

**JOSH GREEN, M.D.**  
Governor

**SYLVIA LUKE**  
Lt. Governor



**SHARON HURD**  
Chairperson, Board of Agriculture

**DEXTER KISHIDA**  
Deputy to the Chairperson

State of Hawai'i  
**DEPARTMENT OF AGRICULTURE**  
KA 'OIHANA MAHI'AI  
1428 South King Street  
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**TESTIMONY OF SHARON HURD**  
**CHAIRPERSON, BOARD OF AGRICULTURE**

**BEFORE THE SENATE COMMITTEE ON AGRICULTURE AND ENVIRONMENT**

**FRIDAY, FEBRUARY 2, 2024**  
**1:00 P.M.**  
**CONFERENCE ROOM 224**

**SENATE BILL NO. 2106**  
**RELATING TO VALUE-ADDED PRODUCTION**

Chair Gabbard, Vice Chair Richards, and Members of the Committee:

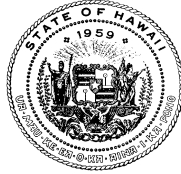
Thank you for the opportunity to present testimony on Senate Bill 2106. This bill establishes the Access to Local Value-Added Products Act to allow homemade food operations to sell homemade food products, under certain conditions, upon registering with and receiving a permit from the Department of Health (DOH). The Department supports this measure and provides the following comments.

The Department believes this proposed Act could incentivize certain households to engage in entrepreneurial activities to expand value-added food production, particularly in rural areas. These new activities could create more diverse local food products and market options to transform economic opportunities for various communities, allowing them to retain more of the value chain dollar.

The Department appreciates this legislative effort to help the development of the small-scale homemade food or "cottage food" industry in Hawaii. Lastly, we defer to the DOH with respect to proposed amendments needed in Chapter 328 to establish the proposed Act.

Thank you for the opportunity to testify on this measure.





STATE OF HAWAII  
DEPARTMENT OF HEALTH  
KA 'OIHANA OLAKINO  
P. O. BOX 3378  
HONOLULU, HI 96801-3378  
doh.testimony@doh.hawaii.gov

**Testimony in OPPOSITION on SB2106  
RELATING TO VALUE ADDED PRODUCTS**

SENATOR MIKE GABBARD, CHAIR  
SENATE COMMITTEE ON AGRICULTURE AND ENVIRONMENT

Hearing Date: 2/02/2024 1:00 pm

Room Number: 224 & VIDEO CONF

1 **Fiscal Implications:** This measure has substantial fiscal implications that is not included in the  
2 executive budget.

3 **Department Testimony:** The Department of Health (department) OPPOSES this measure.

4 The department opposes this bill. The department already allows non - temperature controls for  
5 safety (TCS), or non-potentially hazardous foods that are made at home, to be sold directly to  
6 consumers. These are classified as “Homemade Food Operations” in HAR Title 11, Chapter 50,  
7 Food Safety Code (HAR 11-50). These foods are already required to be labeled properly  
8 indicating that they are not made in a DOH inspected facility. The operators of these  
9 “homemade food operations” are also required by HAR 11-50 to have a basic Food Handlers  
10 Certificate issued by the DOH or various third party vendors that the DOH recognizes as valid.

11 The department opposes any attempt to expand “cottage foods” or “homemade foods” to include  
12 foods that require temperature controls to prevent or eliminate the growth of pathogenic bacteria  
13 that are known to cause food illnesses. Current HAR 11-50 adopted the 2013 Version of the  
14 FDA model food code that does not allow home kitchens to be used for the commercial  
15 preparation of food. These would include beef, pork, poultry, seafood, cooked starches including  
16 cooked plant products which become TCS when cooked, fermented, pickled, canned, and or  
17 dried products.

18 The measure allows the use of home kitchens to produce TCS foods, which would be dangerous  
19 to public health for the following reasons:

20 1) Home kitchen may contain persons with communicable diseases. Existing HAR requires  
21 permitted food establishments (FE) owners and operators to restrict all persons with  
22 gastrointestinal or other communicable diseases from the food establishment. This is not

- 1 likely to happen in an environment where infected occupants cannot be restricted from  
2 their homes, which is a food business wishing to sell food to the community? of  
3 business, which is the private home,
- 4 2) Private homes are not suitable for a FE as it cannot be inspected at all times during  
5 operation as required by current law as a home is now potentially a 24/7/365 FE  
6 operation.
- 7 3) The FSB Food Safety Specialists (FSS) currently may enter any food establishment at  
8 any time during their operating hours. Currently, it is very easy for the FSS to simply  
9 walk up to any FE and identify themselves and are able to determine if they are open and  
10 available for an unscheduled routine or complaint inspection.  
11 It would be difficult if not impossible to conduct a routine, unannounced inspection at a  
12 “cottage food” facility that is someone’s private home.
- 13 4) ALL routine food safety inspections are unannounced, unscheduled, and never re-  
14 scheduled if the FE is open for business and conducting commerce.
- 15 5) If the homeowner refuses inspection, the DOH would have to obtain a search warrant  
16 from a judge which would not be timely and could delay food disease outbreak  
17 investigations that may lead to serious illnesses or death;
- 18 6) The Food Safety Branch (FSB) inspection staff and Supervisors are well over 50%  
19 female and it would not be safe sending them into people’s private homes. Nor would it  
20 be wise to send my male food safety specialists into private homes. The FSB does not  
21 have the requisite staffing to conduct inspections in pairs to prevent any inferences of  
22 misconduct or to prevent harassment as inspections have become increasingly  
23 confrontational with the current anti-government rhetoric, we now live with.
- 24 7) Private homes typically will contain many household chemicals and cleaners not  
25 approved for use in DOH permitted FE’s, which also include prescription and OTC  
26 medications that are never allowed in FE’s and possibly illegal drugs which may  
27 accidentally adulterate whatever food product they are producing.
- 28 8) Pets, birds, rodent pets, rodent not pets, illegal venomous animals in homes.
- 29 9) Scope of inspection in a permitted FE means everything within the facility to check for  
30 storage of illegal food sources supplements or ingredients, this would be very  
31 problematic. FSS staff will open all cabinets, drawers, cupboards, and rooms, in a FE  
32 during a routine inspection. Especially those under lock and key – raises eyebrows in a  
33 food facility. All FE’s do comply and willingly allow inspection protocol as a condition  
34 of their FE permit to protect public health.
- 35 10) The department ordinarily prefers that the no changes be made to existing sections of the  
36 Hawaii Revised Statutes (HRS) when the department has already adopted a  
37 comprehensive chapter of rules because the impact of the amendments to the statute  
38 sometimes result in unanticipated consequences, including the creation of

1 inconsistencies. Much of the proposal is in direct conflict with existing HAR and HRS  
2 designed to protect public health.

