



STATE OF HAWAII
DEPARTMENT OF HEALTH
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**Testimony COMMENTING on SB3302 SD1
RELATING TO HOMEMADE FOOD PRODUCTS**

SENATOR DONOVAN M. DELA CRUZ, CHAIR
SENATE COMMITTEE ON WAYS AND MEANS

Hearing Date, Time and Room Number: 02/25/2026, 10:55am, CR211

1 **Fiscal Implications:** Undetermined. This measure may impact the priorities identified in the
2 Governor's Executive Budget Request for the Department of Health's (Department's)
3 appropriations and personnel priorities.

4 **Department Position:** The Department offers comments.

5 **Department Testimony:** The Environmental Health Services Division, Food Safety Branch
6 (EHSD-FSB) provides the following testimony on behalf of the Department.

7 SB3302 SD1 seeks to provide regulatory clarity and increase economic opportunities by
8 extending the administrative rules adopted by the Department for home kitchens and
9 homemade food products to kitchens located on farms or agricultural parcels, while preserving
10 the Department's authority to ensure food safety. The measure seeks to accomplish this by
11 defining "farm kitchens" and directing adoption of administrative rules that treat "farm
12 kitchens" equality to "home kitchens" with respect to regulation and the production and sale of
13 homemade food products.

14 The Department supports that "farm kitchens" be treated equally to "home kitchens"
15 and that both have the necessary appurtenances (e.g. clean water, sinks, etc.) and sanitary
16 conditions necessary to produce homemade food products safely. Should this measure become

1 law, the Department will include the definition of “farm kitchen” in the applicable
2 administrative rules.

3 The Department requests that the definition of “farm kitchen” clarify that “farm
4 kitchens” are kitchens in which homemade food products are produced. The clarification in the
5 definition ensures that food products produced in “farm kitchens” are low risk and not require
6 time/temperature controls for safety (TCS) to keep the food safe for consumption. This is
7 consistent with the treatment of home kitchens and appears consistent with the intent of the
8 bill.

9
10 **Offered Amendments:** The Department respectfully offers the following amendment:

11 Page 3, line 13, add “homemade” prior to “food products” in the definition of “Farm kitchen”
12 such that the definition reads:

13 ““Farm kitchen” means a kitchen located on agricultural land, including land zoned for
14 agricultural use or land actively used in agricultural production, in which homemade food
15 products are prepared using ingredients that may include agricultural products grown or raised
16 on the same farm.”

17 Thank you for the opportunity to testify on this measure.



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February 25, 2026

HEARING BEFORE THE
SENATE COMMITTEE ON WAYS AND MEANS

TESTIMONY ON SB 3302, SD1
RELATING TO HOMEMADE FOOD PRODUCTS

Conference Room 211 & Videoconference
10:55 AM

Aloha Chair Dela Cruz, Vice-Chair Moriwaki, and Members of the Committee:

I am Brian Miyamoto, Executive Director of the Hawai'i Farm Bureau (HFB). Organized since 1948, the HFB is comprised of 1,800 farm family members statewide and serves as Hawai'i's voice of agriculture to protect, advocate, and advance the social, economic, and educational interests of our diverse agricultural community.

The Hawai'i Farm Bureau supports the intent of SB 3302, SD1, which requires the Department of Health to adopt rules to authorize and regulate farm kitchens on the same basis as home kitchens producing homemade food products.

As production costs continue to rise, increases in farm revenues and profitability are critical to the continued viability of Hawai'i's farms and ranches. One important pathway is the ability to add value to raw agricultural products. Off-grade and excess production are often lost due to market conditions. Converting these products into value-added goods can increase farm revenue, reduce waste, create new business opportunities, and expand access to locally produced food.

Authorizing farm kitchens provides farmers with additional flexibility to diversify their operations and incorporate value-added products as another revenue stream. This approach supports local food systems, rural entrepreneurship, and Hawai'i's goals of increased food self-sufficiency and economic resilience.

HFB encourages clear, workable rules that recognize the unique operating conditions of farms while maintaining appropriate food safety standards. As in prior discussions regarding cottage food operations, we support non-potentially hazardous food products and defer to the Department of Health regarding standards for potentially hazardous foods to ensure public health protections remain strong and clear.

We look forward to continued collaboration to ensure that farm kitchens provide meaningful economic opportunity while maintaining consumer confidence and food safety.

Feb. 25, 2026, 10:55 a.m.

