

hubs & kitchens



Food hubs, commercial community kitchens & copackers in NC

Directory

October 2017



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[UFOODS](#) and [NCGT](#) are Center for Environmental Farming Systems' initiatives working across the food supply chain to support the localization and regionalization of the food system. Food hubs, commercial community kitchens, and copackers are intermediaries vital to the successful operation of supply chains connecting food that is grown in one area to consumers in that same area.



This directory is designed to inform farmers and other food business of the location and services offered by these intermediaries.

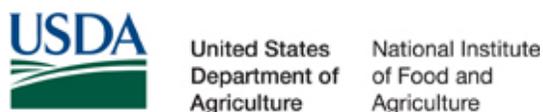
The directory also provides grocery and food service buyers, including restaurants as well as institutional food service at universities and hospitals, with information on where they can find North Carolina food and farm products packed for retail and wholesale markets.

For more information contact:

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Center for Environmental Farming Systems

Rebecca_dunning@ncsu.edu | 919.389.2220



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Thank you to our hubs and kitchens for supplying photos for the guide.

FOOD HUBS



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A **food hub**, as defined by the **USDA**, is “a centrally located facility with a business management structure facilitating the aggregation, storage, processing, distribution, and/or marketing of locally/regionally produced **food products**.”

In the below descriptions the  and  represent the current status of operations for each of the food hubs and commercial community kitchens as of October, 2017.

Please contact each business for more information.

PRODUCTS

Fruit and vegetables	✓
Organic produce	✓
Eggs	✓
Meat	✗
Milk	✓
Cheese or other dairy products	✓
Manufactured (value-added) foods	✓

SALES CHANNELS

Do you sell directly to consumers?	✓
Do you do the delivery?	✓
Do you sell directly to restaurants?	✓
Do you do the delivery?	✓
Do you sell directly to grocery stores?	✓
Do you do the delivery?	✓
Do you sell to wholesalers?	✓
Do you do the delivery?	✓
Do you sell to institutions?	✓
Do you do the delivery?	✓

SERVICES

Produce pick up from farms	✓
Is the truck(s) refrigerated?	✓
Aggregation on site	✓
Distribution of product to buyers in own truck?	✓
Size?	16'
Is the truck(s) refrigerated?	✓
Distribution of product to buyers in hired truck	✓
Selling retail to consumers through a farmers market	✗
Selling retail to consumers through a CSA box	✓
Selling wholesale to food service distributor	✗
Selling direct to restaurants	✓
Selling direct to grocery stores	✓
Refrigerated storage	450 sq feet
Dry storage	280 sq feet
Packing and grading	✗
Washing	✗
Freezing	✗
Brokering services (being an intermediary between farmer and buyer but not taking possession of the product)	✗
Buys packaging in volume and resells to growers	✗
Shared use kitchen	✗
Cutting	✗
Canning	✗
Branding of products	✗
Advertising of products	✓
Production planning with growers	✓
Food safety training	✓
Do you require GAP certification?	✗
Post-harvest handling training	✓
Incubator or demonstration farm	✗
Non-compete clause for growers	✗
Uses a standard margin to pay growers	✗

PRODUCTS

Fruit and vegetables	✓
Organic produce	✗
Eggs	✗
Meat	✗
Milk	✗
Cheese or other dairy products	✓
Manufactured (value-added) foods	✗

SALES CHANNELS

Do you sell directly to consumers?	✗
Do you do the delivery?	✗
Do you sell directly to restaurants?	✓
Do you do the delivery?	✓
Do you sell directly to grocery stores?	✓
Do you do the delivery?	✓
Do you sell to wholesalers?	✓
Do you do the delivery?	✓
Do you sell to institutions?	✗
Do you do the delivery?	✗

