
HOUSE RESOLUTION

REQUESTING THE DEPARTMENT OF EDUCATION TO DEVELOP A STRATEGIC
PLAN TO MEET THE LOCALLY SOURCED FOOD GOALS ESTABLISHED IN
ACTS 175 AND 176, SESSION LAWS OF HAWAII 2021.

1 WHEREAS, the Department of Education (Department) provides
2 an estimated 120,000 meals per day to Hawaii's keiki; and
3

4 WHEREAS, pursuant to Act 175, Session Laws of Hawaii 2021
5 (Act 175), the Department has a school food goal of thirty
6 percent of food served in public schools to consist of locally
7 sourced products by 2030; and
8

9 WHEREAS, pursuant to Act 176, Session Laws of Hawaii 2021
10 (Act 176), each principal department of the State that purchases
11 produce is required to ensure that a certain percentage of
12 produce purchased is fresh local agricultural products and local
13 value-added, processed, agricultural or food products, with a
14 fifty percent minimum by 2050; and
15

16 WHEREAS, local farm to school and institution goals were
17 set years out to provide the Department with ample time to
18 coordinate with local producers to develop long-term commitments
19 and scale production through 2050 and beyond; and
20

21 WHEREAS, the Department's existing budget for the School
22 Food Services Program is estimated at \$100,000,000, with
23 \$50,000,000 to \$60,000,000 dedicated to food purchasing; and
24

25 WHEREAS, according to the Department's 2022 report to the
26 Legislature, the Department encumbered ten percent of its total
27 food budget on local fresh and processed food for its meal
28 programs; and
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30 WHEREAS, according to the Department's 2023 report to the
31 Legislature, the Department encumbered 6.2 percent of its 2022



1 total food budget of \$50,500,000 on local fresh and processed
2 food for its meal programs; and

3
4 WHEREAS, according to the Department of Agriculture, in
5 2021-2022, Hawaii fresh produce sales for vegetables, melons,
6 tropical fruits, eggs, bananas, papayas, and taro were
7 \$118,700,000; and

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9 WHEREAS, the Department's local produce purchases during
10 the 2022 calendar year are equal to 0.82 percent of a sample of
11 Hawaii grown fresh produce sales, showing that local producers
12 are able to provide more than enough local products to meet our
13 local food goals; and

14
15 WHEREAS, considering that the Department buys local produce
16 from large distributors that mark up the price charged by the
17 farmer by an estimated 50 percent, it is likely that the
18 Department's local produce purchases in 2022 are actually 0.54
19 percent of the sample of Hawaii grown fresh produce sales that
20 can be verified with Department of Agriculture reports; and

21
22 WHEREAS, the Department has learned many valuable lessons
23 with the Farm to School pilot programs in Kohala and Mililani,
24 demonstrating that school menu development, local food
25 purchasing, and scratch cooking can all provide healthy,
26 nutritious meals to our children while also responsibly saving
27 millions of dollars due to less waste and inefficiencies; and

28
29 WHEREAS, during the COVID-19 pandemic, the Department
30 cancelled farm to school contracts like the Hawaii Ulu
31 Cooperative and the 'Aina Pono Meal of the Month program; and

32
33 WHEREAS, the Department's Farm to School Coordinator is an
34 important position to support connecting the Department with
35 local farmers and ranchers to increase local food procurement,
36 however that position has been vacant for years; and

37
38 WHEREAS, the Department has stated that they will seek a
39 central kitchen model on Oahu to achieve its local food
40 procurement meals goal; and

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1 WHEREAS, the centralized kitchen approach requires larger
2 volumes of food ingredients, volumes too large for the majority
3 of farmers, potentially putting local producers at a
4 disadvantage; and
5

6 WHEREAS, the Department has yet to provide a strategic
7 evaluation and plan for a centralized kitchen on Oahu in
8 reaching its local food procurement goals as provided in Acts
9 175 and 176; now, therefore,
10

11 BE IT RESOLVED by the House of Representatives of the
12 Thirty-second Legislature of the State of Hawaii, Regular
13 Session of 2023, that the Department of Education is requested
14 to develop a strategic plan to meet the locally sourced food
15 goals established in Acts 175 and 176; and
16

17 BE IT FURTHER RESOLVED that the strategic plan is requested
18 to include the following:
19

20 (1) Describing:

21
22 (A) In detail the Department's current procurement
23 process, including the primary suppliers for food
24 or meals for the Department (e.g., direct from a
25 supplier versus from a food distributor or food
26 service provider);
27

28 (B) The types of food purchases, including a
29 breakdown by type (e.g., fresh, canned, frozen,
30 pre-made, etc.) and by main vendor (e.g., direct
31 from a farmer versus from a food distributor or
32 food service provider, etc.);
33

