

Application Submittal Checklist

The following items are required for submittal of the grant application. Please verify and check off that the items have been included in the application packet.

- 1) Hawaii Compliance Express Certificate (If the Applicant is an Organization)
- 2) Declaration Statement
- 3) Verify that grant shall be used for a public purpose
- 4) Background and Summary
- 5) Service Summary and Outcomes
- 6) Budget
 - a) Budget request by source of funds ([Link](#))
 - b) Personnel salaries and wages ([Link](#))
 - c) Equipment and motor vehicles ([Link](#))
 - d) Capital project details ([Link](#))
 - e) Government contracts, grants, and grants in aid ([Link](#))
- 7) Experience and Capability
- 8) Personnel: Project Organization and Staffing

Eileen O'Hara EILEEN O'HARA, Executive Director 1/21/26
AUTHORIZED SIGNATURE PRINT NAME AND TITLE DATE



STATE OF HAWAII
STATE PROCUREMENT OFFICE

CERTIFICATE OF VENDOR COMPLIANCE

This document presents the compliance status of the vendor identified below on the issue date with respect to certificates required from the Hawaii Department of Taxation (DOTAX), the Internal Revenue Service, the Hawaii Department of Labor and Industrial Relations (DLIR), and the Hawaii Department of Commerce and Consumer Affairs (DCCA).

Vendor Name: MALAMA O PUNA

Issue Date: 01/20/2026

Status: **Compliant**

Hawaii Tax#: [REDACTED]
New Hawaii Tax#: [REDACTED]
FEIN/SSN#: [REDACTED]
UI#: XXXXXX6789
DCCA FILE#: 118285

Status of Compliance for this Vendor on issue date:

Form	Department(s)	Status
A-6	Hawaii Department of Taxation	Compliant
8821	Internal Revenue Service	Compliant
COGS	Hawaii Department of Commerce & Consumer Affairs	Exempt
LIR27	Hawaii Department of Labor & Industrial Relations	Compliant

Status Legend:

Status	Description
Exempt	The entity is exempt from this requirement
Compliant	The entity is compliant with this requirement or the entity is in agreement with agency and actively working towards compliance
Pending	A status determination has not yet been made
Submitted	The entity has applied for the certificate but it is awaiting approval
Not Compliant	The entity is not in compliance with the requirement and should contact the issuing agency for more information

**DECLARATION STATEMENT OF
APPLICANTS FOR GRANTS PURSUANT TO
CHAPTER 42F, HAWAII REVISSED STATUTES**

The undersigned authorized representative of the applicant certifies the following:

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

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

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

Malama O Puna

(Typed Name of Individual or Organization)

Eileen O'Hara

(Signature)

1/21/2026

(Date)

Eileen O'Hara

(Typed Name)

Executive Director

(Title)

3: Public Purpose Pursuant to Section 42F-102, Hawaii Revised Statutes

The grant will be used for a public purpose pursuant to Section 42F-102, Hawaii Revised Statutes. The proposed USDA-compliant cut-and-wrap facility and value-added meat production facility will serve the public by:

- 1. Enhancing Food Security:** Increasing the availability of locally sourced meat products to reduce Hawai'i's reliance on imported food and improve resilience in rural communities.
- 2. Protecting Public Health:** Reducing the spread of diseases such as brucellosis and leptospirosis by enabling sustainable wild pig population control and providing USDA-compliant processing facilities for safe meat handling.
- 3. Promoting Environmental Stewardship:** Mitigating the environmental damage caused by invasive species, including the destruction of native forests and the spread of Rapid 'Ōhi'a Death (ROD).
- 4. Fostering Economic Growth:** Supporting small farmers, hunters, and rural communities by creating jobs, providing affordable meat processing services, and opening new market opportunities, including global exports.

These outcomes directly benefit the health, safety, and welfare of Hawai'i's people, ecosystems, and economy, aligning with the statutory requirements of Section 42F-102.

II. Background and Summary

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

Malama O Puna is a **501(c)(3) nonprofit organization** based in Pahoa, Hawai'i, dedicated to protecting and preserving the natural resources, ecosystems, and communities of the Puna District. For over 25 years, Malama O Puna has worked closely with local farmers, hunters, and community organizations to promote sustainability, combat invasive species, and support food security initiatives.

Through its environmental stewardship programs, Malama O Puna has become a trusted leader in addressing invasive species like wild pigs and feral animals, restoring native ecosystems, and promoting sustainable agricultural practices to benefit the people of Puna and the environment.

2. *The goals and objectives related to the request*

The primary goal of this project is to establish a **USDA-compliant cut-and-wrap facility and value-added meat production facility** in Pahoa, Hawai'i, to:

- **Control invasive species** like wild pigs, axis deer, sheep, and goats, which are causing widespread environmental damage and threatening agricultural productivity.
- **Increase food security** by processing wild and domestic animals into safe, market-ready meat products and value-added items such as bacon, sausage, jerky, and smoked meats.
- **Reduce the spread of diseases**, such as brucellosis, which wild pigs transmit to domestic livestock and humans, threatening both agricultural viability and public health.
- **Protect native forests and watersheds** by reducing the impact of wild pigs, which destroy 'ōhi'a trees and contribute to the spread of **Rapid 'Ōhi'a Death (ROD)**, a fungal disease devastating Hawai'i's native forests.
- **Create economic opportunities** for local farmers, hunters, and rural communities by offering affordable meat processing and access to local and global markets, including Japan.

3. *The public purpose and need to be served*

This project will address **three critical public needs**:

A. Environmental Protection

Wild pigs and other feral animals such as deer, sheep, and goats are wreaking havoc on Hawai'i's environment. The damage caused by these invasive species includes:

- **Destruction of Native Forests:** Wild pigs root up and destroy native vegetation, leaving large swaths of land barren and vulnerable to erosion. This damage threatens endemic plants and wildlife, including many species that are already endangered.
- **Spread of Rapid 'Ōhi'a Death (ROD):** Wild pigs are known vectors for the fungal disease that is devastating Hawai'i's native 'ōhi'a forests. They damage 'ōhi'a trees, providing entry points for the fungus, and spread fungal

spores through their movement across the forest floor. ROD has already killed over one million 'ōhi'a trees, which are critical for maintaining Hawai'i's watersheds and biodiversity.

- **Water Contamination and Soil Erosion:** By wallowing in and around water sources, wild pigs pollute streams and watersheds with sediment and pathogens, affecting water quality for both humans and wildlife. Their rooting behavior also contributes to soil erosion and runoff, further degrading Hawai'i's fragile ecosystems.

This project directly addresses these environmental concerns by enabling effective population control of wild pigs and other feral animals. By creating a USDA-compliant processing facility, the project will make sustainable harvesting economically viable, encouraging hunters and landowners to participate in efforts to reduce invasive animal populations. The long-term benefit will be the restoration of Hawai'i's native forests, watersheds, and biodiversity.

B. Food Security

Hawai'i imports approximately 85-90% of its food, leaving the state highly vulnerable to supply chain disruptions, natural disasters, and global economic instability. This reliance on imports contributes to food insecurity, particularly in rural areas like Puna, where residents often struggle with limited access to affordable and healthy food options.

This project will:

- **Increase the availability of locally sourced meat:** By processing wild hogs, feral animals, and domestic livestock, the facility will provide a sustainable source of protein for local communities. Value-added products such as bacon, sausage, and jerky will diversify food options and enhance the appeal of locally produced meats.
- **Support small-scale farmers and hunters:** Farmers and hunters will have access to affordable, USDA-compliant meat processing services, enabling them to bring their products to market and contribute to Hawai'i's local food system.
- **Reduce reliance on imported meat:** By tapping into the underutilized resource of wild and feral animals, the facility will help replace imported meat products with locally produced alternatives, supporting Hawai'i's food sovereignty.

In addition, this facility will support **community food programs**, such as school lunch programs and food banks, by providing affordable, high-quality meat to serve vulnerable populations. By increasing access to nutritious food, the project will contribute to the overall health and resilience of Hawai'i's communities.

C. Public Health and Biosecurity

Wild pigs and other feral animals pose significant risks to public health and the viability of Hawai'i's agricultural sector. These risks include:

- **Disease Transmission to Livestock and Humans:** Wild pigs are carriers of brucellosis, a bacterial infection that causes reproductive issues in livestock, such as abortions and infertility. Brucellosis can also spread to humans through contact with infected animals or consumption of contaminated meat, posing a public health risk. Other

diseases transmitted by wild pigs include **leptospirosis**, which contaminates water sources and can cause severe illness in humans, and **toxoplasmosis**, which threatens vulnerable populations, including pregnant women.

- **Threat to Livestock Operations:** Small-scale farmers in Hawai'i are particularly vulnerable to the impact of diseases spread by wild pigs. These diseases not only reduce livestock productivity but can also result in quarantines or restrictions that prevent farmers from selling their products, leading to economic losses.
- **Food Safety Concerns:** Without USDA-compliant facilities, meat harvested from wild animals cannot be legally sold in commercial markets, limiting efforts to safely and sustainably manage wild pig populations.

This project will directly address these issues by:

- Providing a **safe and sanitary facility** for processing wild and domestic animals, ensuring compliance with USDA standards to prevent contamination and disease transmission.
- Encouraging the **harvesting of wild pigs**, reducing the risk of disease transmission to livestock and humans.
- Supporting local farmers by reducing interactions between wild pigs and domestic animals, protecting livestock health and improving agricultural productivity.