SERVICES

Produce pick up from farms	✓
Is the truck(s) refrigerated?	✓
Aggregation on site	✓
Distribution of product to buyers in own truck?	✓
Size?	20' & 12'
Is the truck(s) refrigerated?	✓
Distribution of product to buyers in hired truck	✓
Selling retail to consumers through a farmers market	✗
Selling retail to consumers through a CSA box	✗
Selling wholesale to food service distributor	✓
Selling direct to restaurants	✓
Selling direct to grocery stores	✓
Refrigerated storage	1,082 sq feet
Dry storage	6,000 sq feet
Packing and grading	✓
Washing	✓
Freezing	✓
Brokering services (being an intermediary between farmer and buyer but not taking possession of the product)	✗
Buys packaging in volume and resells to growers	✓
Shared use kitchen	✗
Cutting	✗
Canning	✗
Branding of products	✓
Advertising of products	✓
Production planning with growers	✓
Food safety training	✓
Do you require GAP certification?	✗
Post-harvest handling training	✓
Incubator or demonstration farm	✓
Non-compete clause for growers	✓
Uses a standard margin to pay growers	80%

PRODUCTS

Fruit and vegetables	✓
Organic produce	✗
Eggs	✓
Meat	✓
Milk	✗
Cheese or other dairy products	✓
Manufactured (value-added) foods	✓

SALES CHANNELS

Do you sell directly to consumers?	✗
Do you do the delivery?	✗
Do you sell directly to restaurants?	✓
Do you do the delivery?	✓
Do you sell directly to grocery stores?	✓
Do you do the delivery?	✓
Do you sell to wholesalers?	✗
Do you do the delivery?	✗
Do you sell to institutions?	✓
Do you do the delivery?	✗

SERVICES

Produce pick up from farms	
Is the truck(s) refrigerated?	
Aggregation on site	
Distribution of product to buyers in own truck?	
Size?	25'
Is the truck(s) refrigerated?	
Distribution of product to buyers in hired truck	
Selling retail to consumers through a farmers market	
Selling retail to consumers through a CSA box	
Selling wholesale to food service distributor	
Selling direct to restaurants	
Selling direct to grocery stores	
Refrigerated storage	80 sq feet
Dry storage	
Packing and grading	
Washing	
Freezing	
Brokering services (being an intermediary between farmer and buyer but not taking possession of the product)	
Buys packaging in volume and resells to growers	
Shared use kitchen	
Cutting	
Canning	
Branding of products	
Advertising of products	
Production planning with growers	
Food safety training	
Do you require GAP certification?	
Post-harvest handling training	
Incubator or demonstration farm	
Non-compete clause for growers	
Uses a standard margin to pay growers	80%

PRODUCTS

Fruit and vegetables	✓
Organic produce	✗
Eggs	✓
Meat	✓
Milk	✗
Cheese or other dairy products	✓
Manufactured (value-added) foods	✓

SALES CHANNELS

Do you sell directly to consumers?	✓
Do you do the delivery?	✗
Do you sell directly to restaurants?	✗
Do you do the delivery?	✗
Do you sell directly to grocery stores?	✗
Do you do the delivery?	✗
Do you sell to wholesalers?	✓
Do you do the delivery?	✓
Do you sell to institutions?	✓
Do you do the delivery?	✗

SERVICES

Produce pick up from farms	<input type="checkbox"/>
Is the truck(s) refrigerated?	<input type="checkbox"/>
Aggregation on site	<input checked="" type="checkbox"/>
Distribution of product to buyers in own truck?	<input type="checkbox"/>
Size?	<input type="checkbox"/>
Is the truck(s) refrigerated?	<input type="checkbox"/>
Distribution of product to buyers in hired truck	<input type="checkbox"/>
Selling retail to consumers through a farmers market	<input type="checkbox"/>
Selling retail to consumers through a CSA box	<input type="checkbox"/>
Selling wholesale to food service distributor	<input checked="" type="checkbox"/>
Selling to consumers through a retail store	<input checked="" type="checkbox"/>
Selling direct to grocery stores	<input type="checkbox"/>
Refrigerated storage	2,8'x10' interior 2,8'x40' exterior
Packing and grading	<input checked="" type="checkbox"/>
Washing	<input checked="" type="checkbox"/>
Freezing	<input checked="" type="checkbox"/>
Brokering services (being an intermediary between farmer and buyer but not taking possession of the product)	<input checked="" type="checkbox"/>
Buys packaging in volume and resells to growers	<input checked="" type="checkbox"/>
Shared use kitchen	<input checked="" type="checkbox"/>
Cutting	<input checked="" type="checkbox"/>
Canning	<input type="checkbox"/>
Branding of products	<input checked="" type="checkbox"/>
Advertising of products	<input checked="" type="checkbox"/>
Production planning with growers	<input checked="" type="checkbox"/>
Food safety training	<input checked="" type="checkbox"/>
Do you require GAP certification?	<input type="checkbox"/>
Post-harvest handling training	<input type="checkbox"/>
Incubator or demonstration farm	<input type="checkbox"/>
Non-compete clause for growers	<input type="checkbox"/>
Uses a standard margin to pay growers	<input type="checkbox"/>

