimination against any person on the basis of race, color, national origin, religion, creed, sex, age, sexual orientation, or disability;
 - c) Agrees not to use state funds for entertainment or lobbying activities; and
 - d) Allows the state agency to which funds for the grant were appropriated for expenditure, legislative committees and their staff, and the auditor full access to their records, reports, files, and other related documents and information for purposes of monitoring, measuring the effectiveness, and ensuring the proper expenditure of the grant.
- 2) If the applicant is an organization, the applicant meets the following requirements pursuant to Section 42F-103, Hawai'i Revised Statutes:
 - a) Is incorporated under the laws of the State; and
 - b) Has bylaws or policies that describe the manner in which the activities or services for which a grant is awarded shall be conducted or provided.
- 3) If the applicant is a non-profit organization, it meets the following requirements pursuant to Section 42F-103, Hawai'i Revised Statutes:
 - a) Is determined and designated to be a non-profit organization by the Internal Revenue Service; and
 - b) Has a governing board whose members have no material conflict of interest and serve without compensation.

Pursuant to Section 42F-103, Hawai'i Revised Statutes, for grants used for the acquisition of land, when the organization discontinues the activities or services on the land acquired for which the grant was awarded and disposes of the land in fee simple or by lease, the organization shall negotiate with the expending agency for a lump sum or installment repayment to the State of the amount of the grant used for the acquisition of the land.

Further, the undersigned authorized representative certifies that this statement is true and correct to the best of the applicant's knowledge.

<u>Maui Food Technology Center Inc</u>	
(Typed Name of Individual or Organization)	
<u></u>	<u>January 10, 2022</u>
(Signature)	(Date)
<u>Luana Mahi</u>	<u>President</u>
(Typed Name)	(Title)

Application for Grants

1. Certificate of Good Standing (If the Applicant is an Organization)

Attached

2. Declaration Statement

Attached

3. Public Purpose

Maui Food Technology Center, Inc, has been determined and designated to be a nonprofit organization by the Internal Revenue Service. MFTC's board members have no material conflict of interest and serve without compensation. The Board is composed of community leaders and industry personnel with significant qualifications and experience.

- Luana Mahi, President
- Nina Tanabe, Vice President
- Linn Nishikawa, Secretary
- Wayne Wong, Treasurer
- Warren Watanabe
- Frank DeRego
- Gerry Smith (Advisor)
- Jeanne Skog (Advisor)

The purpose of this grant is to renovate an existing building and create a certified commercial kitchen and packaging space, to provide opportunities for value added food producers and farmers to manufacture value added products to assist with food security and sustainability for Hawaii. MFTC expressly states that this grant will be used for a public purpose pursuant to Section 42F-102, Hawaii Revised Statutes.

II. Background and Summary

1. A brief description of the applicant's background;

MFTC was founded in 2004 and has been assisting food manufacturers with Scientific Measurement of Food Quality with chemical, microbial, physical and sensory evaluation; Product and Process Development, including sourcing for ingredients, equipment, supplies, co-packers. Food Labeling services that include Nutritional Fact Panels, Ingredient Statement and Allergen Declaration. Sales and Marketing assistance with Cost analysis for breakeven, pricing for Distributor, Wholesale and Retail sales, Branding, packaging and marketing,

UPC/Bar Codes, Export Training, Food Safety Training, and training on Food Labeling. MFTC also created opportunities for local entrepreneurs to attend and participate in several Japan trade shows and Natural Product trade shows in California and a weekly marketplace to sell their products.

