



2019-2020 Florida Job Growth Grant Fund Public Infrastructure Grant Proposal

Proposal Instructions: The Florida Job Growth Grant Fund Proposal (this document) must be completed by the governmental entity applying for the grant and signed by either the chief elected official, the administrator for the governmental entity or their designee. Please read the proposal carefully as some questions may require a separate narrative to be completed. If additional space is needed, attach a word document with your entire answer.

Governmental Entity Information

Name of Governmental Entity: Putnam County Board of County Commissioners

Government Federal Employer Identification Number: ██████████

Primary Contact Name: Matt Reynolds

Title: Deputy County Administrator

Mailing Address: 2509 Crill Ave. Suite 200
Palatka, FL 32177

Phone Number: 328-329-0205

Email: matt.reynolds@putnam-fl.com

Secondary Contact Name: Laura Parsons

Title: Executive Assistant to the County Administrator

Phone Number: 328-329-0205

Public Infrastructure Grant Eligibility

Pursuant to section 288.101, F.S., the Florida Job Growth Grant Fund was created to promote economic opportunity by improving public infrastructure and enhancing workforce training. Eligible entities that wish to access this grant fund must submit public infrastructure proposals that:

- Promote economic recovery in specific regions of the state, economic diversification or economic enhancement in a targeted industry. ([View Florida's Targeted Industries here.](#))
- Are not for the exclusive benefit of any single company, corporation or business entity.
- Are for infrastructure that is owned by the public and is for public use or predominately benefits the Public.

1. Program Requirements:

(If additional space is needed, attach a word document with your entire answer.)

Each proposal must include the following information describing how the project satisfies eligibility requirements listed on page 1.

A. Provide a detailed description of the public infrastructure improvements.

See attached supplement.

B. Provide location of public infrastructure, including physical address and county of project.

225 US-17, East Palatka, FL 32131 Putnam County

C. Is this infrastructure currently owned by the public? Yes No

If no, is there a current option to purchase or right of way provided to the County?

D. Provide current property owner.

Florida Department of Agriculture and Consumer Services

E. Is this infrastructure for public use or does it predominately benefit the public? Yes No

F. Will the public infrastructure improvements be for the exclusive benefit of any single company, corporation or business entity?

Yes No

G. Provide a detailed description of, and quantitative evidence demonstrating, how the proposed public infrastructure project will promote:

- Economic recovery in specific regions of the state;
- Economic diversification; or
- Economic enhancement of a Targeted Industry ([View Florida's Targeted Industries here.](#))
 - Describe how the project will promote specific job growth. Include the number of jobs that will be retained or created, and in which industry(ies) the new net jobs will be created using the North American Industry Classification System ([NAICS](#)) codes. Where applicable, you may list specific businesses that will retain or create jobs or make capital investment.
 - Provide a detailed explanation of how the public infrastructure improvements will connect to a broader economic development vision for the community and benefit additional current or future businesses.

See attached supplement.

2. Additional Information:

(If additional space is needed, attach a word document with your entire answer.)

A. Provide the proposed commencement date and number of days required to complete construction of the public infrastructure project.

The project will commence upon receipt of grant. It will take approximately 6 months to complete the drawings, apply for permits, order required equipment and construct and install the improvements.

B. What permits are necessary for the public infrastructure project?

Building permits from Putnam County will be required.

- C. Detail whether required permits have been secured, and if not, detail the timeline for securing these permits. Additionally, if any required permits are local permits, will these permits be prioritized?

Permits will be secured upon completion of the engineering documents. The permits will be a priority for the county.

- D. What is the future land use and zoning designation on the proposed site of the infrastructure improvements, and will the improvements conform to those uses?

The future land use and zoning designation is commercial and the improvements will conform to the use.

- E. Will an amendment to the local comprehensive plan or a development order be required on the site of the proposed project or on adjacent property to accommodate the infrastructure and potential current or future job creation opportunities? If yes, please detail the timeline.

Yes No

- F. Is the project ready to commence upon grant fund approval and contract execution? If no, please explain.

Yes No

- G. Does this project have a local match amount? Yes No

If yes, please describe the entity providing the match and the amount.

The local match includes \$260,000 in lease forbearance for the building improvements.

- H. Provide any additional information or attachments to be considered for this proposal. Maps and other supporting documents are encouraged.

See attached appendices.

3. Program Budget

(If additional space is needed, attach a word document with your entire answer.)

Estimated Costs and Sources of Funding: Include all applicable public infrastructure costs and other funding sources available to support the proposal.

1.) **Total Amount Requested** \$ 1,162,000.00
 Florida Job Growth Grant Fund

A. Other Public Infrastructure Project Funding Sources:

City/County \$ _____

Private Sources \$ _____

Other (grants, etc.) \$ 800,000.00

Total Other Funding \$ 800,000.00

EDA, USDA
 Please Specify: _____

B. Public Infrastructure Project Costs:

Construction \$ 1,012,000.00

Reconstruction \$ _____

Design & Engineering \$ 150,000.00

Land Acquisition \$ _____

Land Improvement \$ _____

Other \$ 800,000.00

Total Project Costs \$ 1,962,000.00

Equipment
 Please Specify: _____

Note: The total amount requested must be calculated by subtracting the total other public infrastructure project funding sources in A. from the total public infrastructure project costs in B.

- C. Provide a detailed budget narrative, including the timing and steps necessary to obtain the funding and any other pertinent budget-related information.**

Once the funding is approved, the steps necessary to enable the Chair of the Putnam Board of County Commission to enter into a contract for funding will occur at either the next regular scheduled meeting, or a special meeting will be called to approve the resolution. The final designs and engineering will be completed. Permits will be requested. Materials needed for the construction will be ordered and construction will begin.

4. Approvals and Authority

(If additional space is needed, attach a word document with your entire answer.)

- A. If the governmental entity is awarded grant funds based on this proposal, what approvals must be obtained before it can execute a grant agreement with the Florida Department of Economic Opportunity (e.g., approval of a board, commission or council)?**

The Board of County Commissioners will approve a Resolution allowing the Chairman of the Board to execute the grant agreement.

If board authorization is not required, who is authorized to sign?

- B. If approval of a board, commission, council or other group is needed prior to execution of an agreement between the governmental entity and the Florida Department of Economic Opportunity:**

- i. Provide the schedule of upcoming meetings for the group for a period of at least six months.
- ii. State whether entity is willing and able to hold special meetings, and if so, upon how many days' notice.

i. Schedule of meetings are the 2nd and 4th Tuesdays of every month.

ii. The board is willing to hold special meetings and will need to provide 72 hours notice of any special called meeting.

- C. Attach evidence that the undersigned has all necessary authority to execute this proposal on behalf of the governmental entity. This evidence may take a variety of forms, including but not limited to: a delegation of authority, citation to relevant laws or codes, policy documents, etc.**

Board gave approval at the workshop on November 12, 2019 which allowed the chair to execute this application.

I, the undersigned, do hereby certify that I have express authority to sign this proposal on behalf of the above-described entity and to the best of my knowledge, that all data and information submitted in proposal is truthful and accurate and no material fact has been omitted.

Name of Governmental Entity: Putnam County Board of County Commissioners

Name and Title of Authorized Representative: Terry Turner, Chairman

Representative Signature: 

Signature Date: 11/26/19

Putnam County Public Infrastructure Grant Proposal Supplement

1. Program Requirements:

A. Provide a detailed description of the public infrastructure improvements.

The project proposes to modify an existing warehouse structure at the State Farmer's Market (SFM) in East Palatka, FL. for a regional food innovation hub, the First Coast Fresh Food Innovation Center (FCFFIC). The project site is a 13,000 square foot industrial warehouse structure with driveway and a depressed loading bay, within the property boundaries of the Palatka State Farmers Market currently owned and managed by the Florida Department of Agriculture and Consumer Services. The property has access to Highway 17 and contains office and cooler space, as well as truck parking. There are no known sensitive environmental concerns.

The **First Coast Fresh Food Innovation Center** will provide four main functions:

SHARED USE KITCHENS

The existing structure will be improved, with an exterior portion that is currently covered by a metal roof, to be enclosed (3,000 square feet) to house two commercial kitchens and new kitchen equipment. The kitchens will include a 1500 sq. ft. USDA certified kitchen, as well as 1500 sq. ft. FDA certified kitchen, both of which will be utilized for product development and workforce training. The equipment housed in each of the kitchens will include wash sinks, workspace, ovens, stove tops, fryers, smoker, dehydrator, small steam kettles, refrigeration and food processing equipment conducive to product development and workforce training.

