



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

**Testimony COMMENTING on HB2619 HD1  
RELATING TO HOMEMADE FOOD PRODUCTS**

REPRESENTATIVE SCOT. Z. MATAYOSHI, CHAIR  
HOUSE COMMITTEE ON CONSUMER PROTECTION AND COMMERCE

Hearing Date, Time and Room Number: 03/03/2026, 02:00PM, CR329

1 **Fiscal Implications:** Undetermined. This measure may impact the priorities identified in the  
2 Governor's Executive Budget Request for the Department of Health's (Department's)  
3 appropriations and personnel priorities.

4 **Department Position:** The Department offers comments.

5 **Department Testimony:** The Environmental Health Services Division, Food Safety Branch  
6 (EHSD-FSB) provides the following testimony on behalf of the Department.

7 HB2619 HD1 directs the Department to adopt administrative rules applicable to "farm  
8 kitchens" such that "farm kitchens" are regulated on the same basis as "home kitchens"  
9 producing homemade food products while preserving the Department's authority to ensure  
10 food safety. The measure seeks to accomplish this by defining "farm kitchen" and directing  
11 adoption of administrative rules that treat "farm kitchens" the same as "home kitchens" with  
12 respect to regulation and the production and sale of homemade food products.

13 The Department supports that "farm kitchens" be treated equally to "home kitchens"  
14 and that both have the necessary appurtenances (e.g. clean water, sinks, etc.) and sanitary  
15 conditions necessary to produce homemade food products safely. Should this measure become

1 law, the Department will include the definition of “farm kitchen” in the applicable  
2 administrative rules.

3 The Department notes that the definition included in this measure for “homemade food  
4 products” is identical to the definition of “homemade food products” in Hawaii Administrative  
5 Rules, Chapter 11-50, Food Safety Code. As such, the definition is repetitive and may  
6 unintentionally prevent desired changes to allow for a broader range of “homemade food  
7 products” allowances in the future. The Department requests that the definition of  
8 “homemade food products” be removed from this bill to prevent potentially impairing the  
9 Department from changing the scope of “Homemade food products” in future rule  
10 amendments.

11 **Offered Amendments:** Page 3, lines 10-21.

12 ~~“Homemade food products” means:~~

13 ~~(1) Not time/temperature control for safety food produced or packaged in a home~~  
14 ~~kitchen or farm kitchen that does not include dried meats or seafood; and~~  
15 ~~(2) Foods of plant origin that are pickled, fermented, or acidified, except for~~  
16 ~~cantaloupes and other fruits from the melon family, that are produced or packaged~~  
17 ~~in a home kitchen or farm kitchen that have a pH of equal to or less than 4.2 or a Aw~~  
18 ~~value that is less than 0.88; provided that any homemade food product containing~~  
19 ~~cut tomatoes, such as salsa, must be kept refrigerated at or below forty one degrees~~  
20 ~~Fahrenheit.~~

21 Thank you for the opportunity to testify on this measure.



1050 Bishop St. PMB 235 |  
Honolulu, HI 96813  
P: 808-533-1292 | e:  
[info@hawaiiifood.com](mailto:info@hawaiiifood.com)

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**Toby Taniguchi**, KTA Superstores, *Advisor*  
**Joe Carter**, Coca-Cola Bottling of Hawaii, Odom, *Advisor*  
**Eddie Asato**, Pint Size Hawaii, *Advisor*  
**Gary Okimoto**, Safeway, *Advisor*  
**Maile Miyashiro**, C&S Wholesale, *Immediate Past Chair*

TO: Committee on Consumer Protection and Commerce  
FROM: HAWAII FOOD INDUSTRY ASSOCIATION  
Lauren Zirbel, Executive Director

DATE: March 3, 2026

TIME: 2pm

RE: HB2619 HD1 Relating to Homemade Food Products

Position: Support

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

HFIA is in support of this measure to Department of Health to adopt rules for the regulation of farm kitchens producing homemade food products that are no more stringent than those for home kitchens producing homemade food products.

As the measure notes, homemade food product operations provide important opportunities for small scale food producers to participate in local food systems while maintaining public health protections, and many small farms prepare value-added food products in kitchens located on their farms.

Making the rules for home kitchens applicable to farm kitchens is a logically way to encourage increased local food production. We urge the Committee and we thank you for the opportunity to testify.