The long-term impact of these biosecurity measures will be healthier communities, more resilient agricultural systems, and a safer local food supply.

By addressing these critical public needs, this project will create broad and lasting benefits for Hawai'i's people, environment, and economy. It aligns with the State of Hawai'i's priorities for **food sovereignty, sustainability, and public health**, making it a vital initiative for the Puna District and beyond.

4. Describe the target population to be served

The project will serve a diverse range of beneficiaries, including:

- **Local farmers and ranchers:** Providing affordable USDA-compliant meat processing services for domestic livestock such as cattle, goats, and sheep.
- **Hunters and rural residents:** Supporting sustainable harvesting of wild pigs and feral animals for food and population control.
- **Local communities:** Increasing access to locally sourced meat products to strengthen food security and reduce reliance on imported meat.
- **Ecosystem restoration advocates:** Helping environmental organizations and government agencies reduce the impact of invasive species on native forests and watersheds.
- **Export markets:** Creating economic opportunities by targeting global markets, particularly Japan, for premium meat products such as wild boar, venison, and specialty cured meats.

5. Describe the geographic coverage

This project will primarily serve the **Puna District** on the Big Island of Hawai'i, an area heavily affected by wild pig and feral animal populations. However, the facility will also have the capacity to serve other regions on the Big Island, including **Hilo, Hamakua, and Ka'u** which face similar challenges with invasive species and food insecurity. We plan on partnering with hunters and meat suppliers from other islands that are being impacted by invasive species such as deer in Maui and Molokai.

In the long term, the facility's production capabilities and export potential will expand the project's impact beyond Hawai'i, targeting **international markets like Japan** for high-quality, value-added meat products thus economically impacting the whole state and beyond.

III. Service Summary and Outcomes

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

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

The scope of this project involves establishing a **USDA-compliant cut-and-wrap facility which is located at a brick and mortar but also consists of components which are portable** in a rented facility in Pahoa, Hawai'i, to process **wild hogs, feral animals** (such as deer, sheep, and goats) and **domestic livestock** raised by small farmers. The facility will provide **value-added meat production infrastructure** to create products such as bacon, sausage, jerky, and smoked meats for local and global markets, including Japan.

Key Tasks and Responsibilities

- **Facility Setup:**
 - We have procured a 20 year lease and are in the process of converting the facility for meat processing, ensuring compliance with USDA standards.
 - Install essential meat processing equipment, including grinders, smokers, sausage stuffers, vacuum sealers, refrigeration units, and freezers. All of this equipment is not built in to the facility allowing it to be relocated if required by changes to the program.
 - Integrate infrastructure to accommodate the Big Island Meat Cooperative's (BIMC) USDA-inspected Mobile Slaughter Unit (MSU) to handle the slaughtering process.

- **Operations and Production:**
 - Process wild hogs and feral animals harvested by hunters and farmers.
 - Expand processing capabilities to include domestic livestock raised by small-scale farmers, such as cattle, sheep, and goats.
 - Develop value-added meat products (bacon, sausage, jerky, etc.) for local and export markets.
- **Disease Control and Environmental Stewardship:**
 - Reduce the wild pig population to mitigate their role as vectors for diseases such as brucellosis and to control the spread of Rapid 'Ōhi'a Death (ROD).
 - Promote environmental restoration by reducing the destructive impact of feral animals on native ecosystems and watersheds.
- **Market Development:**
 - Build relationships with local grocery stores, restaurants, and farmers' markets to distribute products.
 - Develop export channels for premium wild game meat products to high-value markets like Japan.
- **Community Engagement:**
 - Partner with local farmers, hunters, and organizations to increase participation in the facility's services.
 - Educate the community about the facility's role in food security, disease control, and environmental stewardship.

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

Timeline	Task/Outcome
Months 1-4	<ul style="list-style-type: none"> - Continue with preparations to the facility for operations (install equipment, secure permits). - Complete facility inspections to ensure USDA compliance.
Months 5-6	<ul style="list-style-type: none"> - Begin initial operations and pilot processing of wild hogs, feral animals, and domestic livestock. - Conduct outreach to local hunters, farmers, and community members to promote facility services.
Months 7-9	<ul style="list-style-type: none"> - Scale up operations to include production of value-added products (bacon, sausage, jerky). - Develop marketing channels for local distribution (farmers' markets, grocery stores, and restaurants).
Months 10-12	<ul style="list-style-type: none"> - Expand production for export markets, with an emphasis on Japan's demand for premium wild game meat. - Conduct a comprehensive evaluation of operations and refine processes as needed.

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

Quality Assurance Plan

Malama O Puna will implement a **comprehensive quality assurance program** to ensure that the facility operates safely, efficiently, and sustainably:

1. USDA Compliance Monitoring:

- Regular inspections by USDA officials to ensure compliance with federal meat processing standards.
- Daily facility hygiene and sanitation protocols to meet food safety regulations.

2. Operational Oversight:

- Appoint a **Facility Operations Manager** to oversee daily production processes, equipment maintenance, and staff training.
- Conduct regular staff training sessions on food safety, meat handling, and equipment operation to maintain high-quality standards.

3. Partnership Feedback:

- Collect feedback from local hunters, farmers, and the Big Island Meat Cooperative (BIMC) to identify operational challenges and opportunities for improvement.

4. Environmental Monitoring:

- Track environmental benefits, including the reduction of wild pig populations and the protection of native forests from the spread of Rapid 'Ōhi'a Death (ROD).

Evaluation Plan

- Quarterly reviews of operational performance, including processing output, customer satisfaction, and financial performance.
- Conduct surveys with hunters and farmers to assess satisfaction with facility services.
- Regular reporting of outcomes to the State agency overseeing grant funds, including operational data and environmental impact metrics.

4. List the measure(s) of effectiveness that will be reported to the State agency through which grant funds are appropriated (the expending agency):

The following **measures of effectiveness** will provide objective metrics for evaluating the program's success and outcomes. These measures will be updated as needed based on the final level of appropriation provided by the State.

Measures of Effectiveness

1. Wild Pig and Feral Animal Processing Output:

- Total number of wild pigs and other feral animals (e.g., deer, sheep, goats) are processed annually.
- Percentage reduction in the wild pig population in the Puna region.

2. Domestic Livestock Processing Output:

- Total number of domestic livestock (e.g., cattle, sheep, goats) is processed annually for small-scale farmers.

3. Value-Added Meat Production:

- Total pounds of value-added products (e.g., bacon, sausage, jerky) produced annually.
- Revenue generated from value-added meat products in local and export markets.

4. Disease Reduction:

- Reduction in disease incidence rates (e.g., brucellosis) in domestic livestock due to a decline in wild pig interactions. In addition we will be conducting testing for specific pathogens within the feral and domestic populations.

5. Environmental Impact:

- Acres of native forest protected from wild pig destruction.
- Measurable reduction in the spread of Rapid 'Ōhi'a Death (ROD) through wild pig population control.

6. Economic and Community Impact:

- Number of local jobs created by the facility (e.g., facility operations, processing staff).
- Number of farmers and hunters utilizing the facility's services.
- Amount of meat distributed to community food programs and schools to improve food security.

Reporting to the State Agency

- Quarterly reports will be submitted to the State agency overseeing grant funds, detailing progress toward the stated objectives.
- The reports will include data on the measures of effectiveness, financial updates, and a narrative summary of accomplishments and challenges.

- If the level of appropriation differs from the requested amount, the measures of effectiveness will be updated accordingly and communicated to the State agency.

IV. Financial

1. Budget (a detail budget and justifications are provided below in pages 13-18. Budget forms follow:

Detailed Budget: Purchase, Installation of Meat Processing Equipment and Operations for one year

Item/Category	Description	Total Cost	County	GIA	Other
Refrigeration Equipment					
Walk-in Freezer	Large commercial walk-in freezer for meat storage (-10°F to 0°F).	\$30,000	\$17,300	\$12,700	
Walk-in Cooler/processing unit	Large commercial walk-in cooler for processing and temporary storage (32°F to 38°F).	\$30,000	\$17,300	\$12,700	
Refrigeration Subtotal		\$60,000	\$34,600	\$25,400	
Meat Processing Equipment					
Band Saw	Commercial meat-cutting bandsaw for portioning and bone-in cuts.	\$25,000	\$17,000	\$8,000	
Meat Grinder	Industrial-grade grinder for ground meat and sausage production.	\$19,000	\$0	\$19,000	
Sausage Stuffer	Hydraulic or electric sausage stuffer for bulk sausage production.	\$25,000	\$10,000	\$15,000	
Smoker	Commercial-grade smoker for bacon, jerky, and other smoked meat products.	\$25,000	\$10,000	\$15,000	
Vacuum Sealer	High-capacity vacuum sealing machine for packaging products for storage and sale.	\$24,000	\$13,000	\$11,000	
Overhead Hanging Meat System	Rail system for hanging, moving, and handling large carcasses efficiently.	\$25,000	\$20,000	\$5,000	

