

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


AUTHORIZED SIGNATURE

Jornal K. K. Maunakea-Forth
PRINT NAME AND TITLE

January 14, 2026
DATE

JOSH GREEN, M.D.
GOVERNOR

SYLVIA LUKE
LT GOVERNOR



GARY S. SUGANUMA
DIRECTOR OF TAXATION

KRISTEN M.R. SAKAMOTO
DEPUTY DIRECTOR

STATE OF HAWAII
DEPARTMENT OF TAXATION

Ka 'Oihana 'Auhau

P.O. BOX 259
HONOLULU, HAWAII 96809
PHONE NO: (808) 587-4242
FAX NO: (808) 587-1488

November 26, 2025

**Agreement with WAI'ANAE COMMUNITY RE-DEVELOPMENT CORP for
HRS § 103-53 Waiver of the Internal Revenue Service Tax Clearance Requirement**

Below this line for State of Hawaii Department of Taxation Use Only

Select One:

By authority of HRS § 103-53, I approve the waiver of the Internal Revenue Service tax clearance requirements as a condition of the above Agreement and final payment.

The waiver of the Internal Revenue Service tax clearance requirement is disapproved.
Reason: _____

Select One:

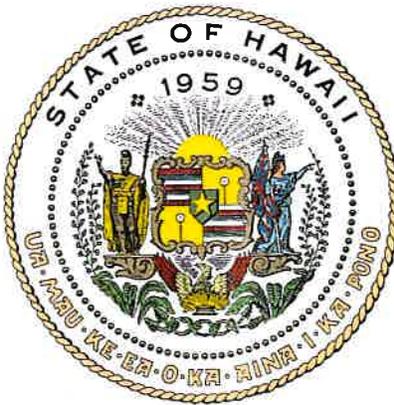
The vendor named in the above Agreement is deemed to be compliant with its Hawaii tax requirements for purposes of the above Agreement and final payment.

The vendor named in the above Agreement is **not** deemed to be compliant with its Hawaii tax requirements. Reason: _____



Nicki Ann Thompson, Taxation Services Administrator
State of Hawaii Department of Taxation

Date: 11-26-25



Department of Commerce and Consumer Affairs

CERTIFICATE OF GOOD STANDING

I, the undersigned Director of Commerce and Consumer Affairs of the State of Hawaii, do hereby certify that

WAI'ANAE COMMUNITY RE-DEVELOPMENT CORPORATION

was incorporated under the laws of Hawaii on 08/24/2000 ; that it is an existing nonprofit corporation; and that, as far as the records of this Department reveal, has complied with all of the provisions of the Hawaii Nonprofit Corporations Act, regulating domestic nonprofit corporations.



IN WITNESS WHEREOF, I have hereunto set my hand and affixed the seal of the Department of Commerce and Consumer Affairs, at Honolulu, Hawaii.

Dated: January 15, 2026

Director of Commerce and Consumer Affairs



MA'O ORGANIC FARMS

an 'aina-based project of the Wai'anae Community Re-development Corporation

P.O BOX 441 • WAI'ANA'E HI 96792 • TEL/FAX 808.696.5569 • SALES ORDERS 696-FARM
WEBSITE: www.maoorganicfarms.org • TWITTER: [maoorganicfarms](https://twitter.com/maoorganicfarms) • E-MAIL: info@maoorganicfarms.org

January 14, 2026

Re: Declaration Statement and Public Purpose - Compliance with Hawaii Revised Statutes 42F-102 and 42F-103

Aloha,

On behalf of the Wai'anae Community Re-Development Corporation (WCRC), dba MA'O Organic Farms, this letter is to affirm the following in support of our Grant-In-Aid application:

Declaration Statement – Compliance with HRS §42F-103

Wai'anae Community Re-Development Corporation affirms that it is in compliance with **Section 42F-103, Hawai'i Revised Statutes**. The organization is a nonprofit corporation organized and operating in the State of Hawai'i and is in good standing. WCRC further affirms that it meets all eligibility requirements for a Grant-in-Aid and will comply with all applicable laws, rules, and reporting requirements associated with the award of public funds.

Public Purpose – Pursuant to HRS §42F-102

The requested Grant-in-Aid funds will be used **exclusively for a public purpose** pursuant to **Section 42F-102, Hawai'i Revised Statutes**. The proposed project supports the public interest by strengthening local food security, advancing workforce development for Hawai'i youth, and expanding community-based agricultural infrastructure on the Wai'anae Coast. These activities provide direct and tangible benefits to the people of the State of Hawai'i and are consistent with the purposes for which Grant-in-Aid funds may be awarded.

Me ka mahalo nui,

Jornal Ku'uialoha Kukuiolamekana'auao Maunakea-Forth
Executive & Program Director

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)**
Please see attached.
2. **Declaration Statement**
Please see attached signed declaration and purpose statement dated January 14, 2026.
3. **Public Purpose**
Please see attached signed declaration and purpose statement dated January 14, 2026.

II. Background and Summary

1. Brief Description of the Applicant's Background

Wai'anae Community Re-Development Corporation (WCRC), dba MA'O Organic Farms, is a community-based nonprofit social enterprise located on the Wai'anae Coast of O'ahu. Founded more than 25 years ago, WCRC is a 501(c)(3) organization dedicated to community-based economic development, youth leadership, and 'āina-based education.

MA'O operates one of Hawai'i's largest certified organic farms, integrating paid youth internships, hands-on workforce training, mentorship, postsecondary education support, and leadership development within a working farm enterprise. Through this model, MA'O produces food for local communities while preparing youth to succeed as leaders in Hawai'i's food systems and the broader economy.

Grounded in the principle of aloha 'āina (love for the land), MA'O recognizes the inseparable relationship between the health of the land, the health of the people, and the health of the community. Guided by its 2030 MA'O Mā'ona Strategic Vision & Plan (available upon request), the organization is intentionally scaling its infrastructure and enterprise capacity to respond to Hawai'i's growing needs for food security, youth education, workforce development, and place-based resilience.

MA'O is seeking State Capital Improvement Project (CIP) funding to activate and scale its post-harvest processing and aggregation facility, enabling it to operate as a complete system for safely handling larger volumes of locally grown organic

produce (fruits and vegetables) while training youth in real-world leadership and workforce roles.

This capital investment will strengthen MA'O's capacity to wash, pack, store, aggregate, and distribute produce reliably for community, institutional, and wholesale markets, including schools and other local buyers. Equipment is included as supporting components; however, the focus of this request is the infrastructure system that enables scale, food safety, and workforce readiness.

2. The Goals and Objectives Related to the Request

The goals of this capital project are to:

- Increase local food production capacity by removing post-harvest processing and aggregation bottlenecks;
- Establish durable, food-safe infrastructure that supports reliable distribution and aggregation of locally grown produce;
- Expand paid workforce training and leadership opportunities for youth in food systems, logistics, and operations; and
- Strengthen MA'O's long-term sustainability as a community-based food and workforce hub on the Wai'anae Coast.

To achieve these goals, this capital investment will:

- Expand MA'O's post-harvest processing and aggregation facility to safely handle increased volumes of produce across multiple crops and harvest days;
- Improve food safety, storage, and handling capacity through infrastructure upgrades that support washing, packing, cooling, and aggregation consistent with institutional and wholesale standards;
- Increase the number of youth engaged in paid, hands-on workforce training by creating additional operational roles in processing, logistics, quality control, and distribution; and,
- Strengthen MA'O's enterprise readiness to reliably serve community, institutional, and wholesale buyers while maintaining diversified distribution channels.

Together, these goals and objectives position MA'O to scale food production responsibly, strengthen Hawai'i's local food system, and prepare youth to lead within it through durable, 'āina-based facilities and infrastructure. Complementary operating support, if awarded, will further strengthen the activation and stewardship of this infrastructure, ensuring the State's capital investment delivers immediate and sustained public benefit.

3. The Public Purpose and Need to be Served

This capital project serves a clear public purpose pursuant to Section 42F-102, Hawai'i Revised Statutes. It strengthens Hawai'i's local food system, expands workforce development opportunities for youth, and invests in durable, place-based infrastructure on the Wai'anae Coast.

Hawai'i faces major challenges in food security, supply chain vulnerability, and limited large-scale access to locally grown food. State initiatives to increase local purchasing for schools and public institutions aim to support the local economy, improve access to fresh, healthy food, and strengthen community resilience. However, many producers lack the infrastructure for post-harvest processing and aggregation needed to supply a consistent, food-safe volume. This gap prevents Hawai'i from turning agricultural production into reliable food access and economic opportunity.

MA'O's proposed expansion of its post-harvest processing and aggregation facility directly addresses this need by creating infrastructure that enables locally grown food to move efficiently from 'āina to community. By increasing aggregation and distribution capacity, this project supports scale not solely through land expansion, but through systems that ensure Hawai'i-grown food reliably reaches institutional, wholesale, and community markets. The project increases capacity for washing, packing, cooling, storage, aggregation, and distribution, allowing MA'O to serve community, institutional, and wholesale markets while maintaining diversified distribution that benefits local families.

In addition to strengthening food system capacity, this project advances a critical public purpose in workforce development. The expanded facility will create paid, hands-on training and leadership opportunities for youth in food systems, logistics, and operations, preparing a local workforce capable of supporting Hawai'i's growing demand for local food production and distribution.