-- Sandhills Ag Innovation Center ■ Ellerbe, NC

1298 CRAWFORD ROAD,
ELLERBE, NC 28338
www.facebook.com/SandhillsAGInnovation/
Tel 910-997-8255

PRODUCTS

- Fruit and vegetables
- Organic produce
- Eggs
- Meat
- Milk
- Cheese or other dairy products
- Manufactured (value-added) foods

SALES

Just opened September 2017!
Please contact Sandhills Ag Innovation
Center directly for more information
910-997-8255

- Do you sell to restaurants?
 - Do you do the delivery?
- Do you sell directly to restaurants?
 - Do you do the delivery?
- Do you sell directly to grocery stores?
 - Do you do the delivery?
- Do you sell to wholesalers?
 - Do you do the delivery?
- Do you sell to institutions?
 - Do you do the delivery?

Eastern Carolina Organics

Durham, NC

2210 EAST PETTIGREW STREET,
DURHAM, NC 27703
www.carolinaorganics.com
Tel 919-542-3264

PRODUCTS

Fruit and vegetables	✓
Organic produce	✓
Eggs	✗
Meat	✗
Milk	✗
Cheese or other dairy products	✓
Manufactured (value-added) foods	✓

SALES CHANNELS

Do you sell directly to consumers?	✗
Do you do the delivery?	✗
Do you sell directly to restaurants?	✓
Do you do the delivery?	✓
Do you sell directly to grocery stores?	✓
Do you do the delivery?	✓
Do you sell to wholesalers?	✓
Do you do the delivery?	✓
Do you sell to institutions?	✓
Do you do the delivery?	✓

SERVICES

Produce pick up from farms	
Is the truck(s) refrigerated?	
Aggregation on site	
Distribution of product to buyers in own truck?	
Size?	
Is the truck(s) refrigerated?	
Distribution of product to buyers in hired truck	
Selling retail to consumers through a farmers market	
Selling retail to consumers through a CSA box	
Selling wholesale to food service distributor	
Selling direct to restaurants	
Selling direct to grocery stores	
Refrigerated storage	4,700 sq feet
Dry storage	4,000 sq feet
Packing and grading	
Washing	
Freezing	
Brokering services (being an intermediary between farmer and buyer but not taking possession of the product)	
Buys packaging in volume and resells to growers	
Shared use kitchen	
Cutting	
Canning	
Branding of products	
Advertising of products	
Production planning with growers	
Food safety training	
Do you require GAP certification?	
Post-harvest handling training	
Incubator or demonstration farm	
Non-compete clause for growers	
Uses a standard margin to pay growers	

-- Seal the Seasons

Hillsborough, NC

500 VALLEY FORGE ROAD,
HILLSBOROUGH, NC 27278
www.sealtheseasons.com
Tel 919-245-3535

PRODUCTS

Fruit and vegetables	✓
Organic produce	✓
Eggs	✗
Meat	✗
Milk	✗
Cheese or other dairy products	✗
Manufactured (value-added) foods	✗

SALES CHANNELS

Do you sell directly to consumers?	✗
Do you do the delivery?	✗
Do you sell directly to restaurants?	✗
Do you do the delivery?	✗
Do you sell directly to grocery stores?	✓
Do you do the delivery?	✗
Do you sell to wholesalers?	✓
Do you do the delivery?	✓
Do you sell to institutions?	✓
Do you do the delivery?	✓