3 11) The departments' FSB has a long history of working with industry and other community  
4 members in utilizing the public hearings process in updating and changing rules to be  
5 more progressive. The FSB codified the current allowance for non-TCS food products  
6 that are home-made and sold directly to the consumer back in 2014. We prefer that the  
7 legislature allow us to continue this practice for any changes to HAR 11-50, but we will  
8 not consider allowing private homes to produce TCS foods unless the above issues can be  
9 standardized and addressed and the FDA adopts such a "Cottage Food" control measure  
10 in the FDA Model Food Code, which the State of Hawaii uses primarily to regulate the  
11 food industry in Hawaii.

12 Mahalo for allowing the department to testify on this measure.

13 **Offered Amendments:** None

**JOSH GREEN, M.D.**  
Governor

**SYLVIA LUKE**  
Lt. Governor



**WENDY L. GADY**  
Executive Director

STATE OF HAWAII  
**AGRIBUSINESS DEVELOPMENT CORPORATION**  
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**TESTIMONY OF WENDY L. GADY  
EXECUTIVE DIRECTOR  
AGRIBUSINESS DEVELOPMENT CORPORATION**

**BEFORE THE SENATE COMMITTEE ON AGRICULTURE AND  
ENVIRONMENT**

Friday, February 2, 2024  
1:00 p.m.  
Conference Room 224

**SENATE BILL NO. 2106  
RELATING TO VALUE-ADDED PRODUCTION**

Chairperson Gabbard, Vice Chairs and Member of the Committee:

Thank you for the opportunity to testify in support of Senate Bill No. 2106, which establishes the Access to Local Value-Added Products Act to allow homemade food operations to sell homemade food products, under certain conditions, and upon registering with and receiving a permit from the Department of Health.

One of the biggest hurdles for entrepreneurs and start-ups is access to equipment and facilities. This measure provides a path forward for start-ups and entrepreneurs to use their home's kitchen for the preparation, packaging, storage, or handling locally made food products. ADC believes this measure will foster the development of emerging value-added businesses across the state.

However, we will defer to Hawaii Department of Health regarding food safety protocols and ensuring that the value-added products are prepared and handled in a safe manner.

Thank you for your consideration of our testimony.

**SB-2106**

Submitted on: 1/30/2024 10:00:18 PM

Testimony for AEN on 2/2/2024 1:00:00 PM

<b>Submitted By</b>	<b>Organization</b>	<b>Testifier Position</b>	<b>Testify</b>
Iolani Fredericks	Testifying for Waimea Succulents	Support	Written Testimony Only

Comments:

I strongly support this bill and feel it's very important for Hawaii residents. I run a small business using lilikoi, grapes, vanilla beans and succulent plants that I grow in my garden and bake with in my kitchen. We would greatly benefit from this bill. Hawaii is already so expensive we need legislation to pass these bills to help us make a living. I have lived here my whole life and have seen many changes and so many people forced to leave because of costs. It's up to all of you to pass this bill to help keep Hawaii special. Mahalo Iolani Fredericks

**SB-2106**

Submitted on: 1/31/2024 8:35:41 AM

Testimony for AEN on 2/2/2024 1:00:00 PM

<b>Submitted By</b>	<b>Organization</b>	<b>Testifier Position</b>	<b>Testify</b>
Noe Neumann	Testifying for Lokoea Farms	Support	Written Testimony Only

Comments:

Aloha. As the owner/operator of a small family farm, we rely on being able to process excess fruit into jam as part of our diversified income. I have gone through food safety certification and I operate my home kitchen safely when preparing these products. I label all my products according to the current laws. Visitors and locals alike love to purchase my value added products as gifts or just to eat with their own families. I have many ideas for additional value added products to help us capture as much revenue as possible from the spoils of our farm, and would love to be able to legally and safely share these new product ideas with customers. Thank you for passing this bill, it will be very helpful for our farm!





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#### **Executive Officers**

**Gary Okimoto**, Safeway Hawaii, *Chair*  
**Maile Miyashiro**, C&S Wholesale Grocer, *Vice Chair*  
**Kit Okimoto**, Okimoto Corp., *Secretary/Treas.*  
**Lauren Zirbel**, HFIA, *Executive Director*  
**Paul Kosasa**, ABC Stores, *Advisor*  
**Derek Kurisu**, KTA Superstores, *Advisor*  
**Toby Taniguchi**, KTA Superstores, *Advisor*  
**Joe Carter**, Coca-Cola Bottling of Hawaii, *Advisor*  
**Eddie Asato**, Pint Size Hawaii, *Immediate Past Chair*

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TO: Committee on Agriculture and Environment

FROM: HAWAII FOOD INDUSTRY ASSOCIATION  
Lauren Zirbel, Executive Director

DATE: February 2, 2024  
TIME: 1pm  
PLACE: Room 224

RE: SB2106 Relating to Value Added Production

Position: Support

The Hawaii Food Industry Association is comprised of two hundred member companies representing retailers, suppliers, producers, manufacturers and distributors of food and beverage related products in the State of Hawaii.

Dear Chair Gabbard, Vice Chair Richards, and Members of the Committee,

HFIA is in support of this measure. For 30 years HFIA has proudly produced the Made in Hawaii Festival. We know first hand the tremendous potential of our local food manufacturers.

We believe that the state should encourage innovation and entrepreneurship in this area. Allowing home manufactured foods to be safely made and sold to customers is a way to help the next generation of Hawaii food manufacturers get their start. This bill is a step in the right direction. We urge the Committee to vote yes on this measure and we thank you for the opportunity to testify.

Feb. 2, 2024, 1 p.m.  
Hawaii State Capitol  
Conference Room 224 and Videoconference

**To: Senate Committee on Agriculture and Environment**  
**Sen. Mike Gabbard, Chair**  
**Sen. Herbert "Tim" Richards, III, Vice-Chair**

**From: Grassroot Institute of Hawaii**  
**Ted Kefalas, Director of Strategic Campaigns**

RE: TESTIMONY SUPPORTING SB2106 — RELATING TO VALUE-ADDED PRODUCTION

Aloha Chair Gabbard, Vice-Chair Richards and Committee Members,

The Grassroot Institute of Hawaii would like to offer its support for [SB2106](#), which would enact the "Access to Local Value-Added Products Act."

This bill would allow local entrepreneurs to safely make and sell certain homemade food products without having to comply with burdensome and unnecessary regulations, such as the requirement that some of the foods be prepared in a commercial kitchen.

Last year, in the West Hawaii Today newspaper, one of our researchers highlighted the absurdity of this rule.

"Imagine you have an auntie in Ka'u who wants to start selling her famous lilikoi jam," wrote Grassroot policy researcher Jonathan Helton. "She's an excellent cook, and the neighbors often compliment her jams and jellies when she gives them as gifts.

"One of her neighbors tells a cousin on Maui how amazing the jams are, and this cousin gets in touch with your auntie to buy a few jars through the mail.

