

2026 Guidelines

FOOD SAFETY AND EFFICIENCY INCENTIVES



*The **Food Safety and Efficiency Incentives Program** provides funding for Kentucky farm families, businesses, and processors to increase their efficiency and food safety protocol through sound consultation services.*

The Kentucky Agricultural Development Fund is dedicated to helping Kentucky agriculture become more sustainable and profitable for generations to come by supporting this program. Direct questions concerning these guidelines to the Kentucky Office of Agricultural Policy at (502) 573-0282 or KOAP@ky.gov.

A. Application Submission

1. All applications must be submitted to the Kentucky Office of Agricultural Policy no later than close of business on the last Friday of each month.
2. Submit the original application to the Kentucky Office of Agricultural Policy or contact a KADF Project Manager for digital submissions. *Please do not submit application in any type of binding.*
3. Grants are dependent on the availability of funds. If more applications are eligible for funding than there are funds available, then awards will be made on a first come-first serve basis, until all funds are expended.
4. If the consultant you wish to use is not on the "Eligible Consultants" list, their credentials must be submitted with the application. *For assistance, contact KOAP at KOAP@ky.gov or 502-573-0282.*

B. Applicant Eligibility

1. Only one individual per household and/or business may apply for the Food Safety and Efficiency Incentives Program **as a one-time lifetime limit, retroactive to 2022.**
2. Applicants must process or handle Kentucky grown food product for human consumption.
3. Applicants must be located in Kentucky.

C. Funding Limitations

1. Only expenditures incurred after the date the application is received by the Kentucky Office of Agricultural Policy are eligible for consideration.
2. Applicants will be limited to 75% cost-reimbursement for the eligible expenditures not to exceed more than \$3,750 in state and county funds within a program year (ex. Spend \$5,000 and be reimbursed \$3,750).
3. Applicants previously approved for the KADF Food Safety and Efficiency Incentives Program shall complete the previous project before submitting a new application for consideration.
4. Projects must provide documentation of matching funding sources.

D. Eligible Investments & Exclusions

1. Eligible items will be restricted to food safety and efficiency consultation services.
2. All consultation services must be provided by an approved "Eligible Consultant" (See Appendix A for a listing of eligible consultants).

3. A project must show an improved food safety and/or efficiency plan upon completion of the project to demonstrate improvements from investment.
4. Project size is reported as consultation service price.
5. Reimbursements for purchases, including labor, from the producer's immediate family (e.g. father/mother, son/daughter, brother/sister, aunt/uncle, niece/nephew), including in-laws and stepfamily, are not eligible.
6. Cash receipts are not eligible for reimbursement.

E. Post Approval Requirements & Deadlines

1. Approved applicants will be required to provide a detailed listing and verification of all expenditures related to the approved project. The following documents shall be submitted: invoices, receipts and evidence of payment (i.e. cancelled check, credit statement, lending documents).
2. **Completion Deadlines:** Projects approved for funding must be completed and all required documentation for reimbursement must be returned to the Kentucky Office of Agricultural Policy no later than one year from the execution date of the legal agreement.

APPENDIX A: Eligible Consultants List

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A. Eligible Consultants

Meat/Protein

EAS Consulting Group

Tim Lombardo, (571) 447-5500
tlombardo@easconsultinggroup.com

HACCP Assurance Services, Inc.

Joshua Cassar, (610) 564-2881
Joshua.cassar@haccpassurance.com

Pax Food Safety Consulting

Brian Paxton, (513) 673-7197
paxfoodsafety@gmail.com

RDP Consulting, LLC.

Bobby Pace, (706) 799-5279
bobbypace@knology.net

Retained Quality

Jacob "Brad" Gilbert (407) 409-0465
solutions0418@yahoo.com

Bart Pilarski (773) 304-7613
pilarski07@gmail.com

Tennessee State University

Aliyar Fouladkhah, PhD, MPH, CFS
(615) 963-7471 afouladk@tnstate.edu

WPF Techincal Services

Benjy Mikel, (662) 617-3897
foodpro01@gmail.com

Produce

Coastal Ag. Supply

Kristian Schoen, (813) 708-3710
kschoen@costalagsupply.com

Other

Other professional consultants may be considered upon request.

B. Helpful Resources

University of Kentucky, Department of Animal & Food Sciences

Gregg Rentfrow, (859) 257-7550
Gregg.Rentfrow@uky.edu