SERVICES

Produce pick up from farms	✓
Is the truck(s) refrigerated?	✓
Aggregation on site	✓
Distribution of product to buyers in own truck?	✓
Size?	24'
Is the truck(s) refrigerated?	✓
Distribution of product to buyers in hired truck	✓
Selling retail to consumers through a farmers market	✗
Selling retail to consumers through a CSA box	✗
Selling wholesale to food service distributor	✗
Selling direct to restaurants	✓
Selling direct to grocery stores	✓
Refrigerated storage	250 sq feet
Dry storage	2,000 sq feet
Packing and grading	✓
Washing	✓
Freezing	✓
Brokering services (being an intermediary between farmer and buyer but not taking possession of the product)	✗
Buys packaging in volume and resells to growers	✗
Shared use kitchen	✓
Cutting	✓
Canning	✗
Branding of products	✓
Advertising of products	✓
Production planning with growers	✓
Food safety training	✓
Do you require GAP certification?	✗
Post-harvest handling training	✗
Incubator or demonstration farm	✗
Non-compete clause for growers	✓
Uses a standard margin to pay growers	✗

-- Firsthand Foods

Durham, NC

P O BOX 586,
DURHAM, NC 27702
www.firsthandfoods.com
Tel 919-249-6144

PRODUCTS

Fruit and vegetables	<input type="checkbox"/>
Organic produce	<input type="checkbox"/>
Eggs	<input type="checkbox"/>
Meat	<input checked="" type="checkbox"/>
Milk	<input type="checkbox"/>
Cheese or other dairy products	<input type="checkbox"/>
Manufactured (value-added) foods	<input checked="" type="checkbox"/>

SALES CHANNELS

Do you sell directly to consumers?	<input checked="" type="checkbox"/>
Do you do the delivery?	<input checked="" type="checkbox"/>
Do you sell directly to restaurants?	<input checked="" type="checkbox"/>
Do you do the delivery?	<input checked="" type="checkbox"/>
Do you sell directly to grocery stores?	<input checked="" type="checkbox"/>
Do you do the delivery?	<input checked="" type="checkbox"/>
Do you sell to wholesalers?	<input checked="" type="checkbox"/>
Do you do the delivery?	<input checked="" type="checkbox"/>
Do you sell to institutions?	<input checked="" type="checkbox"/>
Do you do the delivery?	<input checked="" type="checkbox"/>

SERVICES

Produce pick up from farms	
Is the truck(s) refrigerated?	
Aggregation on site	
Distribution of product to buyers in own truck?	
Size?	
Is the truck(s) refrigerated?	
Distribution of product to buyers in hired truck	
Selling retail to consumers through a farmers market	
Selling retail to consumers through a CSA box	
Selling wholesale to food service distributor	
Selling direct to restaurants	
Selling direct to grocery stores	
Refrigerated storage	900 sq feet
Dry storage	--
Packing and grading	
Washing	
Freezing	
Brokering services (being an intermediary between farmer and buyer but not taking possession of the product)	
Buys packaging in volume and resells to growers	
Shared use kitchen	
Cutting	
Canning	
Branding of products	
Advertising of products	
Production planning with growers	
Food safety training	
Do you require GAP certification?	
Post-harvest handling training	
Incubator or demonstration farm	
Non-compete clause for growers	
Uses a standard margin to pay growers	

-- High Country Food Hub

Boone, NC

252 POPLAR GROVE RD,
BOONE, NC 28607
shannon@brwia.org
Tel 828-386-1537

PRODUCTS

Fruit and vegetables	<input checked="" type="checkbox"/>
Organic produce	<input checked="" type="checkbox"/>
Eggs	<input checked="" type="checkbox"/>
Meat	<input checked="" type="checkbox"/>
Milk	<input checked="" type="checkbox"/>
Cheese or other dairy products	<input checked="" type="checkbox"/>
Manufactured (value-added) foods	<input checked="" type="checkbox"/>