“But stop right there,” Helton said. “State law prohibits homemade foods from being sold through the mail unless they were made in a commercial kitchen.”<sup>1</sup>

As pointed out in a Honolulu Star-Advertiser commentary by Rourk Reagan, who operates Pukana La Farms in Waiohinu, Hawaii, commercial kitchens can cost upward of \$20 an hour to rent.<sup>2</sup> So this can comprise a major barrier to local residents who want to turn their family recipes into a bit of extra cash but aren’t interested in running a full-fledged food business.

Almost a decade ago, a report from the Kohala Center recommended allowing sales through the mail and sales through certain third parties.<sup>3</sup> The state now has the opportunity to turn that recommendation into law.

Regarding concerns that homemade or cottage foods can endanger public health, there is little evidence to suggest this is the case.

The Hawaii Department of Health has stated that no foodborne illnesses have been linked to cottage food operations since the department first took steps to legalize such foods in 2015.<sup>4</sup>

Likewise, a survey of state health departments across seven states with scaled-back cottage food laws found that no foodborne illnesses had been confirmed to be linked to cottage foods; only two mild cases were even suspected to be caused by cottage foods.<sup>5</sup>

Considering that foodborne illnesses are frequently linked to restaurant-prepared foods, cottage foods have a stellar track record on food safety.

Overall, removing unnecessary barriers to mom and pop food entrepreneurs would pay big dividends in the state. SB2106 would also further Hawaii’s goal of producing more food in the state and boosting its food sovereignty.

Thank you for the opportunity to testify.

Ted Kefalas  
Director of Strategic Campaigns  
Grassroot Institute of Hawaii

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<sup>1</sup> Jonathan Helton, "[Relax rules on ‘cottage food’ entrepreneurs.](#)" West Hawaii Today, Nov. 4, 2023.

<sup>2</sup> Rourk Reagan, "[Column: Hawaii farmers and home cooks deserve a chance to grow.](#)" Honolulu Star-Advertiser, Sept. 28, 2023.

<sup>3</sup> "[Hawai‘i Cottage Food Business Working Group Report, 2014.](#)" The Kohala Center, Jan. 13, 2015, pp. 12-13.

<sup>4</sup> [Correspondence with the Department of Health under the Uniform Information Practices Act](#), Oct. 20, 2023; and

<sup>5</sup> Erica Smith Ewing and Jennifer McDonald, "[New Data Show Homemade Food for Sale is Incredibly Safe.](#)" Institute for Justice, Sept. 6, 2023.

Aloha Committee Chairs,

Thank you for the opportunity to submit testimony in support of SB#2106. We endorse and are asking you to support the Access to Local Value Added Products Act, Hawaii Senate Bill #2106 submitted January 2024. This bill is vital to our local economy and would be a huge boost to local businesses that make and sell value added products like pastries, jams, dried fruit and many more home produced goods made from local products. Known as cottage industry, homemade foods have a long tradition in Hawai'i. Unfortunately, the current regulations make it cost and access prohibitive for many residents of Hawai'i.

Currently, only a few items are allowed to be made in a Home Kitchen such as jams, dried fruit, poi and some baked goods. They can only be sold at such places as Farmers markets and events where the item is directly sold to the consumer from the home cook. In this world of technology and being an Island, these homemade goods are not allowed to be sold on the internet, mailed to other islands or the mainland nor wholesaled to local stores. The only way to go about this is to get HAACP permits and use a commercial kitchen. At a rate of \$25-\$50/hr for a kitchen, this is cost prohibitive and makes many of these items too expensive for local consumers and visitors. Some of us have been told by the county to drive to the other side of the island to use a kitchen. Spending \$150 on gas to make \$100's worth of jelly doesn't make economic sense.

Nor does it make sense for those of us who are in the dehydrating "business" and do not own a certified kitchen. Requiring the dehydrator to be operated in a certified kitchen already closes the door to that entrepreneur. Having to spend \$50 x 12 hours of dehydration WITHOUT adding other costs is not feasible. Additionally, there are not enough commercial kitchens on the islands, especially in rural areas. Rather than encouraging agricultural reliance, we are discouraging being economically self sufficient and building Hawaii's brand of premium Fruit/Vegetable products.

This bill is still food safety orientated where the home cook still has to have a Food Safety Card, GE Tax number, a permit and other measures such as a certificate from the Hawaii Master Food Preservers and/or lab testing. This bill opens so many doors for residents that want to have a small business. It keeps money here and will bring in more revenue with general excise tax. It allows for many more items to be made in the home kitchen and sold to the public.

Thank you for supporting small farm producers and Hawaii's cottage industries.

Jane Tai	<a href="mailto:Hawaiian.goodness.kona@gmail.com">Hawaiian.goodness.kona@gmail.com</a>
Sadie Vaughan	<a href="mailto:Sadie_vaughan@yahoo.com">Sadie_vaughan@yahoo.com</a>
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INSTITUTE FOR JUSTICE

**Testimony in Support of Senate Bill 2106**

January 31, 2024

Dear Chair Gabbard and Members of the Senate Committee on Agriculture and Environment:

Thank you for the opportunity to submit written testimony in support of Senate Bill 2106. I am an attorney at the Institute for Justice. We are a nonprofit organization that has helped cottage food producers reform restrictive laws that prevent them from earning a living. We support this bill because it will expand economic opportunity while increasing access to local food.

Cottage food businesses are a way for people with big dreams but little capital to start small in their own homes without having to spend thousands of dollars on professional equipment and commercial kitchen space. Nearly every state across the country recognizes these businesses as job creators and revenue generators, but Hawaii's regulatory approach is pushing this business model out of reach for many in the state.

At the Institute for Justice, we have studied the effects of cottage food businesses on local economies and communities and researched food safety. We have consulted experts, reviewed CDC data, and followed up with health departments in states that have expanded their cottage food laws in ways that are similar to the approach this bill takes. Our research confirms that cottage food is inherently safe for producers and consumers and that cottage food businesses help bolster local economies and stimulate economic growth in their communities.<sup>1</sup>

This bill brings much needed reform for the state's cottage food producers. Unlike the majority of states that have cottage food laws, Hawaii's current regulatory framework has been set by rule, and these rules are quite restrictive compared to the laws in other states. This bill strikes the right balance between expanding economic opportunity for cottage food producers and protecting food safety. It ensures cottage food producers receive food safety training specific to the types of food they sell and broadens the varieties of food that can be sold and where producers can sell them. Lastly, it ensures that consumers have the information they need to make informed decisions about whether to purchase and consume cottage food.

Seven states—California, Iowa, Montana, North Dakota, Oklahoma, Utah, and Wyoming—have enacted similar laws to support the local production of homemade food and to give cottage food producers and consumers the greatest ability to sell and buy the homemade food of their choice. In Wyoming, the state has broadly allowed a wide

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<sup>1</sup> Jeffrey K. O'Hara, Marcelo Castillo, Dawn Thilmany McFadden, Do Cottage Food Laws Reduce Barriers to Entry for Food Manufacturers?, *Applied Economic Perspectives and Policy* (2020), volume 00, number 00, pp. 1-17, <https://foodsystems.colostate.edu/wp-content/uploads/2020/07/aep.13047.pdf>.