FOOD HUB

Existing cooler and freezer space will be modified within the building to better serve the planned aggregation, storage and distribution of produce. There will be a total of 3,000 sq. ft. of cooler and freezer space improved and modified with new technology to maximize food safety, quality and shelf life of the aggregated regionally grown produce. An area of 500 sq. ft. will be specifically for fresh produce aggregation, sorting, and distribution. The existing walls in this area will be updated with food safety grade materials.

PROCESSING, PACKAGING, AND PRODUCT DEVELOPMENT

1500 sq. ft. will be enclosed for small capacity industrial grade equipment for two advanced manufacturing bottling lines for product development and innovation. One line for liquid based products for bottling and a second line for more viscous material-based products bottling, including dry product bottling. The bottling equipment will be computerized and include new technology features such as sensors and coding systems for improved and efficient processing along with the ability for advanced manufacturing's workforce training. Loft space of 50' x 30' feet located above the bottling line enclosure, will be enclosed for temperature-controlled storage. Flooring will be installed according to food safety requirements. An Ozone Generation System will be installed. This is designed to produce ozonated water to be used in cooling and washing of fresh fruits and vegetables. Ozonated water has the ability of naturally killing many varieties of bacteria.

TRAINING AND ADMINISTRATION

Existing 960 sq. ft of office space for USDA and FDA inspectors, break room, training and bathroom space will be updated in the facility. This will include all HVAC needs and plumbing enhancements.

G. Provide a detailed description of, and quantitative evidence demonstrating, how the proposed public infrastructure project will promote:

- Economic recovery in specific regions of the state;
- Economic diversification; or
- Economic enhancement of a Targeted Industry (View Florida's Targeted Industries here.)

This project will promote economic recovery, diversification, and enhancement of the Manufacturing of Food and Beverages, one of the targeted industries, by providing public infrastructure to support and address the following needs and issues:

In 2018, Putnam County was identified by the Department of Economic Opportunity as one of 12 distressed counties in Florida that was not experiencing the same improved economic outcomes as the other 55 Florida counties. Putnam County was lagging behind in all of the 12 metrics identified by the DEO. Some of the metrics include high unemployment, minimal labor force growth, low labor force participation rate, annual wages below state average, few job opportunities, and poverty rate above state average.

The main barrier to food and beverage manufacturing entrepreneurs is the high capital costs of building, land, and equipment. According to the nationally recognized "Shared Kitchen Tool Kit" publication,

"Shared kitchen and kitchen incubators play a unique and vital role in food and entrepreneurial ecosystems across the country. Shared kitchens are licensed commercial spaces that provide a pathway for food entrepreneurs – ranging from chefs, caterers, food truck operators, and bakers, to value added producers and packaged food and beverage makers – to launch and grow their businesses. By renting space in a shared kitchen on an hourly, daily, or monthly basis, businesses can produce food in compliance with regulatory requirements without needing to invest in their own facility during a stage when capital and cash flow are a challenge. Kitchen incubators provide similar access to production space while also delivering education and ecosystem services that support success and propel growth. By providing entrepreneurs, producers, and food access programs with affordable space, shared kitchens can help strengthen local food systems and build community prosperity. Because of this, shared kitchens are being embraced as tools to achieve a wide variety of community impact goals, from job creation to workforce training, healthy food access to nutrition education, farm viability to localizing the food economy, and neighborhood revitalization to tourism. Additionally, investments in shared kitchens offer more inclusive economic opportunities. A 2016 survey by American Communities Trust (<http://www.econsultations.com/report/us-kitchen-incubators-industry-update/>) found that 53% of kitchen renters were women and 28% were minorities. The shared commercial kitchen has become an important tool for overcoming obstacles entrepreneurs with limited resources face when entering the food industry.

This growth among shared kitchens is due to a convergence of trends, including the expanded focus on entrepreneurship in community economic development, and popular culture, increased food safety regulation, and the rise and visibility of the broader sharing economy.

The spread of shared kitchens is being propelled by America's changing tastes and an expanding market for healthy, fresh, local, and sustainable specialty foods, which is supporting a

revival of food entrepreneurship. This market change reflects the impact of interrelated movements to shift consumer spending toward healthy and sustainable food systems.”

Additionally, economic diversification and enhancement will be promoted by market expansion. The FCFIC will have equipment for processing, freezing, dehydrating, and packaging value added agricultural food products for both domestic and foreign markets.

The “Report to the President of the United States from the Task Force on Agriculture and Rural Prosperity” states, “*The challenge for rural economic development is to select strategies that encourage both expanding markets for existing products and exploring possibilities of new products that might require new types of jobs and skills. Expanding markets through trade is one strategy for generating and sustaining economic growth.*”

*Since the agri-food sector accounts for a larger share of nonmetro employment than of metro employment, growth in U.S. agricultural exports is of greater relative importance to the economic prosperity of nonmetro communities. In 2017, a report using a computable general equilibrium (CGE) model explored the economic effects of a hypothetical 10-percent increase in foreign demand for U.S. agricultural exports (Zahniser et al. 2017) This demand shift was found to result in 6.7-percent increase in the volume of such exports, worth \$9.7 billion at 2013 prices, and a net increase in total U.S. employment (all economic sectors) of about 41,500 jobs – above and beyond the nearly 1.1 million full-time civilian jobs that U.S. agricultural exports currently support. Some 40 percent of these new jobs would be created in rural (nonmetro) counties. The agri-food sector’s share of regional employment is the main determinant of the percentage change in total regional employment in this simulation. Most parts of the agri-food sector (i.e., production agriculture plus food and beverage manufacturing) would see an increase in employment, while employment in other trade-exposed industries – most notably **non-food-and-beverage manufacturing and mining** – would decrease.”*

The FCFIC will increase economic recovery capacity and resiliency for the agricultural industry. New product development, value added processing, new markets and diversifying agricultural crops are consistently identified as the top strategies for a sustainable and resilient agriculture community. The FCFIC will provide all the strategies identified in addition to building community capacity. The tri-county farmers (Flagler, Putnam and St. Johns counties) produce well over 700 million pounds of vegetables annually on 26,000 acres. UF IFAS is currently conducting research and extension efforts with agriculture producers in the tri-county region resulting in crop diversification and adoption of new technology. Sustainable agriculture practices and new technologies, such as updated irrigation systems and protected ag structures, combined with additional markets and value-added processing, could increase production to 1.5 billion pounds. A ten percent allocation of the production would result in over 150 million pounds of produce available for processing, thus providing for new business opportunities, such as new product development, processing and exporting. Additionally, during disasters, while crops may not be completely damaged, they may not be marketable in their current state. Establishing the FCFIC will enable the ability to develop and innovate new products utilizing existing damaged products, therefore enabling the tri-county region to be resilient to disaster in the future.

1.G. Describe how the project will promote specific job growth. Include the number of jobs that will be retained or created, and in which industry(ies) the new net jobs will be created using the North American Industry Classification System (NAICS) codes. Where applicable, you may list specific businesses that will retain or create jobs or make capital investment.

The First Coast Fresh Food Innovation Center will promote specific job growth in the following industries:

- Agriculture
 - 111211
 - 111219
 - 111332
 - 111333
 - 111339
 - 111419
 - 112111
 - 115114
 - 813910
- Food & Beverage Manufacturing
 - 311340
 - 311411
 - 311412
 - 311421
 - 311423
 - 311520
 - 311612
 - 311615
- 311930
- 311941
- 311942
- 311991
- 312111
- Food Services
 - 722310
 - 722330
 - 722511
 - 722513

The Food Hub function of the center will afford approximately 20 farms an opportunity to aggregate, package, distribute, and market over 30 crops using the First Coast Fresh – We Are the Farmers brand. (See attached “We Are the Farmers” brochure.) This function will retain a minimum of 20 on farm jobs and have the potential to create three jobs collectively, in produce aggregation, post-harvest handling, packaging, distribution, and marketing, per farm. This is evidenced from the excerpt from the 2017 National Food Hub Survey. See Attached.

The Processing, Packaging, Product Development function will create 15 jobs in the manufacturing food and beverage industries just from the current businesses interested in utilizing the facility. (See attached letters of Support from local businesses.)

The Shared Use Kitchen Facilities will retain 10 jobs in food service industry and will create upwards of 10 more jobs.

Businesses utilizing the kitchen facilities include caterers, food trucks, food and beverage manufacturers and growers interested in product development.

The Workforce Development Training function, utilizing the shared use kitchen facilities and the Advance Manufacturing Processing Lines, will create 10 jobs in the food service and food and beverage manufacturing industries.

The Export Marketing Plan and Training will create 5 jobs.