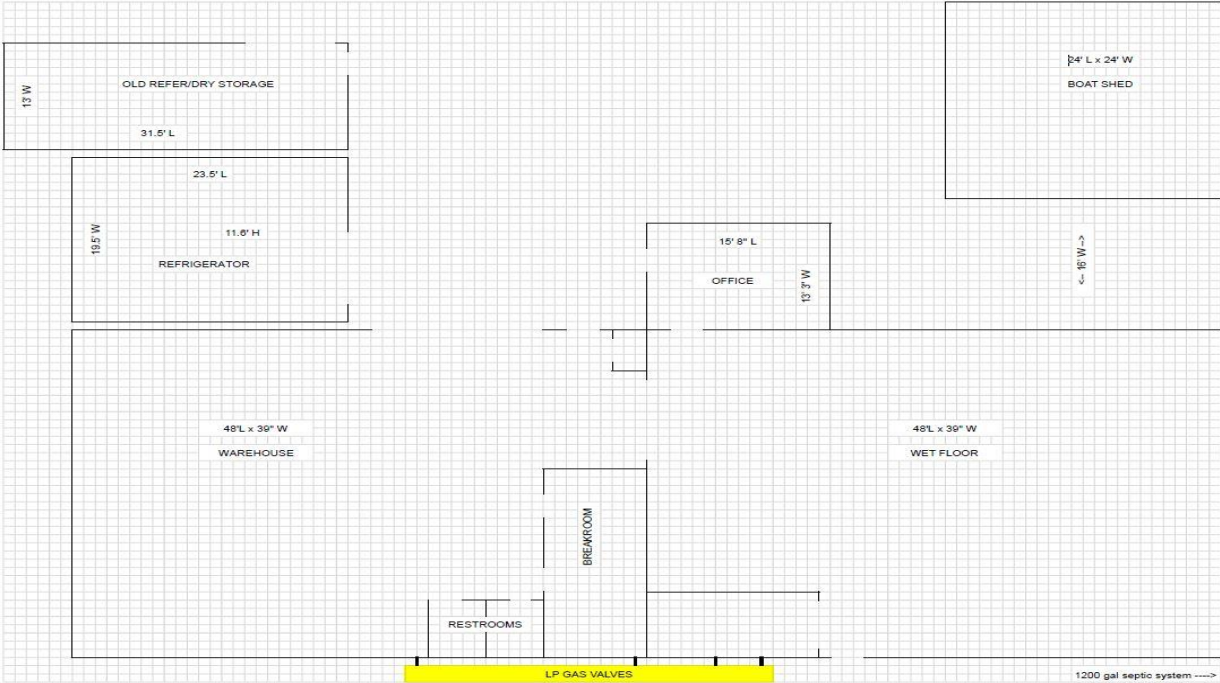
2. The goals and objectives related to the request;

MFTC seeks to renovate an existing building that was previously used to make value added products. The building already has an 1800 square ft wet room that we would make into a certified commercial kitchen and production/packaging space.

This would include installing ventilation system for the stove/oven/fryer, installation of grease interceptor, fire suppression system and commercial kitchen appliances and equipment.

The existing building already has a 500 square foot walk in refrigerator with pallet racks and another 1800 square feet of dry storage space with pallet racks. It also comes equipped with a propane powered forklift, Hobart meat slicer, Hobart Meat Grinder, salad packing table, vats, accumulating table for packing and for finished jars, jar rinse/dry/seal conveyor table, Enercon super sealer, pallet jack, rinse trough – elevating conveyor, rotating screen centrifuge, Boom/hoist for 40-gallon gas kettle, etc.

Floor plan is inserted here:



3. The public purpose and need to be served;

MFTC would offer entrepreneurs the space to assist with manufacturing their value-added product and to store their personal equipment/ingredients and their finished products in a safe, certified environment.

The facility would also allow farmers to have a space to wash their produce to prepare for packaging and storing in temperature-controlled refrigeration until their products can be delivered to their customers and/or distributors. This facility is in close proximity to the Maui Produce Processing Cooperative facility commonly known as the vacuum cooling plant.

4. Describe the target population to be served;

This facility would serve all segments of the population of Maui who need certified commercial kitchen space, dry and chilled storage, production and packaging equipment for their produce and/or value-added products, i.e.; farmers, value-added producers; food truck operators; other food producers, etc. It would also include members of the Maui County Farm Bureau, Hawaii Farmers United Union, Project Mahi`ai members that need the facility to prepare and store their produce for sale direct to consumers or to distributors.

