

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

Matthew B. Johnson
AUTHORIZED SIGNATURE

Matthew B. Johnson - Executive Director
PRINT NAME AND TITLE

1/23/26
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: PACIFIC GATEWAY CENTER

Issue Date: 11/26/2025

Status: **Compliant**

Hawaii Tax#: [REDACTED]

New Hawaii Tax#: [REDACTED]

FEIN/SSN#: [REDACTED]

UI#: No record

DCCA FILE#: 56657

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

Application for Grants

If any item is not applicable to the request, the applicant should enter "not applicable".

I. Certification – Please attach immediately after cover page

1. Hawaii Compliance Express Certificate (If the Applicant is an Organization)

If the applicant is an organization, the applicant shall submit one (1) copy of a Hawaii Compliance Express Certificate from the Comptroller of the Department of Accounting and General Services that is dated no earlier than December 1, 2025.

2. Declaration Statement

The applicant shall submit a declaration statement affirming its compliance with Section 42F-103, Hawaii Revised Statutes.

3. Public Purpose

The applicant shall specify whether the grant will be used for a public purpose pursuant to Section 42F-102, Hawaii Revised Statutes.

Grant funds will be used for a

II. Background and Summary

This section shall clearly and concisely summarize and highlight the contents of the request in such a way as to provide the State Legislature with a broad understanding of the request. Please include the following:

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

Pacific Gateway Center (PGC) is a Honolulu-based **501(c)(3) nonprofit organization** founded in **1973** in response to an influx of immigrants and refugees after the Vietnam War. Its mission is to empower low-income residents, immigrants, refugees, and other vulnerable populations by providing education, training, and access to opportunities that support self-sufficiency and economic mobility. Over nearly five decades, PGC has grown its services to include immigration support, employment training, language access, legal assistance, and community development initiatives.

A key part of PGC's **economic development work** is its **Culinary Business Incubator (CBI)** — an 11-shared-kitchen facility in the Kalihi neighborhood of Honolulu designed to help food entrepreneurs start and grow their businesses. The CBI provides **commercial, Department of Health–certified prep and baking kitchens**, dry and

cold storage, meeting and training spaces, and affordable hourly rental rates, making it easier for aspiring caterers, food trucks, bakeries, and other food ventures to operate without the high upfront cost of their own kitchen space. Staff also assist with permits, scheduling, and use of equipment.

2. The goals and objectives related to the request;

Goals and Objectives for the Culinary Business Incubator (CBI) Facility Upgrade

Goal:

Upgrade and modernize the Culinary Business Incubator, originally built in 2002, to ensure it remains a safe, efficient, and sustainable facility that meets current industry standards and better supports food businesses and startups.

Objectives:

- **Modernize Kitchen Facilities:** Renovate and upgrade shared commercial kitchens to improve functionality, safety, and compliance with current health and building codes, enabling entrepreneurs to operate more efficiently and scale their businesses.
- **Improve Facility Infrastructure:** Repair and upgrade the roof and install a solar energy system to reduce long-term operating costs, increase energy resilience, and support environmental sustainability.
- **Expand Storage Capacity:** Increase cold and dry storage space to accommodate more businesses, reduce operational bottlenecks, and allow users to safely store ingredients and products on-site.
- **Enhance Site Accessibility and Safety:** Improve the parking lot to better support increased usage, improve traffic flow, and enhance safety for clients, staff, and delivery vehicles.
- **Enable 24/7 Operations:** Upgrade security, lighting, and building systems to allow the facility to operate 24/7, providing flexible access for food entrepreneurs with nontraditional hours and supporting higher production capacity.
- **Strengthen Economic Impact:** Ensure the facility can continue to serve as a critical business incubator by reducing barriers to entry for food startups, supporting job creation, and strengthening the local food economy.

These upgrades will allow the Culinary Business Incubator to continue fulfilling its mission of fostering entrepreneurship, economic self-sufficiency, and long-term sustainability for small food businesses in Hawai'i.