Item/Category	Description	Total Cost	County	GIA	Other
Butcher Workstations	Stainless steel cutting tables, sinks, and workstations for processing.	\$16,000	\$8,000	\$8,000	
Meat Slicer	Commercial slicer for deli cuts, jerky, and value-added product preparation.	\$6,000	\$4,000	\$2,000	
Knives and Sharpening Tools	High-quality knives, sharpening systems, and safety gloves for processing staff.	\$3,000	\$0	\$3,000	
Scale and Labeling System	Digital scales and labeling machines for retail packaging.	\$10,000	\$5,000	\$5,000	
Meat Processing Subtotal		\$178,000	\$87,000	\$91,000	
Installation Costs					
Refrigeration and Freezer Install	Delivery, installation, and setup of walk-in cooler and freezer systems.	\$10,000	\$0	\$10,000	
Equipment Installation	Delivery, assembly, and installation of all processing equipment.	\$10,000	\$0	\$10,000	
Electrical and Plumbing Upgrades	Wiring and plumbing necessary to support refrigeration and processing equipment.	\$20,000	\$20,000	\$0	
Structural modifications	Structural changes to containers (e.g., mounting systems, anchoring equipment).	\$5,000	\$5,000	\$0	
Installation Subtotal		\$45,000	\$25,000	\$20,000	
Ancillary Expenses					

Item/Category	Description	Total Cost	County	GIA	Other
Rent, utilities, maintenance/repairs and insurance	Building rental and utilities cost.	\$12,000	\$0	\$0	\$12,000
Labor	Three subcontractors 19hrs per week at \$25/hr	\$71,250	\$0	\$51,250	\$20,000
Management and accounting	FT Onsite HAACP certified manager	\$60,000	\$0	\$30,000	\$30,000
	PT Bookkeeper	\$30,000	\$0	\$6,950	\$23,050
Ancillary Expenses Subtotal		\$173,250	\$0	\$88,200	\$73,050
Total Project Budget		\$456,250	\$146,600	\$224,600	\$85,050

Budget Justification for \$224,600 Grant Request

The following is a justification for the \$224,600 grant request, detailing the necessity of each budget category and how it supports the goals of the project. The budget ensures compliance with USDA meat processing standards, improves food safety, reduces environmental impacts, and promotes economic sustainability.

Refrigeration Equipment (\$60,000)

The refrigeration equipment is critical for ensuring compliance with USDA food safety standards, preserving meat quality, and preventing foodborne illnesses during processing and storage.

- **Walk-in Freezer Restoration (\$30,000):** Restoring a large commercial freezer is essential for long-term storage of processed meat products at temperatures below 0°F, ensuring safety and shelf life for both local and export markets.
- **Walk-in Cooler (\$30,000):** A commercial-grade cooler is required for temporary storage and controlled aging of fresh meat at 32°F to 38°F. Aging improves meat quality, particularly for high-value products such as wild boar and venison.

Justification: Proper refrigeration is essential to maintain food safety and product quality while meeting USDA requirements for meat processing facilities. These systems will also enhance the facility’s ability to process large quantities of meat efficiently and reliably.

Meat Processing Equipment (\$178,000)

The equipment listed will enable efficient, high-quality processing of wild hogs, feral animals, and domestic livestock into safe, USDA-compliant products. It will also support the production of value-added products (e.g., bacon, sausage, and jerky), increasing profitability and market appeal.

- **Band Saw (\$25,000):** A commercial-grade band saw is essential for cutting carcasses into portioned cuts of meat, including bone-in products for local and export markets.
- **Meat Grinder (\$19,000):** Enables the production of ground meat, which is a core ingredient for sausages and other products.
- **Sausage Stuffer (\$25,000):** A high-capacity sausage stuffer is required for efficient production of bulk sausages, meeting demand from local consumers and export markets.
- **Smoker (\$25,000):** A smoker will allow the facility to produce premium smoked products, such as bacon, jerky, and sausages, which are in high demand locally and globally.
- **Vacuum Sealer (\$24,000):** This machine ensures that processed meat products are properly packaged, preserving quality and extending shelf life.
- **Overhead Hanging Meat System (\$25,000):** A rail system for handling and transporting large carcasses safely and efficiently, reducing labor costs and contamination risks.
- **Butcher Workstations (\$16,000):** Stainless steel workstations, cutting tables, and sinks are essential for maintaining a clean, safe, and USDA-compliant processing environment.
- **Meat Slicer (\$6,000):** Used to produce precision cuts for deli meats, jerky, and specialty products.
- **Knives and Sharpening Tools (\$3,000):** High-quality knives, safety gloves, and sharpening tools are critical for efficient and safe meat handling by staff.
- **Scale and Labeling System (\$10,000):** Provides accurate weighing and labeling for packaged products, ensuring compliance with retail and export requirements.

Justification: These tools and equipment will enable efficient, USDA-compliant processing of both wild and domestic animals, allowing the facility to meet local and export demands while creating high-value products that increase profitability.

Installation Costs (\$45,000)

This category covers the necessary work to install refrigeration systems, processing equipment, and facility upgrades to ensure the facility meets USDA compliance standards.

- **Refrigeration and Freezer Install (\$10,000):** Delivery, assembly, and installation of walk-in freezer and cooler systems to ensure safe storage of meat products.
- **Equipment Installation (\$10,000):** Delivery, assembly, and setup of all meat processing equipment to ensure proper functionality and safety.
- **Electrical and Plumbing Upgrades (\$20,000):** Includes wiring and plumbing modifications necessary to support heavy-duty refrigeration and processing equipment.

- **Facility Modifications (\$5,000):** Structural changes to the facility, such as mounting systems and anchoring equipment, to meet USDA standards for processing operations.

Justification: These installation costs are essential to prepare the rented facility for safe and efficient operations, ensuring compliance with USDA and food safety regulations. This infrastructure is designed to be portable.

Ancillary Expenses (\$173,250)

Rent, Utilities, Maintenance/Repairs, and Insurance (\$12,000)

This allocation covers the ongoing costs of renting and maintaining the facility, including:

- **Rent and Utilities:** Monthly facility rental and essential utilities such as electricity, water, and gas to power refrigeration and processing equipment.
- **Maintenance and Repairs:** Routine maintenance to keep equipment in good working order and avoid costly breakdowns.
- **Insurance:** Coverage for liability, property, and equipment, protecting the facility, employees, and operations.

Justification: Renting an existing facility is a cost-effective alternative to new construction. These recurring costs ensure the facility operates smoothly and safely.

Labor (\$71,250)

This budget includes compensation for three subcontractors, who will handle operations, including meat processing, equipment operation, packaging, and compliance monitoring.

Justification: Skilled personnel are essential to maintain USDA compliance and ensure efficient and safe processing of meat products. The labor allocation ensures the facility is adequately staffed to meet production demands.

7. Management, Accounting, and Administration (\$90,000)

This category funds compensation for subcontractor management positions:

- **An onsite HACCP-certified manager, who will oversee operations, ensure compliance with USDA food safety regulations, and maintain production quality.**
- **A bookkeeper, who will manage financial records, payroll, and grant compliance reporting.**

Justification: Effective management and accounting are critical to ensure the facility operates efficiently, complies with regulatory standards, and remains financially sustainable.

Total Budget: \$456,250

Budget Alignment with Project Goals

The proposed budget is directly aligned with the goals of this project:

1. **Food Security and Sustainability:** Refrigeration, processing equipment, and operational support will ensure locally sourced, USDA-compliant meat products are available to reduce reliance on imports.
2. **Environmental Protection:** Processing wild hogs and other invasive animals will reduce their destructive impact on Hawai'i's ecosystems and watersheds.
3. **Public Health:** USDA-compliant facilities and trained staff will ensure safe meat processing, reducing the risk of foodborne illnesses and diseases like brucellosis.
4. **Economic Growth:** By creating jobs and supporting local farmers, hunters, and food producers, the facility will stimulate economic development and provide new market opportunities, including exports to Japan.

Alignment with Project Goals

This budget supports the primary objectives of the project, including:

1. **USDA Compliance and Food Safety:** Investments in refrigeration, processing equipment, and workroom upgrades ensure the facility meets all federal and state regulations.
2. **Environmental Protection:** By processing wild hogs and feral animals, the facility will support efforts to restore native ecosystems and protect watersheds.
3. **Food Security:** Local meat processing reduces reliance on imported food and increases access to high-quality protein for Hawai'i's communities.
4. **Economic Development:** By creating jobs, supporting small farmers, and producing value-added meat products, the facility will stimulate the local economy and open opportunities in global markets.

Conclusion

The \$456,250 budget is carefully designed to ensure the successful implementation of this project. Each item directly supports the project's objectives of food security, environmental protection, public health, and economic development. This initiative will create lasting benefits for Hawai'i's people, environment, and economy.