5. Describe the geographic coverage.

The facility is located in Census Tract 303.01 – Kula, Maui, Hawaii surrounded by agricultural farm lots and near the Kula Agricultural Park. MFTC has clients that live throughout the Upcountry, Kaupo – Haiku area, and other areas of Maui have mentioned the need for commercial kitchen space and the lack of dry, chill and frozen storage facilities.

Tract map and basic info inserted below;

Census Tract: 303.01

Tra^ct Name: Kula

Resident Population: 9,465

Median Household Income: \$70,098

Median Family Income: \$81,541

Persons Below Poverty Level: 12.9%

Families Below Poverty Level: 11.6%

Civilian Unemployment Rate: 3.9%

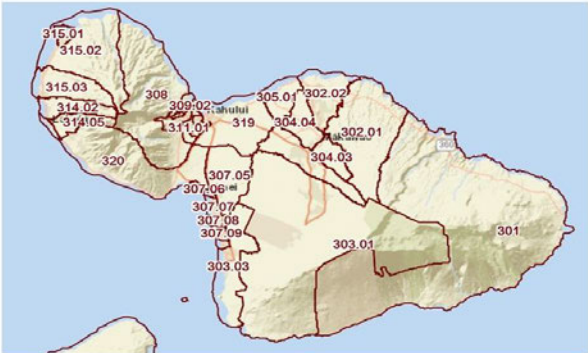
Population With A High School Diploma Or Higher: 97.3%

Population With A Bachelor's Degree Or Higher: 35.5%

Population Who Were Foreign-Born: 5.4%

Population Who Speak A Language Other Than English: 7.4%

Median Value For Owner-Occupied Housing Unit: \$703,300



III. Service Summary and Outcomes

The Service Summary shall include a detailed discussion of the applicant's approach to the request. The applicant shall clearly and concisely specify the results, outcomes, and measures of effectiveness from this request. The applicant shall:

1. Describe the scope of work, tasks and responsibilities;

MFTC will hire a facility manager to organize the various vendors that will assist with designing, drawing, installing, and organizing the various components to create the commercial kitchen. This will also include applying for permits/certification from the Department of Planning, Department of Health and Department of Environmental Management.

2. Provide a projected annual timeline for accomplishing the results or outcomes of the service;

1st quarter:

- Hire mechanical engineer to provide plans for kitchen Exhaust system plans and Grease interceptor plans installation for permit approval.
- Design and finalize layout of kitchen appliances and equipment.
- Order kitchen appliances and equipment

2nd quarter:

- Apply for permits to install grease interceptor, fire suppression system and exhaust system.
- Hire licensed plumber to install grease interceptor and fire suppression system and Sheetmetal contractor to install Exhaust system.
- Install Kitchen appliances, training on kitchen appliances.

3rd quarter:

- Test appliances and other equipment.
- Create calendar and price list for kitchen/facility use
- Press release and marketing to advertise the facility availability

4th quarter:

- Organize food safety training and food handler training.
- Set up computer program for reservations for kitchen usage and rental of dry and chill space.
- Train office assistant and create policies and procedures for Facility employees.

3. Describe its quality assurance and evaluation plans for the request. Specify how the applicant plans to monitor, evaluate, and improve their results; and

In preparation for this project, MFTC has consulted with several contractors, licensed electricians, plumbers, mechanical engineers and the Department of Planning to determine the cost of these renovations, installations, plans and

permits. If this application is funded, MFTC plans on utilizing these quotes to secure the best possible results for this renovation project.

- 4. List the measure(s) of effectiveness that will be reported to the State agency through which grant funds are appropriated (the expending agency). The measure(s) will provide a standard and objective way for the State to assess the program's achievement or accomplishment. Please note that if the level of appropriation differs from the amount included in this application that the measure(s) of effectiveness will need to be updated and transmitted to the expending agency.

MFTC plans to have the Facility Manager keep accurate records of the progress of every step that needs to be completed to keep to the timeline that has been described.

If we do not receive the amount requested, then we will need to reevaluate some of the equipment and infrastructures and make adjustments accordingly.