As a capital investment, this project strengthens long-term sustainability by reducing operational bottlenecks, increasing the potential for earned revenue, and enabling more efficient use of public and private resources over time. This investment represents an equitable and strategic use of public funds by anchoring long-term food and workforce infrastructure in Wai'anae, a community that has historically been under-resourced yet plays a vital role in Hawai'i's agricultural future. The project delivers direct and tangible public benefit by increasing access to locally grown food, strengthening educational and economic opportunities for youth, and building infrastructure and capacity that will serve the State of Hawai'i for decades.

4. Target Population to be Served

The primary populations served by this capital project include:

- Youth and young adults from the Wai'anae Coast and other underserved communities who will gain employment skills, leadership abilities, and direct experience in food systems, seed-to-sale logistics, and operations through participation in the expanded processing and aggregation facility.
- Residents and families across Hawai'i will benefit from improved year-round availability and affordability of locally grown, food-safe produce, supported by strengthened community, institutional, and wholesale distribution channels.

Secondary beneficiaries include:

- Schools and community-based organizations seeking reliable access to local food, and
- Hawai'i's broader food system benefits from increased post-harvest capacity, expanded aggregation infrastructure, and a trained local workforce, resulting in greater efficiency and scalability in food production and distribution.

5. Describe the Geographic Coverage

The capital project is located on the Wai'anae Coast of O'ahu, where MA'O Organic Farms operates its agricultural and processing facilities. The project directly serves the Wai'anae community by anchoring long-term food production and workforce development infrastructure in an area that has historically been under-resourced.

While physical infrastructure is based in Wai'anae, the benefits of this investment extend beyond the region. By increasing post-harvest processing, aggregation, and distribution capacity, the project supports statewide access to locally grown food through community, institutional, and wholesale markets, including schools and other public-serving entities.

As a result, this capital investment advances both place-based equity and statewide food system resilience, strengthening Hawai'i's ability to produce, process, and distribute local food while training a workforce prepared to support these efforts across the State.

III. Service Summary and Outcomes

This capital request supports the activation and scaling of MA'O Organic Farms' post-harvest processing and aggregation infrastructure to increase local food production capacity, improve distribution reliability, and support supervised youth workforce participation. The project focuses on equipping and integrating systems that enable food-safe handling, aggregation, and distribution at scale, rather than new construction. The following scope of work, timeline, and performance measures outline how this capital investment will be implemented and how outcomes will be achieved and assessed.

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

MA'O will implement a capital project to expand its post-harvest processing and aggregation facility, enabling increased food production, reliable distribution, and integrated youth workforce training. The scope of work focuses on building and activating durable infrastructure that supports Hawai'i's local food system at scale.

Scope of Work includes the following tasks and responsibilities:

Facility Activation and System Build-Out

MA'O will expand and improve its existing processing facility to function as a complete post-harvest and aggregation system. This includes infrastructure to support washing, packing, cooling, and storage, aggregation, and distribution of locally grown produce in compliance with food safety standards. Facility layout and workflow will prioritize efficiency, safety, and supervised youth participation.

Post-Harvest Handling and Cold Storage Capacity

The project will increase cold storage and handling capacity to reduce post-harvest loss, extend shelf life, and allow aggregation of produce across crops and harvest days. This capacity is essential for meeting the volume and consistency demands of community, institutional, and wholesale buyers.

Aggregation and Distribution Readiness

Expanded infrastructure will enable MA'O to aggregate produce for reliable distribution across multiple channels, including community outlets, wholesale buyers, and institutional purchasers such as schools and other public-serving entities. This aggregation capacity allows MA'O to scale distribution while maintaining diversified access.

Supporting Equipment and Systems

Equipment acquired through this project will support the overall processing and

aggregation system by increasing throughput, food safety, and operational efficiency. Equipment is integrated into the facility workflow and serves as a supporting component of the infrastructure investment.

Youth Workforce Integration

The expanded facility will function as a training environment where youth participate in post-harvest processing, quality control, inventory management, logistics, and distribution under staff supervision. Youth workforce participation is embedded into daily operations, supporting both infrastructure activation and leadership development.

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

The capital project will be implemented over a one-year period following the release of funds, with phased completion as outlined below:

Quarter 1 (January–March): Facility Planning and Transition

- Finalize facility expansion and workflow design for post-harvest processing and aggregation.
- Transition operations into expanded or reconfigured facility spaces, as applicable.
- Finalize specifications for supporting equipment and systems aligned with facility design.
- Secure vendor agreements and coordinate procurement and shipping logistics.

Quarter 2 (April–June): Infrastructure Installation and System Setup

- Complete facility build-out, infrastructure upgrades, and installation of processing and cold storage systems.
- Receive, inspect, and install supporting equipment integrated into the facility workflow.
- Conduct system testing to ensure food safety, operational efficiency, and compliance.

Quarter 3 (July–September): Workforce Training and Operational Readiness

- Train staff and youth participants on safe operation, maintenance, and use of the expanded processing and aggregation system.
- Facilitate hands-on training and onboarding within the facility under staff supervision.
- Refine operational protocols and workflows based on early use.

Quarter 4 (October–December): Full Activation, Monitoring, and Evaluation

- Integrate expanded processing and aggregation capacity into daily operations.
- Begin full-scale aggregation and distribution for community, institutional, and wholesale channels.
- Monitor facility performance and operational efficiency, including tracking food volume processed and workforce participation.
- Assess initial outcomes and document lessons learned to inform ongoing improvement.

3. Quality Assurance and Evaluation Plans

MA'O will ensure project quality, effectiveness, and accountability through clear oversight, facility management, and ongoing monitoring.

Quality Assurance

Facility expansion and activation will follow food safety standards, building codes, and operational protocols for post-harvest handling, storage, aggregation, and distribution. During implementation, MA'O will conduct regular check-ins to monitor progress against the approved scope, timeline, and budget. Any issues with facility functionality, safety, or workflow will be identified and addressed promptly with corrective actions.

Once operational, the expanded facility will use standardized procedures to ensure food safety, equipment performance, and supervised youth participation. Facility staff will oversee daily activities, ensure compliance with standards, and keep records on use and performance.

Evaluation and Continuous Improvement

MA'O will evaluate project effectiveness by monitoring measures identified in this application. These include facility activation, capacity, food volume handled, workforce participation, and distribution performance. Management will regularly review the collected data to assess whether the infrastructure is functioning as intended and providing public benefit.

Findings from these reviews will guide ongoing improvements to facility workflows, training, and operations. Lessons from activation will help refine processes, boost efficiency, and support the long-term success of infrastructure.

4. Measure(s) of Effectiveness

The following measures of effectiveness will be reported to the State agency through which grant funds are appropriated. These measures provide standard,

objective indicators by which the State may assess the project's achievement and public benefit resulting from this capital investment.

Infrastructure and Capacity:

- Completion and activation of the expanded post-harvest processing and aggregation facility. (Yes/No);
- Increase in post-harvest processing and aggregation capacity, measured by expanded usable facility space and/or cold storage capacity compared to pre-project conditions.

Food System Outcomes:

- Increase in the annual volume of locally grown produce processed and distributed through the expanded facility (measured in pounds);
- Number and type of distribution channels served using the expanded processing and aggregation system, including community-based, institutional, and wholesale outlets;
- Reduction in post-harvest loss resulting from improved handling, storage, and aggregation practices (qualitative and/or quantitative comparison to baseline).

Workforce Development Outcomes:

- Number of youth engaged annually in paid workforce training roles within the processing and aggregation facility;
- Number of youth completing hands-on training in post-harvest processing, food safety, logistics, and distribution operations.

Sustainability and System Performance:

- Improved operational efficiency and reliability of post-harvest and aggregation workflows, as demonstrated through consistent throughput and distribution performance;
- Increased earned revenue potential associated with expanded processing and aggregation capacity, supporting long-term sustainability of the infrastructure investment.

If the final level of appropriation differs from the amount requested in this application, MA'O will revise and transmit updated measures of effectiveness to the expending agency, as required.

IV. Financial

1. Budget

Please see attached budget forms, submitted in accordance with the GIA application requirements, which detail the costs associated with this request.

The following budget forms are included:

- [Budget request by source of funds \(Link\)](#) - attached
- [Personnel salaries and wages \(Link\)](#) - attached
- [Equipment and motor vehicles \(Link\)](#) - attached
- Capital project details ([Link](#)) - Not applicable (project consists of equipment and system activation within an existing facility).
- Government contracts, grants, and grants in aid ([Link](#)) - Not applicable

2. Anticipated Quarterly Funding Requests for the Fiscal Year 2027.

Quarter 1	Quarter 2	Quarter 3	Quarter 4	Total Grant
\$662,390	\$183,402	\$63,791	\$47,294	\$956,877

3. Sources of funding that they are seeking for fiscal year 2027

- Lawrence H. Dorcy Hawaiian Foundation \$25,000
- First Hawaiian Bank Foundation \$175,000
- Bank of Hawaii Foundation \$50,000
- Cooke Foundation \$25,000
- Marisla Foundation \$20,000
- Atherton Foundation \$100,000
- Hawaii Community Assets \$175,000

4. State and Federal Tax Credits

Not applicable. Wai'anae Community Re-Development Corporation (WCRC), dba MA'O Organic Farms, has not been granted any state or federal tax credits within the prior three years and has not applied for, nor does it anticipate applying for, any state or federal tax credits related to this capital project.