BUDGET REQUEST BY SOURCE OF FUNDS

Period: July 1, 2026 to June 30, 2027

App Malama O Puna

BUDGET CATEGORIES	Total State Funds Requested (a)	Total Federal Funds Requested (b)	Total County Funds Requested (c)	Total Private/Other Funds Requested (d)
A. PERSONNEL COST				
1. Salaries				
2. Payroll Taxes & Assessments				
3. Fringe Benefits				
TOTAL PERSONNEL COST				
B. OTHER CURRENT EXPENSES				
1. Airfare, Inter-Island				
2. Insurance				
3. Lease/Rental of Equipment				
4. Lease/Rental of Space				12,000
5. Staff Training				
6. Supplies				
7. Telecommunication				
8. Utilities				
9. Equipment Installation	20,000		25,000	
10. Subcontractors (Labor)	51,250			20,000
11. Subcontractors (Management)	30,000			30,000
12. Subcontractor (Bookkeeper P/T)	6,950			23,050
13.				
14.				
15.				
16.				
17.				
18.				
19.				
20.				
TOTAL OTHER CURRENT EXPENSES	108,200		25,000	85,050
C. EQUIPMENT PURCHASES	116,400		121,600	
D. MOTOR VEHICLE PURCHASES				
E. CAPITAL				
TOTAL (A+B+C+D+E)	224,600		146,600	85,050
SOURCES OF FUNDING		Budget Prepared By:		
(a) Total State Funds Requested	224,600	Eileen O'Hara (808) 965-2000		
(b) Total Federal Funds Requested		Name (Please type or print) Phone		
(c) Total County Funds Requested	146,600	<i>Eileen O'Hara</i> Jan. 21, 2026		
(d) Total Private/Other Funds Requested	85,050	Signature of Authorized Official Date		
TOTAL BUDGET	456,250	Eileen O'Hara, Executive Director, Malama O Puna Name and Title (Please type or print)		

BUDGET JUSTIFICATION - PERSONNEL SALARIES AND WAGES

Period: July 1, 2026 to June 30, 2027

Applicant: Malama O Puna

POSITION TITLE	FULL TIME EQUIVALENT	ANNUAL SALARY A	% OF TIME ALLOCATED TO GRANT REQUEST B	TOTAL STATE FUNDS REQUESTED (A x B)
N/A				\$ -
				\$ -
				\$ -
				\$ -
				\$ -
				\$ -
				\$ -
				\$ -
				\$ -
				\$ -
				\$ -
				\$ -
				\$ -
				\$ -
				\$ -
TOTAL:				
JUSTIFICATION/COMMENTS:				

BUDGET JUSTIFICATION - EQUIPMENT AND MOTOR VEHICLES

Period: July 1, 2026 to June 30, 2027

Applicant: Malama O Puna

DESCRIPTION EQUIPMENT	NO. OF ITEMS	COST PER ITEM	TOTAL COST	TOTAL BUDGETED
Refrigeration Equipment	2.00	\$30,000.00	\$ 60,000.00	
Meat Processsing Equipment	10	\$17,800.00	\$ 178,000.00	
			\$ -	
			\$ -	
			\$ -	
TOTAL:	12		\$ 238,000.00	
JUSTIFICATION/COMMENTS:				

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

BUDGET JUSTIFICATION - EQUIPMENT AND MOTOR VEHICLES

Period: July 1, 2026 to June 30, 2027

Please see detailed budget and justification on pages 13-17 of the core application

2. The applicant shall provide its anticipated quarterly funding requests for the fiscal year 2026

Quarter 1	Quarter 2	Quarter 3	Quarter 4
158,450	22,050	22,050	22,050

3. The applicant shall provide a listing of all other sources of funding that they are seeking for fiscal year 2026.

We have been awarded grant funding from the County of Hawaii for \$146,600, and income gleaned from processing and subsequent sales of at least \$167,500 as outlined in the budget. The “other” portion of the budget is derived from volunteer hours and potential revenue garnered by this project.

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

No tax credits have been applied for or received

GOVERNMENT CONTRACTS, GRANTS, AND / OR GRANTS IN AID

App Malama O Puna Contracts Total: 1,444,116

	CONTRACT DESCRIPTION	EFFECTIVE DATES	AGENCY	GOVERNMENT ENTITY (U.S./State/Hawaii/ Honolulu/ Kauai/ Maui County)	CONTRACT VALUE
1	Black Sand Malama Keiki Summer Program	FY 2023-24	Council CRFs	Hawaii County	2,000
2	Kealoha Estates Road Restoration	FY 2023-25	Recovery Office	Hawaii County	125,400
3	Waiwai grant in aid for organizational expenses	FY 2023-24	County Council	Hawaii County	30,000
4	Wai'eie Stewardship Grant	FY 2023-24	PONC	Hawaii County	53,200
5	Feral Pig Control Project	FY 2023-24	Research & Develop.	Hawaii County	23,358
6	Pahoa Roundabout Maintenance	FY 2023-24	Council CRFs	Hawaii County	3,500
7	Kea'au PTSA Youth Engagement	FY 2023-24	Council CRFs	Hawaii County	1,500
8	Black Sands Keiki Garden Program	FY 2023-24	Council CRFs	Hawaii County	4,500
9	Black Sand Malama Keiki Summer Program	FY 2023-24	Council CRFs	Hawaii County	2,000
10	Kealoha Estates Road Restoration	FY 2023-25	Recovery Office	Hawaii County	125,400
11	Wai'eie Stewardship Grant	FY 2024-25	PONC	Hawaii County	398,569
12	Feral Pig 4-point Control Plan	FY 2024-25	Research & Develop.	Hawaii County	125,000
13	Puna Strong Grant - Smoked Meat Festival	FY 2024-25	Hawaii Community Fou	Hawaii County	50,000
14	Malama Mobile Kitchen Support Grant	FY 2024-25	Council CRFs	Hawaii County	10,000
15	Black Sands Keiki Garden Program	FY 2024-25	Council CRFs	Hawaii County	10,000
16	Kea'au PTSA Leadership Program	FY 2024-25	Council CRFs	Hawaii County	1,760
17	Wai'eie Stewardship Grant	FY 2024-25	PONC	Hawaii County	398,569
18	Feral Pig 4-point Control Plan	FY 2024-25	Research & Develop.	Hawaii County	125,000
19	Puna Strong Grant - Smoked Meat Festival	FY 2024-25	Hawaii Community Fou	Hawaii County	50,000
20	Malama Mobile Kitchen Support Grant	FY 2024-25	Council CRFs	Hawaii County	10,000
21	Black Sands Keiki Garden Program	FY 2024-25	Council CRFs	Hawaii County	10,000
22	Kea'au PTSA Leadership Program	FY 2024-25	Council CRFs	Hawaii County	1,760
23	Black Sands Keiki Garden Program	FY 2025-26	Council CRFs	Hawaii County	10,000
24	Smoke It Up Project	FY 2025-26	Council CRFs	Hawaii County	7,500
25	Pahoa Intermediate Learning Excursion	FY 2025-26	Council CRFs	Hawaii County	2,000
26	Community Shared Use Kitchen	FY 2025-26	Council CRFs	Hawaii County	2,500
27	Pahoa Roundabout Maintenance	FY 2025-26	Council CRFs	Hawaii County	2,500
28	Waiwai grant in aid for organizational expenses	FY 2025-26	County Council	Hawaii County	40,000
29	Fiscal Host for Puna Rising Waiwai grant	FY 2025-26	County Council	Hawaii County	50,000
				3-year total	1,444,116

6. The applicant shall provide the balance of its unrestricted current assets as of December 31, 2025.

\$108,752

V. Experience and Capability

1. Necessary Skills and Experience

Malama O Puna is a **501(c)(3) nonprofit organization** based in Pahoa, Hawai'i, with extensive experience in addressing invasive species, protecting native ecosystems, and supporting sustainable agriculture and food systems in the Puna District. The organization has been actively involved in community-based conservation and food security initiatives, making it well-suited to lead the proposed project.

Malama O Puna has the **skills, abilities, and knowledge necessary** to execute the services proposed in this application, including:

- **Community Engagement and Collaboration:** Malama O Puna has a proven track record of working with local farmers, hunters, and community organizations to implement effective environmental and agricultural programs.
- **Invasive Species Management:** The organization has led successful initiatives to mitigate the impact of invasive species, including wild pigs, on native forests and agricultural lands in Puna.
- **Sustainability Advocacy:** Malama O Puna has worked to advance sustainable practices that promote food security and economic resilience for rural communities.

To complement its efforts, Malama O Puna has partnered with the **Big Island Meat Cooperative (BIMC)** to bring critical technical expertise and operational capacity to this project.

Big Island Meat Cooperative (BIMC) Partnership

The Big Island Meat Cooperative (BIMC) is a key partner in this initiative and brings **vast experience** in livestock slaughter and meat processing. BIMC operates a **USDA-inspected Mobile Slaughter Unit (MSU)** on the Big Island, providing essential services to small-scale farmers and ranchers who need access to USDA-compliant facilities.

BIMC's relevant skills and capabilities include:

- **USDA-Compliance Expertise:** BIMC has extensive experience managing and operating USDA-inspected meat processing systems, ensuring compliance with all regulatory requirements for food safety and quality.
- **Operational Experience:** BIMC has successfully provided slaughter and meat processing services to farmers and ranchers across the Big Island, supporting local food systems and agricultural businesses.

- **Technical Knowledge:** BIMC staff are skilled in handling livestock, processing carcasses, and preparing meat for sale and consumption.
- **Support for Small Farmers:** BIMC has a demonstrated commitment to helping Hawai'i's small-scale farmers by providing affordable and accessible meat processing services.

Related Projects and Contracts (Last Three Years)

Below is a listing of relevant projects and partnerships that demonstrate Malama O Puna's and BIMC's experience:

1. Invasive Species Mitigation Programs (Malama O Puna):

- **Description:** Malama O Puna has implemented programs to mitigate the impact of invasive species, including wild pigs, on native ecosystems in the Puna District. This work has involved community outreach, advocacy, and coordination with hunters and landowners to reduce invasive animal populations.
- **Outcome:** These efforts have contributed to the protection of native forests and watersheds and reduced agricultural damage caused by feral animals.

2. Mobile Slaughter Services for Farmers (BIMC):

- **Description:** BIMC has operated its USDA-inspected Mobile Slaughter Unit (MSU) to serve farmers and ranchers across the Big Island. The MSU provides on-site slaughter services, ensuring that farmers have access to USDA-compliant processing without needing to transport livestock long distances.
- **Outcome:** BIMC's services have supported local farmers in bringing high-quality, locally raised meat to market, enhancing Hawai'i's food sovereignty.