MFTC's goal is to have this completed in 1 year, and have clients use that space as intended. MFTC also plans to keep records of the types of entrepreneurs that utilizes the facility; value added, food trucks, farmer, types of product made, increase in production, new clients, existing clients and repeat customers. Our goal is that this facility will also create jobs for our community and food security and sustainability.

IV. Financial

Budget

- 1. The applicant shall submit a budget utilizing the enclosed budget forms as applicable, to detail the cost of the request.
 - a. Budget request by source of funds (Link)
 - b. Personnel salaries and wages (Link)
 - c. Equipment and motor vehicles (Link)
 - d. Capital project details (Link)
 - e. Government contracts, grants, and grants in aid (Link)
- 2. The applicant shall provide its anticipated quarterly funding requests for the fiscal year 2023.

Quarter 1	Quarter 2	Quarter 3	Quarter 4	Total Grant
141,000	141,000	141,000	47,000	470,000

- 3. The applicant shall provide a listing of all other sources of funding that they are seeking for fiscal year 2023.
We will seek funding from the County of Maui and apply for Federal grants.

4. The applicant shall provide a listing of all state and federal tax credits it has been granted within the prior three years. Additionally, the applicant shall provide a listing of all state and federal tax credits they have applied for or anticipate applying for pertaining to any capital project, if applicable.

A – MFTC has not received any state and/or federal tax credits at any time and we have not applied for any or anticipate any for capital project.

5. The applicant shall provide a listing of all federal, state, and county government contracts, grants, and grants in aid it has been granted within the prior three years and will be receiving for fiscal year 2023 for program funding.

A – See attached

6. The applicant shall provide the balance of its unrestricted current assets as of December 31, 2021.

A – Bank account balance of \$ 140,000.00

V. Experience and Capability

1. Necessary Skills and Experience

MFTC's past accomplishments serving primarily Maui County demonstrates it has the capacity and ability to provide a variety of services relating to its mission. MFTC works with consultants who are experts in their fields and have experience presenting at workshops, seminars and classes. The most recent presentations were webinars that were completed in December 2021 which include Export Training by Jaxie Corp., Food Safety by Food Safety Services Hawaii LLD and Food Labeling by Pacific Food Technology LLC.

Nina Tanabe, Food Scientist has over 30 years of experience working with a variety of clients in Hawaii, other states in the US and internationally. She has done recipe development, assisted many Hawaii based businesses with Scientific testing, sourcing ingredients and locating equipment that would be best suited for their needs.

Some of our clients that we've serviced in the last 3 years is:

Maui Ku`ia Chocolate

Roselani Ice Cream

Maui Upcountry Jams and Jellies

Maui Cookie Lady

Luana Mahi represents for the State of Hawaii, National and International Natural and Organic Products. Luana has worked in this field for 18 years selling a variety of products to distributors and retailers throughout the State of Hawaii. She assists our

clients with cost analysis, preparing paperwork for buyer reviews, and organizing the various Trade Shows that our clients participate in.

John Nakashima provides training on Food Safety, preparation of HAACP and/or FSMA plans. He comes with over 30 years working at the Department of Health.

Linn Nishikawa is the owner of Linn Nishikawa & Associates. Linn helps our clients with branding, marketing, label design and online presence.

We have other board members that also work in different organizations here on Maui. Frank DeRego from the Maui Economic Development Center as their Business Development Specialist. Wayne Wong, Maui Center Director of the Small Business Development Center and Warren Watanabe, Executive Director of the Maui County Farm Bureau.

2. Facilities

The facility is located at 673 Piliwale Road in Kula and it is a 2 acre parcel. It was built in 1980 and used exclusively to manufacture and produce value added products until January 2019. It is 3920 square foot industrial building that includes 1800 sq ft. wet room/kitchen and 1800 sq ft. area that includes dry storage, 2 restrooms, kitchen breakroom and office space. It also includes a 500 sq ft. walk in refrigerator. The floors are epoxy coated for easy maintenance and cleaning. This facility has been meticulously maintained and would be extremely easy to retrofit to add commercial kitchen appliances on one side of the wetroom and more than enough space to include packaging/bottling equipment.

