

Why Does the Food Bank Need a New Building?

In a word....**Limitations**



Limited efficiency, functionality, and optimal safety in temporary buildings and storage containers

Limited ability to accept and process large donations of food

Limited bulk purchasing

Limited hours of food distribution because much of the sorting takes place in the grocery store space

Limited capacity for the production of prepared meals

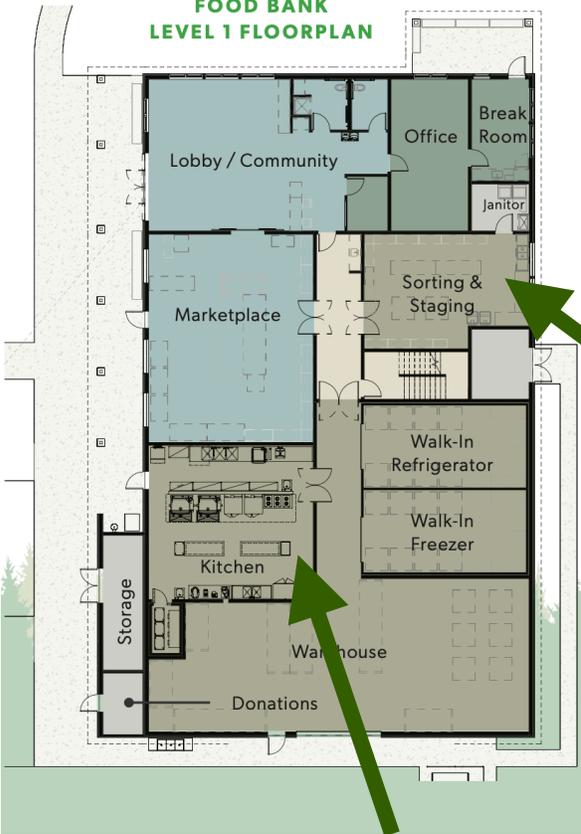
Limited services that would benefit customers, such as cooking classes

Limited ADA access



Food Bank - Southwest View

FOOD BANK LEVEL 1 FLOORPLAN



The Repack Room:

"This is an open space that gives us the ability to take bulk items—thousand-pound totes of carrots, onions, potatoes, whatever—and put them in food-bank-size, customer-size packages. We can't do any of that now. One of the great things about a repack room is it's a terrific volunteer experience. People like to volunteer at the food bank to handle food. They want to deal with food. If you have a class of sixth-graders volunteer to pack apples, they love that."

Bob Morris, OIFB Board Member and Design Team Lead Member

Commercial Kitchen

A commercial kitchen will turn surplus donations into soup and ready-to-eat meals as well as offer cooking classes to improve clients' cooking skills and nutrition.