Onsite Grocery Distribution		
Number of Units	Desired Amenities	Minimum Required Amenities
100 units or less	 A 14 ft. X 16 ft. room. An entrance way that afford enough turn ratio for a semi-truck to get in and out of the property. Separate storage closet for equipment: i.e., hand trucks, cleaning materials, fold up tables. Heavy duty threshold: Support the weight of food entering the building. Heavy duty chrome wire shelving to support a food distribution center. 1 door commercial refrigerator with time and temperature regulator; 1 door commercial freezer with time and temperature regulator. 2-3 committed volunteers: Can be resident's that utilizes the pantry. 	A 12 ft. X 14 ft. multi-purpose room An entrance way that afford enough turn ratio for a semi-truck to get in and out of the property. Heavy duty threshold: Support the weight of food entering the building. Separate storage closet for equipment: i.e., hand trucks, cleaning materials, fold up tables. Durable shelves to support a food distribution center. 1 door domestic refrigerator, 1 door domestic freezer. 1-2 committed volunteers: Can be resident's that utilizes the pantry
100-300 Units	 A 24 ft. X 24 ft. multi-purpose room An entrance way that afford enough turn ratio for a semi-truck to get in and out of the property. Heavy Duty Flooring: Support the weight of heavy equipment, i.e. electric pallet jack. Wide double doors: Supports pallets of food entering the building. Heavy duty threshold: Support the weight of food entering the building. Separate storage area for equipment: i.e., hand trucks, cleaning materials, fold up tables. Heavy duty chrome wire shelving: Support displaying the food items for resident's. Resident's privacy office area: Will afford the resident's privacy when providing their household information. Electrical Capacity that supports (3) 4 shelves glass commercial store display refrigerators, equipped with time and temperature regulator, and (3) 	A 20 ft. X 20 ft. multi-purpose room. An entrance way that afford enough turn ratio for a semi-truck to get in and out of the property. Wide double doors: Supports pallets of food entering the building. Heavy duty flooring: Support the weight of heavy equipment, i.e. electric pallet jack. Heavy duty threshold: Support the weight of food entering the building. Separate storage area for equipment: i.e., hand trucks, cleaning materials, fold up tables, etc. Heavy duty shelving: Supports displaying the food items for resident's. Electrical Capacity that supports (2-3) 4 shelves glass commercial store display refrigerators equipped with time and temperature regulator, and (2-3) 4 shelves

	4 shelves glass commercial store display freezers, equipped with time and temperature regulator.3-4 committed staff/volunteers: Can be resident's that utilizes the pantry.	glass commercial store display freezers, equipped with time and temperature regulator. 2-4 committed staff/volunteers: Can be resident's that utilizes the pantry.
300 or more	A 30 ft. X 30 ft. multi-purpose room. An entrance way that afford enough turn ratio for a semi-truck to get in and out of the property. Wide double doors: Support pallets of food entering the building. Heavy duty flooring: Support the weight of food entering the building. Heavy duty threshold: Support the weight of food entering the building. Separate storage area for equipment: i.e., hand trucks, cleaning materials, fold up tables, etc. Heavy duty chrome wire shelving: Support displaying the food items to the resident's. Electrical Capacity that supports (4-5) 4 shelves glass commercial store display refrigerators equipped with time and temperature regulator, and (4-5) 4 shelves glass commercial store display freezers equipped with time and temperature regulator. 6-10 committed staff/volunteers: Can be resident's that utilizes the pantry.	 A 24 ft. X 24 ft. multi-purpose room. Wide double doors: supports pallets of food entering the building. Heavy duty threshold: support the weight of food entering the building. Separate storage area for equipment: i.e., hand trucks, cleaning materials, fold up tables, etc. Heavy duty shelving: Supports displaying the food items for resident's. Electrical Capacity that supports, (3-4) 4 shelves glass commercial store display refrigerators, equipped with time and temperature regulator and (3-4) 4 shelves glass commercial store display freezers, equipped with time and temperature regulator. 4-6 committed staff/volunteers: Can be resident's that utilizes the pantry

Onsite Congregate Meals

Food assistance providers, such as Loaves and Fishes, can provide congregate meals for residents. In order to allow for the most flexibility in the timing of the delivery and serving of meals, it is highly recommended that sites have adequate warm and cold storage to safely store the food at the appropriate temperature. For every 30 residents participating in the meal service, Loaves and Fishes provides 2 hot trays (main and side dish), and 1 cold tray (salad or fruit). The cold trays can be stored in a standard refrigerator. The hot trays are best stored in a proofing oven. The size needed will depend on the volume of residents to be served, and may require a special electrical connection. Examples of the types of warmers that can be purchased can be found at this link. In addition, the site needs to have a community room with adequate tables and chairs for the number of residents participating in the meals program.