3. Community-Based Conservation Initiatives (Malama O Puna):

- **Description:** Malama O Puna has worked with community volunteers and organizations to restore native forests, combat invasive plants and animals, and promote sustainable land management practices in Puna.
- **Outcome:** These initiatives have improved ecosystem health and engaged the community in efforts to protect Hawai'i's natural resources.

4. Livestock Processing Expansion (BIMC):

- **Description:** BIMC has provided technical assistance and consultation for farmers looking to expand their livestock operations, helping them navigate USDA requirements and improve their meat processing capabilities.
- **Outcome:** BIMC's expertise has helped Hawai'i farmers grow their operations while maintaining compliance with food safety regulations.

Conclusion

Together, Malama O Puna and the Big Island Meat Cooperative bring a unique combination of **local expertise, community connections, and technical capacity** to this project. Malama O Puna's strong background in environmental stewardship and community engagement, combined with BIMC's proven track record of USDA-compliant meat processing, ensures that this initiative will be implemented effectively and sustainably.

This partnership will result in a well-executed project that meets the needs of farmers, hunters, and the broader community while addressing critical issues related to food security, environmental protection, and invasive species management.

2. Facilities

Malama O Puna has secured a lease agreement to for a property with an existing commercial kitchen as well as ancillary buildings and infrastructure. This will allow for the project to grow as needed.

The current facility allows for some production and is currently used as a shared-use commercial kitchen space which processes wild game on a limited scale. The facility's service capacity will increase significantly to support expanded processing demands:

- **Wild Pigs: 45-60 per week.**
- **Feral Animals/Domestic Livestock: 30 per week, including goats, sheep, and cattle.**
- **Value-Added Products:**
 - Increased production of high-demand items such as bacon, sausage, jerky, and smoked meats to meet growing local and export market demands.
- **Storage and Distribution:**
 - The facility's refrigeration and freezer capacity will support the increased processing volume, ensuring proper aging, freezing, and storage of products for both local and export sales.

VI. Personnel: Project Organization and Staffing

1. Proposed Staffing, Staff Qualifications, Supervision and Training On-Site Staff

- **Part-time HACCP-Certified Facility Manager**
 - **Responsibilities:**

- Manage daily operations, including meat processing, packaging, and value-added product creation.
- Ensure compliance with USDA standards and implement the facility's Hazard Analysis and Critical Control Points (HACCP) plan.
- Supervise staff and coordinate expanded workflows to handle increased processing volumes.
- **Qualifications:**
 - HACCP certification with extensive experience in USDA-compliant meat processing.
- **Full-Time Assistant Manager (New Position)**
 - **Responsibilities:**
 - Support the Facility Manager by supervising processing staff and coordinating workflows.
 - Manage receiving, processing, and storage logistics for higher volumes.
 - Act as a liaison for hunters, farmers, and suppliers to ensure efficient intake and processing operations.
 - **Qualifications:**
 - HACCP certification preferred.
 - Background in meat processing, operations management, or logistics.
- **Three Part-Time Processing Staff**
 - **Responsibilities:**
 - Operate processing equipment (band saws, grinders, vacuum sealers, smokers) and handle cutting, portioning, and packaging of meat.
 - Ensure sanitation and hygiene of equipment and workspaces.
 - Assist with handling and processing larger quantities of carcasses using the overhead rail system.
 - **Qualifications:**
 - Experience in food production or meat processing preferred.
 - Training in food safety, equipment use, and USDA standards will be provided.
- **One Part-Time Packaging and Labeling Technician (New Position)**
 - **Responsibilities:**

- Package and label value-added meat products (e.g., bacon, sausage, jerky, smoked meats) for local retail and export markets.
 - Maintain accuracy in labeling to meet USDA compliance and customer expectations.
 - **Qualifications:**
 - Attention to detail and experience in packaging or food handling preferred.
 - **Part-Time Bookkeeper**
 - Responsibilities remain the same: managing financial records, payroll, and grant compliance reporting.
-
-

Advisors and Their Contributions

The project will benefit from continued support from a team of highly experienced advisors who will provide oversight and technical expertise:

Micah Kukunaokala Richards (Owner, Mauka Meats, LLC)

- Expertise in USDA compliance, value-added product development, and scaling meat processing systems.
- Experience in provisioning 12 tons of local meat annually and managing USDA grant budgets.
- Role: Advise on workflow optimization, food safety protocols, and connecting products to premium markets like Japan.

M. Eileen O'Hara, Ph.D.

- Expertise in economic development, grant procurement, and resource management.
- Decades of experience managing large-scale projects, fiscal oversight, and budgets.
- Role: Oversee financial sustainability, grant compliance, and partnerships with local government and organizations.

Jack H. Spruance

- Former General Manager of Molokai Livestock Cooperative with extensive knowledge of USDA-compliant operations and cut-and-wrap facilities.
- Role: Provide technical expertise in scaling production and ensuring compliance with USDA and food safety standards.

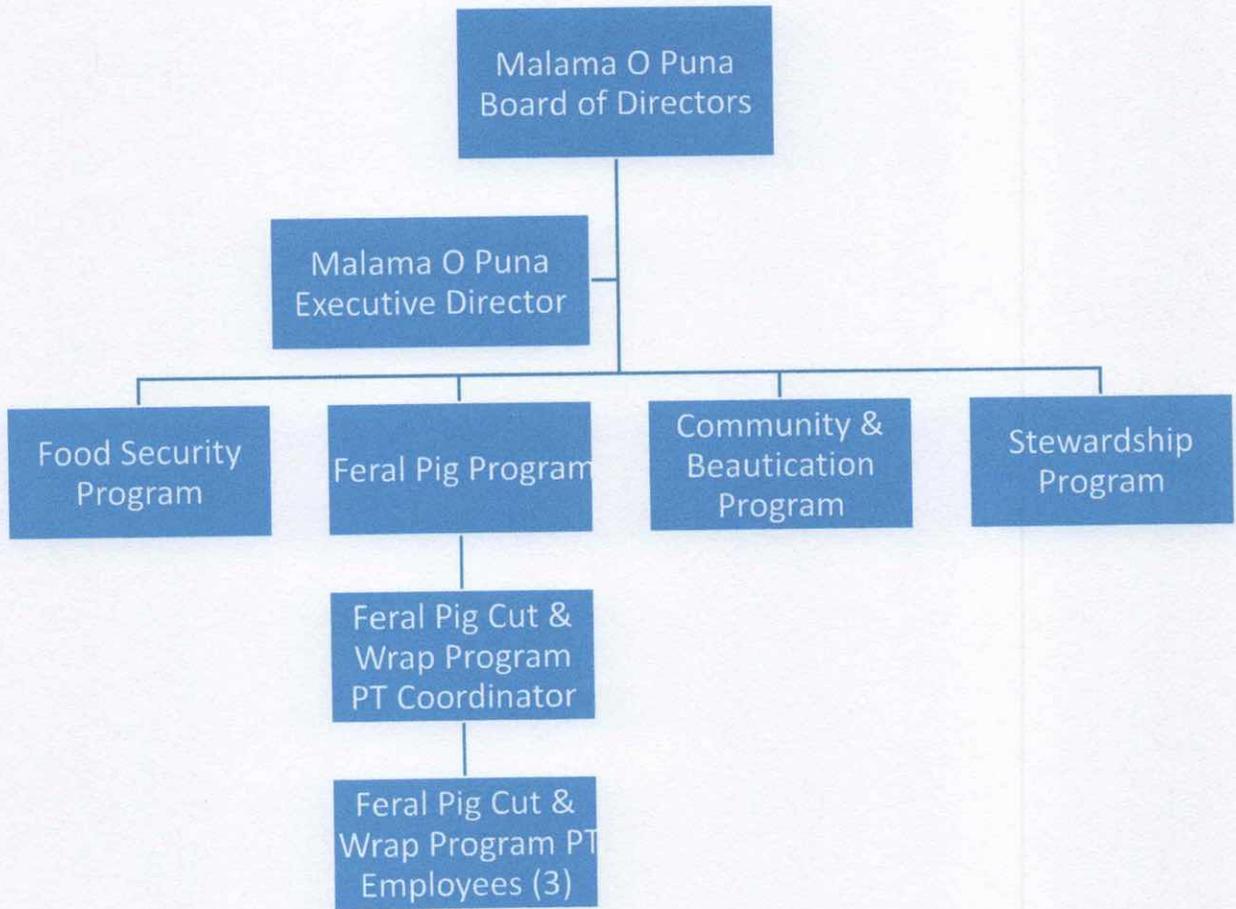
Amedeo Markoff

- Experience in project management, construction, and facility modifications.
 - Role: Oversee facility adjustments to accommodate the expanded capacity and ensure operational efficiency.
-

Supervision, Training, and Administrative Direction

- **Supervision:**
 - The Facility Manager and Assistant Manager will provide hands-on oversight to ensure that the facility operates efficiently and maintains USDA compliance.
- **Training:**
 - All staff will undergo expanded training in USDA standards, HACCP protocols, equipment operation, and sanitation to handle increased production volumes.
- **Administrative Direction:**
 - The bookkeeper will continue to manage financial records and payroll while ensuring grant compliance. Advisors will guide strategic planning and oversight.

Malama O Puna Organizational Chart



3. *Compensation*

The applicant shall provide an annual salary range paid by the applicant to the three highest paid officers, directors, or employees of the organization by position title, not employee name.

Executive Director (Part-Time) \$24,000/year. There is no other paid staff.