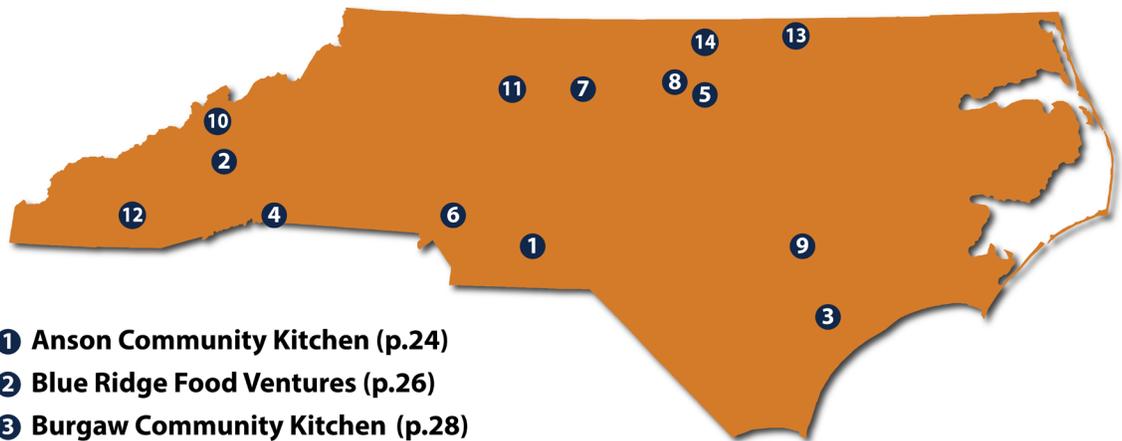
SALES CHANNELS

Do you sell directly to consumers?	<input checked="" type="checkbox"/>
Do you do the delivery?	<input type="checkbox"/>
Do you sell directly to restaurants?	<input checked="" type="checkbox"/>
Do you do the delivery?	<input type="checkbox"/>
Do you sell directly to grocery stores?	<input type="checkbox"/>
Do you do the delivery?	<input type="checkbox"/>
Do you sell to wholesalers?	<input type="checkbox"/>
Do you do the delivery?	<input type="checkbox"/>
Do you sell to institutions?	<input type="checkbox"/>
Do you do the delivery?	<input type="checkbox"/>

SERVICES

Produce pick up from farms	<input type="checkbox"/>
Is the truck(s) refrigerated?	<input type="checkbox"/>
Aggregation on site	<input checked="" type="checkbox"/>
Distribution of product to buyers in own truck?	<input type="checkbox"/>
Size?	
Is the truck(s) refrigerated?	
Distribution of product to buyers in hired truck	<input type="checkbox"/>
Selling retail to consumers through a farmers market	<input type="checkbox"/>
Selling retail to consumers through a CSA box	<input type="checkbox"/>
Selling wholesale to food service distributor	<input type="checkbox"/>
Selling direct to restaurants	<input type="checkbox"/>
Selling direct to grocery distributor	<input checked="" type="checkbox"/>
Refrigerated storage	398 sq feet
Dry storage	612 sq feet
Packing and grading	<input type="checkbox"/>
Washing	<input type="checkbox"/>
Freezing	<input type="checkbox"/>
Brokering services (being an intermediary between farmer and buyer but not taking possession of the product)	<input checked="" type="checkbox"/>
Buys packaging in volume and resells to growers	<input checked="" type="checkbox"/>
Shared use kitchen	<input type="checkbox"/>
Cutting	<input type="checkbox"/>
Canning	<input type="checkbox"/>
Branding of products	<input type="checkbox"/>
Advertising of products	<input checked="" type="checkbox"/>
Production planning with growers	<input checked="" type="checkbox"/>
Food safety training	<input checked="" type="checkbox"/>
Do you require GAP certification?	<input type="checkbox"/>
Post-harvest handling training	<input checked="" type="checkbox"/>
Incubator or demonstration farm	<input type="checkbox"/>
Non-compete clause for growers	<input type="checkbox"/>
Uses a standard margin to pay growers	85%