3. The public purpose and need to be served;

The public purpose of upgrading the Culinary Business Incubator (CBI) is to strengthen economic opportunity, workforce development, and food system resilience for Hawai'i's low-income residents, immigrants, refugees, and small business entrepreneurs. Built in 2002, the facility's aging infrastructure no longer meets the growing demand or operational needs of modern food businesses, limiting its ability to effectively serve the community.

There is a demonstrated need for affordable, code-compliant commercial kitchen space in Hawai'i, where high startup costs and limited access to facilities create significant barriers to entry for small and minority-owned food businesses. Without targeted upgrades, the CBI cannot expand capacity, operate extended hours, or provide adequate storage and infrastructure to support business growth.

Renovations to the kitchens, roof, energy systems, storage, and parking, along with enabling 24/7 operations, will ensure the facility remains safe, accessible, and sustainable. These improvements serve a clear public purpose by promoting small business development, job creation, energy efficiency, and equitable access to economic opportunities, while supporting the local food economy and increasing long-term community resilience.

4. Describe the target population to be served; and

The Culinary Business Incubator primarily serves aspiring and early-stage food entrepreneurs who face barriers to accessing affordable, code-compliant commercial kitchen space in Hawai'i. The target population includes low-income individuals, immigrants, refugees, and other underserved community members seeking pathways to economic self-sufficiency through small business ownership.

The facility also serves micro-entrepreneurs and small businesses such as caterers, food truck operators, bakers, value-added food producers, and home-based food businesses transitioning into commercial operations. Many participants are first-time business owners who require not only shared kitchen access but also flexible hours, storage, and a supportive environment to scale production and meet regulatory requirements.

By upgrading the facility and enabling expanded capacity and 24/7 access, the Culinary Business Incubator will better serve entrepreneurs with nontraditional work schedules, limited capital, and cultural or language barriers, while supporting job creation, workforce development, and a more inclusive and resilient local food economy.

5. Describe the geographic coverage.

Pacific Gateway Center's Culinary Business Incubator, is primarily located within Hawai'i State House District 29 and Hawai'i State Senate District 14, which encompass much of Kalihi and Kalihi-Palama. By serving this district and the broader O'ahu region, the CBI supports statewide economic development goals by fostering small business growth, job creation, and food system resilience for underserved communities throughout Hawai'i.

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;

Pacific Gateway Center (PGC) seeks to hire a **licensed general contractor** to execute all renovations for the Culinary Business Incubator (CBI) in accordance with the design specifications provided by **Paul Designs Project**, in collaboration with the University of Hawai'i School of Architecture. The general contractor will be responsible for managing the full construction process, ensuring quality, compliance, and timely completion.

Scope of Work:

- Renovation and modernization of **11 commercial kitchens**, including plumbing, electrical, ventilation, and equipment installation.
- Repair and replacement of the **roof** and installation of a **solar energy system**.
- Expansion and improvement of **cold and dry storage areas**.
- Parking lot improvements and site accessibility upgrades.
- Upgrades to **building systems** including lighting, HVAC, security, and fire/life safety systems.
- Coordination of **24/7 operational readiness**, ensuring the facility meets safety and code requirements for extended use.

Tasks and Responsibilities:

1. Review and interpret architectural and engineering design specifications.
2. Develop a detailed project timeline, budget, and construction plan.
3. Procure materials, subcontractors, and equipment as required for all aspects of construction.
4. Ensure all work complies with **Hawai'i building codes, Department of Health regulations, and safety standards.**
5. Coordinate with PGC staff to **minimize disruption** to ongoing facility operations.
6. Conduct regular progress meetings and provide status reports to PGC leadership.
7. Oversee final inspections, certifications, and turnover of completed renovations to PGC.

The general contractor will serve as the **primary point of accountability** for all construction activities, ensuring the renovations are completed safely, on time, on budget, and to the specifications required to support expanded operations and sustainable service delivery at the Culinary Business Incubator.