Specific businesses that will retain or create jobs include:

- Blue Sky Farms
- Common Thread Int'l
- Datil Dave
- Earth Given Company
- Forest Groves
- Grand Gables Inn
- Marineland Aquaponics
- Oak Hill Fern
- Old St. Augustine Gourmet
- River Spirits
- Tater Farms

1.G. ○ Provide a detailed explanation of how the public infrastructure improvements will connect to a broader economic development vision for the community and benefit additional current or future businesses.

The public infrastructure improvements will connect to the broader economic vision for the Northeast Florida Region including Baker, Clay, Duval, Flagler, Nassau, Putnam, and St. Johns Counties. From 2011 to the present, regional community leaders and stakeholders have consistently identified the need and opportunity to expand and enhance economic development in the areas of agriculture, food & beverage manufacturing and services, exporting agricultural products, agritourism, workforce training, regional distribution of locally grown products to wholesalers, retailers, military, hospitals, schools, universities, etc.

Examples of grass roots efforts providing vision for the community regarding a broad-based economic development effort include:

- Regional Farm to Flag Project (2011)
 - Develop local and regional food systems to serve military bases, commissaries, schools, hospitals, and other institutions.
 - Develop food processing, product development, and food distribution facilities.
 - Provide workforce training in food and beverage industries, agriculture, and advanced manufacturing.
 - Increase and retain jobs in agriculture, food services, processing, etc.
- Tour de Farm and Farm Stroll Agritourism Events (2011 – present)
 - Increase awareness and economic opportunities in agriculture, food service, etc.
- Northeast Florida Regional Council Comprehensive Economic Development Strategy Food Innovation Center (Vital Project) (2014-2019); First Coast Fresh Food Innovation Center (Priority Infrastructure Project) (2019-2025) (See Attached)
 - Shared Use Kitchens
 - Processing Lines
 - Food Hub
 - Product Development and Workforce Training
 - Export Marketing Plans and Training
- Flagler County Agribusiness Retention & Expansion Survey (2013)
 - Establish Regional Food Processing Facilities
 - Develop Agritourism Businesses
- Northeast Florida Regional Community Institutes Action Plan for Thriving Small Business (2014)
 - Agricultural Crop Diversification
 - Regional Food Processing Facilities
- Tri-County (Flagler, Putnam, St. Johns) Agricultural Area Produce Growers Strategic Marketing Plan (2015)
 - Processing Facilities
 - Expand Export Capabilities
 - Healthy Crop Diversification
 - Locally Grown Marketing

- Export Marketing Plans for Regional Growers of Table Stock Potatoes, Chip Potatoes, Sweet Potatoes, Blueberries and Cattle, along with Regional Food Manufacturers of ice pops, datil pepper hot sauces and spice blends. (2015-Present)
 - Increase Farm Profitability
 - Expand Markets
- Vegetable Processing Facility Feasibility Study (2016)
 - Feasible to process (add value) to 30 crops grown in the region
- First Coast Fresh Food Innovation Steering Committee Established (2017-Present)
 - Identified location, building, community needs, management entity, business model, and potential funding sources

The public infrastructure improvements will establish the FCFFIC. The innovation center will provide solutions to all the economic visions listed above for the entire region. Enabling growers and businesses to innovate, without having to battle the barriers to entry for new products, will give them the ability to invest in product development, market testing and expansion plans into new markets regionally, domestically and internationally. This will lead to job growth and capital investment when businesses seek expansion in the region. For example, a cottage industry food producer can utilize the commercial kitchen, develop additional products, learn how to sell commercially then expand into the commercial market. Expansion can lead to reaching production capacity thus creating additional jobs. Additional expansion into international markets creates the cycle of adding more jobs and finally to capital investment into their own facility. Growers can walk the same path creating the economic impact of jobs and capital investment. It will also provide an opportunity for future businesses to walk a similar path.

[2. H. Provide any additional information or attachments to be considered for this proposal. Maps and other supporting documents are encouraged.](#)