COMMERCIAL COMMUNITY KITCHENS



- ① Anson Community Kitchen (p.24)
- ② Blue Ridge Food Ventures (p.26)
- ③ Burgaw Community Kitchen (p.28)
- ④ Tryon Community Kitchen
- ⑤ The Cookery (p.34)
- ⑥ Carolina Commercial Kitchen (p.30)
- ⑦ Greensboro Shared Use Kitchen (p.38)
- ⑧ PFAP (p.44)
- ⑨ Eastern Carolina Food Ventures (p.36)
- ⑩ Madison County Community Kitchen (p.40)
- ⑪ Midway Community Kitchen (p.42)
- ⑫ Stecoah Community Kitchen (p.46)
- ⑬ Working Landscapes Main St. Kitchen (p.48)
- ⑭ Caswell Community Kitchen (p.32)

Commercial Community Kitchens are licensed and permitted kitchens with equipment, as well as work and storage space, available for rental by small food businesses and food entrepreneurs.

In the below descriptions the  and  represent the current status of operations for each of the food hubs and commercial community kitchens as of October, 2017.

Please contact each business for more information.

– – Anson Community Kitchen

Wadesboro, NC

514 BORTH WASHINGTON ST,
WADESBORO, NC 28170
www.spcc.edu/
Tel 704-272-5300

SERVICES

Provides services other than kitchen rental	✘
Hourly rate	15 \$/hr
Space and equipment available for the following:	
- Packing and grading of fresh produce	✔
- Washing of fresh produce	✔
- Freezing	✘
- Cutting	✘
- Filling lines	✘
- Canning line	✔
- Bottling line	✘
- Mixer	✔
- Proofing racks or cabinets	✔
- Ovens	✔
- Grills	✔
- Fryers	✔
- Vacuum sealing	✘
- Slicers	✔
- Bagging	✘
- Pallet storage	✘
- Loading docks	✔
Provides food safety trainings for tenants	✘
- ServSafe or other food safety training required	✘

MARKETING

Business planning service	✓
Access to capital assistance	✓
Brokering sales between producers and buyers	✗
Buys packaging in volume and resells to incubator participants	✗
Buys other products and resells to incubator participants	✗

ADDITIONAL INFORMATION

Canning Line	Continuous Feed Robot Coupe Processors
Mixer	6, 20, 40 and 80 quart mixer, 60 quart immersion blender
Proofing racks	Bakers station 20 sheet pan dough proofer
Ovens	Vulcan 10 burner range with two conventional ovens, two bakers pride full size convection ovens, microwave oven, 6 burner range, salamander broiler
Grills	36 inch char grill, 36 inch griddle
Fryers	40 lb fryer
Slicers	Continuous Feed Slicer/Graters
Other equipment	Traulsen 3 door refrigerator
	Hobart sanitizing dishwasher
	Metro mobile proofer
	60 quart tilt kettle
	Walk in and reach in coolers
	52 pack per hour dishwasher
	Raw meat prep area
	Personal lockers
	30 gallon tilt skillet/braising pan

SERVICES

Provides services other than kitchen rental	✓
Hourly rate	30 \$/hr
Space and equipment available for the following:	
- Packing and grading of fresh produce	✗
- Washing of fresh produce	✗
- Freezing	✓
- Cutting	✓
- Filling lines	✓
- Canning line	✓
- Bottling line	✓
- Mixer	✓
- Proofing racks or cabinets	✓
- Ovens	✓
- Grills	✓
- Fryers	✗
- Vacuum sealing	✓
- Slicers	✓
- Bagging	✓
- Pallet storage	✓
- Loading docks	✓
Provides food safety trainings for tenants	✗
- ServSafe or other food safety training required	✓

MARKETING

Business planning service	✓
Access to capital assistance	✓
Brokering sales between producers and buyers	✗
Buys packaging in volume and resells to incubator participants	✗
Buys other products and resells to incubator participants	✗

ADDITIONAL INFORMATION

Filling line	Piston and pneumatic (hot fill process)
Canning line	Tilt skillet
Bottling line	8000 jars a day, at 8 oz
Mixer	5, 10, 60 qt