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

Month 1–2: Pre-Construction & Planning

- Finalize design specifications with **Paul Designs Project** and University of Hawai'i School of Architecture
- Issue RFP and select **licensed general contractor**
- Obtain necessary permits, approvals, and inspections from relevant authorities
- Develop detailed construction schedule and budget

Month 3–4: Site Preparation & Initial Renovations

- Relocate administrative offices to free space for additional cold/dry storage
- Prepare facility for construction (temporary tenant relocation, protective measures)
- Begin demolition, removal of outdated equipment, and prep work for kitchen renovations

Month 5–7: Core Renovations

- Upgrade and modernize **11 commercial kitchens** (plumbing, electrical, ventilation, equipment)
- Expand **cold and dry storage areas**
- Repair and upgrade **roof structure**

Month 8–9: Infrastructure & Systems Upgrades

- Install **solar energy system**
- Upgrade building systems: HVAC, lighting, security, fire/life safety systems
- Improve **parking lot and site accessibility**

Month 10–11: Finishing & Quality Assurance

- Complete interior finishes, final equipment installation, and signage
- Conduct inspections for compliance with **Department of Health and building codes**
- Staff training on new systems and facility protocols

Month 12: Project Close-Out & Reopening

- Final inspections and certification
- Transition facility back to full operational status, including 24/7 access readiness
- Grand reopening of upgraded Culinary Business Incubator

Outcome:

By the end of the 12-month timeline, the CBI will have fully upgraded kitchens, expanded storage, modern infrastructure, and enhanced operational capacity to serve food entrepreneurs efficiently and sustainably.

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

Pacific Gateway Center (PGC) has established robust quality assurance and evaluation measures to ensure that the Culinary Business Incubator (CBI) renovation project meets design specifications, budget, schedule, and operational objectives.

Monitoring and Oversight:

- PGC leadership, including Matt Johnson (Executive Director) and A'asa Avemaia (Facility Manager), will oversee all phases of construction and coordinate directly with the general contractor and Paul Designs Project to monitor progress, compliance, and quality of workmanship.
- Weekly construction progress meetings and site inspections will be conducted to track milestones, address challenges, and document completion of each task.
- All work will be verified against the approved architectural and engineering specifications, with photographs, reports, and logs maintained for accountability and record-keeping.

Evaluation of Results:

- PGC will use predefined performance metrics, including:
 - Completion of renovations on schedule and within budget
 - Compliance with Department of Health, building, and safety codes
 - Expanded facility capacity for cold/dry storage and 24/7 operations
 - Functionality and safety of upgraded kitchens and systems

Continuous Improvement:

- After project completion, PGC will conduct a post-occupancy evaluation with staff and tenants to identify any operational or functional issues.
- Lessons learned will be documented and applied to future facility maintenance, upgrades, and program operations.
- Ongoing tenant feedback and usage data will inform future modifications and improvements, ensuring the CBI remains a sustainable, high-quality resource for food entrepreneurs.

This approach ensures transparent accountability, measurable outcomes, and continuous enhancement of both the renovated facility and the services provided to Hawai'i's food business community.

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

Pacific Gateway Center (PGC) will report the following **measures of effectiveness** to the State agency to demonstrate the achievement and impact of the Culinary Business Incubator (CBI) renovation project:

1. **Completed Renovated Facility:** Verification that all renovation work—including kitchen upgrades, roof repairs with solar installation, expanded cold and dry storage, and parking improvements—has been completed in accordance with the approved design specifications.
2. **Operational Readiness and 24/7 Access:** Confirmation that the renovated CBI is fully operational, with systems, security, and staffing in place to allow **continuous 24/7 access** for food entrepreneurs and tenants.
3. **Increased Cold and Dry Storage Capacity:** Documentation of additional storage space added and operational, enabling more food businesses to safely store ingredients and products on-site.

4. **Compliance with Codes and Regulations:** Evidence that the renovated facility meets all **Department of Health, fire, building, and safety code requirements**.
5. **Tenant and Program Utilization:** Post-renovation tracking of the **number of food entrepreneurs and startups utilizing the facility**, demonstrating the facility's capacity to serve its target population.

These measures provide **standard, objective, and verifiable criteria** for the State to assess the project's success. PGC will update the measures if funding levels or project scope change and will transmit revised metrics to the expending agency as required.