5. Prior Three Years and Fiscal Year 2027 Program Funding.

- USDA Natural Resource and Conservation Service 2022 - 2024 \$693,000
- Kaulunani Grant 2023 - 2024 - \$48,339
- USDA Natural Resource and Conservation Service 2024 - 2025 \$697,000
- USDA Organic Market Development Grant, 2024 - 2026 - \$1,042,574.88
- State GIA CIP FY24 \$50,000 - land clearing
- National Fish & Wildlife Foundation, America the Beautiful 2025 - 2027, \$1,499,365.91
- Department of Defense, Readiness and Environmental Protection Integration (REPI) Challenge 2025 - 2026, \$1,571,427
- State GIA CIP FY25 \$100,000

6. Unrestricted Current Assets as of December 31, 2025.

As of December 31, 2025, Wai'anae Community Re-Development Corporation (WCRC), dba MA'O Organic Farms, reports unrestricted current assets totaling \$2,190,386.22, based on unaudited internal financial statements. Final audited figures will be provided if required but no sooner than November 30, 2026.

V. Experience and Capability

1. Necessary Skills and Experience

Wai'anae Community Re-Development Corporation (WCRC), dba MA'O Organic Farms, leverages agricultural, project management, and organizational expertise and has the demonstrated capacity to implement and steward the proposed capital project.

Since its founding, MA'O Organic Farms has demonstrated long-term stewardship and responsible growth of agricultural land and infrastructure on the Wai'anae Coast. Over more than two decades, MA'O has incrementally acquired, activated, and maintained agricultural facilities that support food production, workforce development, and community benefit. This history reflects the organization's capacity to responsibly manage capital assets and scale infrastructure in alignment with operational readiness and public purpose.

For more than 25 years, MA'O has operated as a community-based agricultural enterprise integrating USDA-certified organic food production, post-harvest handling, workforce training, and distribution within a working farm. The organization operates year-round agricultural and post-harvest processing operations, including washing, packing, cold storage, quality control, and distribution of locally grown produce to community, institutional, and wholesale markets.

MA'O effectively manages agricultural infrastructure and facilities that meet food safety and market standards. This includes coordinating farm and post-harvest operations, workflow logistics, and maintaining systems that support reliable volume and consistent quality; competencies directly aligned with the planned activation and scaling of post-harvest processing and aggregation capacity.

Beyond operations, MA'O has a strong record of managing public and private grant-funded projects, including capital improvements, infrastructure upgrades, and enterprise development. The organization manages procurement, coordinates contractors and vendors, oversees project timelines and budgets, and consistently meets all public funding requirements.

MA'O's leadership and management team brings expertise in farm operations, facilities management, workforce development, financial oversight, and community-based enterprise development. Together, this experience positions MA'O to responsibly manage State capital funds and ensure that the proposed infrastructure investment is implemented effectively and delivers long-term public benefit.

In the past three years, MA'O has managed projects and contracts relevant to this request. Examples include:

- Agricultural and post-harvest facility improvements supporting increased production and food safety;
- Operation of post-harvest processing and distribution systems serving multiple market channels;
- Grant-funded projects supporting workforce training, enterprise operations, and community food access; and
- Partnerships with community, institutional, and wholesale buyers requiring consistent volume, quality control, and delivery.

This record demonstrates MA'O's readiness to carry out the proposed capital project and steward public funds as expected by the State for accountability, performance, and long-term outcomes such as increased resource sustainability and community benefit.

2. Facilities

MA'O Organic Farms operates agricultural production and post-harvest facilities in Lualualei Valley on the Wai'anae Coast of O'ahu, where the organization conducts USDA-certified organic farming, workforce training, and food distribution activities.

MA'O stewards productive agricultural land that supports year-round organic crop production. This land base supplies the agricultural output that feeds MA'O's post-harvest processing and aggregation facility. As post-harvest capacity increases, field production must scale in parallel to ensure consistent throughput, efficient facility utilization, and reliable supply for community, institutional, and wholesale markets.

MA'O's existing facilities include farm infrastructure and a newly constructed post-harvest processing and aggregation facility that supports washing, packing, cold storage, and distribution of locally grown produce. These facilities are compliant and actively used to serve community-based outlets, institutional purchasers, and wholesale markets. They also function as supervised training environments where paid youth interns participate in workforce roles.

Although MA'O's post-harvest processing facility is new and compliant, current processing capacity is limited by the availability of specialized equipment required to operate at scale. Existing equipment supports baseline operations; however, additional post-harvest, aggregation and handling systems are necessary to efficiently combine harvests across crops and days, increase throughput, and consistently meet food safety and volume requirements for institutional and wholesale markets.

To support increased production volumes flowing into the processing and aggregation facility, the proposed capital project also includes the acquisition of two tractors and associated implements. This equipment will increase field efficiency, reduce harvest bottlenecks, and enable timely and consistent delivery of produce to the post-harvest facility. The tractors and implements are directly linked to the processing system, ensuring sufficient, reliable agricultural output to fully utilize the expanded processing capacity.

The proposed capital project will fully equip and activate MA'O's post-harvest processing and aggregation facility as a complete, integrated system. Supporting equipment, such as upgraded drying and packaging elements, will be incorporated into the facility workflow to enhance throughput, operational efficiency, food safety, and reliability, while supporting supervised youth participation.

With the proposed equipment integration and field production support, MA'O's facilities will be fully adequate to support increased food production, reliable aggregation and distribution to community, institutional, and wholesale markets, and expanded workforce training opportunities for youth. The expanded processing and aggregation capacity also aligns with the State of Hawai'i's broader effort to increase the use of locally grown food in public institutions, including Department of Education school meal programs, by positioning MA'O to supply consistent, food-safe volume as procurement pathways allow. This capital investment ensures that MA'O's facilities align with its demonstrated experience and long-term role as a community-based food and workforce infrastructure hub for the Wai'anae Coast and the State of Hawai'i.

VI. Personnel: Project Organization and Staffing

1. Proposed Staffing, Staff Qualifications, Supervision and Training

The capital project will be overseen by MA'O Organic Farms' existing leadership and operations team, which has extensive experience managing agricultural operations, post-harvest facilities, workforce training, and grant-funded projects. No new permanent positions are required to ensure the viability of this capital request.

Project Oversight and Management

MA'O's senior leadership provides overall project oversight, including strategic direction, fiscal management, and compliance. This team has demonstrated experience managing public and private funds, coordinating vendors and contractors, and overseeing project timelines.

Key leadership for this project includes:

- Gary Maunakea-Forth, 'Āina Expansion & Re-development Director
- Alexandra Kazlauskis, Chief Financial Officer

Facilities and Operations Management

Day-to-day facility and operational oversight is led by MA'O's farm and operations leadership, including:

- Cheryse Kauai Sana, Director of Farm Operations
- Derrik Parker, Processing & Quality Control General Manager

This team oversees USDA-certified organic production, food safety compliance, post-harvest handling, distribution, equipment use and maintenance, workflow management, and adherence to safety protocols.

Youth Workforce Supervision and Training

Youth intern supervision and training are led by experienced processing and operations staff, including:

- Trevon Taylor, Processing Sales, Marketing & Distribution & CSA Manager
- Joshua Fukumoto, Processing Facilities & Food Safety Manager
- Mary Claire Nabors, Production Manager
- Kamalu Carter Maunakea, Assessment & Impact Specialist

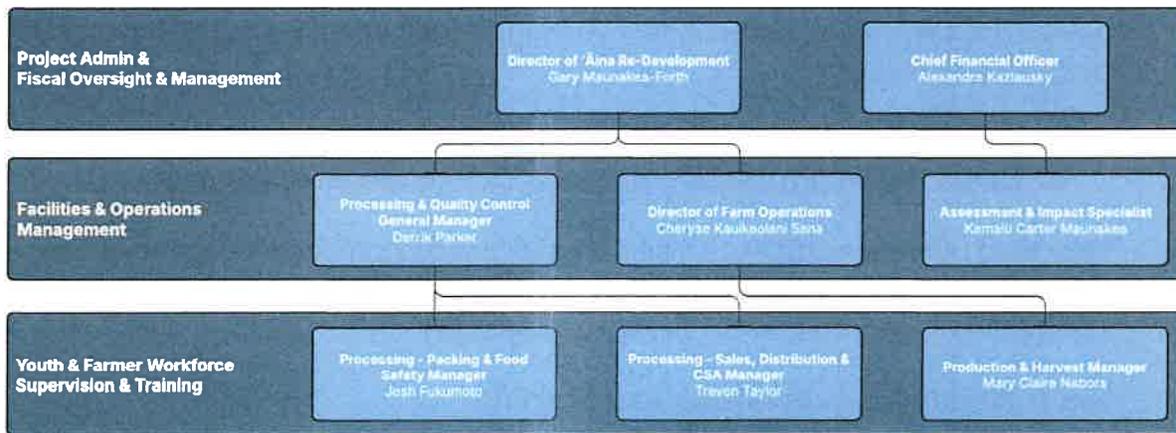
Trained staff supervise paid youth interns engaged in post-harvest processing and aggregation activities. Staff provide onboarding, safety training, and ongoing supervision to support youth development while ensuring safe, efficient facility operations in accordance with established protocols.