INSTITUTE FOR JUSTICE

variety of cottage food sales for nearly nine years, and to date there have been no reported outbreaks of foodborne illness related to cottage food in the state. Wyoming's law has received national recognition for safely increasing access to local food and opportunity.<sup>2</sup>

In conclusion, this bill pragmatically expands opportunities for cottage food producers and consumers without compromising food safety. We encourage the committee to support these important reforms.

Sincerely,

Meagan Forbes  
Senior Legislative Counsel  
Institute for Justice  
Email: [mforbes@ij.org](mailto:mforbes@ij.org)

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<sup>2</sup>CBS This Morning, State law makes locally-sourced food more accessible than ever for Wyoming residents, Aug. 15, 2020, <https://youtu.be/iQnI8iuy2XE>.

**SB-2106**

Submitted on: 2/1/2024 5:12:48 AM

Testimony for AEN on 2/2/2024 1:00:00 PM

<b>Submitted By</b>	<b>Organization</b>	<b>Testifier Position</b>	<b>Testify</b>
Jessica Eaton	Testifying for Dirigo Catering	Support	Written Testimony Only

Comments:

Aloha,

My name is Jessica Eaton, known in my community as Chef Jess. I have been operating a cottage food business on the Big Island for two years. My business initially began as a farmers market business, selling baked goods and stoneground nut butters. Since then, I have also expanded into small event catering and personal chef services. The mission of my business is to provide healthy, plant-based meals using local and organic ingredients whenever possible. I avoid food additives, preservatives, and pesticides, affording my local community an opportunity to consume wholesome, clean, scratch-made meals at a fair price. My food has improved the lives of my clients, many of whom suffered from health ailments that were improved or even eliminated by consuming my meals. All of my clients are too busy to procure and prepare quality food for themselves and their families, and have expressed overwhelming gratitude for my services. Recently I have reached a growth edge where I would like to expand into a delivery service and reach more clients- however it is simply illegal for me to do so. I have visited a couple of commercial kitchens in Hilo, as that is currently my only avenue to legally expand and help more people. However, I was disappointed to find that the cleanliness, equipment upkeep, organization etc of these kitchens is far inferior to my own. I have had extensive training in food safety and keep all kitchens that I work in cleaned and sanitized, always make sure foods are held at proper temps, and do everything in my power to keep my clients and myself safe. I have never had an incident where my food causes illness and have built a strong foundation of trust with my clients, who have observed me adhere to the highest of standards. SB 2106 would allow me to expand my business safely and legally, and provide healthy, local & organic home-cooked meals to more families in my rural community. It is my firm belief that this bill will both improve food security and our local economy as well as help many talented and valued small businesses to grow.

Mahalo for your consideration.

**SB-2106**

Submitted on: 1/31/2024 1:50:47 PM

Testimony for AEN on 2/2/2024 1:00:00 PM

<b>Submitted By</b>	<b>Organization</b>	<b>Testifier Position</b>	<b>Testify</b>
Elizabeth Tranquilli	Testifying for Makani Mills, LLC	Support	Written Testimony Only

Comments:

Aloha,

I am writing in support of SB2106 "Relating to Value Added Food Production."

My mission as a cottage food producer on Hawai'i Island has always been to provide affordable quality food to my community that supports local agriculture by sourcing as many local ingredients as possible. And that is the essence of what cottage food producers all over the country do- support and provide quality food access and food sustainability for local communities. For us in Hawai'i cottage food producers are also an important link to further food sovereignty.

I would argue that nowhere is this mission more vital than in Hawai'i. Two recent events--the Covid-19 pandemic and the Maui Fires --have illustrated the need for both improved local food access for the people by the people and a more varied economy for Hawai'i citizens beyond tourism. This bill provides opportunity for both.

Most cottage food producers are women. Many represent older demographics. Many cottage food producers on our islands live in and serve our rural communities. And at present, the restrictions of what and where homemade products can be sold is unnecessarily stifling to our economic prospects.

While arguments will be made in opposition to this bill regarding ensuring food safety, let me assure you that every cottage food producer has a vested interest in making sure the food we supply our neighbors with is safe. We want to be partners with health authorities in this process in a way that empowers us through education to take proper food safety measures. The measures this bill takes to allow for our education in doing so creates a clear avenue for partnership and empowerment. Multiple states have enacted similar laws, many going even further than this law does to provide food freedom, and the data from these states over years have proven beyond doubt that cottage food production is safe. It is safe to sell through third parties. It is safe to sell through the internet. It is safe to ship.

While Hawai'i would not be the first to pass such a law in support of the cottage food industry, doing so would still position us as a leader across the nation about what is possible when governments support small business and local agriculture through such laws. It is an area of leadership that is sorely needed by all citizens of Hawai'i as we navigate ways to support



ourselves and each other while utilizing the abundance of unique agriculture that has sustained the people here for centuries.

With no food support there is no Hawai'i. There is no culture. There is no hula. There is no surfing. There are no Hawaiian people. It is only through food security that our efforts, intentions and collective strengths can be put towards these aspects of our identity as a people. I humbly mahalo our leaders in the legislature for recognizing the role cottage food producers play in who we are and might become here in Hawai'i by introducing this bill. It is my greatest hope that full support be given to passing this measure.

With aloha,

Betsy Tranquilli

Makani Mills, LLC

Aloha Committee Chairs,

Thank you for the opportunity to submit testimony on SB#2106 Relating to Local Value Added Production Act. I am submitting as a representative of Hawaii Master Food Preservers, Inc., an institution focused on educating the larger community, farmers and entrepreneurs in producing food safe and shelf stable value added products.

Our mission is to bring education and the science on basic food safety of preserved foods to our Hawaiian islands where we have an abundance of varied produce as well as exotic tropical species. For the past 10 years plus, with limited funding, HMFP has embarked on this ideal taking traditional preserved products and educating the broader public as to how to ensure they are in compliance with Food Safety regulations – acidity, water content, water activity, temperature, altitude differences to name a few. We are aware that there are specific diseases endemic to our island we need to be vigilant against such as Rat lungworm. We are also aware that many “old” habits have to change as was done with sanitization with regard to Covid-19. This is only part of our mission.

While many of you have heard of the “farm-to-table” movement, our objective is a “farm-to-shelf” movement. In our agricultural community, small farmers may not have the time to produce value added products. However, there are many interested entrepreneurs, artisans, and craftspeople who are and want to connect with these farmers. Many of these artisans have come through our classes. Often times, there is immense enthusiasm and ideals at the onset of our 8 day training course. At the end, not only has that enthusiasm increased exponentially particularly since we teach the science behind preserving but they feel empowered them with tools to ensure they are producing quality, food safe and shelf stable value added products.