IV. Financial

Budget

1. The applicant shall submit a budget utilizing the enclosed budget forms as applicable, to detail the cost of the request.
 - a. Budget request by source of funds ([Link](#))
 - b. Personnel salaries and wages ([Link](#)) - **NA**
 - c. Equipment and motor vehicles ([Link](#)) - **NA**
 - d. Capital project details ([Link](#))
 - e. Government contracts, grants, and grants in aid ([Link](#))
2. The applicant shall provide its anticipated quarterly funding requests for the fiscal year 2027.

Quarter 1	Quarter 2	Quarter 3	Quarter 4	Total Grant
\$250,000				

3. The applicant shall provide a listing of all other sources of funding that they are seeking for fiscal year 2027.
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.
5. The applicant shall provide a listing of all federal, state, and county government contracts, grants, and grants in aid it has been granted within the prior three years and will be receiving for fiscal year 2027 for program funding.
6. The applicant shall provide the balance of its unrestricted current assets as of December 31, 2025.

V. Experience and Capability

1. Necessary Skills and Experience

The applicant shall demonstrate that it has the necessary skills, abilities, knowledge of, and experience relating to the request. State your experience and appropriateness for providing the service proposed in this application. The applicant shall also provide a listing of verifiable experience of related projects or contracts for the most recent three years that are pertinent to the request.

Pacific Gateway Center (PGC) has the necessary skills, experience, and institutional knowledge to successfully carry out the proposed Culinary Business Incubator (CBI) facility upgrades. PGC has owned, operated, and maintained the CBI continuously since its construction in **2002**, managing a **30,000-square-foot shared-use commercial facility** serving food businesses and startups.

For over two decades, PGC has overseen all aspects of facility operations, including building maintenance, tenant coordination, regulatory compliance, equipment upkeep, utilities management, and shared-use scheduling for **11 commercial kitchens**. This long-term operational experience has given PGC a deep understanding of the facility's infrastructure, limitations, and capital improvement needs.

Appropriateness for the Proposed Project

As both the owner and operator of the facility, PGC is uniquely positioned to implement and sustain the proposed renovations. The organization has proven experience managing contractors, coordinating repairs and improvements, and maintaining uninterrupted operations for multiple tenants. PGC's direct, hands-on management ensures accountability and the capacity to support expanded operations, including future 24/7 access.

Verifiable Experience (Most Recent Three Years)

From **2023–2025**, PGC has continued to operate and maintain the 30,000-square-foot Culinary Business Incubator, including:

- Ongoing operation and maintenance of **11 shared commercial kitchens**
- Compliance with Department of Health, safety, and building requirements
- Coordination of facility repairs, equipment maintenance, and system upgrades

- Management of multiple food business tenants, shared scheduling, and storage use

This sustained experience demonstrates PGC's capacity and readiness to successfully complete the proposed facility upgrades and ensure long-term benefit to Hawai'i's food entrepreneurs and local economy.

2. Facilities

The applicant shall provide a description of its facilities and demonstrate its adequacy in relation to the request. If facilities are not presently available, describe plans to secure facilities.

Pacific Gateway Center (PGC) owns and operates the **30,000-square-foot Culinary Business Incubator (CBI)** in Kalihi, O'ahu. Built in **2002**, the facility includes **11 Department of Health-certified commercial kitchens**, cold and dry storage, common work areas, offices, and on-site parking, serving multiple food businesses and startups.

The facility is adequate to support the proposed upgrades, which include kitchen renovations, roof repairs with solar installation, expanded cold and dry storage, parking improvements, and building system upgrades for safe **24/7 operations**. Currently, PGC administrative staff occupy part of the facility; relocating these offices will free space for additional storage. The facility is fully owned and controlled by PGC, and all improvements will be made within the existing footprint while maintaining ongoing operations.

VI. Personnel: Project Organization and Staffing

1. Proposed Staffing, Staff Qualifications, Supervision and Training

The Culinary Business Incubator (CBI) will continue to operate under a dedicated and experienced leadership team, ensuring both the viability of the proposed facility upgrades and the continued support of food entrepreneurs. The staffing pattern includes:

- **Matt Johnson, Executive Director:** With over ten years of experience building and operating shared-use kitchen facilities, Mr. Johnson provides overall administrative direction, strategic oversight, and project leadership for the

renovation and ongoing operations.

