



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

REPRESENTATIVE JOY A. SAN BUENAVENTURA, CHAIR  
SENATE COMMITTEE ON HEALTH AND HUMAN SERVICES

Hearing Date, Time and Room Number: 02/13/2026, 01:00 pm, 225

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 SB3302 seeks to provide regulatory clarity and increase economic opportunities by  
8 extending the administrative rules adopted by the Department for home kitchens and  
9 homemade food products to farm kitchens, while preserving the Department's authority to  
10 ensure food safety. The measure seeks to accomplish this by mandating "farm kitchens" to be  
11 treated identically to "home kitchens" with respect to the production and sale of homemade  
12 food products. The Department supports the intent of this measure but has concerns regarding  
13 the minimum requirements for kitchens that could be considered "farm kitchens".

14 The Department would like to clarify that with respect to homemade food products, the  
15 Department does not consider land classifications when determining the applicability of the

1 homemade food product exemption. Home kitchens on agricultural parcels are treated  
2 identically to home kitchens that are not on agricultural parcels.

3 In 2025, the Department broadened the exemption for the production and sale of  
4 homemade foods in Hawaii Administrative Rules (HAR) Chapter 11-50, as directed by Act 195,  
5 SLH 2024. The updated HAR allows qualifying homemade foods to be produced and sold from a  
6 “home kitchen”. “Home kitchens” are defined in the HAR as “a kitchen designed and intended  
7 for use by the residents of a home.” This definition implies a reasonable assumption of  
8 homemade food products being produced in kitchens designed and constructed for food  
9 preparation and having the conditions that allow for the allowable foods to be made safely.

10 As drafted, SB3302 defines “farm kitchen” as a kitchen located on agricultural land but  
11 does not define minimum standards for a “farm kitchen” or whether the kitchen must be  
12 intentionally designed, constructed, and dedicated to food preparation as a home kitchen  
13 would be. The Department respectfully requests clarification of the definition of a farm kitchen  
14 to ensure that farm kitchens include necessary appurtenances (e.g. clean water, sinks, etc.) or  
15 sanitation to safely produce food.

16

17 **Offered Amendments:** None

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



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February 13, 2026

HEARING BEFORE THE  
SENATE COMMITTEE ON HEALTH AND HUMAN SERVICES

**TESTIMONY ON SB 3302**  
RELATING TO HOMEMADE FOOD PRODUCTS

Conference Room 225 & Videoconference  
1:00 PM

Aloha Chair San Buenaventura, Vice-Chair McKelvey, 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**, 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.

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



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**Gary Okimoto**, Safeway, *Advisor*  
**Maile Miyashiro**, C&S Wholesale, *Immediate Past Chair*

TO: Committee on Health and Human Services  
FROM: HAWAII FOOD INDUSTRY ASSOCIATION  
Lauren Zirbel, Executive Director

DATE: February 13, 2026

TIME: 1pm

RE: SB3302 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**

Submitted on: 2/12/2026 8:27:46 AM

Testimony for HHS on 2/13/2026 1:00:00 PM

<b>Submitted By</b>	<b>Organization</b>	<b>Testifier Position</b>	<b>Testify</b>
Brynn Foster	Individual	Support	Remotely Via Zoom

Comments:

**Testimony in Support of Senate Bill 3302**

2/12/26

**Aloha Chair San Buenaventura and members of the committee,**

**Thank you for the opportunity to testify in support of Senate Bill 3302. 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 here 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 well-designed, 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 Indigenous 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 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. Senate Bill 3302 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**



INSTITUTE FOR JUSTICE

## Testimony in Support of Senate Bill 3302

February 12, 2026

Dear Chair San Buenaventura and Members of the Committee:

Thank you for the opportunity to submit testimony in support of Senate Bill 3302. 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)

**LATE**



**MAUI**  
CHAMBER OF COMMERCE  
VOICE OF BUSINESS

**HEARING BEFORE THE SENATE COMMITTEE ON HEALTH & HUMAN SERVICES  
HAWAII STATE CAPITOL, SENATE CONFERENCE ROOM 225  
FRIDAY, FEBRUARY 13, 2026 AT 1:00 P.M.**

To The Honorable Senator Joy A. San Buenaventura, Chair  
The Honorable Senator Angus L.K. McKelvey, Vice Chair  
Members of the Committee on Health & Human Services

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

The Maui Chamber of Commerce supports SB3302 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.

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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Kaua'i



**LATE**

Aloha Chair San Buenaventura, Vice Chair McKelvey, and Members of the Senate Health and Human Services Committee,

The Hawai'i Farmers Union is a 501(c)(5) agricultural advocacy nonprofit representing a network of over 2,500 family farmers and their supporters across the Hawaiian Islands. **HFU supports SB3302.**

SB3302 provides essential support for Hawaii's local farmers by enabling the establishment of farm kitchens, allowing them to produce homemade food products directly from their harvests. This legislative change recognizes the unique challenges faced by small-scale farmers, particularly the financial burden imposed by mandatory use of certified commercial kitchens. By reducing these cost barriers, SB3302 empowers farmers to expand their operations, diversify their product offerings, and enhance the value of their harvests. Such diversification not only generates additional revenue streams but also aids in stabilizing income for farmers in face of market shifts and perishability issues.

Moreover, the regulation of farm kitchens by the Department of Health ensures that food safety and quality are maintained, aligning with public health standards without imposing undue strain on small producers. Allowing farmers to transform surplus produce into value-added goods not only promotes sustainability by mitigating food waste but also advances the resilience and self-sufficiency of Hawaii's local food systems. SB3302 is a balanced approach to regulation, fostering an environment where family farmers can thrive, contribute to local economies, and continue to provide fresh, homegrown products to communities across Hawaii.

Mahalo for the opportunity to testify.

Hunter Heavilin  
Advocacy Director  
Hawai'i Farmers Union