P.O. Box 253, Kunia, Hawai'i 96759  
Phone: (808) 848-2074; Fax: (808) 848-1921  
e-mail [info@hfbf.org](mailto:info@hfbf.org); [www.hfbf.org](http://www.hfbf.org)

March 6, 2026

HEARING BEFORE THE  
HOUSE COMMITTEE ON CONSUMER PROTECTION & COMMERCE

**TESTIMONY ON HB 2619, HD1**  
RELATING TO HOMEMADE FOOD PRODUCTS

Conference Room 329 & Videoconference  
2:00 PM

Aloha Chair Matayoshi, Vice-Chair Grandinetti, and Members of the Committee:

I am Brian Miyamoto, Executive Director of the Hawai'i Farm Bureau (HFB). Organized since 1948, the HFB is comprised of 1,800 farm family members statewide and serves as Hawai'i's voice of agriculture to protect, advocate, and advance the social, economic, and educational interests of our diverse agricultural community.

**The Hawai'i Farm Bureau supports the intent of HB 2619, HD1**, which requires the Department of Health to adopt rules to authorize and regulate farm kitchens on the same basis as home kitchens producing homemade food products.

As production costs continue to rise, increases in farm revenues and profitability are critical to the continued viability of Hawai'i's farms and ranches. One important pathway is the ability to add value to raw agricultural products. Off-grade and excess production are often lost due to market conditions. Converting these products into value-added goods can increase farm revenue, reduce waste, create new business opportunities, and expand access to locally produced food.

Authorizing farm kitchens provides farmers with additional flexibility to diversify their operations and incorporate value-added products as another revenue stream. This approach supports local food systems, rural entrepreneurship, and Hawai'i's goals of increased food self-sufficiency and economic resilience.

HFB encourages clear, workable rules that recognize the unique operating conditions of farms while maintaining appropriate food safety standards. As in prior discussions regarding cottage food operations, we support non-potentially hazardous food products and defer to the Department of Health regarding standards for potentially hazardous foods to ensure public health protections remain strong and clear.

HFB appreciates the clarification in the HD1 that farm kitchens should be regulated no more stringently than home kitchens and should not be required to obtain a commercial food establishment permit solely due to their location on agricultural land. Ensuring regulatory consistency provides certainty to farmers while maintaining appropriate consumer protection.

We look forward to continued collaboration to ensure that farm kitchens provide meaningful economic opportunity while maintaining consumer confidence and food safety.

Thank you for the opportunity to provide testimony on this measure.

March 3, 2026, 2 p.m.  
Hawaii State Capitol  
Conference Room 329 and Videoconference

**To: House Committee on Consumer Protection & Commerce**  
**Rep. Scot Z. Matayoshi, Chair**  
**Rep. Tina Nakada Grandinetti, Vice Chair**

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

RE: TESTIMONY IN SUPPORT OF HB2619 HD1 — RELATING TO HOMEMADE FOOD PRODUCTS

Aloha chair, vice chair and other committee members,

The Grassroot Institute of Hawaii **supports** [HB2619 HD1](#), which would require the Department of Health to adopt rules for farm kitchens producing homemade food products that are no more strict than the rules governing home kitchens.

The bill defines a farm kitchen as “a kitchen located on agricultural land, including land zoned for agricultural use or land actively used for agricultural production, in which homemade food products are prepared using ingredients that may include agricultural products grown or raised on the same farm.”

Act 195 (2024) expanded the kinds of homemade foods that Hawaii residents could sell and allowed homemade foods to be sold at retail, through the mail and over the internet, as long as they are properly labeled.

This legislation would build on that law and be especially beneficial for rural entrepreneurs who do not have easy access to commercial kitchens.

Thank you for the opportunity to testify.

Ted Kefalas  
Director of Strategic Campaigns  
Grassroot Institute of Hawaii



INSTITUTE FOR JUSTICE

**LATE**

**Testimony in Support of House Bill 2619**

March 3, 2026

Dear Chair Matayoshi and Members of the House Committee on Consumer Protection:

Thank you for the opportunity to submit testimony in support of House Bill 2619. I am an attorney at the Institute for Justice. We are a nonprofit organization that has helped reform restrictive laws that arbitrarily prevent food entrepreneurs from earning a living. We also previously supported legislation in the state to expand opportunities for cottage food producers. We urge the committee to support this bill because it will safely expand economic opportunities while increasing access to local food.