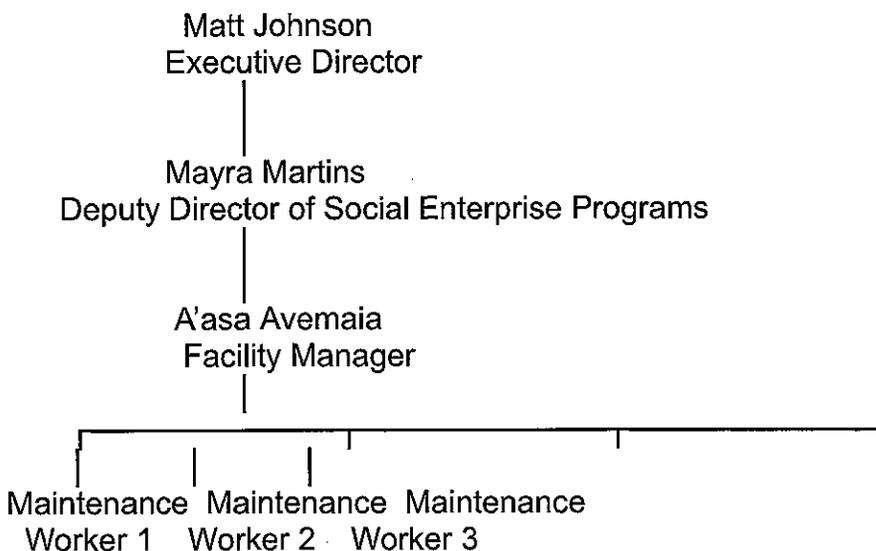
- **A'asa Avemaia, Facility Manager:** Managing the CBI since its inception in 2002, Mr. Avemaia oversees daily facility operations, maintenance, tenant coordination, and compliance with health and safety regulations.
- **Mayra Martins, Deputy Director of Social Enterprise Programs:** Ms. Martins manages all training programs, business development workshops, and entrepreneur support services within the CBI, ensuring tenants receive comprehensive technical assistance.
- **Paul Designs Project, Architect:** A shared-use kitchen architect, in collaboration with the University of Hawai'i School of Architecture, will design and oversee the facility renovations to meet modern commercial kitchen standards and sustainability goals.

Service Capacity and Supervision

This team structure allows the CBI to support multiple food businesses simultaneously, including startups and micro-entrepreneurs, while maintaining compliance, safety, and operational efficiency. The team provides administrative oversight, staff supervision, and training programs, ensuring tenants have access to high-quality facilities, mentorship, and technical support.

The combination of long-term operational experience, specialized expertise in shared-use kitchens, and architectural guidance ensures that the CBI renovations and ongoing operations are effectively managed, sustainable, and aligned with the needs of Hawai'i's food entrepreneurs.

2. Organization Chart for the Culinary Business Incubator



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: \$140,000

Deputy Director of Social Enterprise Programs: \$84,000

Accounting Manager: \$85,000

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.

NA

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.

Culinary Business Incubator is certified by the Hawaii Department of Health as a shared-use kitchen facility.

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.

NA

4. Future Sustainability Plan

The Culinary Business Incubator (CBI) is committed to long-term sustainability through a combination of diversified funding for renovations and a self-sustaining operational model.

1. Renovation Funding:

To support the proposed facility upgrades, Pacific Gateway Center (PGC) will pursue a diverse funding strategy, including:

- Federal and County grants targeted to economic development, workforce training, and small business support.
- Private foundation donations from organizations supporting food entrepreneurship, economic empowerment, and immigrant/refugee services.
- Corporate and community contributions from local businesses invested in strengthening Hawai'i's food economy.

This multi-source strategy ensures that the renovation project is fully funded while minimizing reliance on a single funding source.