Hawaii State Capitol

Conference Room 211 and Videoconference

To: Senate Committee on Ways and Means

Sen. Donovan M. Dela Cruz, Chair

Sen. Sharon Y. Moriwaki, Vice Chair

From: Grassroot Institute of Hawaii

Ted Kefalas, Director of Strategic Campaigns

RE: TESTIMONY IN SUPPORT OF SB3302 SD1 — RELATING TO HOMEMADE FOOD PRODUCTS

Aloha chair, vice chair and other members of the committees,

The Grassroot Institute of Hawaii **supports** [SB3302 SD1](#), which would require the Department of Health to treat farm kitchens no differently than it treats home kitchens under current cottage food rules.

The bill defines a farm kitchen as “a kitchen located on agricultural land, including land zoned for agricultural use or land actively used for agricultural production, in which food products are prepared using ingredients that may include agricultural products grown or raised on the same farm.”

Act 195 (2024) expanded the kinds of homemade foods that Hawaii residents could sell and allowed homemade foods to be sold at retail, through the mail and over the internet, as long as they are properly labeled.

This legislation would build on Act 195 (2024) and be especially beneficial for rural entrepreneurs who do not have easy access to commercial kitchens.

Thank you for the opportunity to testify.

Ted Kefalas

Director of Strategic Campaigns

Grassroot Institute of Hawaii



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Natalie Urminska
Kaua'i

Aloha Chair Dela Cruz, Vice Chair Moriwaki, and Members of the Senate Ways and Means Committee,

The Hawai'i Farmers Union is a 501(c)(5) agricultural advocacy nonprofit representing a network of over 2,500 family farmers and their supporters across the Hawaiian Islands. **HFU supports SB3302.**

SB3302 provides essential support for Hawaii's local farmers by enabling the establishment of farm kitchens, allowing them to produce homemade food products directly from their harvests. This legislative change recognizes the unique challenges faced by small-scale farmers, particularly the financial burden imposed by mandatory use of certified commercial kitchens. By reducing these cost barriers, SB3302 empowers farmers to expand their operations, diversify their product offerings, and enhance the value of their harvests. Such diversification not only generates additional revenue streams but also aids in stabilizing income for farmers in face of market shifts and perishability issues.

Moreover, the regulation of farm kitchens by the Department of Health ensures that food safety and quality are maintained, aligning with public health standards without imposing undue strain on small producers. Allowing farmers to transform surplus produce into value-added goods not only promotes sustainability by mitigating food waste but also advances the resilience and self-sufficiency of Hawaii's local food systems. SB3302 is a balanced approach to regulation, fostering an environment where family farmers can thrive, contribute to local economies, and continue to provide fresh, homegrown products to communities across Hawaii.

Mahalo for the opportunity to testify.

Hunter Heavilin
Advocacy Director
Hawai'i Farmers Union

SB-3302-SD-1

Submitted on: 2/23/2026 7:05:06 PM

Testimony for WAM on 2/25/2026 10:55:00 AM

Submitted By	Organization	Testifier Position	Testify
Glen Kagamida	Individual	Support	Written Testimony Only

Comments:

STRONG SUPPORT!!!

SB-3302-SD-1

Submitted on: 2/23/2026 10:20:40 PM

Testimony for WAM on 2/25/2026 10:55:00 AM

Submitted By	Organization	Testifier Position	Testify
Johnnie-Mae L. Perry	Individual	Support	Written Testimony Only

Comments:

I, Johnnie-Mae L. Perry, Support

3302 SB RELATING TO HOMEMADE FOOD PRODUCTS.

SB-3302-SD-1

Submitted on: 2/24/2026 8:31:53 AM

Testimony for WAM on 2/25/2026 10:55:00 AM

Submitted By	Organization	Testifier Position	Testify
Keoni Shizuma	Individual	Support	Written Testimony Only

Comments:

Aloha,

I am testifying in support of SB3302.

It makes sense that farm kitchens be regulated similarly to home kitchens. This will support smaller farmers and farm operations, providing an opportunity for small scale value-added products, which could desperately help many of our farmers. Farming is hard work with very minimal profits. We need to figure out more ways to support our food producers so we can depend on locally grown and made food products, rather in importing them. This is a step in the right direction.