Small farms often rely on selling value-added products to generate income and keep their farms afloat. Value-added product sales keep small farms healthy by increasing profit margins, reducing food waste, and diversifying income streams beyond seasonal crop sales.

Under the state's cottage food rules and this bill, only non-potentially hazardous, shelf stable foods may be sold to the public. These foods are extremely safe to sell and consume.

Hawaii's current regulatory framework for food businesses is burdensome and costly, especially for small-scale food producers. Producers often face uncertainty about what is legally required and struggle to navigate complex regulatory requirements for commercial kitchens. This bill strikes the right balance between expanding economic opportunity for farm kitchens that sell only shelf-stable food and protecting food safety. It supports local farms and helps them diversify their income and succeed.

In conclusion, this bill pragmatically expands opportunities for local farms and for consumers to access a greater variety of local food. We encourage the committee to support these reforms.

Sincerely,

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

**HB-2619-HD-1**

Submitted on: 3/1/2026 6:49:38 PM

Testimony for CPC on 3/3/2026 2:00:00 PM

<b>Submitted By</b>	<b>Organization</b>	<b>Testifier Position</b>	<b>Testify</b>
Glen Kagamida	Individual	Support	Written Testimony Only

Comments:

**STRONG SUPPORT!!!**

Will help families meet the cost of living in Hawaii.

Mahalo!

**HB-2619-HD-1**

Submitted on: 3/1/2026 8:28:42 PM

Testimony for CPC on 3/3/2026 2:00:00 PM

<b>Submitted By</b>	<b>Organization</b>	<b>Testifier Position</b>	<b>Testify</b>
Johnnie-Mae L. Perry	Individual	Support	Written Testimony Only

Comments:

I, Johnnie-Mae L. Perry, Support

2619 HB RELATING TO HOMEMADE FOOD PRODUCTS.

**LATE**

**HB-2619-HD-1**

Submitted on: 3/2/2026 5:19:24 PM

Testimony for CPC on 3/3/2026 2:00:00 PM

Submitted By	Organization	Testifier Position	Testify
Brynn Foster	Individual	Support	Written Testimony Only

Comments:

**Testimony in Support of HB2619 HD1 – Relating to Homemade Food Products**

**Thank you for the opportunity to testify in support of HB2619 HD1 – Relating to Homemade Food Products and value-added farm kitchens My name is Brynn Foster, and I have worked in Hawai‘i’s food system for over 20 years. In that time, I’ve seen how having the right tools close to the farm can turn a good harvest into steady income, food on our neighbors’ tables, and a stronger community we can all rely on. I am speaking up today because regional, farm-based kitchens are a practical and necessary next step in strengthening Hawai‘i’s food system.**

**Throughout my work in food systems and community wellness, I have seen how essential it is for farmers to have practical infrastructure that allows them to process and preserve what they grow. These food-safe kitchens that are located close to where food is cultivated can make the difference between a harvest being fully utilized or lost due to time, distance, and cost barriers.**

**Small farmers across our state are facing a structural barrier where they can grow food but often lack the affordable, accessible facility to process and preserve it. Driving long distances to harvest small quantities or renting commercial kitchens at high hourly rates is rarely economically viable, particularly for producers working with plants, herbs, or specialty greens. These costs can discourage value-added production altogether, even when there is strong local demand. Supporting farm-based kitchens allows farmers to generate fair income from the crops they are already growing, rather than relying on supplemental income streams such as farm tours or short-term visitor accommodations simply to sustain their operations.**

**Efforts are already underway across the islands to restore ahupua‘a systems and expand community-based agroforestry. These approaches recognize that food production, watershed health, and community wellbeing are inseparable. The Maui fires were a powerful reminder that rebuilding resilient, locally rooted food systems is not only about nutrition or economic opportunity—it is also about disaster preparedness and the ability of communities to care for themselves in times of disruption. Farm kitchens can serve as small but vital hubs within these systems: places where food can be washed, processed, preserved, and shared safely and efficiently. We cannot rely on a small number of large distributors to supply entire islands under both blue and grey skies. Investing in**

**LATE**

**distributed, community-scale farm kitchens builds the long-term agricultural resilience Hawai'i needs to withstand future disruptions.**

**I do this work because I care deeply about my community and about Hawai'i's future. HB2619 HD1 – Relating to Homemade Food Products gives us the tools to show up for our communities in times of stability and in times of crisis. I urge you to support this bill.**

**Thank you,**

**Brynn Foster**