VII. Other

1. *Litigation*

The applicant shall disclose any pending litigation to which they are a party, including the disclosure of any outstanding judgement. If applicable, please explain.

No litigation

2. *Licensure or Accreditation*

The applicant shall specify any special qualifications, including but not limited to licensure or accreditation that the applicant possesses relevant to this request.

This project has 5 members who are Hazard Analysis Critical Control Point Certified

3. *Private Educational Institutions*

The applicant shall specify whether the grant will be used to support or benefit a sectarian or non-sectarian private educational institution. Please see Article X, Section 1, of the State Constitution for the relevance of this question.

The grant will not be used to benefit either a sectarian or non-sectarian private educational institution.

4. *Future Sustainability Plan*

Commercial Sustainability After One Year

This project is designed to be **commercially sustainable after its first year of operations** by generating consistent revenue through the processing of wild pigs, feral animals, and domestic livestock, as well as the production and sale of value-added meat products such as bacon, sausage, jerky, and smoked meats. The following factors contribute to the project's long-term sustainability:

1. **Revenue Generation from Processing Services**

- Farmers, hunters, and ranchers will pay fees for USDA-compliant meat processing services. This includes the slaughtering, cutting, and wrapping of meat, which are essential for legally selling products in local and export markets.

- The demand for local meat processing services is high due to the lack of existing USDA-compliant facilities on the Big Island. This facility will fill that gap and ensure a steady flow of customers.

2. Value-Added Product Sales

- The facility will produce high-margin, value-added products such as smoked meats, sausages, and jerky, which have strong demand locally and globally.
- Exporting to high-value markets, such as Japan, where wild boar and venison are considered delicacies, will provide additional revenue streams.

3. Support for Local Food Sovereignty

- By enabling local farmers to process and sell their meat products, this facility will strengthen the local agricultural industry, creating a network of producers who depend on its services. This symbiotic relationship will ensure the facility remains in demand and financially viable.

4. Efficient Operational Model

- Leveraging the existing partnership with the Big Island Meat Cooperative (BIMC) and their USDA-inspected Mobile Slaughter Unit (MSU) ensures that the facility operates efficiently and avoids duplication of infrastructure. This partnership reduces startup costs and ongoing operational expenses.

5. Market Diversification

- The facility's ability to process wild pigs, feral animals (deer, goats, and sheep), and domestic livestock ensures a broad customer base, reducing reliance on any single revenue source.

6. Environmental and Public Health Incentives

- As the facility plays a vital role in controlling the wild pig population and reducing environmental damage, it will likely qualify for future grants and government programs focused on environmental protection and public health, further ensuring its sustainability.

The Only Viable Solution to Controlling the Wild Pig Population

Wild pigs are one of the most destructive invasive species in Hawai'i, and traditional population control methods, such as hunting and trapping, have proven inadequate due to the lack of **infrastructure** to process and distribute harvested pigs. This project offers the **only viable solution** to the problem by addressing the key barriers:

1. Economic Incentive for Harvesting Wild Pigs

- Without USDA-compliant facilities, hunters cannot legally sell wild pig meat, leaving no economic incentive to harvest them on a large scale. This facility will change that by providing a pathway to legally process, package, and sell wild pig meat for both local and export markets.

- By turning wild pigs from a liability into an economic resource, the facility creates a sustainable solution to incentivize ongoing population control efforts.

2. Reduction in Rapid 'Ōhi'a Death (ROD) Spread

- Wild pigs are significant vectors for **Rapid 'Ōhi'a Death (ROD)**, a fungal disease that has already devastated over one million 'ōhi'a trees, which are critical to Hawai'i's forests and watersheds.
- Wild pigs spread ROD by damaging 'ōhi'a trees and transporting fungal spores on their hooves and snouts as they move through the forests. By reducing the wild pig population, the facility will help slow the spread of ROD and allow native forests to recover.

3. Mitigation of Disease Transmission

- Wild pigs are carriers of dangerous diseases, such as brucellosis, leptospirosis, and toxoplasmosis, which threaten livestock, farmers, and rural communities.
- This facility will facilitate large-scale harvesting and processing of wild pigs, reducing the interaction between wild pigs and domestic livestock and mitigating the spread of these diseases.

4. Environmental Restoration

- Wild pigs destroy native vegetation, contaminate water sources, and accelerate erosion. The facility's role in population control will allow for the restoration of native forests, watersheds, and agricultural lands that are essential to Hawai'i's ecosystems.

Contribution to the Agricultural Industry's Growth

This project will directly support the growth of Hawai'i's agricultural industry by providing **essential infrastructure** for meat processing and enabling local farmers to expand their operations:

1. Support for Small-Scale Farmers

- Currently, small-scale farmers face significant barriers to processing and selling meat due to the lack of USDA-compliant facilities. This facility will enable farmers to legally process their livestock, including cattle, sheep, and goats, and bring high-quality products to market.
- Affordable and accessible meat processing services will help farmers increase their revenue and reinvest in their operations, fostering growth across the industry.

2. Increased Availability of Locally Produced Meat

- The facility will process both wild and domestic animals, increasing the availability of locally sourced meat. This reduces Hawai'i's reliance on imported food, strengthens food sovereignty, and provides fresh, high-quality protein to local consumers.

3. Creation of New Market Opportunities

- The production of value-added meat products, such as sausage, bacon, and smoked meats, will open new markets for Hawai'i's agricultural producers, including exports to international destinations like Japan, where demand for premium wild boar and venison is strong.
- Local farmers and hunters will benefit from the facility's ability to turn raw products into high-value goods, increasing profitability.

4. Job Creation and Economic Impact

- The facility will create jobs in meat processing, packaging, management, and marketing, contributing to economic growth in rural areas like Pāhoa.
- It will also support secondary industries, such as transportation, marketing, and retail, by creating a supply chain for locally sourced meat products.

5. Alignment with Hawai'i's Sustainability Goals

- By promoting local food production and reducing environmental damage caused by wild pigs, the facility aligns with Hawai'i's long-term goals for sustainability and agricultural development.

Conclusion

This project represents the **only practical and sustainable solution** to the wild pig crisis in Hawai'i, addressing the root causes of environmental degradation, disease transmission, and economic barriers to population control. By providing essential infrastructure for meat processing, it will:

- Incentivize wild pig harvesting to control invasive populations.
- Protect native forests and watersheds by reducing the spread of Rapid 'Ōhi'a Death (ROD).
- Enable small-scale farmers to expand their operations and contribute to Hawai'i's food security.
- Generate revenue through value-added products and exports, ensuring commercial sustainability after one year.

With its environmental, agricultural, and economic benefits, this project is a cornerstone initiative for the sustainable development of Hawai'i's communities and ecosystems.

Flexibility in Project Scope Based on Funding Availability

While we are hopeful that this project will be fully funded at the requested amount, we understand that funding availability may vary. In the event we are offered less funding than requested, we are committed to adjusting the project scope to align with the available resources.

Key adjustments may include scaling back on initial processing capacity, reducing the number of value-added product offerings, or prioritizing essential infrastructure and equipment purchases to ensure the facility remains operational and compliant with USDA standards.

Even with a reduced scope, the facility will still address critical needs such as invasive species control, food security, and supporting local farmers and hunters. Our primary objective is to maximize the impact of the funding provided and deliver meaningful benefits to Hawai'i's communities, environment, and economy.

Letters of Support

Ashley L. Kierkiewicz
County Council District IV

*Policy Committee on Planning, Land
Use & Economic Development – Chair*



(808) 961-8265
ashley.kierkiewicz@hawaiicounty.gov

*Policy Committee on Public Works
and Mass Transit – Vice-Chair*

HAWAI'I COUNTY COUNCIL

25 Aupuni Street • Hilo, Hawai'i 96720

January 17, 2026

Letter of Support from Council Member Ashley Kierkiewicz Regarding Malama O Puna State Grant-in-Aid Application

Aloha Honorable State Legislators:

As the Council Member representing Lower Puna, I am pleased to offer my strong support for Mālama O Puna's Grant-In-Aid application to establish a USDA-compliant cut-and-wrap and value-added meat production facility in Pāhoa, on Hawai'i Island. This project addresses key challenges in food security, invasive species management, environmental protection, and economic development, delivering significant benefits to our island's communities.

Invasive species, particularly wild pigs, cause well-documented damage to agriculture, native ecosystems, and public health. These impacts are especially severe in rural areas like Puna, where farmers and landowners face crop loss, forest degradation, water contamination, and disease threats such as brucellosis and Rapid 'Ōhi'a Death.

This facility will provide crucial infrastructure to:

- **Manage Invasive Species:** Process wild pigs and feral animals to support population control and ecosystem restoration.
- **Enhance Food Security:** Produce safe, high-quality meat products to reduce Hawai'i's reliance on imports.
- **Boost Economic Growth:** Create jobs, support small farmers and hunters, and open markets for premium, value-added meats.
- **Protect Public Health:** Mitigate disease transmission from wild pigs to livestock and communities.

The partnership between Mālama O Puna and the Big Island Meat Cooperative (BIMC), operator of Hawai'i's USDA-inspected Mobile Slaughter Unit, strengthens this initiative by integrating local expertise and existing infrastructure to create a sustainable, efficient solution.

This project aligns with state priorities for food sustainability, environmental stewardship, and rural economic development, and builds off of work done through a \$125,000 grant by our County's Dept. of Research & Development. This project represents an innovative, community-driven approach to solving pressing issues while creating new, sustainable opportunities for rural areas like Puna. If you have any questions or need more information, please don't hesitate to contact me directly at (808) 989-4004. Thank you for your consideration and support.