-- Burgaw Community Kitchen

Burgaw, NC

115 S DICKERSON STREET,
BURGAW, NC 28425
[http://townofburgaw.com/
burgaw-incubator-kitchen](http://townofburgaw.com/burgaw-incubator-kitchen)
Tel 910-663-3450

SERVICES

Provides services other than kitchen rental



Hourly rate

10 \$/hr or 100 \$/month

Space and equipment available for the following:

- Packing and grading of fresh produce



- Washing of fresh produce



- Freezing



- Cutting



- Filling lines



- Canning line



- Bottling line



- Mixer



- Proofing racks or cabinets



- Ovens



- Grills



- Fryers



- Vacuum sealing



- Slicers



- Bagging



- Pallet storage



- Loading docks



Provides food safety trainings for tenants



- ServSafe or other food safety training recommended



MARKETING

Business planning service	✓
Access to capital assistance	✗
Brokering sales between producers and buyers	✗
Buys packaging in volume and resells to incubator participants	✗
Buys other products and resells to incubator participants	✗

ADDITIONAL INFORMATION

Mixer	30-quart floor mixer
Proofing racks	Bakers station 20 sheet pan dough proofer
Ovens	2 double convection ovens Gas range, with 10 burners
Grills	25" char grill, gas 24" flat grill, gas 36" flat grill
Other equipment	Food processor
	Warming cabinet
	Tea brewer
	Microwave
	2 two-section reach-in refrigerators
	Ice maker

-- Carolina Commercial Kitchen ■ Charlotte, NC

3500 LATROBE DRIVE #300,
 CHARLOTTE, NC 28211
www.carolinacommercialkitchen.net
 Tel 704-366-6100

SERVICES

Provides services other than kitchen rental	✓
Hourly rate	30 \$/hr
Space and equipment available for the following:	
- Packing and grading of fresh produce	✗
- Washing of fresh produce	✗
- Freezing	✓
- Cutting	✓
- Filling lines	✗
- Canning line	✗
- Bottling line	✗
- Mixer	✓
- Proofing racks or cabinets	✗
- Ovens	✓
- Grills	✓
- Fryers	✓
- Vacuum sealing	✗
- Slicers	✓
- Bagging	✗
- Pallet storage	✓
- Loading docks	✓
Provides food safety trainings for tenants	✓
- ServSafe or other food safety training required	✓

MARKETING

Business planning service	✓
Access to capital assistance	✗
Brokering sales between producers and buyers	✗
Buys packaging in volume and resells to incubator participants	✗
Buys other products and resells to incubator participants	✓

ADDITIONAL INFORMATION

Cutting	food processors, veg cutters, buffalo chopper, meat grinders
Mixer	Hobart 60qt, 30qt , 20qt
Ovens	4 Combi, 3 electrolux, 1 rational, 1 convection, 4 conventional gas
Grills	1 4ft, 2 2ft char grills, 2 4ft flat tops, 8 burner stove top, 2 ten burner stove tops, pressure braising tilt skillet
Fryers	3 2 50lb, 1 35lb
Loading docks	Food truck parking

-- Caswell Community Kitchen

Yanceyville, NC

14771 NC HWY 119 N,
 YANCEYVILLE, NC 27379
[www.caswelllocalfoods.org/
 inspected-community-kitchen](http://www.caswelllocalfoods.org/inspected-community-kitchen)
 Tel 336-598-2537

SERVICES

Provides services other than kitchen rental	<input type="checkbox"/>
Hourly rate	6 \$/hr
Space and equipment available for the following:	
- Packing and grading of fresh produce	<input checked="" type="checkbox"/>
- Washing of fresh produce	<input type="checkbox"/>
- Freezing	<input type="checkbox"/>
- Cutting	<input type="checkbox"/>
- Filling lines	<input type="checkbox"/>
- Canning line	<input checked="" type="checkbox"/>
- Bottling line	<input type="checkbox"/>
- Mixer	<input checked="" type="checkbox"/>
- Proofing racks or cabinets	<input type="checkbox"/>
- Ovens	<input checked="" type="checkbox"/>
- Grills	<input checked="" type="checkbox"/>
- Fryers	<input type="checkbox"/>
- Vacuum sealing	<input type="checkbox"/>
- Slicers	<input type="checkbox"/>
- Bagging	<input type="checkbox"/>
- Pallet storage	<input type="checkbox"/>
- Loading docks	<input type="checkbox"/>
Provides food safety trainings for tenants	<input type="checkbox"/>
- ServSafe or other food safety training required	<input type="checkbox"/>