MFTC has negotiated a 10 year lease agreement with the owner and the owner has been helpful in supplying information for the various contractors that are familiar with the facility especially in regards to the space requirements and needs of the grease interceptor and exhaust hood vents.

The owner is including the use of his equipment like the pallets jacks, forklift, packaging tables, conveyor belts, jar rinsing conveyor, meat grinder and slicer, etc.

See attached pictures –

Pic 1 – Aerial view of facility

Pic 2 – entry to refrigerator

Pic 3 – Interior view of refrigerator

Pic 4 – Office

Pic 5 – Kitchen/Breakroom facing east

Pic 6 – Kitchen/Breakroom facing west

Pic 7, 12 & 13 – Equipment included with facility

Pic 8 – Dry storage

Pic 9 – Kitchen/Wet room

Pic 10 -Kitchen/Wet room

Pic 11 – Kitchen/Wet room



VI. Personnel: Project Organization and Staffing

1. Proposed Staffing, Staff Qualifications, Supervision and Training

MFTC will be hiring a full time Facility Manager. Before renovations begins, this individual will assist with allowing other contractors and consultants access to the facility so that they may prepare the mechanical engineering plans that we need to provide for planning and permitting procedures. The same for electrical and plumbers that will need access to review the plans and finalize them for submittal.

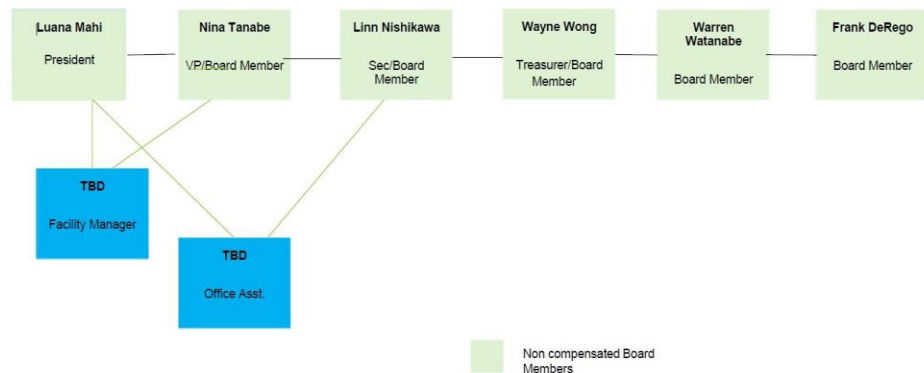
Manager will also be responsible for the interior and exterior. And to provide access to potential clients that may be interested in utilizing the facility when it is completed.

MFTC will also be hiring a part time office assistant duties to include scheduling of kitchen usage and documentation of instrument readouts, organizing manuals of kitchen equipment and appliances and organizing and scheduling of manufacturers maintenance schedules of those appliances, professional cleaning of hood vent and grease interceptor and septic system cleaning.

Both employees will report to the Board of Directors and also keep continuous communication to Board members directly if needed.

2. Organization Chart

**Maui Food Technology Center
Organizational Chart**



3. Compensation

Maui Food Technology Center Inc does not have any paid officers, directors, or employees at this time.

VII. Other

1. Litigation

Maui Food Technology Center Inc is not a party of any outstanding judgement.

2. Licensure or Accreditation

Not applicable

3. Private Educational Institutions

Not applicable

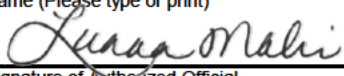
4. Future Sustainability Plan

MFTC plans to rent the certified commercial kitchen facility at an hourly rate, we will also rent space in the dry storage and chill storage space by the pallet size. We plan to also create packaged programs so that regular clients will have a fixed price for kitchen usage and storage space to help them budget their monthly expenses and have a better understanding of their own cost to manufacturer/produce their product and can more easily ascertain their own pricing structure to sell their product at distribution, wholesale and retails levels.

BUDGET REQUEST BY SOURCE OF FUNDS

Period: July 1, 2022 to June 30, 2023

Applicant: Maui Food Technology Center, Inc.