Many of you might think of preserving as putting things in a jar and sterilizing it – canning. Yes, that is a part of it. But think of it in this way – if you are not eating it fresh or prepared in a meal, then you are preserving, e.g. refrigeration or freezing or drying. Although these are everyday occurrences, not everyone knows of the food safe practices which should be followed in each method. How long can you keep an open jar of homemade marina in the refrigerator, how long can you keep frozen fish in the freezer, why do you not re-freeze something that says “previously frozen” and if you are drying, how dry is dry to be shelf stable. Besides these methods, we teach 5 more preserving methods, all accessible to the homemade food operator.

We understand that there are food safety issues involving TCS or Time, Temperature Control for Safety. We are not asking to change or ignore those conditions. We are advocating that certain items can be considered “non-potentially hazardous” if the process in producing them are within the Food Safety guidelines stipulated by the National Center for Home Food Preparations.

Since the last revision of the Cottage Food Industry rules, technology has advanced significantly where the home food operator can purchase equipment once cost prohibitive or relegated to the Food Science world only. To measure acidity, we have pH paper and meters. To measure

moisture content, we have manual calculations, hygrometers and water activity meters. We have standardized vinegar solutions and ratios for pickling. We have SOPs (Standard Operating Procedures) each producer should construct to ensure their product or products are food safe – from where they purchased the product, visual inspection, sanitization, sterilization and so on.

Many who come to the Hawaii Master Food Preservers, Maui Innovation Center, UH Palamanui, UH Leeward and other organizations/facilities are the would-be entrepreneurs. The majority are already artisans in their respective areas – bread, jam, dried goods, pickles – and they take pride in their products. They want to take the next step and by engaging in these institutions, they have made a commitment. They are committed to be socially responsible producers; to mitigate any foodborne illness from their products and to source as much as possible locally grown raw produce. They are conscientious producers understanding and living the motto “Buy Local, it Matters” and proud of “Made in Hawaii – made in a home kitchen not routinely inspected by the Department of Health”. Homemade Food Operators are no longer the grandmas, tutus on our island. They are young, full of energy and enthusiasm and believe strongly in helping to make Hawaii agriculturally and economically sustainable while offering artisanal products affordable to our communities (not just visitors).

HMFP is much more than just an education tool. We seek to educate, inspire and encourage advocates for the “farm to shelf” movement. We act as a bridge to homemade operations to island wide/nation wide operations. The changes being proposed in the bill will open up new avenues for “made in Hawaii” products and will allow existing entrepreneurs to take the next step of building their business with less of a financial burden. We hope you will support the current changes to the Value Added Act and open up these new paths for our next generation.

Thank you again for enabling us to submit testimony in support of SB#2106.

Jane Tai  
Vice-President  
Hawaii Master Food Preservers, inc.

**SB-2106**

Submitted on: 1/31/2024 10:07:25 PM

Testimony for AEN on 2/2/2024 1:00:00 PM

<b>Submitted By</b>	<b>Organization</b>	<b>Testifier Position</b>	<b>Testify</b>
Mark Suiso	Testifying for Hawaii Tropical Fruit Growers	Support	Written Testimony Only

Comments:

My name is Mark Suiso I am the President of the Hawaii Tropical Fruit Growers . I am also owner of Makaha Mangoes and Secretary of the Hawaii Master Food Preservers. This bill helps to foster the growth of locally produced food. This helps local producers become more viable and build food security in Hawaii. It makes less difficult to develop value added products . This helps reduce waste and expand the use of food produce in Hawaii.

Yes I am in support.



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February 1, 2024

HEARING BEFORE THE  
SENATE COMMITTEE ON AGRICULTURE AND ENVIRONMENT

**TESTIMONY ON SB 2106**  
RELATING TO VALUE-ADDED PRODUCTION

Conference Room 224 & Videoconference  
1:00 PM

Aloha Chair Gabbard, Vice-Chair Richards, and Members of the Committees:

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 SB 2106**, which establishes the Access to Local Value-Added Products Act to allow homemade food operations to sell homemade food products, under certain conditions, upon registering with and receiving a permit from the Department of Health.

As expenses rise, increases in farm revenues and profits are critical to the continued viability of farms and ranches. One way farmers can do this is by "adding value" to raw agricultural crops. Currently, off-grade and excess production is sometimes wasted due to market conditions. Converting them into value-added products will not only increase farm revenue but also provide new business opportunities, increase employment opportunities, and address Hawai'i's goals of increased self-sufficiency and sustainability.

The Access to Local Value-Added Products Food Act can provide benefits to our local agricultural sector by encouraging farmers to diversify their farming operations to incorporate value-added products as another avenue for revenue as well as increase sales of locally grown products to Homemade Food businesses. Communities will also benefit from greater access to locally produced foods.

We are concerned that potentially hazardous cottage food products are included as part of the Access to Local Value-Added Products Food Act. We support non-potentially hazardous cottage food products as part of the Local Value-Added Products Food Acts and defer to the Department of Health regarding potentially hazardous homemade food products.

Thank you for the opportunity to testify on this important subject.

**SB-2106**

Submitted on: 2/1/2024 12:19:34 PM

Testimony for AEN on 2/2/2024 1:00:00 PM

<b>Submitted By</b>	<b>Organization</b>	<b>Testifier Position</b>	<b>Testify</b>
Sally Stewart	Testifying for Sally Jane's Sweets and Savories	Support	Written Testimony Only

Comments:

February 1, 2024

Dear Chair Gabbard, Vice Chair Richards and Members of the Committee,

My name is Sally Stewart and I am the sole proprietor of Sally Jane's Sweets and Savories, a specialty bakery on the Big Island. I am writing in support of SB2106. In the more than 3 years that I have been in business, I have developed working relationships with several farmers and food producers here by utilizing local items as much as possible. I also cater to a specific clientele - people who need to be gluten free, dairy free and/or egg free (my kitchen is 100% free of those ingredients). Seeing the excitement of people who come to my booth, when they are used to having zero options and are now faced with a tableful of choices, is priceless.

Providing specialty items using locally sourced ingredients is important to me and to my customers. Having the ability to offer these products at more than just a farmer's market (that may not be close to where folks who need these specialty products are), and to expand the types of things I can offer, would be a service that would benefit not only me, but the farmers and business I source from, and the clientele who cannot find prepared foods appropriate for their food sensitivities elsewhere.

I urge you to support SB2106 to provide further opportunities for farmers and businesses to highlight the wonderful foods this state has to offer by giving cottage food producers the ability to reach more customers in a variety of ways, and to produce a broader variety of goods.

Sincerely,

Sally Stewart

808-339-3328

sally.w.stewart@gmail.com

**SB-2106**

Submitted on: 1/30/2024 3:24:24 PM

Testimony for AEN on 2/2/2024 1:00:00 PM

<b>Submitted By</b>	<b>Organization</b>	<b>Testifier Position</b>	<b>Testify</b>
Kris Bordessa	Individual	Support	Written Testimony Only

Comments:

I applaud the efforts the legislature is making to support the cottage food industry with SB 2106. We NEED this, to support more local production of value added foods.

I do have some questions about the requirements, specifically those that relate to selling preserved items.