Cheers,

A handwritten signature in black ink, appearing to read "Ashley", written in a cursive style.

Ashley Lehualani Kierkiewicz
COUNCIL MEMBER, DISTRICT IV

Molokai Livestock Coop and Hawaii Island Meat Coop
POBox 1569, K'Kai, HI. 96748 & 7179 Kam V Hwy , K'kai, 96748
Jan 17, 2026

To Whom It May Concern:

On behalf of **[Molokai Livestock Coop & Hawaii Island Meat Coop]**, I am writing to express my strong support for **Malama O Puna's Grant-in-Aid (GIA) proposal** to establish a **USDA-compliant cut-and-wrap facility and value-added meat production facility** in Pahoehoe, Hawaii'i. This project represents a **critical infrastructure investment** that will address **food security, invasive species control, and environmental protection efforts** on the Big Island, while supporting the **State of Hawaii's priorities for sustainability and economic development**.

Our organization recognizes that the lack of **USDA-compliant meat processing facilities** on the Big Island has been a significant barrier to local farmers, hunters, and food producers. By building this **cut-and-wrap facility**, Malama O Puna will provide a **much-needed resource** to process **wild hogs and other animals** into **safe, market-ready products**, including **value-added items** such as bacon, sausage, jerky, and smoked meats.

This project will also help address the **spread of Rapid 'Ōhi'a Death (ROD)**, a devastating fungal disease that is killing Hawaii'i's native 'ōhi'a forests. **Wild pigs are known vectors for spreading ROD**, and controlling the wild pig population through **increased harvesting and processing** will help mitigate the spread of this disease and protect Hawaii'i's native ecosystems.

We are especially excited about the **collaboration with the Big Island Meat Cooperative (BIMC)**, which operates the **only USDA-inspected Mobile Slaughter Unit (MSU)** on the Big Island. The partnership between Malama O Puna and BIMC will ensure that the facility is **sustainable, efficient, and capable of serving the needs of local farmers and hunters**.

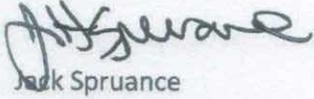
In summary, we strongly urge the State of Hawaii'i to support this **Capital Improvement Project** to help establish a **cut-and-wrap facility and value-added meat production facility** in Pahoehoe. This project will provide **critical infrastructure** to:

- **Control the invasive wild pig population.**
- **Protect native forests and watersheds by reducing the spread of Rapid 'Ōhi'a Death (ROD).**

- **Support local food security and economic development** by providing a **USDA-compliant processing facility and value-added meat production infrastructure.**

Thank you for your consideration of this important project. Please do not hesitate to contact me if you require additional information.

Sincerely,



Jack Spruance

General Manager (Both organizations)

Molokai Livestock Coop & Hawaii Island Meat Coop

808 658 9896

Hawaiiislandmeat@gmail.com

Main Street Pāhoa Association

PO Box 1189

Pāhoa, HI 96778

1/15/25

To Whom It May Concern:

On behalf of the Main Street Pāhoa Association, I am pleased to express our strong support for Malama O Puna's Grant-in-Aid (GIA) proposal to establish a USDA-compliant cut-and-wrap facility and value-added meat production facility in Pāhoa, Hawai'i. This much-needed facility represents a crucial investment in Hawai'i's efforts to enhance food security, manage invasive species, and protect the natural environment of the Big Island, while also promoting economic opportunities for local farmers and food producers.

For too long, the lack of USDA-certified meat processing facilities on the Big Island has presented major challenges to small farmers, hunters, and ranchers who are unable to process their meat for market. This facility will bridge that gap by allowing local producers to turn wild hogs and other animals into safe, USDA-compliant, market-ready products such as fresh meat and high-value items like bacon, sausage, jerky, and smoked meats.

Furthermore, this project will play a key role in efforts to manage invasive wild pigs, which cause extensive environmental destruction and are a major vector for spreading Rapid 'Ōhi'a Death (ROD), a fungal disease that is devastating Hawai'i's native forests. By facilitating increased harvesting and processing of wild pigs, this facility will help reduce the spread of ROD and promote the recovery of our ecosystems.

We are particularly encouraged by the collaboration between Malama O Puna and the Big Island Meat Cooperative (BIMC), which operates the only USDA-inspected Mobile Slaughter Unit (MSU) on the Big Island. This partnership ensures that the project will be efficiently managed and capable of delivering essential services to local farmers and hunters who rely on USDA-certified processing options.

In conclusion, we respectfully urge the State of Hawai'i to support Malama O Puna's Project to establish this cut-and-wrap facility and value-added meat production center in Pāhoa. It will provide essential infrastructure to:

Control the population of invasive wild pigs that threaten Hawai'i's natural ecosystems.

Mitigate the spread of Rapid 'Ōhi'a Death (ROD) and protect native forests and watersheds.

Support local food security and economic development through USDA-compliant meat processing and value-added product creation.

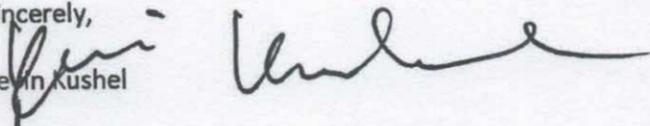
Thank you for your attention to and consideration of this critical project. Please feel free to contact me if you require further details or would like additional information regarding this initiative.

Sincerely,

Kevin Kushel

President

Main Street Pāhoa Association

A handwritten signature in black ink, appearing to read 'Kevin Kushel', written over the typed name.



Ho'oulu Lāhui

Ho'oulu Lāhui
171 Halai Street
Hilo, HI 96720
(808) 640-3439

January 17, 2026

To Whom It May Concern:

On behalf of **Ho`oulu Lāhui**, I am writing to express our enthusiastic support for **Malama O Puna's Grant-in-Aid (GIA) proposal** to establish a **USDA-compliant cut-and-wrap facility and value-added meat production facility** in Pāhoa, Hawai'i. This project is a critical initiative that will not only enhance food security and environmental sustainability but also provide healthy, locally sourced meat to our keiki, reinforcing cultural and ecological preservation.

As a Hawaiian-focused non-profit that is committed to environmental stewardship and the perpetuation of cultural practices, we recognize the importance of this facility in addressing the devastating impact of wild pigs on our native ecosystems. Wild pigs destroy native forests, damage agricultural lands, and contribute to the spread of diseases such as Rapid 'Ōhi'a Death (ROD). By enabling the sustainable harvesting and processing of wild pigs, this facility will support the restoration of Hawai'i's native landscapes, ensuring that future generations can continue to practice their cultural traditions in harmony with a healthy environment.

Furthermore, the ability to process wild pigs into safe, USDA-compliant meat products will provide a **healthy, local alternative to commercially raised meat** for our students. The wild pigs harvested and processed through this facility will serve as a high-quality, nutrient-dense protein source, free from the antibiotics, growth hormones, and other additives often found in imported commercial meats. This aligns with Ho`oulu Lāhui's mission to provide healthy, locally sourced foods to our students while supporting the broader goal of food sovereignty for Hawai'i.

The environmental benefits of this project cannot be overstated. By controlling the invasive wild pig population, this initiative will protect Hawai'i's watersheds, native biodiversity, and agricultural lands. These environmental improvements will, in turn, support the perpetuation of cultural practices such as mālama 'āina (care for the land) and 'ai pono (healthy eating). A healthier environment means a stronger connection to our cultural roots, and this facility is a key step toward achieving both ecological and cultural balance.

We are especially encouraged by the collaboration between Malama O Puna and the Big Island Meat Cooperative (BIMC), which will ensure that the facility operates efficiently and provides essential services to local farmers, hunters, and

communities like ours. This partnership will create a sustainable pathway to address invasive species, enhance food security, and build economic opportunities for rural areas like Puna.

Please feel free to contact me at **(808) 640-3439** or halai96720@gmail.com if you have any questions or require additional information.

Mahalo nui loa,

Susan Osborne

Susan Osborne

Ho`oulu Lāhui CVOO/Co-Founder

Resumes

JACK H. SPRUANCE

<p>OBJECTIVE</p>	<p>My objective in applying for the general management position at HIMC is to utilize my education and work experience of 40 yrs in the livestock and processing fields to assist HIMC in moving forward with their cooperative. I would to the best of my ability help facilitate a working, functional business to better serve its membership and community by producing a quality product from local producers and market it within the community.</p>
<p>EXPERIENCE</p>	<p>INTERN, EMPLOYEE : AG RECYCLE CORPORATION- FIREBAUGH, CA 1973-1977</p> <p>Responsibilities: Trained in record and bookkeeping , budgets and planning, forward thinking schedule based on real world market conditions, feed rations, animal husbandry, trading cattle futures to hedge and general operation of a small feedlot (5000 hd).</p> <p>Co owner of Sugawara & Spruance Landscape & Design 1985-1989</p> <p>Owned and operated a small successful landscape architecture business. Designed and installed landscapes and gardens for residential and commercial clients. Focused on indigenous and drought tolerant California plants with a focus on the design for people who used the gardens and outdoor spaces.</p> <p>RANCH MANAGER, PU’U O HOKU RANCH- MOLOKAI, HAWAII 1989-2009</p> <p>Managed a 14,000 ac farm,cattle ranch,conservation/ watershed lands. Responsibilities included coordinating multifaceted operations of the ranch such as a 12 ac certified organic/biodynamic farm, a 150 cow/calf /grass finish livestock operation, and a hospitality and ecotourism department. This included overseeing facilities and equipment maintenance, management of a water intake and well-water system, invasive species control, pasture development through rotational grazing using holistic methods and other land conservation practices and erosion control measures. Managed a diverse staff of up to 15 employees, as well as an agriculture internship program. Responsible for budget planning and being an interface between property owner, staff and the surrounding community.</p> <p>GENERAL MANAGER, MOLOKAI LIVESTOCK COOPERATIVE- MOLOKAI, HAWAII 2008-2021</p> <p>Oversee all operations of livestock cooperative which includes slaughter, processing, marketing and general management of the business. Responsible for daily/weekly/monthly operational scheduling, customer relations, project coordination, record keeping/bookkeeping/QB ,ordering inventory, and HACCP implementation, communication with USDA/FSIS,</p>