Mahalo for your consideration,
Keoni Shizuma

SB-3302-SD-1

Submitted on: 2/24/2026 9:55:37 AM

Testimony for WAM on 2/25/2026 10:55:00 AM

Submitted By	Organization	Testifier Position	Testify
Brynn Foster	Individual	Support	Written Testimony Only

Comments:

Aloha Chair [Dela Cruz](#) and members of the committee,

Thank you for the opportunity to testify in support of SB3302 SD1 – Relating to Homemade Food Products and value-added farm kitchens. My name is Brynn Foster, and I have worked in Hawai‘i’s food system for over 20 years. In that time, I’ve seen how having the right tools close to the farm can turn a good harvest into steady income, food on our neighbors’ tables, and a stronger community we can all rely on. I am speaking up today because regional, micro farm-based kitchens are a practical and necessary next step in strengthening Hawai‘i’s food system.

Throughout my work in food systems and community wellness, I have seen how essential it is for farmers to have practical infrastructure that allows them to process and preserve what they grow. These food-safe kitchens that are located close to where food is cultivated can make the difference between a harvest being fully utilized or lost due to time, distance, and cost barriers.

Small farmers across our state are facing a structural barrier where they can grow food but often lack the affordable, accessible facility to process and preserve it. Driving long distances to harvest small quantities or renting commercial kitchens at high hourly rates is rarely economically viable, particularly for producers working with plants, herbs, or specialty greens. These costs can discourage value-added production altogether, even when there is strong local demand. Supporting farm-based kitchens allows farmers to generate fair income from the crops they are already growing, rather than relying on supplemental income streams such as farm tours or short-term visitor accommodations simply to sustain their operations.

Efforts are already underway across the islands to restore ahupua‘a systems and expand community-based agroforestry. These approaches recognize that food production, watershed health, and community wellbeing are inseparable. The Maui fires were a powerful reminder that rebuilding resilient, locally rooted food systems is not only about nutrition or economic opportunity—it is also about disaster preparedness and the ability of communities to care for themselves in times of disruption. Farm kitchens can serve as small but vital hubs within these systems: places where food can be washed, processed, preserved, and shared safely and efficiently. We cannot rely on a small number of large distributors to supply entire islands under both blue and grey skies. Investing in

distributed, community-scale farm kitchens builds the long-term agricultural resilience Hawai'i needs to withstand future disruptions.

I do this work because I care deeply about my community and about Hawai'i's future. SB3302 SD1 – Relating to Homemade Food Products gives us the tools to show up for our communities in times of stability and in times of crisis. I urge you to support this bill.

Thank you,

Brynn Foster



February, 9th 2026

To: Chair San Buenaventura, Vice Chair McKelvy, and the Senate Committee on Health and Human Services

Subject: **SB3302, Relating to Homemade Food Products**

Aloha,

Hawaii Food Policy is writing in **strong support of SB3302**. This bill is a major win for our local farmers because it cuts through the "regulatory uncertainty" that often prevents small farms from growing their businesses. SB3302 offers farmer support and specific regulations through the specifications below:

- **Helping Local Farmers Succeed:** Many small farms already make "value-added" products like jams or sauces in their own kitchens. This bill provides economic opportunities by allowing these "farm kitchens" to be regulated just like home kitchens, meaning they won't need an expensive commercial permit just because they are located on agricultural land.
- **Clear Sales Rules:** The bill provides much-needed "regulatory clarity" by requiring farm kitchens to follow the same sales limitations already used for home kitchens. This ensures that farmers have a clear path for selling their products while participating in our local food systems.
- **Safety Without the Red Tape:** While this bill makes things easier for farmers, it does not skip out on safety. Farm kitchens must still follow all food safety standards and labeling requirements. This allows farmers to use the ingredients they grow or raise while ensuring the public is protected.
- **Continued Oversight:** We support the fact that the Department of Health will still have the authority to inspect these kitchens and can still ban any "high-risk" foods to keep consumers safe.

In short, SB3302 removes unnecessary barriers for farmers while keeping our food system safe. We urge the committee to pass this measure to support a more resilient and equitable local food system.

Mahalo,

Carlin McFadden & the Food+ Policy Team

#fixourfoodsystem

The Food+ Policy internship develops student advocates who learn work skills while increasing civic engagement to become emerging leaders. We focus on good food systems policy because we see the importance and potential of the food system in combating climate change and increasing the health, equity, and resiliency of Hawai'i communities.

In 2026, the cohort of interns are undergraduate and graduate students and young professionals working in the food system. They are a mix of traditional and nontraditional students, including parents and veterans, who have backgrounds in education, farming, public health, nutrition, and Hawaiian culture.