In this section:

A homemade food operation that sells a product made through the use of preservation methods that does not have proof of a valid certificate from Hawaii Master Food Preservers, Inc. or a comparable department-approved certificate shall:

(1) Only sell products made from recipes that have been approved by....Additional organizations and institutions approved by the department that approve recipes for appropriate pH and water values for food safety.

This is a good requirement, but does the state have plans for implementing this? I've found that finding a lab to test recipes isn't easy.

And again, this one:

(1) Only sell products made from recipes that have been approved by:

(C) Additional organizations and institutions approved by the department that approve recipes for appropriate pH and water values for food safety; and ...Maintain proof that the recipe for the product being sold comes from an approved source.

Who are the additional organizations and institutions that the department approves? Where are these facilities that test and approve recipes for food safety?

Please don't get me wrong; I support this bill. But I do want to know exactly how the state plans to monitor the safety of canned items. We have a number of cottage food producers selling



products now that are not made following safe canning guidelines. Are there plans in place to make sure that this doesn't continue? Who will be monitoring this?

Thanks for your time.

**SB-2106**

Submitted on: 1/30/2024 3:57:19 PM

Testimony for AEN on 2/2/2024 1:00:00 PM

<b>Submitted By</b>	<b>Organization</b>	<b>Testifier Position</b>	<b>Testify</b>
Regina Gregory	Individual	Support	Written Testimony Only

Comments:

support

**SB-2106**

Submitted on: 1/30/2024 9:05:04 PM

Testimony for AEN on 2/2/2024 1:00:00 PM

<b>Submitted By</b>	<b>Organization</b>	<b>Testifier Position</b>	<b>Testify</b>
Matt Binder	Individual	Support	Written Testimony Only

Comments:

I support SB 2106 as it is critical to the growth of local food production in Hawaii and to build a sustainable economy in a predominantly agricultural state. By opening up channels to local businesses which make value added products we create entrepreneurs and unleash creativity. The bill does not neglect food safety. It ensures that all food is shelf stable. Hawaii Master Food Preservers supports this legislation and I trust their experience. Please support this bill and let our economy grow as we support our farmers and other food producers.

**SB-2106**

Submitted on: 1/31/2024 7:35:37 AM

Testimony for AEN on 2/2/2024 1:00:00 PM

<b>Submitted By</b>	<b>Organization</b>	<b>Testifier Position</b>	<b>Testify</b>
Paul A Wheelless	Individual	Support	Written Testimony Only

Comments:

Title: Empowering Local Economies: The Imperative of the Access to Local Value-Added Products Act in Hawaii

Introduction

In the idyllic archipelago of Hawaii, where vibrant landscapes meet diverse cultures, the heartbeat of the local economy resonates through the hands of homemade food producers and consumers alike. The Access to Local Value-Added Products Act, encapsulated in Hawaii Senate Bill #2106 and House Bill #2144, stands as a beacon of opportunity for the islands. This essay aims to elucidate the significance of this legislation and argue for its unequivocal support from both full-time and part-time residents of Hawaii, regardless of their roles as producers or consumers of homemade food products.

1. The Essence of Local Value-Added Products

At the heart of the Hawaiian way of life lies a deep connection to the land and its bounty. The islands boast an abundance of locally grown produce, from tropical fruits to unique herbs. The proposed legislation seeks to unlock the full potential of these resources by supporting and promoting value-added products. These encompass an array of homemade goods such as pastries, jams, dried fruit, salsa, and more – crafted by local businesses utilizing the rich tapestry of Hawaiian ingredients.

Value-added products not only celebrate the unique flavors of Hawaii but also contribute to the preservation of cultural heritage. Passed down through generations, traditional recipes, and methods find a modern expression in these locally made delicacies. By facilitating the creation and sale of these products, the bill aims to invigorate a vibrant ecosystem of small-scale enterprises, weaving the fabric of Hawaii's identity into the very sustenance of its people.

1. Economic Implications for Hawaii

The economic implications of the Access to Local Value-Added Products Act extend far beyond individual kitchens and storefronts. The bill serves as a catalyst for economic growth, fostering a

resilient and self-sufficient local economy. For too long, the islands have been dependent on imported goods, diluting the economic benefits that could be reaped from their own resources.

The legislation empowers local businesses, enabling them to thrive and expand. As these enterprises flourish, they create jobs, invigorate local markets, and contribute to the overall economic prosperity of the islands. This is not merely about pastries and jams; it is about cultivating an environment where entrepreneurship can flourish, breathing life into the entrepreneurial spirit that defines the Hawaiian people.

Moreover, the bill promotes tourism by showcasing the unique and authentic flavors of Hawaii. Visitors, too, will have the opportunity to take a piece of the islands home with them, fostering a sustainable cycle of economic growth driven by both residents and visitors alike.

### 1. Nurturing Sustainable Practices

Embedded within the fabric of the proposed legislation is a commitment to sustainability. Hawaii's delicate ecosystems require careful stewardship, and the bill acknowledges this imperative by encouraging practices that are both environmentally and economically sustainable. Local producers, intimately connected to their surroundings, are well-positioned to adopt and champion sustainable methods, contributing to the island's resilience in the face of global challenges.

By promoting the use of local ingredients, the bill reduces the carbon footprint associated with transportation and encourages responsible farming practices. This not only aligns with global efforts towards sustainability but also positions Hawaii as a leader in conscious consumerism. In essence, the legislation not only supports economic growth but does so in a manner that harmonizes with the unique environmental ethos of the islands.

### 1. Fostering Community Connection

At its core, the Access to Local Value-Added Products Act seeks to strengthen the bonds within Hawaiian communities. By empowering local producers, the legislation fosters a sense of communal pride and solidarity. As consumers, residents play an integral role in this narrative by actively supporting their neighbors and friends who are engaged in the production of value-added goods.

This communal connection is not merely transactional; it extends to the very identity of Hawaii. The act of sharing homemade products becomes a celebration of culture, fostering a sense of belonging and shared heritage. In a world where globalization often erodes local identities, this legislation emerges as a powerful tool for the preservation and promotion of what makes Hawaii truly unique.

### 1. Overcoming Challenges and Opposition

As with any transformative legislation, the Access to Local Value-Added Products Act faces challenges and opposition. Critics may argue that the bill could lead to unregulated practices,

compromising food safety. However, it is essential to highlight that the proposed legislation includes provisions for stringent quality controls and certifications, ensuring that products meet the highest standards of safety.

Moreover, opponents may express concerns about market saturation, fearing that an influx of homemade products could stifle larger businesses. Yet, the evidence suggests that local businesses engaged in value-added production often complement, rather than compete with, larger enterprises. The bill is structured to strike a balance, fostering an ecosystem where both small and large businesses coexist and contribute to the overall economic tapestry.

## Conclusion

The Access to Local Value-Added Products Act encapsulates the aspirations and dreams of the Hawaiian people – a vision of a thriving, self-sufficient, and sustainable local economy. Its impact is not confined to the boardrooms of legislators but resonates in the kitchens of homemade food producers and the homes of consumers across the islands. As residents, whether full-time or part-time, producers or consumers, the imperative is clear – to rally behind this legislation that promises to transform the way Hawaii views, produces, and consumes its homegrown treasures.