Administrative and Fiscal Support

Administrative and fiscal staff support procurement, contracting, documentation, and reporting related to the capital project. These functions ensure compliance with State requirements and responsible stewardship of public funds.

2. Organization Chart

The organizational chart below shows the structure of project oversight, facility operations, and workforce supervision at MA'O Organic Farms' post-harvest processing and aggregation facility, supported by this Capital GIA request. It displays current leadership and staff roles for managing capital assets, ensuring food safety and quality control, and supervising youth in workforce training activities.



3. Compensation

WCRC offers competitive salaries aligned with the responsibilities and experience required for key leadership positions. The Executive Director, 'Aina Expansion & Re-development Director, and Chief Financial Officer are paid between \$105,000 - \$116,000.

The Board of Directors reviews compensation regularly to ensure fiscal responsibility and alignment with nonprofit standards.

VII. Other

1. Litigation

Wai'anae Community Re-Development Corporation dba MA'O Organic Farms is not a party to any pending litigation and has no outstanding judgments.

2. Licensure or Accreditation

Not applicable. No additional licensure or accreditation is required for this capital project beyond standard regulatory compliance.

3. Private Educational Institutions

Not applicable. This grant will not be used to support or benefit a sectarian or non-sectarian private educational institution.

4. Future Sustainability Plan

This capital grant supports activities that will be sustained beyond fiscal year 2027 through durable infrastructure, earned revenue generation, and integration into MA'O Organic Farms' ongoing operations.

If MA'O receives the fiscal year 2027 capital grant, the funds will be used to fully equip and activate its post-harvest processing and aggregation facility. Once operational, the expanded facility will be incorporated into MA'O's regular farm and enterprise activities, supporting ongoing increases in food production, aggregation, and distribution.

Ongoing operation, maintenance, and staffing of the facility will be supported through a combination of revenue sources, including earned income from sales to community, institutional, and wholesale markets; existing operational funding; and diversified public and private support.

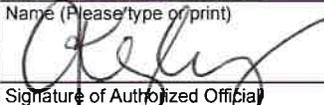
If additional grant funding is not received after fiscal year 2027, MA'O will continue to operate and maintain the expanded processing and aggregation facility as part of its core enterprise operations. Revenue will continue to be generated through produce sales, aggregation-related services, and value-added product activities. The infrastructure funded through this request is designed to reduce operational bottlenecks, improve efficiency, and support reliable revenue generation, enabling MA'O to sustain the activity without reliance on ongoing capital support.

MA'O's long-standing experience managing agricultural infrastructure, combined with diversified distribution channels and workforce integration, positions the organization to responsibly steward the facility over time. This capital investment will continue to deliver lasting public benefit by increasing access to locally grown food, supporting youth workforce training opportunities, and strengthening Hawai'i's local food system capacity.

BUDGET REQUEST BY SOURCE OF FUNDS

Period: July 1, 2026 to June 30, 2027

Applicant: Wai'anae Community Re-Development Corporation

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	170,153			73,713
2. Payroll Taxes & Assessments				
3. Fringe Benefits	42,538			18,428
TOTAL PERSONNEL COST	212,691			92,141
B. OTHER CURRENT EXPENSES				
1. Packing Supplies - Produce Packaging Storage	25,000			25,000
2. Food Safety - Processing Facility PPE	25,000			
3. Lease/Rental Tractor Storage	12,000			
4. Production Supplies - Seeds				12,971
5. Staff Training & Professional Development				15,279
6. In-Direct Expense (15%)	127,659			32,609
7.				
8.				
9.				
10.				
11.				
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13.				
14.				
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16.				
17.				
18.				
19.				
20.				
TOTAL OTHER CURRENT EXPENSES	189,659			85,859
C. EQUIPMENT PURCHASES	480,367			72,000
D. MOTOR VEHICLE PURCHASES	74,160			0
E. CAPITAL	0			0
TOTAL (A+B+C+D+E)	956,877			250,000
SOURCES OF FUNDING		Budget Prepared By:		
(a) Total State Funds Requested	956,877	Alexandra Kazlausky (808) 696-5569		
(b) Total Federal Funds Requested	0	Name (Please type or print) Phone		
(c) Total County Funds Requested	0			
(d) Total Private/Other Funds Requested	250,000	Signature of Authorized Official Date		
TOTAL BUDGET	1,206,877	Alexandra Kazlausky, Chief Financial Officer		
		Name and Title (Please type or print)		

BUDGET JUSTIFICATION - EQUIPMENT AND MOTOR VEHICLES

Period: July 1, 2026 to June 30, 2027

Applicant: Waiānae Community Re-Development Corporation

DESCRIPTION EQUIPMENT	NO. OF ITEMS	COST PER ITEM	TOTAL COST	TOTAL BUDGETED
Salad Harvest Implement - Sifton Ag Enterprises, Ortomec Harvester Series 8000	1.00	\$96,000.00	\$ 96,000.00	96000
Packaging Equipment - GKS Packing Equipment, Vertical Form Fill and Seal Bagging System	1	\$209,975.00	\$ 209,975.00	209975
Tractor - John Deere 5095 Utility Tractor	2	\$87,196.00	\$ 174,392.00	174392
		\$ -	-	
		\$ -	-	
TOTAL:	4		\$ 480,367.00	480,367

JUSTIFICATION/COMMENTS:

Salad Harvest Implement - Ortomec Harvester will automate the salad harvest process, currently done by hand using scissors. Improving the process will allow the scaling of the baby salad produced efficiently.
Packaging Equipment - Elevating MA'O packaging to compete with imported products and maintain a diverse sales distribution. Currently products are hand bagged or tied using non-branded bags or in-house labels. Intentional branding to highlight the story and history of MA'O will increase our brand recognition.
Tractor - Purchase 2 John Deere 5095 Utility Tractors to dedicate to baby salad planting and baby salad harvest in which both processing have specialized machinery. Having dedicated tractors will allow the production team to stay on the planting schedule to achieve the scaled production.

DESCRIPTION OF MOTOR VEHICLE	NO. OF VEHICLES	COST PER VEHICLE	TOTAL COST	TOTAL BUDGETED
Farm Van - Ford Transit 350 Passenger Van XL VAN	1.00	\$74,160.00	\$ 74,160.00	74160
		\$ -	-	
		\$ -	-	
		\$ -	-	
		\$ -	-	
TOTAL:	1		\$ 74,160.00	74,160

JUSTIFICATION/COMMENTS:

Farm Van - This will be used to transport crews, tools, and supplies around the 3 farm sites totaling 281 acres. Additionally, the van will be used to transport produce and crew to the weekly Farmers Market.



Sutton Agricultural Enterprises, Inc.

1044 Harkins Road Salinas, CA 93901
831/422-9693

2995 S. Shari Ave Yuma AZ 85365
928/248-4158

info@suttonag.com www.suttonag.com

QUOTE

WJS003713



Invoice Date: 02/03/2025 09:39

Customer ID: 1001

Terms: 20/80

BILL TO

#O- MA'O Organic Farms
Gary Maunakea-Forth
PO Box 441
Waianae, HI 96792
U.S.A.

SHIP TO

#O-MA'O ORGANIC FARMS

86-148 PUHAWAI ROAD
Waianae, HI 96792
U.S.A.

BILL TO: (808) 696-5569 | gary@maoorganicfarms.org

#	SKU	QTY	UNIT	PRICE	EXT TAX
1	T08000-140B Harvester, Series 8000 -64" Wheel Track -55" Cutting Width -25HP Diesel Engine -Platform Length 100-140-170(Specify) -LED Light System(3 Lights) 20% Down Due Upon Order FOB Italy -- Freight Estimate Listed Below Quotes Expire in 30 days	1.00	Each	87762.50	87762.50 N

NUMBER OF ITEMS: 1.00

SUBTOTAL: 87,762.50

FREIGHT	TAX	DEPOSIT	TOTAL
8,000.0	0.00	0.00	95,762.50

Payment is due in U.S. Dollars



GKS Packaging

MA`O Organic Farms

Att. Mr. Gary Maunakea-Forth
Wai`anae
HI 96792 USA

Eindhoven, 15 April 2024

Quotation number: Q2024-064

Subject: packing salad

Dear Gary,

Referring to the mailconversation of earlier this week, we send you this quotation without any engagements.

This offer is based on the specifications as mentioned below:

Product : Baby greens – mixed lettuces, mixed kales, tatsoi, mizuna, arugula lettuce

Product dimensions (lxb) : final to be specified.

Packaging type : pillow bag

Weight per pack : 227 gr and 454 gr, length final to be specified.

Packaging dimensions : 8.5"x 8.5" and 10"x 10".

Packaging material : flat film from reel, Laminated/PP

Indication of line capacity : final to be specified.
all depending on product, film, product flow, bag length, weight, etc.

Ambient temperature : final to be specified.

Supply of product by : final to be specified.