34 (C) The types of contracts used for food procurement
35 (e.g., long-term versus short term contracts; the
36 frequency that contracts are open to bid; key
37 terms of the contract; etc.) and identifying what
38 barriers currently make it challenging to
39 increase local food purchases;
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- 1 (D) The separation of procurement duties at the
2 cafeteria level, regional level, and departmental
3 level; and
4
- 5 (E) The Department's current distribution process,
6 including what distribution and hauling assets
7 the Department currently has, how the majority of
8 food is delivered to the cafeterias, and how this
9 process would change as a result of farm-to-
10 school efforts in a centralized cafeteria system;
11
- 12 (2) Providing a list of all farmers and ranchers from whom
13 the Department currently purchases, and obtaining
14 feedback from those farmers and ranchers on how the
15 Department could improve its procurement and contract
16 agreements to make regional purchasing easier;
17
- 18 (3) Identifying how the Department's contract requirements
19 and provisions differ from farmers' and ranchers'
20 typical commercial contracts;
21
- 22 (4) Identifying possible adjustments or needs to support
23 more contracts and purchasing by local farmers and
24 ranchers;
25
- 26 (5) Providing a list of the food distributors and food
27 service providers from which the Department currently
28 purchases, and obtaining feedback from those food
29 distributors and food service providers on how
30 contracts with the Department could increase local
31 food content;
32
- 33 (6) Identifying possible adjustments or needs to support
34 increasing purchasing by local farmers and ranchers;
35
- 36 (7) Identifying what crops farmers and ranchers can
37 provide, an estimate of the volume of each crop that
38 farmers and ranchers can supply weekly, when farmers
39 and ranchers can provide the crops due to seasonality,
40 and the estimated prices that farmers and ranchers
41 would charge for their crops;
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- 1 (8) Identifying whether the Department would need to
2 invest in or contract with hauling and distribution
3 assets and services in order for the Department to
4 transport crops from regional farms to the centralized
5 kitchen;
6
- 7 (9) Providing workshop training and guidance for farmers
8 and ranchers who want to become qualified vendors for
9 the Department;
10
- 11 (10) Identifying possible adjustments or needs to support
12 more contracts and purchasing by local farmers and
13 ranchers;
14
- 15 (11) Creating menus specific for the school districts that
16 would be supplied by the centralized kitchen, taking
17 into account the goal of providing at least thirty
18 percent of food from local sources by 2030 and farm
19 products available in the region;
20
- 21 (12) Creating alternate menus that could:
22
 - 23 (A) Substitute local ingredients with imported
24 ingredients in case of a shortage in local
25 supply; and
26
 - 27 (B) Substitute imported ingredients with local
28 ingredients in case of an import supply chain
29 disruption, as experienced during the COVID-19
30 pandemic;
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- 32 (13) Providing a list of the ingredients needed for each
33 meal on the menu, the vendors that could provide the
34 ingredients, and the pounds of ingredients needed for
35 each meal on the menu;
36
- 37 (14) Identifying which ingredients could possibly be
38 provided locally and what share of the meal could
39 potentially be locally sourced;
40
- 41 (15) Providing a list of local farmers and ranchers in the
42 region that have the combined volume necessary to



1 supply the centralized kitchen and indicating any
2 shortfall in volume that cannot be currently provided
3 by local farmers and ranchers for all local
4 ingredients in each meal on the menu;

5
6 (16) Providing details on the operations of the centralized
7 kitchen and the resulting changes to the operations of
8 the school kitchens that would be replaced by the
9 centralized kitchen, including:

10
11 (A) The number of breakfast, lunch, and snack meals
12 that the centralized kitchen would produce on a
13 typical school day (e.g., whether the centralized
14 kitchen would provide all meal production
15 services or whether school kitchens would still
16 be needed for some meal production services);

17
18 (B) The number of staff needed to operate the central
19 kitchen and the estimated salaries of the staff;
20 and

21
22 (C) The current number of staff in the school
23 kitchens that would be replaced by the
24 centralized kitchen;

25
26 (17) Identifying whether the centralized kitchen strategy
27 would require the Department to invest in more
28 distribution workers and assets, such as vehicles,
29 warehouse space, cold storage facilities, etc.;

30
31 (18) Providing detailed financial projections of the
32 expected costs of the centralized kitchen versus the
33 current costs of the school kitchens that would be
34 replaced by the centralized kitchen;

35
36 (19) Identifying an information technology system that
37 could track centralized kitchen and individual school
38 kitchen purchases in sufficient detail to report local
39 food purchases versus imported food purchases by food
40 type, vendor, purchase amount, date of purchase, date
41 of arrival, specific cafeteria, etc.;

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- 1 (20) Providing centralized kitchen and individual school
- 2 kitchen financial reports on a monthly basis; provided
- 3 that these reports should include revenues (federal
- 4 reimbursement and student purchases) and expenses
- 5 (costs of labor, food, supplies, etc.);
- 6
- 7 (21) Tracking the student participation rate in the
- 8 Department's breakfast, lunch, and snack meal program
- 9 by elementary, intermediate, and high school;
- 10
- 11 (22) Identifying what operational adjustments and needs
- 12 would be required to support implementation and
- 13 ongoing use of such a tracking and reporting system;
- 14
- 15 (23) Implementing organizational change management for
- 16 adoption of a new information technology system or
- 17 upgrade; and
- 18
- 19 (24) Independently verifying and validating, if the new
- 20 information technology system or upgrade costs more
- 21 than \$1,000,000, pursuant to section 27-43, Hawaii
- 22 Revised Statutes, to ensure the success of the
- 23 implementation of the new information technology
- 24 system or upgrade and to adhere to the information
- 25 technology governance process; and

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27 BE IT FURTHER RESOLVED that the Department is urged to fill

28 the vacant Farm to School Coordinator Position; and

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30 BE IT FURTHER RESOLVED that certified copies of this

31 Resolution be transmitted to the Chairperson of the Board of

32 Agriculture, Chairperson of the Board of Education, and

33 Superintendent of Education.

