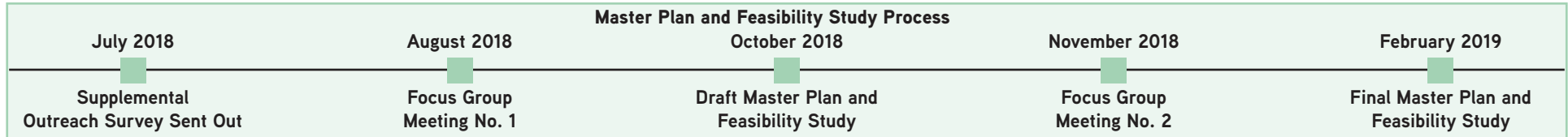


State of Hawaii, Department of Agriculture
Kamuela Vacuum Cooling Plant Expansion
Master Plan and Feasibility Study



To support the agricultural community, the State of Hawai'i's Department of Agriculture (DOA) looked at expanding the uses at the Kamuela Vacuum Cooling Plant (KVCP) to include additional amenities that would help farmers comply with the Food Safety Modernization Act (FSMA) and promote farming. In this process, feedback from farmers was solicited to understand their needs to make recommendations for improvements to the existing vacuum cooling facility and future expansion of the site.



From the research and feedback gathered throughout the project's process, an understanding of the community's needs and desires for the KVCP has been finalized and formulated into a list of recommendations for upgrades to the site. The list is prioritized by order of importance to the health, well-being and overall efficiency of the KVCP's operations and its users.

Step 1	Step 2	Step 3
<p>Demolition of the abandoned vacuum cooling structures</p> <p>estimated cost \$450,000</p>	<p>Upgrades to the existing vacuum cooling facility for FSMA compliance</p> <p>estimated cost \$124,000* <small>*Cost includes installation or repair to do the upgrades, as well as month/annual fees</small></p>	<p>Addition of a certified commercial kitchen</p> <p>estimated cost \$1,824,000* <small>*Cost includes permanent structure, kitchen equipment and infrastructure costs</small></p>
<ul style="list-style-type: none"> • Old structure containing lead-based paint and asbestos • First priority as it poses a health risk to users should the materials be damaged or disturbed • Not being used for its intended purpose 	<p>To bring the KVCP into compliance, the following upgrades will need to be made:</p> <ul style="list-style-type: none"> • Assessment, preparation and enforcement of a food safety plan for the vacuum cooling facility • Include a handwashing station in the vacuum cooling warehouse • Include an equipment washing station outside of the warehouse • Have signs with proper handwashing steps posted at washing stations and in the office's bathroom • Create a secured/covered entry for pest control • Include a drinking water dispenser or fountain in the vacuum cooling warehouse • Contract pest control services to be maintained on a regular basis • Fix and seal any gaps in the refrigeration/cold storage area 	<ul style="list-style-type: none"> • One (1) baking kitchen, one (1) prep kitchen and two (2) cooking kitchens • Kitchens will be 300-500 SF in size • Avoiding upfront large capital investment of purchasing equipment individually • Ensuring safety and health standards are implemented during production activities • Assisting and promoting local and/or small businesses and entrepreneurs in starting or exploring new ventures

The Final Master Plan and Feasibility Study will be available for review at the following locations:

Hard copy available at: Department of Agriculture
 Waimea Irrigation Office
 66-1220 Lalamilo Farm Road, Unit B
 Kamuela, HI 96743

Online: ¹ In the "What's New Section" at <http://hdoa.hawaii.gov/>
² <http://hdoa.hawaii.gov/arm/agricultural-produce-processing-and-marshalling-facilities/>

If you have any questions or concerns regarding the report, please contact Darin Mar at (808) 628-5833 or at dmar@ssfm.com.