



**STATE OF HAWAII**  
**DEPARTMENT OF HEALTH**  
**KA 'OIHANA OLAKINO**  
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**Testimony COMMENTING on SB3302 HD1**  
**RELATING TO HOMEMADE FOOD PRODUCTS**

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

Hearing Date, Time and Room Number: 04/09/2026, 2:00PM, 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 appropriations and  
3 personnel priorities.

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

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

7 SB3302 SD1 HD1 seeks to provide regulatory clarity and increase economic  
8 opportunities by extending the administrative rules adopted by the Department for home  
9 kitchens and homemade food products to kitchens located on farms or agricultural parcels,  
10 while preserving the Department's authority to ensure food safety. The measure seeks to  
11 accomplish this by defining "farm kitchen" and directing adoption of administrative rules that  
12 treat a "farm kitchen" no more stringently than "home kitchens" with respect to regulation and  
13 the production of homemade food products.

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

1 become law, the Department will amend the administrative rule definition of “homemade food  
2 products” and other necessary administrative rules consistent with this bill.

3 The Department understands the Legislature’s intent to exclude a “farm kitchen” from  
4 food establishment requirements when only producing homemade food products. To avoid the  
5 possibility of misinterpretation, the Department recommends that the words “due to its  
6 location on agricultural land” be replaced in the proposed paragraph (1) of subsection (a), page  
7 2, lines 11-12, with the amendment offered below. In addition, The Department suggests that  
8 on Page 4, Line 2, “homemade food product” be amended to the plural form “homemade food  
9 products”, consistent with the statutorily required definition.

10

11 **Offered Amendments:** The Department respectfully offers the following amendments:

12 Page 2, Lines 11-12, Paragraph (1) of subsection (a):

13 “Not require a farm kitchen to obtain a food establishment permit solely ~~due to its~~  
14 ~~location on agricultural land~~ because it is producing homemade food products.”

15 Page 4, Line 2:

16 “... provided that any homemade food product...” to the plural form “... provided that  
17 any homemade food products...”

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



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April 9, 2026

HEARING BEFORE THE  
HOUSE COMMITTEE ON CONSUMER PROTECTION & COMMERCE

**TESTIMONY ON SB 3302, SD1, 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 SB 3302, SD1, 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.

HFB appreciates that this measure provides regulatory clarity for farm kitchens and ensures that they are treated no more stringently than home kitchen operations producing similar products. This consistency will help reduce uncertainty and create a more accessible pathway for farmers to participate in value-added production.

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 supports clear and 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.

SB 3302, SD1, HD1 represents an important step toward aligning policy with on-the-ground agricultural practices and expanding opportunities for local producers.

Thank you for the opportunity to provide testimony.

April 9, 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 SB3302 SD1 HD1 — RELATING TO HOMEMADE FOOD PRODUCTS

Aloha Chair, Vice Chair and other Committee Members,

The Grassroot Institute of Hawaii **supports** [SB3302 SD1 HD1](#), which would require the state Department of Health to adopt rules for the regulation of farm kitchens producing homemade food products that are no more stringent than current cottage food rules for 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 Act 195 (2024) 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



**MAUI**  
CHAMBER OF COMMERCE  
VOICE OF BUSINESS

**HEARING BEFORE THE HOUSE COMMITTEE ON CONSUMER PROTECTION & COMMERCE  
HAWAII STATE CAPITOL, HOUSE CONFERENCE ROOM 329  
THURSDAY, APRIL 9, 2026 AT 2:00 P.M.**

To The Honorable Representative Scot Z. Matayoshi, Chair  
The Honorable Representative Tina Nakada Grandinetti, Vice Chair  
Members of the Committee on Consumer Protection & Commerce

**SUPPORT FOR SB3302 SD2 HD1 RELATING TO HOMEMADE FOOD PRODUCTS**

The Maui Chamber of Commerce supports SB3302 SD2 HD1 as it seeks to provide regulatory parity between farm kitchens and home kitchens, thereby expanding opportunities for small-scale producers to bring homemade food products to market.

Aligning the regulatory treatment of farm kitchens with that of home kitchens can help reduce barriers for farmers who wish to add value to their products on-site. This approach supports diversified agriculture, encourages local entrepreneurship, and can strengthen community food security by making it easier for consumers to access locally produced foods. National best practices suggest that clear, risk-based regulations for small food producers can promote public health while fostering economic growth in rural and agricultural communities.

The Department of Health's expertise in developing science-based regulations will be critical in balancing flexibility for producers with necessary oversight. Transparent and accessible guidance for farm kitchen operators will also be essential to ensure ease of compliance and success.

We respectfully recommend that the Department of Health engage stakeholders, including small farmers and food entrepreneurs, during rulemaking to ensure that regulations are practical and effective. Providing technical assistance and clear communication will help maximize the benefits of this legislation while upholding public health standards.

Mahalo for the opportunity to share our support of SB3302 SD2 HD1.

Sincerely,

Pamela Tumpap  
President

To advance and promote a healthy economic environment for business, advocating for a responsive government and quality education, while preserving Maui's unique community characteristics.



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**Executive Officers**

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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: April 9, 2026

TIME: 2pm

RE: SB3302 SD1 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 provide regulatory clarity and increase economic opportunities by making the department of health's administrative rules for home kitchens and homemade food products applicable to farm kitchens, while preserving the department's authority to ensure food safety.

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 logical way to encourage increased local food production. We urge the Committee and we thank you for the opportunity to testify.

**SB-3302-HD-1**

Submitted on: 4/7/2026 2:56:00 PM

Testimony for CPC on 4/9/2026 2:00:00 PM

<b>Submitted By</b>	<b>Organization</b>	<b>Testifier Position</b>	<b>Testify</b>
Caroline Azelski	Individual	Support	Written Testimony Only

Comments:

In support of. Thank you.

**SB-3302-HD-1**

Submitted on: 4/7/2026 7:56:43 PM

Testimony for CPC on 4/9/2026 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 farmers make extra money to deal with Hawaii's high cost of living.

Mahalo!

**LATE**

**SB-3302-HD-1**

Submitted on: 4/8/2026 7:43:39 PM

Testimony for CPC on 4/9/2026 2:00:00 PM

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

Comments:

**Testimony in Support of [SB3302 SD1 HD1 – Relating to Homemade Food Products](#)**

Thank you for the opportunity to testify in support of [SB3302](#) – 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. [SB3302](#) – 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**