

2015

Located in the low-income neighborhood of Over-the-Rhine, this project renovated a vacant, blighted building into a commercial kitchen. It provides local food entrepreneurs with commercial-grade prep equipment and storage that meet health department regulations, the main barrier to small food operators.

The facility has five kitchen areas and four “pods” for specialized, single-use food prep. It also includes a demonstration kitchen, storage (freezer, cold, and dry), a bakery, scullery, office, lobby and washrooms.



IMPACT

- Grew small, food-related businesses
- Supported food innovation
- 15 construction and 3 permanent jobs created

\$980,000

Nonprofit Facilities & Equipment Fund