See Appendices

Putnam County Public Infrastructure Grant Proposal

Appendices

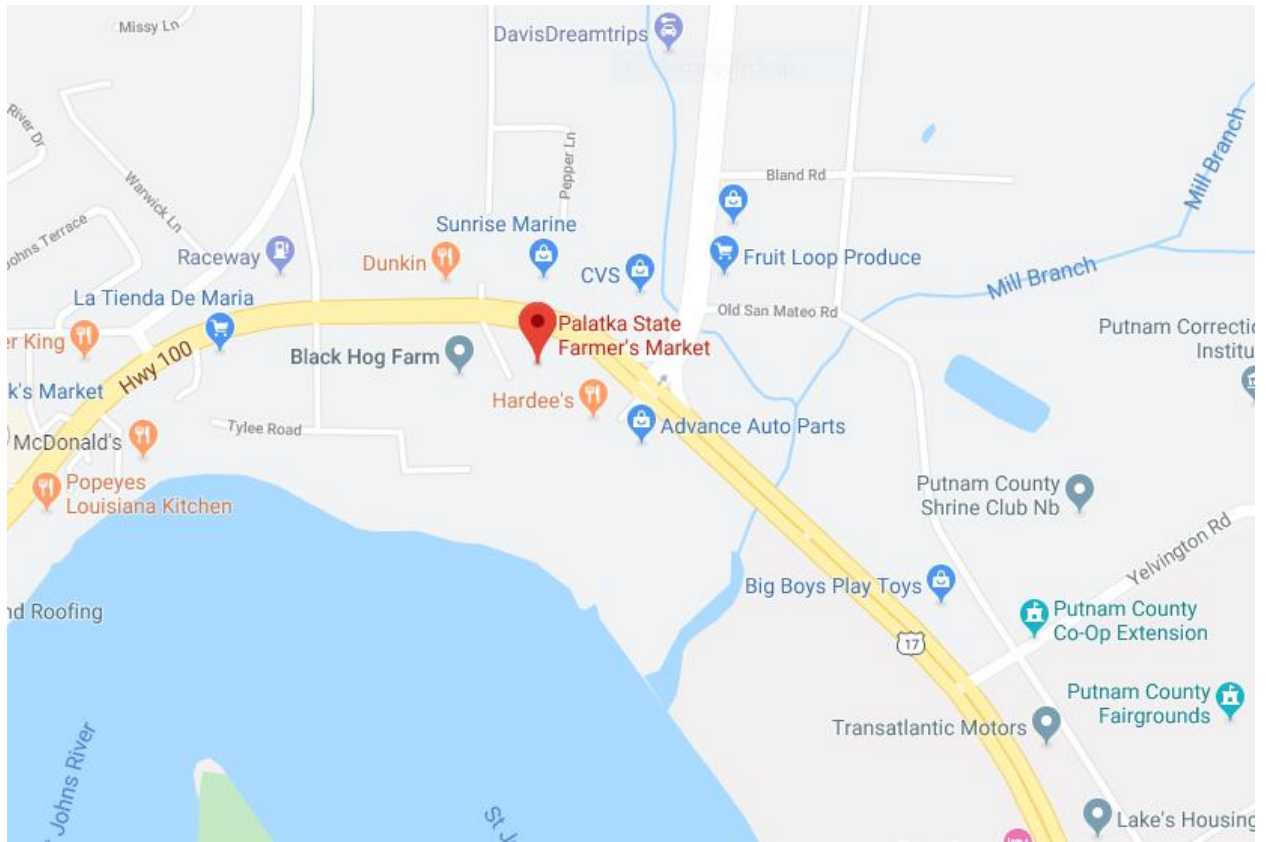
Aerial View



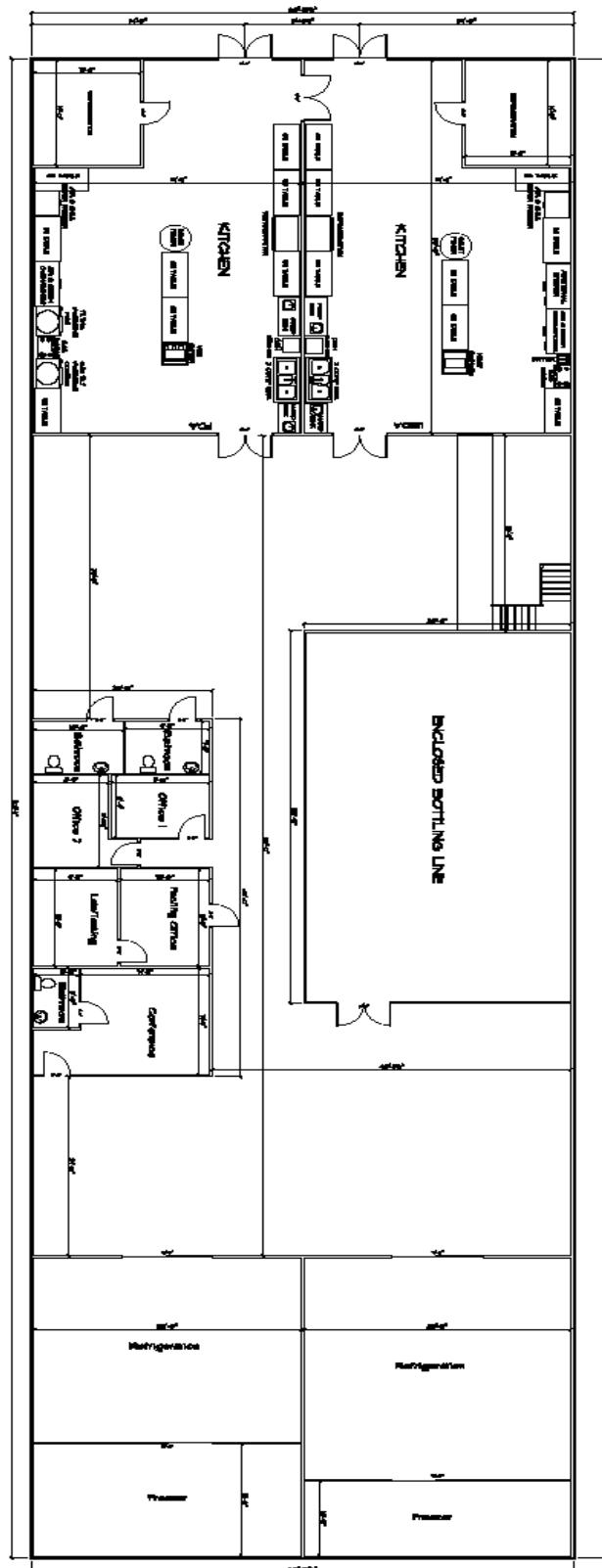
Street view



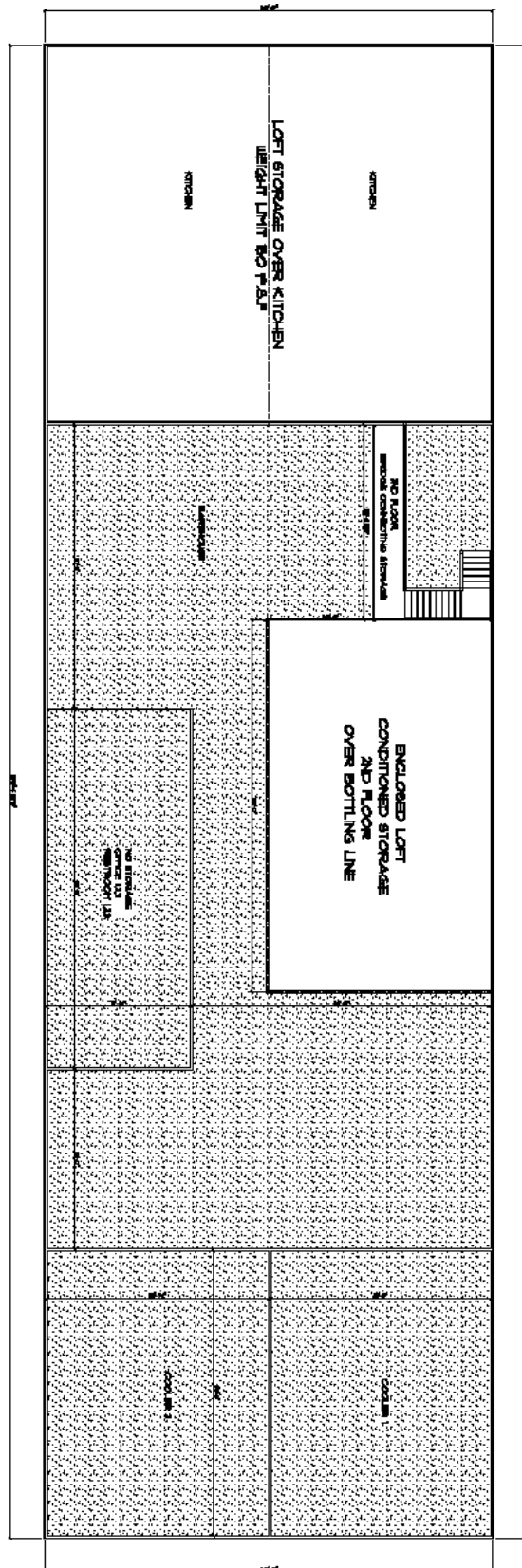
Map



Floor Plan 1st Floor



Floor Plan Loft Space



Priority Projects (Cont.)

- **Project title:** First Coast Fresh Food Innovation Center
- **Lead/Partners:** Educational and Research Institutions (UF/IFAS, Florida SBDC @ UNF, Flagler College, St. Johns River State College, etc.), Putnam County Board of County Commissioners, Florida Department of Agriculture and Consumer Services, Floridan Resource Conservation and Development Council, Florida High Tech Corridor Council, Food Industry (Food Entrepreneurs, Distributors such as , U. S. Food, Beaver St. Fisheries, Retailers, etc.) and End users (Mayo Clinic and hospitals, military, schools, etc.)
- **Resources:** \$3,000,000.
- **Status:** On-going

Copy of the CEDS where this project is included.

“We Are the Farmers” brochure

WHAT WE GROW

- Artichokes
- Arugula
- Beets
- Broccoli
- Brussels sprouts
- Cabbage
- Carrots
- Cauliflower
- Collards
- Corn
- Cucumbers
- Eggplant
- Green beans
- Kale
- Kohlrabi
- Lettuce
- Melons
- Mustard
- Okra
- Onions
- Potatoes
- Radish
- Spinach
- Squash
- Sweet potatoes
- Turnips

SPECIALTY CROPS

Approximately 30 types of Asian vegetables

Blueberries

Purple and Boniato Sweet Potatoes

Muscadine Grapes

Datil peppers

For more information about fresh, high-quality produce from Florida's Tri-County Agricultural Area, contact:

David Dinkins
 UF/IFAS Extension
 Program for Resource Efficient Communities
 Multi-County Community Development/
 Food Systems Extension Agent
 (904) 484-6097
dinkins@ufl.edu

UF IFAS Extension
UNIVERSITY OF FLORIDA

An Equal Opportunity Institution. UF/IFAS Extension, University of Florida, Institute of Food and Agricultural Sciences, Nick T. Place, dean for UF/IFAS Extension. Single copies of UF/IFAS Extension publications (excluding 4-H and youth publications) are available free to Florida residents from UF/IFAS Extension county offices.

UF IFAS Extension
UNIVERSITY OF FLORIDA

We Are the Farmers

FLORIDA'S TRI-COUNTY AGRICULTURAL AREA





“We Are the Farmers” brochure con’t.

IDEALLY POSITIONED TO PRODUCE HIGH-QUALITY, FRESH VEGETABLES

The Tri-County Agricultural Area (TCAA) includes Flagler, Putnam and St. Johns counties in northeastern Florida. We have more than 26,000 acres of row crop land located between the Atlantic Ocean and the St. Johns River. This creates a unique microclimate for growing fruit and vegetables, particularly during winter and spring, when other regions of the country are not in production.

In addition to being historically famous for our potatoes and cabbage, TCAA currently produces more than 25 types of fruits and vegetables.



WE CARE ABOUT FOOD SAFETY AND THE ENVIRONMENT

- Our farms are compliant with the Food Safety Modernization Act (FSMA), have submitted to a third-party audit, or have farm safety plans.
- TCAA farms are focused on sustainable practices.
- Virtually all TCAA farms are enrolled and implement the Florida Department of Agriculture and Consumer Services (FDACS) Best Management Practices (BMPs) to protect natural resources and waterways.
- Many farms participate in the TCAA Water Management Partnership to reduce nutrient run-off and conserve water.
- Many TCAA farms participate in the Florida Farm Bureau's County Alliance for Responsible Environmental Stewardship (CARES) program.
 - Several farms participate in the Florida Rural and Family Lands Protection Program.