2. Operational Sustainability:

The CBI's daily operations are designed to be self-sustaining. Revenue is generated through:

- Hourly kitchen rentals for food entrepreneurs and startups
- Storage fees for cold and dry storage
- Use of shared spaces for training, meetings, and business support services

These revenue streams cover operational costs including utilities, maintenance, staffing, and equipment, while maintaining affordable rates for tenants.

3. Long-Term Strategy:

- Upgraded facilities will expand capacity, improve efficiency, and allow 24/7 operations, increasing revenue potential.
- PGC will maintain prudent fiscal management, reinvesting operating surplus into ongoing maintenance and minor upgrades.
- PGC will continue leveraging partnerships with government, foundations, and community stakeholders to support program growth, workforce training, and business development initiatives.

This combined approach ensures that the CBI remains a vital, sustainable resource for food entrepreneurs, startups, and the broader Hawai'i economy for decades to come.

BUDGET REQUEST BY SOURCE OF FUNDS

Period: July 1, 2026 to June 30, 2027

Applicant: Pacific Gateway Center

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				
5. Staff Training				
6. Supplies				
7. Telecommunication				
8. Utilities				
9. Construction	250,000		150,000	2,000,000
10. Equipment		500,000		
11.				
12.				
13.				
14.				
15.				
16.				
17.				
18.				
19.				
20.				
TOTAL OTHER CURRENT EXPENSES	250,000	500,000	150,000	2,000,000
C. EQUIPMENT PURCHASES				
D. MOTOR VEHICLE PURCHASES				
E. CAPITAL				
TOTAL (A+B+C+D+E)	250,000	500,000	150,000	2,000,000
SOURCES OF FUNDING	250,000	Budget Prepared By:		
(a) Total State Funds Requested		Matthew B. Johnson	808-221-0921	
(b) Total Federal Funds Requested	500,000	Name (Please type or print) Phone		
(c) Total County Funds Requested	150,000	<i>Matthew B. Johnson</i>		
(d) Total Private/Other Funds Requested	2,000,000	Signature of Authorized Official		1/23/26
				Date
TOTAL BUDGET	2,900,000	Matthew B. Johnson, Executive Director		
		Name and Title (Please type or print)		

Pacifi Gateway Center

FUNDING AMOUNT REQUESTED						
TOTAL PROJECT COST	ALL SOURCES OF FUNDS RECEIVED IN PRIOR YEARS		STATE FUNDS REQUESTED	OTHER SOURCES OF FUNDS REQUESTED	FUNDING REQUIRED IN SUCCEEDING YEARS	
	FY:2024-2025	FY:2025-2026			FY:2026-2027	FY:2027-2028
PLANS		10000				
LAND ACQUISITION						
DESIGN		40000				
CONSTRUCTION			250000	1100000	1000000	
EQUIPMENT				500000		
	TOTAL:	50000	250,000	1,600,000	1,000,000	
JUSTIFICATION/COMMENTS: \$5000 for plans and design has already been secured. \$250K is the requested amount from State GIA to help with construction costs. \$2.M is currently being fundraised from foundations and county to help with construction costs. \$500K is being requested from Federal sources for equipment purchases						

GOVERNMENT CONTRACTS, GRANTS, AND / OR GRANTS IN AID

Apf Pacific Gateway Center

Contracts Total: 3,070,000

	CONTRACT DESCRIPTION	EFFECTIVE DATES	AGENCY	GOVERNMENT ENTITY (U.S./State/Hawaii/ Honolulu/ Kauai/ Maui County)	CONTRACT VALUE
1	Technical Assistance for Socially Disadvantaged Farmers	3/2024 - 3/2029	USDA-FSA	U.S.	2,500,000
2	Maui Immigrant Resource Center	7/2025-6/2026	Dept of Human Concerns	Maui County	420,000
3	Direct Client Assistance - PC GAPS	10/2025 - 9/2026	Office of Refugee Resettlement	U.S.	150,000
4					
5					
6					
7					
8					
9					
10					
11					
12					
13					
14					
15					
16					
17					
18					
19					
20					
21					
22					
23					
24					
25					
26					
27					
28					
29					
30					