GKS Packaging

code	description	Price €
0401-xxx-000	Infeed conveyor to the Combimat 14 FFW weigher Construction: Stainless steel AISI 304, frame on castors Finish: Glass pearl blasted Horizontal infeed and outfeed (swan neck) Collecting hopper on infeed Intralox belt (blue), food grade with flights and side guards Catch plate underneath belt to collect return product Drum motor, stainless steel, IP 66, 380V Electrical cabinet with frequency regulator and emergency stop Synchronization with weigher	22.990
0300-xxx-000	Platform for Combimat 14 FFW weigher Construction: Stainless steel AISI 304, box section 150 x 150 mm Finish: Glass pearl blasted Construction according machine safety regulations Walking surface, railing and stairs: stainless steel	21.780
CM-C14FFW	COMBIMAT 14 head MULTIHEAD Weigher: XXL-FFW 60° - 5 liter, Dimple, 8° gotten, Turning topconus For lettuce, fresh produce and other food products 5 liter weigh- and feed pans with double opening doors All contact parts executed in rigidized stainless steel Tool free mounting of the contact parts, therefore easy cleaning and maintenance Special rotating top cone for optimal product feed into the linear feeders Linear feeders under an angle (8°) to optimise transport into feed buckets Loadcell under the topcone for starting and stopping the product infeed Weighing range 100 - 2.500 in single dump Higher weights possible through multidump Speed up to 80 weighings per minute Opening of the buckets by stepper motor Fully stainless steel frame Touch screen control unit with English language for setting of parameters, storing product recipes and statistical data Body under over pressure and internal heating to avoid condensation Guaranty voids if machine is being cleaned with pressured water. We advise to remove contact parts from weigher and clean them separately The machine has no nominal weight certification and can only be used with "E" weighing	45.455



GKS Packaging

code	description	Price €
0614-000-000	FLEX-M Vertical form, fill and sealing machine to produce, fill and close plastic bags from flat film from the roll. The machine can be filled manually or with an automatic dosing or weighing system. Production speed up to 40 bags per minute (Depending on film, product, bag length, product flow, air supply, etc) Bag width 75 up to 350 mm pillow bag Bag length free adjustable, max. 230 mm in one seal step. Longer bags possible with multiple seal steps. 230 Volts, 50 Hz 6 bar air connection, consumption 200 liters/minute. Clean and dry air conform "compressed air quality classes according to ISO 8573-1:2010, quality class [1:4:2]" Filmroll core diameter \varnothing 76mm (3"), max. outer diameter \varnothing 320mm Film thickness 25 - 120 μ Forming set (round) 75 - 350 mm pillow, free of choice Shoulder with adjustable overlap-/finseal Film roll axle Film width: bag width x 2 + 30 with overlap Film width: bag width x 2 + 40 with fin seal make choice Film overlap; right over left (unless differently specified) Stainless steel exchangeable funnel with filling tube, rigidized, angle 60°, \varnothing 400 mm Sealing system model heatseal for processing PP and laminated film Stainless steel machine construction Modular build with open constructions for optimised accessibility and hygiene Stainless steel frame with PMMA cover plate over the entire film lane Allen Bradley PLC-controls Allen Bradley electrical components SMC pneumatic components 7" full-color touchscreen with intuitive controls and 99 programs can be created and stored Servo driven film pull belts with pneumatic opening and closing function Ergonomic film roll support (lowered) with film tensioning system and pneumatical film brake. Film may not be stuck to the core role Safety for product jam in seal jaws and knife protection	37.798



GKS Packaging

code	description	Price €
	Air evacuator; model elastic band, not in combination with 0614-105-000 Bag length controlled by means of an encoder on the film Mobile machine frame Foot pedal for machine control Synchronization for weighing / dosing systems	
0615-102-000	Required machine options: Additional film roll axle, for a film roll with core diameter \varnothing 76mm (3")	455
0614-002-050	Spacers between wheels and machine frame to produce specific longer bag lengths (height needs to be specified)	537
0614-370-000	Product catch plates on sealing system. Not in combination with: 0614-105-000	462
0614-376-000	Vibration unit for reducing product volume in the bag	633
0614-225-000	Connection for MAP packing, including valve and pressure regulator. Only in combination with 0614-225-100	1.044
0614-225-100	Gas tube in forming set and modification on funnel for MAP packing. Only in combination with 0614-225-000	550
0614-437-000	Film cut and splice table with end of film detection and pneumatical film stop	2.498
0614-340-000	Frame for printer excl. printer, incl. positioning device (based on standard thermo transfer printer). Printer specific mounting plates need to be supplied with the printer.	1.822
DataFlex 6230	Videojet Thermal transfer printer Dataflex 6230 Print area: 32x47 mm, intermittent Removable print ribbon cassette for quick ribbon change Print resolution 200 DPI Airless operation 5, 7" Color touch screen (800 x 480 pixels) and WYSIWYG print preview On-board diagnostics 3 levels of password protection Multiple language support Print platen Mounting plate Including installation in the machine Including a short operators instruction. Extensive (software) training on request, depending on the country of commissioning.	7.680



GKS Packaging

code	description	Price €
SP FLEX-M Extended	Sparepart set heatseal, Extended: 2x Linatex transport belt, Teflon 50mm 5m, Teflon 70mm 5m, Foam rubber 5m, Fuse 3,15A 10 pieces, PT100, Knife, Elastic bands 1 box, Spreading Fingers set, Leather brake strap + Solid State Relais, Heating element cross seal, Heating element vert. Pneumatic Valve, Prox seal jaws, 2x read switch, Cone with thread for film, Threaded shaft + 2x Rod end bearings M10ML, 2x Rod end bearings M10R, 2x Rod end bearings M10x1,25, 2x Threaded shaft left/right, 2x Compact Cylinder (knife), Safety door switch, Main air pressing reducing valve, 2x Pressure reducing valve, Cylinder brake.	2.269
0614-Fxxx-p	Extra forming sets Forming set to produce one width of bag from flat film from the reel Forming shoulder, 75 - 350 mm pillow, free of choice Round forming tube make choice Film overlap; right over left (unless differently specified) Stainless steel exchangeable funnel with filling tube, rigidized, angle 60°, Ø 400 mm film roll axle, for a film roll with core diameter Ø76mm (3") Options forming sets	5.693
0614-225-100	Gas tube in forming set and modification on funnel for MAP packing. Only in combination with 0614-225-000	550
0401-107-000	Take away conveyor with horizontal infeed B360 750mm horizontal, then up 30 degrees to an outfeed height of approximately 950mm high AISI304 IP65 construction 380V IP66 AISI304 drum drive Mobile frame on castors (4 swivel two with brake and two rigid) Standard control box with emergency stop IP55 Blue PVC belt (foodgrade) with flights 25 mm Belt: 445 mm wide, with centre tracking string Effective belt width: 360 mm Belt is able to distension for quick and easy cleaning Finish: Glass pearl blasted	5.988



GKS Packaging

code	description	Price €
0450-120-000	Rotary buffer table diameter Ø1200mm AISI 304 construction Frame on castors: 3 swivel 2 with brake Diameter: 1200 mm approx. 14 rotations/minut 380V motor with standard control box including emergency stop IP55 Mechanical safety slip coupling Guiding plate Finish: Glass pearl blasted	5.378
XXXX-XXX-XXX	Project management Planning, monitoring progress, technical communication, project engineering, PDI / FAT.	4.950
0614-999-999	Transport pallet + packaging costs	2.300
Total Price		170.833

Various options:

0614-006-060	Lateral film adjustment by means of manual spindle	1.834
0614-102-040	Pneumatical film roll axle, for a film roll with core diameter Ø76mm (3") instead of standard axle	877
0614-323-000	Photocell for bag length detection with marker on film (incl. frame and positioning device). Marker at least 6mm x 20mm (lxb) and high contrast with surrounding film.	1.688
0614-330-000	End of film detection. Film may not be stuck to the core role.	646



GKS Packaging

Delivery time:

About 12-14 working weeks from order, provided we have received the signed order confirmation, down payment and have received film for testing. Missing project details should be received by GKS within one week after GKS received the signed order confirmation. At least two weeks before delivery, we need to receive the film for tests. When import duties will be charged to GKS, we will invoice you afterwards.

Delivery conditions:

Ex works, Eindhoven (NL)

Delivery address:

Final to be specified

Payment conditions:

50% down payment at order, 40% when ready/before delivery, 10% within 14 days after declared ready, however no later than within 3 weeks after notification: ready for delivery.

Prices:

All mentioned prices are in Euro, exclusive VAT, exclusive shipping, exclusive pallets & crates and exclusive installation, and valid for one month after the quotation date, unless other terms are mentioned. All costs related to payment, including bills and bank charges are also at the expense of the client.

Installation:

Installation not included, unless otherwise stated in the quotation.

For the purpose of the installation, we assume that the space where the machines will be installed is completely free and accessible. All necessary air and electrical connections should be already be present, as well as tools such as a forklift truck. Also sufficient product and film needs to be available in order to test the machine(s).

Warranty:

Warranty is applicable to parts on which defects have occurred due to fabrication or design errors, normal wear and wearing parts are excluded.

Warranty period is 12 months with a maximum of 3.000 production hours, starting from the date of shipment.