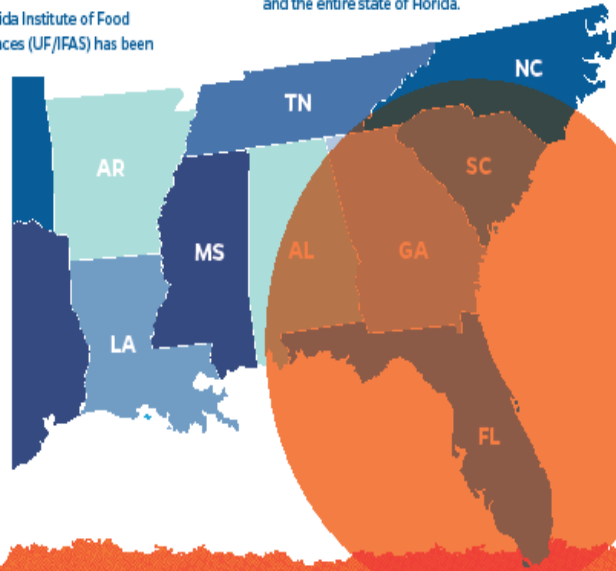


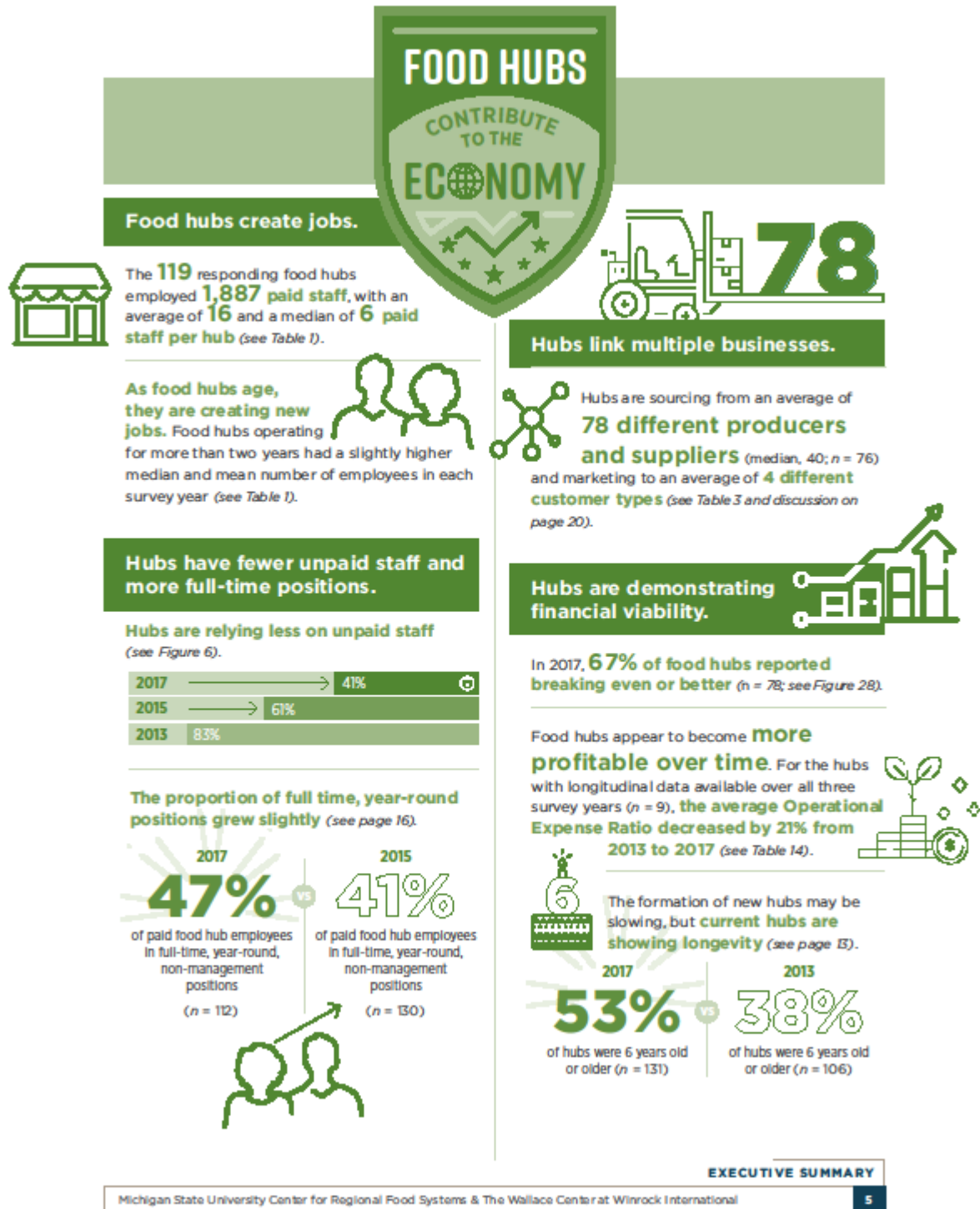
WE HAVE HISTORY

- Families have been farming in the TCAA for generations.
- The town of Hastings, the hub of the TCAA, was established in the late 1800s by a cousin of railroad baron Henry Flagler to provide fresh quality produce to resort hotels in St. Augustine and Miami.
- The University of Florida Institute of Food and Agricultural Sciences (UF/IFAS) has been working with growers in the region since the 1920s to improve crop production and marketing through sustainable management practices. In 2004, UF/IFAS and a coalition of local farmers, business leaders and stakeholders created the Hastings Agricultural Extension Center.

WE'RE CLOSER THAN YOU THINK

- 8-hour drive or less from many distribution centers for one-day delivery.
- TCAA can provide USDA-defined "local" food (within 400 miles) to many major metropolitan areas, including Atlanta, Charlotte, Charleston, and the entire state of Florida.





Letters of Support



February 2, 2019

Re: First Coast Fresh Food Innovation Center (FCFFIC)

To Whom It May Concern:

Blue Sky Farms would like to offer a Letter of Support for the First Coast Fresh Food Innovation Center to be located at the State's Farmer's Market on US 17 in East Palatka Florida.

We are a fourth-generation family vegetable farm and are celebrating 31 years as Blue Sky Farms. We feel the FCFFIC will enable product development to enhance diversification of value added products, assist with resiliency and sustainability when Disasters cause damage to local crops and provide local economic development with increased income and added jobs. Additionally, it can increase available markets for the region, facilitate the growth on exporting the manufactured products and encourages regional growth.

As we continue to diversify our products, we feel this Innovation Center will enable us to save time and money in addition to getting value added products to the market quicker.

This project will result in long term economic benefits for the Northeast Florida Region. We urge your close and careful consideration in providing the funding with this important economic development initiative.

Sincerely,

A handwritten signature in black ink that reads "Danny Springs".

Danny Springs
Blue Sky Farms
4805 County Road 13
Elkton, Florida 32033

Common Thread International Inc.
PO Box 385
Melrose, FL 32666

February 2, 2019

Re: First Coast Fresh Food Innovation Center (FCFFIC)

To Whom It May Concern:

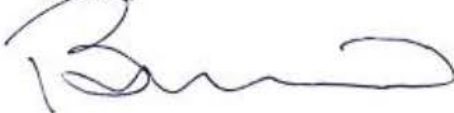
Common Thread International Inc./ Fresh Wagon, would like to offer a Letter of Support for the First Coast Fresh Food Innovation Center to be located at the State's Farmer's Market on US 17 in East Palatka Florida.

We are a not for profit food aggregation and distribution organization that has focused on the development of healthy added value products and have been in business for 9 years. We feel the FCFFIC will enable product development without constraints. It will provide for flexibility and stable growth at a quick yet controlled rate. Additionally, it gives us a means to further develop our products and ready them for a larger market base. Also, through the center we will be able to better reach other agricultural producers and suppliers.

We are convinced having the business and educational resources the FCFFIC will have available in one place will enable an efficient path to success.

This project will result in economic growth for our business and increase investment. We feel the growth will include adding more jobs. We urge your attention in providing the funding with this vital economic development initiative.

Sincerely,



Bruce Waite PhD
Executive Director
Common Thread
352-222-5644



February 3, 2019

Re: First Coast Fresh Food Innovation Center (FCFFIC)

To Whom It May Concern:

Datil Dave LLC would like to offer a Letter of Support for the First Coast Fresh Food Innovation Center to be located at the Stat's Farmer's Market on U.S. 17 in East Palatka Florida.

Datil Dave is a business that makes spice blends, preserves, and other products that feature the local Datil pepper. We have been in business for six years. We feel the FCFFIC will enable product development without constraints. It will provide for flexibility and stable growth at a quick yet controlled rate. Additionally the center will help us solve several challenges. Datil Dave could use the center for production of the spice blends, seasonings, and produce sausage that includes the Datil pepper. Having a facility with both a USDA and FDA kitchens would simplify our production, bring the production closer to our market, and perhaps enable us to hire several workers.

We are convinced having the business and educational resources the FCFFIC will have available in one place will enable an efficient path to success.