To let this bill be defeated would be to forfeit an opportunity to redefine the economic landscape of Hawaii, to stifle the potential of local businesses, and to turn away from the rich cultural heritage embedded in homemade products. It is a call to action for all Hawaiians to unite, recognizing the symbiotic relationship between producers and consumers, and to propel the islands into a future where the taste of Hawaii is not just a memory but a daily reality for all.

**SB-2106**

Submitted on: 1/31/2024 7:42:36 AM

Testimony for AEN on 2/2/2024 1:00:00 PM

<b>Submitted By</b>	<b>Organization</b>	<b>Testifier Position</b>	<b>Testify</b>
Ray Sundstrom	Individual	Support	Written Testimony Only

Comments:

The economy of Hawaii needs the support of small businesses engaged in the manufacture and sale of value added products made from produce grown here. Passage of this bill is a vital step toward a healthier economy, food resilience, and a healthier populace.

**SB-2106**

Submitted on: 1/31/2024 8:19:20 AM

Testimony for AEN on 2/2/2024 1:00:00 PM

<b>Submitted By</b>	<b>Organization</b>	<b>Testifier Position</b>	<b>Testify</b>
Anne Kamau	Individual	Support	Written Testimony Only

Comments:

I am in support of this bill. Mahalo.



**SB-2106**

Submitted on: 1/31/2024 8:50:44 AM

Testimony for AEN on 2/2/2024 1:00:00 PM

<b>Submitted By</b>	<b>Organization</b>	<b>Testifier Position</b>	<b>Testify</b>
rebecca hanna	Individual	Support	Written Testimony Only

Comments:

It is time for Hawai'i to catch up with the other states on allowing the sale of food products made in a home kitchen.

Food is aloha. As a shopper, I value foods that are made by my neighbors. As a fruit and tea grower, I would appreciate the opportunity to receive some money from value-added products, which will ultimately support the 'āina in my care.

As we look toward a financial future that is not as dependent on tourism, homemade value added goods can step in. Perhaps some of these seedling businesses, given a chance to take root, become big employers. They will certainly allow many people to make ends meet.

I would prefer to live in a Hawai'i that allows a vibrant diversity of offerings from the hands and hearts of the people who live here.

**SB-2106**

Submitted on: 1/31/2024 11:54:27 AM

Testimony for AEN on 2/2/2024 1:00:00 PM

<b>Submitted By</b>	<b>Organization</b>	<b>Testifier Position</b>	<b>Testify</b>
Darrell Tanaka	Individual	Support	Written Testimony Only

Comments:

If you want farming to be successful, then value added products are important to supporting farming operations....if you want food, pass bills like this.

1/30/2024

Aloha DOH,

It has come to my attention that a very important decision is being made by the state regarding the support of local food production by the local people that reside in this state. Hawaii has a rich history of food production. Decentralizing food supply and allowing small farmers to grow food and residents to make value added products safely is vital for our need to provide sustainable local food. Farming on these island is challenging and farmers and the local community need to be able to produce value added shelf stable products from locally grown food for our community food resources.

I support SB 2106 as it is critical to the growth of local food production in Hawaii and building a sustainable economy in a predominantly agricultural state. By opening up channels to local businesses which make value added products we create entrepreneurs and unleash creativity. The current bill will continue to emphasize Food Safety procedures and ensure that products are shelf stable.

I attended the course through Hawaii Master Food Preservers and appreciated their science emphasis behind food production. I have been using food preservation techniques in my home for my family and friends for decades and found the classes to be excellent and very specific to the Hawaii food procedures. Please support this bill and let our economy grow.

I am a trained physician and have taught University courses in Nutrition, Food Science and Environmental Health. Local food production and value added food preservation by small businesses has the opportunity to support good nutrition, and address global environmental issues by reducing the globalization of food production and shipping of those products.

Thank you for taking the time to address the nutritional needs of the residents of this state.

A hui hou.

Joanne Jenner ND

**SB-2106**

Submitted on: 1/31/2024 2:29:40 PM

Testimony for AEN on 2/2/2024 1:00:00 PM

<b>Submitted By</b>	<b>Organization</b>	<b>Testifier Position</b>	<b>Testify</b>
Ryan Recolan	Individual	Support	Written Testimony Only

Comments:

I support SB2106.

Homemade goods and foods have been a part of Hawai'i's culture forever. So many of us grew up eating items bought from street side vendors, swap meets and farmers markets. For some of those vendors and sellers, it was and still is the source of their livelihood. In the bigger picture, many of these vendors and sellers are using local ingredients, from the aina! They educate and introduce people to foods and edibles that they may never have the opportunity to otherwise. The homemade food and goods culture has not only fed generations but has also helped to shape and continues to help shape Hawai'i's culinary landscape.

It's a vital part of what makes Hawai'i, Hawai'i. Again, I say I support SB2106

**SB-2106**

Submitted on: 1/31/2024 4:06:57 PM

Testimony for AEN on 2/2/2024 1:00:00 PM

<b>Submitted By</b>	<b>Organization</b>	<b>Testifier Position</b>	<b>Testify</b>
Amanda Devik	Individual	Support	Written Testimony Only

Comments:

Aloha!

My name is Amanda Devik. I'm a small farmer and prospective entrepreneur in the value added products market. I am optimistic about what HB 2144/ SB 2106 can offer for small business in Hawaii.

There are many barriers to entry for people just getting started in developing value-added products in the state. While the current cottage food allowances are helpful, the ability to produce homemade foods and sell online would be a great improvement. Currently I've been developing recipes for hot sauce with a variety of home grown peppers, including the Hawaiian Chili Pepper. HB2144 / SB2106 would provide entrepreneurs like me an avenue to legally produce this sort of acidified food product out of the home kitchen for online sale--something that is not currently allowed with existing legislation. I'm also Food Handler certified and signed up to take the Hawaii Master Food Preserver certificate program this March. This legislature would affect me and others like me directly.

We in the state of Hawaii have grown dependent on edible imports. While a bunch of small businesses working to offset the trade deficit may be nothing more than a drop in the bucket, it's still a significant step towards an economically sound future for the state. It could also be seen as a movement towards self-sufficiency for many small business owners in Hawaii, and a point of pride as we develop our commercial identities. The demand for Made In Hawaii products is considerable, and there are many willing entrepreneurs eager to see the state develop a thriving goods-based economy.

There is limited access to commercial kitchens and the cost of renting time at such facilities is factored in to the cost a consumer must bear. Rural producers may not be able to reasonably access a commercial kitchen, which directly inhibits growers that wish to preserve and offer their harvest through value-added products. Small businesses can get a more affordable start for their ventures if their value-added products can be produced out of the home, at the farm where the produce is grown. This can also ensure quality through freshness in many cases.