General conditions:

On all our offers, orders and contracts the General Metaalunie conditions are applicable, deposited at the Office of the Clerk of the District Court in Rotterdam (NL). A copy of the Metaalunie Terms and Conditions has been enclosed.

We are confident that we have made you a proper quotation and we will contact you soon for follow up.

With kind regards,
GKS Packaging b.v.

Roland Witvoet
Sales Director

TERMS AND CONDITIONS OF THE METAALUNIE 1 January 2019
 General Terms and Conditions issued by Koninklijke Metaalunie (the employers' organisation for small and medium-sized enterprises in the metal industry) referred to as TERMS AND CONDITIONS OF THE METAALUNIE, filed with the Registry of the Court of Rotterdam on 1 January 2019. Publication of the Koninklijke Metaalunie, P.O. Box 2600 3430 GA, Nieuwegein © Koninklijke Metaalunie

- Article 1: Scope of application**
 1. These Terms and Conditions apply to all offers made by a Member of the Koninklijke Metaalunie to all agreements that it enters into and to all agreements arising from it, of which the Contractor as the Metalunie member is the supplier or the contractor.
 2. Member companies who apply these Terms and Conditions are referred to as the Contractor. The other party is referred to as the Client.
 3. In the event of conflict between the agreement entered into by the Client and the Contractor and these Terms and Conditions, the provisions of the agreement will prevail.
 4. These Terms and Conditions may only be applied by Metalunie members.
- Article 2: Offers**
 2.1 All offers are without obligation. The Contractor is entitled to revoke its offer up to two working days after it has received the acceptance.
 2.2 If the Client provides the Contractor with information, the Contractor may assume that it is accurate and complete and will base its offer on this information.
 2.3 The price stated in the offer is determined in euros, excluding VAT and other government levies or taxes. This price does not include travel accommodation, packing, storage and transport costs, nor do they include costs for loading, unloading and cooperating with customer's forklifts.
- Article 3: Confidentiality**
 3.1 All information provided to the Client by or on behalf of the Contractor, such as offers, designs, drawings, drawings and specifications or material data and in whatever form, is confidential, and the Client will not use it for any purpose other than for the implementation of the agreement.
 3.2 The Client will not disclose or reproduce the information referred to in paragraph 3.1.
 3.3 If the Client infringes one of the obligations referred to in paragraphs 3.1 and 3.2, the Client is immediately liable for a daily penalty of € 20,000 for each infringement. This penalty can be claimed in addition to compensation by virtue of the law.
 3.4 The Client must return or destroy the information referred to in paragraph 3.1 of this article immediately on request, within a period set at the discretion of the Contractor. If this provision is infringed, the Client will owe the Contractor an immediately payable penalty of € 1,000 per day. This penalty can be claimed in addition to compensation by virtue of the law.
- Article 4: Advice and information provided**
 4.1 The Client cannot derive any rights from advice and information provided by the Contractor that is not directly related to the contract.
 4.2 If the Client provides the Contractor with information, the Contractor may assume that it is accurate and complete when implementing the agreement.
 4.3 The Client indemnifies the Contractor against any third party claims related to the use of advice, drawings, calculations, designs, materials, drawings, samples, models and the law provided or on behalf of the Client. The Client also compensates the Contractor for all damage suffered by the Contractor, including all costs incurred for defence against these claims, such as:
 a. gas, water, electricity and internet;
 b. housing;
 c. suitable dry storage space;
 d. the facilities prescribed under the Dutch Working Conditions Act (Arbowet).
- Article 5: Delivery / Implementation period**
 5.1 Delivery times or implementation periods specified are indicative.
 5.2 The delivery time or implementation period only commences once an agreement has been reached on all commercial and technical details, once all the information, including final and approved drawings and the law, is in the possession of the Contractor, the agreed payment (or instalment) has been received, and the other conditions for the contract have been met.
 5.3 If:
 a. there are circumstances other than those referred to in the contract that delay or prevent the delivery period or implementation period, the delivery period or implementation period may be extended by the time the Contractor needs - taking into account its planning - to implement the contract and these circumstances;
 b. there are contract status, the delivery period or implementation period may be extended by the time the Contractor needs - taking into account its planning - to have the materials and parts delivered and to carry out the contract;
 c. the Contractor suspends its obligations, the delivery period or implementation period may be extended by the time the Contractor needs - taking into account its planning - to implement the contract after the reason for the suspension no longer applies.
 Unless the Client has evidence to the contrary, the duration of the extension of the delivery period or implementation period is presumed to be necessary and to be the result of a situation as referred to above in a to c.
 5.4 The Client is obliged to pay all costs that the Contractor incurs or damages that the Contractor suffers as a result of a delay in the delivery or implementation period as stated in paragraph 3 of this article.
 5.5 Under no circumstances shall, exceeding the agreed delivery or implementation period, give the Client the right to compensation or to terminate the agreement. The Client indemnifies the Contractor against any third party claims due to exceeding the delivery or implementation period.
- Article 6: Delivery and risk transfer**
 6.1 Delivery takes place when the Contractor, at its business location, makes the good available to the Client and has informed the Client that the good is at its disposal. From that time onwards, the Client bears the risk of the good in terms of storage, loading, transport and unloading among others.
 6.2 The Client and the Contractor may agree that the Contractor will be responsible for the transport. In that case too, the Client bears the risk of the risk, also storage, loading, transport and unloading. The Client can insure itself against these risks.
 6.3 If a good is recharged and the Client retains the good to be recharged pending delivery of the new stock, the risk of the good is transferred to the Contractor. If the Client is unable to deliver the good to be recharged in the condition in which it was when the agreement was concluded, the Contractor may terminate the agreement.
- Article 7: Price changes**
 The Contractor is entitled to pass on to the Client an increase in cost-determining factors that occurs after entering into the agreement. The Client is obliged to pay the price increase immediately on the Contractor's request.
- Article 8: Force majeure**
 8.1 If the Contractor fails to fulfil its obligations, this cannot be attributed to the Contractor if the failure is due to force majeure.
 8.2 Force majeure includes inter alia, if third parties engaged by the Contractor - such as suppliers, subcontractors and transporters, or other parties that the Client is dependent on - do not meet their obligations in all or on time, for circumstances due to weather conditions, natural disasters, terrorism, cybercrime, disruption of digital infrastructure, fire, power failure, loss, theft or acts of force majeure, or if the Contractor is unable to deliver the goods due to force majeure. Once the force majeure circumstances no longer apply, the Contractor will fulfil its obligations as soon as its planning permits.
 8.3 The Contractor is entitled to suspend full or part of its obligations if it is temporarily prevented from fulfilling its obligations to the Client due to force majeure. Once the force majeure circumstances no longer apply, the Contractor will fulfil its obligations as soon as its planning permits.
 8.4 If a contract force majeure and fulfillment is or becomes permanently impossible, or the temporary force majeure circumstances have lasted for more than six months, the Contractor is entitled to terminate the agreement with immediate effect, but only if the Client is not obliged to deliver the goods and the Contractor has not yet fulfilled.
 8.5 The parties are not entitled to compensation for the damages suffered or to be suffered as a result of the force majeure suspension or termination as referred to in this article.
- Article 9: Scope of the work**
 9.1 The Client must ensure that all licences, exemptions and other decisions that are required to carry out the work are obtained in good time. The Client is obliged to send the Contractor a copy of the administrative documents immediately on the Contractor's request.
 9.2 Unless otherwise agreed in writing, the work does not include:
 a. groundwork, site driving, cutting, breaking, foundation laying, masonry, carpentry, painting, welding, repair work or other construction work;
 b. mixing concrete, gas, water, electricity, internet or other infrastructure facilities;
 c. measures to prevent or limit damage to, or theft or loss of goods present at the work location;
 d. removing equipment, building materials or waste;
 e. vertical and horizontal transport.
- Article 10: Covered events**
 10.1 Changes in the work in any event lead to contract extras:
 a. a concern changes in the design, the specifications or the contract documents;
 b. the information provided by the Client does not correspond with reality;
 c. the estimated quantities deviate by more than 5%.
 10.2 Contract extras are calculated on the basis of the pre-determined factors that apply at the time the extra work is performed. The Client is obliged to pay the price for the contract extras immediately on the Contractor's request.
- Article 11: Implementation of the work**
 11.1 The Client will ensure that the Contractor can carry out its work undisturbed and at the agreed time and that it gives the necessary facilities for the implementation of its work, such as:
 a. gas, water, electricity and internet;
 b. housing;
 c. suitable dry storage space;
 d. the facilities prescribed under the Dutch Working Conditions Act (Arbowet).
 11.2 The Client bears the risk and is liable for damage to and theft or loss of goods belonging to the Contractor, Client and third parties, such as tools, material or equipment intended for the work or used for the work, located at or near the place where the work is carried out or at another agreed location.
 11.3 Notwithstanding the provisions in paragraph 2 of this article, the Client is obliged to take out adequate insurance against the risks referred to in that paragraph. In addition, the Client must take out insurance for the risk of work-related damage with regard to the equipment to be used. The Client must send the Contractor a copy of the relevant insurances and proof of payment of the premium immediately on request. In the event of damages, the Client is obliged to report this immediately to its insurer for further processing and settlement.
- Article 12: Delivery of the work**
 12.1 The work is considered to be delivered in the following cases:
 a. when the Client has approved the work;
 b. if the Client has put the work into operation. If the Client puts the work into operation, then the work is considered to have been delivered;
 c. if the Contractor has notified the Client in writing that the work has been completed, and the Client fails to inform the Contractor in writing that the work has not been approved within 14 days of this day of notification.
 12.2 If the Client does not approve the work in the grounds of minor defects or missing parts that can be repaired or delivered within 30 days and that do not hinder the commissioning of the work.
 12.3 The Client indemnifies the Contractor against third party claims concerning damage to parts of the work not delivered due to the use of parts of the work that have already been delivered.
- Article 13: Liability**
 13.1 In the event of an attributable failure, the Contractor is obliged to fulfil its contractual obligations with due observance of Article 14.
 13.2 The Contractor's obligation to compensate damages - regardless of the grounds - is limited to the damage against which the Contractor is covered under an insurance policy taken out by it or on its behalf. However, the scope of this obligation is never greater than the amount paid out under that insurance in the case in question.