	<p>machinery and facility maintenance, developed a cut and wrap operation for membership for beef, pork, sheep & deer, developed cost of goods and margins in order to keep business open to better serve its membership, oversee both long and short range planning and schedules.</p>
EDUCATION	<p>1984- FRESNO STATE, CALIFORNIA B.S. Agricultural Economics</p> <p>1986- UNIVERSITY OF CALIFORNIA, DAVIS B.S. Landscape Architecture</p> <p>1984 Licensed in State of California for Landscape Architect</p> <p>2010&2018 HACCP training completed</p>
TRAININGS	<p>Animal Low Stress Handling (Bud Williams, Bert Smith)</p> <p>Animal Reproduction and Selection (Gerald Fry, Roger Mills)</p> <p>Herd Health, Diseases and Alternative Treatment Methods (S. Beal, W. Schaffer, P. Betterof; all DVMs)</p> <p>Holistic Management (Kirk Gadzia)</p>
SKILLS	<p>BUSINESS</p> <p>Proficient in budget development, implementation and tracking</p> <p>Knowledge of business markets and models</p> <p>Well versed in determining cost of production, and COGs</p> <p>Basic skills in bookkeeping/Quickbooks and computer skills</p> <p>Strong leadership skills focusing on team building, inclusive decision-making processes, collaboration, problem solving and creativity</p> <p>Emphasis on positive, productive communications</p> <p>Efficient in managing several projects at once</p> <p>Detail oriented/highly organized with records and schedules</p> <p>LAND MANAGEMENT</p> <p>20+ years in holistic estate management and land stewardship</p> <p>Excellent understanding of watershed management, habitats and ecosystem restoration</p> <p>Knowledgeable in carbon sequestration development, reduction in soil erosion and down cutting of streams</p> <p>LIVESTOCK</p> <p>Experienced in homeopathy treatments for herd health</p> <p>Strong understanding of low stress livestock handling techniques</p>

	<p>Practiced in holistic management to promote water retention, reduce soil Erosion and watershed development.</p> <p>Proficient in herd selection and development for matching local environment and desired marketing goals</p> <p>Hands-on experience on herd management inclusive of selection, sorting, herd health, processing calves and cows, tagging, and cull cow programs</p> <p>Focused on pasture management, soil/plant health, and mob grazing techniques</p> <p>Good understanding of animal disease and herd health issues</p> <p>Knowledge of AI and reproduction systems and technologies</p> <p>FARMING</p> <p>Excellent understanding of mineral balance in soil, cover cropping techniques, and compost building</p> <p>Experienced in low till techniques, water retention and carbon sequestration</p> <p>35 years of experience in the principles and implementation of organic and Biodynamic agriculture.</p> <p>Ability to diagnose and repair a diverse range of equipment</p> <p>Strong understanding of the use of animals to build fertility in a farming system</p>
REFERENCES	<p>KIRK GAZADA Owner, Resource Management Services (505) 263-8677</p> <p>ROBERT GRANGE President, Molokai Livestock Cooperative (808) 553-5228</p> <p>GREG FRIEL Livestock Manager, Haleakala Ranch (808) 870-6600</p>

Micah Kukunaokala Richards

Mauka Meats, LLC. - Owner/Meat Negotiant

- Provisions Annually 12 tons of Local Meat Products to Waianae Community via the Waianae Coast Comprehensive Health Center's Makeke Farmers Market
- Created Budget Narrative for \$500k USDA-Local MCap Grant award for Molokai Livestock Cooperative - Focused on Increasing USDA-Inspected Processing of Axis Deer
- 3 Years - Board of Directors for Hawaii Island Meat Cooperative
- 4 Years Provisioning Local Meat Products to Fine Dining Restaurants, Distributors, Retailers and Food Hubs
 - Restaurants: Fête, The Pig and The Lady, NatuRe Waikiki, G. Lion Group, Arden at the Lotus Hotel, 53 by the Sea, Mudhen Water, Naau Hilo,
 - Major Institutional Customers: FarmLink Hawaii, ChefZone - Y. Hata and Honolulu Meat Company, MauiHub, Kahumana Farms, Hawaii Food & Wine Festival
- Education
 - BA - Occidental College Economics & East Asian Studies (China Focus)
 - HACCP Certified by ACET Global
 - Completed University of Hawaii - GoFarm AgSchool - Wahiawa Cohort 8
 - Completed UH-LCC Aina-to-Makeke Agricultural Incubator Program - Cohort 2

Micah Richards

Mauka Meats, LLC.

Ph: 808-392-4732

Amedeo Markoff
P.O. Box 1943, Pahoia Hi. 96778
808 937 4146

RESUME

Work Experience – For Profit:

Owner/Operator of 2 businesses in Puna:

- Kapoho Sawmill 26 years
- Puna Gallery 4 years,

Construction & Forestry:

- Construction Industry - 30+ years
- Forestry – 26 years
 - Harvesting and green Lumber production supervisor at Winkler Woods Inc. -
- 2 years
 - Harvesting and green Lumber production supervisor Hawaiian Eco Woods Inc. -
- 2 years

Work Experience - Non-Profit and Cooperative:

- Project Manager: Malama O Puna Pig Program - 3 years
- President of the Hawaii Island Meat Cooperative – 1 year
- Treasurer. Mainstreet Pahoia Assoc. 501 c 6 – 3 years
- Executive Director, Pahoia Lava Zone Museum 501 c 3 – 3 years
- Manager, Pahoia Lava Zone Kitchen – 1 year

Training and Certification

- Hazard Analysis and Critical Control Points (HACCP) - Internationally recognized systematic preventive approach to food safety. Certification course meets the requirement under the FSIS/USDA 9 CFR 416 & 417, Codex Alimentarius, and GFSI scheme requirements such as SQF, BRC, FSSC 22 000, etc.

M. Eileen O'Hara, Ph.D.
15-2782 Papio St., Pahoia, HI 96778
ehara58@gmail.com – (808) 896-1902
45-year Resident of Lower Puna



Education:

- **Ph.D.** Agricultural & Natural Resource Economics (minor/Urban & Regional Planning), UHM
- **M.A.** Environmental Economics, UHM, Honolulu, HI;
- **B.S.** AgBusiness with Economics minor, UHH, Hilo, HI;
- **A.S.** Landscape Design and Nursery Practices, SFCC, CA;
- **High School Diploma** – Wilmington Friends School, DE

Academic Experience:

- **Adjunct Faculty**, University of Hawaii at Hilo, College of Business & College of Agriculture, Forestry & Natural Resource Management, 1997-present (Economics, Statistics, Business);
- **Adjunct Faculty & Course Lead**, Purdue Global University, Legal Studies Department, 2011-2024 (Environmental Policy & Management/Environmental Economics) – Undergraduate & Graduate;
- **Visiting Professor**, DeVry University, School of Social Sciences, 2007-2021 (Economics, Sustainable Marketing, and Renewable Energy Technology & Management), Undergraduate;
- **Adjunct Faculty**, Grand Canyon University, Ken Blanchard School of Business from 2008-2011 (Economics); Graduate: Masters and Doctoral Programs

Public Sector Work Experience:

- Federal Government **Census Enumeration Assistant Supervisor** (2020)
- Hawaii County **Councilmember** (2016-18),
- Hawaii State Senate **Office Manager/Community Liaison** (2012-13),
- Hawaii State **Contract Manager**, Hawaii Health Systems Corporation (2006-07),
- Hawaii County **Recycling Coordinator**, Department of Environmental Management (2003-06),
- Hawaii County **Planner 4**, County Planning Department (2001-02)

Private Sector Work Experience:

- **Malama O Puna** – Executive Director, Pahoia, HI (2020-present),
- **Dakini Enterprises, D.B.A.** – Consultancy; previously raised farm products until 2002, Pahoia, HI (1986-2026),
- **Pacific Biodiesel** – Business Specialist (2007-2011), Project Manager for biodiesel plant built in Shipman Industrial Park, Kea'au, HI.
- **Recycle Hawaii** - Executive Director (2002-03), Hawaii County, HI
- **HELCO** – Photovoltaics Program Coordinator, Hilo, HI (1995-2000),

Non-Profit Boards and Commissions:

- President, **Hawaiian Shores Community Association** (2011-16 & 2019-2025);
- Vice President, **Hawaii Vacationland Community Association** (2019-20);
- Board Member, **Malama O Puna** (2019-20)
- Member, **Mainstreet Pahoia Association** (2016-26);
- Board Member, **Kukini Dog Agility Club**, Treasurer (2012-26)

Government Appointments:

- County Council appointment, **Hawaii County Cost of Government Commission** (2010-11);
- State Senate appointment, **State Environmental Council** - OEQC (2004-08)