This project will result in economic growth for our business and increase investment. We urge your attention in providing the funding with this vital economic development initiative.

Sincerely,

A handwritten signature in blue ink, appearing to read 'Mary Ellen Bearl', is written over the typed name. The signature is fluid and cursive.

Mary Ellen Bearl
Datil Dave LLC
904-540-1051
mbearl@yahoo.com



February 2, 2019

Re: First Coast Fresh Food Innovation Center (FCFFIC)

To Whom It May Concern:

The EarthGiven Company would like to offer a Letter of Support for the First Coast Fresh Food Innovation Center to be located at the State's Farmer's Market on US 17 in East Palatka Florida.

We are a local Wholesale Juice Manufacturer and have been in business for the past 6 months here in Palatka. We feel the FCFFIC will enable product development without constraints. It will provide for flexibility and stable growth at a quick yet controlled rate. Additionally, it allows The EarthGiven Company to manufacture our juice here in Palatka, without leasing commercial kitchen property in Gainesville, Florida or Jacksonville, to supply our stores. Palatka is where we want to establish ourselves and this center is a local necessity.

We are convinced having the business and educational resources the FCFFIC will have available in one place will enable an efficient path to success.

This project will result in economic growth for our business and increase investment. We feel the growth will include adding more jobs. We urge your attention in providing the funding with this vital economic development initiative.

Sincerely,

A handwritten signature in blue ink, appearing to read "Cowan Amaye-Obu", is written over a faint, larger signature that is mostly illegible.

Mr. Cowan Amaye-Obu
Director of Operations (Florida)
The EarthGiven Company
Palatka, FL 32177

FOREST GROVES, INC.

Post Office Box 968
Crescent City, Fl. 32112

Ph (386) 898-1074
1-800-833-3767

forestgroves@windstream.net

February 2, 2019

Re: First Coast Fresh Food Innovation Center (FCFFIC)

To Whom It May Concern:

Forest Groves, Inc. would like to offer a Letter of Support for the First Coast Fresh Food Innovation Center to be located at the State's Farmer's Market on US 17 in East Palatka Florida.

We have been in business since 1943 (incorporated in 1988) and have faced many challenges over the years. We feel the FCFFIC will enable product development to enhance diversification of value added products, assist with resiliency and sustainability when disasters cause damage to local crops and provide local economic development with increased income and added jobs. Additionally, it can increase available markets for the region, facilitate the growth in exporting the manufactured products and encourages regional growth.

We are producers of decorative cut-foliage and muscadine grapes. We would like utilize this facility to develop value added products associated with our area's muscadine grape production.

We feel this project will result in long term economic benefits for the Northeast Florida Region. We urge your close and careful consideration in providing the funding with this important economic development initiative.

Sincerely,



John R. Newbold III
President
Forest Groves, Inc.



February 2, 2019

Re: First Coast Fresh Food Innovation Center (FCFFIC)

To Whom It May Concern:

Marineland Aquaponics (fka Anguilla Fish Farm) would like to offer a Letter of Support for the First Coast Fresh Food Innovation Center to be located at the State's Farmer's Market on US 17 in East Palatka Florida.

We have been in business for 38 years and have faced many challenges. We feel the FCFFIC will enable product development to enhance diversification of value added products, assist with resiliency and sustainability when Disasters cause damage to local crops and provide local economic development with increased income and added jobs. Additionally, it can increase available markets for the region, facilitate the growth on exporting the manufactured products and encourages regional growth.

This project will result in long term economic benefits for the Northeast Florida Region. We urge your close and careful consideration in providing the funding with this important economic development initiative.

Sincerely,

A handwritten signature in black ink, appearing to read "JS Gros", is written over the typed name and title.

Jean-Sebastien Gros
Managing Director
954-684-0855

Grand Gables Inn
603 Emmett St, Palatka FL 32177
www.grandgablesinn.com

February 3, 2019

Re: First Coast Fresh Food Innovation Center (FCFFIC)

To Whom It May Concern:

Grand Gables Inn, a Bed and Breakfast, would like to offer a Letter of Support for the First Coast Fresh Food Innovation Center to be located at the State's Farmer's Market on US 17 in East Palatka Florida.

We are a full-service bed and breakfast and have been in business for two years. We feel the FCFFIC will enable product development without constraints. It will provide for flexibility and stable growth at a quick yet controlled rate. Additionally, it will serve as a facility in which we can develop food products to serve in our bed and breakfast, and in a downtown Palatka location known as the Hotel James. Our vision is to serve farm to table produce and to develop products such as baked goods and pies made solely from local food growers.

We are convinced having the business and educational resources the FCFFIC will have available in one place will enable an efficient path to success.

This project will result in economic growth for our business and increase investment. We feel the growth will include adding more jobs. We urge your attention in providing the funding with this vital economic development initiative.

Sincerely,



Tate Miller, Owner and Operator of Grand Gables Inn Bed and Breakfast
Owner of Anda Lusia Holdings LLC, (Hotel James)



February 2, 2019

Re: First Coast Fresh Food Innovation Center (FCFFIC)

To Whom It May Concern:

Oak Hill Fern, LLC would like to offer a Letter of Support for the First Coast Fresh Food Innovation Center to be located at the State's Farmer's Market on US 17 in East Palatka Florida.

We have been in business for two years and have faced many challenges. We feel the FCFFIC will enable product development to enhance diversification of value added products, assist with resiliency and sustainability when Disasters cause damage to local crops and provide local economic development with increased income and added jobs. Additionally, it can increase available markets for the region, facilitate the growth on exporting the manufactured products and encourages regional growth.

This project will result in long term economic benefits for the Northeast Florida Region. We urge your close and careful consideration in providing the funding with this important economic development initiative.

Sincerely,

Daniel Laubacker
Managing Member
Oak Hill Fern, LLC



**Award Winning Datil Pepper Products
Old St. Augustine Gourmet**

February 2, 2013

Re: First Coast Fresh Food Innovation Center (FCFIC)

To Whom It May Concern:

Old St. Augustine Gourmet would like to offer a Letter of Support for the First Coast Fresh Food Innovation Center to be located at the State's Farmer's Market on US 17 in East Palatka Florida.

We produce hot and spicy pepper products and have been in business since 2014. We feel the FCFIC will enable product development without constraints. It will provide for flexibility and stable growth at a quick yet controlled rate. Additionally, it will provide us with a local facility in which to manufacture our own products, both sauces and dry spices, which is not currently available in this area.

We are convinced having the business and educational resources the FCFIC will have available in one place will enable an efficient path to success.

This project will result in economic growth for our business and increase investment. We feel the growth will include adding more jobs. We urge your attention in providing the funding with this vital economic development initiative.

Sincerely,

Angela Bean, R.N., CEO
Old St. Augustine Gourmet



Old St. Augustine Gourmet P.O. Box 840305 St. Augustine, Florida 32080 1-844-672-4438

Web: osagourmet.com Blog: datilpeppertlady.com

RIVER SPIRITS

COMPANY

February 2, 2019

Re: First Coast Fresh Food Innovation Center (FCFFIC)

To Whom It May Concern:

River Spirits Company would like to offer a Letter of Support for the First Coast Fresh Food Innovation Center to be located at the State's Farmer's Market on US 17 in East Palatka Florida.

We are a locally owned start up with experience in agriculture and sales. We feel the FCFFIC will enable product development without constraints. It will provide for flexibility and stable growth at a quick yet controlled rate. Additionally, it will allow us to network with other entrepreneurs and provide us with a safe and convenient space to grow our business.

We are convinced having the business and educational resources the FCFFIC will have available in one place will enable an efficient path to success.

This project will result in economic growth for our business and increase investment. We feel the growth will include adding more jobs. We urge your attention in providing the funding with this vital economic development initiative.

Sincerely,

David E. Miles

Owner

River Spirits Company

121 Creekside Drive, St. Augustine, FL 32086 | 904-501-8226 | milesdavid395@gmail.com



February 5, 2019

Re: First Coast Fresh Food Innovation Center (FCFFIC)

To Whom It May Concern:

Tater Farms LLC would like to offer a Letter of Support for the First Coast Fresh Food Innovation Center to be located at the State's Farmer's Market on US 17 in East Palatka Florida.

We have been in business for 43 years and have faced many challenges. We feel the FCFFIC will enable product development to enhance diversification of value added products, assist with resiliency and sustainability when Disasters cause damage to local crops and provide local economic development with increased income and added jobs. Additionally, it can increase available markets for the region, facilitate the growth on exporting the manufactured products and encourages regional growth.

This project will result in long term economic benefits for the Northeast Florida Region. We urge your close and careful consideration in providing the funding with this important economic development initiative.