BUDGET CATEGORIES	Total State Funds Requested (a)	Total Federal Funds Requested (b)	Total County Funds Requested (c)	Total Private/Other Funds Requested (d)
A. PERSONNEL COST				
1. Salaries	78,000			
2. Payroll Taxes & Assessments	18,000			
3. Fringe Benefits	30,000			
TOTAL PERSONNEL COST	126,000			
B. OTHER CURRENT EXPENSES				
1. Airfare, Inter-Island	1,000			
2. Insurance	2,000			
3. Lease/Rental of Equipment				
4. Lease/Rental of Space	67,200			
5. Staff Training	6,000			
6. Supplies	5,000			
7. Telecommunication	2,800			
8. Utilities	20,000			
9				
10				
11				
12				
13				
14				
15				
16				
17				
18				
19				
20				
TOTAL OTHER CURRENT EXPENSES	104,000			
C. EQUIPMENT PURCHASES				
D. MOTOR VEHICLE PURCHASES				
E. CAPITAL				
TOTAL (A+B+C+D+E)	230,000			
SOURCES OF FUNDING		Budget Prepared By:		
(a) Total State Funds Requested		Luana Mahi	808-878-3652	
(b) Total Federal Funds Requested		Name (Please type or print)	Phone	
(c) Total County Funds Requested			1/20/2022	
(d) Total Private/Other Funds Requested		Signature of Authorized Official	Date	
TOTAL BUDGET		Luana Mahi, President		
		Name and Title (Please type or print)		

BUDGET JUSTIFICATION - EQUIPMENT AND MOTOR VEHICLES

Period: July 1, 2022 to June 30, 2023

Applicant: Maui Food Technology Center Inc.

DESCRIPTION EQUIPMENT	NO. OF ITEMS	COST PER ITEM	TOTAL COST	TOTAL BUDGETED
Convection Oven/Double Door	2	\$4,500.00	\$ 9,000.00	
Range Oven Combo - 6 burner	1	\$3,000.00	\$ 3,000.00	
Reach in Swing Door - 3 Door	1	\$6,000.00	\$ 6,000.00	
Reach in Freezer - 3 Door	1	\$6,900.00	\$ 6,900.00	
Gas Fryer	1	\$2,600.00	\$ 2,600.00	
TOTAL:	6		\$ 27,500.00	

JUSTIFICATION/COMMENTS:

commercial kitchen equipment, continued on additional page

DESCRIPTION OF MOTOR VEHICLE	NO. OF VEHICLES	COST PER VEHICLE	TOTAL COST	TOTAL BUDGETED
N/A			\$ -	
			\$ -	
			\$ -	
			\$ -	
			\$ -	
TOTAL:				

JUSTIFICATION/COMMENTS:

BUDGET JUSTIFICATION - EQUIPMENT AND MOTOR VEHICLES

Period: July 1, 2022 to June 30, 2023

Applicant: Maui Food Technology Center Inc.

DESCRIPTION EQUIPMENT	NO. OF ITEMS	COST PER ITEM	TOTAL COST	TOTAL BUDGETED
Planetary Mixer 30 qt	1	\$3,600.00	\$ 3,600.00	
Stainless Steel work Table 24" x 48"	2	\$450.00	\$ 900.00	
Stainless Steel work Table 24" x 60"	2	\$500.00	\$ 1,000.00	
Bakery Speed Racks	4	\$500.00	\$ 2,000.00	
Small equipment and supplies (variety)	1	\$10,000.00	\$ 10,000.00	
TOTAL:	10		\$ 17,500.00	

JUSTIFICATION/COMMENTS:

commercial kitchen equipment

DESCRIPTION OF MOTOR VEHICLE	NO. OF VEHICLES	COST PER VEHICLE	TOTAL COST	TOTAL BUDGETED
N/A			\$ -	
			\$ -	
			\$ -	
			\$ -	
			\$ -	
TOTAL:				

JUSTIFICATION/COMMENTS:

BUDGET JUSTIFICATION - CAPITAL PROJECT DETAILS

Period: July 1, 2022 to June 30, 2023

Applicant: Maui Food Technology Center Inc.