 13.3 If, for whatever reason, the Contractor does not have the right to invoke paragraph 2 of this article, the obligation to compensate damage is limited to a maximum of 10% of the total contract amount (excluding VAT). If the agreement consists of parts or partial deliveries, this obligation is limited to a maximum of 10% (including VAT) of the contract amount for that part of that partial delivery (VAT) of concerns continuing performance contracts, the obligation to compensate damage is limited to a maximum of 10% (including VAT) of the contract amount owed over the last twelve months prior to the loss-causing event.
- Article 14: Guarantee and other claims**
 14.1 Unless otherwise agreed in writing, the Contractor guarantees the proper execution of the agreed performance for a period of six months after delivery or completion, as detailed in the following paragraphs.
 14.2 If a parties have agreed to deviate from guarantee conditions, the Client is obliged to reimburse all the damages caused by the Contractor in this respect, including the full costs of the defence.
 14.3 If an agreed performance has not been executed properly, the Contractor will decide within a reasonable period of time whether it will stop further work properly or credit the Client a proportionate part of the agreed performance.
 14.4 If the Contractor opts to still execute the performance properly, it will determine the manner and time of execution. The Client must in all cases offer the Contractor the opportunity to do so. If the agreed performance (also) included the processing of material provided by the Client, the Client must supply new material at its own expense and risk.
 14.5 The Client is responsible for sending parts or materials that are to be repaired or replaced by the Contractor to the Contractor's premises.
 14.6 The following are part of the Client's account:
 a. all transport or shipping costs;
 b. costs for dismantling and assembly;
 c. travel and subsistence expenses and travel time.
 14.7 The Contractor is only obliged to implement the guarantee if the Client has fulfilled all its obligations.
 14.8 The guarantee does not cover defects that are the result of:
 a. normal wear and tear;
 b. incorrect use;
 c. lack of maintenance or maintenance carried out incorrectly;
 d. installation, assembly, modification or repairs carried out by the Client or third parties;
 e. fully or partially unusable goods originating from or possessed by the Client;
 f. fully or partially unusable materials or tools used by the Client.
 14.9 The guarantee is given free of charge at the time of delivery. Repairs and parts carried out on goods located by the Client are subject to a manufacturer's guarantee.
 14.10 The provisions of paragraphs 3 to 8 of this article apply by analogy to any of the Client's claims based on breach of contract, non-conformity or any other basis whatsoever.
- Article 15: Obligation to complain**
 15.1 The Client has the right to invoke a defective performance if it has not complained to the Contractor in writing within fourteen days after it discovered or should reasonably have discovered the defect.
 15.2 The Client must have filed complaints about the invoice with the Contractor in writing and when the payment term is subject to forfeiture of all rights. If the payment term is longer than thirty days, the Client must have filed its complaint in writing with the Contractor within the time of the invoice.
 15.3 Failure to take possession of goods
 15.1 The Client is obliged to take actual possession of the goods that are the subject of the agreement at the agreed location at the end of the delivery or implementation period.
 15.2 The Client must cooperate fully and free of charge to enable the Contractor to deliver the goods.
 15.3 Goods not taken into possession are stored at the Client's business location.
 15.4 If the provisions of paragraph 1 or 2 of this article are infringed, the Client will owe the Contractor a penalty for each infringement of € 250 per day up to a maximum of € 25,000, after the Contractor has given notice of default. The penalty can be claimed in addition to compensation by virtue of the law.
 15.5 Payment
 15.1 Payment is made at the Contractor's business address or into an account to be designated by the Contractor.
 15.2 Unless otherwise agreed, payments must be made within 30 days of the invoice date.
 15.3 If the Client fails to fulfil its payment obligation, it is obliged to comply with a request from the Contractor for a tender of payment instead of the agreed amount.
 15.4 The Client's right to offset its claims against the Contractor or to suspend the fulfilment of its obligations is excluded, unless the Contractor has been granted a suspension of payments or is bankrupt or the statutory debt adjustment scheme applies to the Contractor.
 15.5 Irrespective of whether the Contractor has fully executed the agreed performance, everything that the Client owes or will owe under the agreement is immediately due and payable if:
 a. a payment term has been exceeded;
 b. the Client does not fulfil its obligations under Article 16;
 c. the Client has filed for bankruptcy or suspension of payments;
 d. the Client's goods or claims have been attached;
 e. the Client (or company) becomes insolvent;
 f. the Client (a natural person) files an application to be placed under the statutory debt adjustment scheme, is placed under a guardianship order or has died.
- Article 16: Consequential damages**
 16.1 Consequential damages. Consequential damages include inter alia business interruption losses, loss of production, loss of profit, penalties, transport costs and travel and subsistence expenses.
 16.2 Damage to property in the care, custody or control of, but not owned by the insured party. Among other things, this damage includes damage caused by or during the performance of the work to goods that are being worked on or to goods that are located in the vicinity of the place where the work is being carried out.
 16.3 Damage as a result of intent or actual recklessness by the Contractor's auxiliary staff or non-managerial subordinates.
 16.4 The Client can take out insurance for these damages (if possible).
 16.5 The Contractor is not obliged to compensate damage to material supplied by or on behalf of the Client as a result of improper processing.
 16.6 The Client indemnifies the Contractor against all third-party claims due to product liability as a result of a defect in a product or a component of the agreed performance for a period of six months after delivery or completion, as detailed in the following paragraphs.
 16.7 If a parties have agreed to deviate from guarantee conditions, the Client is obliged to reimburse all the damages caused by the Contractor in this respect, including the full costs of the defence.
- Article 17: Payment**
 17.1 Payment is made at the Contractor's business address or into an account to be designated by the Contractor.
 17.2 Unless otherwise agreed, payments must be made within 30 days of the invoice date.
 17.3 If the Client fails to fulfil its payment obligation, it is obliged to comply with a request from the Contractor for a tender of payment instead of the agreed amount.
 17.4 The Client's right to offset its claims against the Contractor or to suspend the fulfilment of its obligations is excluded, unless the Contractor has been granted a suspension of payments or is bankrupt or the statutory debt adjustment scheme applies to the Contractor.
 17.5 Irrespective of whether the Contractor has fully executed the agreed performance, everything that the Client owes or will owe under the agreement is immediately due and payable if:
 a. a payment term has been exceeded;
 b. the Client does not fulfil its obligations under Article 16;
 c. the Client has filed for bankruptcy or suspension of payments;
 d. the Client's goods or claims have been attached;
 e. the Client (or company) becomes insolvent;
 f. the Client (a natural person) files an application to be placed under the statutory debt adjustment scheme, is placed under a guardianship order or has died.
- Article 18: Security**
 18.1 The Contractor is entitled to require the Client to provide security for the agreed performance. The Client is obliged to provide sufficient security for payment immediately on the Contractor's request and at its discretion. If the Client does not comply with the provision within the set time, and if it immediately goes into default, in that case, the Contractor has the right to terminate the agreement and to recover its damages from the Client.
 18.2 The Contractor remains the owner of the delivered goods as long as the Client:
 a. has not fulfilled its obligations under any agreement with the Contractor;
 b. claims arising from non-fulfilment of the aforementioned agreements, such as damage, penalties, interest and costs, have not been settled.
 18.3 As long as the delivered goods are subject to retention of title, the Client may not encumber or dispose of these goods other than in the course of its normal business operations. This provision has effect under property law.
 18.4 After the Contractor has invoked its retention of title, it may take back the delivered goods. The Client will cooperate fully with this.
 18.5 If the Client has fulfilled its obligations after the Contractor has delivered the goods to it in accordance with the agreement, the retention of title is null and void. If the Client has not fulfilled its obligations under the agreement entered into subsequently.
 18.6 The Contractor has a right of pledge and a right of retention on all goods that it has or may receive from the Client on any ground, whatsoever, but not on all claims that it has or might have against the Client.
 18.7 Intellectual property rights
 18.1 The Contractor is considered to be the maker, designer or inventor of the work, models or inventions created in the context of the agreement. The Contractor therefore has the exclusive right to apply for a patent, trademark or model.
 18.2 The Contractor will not transfer any intellectual property rights to the Client in the implementation of the agreement.
 18.3 If the performance to be delivered by the Contractor (also) includes providing computer software, the source code will not be handed over to the Client. The Client will only acquire a non-exclusive, worldwide and personal licence for use for the computer software solely for the purpose of the normal use and proper functioning of the good. The Client is not permitted to transfer the licence or to resale a sub-licence. When the Client sells the good to a third party, the licence transfers by operation of law to the acquirer of the good.
 18.4 The Contractor disclaims liability for damages that the Client suffers as a result of an infringement of third party intellectual property rights. The Client indemnifies the Contractor against any third party claims related to an infringement of intellectual property rights.
 18.5 Assignment of rights or obligations
 The Client may not assign or pledge any rights or obligations pursuant to any article in these General Terms and Conditions or the underlying agreement(s), unless it has the prior written consent of the Contractor. This provision has effect under property law.
 18.6 Cancellation or termination of the agreement
 18.1 The Client is not entitled to cancel or terminate the agreement, unless the Contractor agrees to this. If the Contractor agrees, the Client will owe the Contractor an immediately due and payable compensation equal to the agreed gross, less the savings for the Contractor as a result of the termination. The compensation will be at least 20% of the agreed gross.
 18.2 If the price depends on the actual costs to be incurred by the Contractor (on a cost-plus basis), the compensation as referred to in the first paragraph of this article is estimated based on the sum of the costs and labour and the profit that the Contractor would have made for the entire contract.
 18.7 Applicable law and competent court
 21.1 Dutch law applies.
 22 The Vienna Sales Convention (CISG) does not apply, nor does any other international regulation that may be placed under the Dutch civil court jurisdiction in the Contractor's place of business or that leads to a consequence of any dispute. The Contractor may deviate from this rule governing jurisdiction and rely on the statutory rules governing jurisdiction instead.
 23 These Terms and Conditions constitute a comprehensive translation of the Dutch version of the Terms and Conditions of the Metaalunie as filed with the Registry of the Court of Rotterdam on 1 January 2019. The Dutch version will prevail in the explanation and interpretation of this text.