I hope you will consider the positive impact this will offer to residents of Hawaii, where living expenses can be high and available jobs are limited. This is a huge opportunity for Hawaii residents to get an attainable start in small business. I want to share my appreciation for everyone involved in developing and proposing this bill, as I offer my support for it.

Amanda Elizabeth Devik

**SB-2106**

Submitted on: 1/31/2024 6:59:47 PM

Testimony for AEN on 2/2/2024 1:00:00 PM

<b>Submitted By</b>	<b>Organization</b>	<b>Testifier Position</b>	<b>Testify</b>
Nicole Tai	Individual	Support	Written Testimony Only

Comments:

As someone who believes in sustainability, it is my firm belief that the community of small businesses whom produce food out of their homes are vital to creating and operating a sustainable economic system. This bill allows those businesses continue to function and grow, bringing money back into the community and the small farms and agricultural lands that will allow us to thrive.

As these small businesses continue to grow, with the support of this bill, they will be able to contribute more into our local economy by continuing to show and share what our island has to offer as well as providing tourism attractions like farmers markets. But without this bill, those communities will perish and the economy will become solely dependent on tourism again and suffer like we did when the state shut down at the beginning of the pandemic.

We were once able to support our community and live from the land that provided for us and these value-added products help us continue that tradition and give our community a stepping stone to start and grow their businesses to the point where they can financially support the rising cost of rent for a commercial kitchen and other things deemed necessary by the standards currently in place.

I firmly believe that this bill **MUST** pass in order for us to build our businesses and local economy up and not only grow but thrive.

**SB-2106**

Submitted on: 1/31/2024 10:17:27 PM

Testimony for AEN on 2/2/2024 1:00:00 PM

<b>Submitted By</b>	<b>Organization</b>	<b>Testifier Position</b>	<b>Testify</b>
Brian Miller	Individual	Support	Written Testimony Only

Comments:

I support this so that I can safely sell the value added products that we make on our farm in Anahola. Kauai.

Thank you,

Brian Miller



Dear Committee Chairs,

I specialize in homemade jams made from our local fruits that I and other farmers here on the Big Island grow. I am glad that I currently can cook jam at home. However, for me to grow my business and make a decent living (I am struggling to get by right now) I need to sell online, be able to ship and wholesale to local stores like the coffee shop down the street. I am prohibited on doing that with the current guidelines for cottage industry. I'm not even permitted to ship my products to other Islands. Likewise, I am only allowed to do Jams and I would like to expand into BBQ sauces, Salsa and relishes. I recently received my permit to use a commercial kitchen from the Health Dept. I am allowed to make 8 out of my 35 flavors. For those initial 8 flavors the cost was initially \$1500.- for lab testing and an additional \$617./ a month for time testing, that was only for 8 flavors. The commercial kitchen is costing me \$25. an hour with very limited availability. The current hours of availability are late in the evening from 7pm-2am, and 4 am-11:30am in the morning, it takes good 6-8 hours to make a batch of jam and sauces depending on the flavor. I may have to go to another kitchen in Kona or Hilo for more hours which is an hour and half away at \$50.- an hour. If I could continue to cook at home, I could use some of that money to hire someone. I would have more hours not driving or the half hour just bringing pots, pans and supplies to the kitchen. I would be saving on gas and making my carbon footprint smaller. For those with children, they could be at home more and not have to figure out childcare to drive to a kitchen. I do not want to raise my prices. The additional costs are pricing me out of the market and will make wholesale impossible. I believe in keeping our money here and growing local businesses that are sustainable.

Food safety is a top priority for people in the cottage food industry. If someone got sick from my product, I would feel terrible, and it would also ruin my business. I have taken the Hawaii Master Food Preservers (HMFP) course that teaches the science and art of preserving locally grown foods and I have a certificate from them. I have my Hawaii State Food Handlers license and I pay my GE tax. I am glad that this bill addresses concerns for food safety and helps to create a path for people who make food products from home that are safe. Please support this bill Thank you and for helping small business owners and farmers.

Sincerely,

Rourk Reagan

[Wai'ōhinu, HI](#)

**SB-2106**

Submitted on: 2/1/2024 10:18:19 AM

Testimony for AEN on 2/2/2024 1:00:00 PM

<b>Submitted By</b>	<b>Organization</b>	<b>Testifier Position</b>	<b>Testify</b>
Anon Shine	Testifying for Chef Anon Shine	Support	Written Testimony Only

Comments:

I got my start in my catering business by selling cottage goods. I am now a rare example of a person born and raised on the island who was able to buy my first home in this difficult economy as my catering and private chef career has taken off exponentially.

So many families, and especially locals, are making ends meet by selling their lovingly prepared goods.

Our food system is supported through the utilization of local produce and our tourism industry is supported through a healthy farmers market/ buy local economy.

Anything we can do to strengthen this local driven economy and our food system is a step in the right direction.

**SB-2106**

Submitted on: 2/1/2024 12:26:08 PM

Testimony for AEN on 2/2/2024 1:00:00 PM

<b>Submitted By</b>	<b>Organization</b>	<b>Testifier Position</b>	<b>Testify</b>
Brynn Foster	Individual	Support	In Person

Comments:

Mr. Chair,

Thank you for the opportunity to testify today in support of this important bill. It isn't a secret that Hawaii has been said to be the worst state in the U.S. to do business.

The high costs of commercial real estate and rent has moved countless businesses off island or to shut their doors completely. Yet home businesses across the U.S. have soared since the pandemic. I am the founder and small business value-added food entrepreneur of products made from locally grown kalo and 'ulu. I started my small business in my home kitchen based on a cookie my great-grandmother gave me as a child.

That cookie was my first introduction to my Kanaka Maoli culture through this food that was made from poi. Most cottage foods are made by women and cultural in their foundation. This was also my story.

I am in support of the Access to Local Value-Added Products Act since value-added foods are in the middle of this broken food system and the imbalance I am highlighting predominantly impacts rural and indigenous communities. Food sovereignty and environmental justice intersect. People in Hawai'i have been asking for more sustainability, to be more self-reliant, and to expand our economy away from tourism.

Local food production is integral to the state's economic development and food security, and as the state recovers from the Maui fires and the pandemic, enacting a Value-Added and cottage food law will help create jobs, support small businesses, increase health and boost local economies, especially in rural areas and small towns. Food security is one of the key social determinants of health.

My food business went on to become one of the first products of its kind (certified gluten free Taro Flour) to go into Whole Foods, win innovator of the year in 2019 and be featured in national publications and awards, which all could be considered success stories to most. But my version of success is to feed my community locally grown foods and be food secure, which we have a long way to go. I see the light at the end of the tunnel and it's lit by value-added foods having more autonomy, shipping rights and selling to local stores.

Access and availability for food production is food justice and critical infrastructure to a healthy food system.

Please help increase access to local food in my community and support cottage food producers across Hawai'i by voting yes on the Access to Local Value-Added Products Act this legislative session. I am happy to answer any questions the committee may have.

Mahalo,

Brynn Foster