- 1. 50 units or less: Desired
 - A 14 ft. X 16 ft. room: Support onsite pantry
 - An entrance way that afford enough turn ratio for a semi-truck to get in and out of the property
 - Separate storage closet for equipment: i.e., hand trucks, cleaning materials, fold up tables
 - Heavy duty threshold: Support the weight of food entering the building
 - Heavy duty chrome wire shelving to support a food distribution center
 - 1 door commercial refrigerator with time and temperature regulator
 - 1 door commercial freezer with time and temperature regulator
 - 2-3 committed volunteers: Can be resident's that utilizes the pantry

50 units or less: Required

- A 12 ft. X 14 ft. multi-purpose room: Support onsite pantry
- An entrance way that afford enough turn ratio for a semi-truck to get in and out of the property
- Heavy duty threshold: Support the weight of food entering the building
- Separate storage closet for equipment: i.e., hand trucks, cleaning materials, fold up tables
- Durable shelves to support a food distribution center
- 1 door domestic refrigerator
- 1 door domestic freezer
- 1-2 committed volunteers: Can be resident's that utilizes the pantry
- 2. 100 300 units or less: Desired
 - A 24 ft. X 24 ft. multi-purpose room: Support onsite pantry
 - An entrance way that afford enough turn ratio for a semi-truck to get in and out of the property
 - Heavy Duty Flooring: Support the weight of heavy equipment, i.e. electric pallet jack
 - Wide double doors: Supports pallets of food entering the building
 - Heavy duty threshold: Support the weight of food entering the building
 - Separate storage area for equipment: i.e., hand trucks, cleaning materials, fold up tables
 - Heavy duty chrome wire shelving: Support displaying the food items for resident's
 - Resident's privacy office area: Will afford the resident's privacy when providing their household information
 - Electrical Capacity that supports:
 - a. (3) 4 shelves glass commercial store display refrigerators: Equipped with time and temperature regulator
 - b. (3) 4 shelves glass commercial store display freezers: Equipped with time and temperature regulator
 - 3-4 committed staff/volunteers: Can be resident's that utilizes the pantry

100 – 300 units or less: Required

- A 20 ft. X 20 ft. multi-purpose room: Support onsite pantry
- An entrance way that afford enough turn ratio for a semi-truck to get in and out of the property
- Wide double doors: Supports pallets of food entering the building
- Heavy duty flooring: Support the weight of heavy equipment, i.e. electric pallet jack
- Heavy duty threshold: Support the weight of food entering the building
- Separate storage area for equipment: i.e., hand trucks, cleaning materials, fold up tables, etc.
- Heavy duty shelving: Supports displaying the food items for resident's
- Electrical Capacity that supports:
 - a. (2-3) 4 shelves glass commercial store display refrigerators: Equipped with time and temperature regulator
 - b. (2-3) 4 shelves glass commercial store display freezers: Equipped with time and temperature regulator
- 2-4 committed staff/volunteers: Can be resident's that utilizes the pantry

3. 300 or more: Desired

- A 30 ft. X 30 ft. multi-purpose room: supports onsite pantry
- An entrance way that afford enough turn ratio for a semi-truck to get in and out of the property
- Wide double doors: Support pallets of food entering the building
- Heavy duty flooring: Support the weight of food entering the building
- Heavy duty threshold: Support the weight of food entering the building
- Separate storage area for equipment: i.e., hand trucks, cleaning materials, fold up tables, etc.
- Heavy duty chrome wire shelving: Support displaying the food items to the resident's
- Electrical Capacity that supports:
 - a. (4-5) 4 shelves glass commercial store display refrigerators: Equipped with time and temperature regulator
 - b. (4-5) 4 shelves glass commercial store display freezers: Equipped with time and temperature regulator
- 6-10 committed staff/volunteers: Can be resident's that utilizes the pantry

300 units or more: Required

- A 24 ft. X 24 ft. multi-purpose room: supports onsite pantry
- Wide double doors: supports pallets of food entering the building
- Heavy duty threshold: support the weight of food entering the building
- Separate storage area for equipment: i.e., hand trucks, cleaning materials, fold up tables, etc.
- Heavy duty shelving: Supports displaying the food items for resident's
- Electrical Capacity that supports:
 - a. (3-4) 4 shelves glass commercial store display refrigerators: Equipped with time and temperature regulator
 - b. (3-4) 4 shelves glass commercial store display freezers: Equipped with time and temperature regulator

- 4-6 committed staff/volunteers: Can be resident's that utilizes the pantry

Congregate Meal Service Needs

Loaves and Fishes can provide congregate meals for residents in affordable and supportive housing sites. In order to allow for the most flexibility in the timing of the delivery and serving of meals, it is highly recommended that sites have adequate warm and cold storage to safely store the food at the appropriate temperature. For every 30 residents participating in the meal service, Loaves and Fishes provides 2 hot trays (main and side dish), and 1 cold tray (salad or fruit). The cold trays can be stored in a standard refrigerator. The hot trays are best stored in a proofing oven. The size needed will depend on the volume of residents to be served, and may require a special electrical connection. Examples of the types of warmers that can be purchased can be found at this <u>link</u>.

In addition, the site needs to have a community room with adequate tables and chairs for the number of residents participating in the meals program.

Community Garden Needs

Each raised bed is approximately 8ft wide X 12ft. To installing 25 raised beds to serve 25 families 200ft x 300ft of level land will be needed. The site needs to receive a minimum of 6 hours of direct sunlight, and have easy access to water to allow for installation of a drip water system, and hose connection. In addition, there should be a community room accessible for hosting monthly classes to teach residents how to garden.