Quote Id: 32239394

Prepared For:
MA'O ORGANIC FARMS



Prepared By: **Prince Andrea**

Pape Machinery, Inc.
91-355 Komohana Place
Kapolei, HI 96707

Tel: 808-682-8282
Email: aprice@papemachinery.com



Quote Summary

Prepared For:
MA'O ORGANIC FARMS
PO BOX 441
WAIANAE, HI 96792
Business: 808-696-5569

Prepared By:
Prince Andrea
Pape Machinery, Inc.
91-355 Komohana Place
Kapolei, HI 96707
Phone: 808-682-8282
aprince@papemachinery.com

This sale is subject to Pape's Terms and Conditions of Sale effective on the date hereof, which are incorporated in full by this reference. The Terms and Conditions of Sale are available at www.pape.com/terms, and will also be sent by mail or e-mail to the purchaser upon request.

Quote Id: 32239394
Created On: 21 January 2025
Last Modified On: 21 January 2025
Expiration Date: 21 February 2025

Equipment Summary	Selling Price	Qty	Extended
JOHN DEERE 5095M Utility Tractor	\$ 83,271.93 X	1 =	\$ 83,271.93
1 Year Pape Machinery Connected Support Package - 5 Series Tractors w/JD Link	\$ 0.00 X	1 =	\$ 0.00
JDLINK - John Deere Operations Center Setup/Training/Orientation - 1 Year CSP	\$ 0.00		
In-Season Connected Support - 1Year CSP	\$ 0.00		
Machine Health Monitoring,Service ADVISOR Remote, Expert Alerts, and Remote Programming - 1 Year CSP	\$ 0.00		
JDLINK / Ops Center Data Review - 1 Year CSP	\$ 0.00		
Equipment Total			\$ 83,271.93

Quote Summary

Equipment Total	\$ 83,271.93
SubTotal	\$ 83,271.93
Sales Tax - (4.712%)	\$ 3,923.77
Total	\$ 87,195.70
Down Payment	(0.00)
Rental Applied	(0.00)
Balance Due	\$ 87,195.70

Salesperson : X _____

Accepted By : X _____



JOHN DEERE

Selling Equipment



MACHINERY

Quote Id: 32239394

Customer: MA'O ORGANIC FARMS

JOHN DEERE 5095M Utility Tractor

Hours:

Stock Number:

Code	Description	Qty
19AGPY	5095M Utility Tractor	1
Standard Options - Per Unit		
182A	Less AutoTrac™/Less ISOBUS	1
183N	JDLink™ Modem	1
0202	United States	1
0409	English Operators Manual	1
0500	Less Package	1
1380	PowrReverser™ 16F/16R 40 km/h	1
1730	Loader Ready Package Single Point Coupler	1
1950	Less Application	1
2010	Standard Isolated Open Operator Station	1
2100	Mechanical Suspension seat	1
2400	Less Instructional Seat	1
2500	Less Rear View Mirrors	1
3020	Vertical Exhaust	1
3326	3 Mechanical Stackable Rear SCV	1
3430	3 Stackable Mid SCVs with Mechanical Joystick Control	1
3830	Three Speed PTO - 540/540E/1000	1
4004	Front Weight Support - (55 kg/121 lbs)	1
4010	Mechanical Rear Hitch Control	1
4110	Telescoping Draft Links with Ball End - Category 2	1
4155	LH and RH Adjustable Lift Links	1
4210	Mechanical Center Link with Ball Ends - Category 2	1
4313	Drawbar with Hammerstrap	1
4420	LH & RH Stabilizer Bar	1
5010	Flange Axle	1
5090	Steel Rear Wheels	1
5133	460/85R30 (18.4R30) R1W Radial	1
5999	No Tire Brand Preference	1
6040	MFWD Front Axle	1
6203	320/85R24 (12.4R24) R1W Radial	1



JOHN DEERE

Selling Equipment



MACHINERY

Quote Id: 32239394

Customer: MA'O ORGANIC FARMS

Technology Options		
1900	Less Display	1
1880	Less Receiver	1
Dealer Attachments		
LVB25334	Canopy - Standard	1
RE266928	Canopy mounting kit	1
Value Added Services		
	1 Year Pape Machinery Connected Support Package - 5 Series Tractors w/ JD Link	



JDLink Account Setup Form

THIS FORM MUST BE TURNED IN TO REGION SALES ADMINISTRATOR AT THE TIME OF SETTLEMENT.

Territory Manager

CSA

Machine Serial Number

Company/Customer Name

Business Address

Phone

JDLink Admin Information

First Name

Last Name

E-mail Address

Ask customer if they have an existing MyJohnDeere/JDLink Account

Sales Admin Initials

MJD/JDLink Username

Opt Out of Active Data Monitoring

Terminate the collection or sharing of JDLink data for use in monitoring or diagnosing or providing service solutions.

By signing you agree to cancel subscriptions, disengage the data collection modules, and are deactivating your machine permanently.

Signature

Date

SALES ADMINISTRATOR MUST SUBMIT COMPLETED FORM WITH SETTLEMENT PAPERWORK.

Notice: When operated in California, any off-road diesel vehicle may be subject to the California Air Resources Board In-Use Off-road Diesel Vehicle Regulation. It therefore could be subject to retrofit or accelerated turnover requirements to reduce emissions of air pollutants. For more information, please visit the California Air Resources Board website at:

<http://www.arb.ca.gov/msprog/ordiesel/ordiesel.htm>.



2026 Ford Transit Commercial Passenger Van XL VAN

N 28 Photos

\$74,025 \$64,030 MSRP

Finance
\$1,165 / mo

Lease
N/A

Cash
\$74,025

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Basic Information

Exterior Color Oxford White

Engine



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Interior Color Dark Palazzo

VIN

Transmission 10-Speed Automatic Overdrive with SelectShift Tran

Stock Number

Drivetrain RWD



The highlights

- ▲ EMERGENCY COMMUNICATION SYSTEM
- ✶ WIRELESS PHONE CONNECTIVITY
- ⦿ FULLY AUTOMATIC HEADLIGHTS
- ✓ SECURITY SYSTEM

A closer look at what's included

Included Options

- Dark Palazzo Gray Vinyl Bucket Seats
- Transmission: 10-Speed Automatic with OD and SelectShift
- Passenger Running Board
- 15-Passenger Seats

+ The full specifications

+ Notes from the dealer

Price details

MSRP

Add-on

Selling Price

2026 Military Recognition Exclusive Cash Reward
Details

2026 First Responder Recognition Exclusive Cash Reward
Details



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Finance
\$1,165/mo.

Lease
\$---/mo.

Cash
\$74,025

Due at Signing
\$2,000

Trade-In
\$0

Lease Terms
36 months, 7,500 miles

Credit Rating
Very Good

Estimated Payment

\$---/mo.*

We're unable to calculate a payment. Try selecting a different payment type or editing your offer terms.

* Estimated monthly payment based on advertised price of \$74,025 at 7,500 miles / year for 36 months with \$2,000 due at signing, \$NaN acquisition fee, including the gross capitalized cost of \$NaN. [See more details](#)

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- Tires and Wheels
- Paint Protection

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Honolulu Ford is dedicated to your satisfaction before, during, and after your purchase. We'll go the extra mile to take care of you.

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KBB.com Consumer Reviews

 **3.8** out of 5 overall ★★★★★

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