Sincerely,

Eric Hjort
President
Tater Farms LLC

9357 Hastings Blvd. | PO Box 759 | Hastings, FL 32145
www.taterfarms.com



Telephone: 904-692-2246 | Fax: 904-692-1178
taterfarms@winstream.net



Helping Businesses Grow & Succeed

Florida SBDC Network Headquarters
University of West Florida
220 West Garden Street, Suite 301
Pensacola, FL 32502
P 850.898.3479
www.FloridaSBDC.org

March 15, 2019

Re: First Coast Fresh Food Innovation Center

To Whom It May Concern:

I am writing on behalf of the citizens and community of Putnam County, Florida. It is my understanding that a consortium of concerned citizens, local community leaders and small businesses are pursuing various federal and state, public and private investment possibilities as an opportunity to collaborate and construct (building construction and equipment) a Food Innovation Center as a means to support rural prosperity, innovation and entrepreneurial activity in the county.

Florida is home to 2.5 million small businesses whose activities and investments support half of the state's \$1 trillion-dollar economy, employ nearly half of all private sector employees, and create eight out of every 10 new jobs for Florida's families and communities. Statutorily designated as Florida's principal provider of small business assistance [Fla. Stat. §288.001], the Florida Small Business Development Center (SBDC) Network serves as THE resource for existing and aspiring small businesses helping contribute to the success of our state's primary economic and job contributors – small businesses – by providing access to certified professional business consultants and specialists at no-cost to existing or aspiring entrepreneurs. To do this, we leverage federal, state, and local (match) funding to support a statewide team of highly experienced and trained consultants who work one-on-one with our small businesses to develop and implement growth strategies. In turn, our small businesses enhance their ability to compete with their larger counterparts and increase their probability for survivability and success, while significantly contributing to our state's economy in the form of taxes and jobs. Nonetheless, as the numbers tell us; small business growth continues to descend in our rural communities.

According to the Economic Innovation Group, businesses in rural counties with fewer than 100,000 people accounted for 27 percent of the overall net job creation from 1992 to 1996. From 2010 to 2014, those same counties accounted for only 9 percent of the overall net job creation, while their large counterparts with 1 million or more people grew from 16 percent to 41 percent of overall net job creation, respectfully. Further, average establishment growth rates for businesses located in small counties went from 9 percent to *negative* 1 percent for the same periods.

Headquartered at

State Designated as Florida's Principal Provider of Business Assistance [§ 288.001, Fla. Stat.]



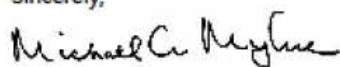
At best, creating, expanding and sustaining a small business in rural communities is a challenge. Conversely, rural communities that identify and develop innovative strategies, and create or support new tools to better serve local businesses, can improve economic activity and provide a better opportunity for prosperity. With a modest investment to expand infrastructure, the First Coast Fresh Food Innovation Center is a prime example of forward thinking on how one of Florida's most economically disadvantaged counties can innovate its way upward.

As Florida's principal provider of business assistance, it is our mission to assist our businesses and communities to access the resources they need to expand and grow our state's economy and workforce. As such, it is my opinion that the Food Innovation Center could be a catalyst to improve, diversify and stabilize the area economy, and assist us in our efforts to retain and grow small businesses in Putnam County and continue to create jobs for Floridians living in rural communities.

In close, as a champion for small business in rural Florida, we are extremely grateful for your consideration and attention in this matter. Should you have any questions or concerns, please do not hesitate to contact me directly at (850) 898-3489 or Michael.Myhre@FloridaSBDC.org.

On behalf of the Florida SBDC Network, thank you for all you do for Florida.

Sincerely,

A handwritten signature in black ink that reads "Michael W. Myhre". The signature is written in a cursive style with a large initial "M".

Michael W. Myhre, CEO



FIRST COAST FRESH

FOOD INNOVATION CENTER

PRODUCT DEVELOPMENT | NEW MARKETS | VALUE ADDED PROCESSING | DIVERSIFYING AGRICULTURAL CROPS



THE MISSION

Enable regional farmers & businesses to diversify their revenue streams through innovation & development.

WHAT IS THE FCFFIC?

New product development, value added processing, new markets and diversifying agricultural crops are consistently identified as the top strategies for a sustainable and resilient agriculture community. The FCFFIC will provide an opportunity to engage these strategies in addition to building community capacity. The tri-county farmers produce well over 700 million pounds of vegetables annually on 26,000 acres. Additionally, during disasters, while crops may not be completely damaged, they may not be marketable in their current state. They could however, be used in a value-added product, thereby reducing the loss from disaster.

Establishing the FCFFIC will enable the ability to develop innovative new products, thus providing for new business opportunities, such as processing and exporting in addition to utilizing damaged crops, therefore enabling the tri-county region to be resilient to disaster in the future.

PARTNERS



Congressman
Ted S. Yoho



NORTHEAST FLORIDA
REGIONAL COUNCIL



Report produced by the office of Congressman Ted S. Yoho, DVM (FL08)

FIRST COAST FRESH

FOOD INNOVATION CENTER

PRODUCT DEVELOPMENT | NEW MARKETS | VALUE ADDED PROCESSING | DIVERSIFYING AGRICULTURAL CROPS

Located at the
STATE FARMERS' MARKET

225 US-17, EAST PALATKA, FL 32131

REGIONAL IMPACT

- Job Creation
- Talent Retention
- Regional Economic Coordination
- Health and Low-income Consumers

PROGRAMS

- Processing Facility
- Product Development
- Business Development
- Workforce Training
- Diversified Crop Types
- Sustainable Funding



The FCFFIC is committed to providing the facility as an affordable resource for businesses across the region.

FACILITY AMENITIES

**3000
SQ FT**

USDA &
FDA Certified
Kitchens

2

Bottling Lines
for Liquid & Dry
Products

**3000
SQ FT**

Cooler &
Freezer Space
for the food hub

- Processing Space

- Temperature Controlled Storage

- Office Space

Report produced by the office of Congressman Ted S. Yoho, DVM (FL08)

GOALS OF THE FCFIC

IMPROVEMENTS

in crop variety and health through diversification across the northeast Florida region.

MARKETS

created for diversified produce, including both public and private buyers.

REVENUE

to farmers through facilitation of higher value-added, niche agricultural production.

PROVISION

of low-cost, healthy, processed fresh foods to public institutions in Northeast Florida.

ECONOMIC

well-being of tri-county area by fostering job creation, entrepreneurship, and innovation.

IDENTIFY

and develop new markets for innovative products from FIC to market domestic and foreign markets.

FOSTER

product innovation, assisting entrepreneurs from concept to completion through the use of the FIC.

WORKFORCE

skills increased through food service and advanced manufacturing training programs.

TIMELINE

Identified the location as the underutilized State's Farmers' Market in East Palatka.

2017

Established a Steering Committee for the FCFIC comprising mostly of agriculture producers in addition to UF IFAS, SBDC and Food Systems Consultants.

Conducted cost analysis to upfit the state farmer's market to contain bottling lines, 2 kitchens, construction and equipment.

Phase 1

Construction Estimates -\$800,000
Processing Equipment -\$527,000
Kitchen Equipment -\$749,000

Phase 2

Capacity Increasing -\$250,000
Modernization -\$250,000

2014

NEFRC's CEDS 2014-19 Food Innovation Center was identified as a 1 of 12 vital projects in the plan.

Regional Community Institute's Economic Development Committee produced a Regional Action Plan and identified "Areas of focus for the sustainable agriculture in the region include supporting farmers as they diversify crops and increasing their access to processing and distribution facilities."

2018

Partnered with Floridan Resource Conservation and Development Inc. as the management entity of the facility.

Identified funding through EDA, USDA, HUD, DEO, FDACS and State appropriations.

Developed partnerships with the Florida Department of Agriculture and Consumer Services, UF Institute of Food and Agricultural Sciences, Florida Small Business Development Center and St. Johns River State College.

FACILITIES & INFRASTRUCTURE

STATE FARMERS' MARKET

The State Farmers' Market is a large facility located in Palatka, Florida. The facilities include two large drive-in coolers, a large warehouse space, storage rafters, office space, and a large loading dock. Renovations will include upgrades for food safety and energy efficiency. This will include the HVAC system, coolers and construction of two certified kitchens.



COMMERCIAL KITCHENS

To provide facilities to teach and facilitate development of commercial food products from conception to completion, grant funding will be used to construct a USDA and FDA-compliant commercial kitchens in the warehouse space of the State Farmers' Market facility. This includes equipment such as flash freezers, commercial range, commercial oven, reach-in cooler, ventilation hood, fryer, three tub wash basins, and foam-based flame retardant system. Additionally, grant funding will be used to purchase commercial pots, pans, cutlery, and other accessories necessary to operate a commercial kitchen and training facility.