FUNDING AMOUNT REQUESTED						
TOTAL PROJECT COST	ALL SOURCES OF FUNDS RECEIVED IN PRIOR YEARS		STATE FUNDS REQUESTED	OTHER SOURCES OF FUNDS REQUESTED	FUNDING REQUIRED IN SUCCEEDING YEARS	
	FY: 2020-2021	FY: 2021-2022	FY:2022-2023	FY:2022-2023	FY:2023-2024	FY:2024-2025
PLANS/PERMITTING	0	0	5000		0	0
LAND ACQUISITION	0	0	0	0	0	0
DESIGN - MECHANICAL ENGINEER			10000			
CONSTRUCTION/INSTALLATION	0	0	120000			
EQUIPMENT - GREASE INTERCEPTOR/HOOD VENT, ETC.			60000			
TOTAL:			195,000			
JUSTIFICATION/COMMENTS:						
Plans would also include mechanical engineers plans and cost of permits, Existing building is being leased to our organization, design cost is for the kitchen/equipment set up, construction cost includes the installation of roof exhaust vent and grease interceptor, equipment cost is kitchen equipment; stove top, ovens, exhaust vent, grease interceptor, fridge, freezer, etc.						

GOVERNMENT CONTRACTS, GRANTS, AND / OR GRANTS IN AID

Applicant: Maui Food Technology Center Inc.

Contracts Total: 894,624

	CONTRACT DESCRIPTION	EFFECTIVE DATES	AGENCY	GOVERNMENT ENTITY (U.S./State/Hawaii/ Honolulu/ Kauai/ Maui County)	CONTRACT VALUE
1	IFIA 2018 - International Food Ingredient & Additives Show	4/2019 - 12/2019	HDOA	State	\$ 28,000.00
2	IFIA 2019 - International Food Ingredient & Additives Show	3/2019 - 12/2019	HDOA	State	\$ 35,000.00
3	IFIA 2020 - International Food Ingredient & Additives Show	10/2019 - 9/2020	HDOA	State	\$ 33,490.00
4					
5	Maui Sunday Market - G4838	7/1/18 - 6/30/19	Maui OED	Maui	\$ 10,000.00
6	Maui Sunday Market - G4989	7/1/19 - 6/30/20	Maui OED	Maui	\$ 15,000.00
7	Maui Sunday Market Promotion CON20048	1/1/20 - 12/31/20	HTA	State	\$ 12,500.00
8	Maui Sunday Market - G-5144	7/1/20 - 6/30/21	Maui OED	Maui	\$ 25,000.00
9	Maui Sunday Market - G-5419	7/1/21 - 6/30/22	Maui OED	Maui	\$ 25,000.00
10					
11	Technical Support - G4835	7/2018 - 6/2019	Maui OED	Maui	\$ 20,000.00
12	Tech Assist/Japan Trade Show with Export Training - G5040	7/2019 - 6/30/20	Maui OED	Maui	\$ 49,000.00
13	Tech Assist/Market Expansion - G5285	7/1/20 - 12/30/21	Maui OED	Maui	\$ 32,500.00
14	Tech Assist/Market Expansion - G5466	1/1/22 - 12/31/22	Maui OED	Maui	\$ 32,500.00
15					
16	Feeding Maui Nui - C-7195	8/1/2020 - 9/30/21	Office of Aging	Maui	\$ 454,133.50
17	Feeding Maui Nui - C-7460	10/1/21 - 12/31/21	Office of Aging	Maui	\$ 115,000.00
18					
19	Fiscal Sponsor				
20	Wailuku Ahupua`a Sign Project G5029	7/1/19 - 6/30/20	Maui OED	Maui	\$ 5,000.00
21	Kula Uka Ahupua`a Sign Project - G5066/G542	1/1/20 - 12/31/20	Maui OED	Maui	\$ 2,500.00
22					
23					
24					
28					
29					
30					