PROCESSING FACILITY

To provide training facilities and development of new commercial food products, grant funding will be used to construct a USDA-compliant commercial light processing facility - including machinery for cutting, canning, and otherwise packaging - for vegetables and fruits. This processing facility will be employed to provide commercial prepared foods such as slaws, other cut vegetables, juices, and canned fruits for sale to local government agencies and businesses.



PROGRAMS IN THE FCFFIC

The centerpiece of this program would be the creation of The Food Innovation Center. This public-private partnership would provide facilities and expertise to increase productivity and economic well-being in Putnam County and its surrounding areas. It would do this by providing programs to improve local labor skills, provide opportunities for certification in food service, help local entrepreneurs develop and bring their products to market, provide a locus for food innovation, and provide both direct and indirect job creation in the region.

PROCESSING FACILITY

A processing facility will include cutting, chopping, canning, and packaging facilities. The processing facility will support the product development and post-development activities by providing a means to identify processes for new crops or food varieties into value-added, finished food products. Inclusion of the processing facility will provide agriculture producers with an outlet for their produce, incumbent workers with facilities to train for higher-paying positions in food processing facilities throughout the state, a place for would-be entrepreneurs to develop their products, and direct employment in the Palatka area for sellers and builders of the new equipment. Additionally, processing will increase the shelf-life of agricultural produce, decreasing spoilage and increasing revenue for farmers.

PRODUCT DEVELOPMENT

The team of experts employed at the Food Innovation Center would assist new entrepreneurs in creating new food products, testing new food products, assisting in packaging and scalability of production, and assuring health and safety standards. The FSBDC and Floridan Resource Conservation and Development Council, Inc. will take the lead in providing expertise, recruiting, and marketing for the product development program. The University of Florida will also assist in providing product development expertise.

BUSINESS DEVELOPMENT

The FSBDC, UF, and Floridan Resource Conservation and Development Council, Inc. will assist in the formulation of a business development program designed to foster the creation of innovative food products, and assist in all aspects of development. This includes assistance in creation of viable business models, logistical support to transfer finished products to market, scalability, and marketing. As part of this program, courses will be offered in planning, marketing, financing, exporting, and other essential competencies by experts in the field.

WORKFORCE TRAINING

Establish a workforce training initiative that retrains current workers as well as new workers for jobs in food processing facilities, restaurants, and other food industry professions, and provides them with the necessary certifications and qualifications. Workforce training will include practical programs, such as kitchen and food preparation training, canning, and other processing activities. Additionally, the Food Innovation Center will involve training and licensing in Food Service Management and advanced manufacturing.

DIVERSIFIED CROP TYPES

Many producers are limited to a few, low-value crops like potatoes (chips and table), cabbage, and green beans to name a few. Many agricultural producers are faced with a combination of low commodity prices and declining revenues. One goal of this project is to identify diversified crop types that can be grown to increase their profits. Increased diversity will allow farmers to switch production from lower value-added crops to niche crops, decreasing overproduction of low value-added crops thereby increasing market value.

TENTATIVE FEE CHART

FULL TIME KITCHEN

- 40 or more hours per month
- Priority in setting weekly schedule
- FREE permanent storage
- \$100 security deposit
- \$22.50 per hour rate includes rent and utilities
- Anything over 40 hours per month is billed at \$20.50 per hour
- Must pay Minimum Total \$900 on 5th of each month. Add'l hours billed monthly

ONGOING PART TIME

- 11 to 39 hours per month
- Hours can be booked in advance
- \$100 security deposit
- \$27.00 per hour rate includes rent and utilities
- Anything over 39 hours per month is billed at \$24 per hour
- Must pay Minimum Total \$300 on 5th of each month. Add'l hours billed monthly

EMERGING FOOD ENTREPRENEUR

- Up to 10 hours per month
- Hours can be booked in advance
- Must pay Minimum Total \$100 on 5th of each month.
- \$24.00 per hour rate includes rent and utilities
- Anything over 10 hours per month is billed at \$27 per hour. Additional hours billed monthly.
- Can only be used for a maximum of 4 months, and then another billing plan will be assigned.

FOOD TRUCKS

- Up to 10 hours per month
- Hours can be booked in advance
- \$100 security deposit
- \$25.00 per hour rate includes rent and utilities
- Anything over 10 hours per month is billed at \$27 per hour. Add'l hours billed monthly
- Must pay Minimum Total \$600 Annually which can be used towards Kitchen Fees, Storage Fees, or Potable Water & Gray Water Dumping.

NON-PROFIT GROUPS

- Up to 10 hours per month
- Hours can be booked in advance
- \$100 security deposit
- \$20.00 per hour rate includes rent and utilities
- Over 10 hours is billed at \$22.50 per hour
- Can only be used for a maximum of four times per year, and then another billing plan will be assigned.
- Cleaning Fees may apply

ONE-TIME AND SHORT TERM

- One-Time & Short Term
- \$300 minimum
- Anything over 20 hours is billed at \$30.00 per hour
- \$250 security deposit
- \$30.00 per hour rate includes rent and utilities
- Cleaning Fees may apply

Off-Peak Hours Range

- No limit to the number of hours used per month
- Hours can be booked in advance
- \$100 security deposit
- \$22.00 per hour rate includes rent and utilities
- Anything over 39 hours per month is billed at \$20.50 per hour
- Must pay Minimum Total \$400 on 5th of each month. Add'l hours billed monthly

FCFFIC PARTNERS

Floridan Resource Conservation & Development Council, Inc



The Floridan Resource Conservation and Development Council, Inc. (FRCDC) is a 501 c (3) Corporation registered with the State of Florida as a non-profit corporation. The FRCDC is involved in procuring funds, federal and state, to advance its mission. The FRCDC works as a conduit through which projects are funded. This process involves the application through the funding of the project. The FRCDC also acts as the administrator of the project. The FRCDC also hires independent contractors, construction contractors when specialized services are required. The FRCDC employs NRMS, INC. a DBE S Corporation to administer its day to day operations as well as the project management of the funded grants. This aspect of the FRCDC is significant because requirements for grants, once funded, are extensive and require a knowledge of the state and federal process that will produce a successful conclusion to the grant process.

Northeast Florida Regional Council



The Northeast Florida Regional Council (NEFRC) was formed in 1977 to promote area-wide coordination and related cooperative activities of federal, state, and local governments, ensuring a broad based regional organization that can provide a regional perspective and enhance the ability and opportunity of local governments to resolve issues. Through their Comprehensive Economic Development Strategy (CEDS), NEFRC has enriched alliances with regional education and healthcare facilities, fostered product development and exports through transportation infrastructure, and helped to create a more hospitable business and innovation environment. NEFRC will act in a supportive role for the Food Innovation Center and will assist in identifying community needs and funding sources.

Florida Small Business Development Center



The Florida Small Business Development Center (FSBDC) is the only statewide provider of entrepreneurial and business development services. Since 1976, the FSBDC Network has assisted hundreds of thousands of emerging and growing business by providing the professional expertise, tools, and information necessary to make sound business decisions in a complex and ever-changing marketplace. The FSBDC's will be a critical partner in providing business development expertise, courses on marketing, exporting, providing critical advice for new entrepreneurs on how to penetrate new markets, and employing their network to identify and recruit program participants.

FCFFIC PARTNERS

Florida Department of Agriculture and Consumer Services



The Florida Department of Agriculture and Consumer Services (FDACS) is a state organization dedicated to the mission of supporting and promoting Florida agriculture, protecting the environment and Florida consumers, and ensuring safety standards and wholesomeness of food. Among other activities, FDACS helps farmers implement best management practices to conserve water and prevent water pollution, promote Florida agriculture through marketing services, and manage state-owned land and properties. FDACS will be providing lease on the facilities used to house both the Food Innovation Center, processing facilities, storage facilities, and classrooms for the duration of the grant as an in-kind contribution.

UF Program for Resource Efficient Communities



The University of Florida Program for Resource Efficient Communities (UF-PREC) integrates and applies the University of Florida's educational and analytical assets to promote the adoption of best design, construction, and management practices to mitigate environmental degradation. As part of this, UF-PREC provides expertise in the development of agricultural products, facilitates efficient use of resources in agricultural production, and provides direct training and consulting activities. UF-PREC will be tasked with providing training and consulting for the creation and operation of the Food Innovation Center, including direct training of potential entrepreneurs, class development, and construction consulting of the facilities necessary for operation.