MARKETING

Business planning service	✘
Access to capital assistance	✘
Brokering sales between producers and buyers	✘
Buys packaging in volume and resells to incubator participants	✘
Buys other products and resells to incubator participants	✘

ADDITIONAL INFORMATION

Canning Line	Electric Canner, Hot Water Bath Canner
Mixer	KitchenAid 4.5 quart
Other equipment	Mechanical Scales, Pressure Cooker, Dehydrator, Ball Canning Library, Instant Hot Water Pitcher, All utensils, Bakeware, Cookware, Mixing Bowls, Thermometers, Industrial Wiring Shelving w/cover, Stock Pots, Qat, Antibacterial Clothes, Refrigerator, Three Well Sink, Hand Wash Sink, Stainless 18 Ft. Tables, 6 Ft. Moveable Tables

SERVICES

Provides services other than kitchen rental	
Hourly rate	30\$/hr - monthly packages available
Space and equipment available for the following:	
- Packing and grading of fresh produce	
- Washing of fresh produce	
- Freezing	
- Cutting	
- Filling lines	
- Canning line	
- Bottling line	
- Mixer	
- Proofing racks or cabinets	
- Ovens	
- Grills	
- Fryers	
- Vacuum sealing	
- Slicers	
- Bagging	
- Pallet storage	
- Loading docks	
Provides food safety trainings for tenants	
- ServSafe or other food safety training required	For kitchen managers

MARKETING

Business planning service	✓
Access to capital assistance	✗
Brokering sales between producers and buyers	✗
Buys packaging in volume and resells to incubator participants	✗
Buys other products and resells to incubator participants	✗

ADDITIONAL INFORMATION

Cutting	Meat grinder, Robot Coupe, cutting boards
Mixer	80,40 and 7qt
Proofing racks	Baking rack and proofer
Ovens	4 full size convection ovens
Grills	6 burner range, char grill, salamander broiler
Fryers	40 lb fryer
Slicers	Continuous-Feed Slicers/Graters, Continuous Feed Robot Coupe Processor
Other equipment	Meat grinder
	Shredder, grater
	20 sheet pan dough proofer
	40 gallon steam kettle
	52 rack per hour dishwasher
	Raw meat prep area

-- Eastern Carolina Food Ventures ■ Warsaw, NC

946 PENNY BRANCH RD,
WARSAW, NC 28398
www.jamessprunt.edu/kitchen
Tel 910-296-2430

SERVICES

Provides services other than kitchen rental	✓
Hourly rate (variety of services available besides kitchen access)	25 \$/hr avg
Space and equipment available for the following:	
- Packing and grading of fresh produce	✓
- Washing of fresh produce	✗
- Freezing	✗
- Cutting	✓
- Filling lines	✓
- Canning line	✓
- Bottling line	✗
- Mixer	✓
- Proofing racks or cabinets	✓
- Ovens	✓
- Grills	✓
- Fryers	✗
- Vacuum sealing	✗
- Slicers	✓
- Bagging	✗
- Pallet storage	✓
- Loading docks	✓
Provides food safety trainings for tenants	✓
- ServSafe or other food safety training required	✓

MARKETING

Business planning service	✓
Access to capital assistance	✓
Brokering sales between producers and buyers	✗
Buys packaging in volume and resells to incubator participants	✗
Buys other products and resells to incubator participants	✗

ADDITIONAL INFORMATION

Canning Line	Pressure cooker
Ovens	Convection ovens
Cutting	Dough cutter, vegetable cutter
Grills	Commercial Ranges
Slicers	Vegetable slicer, shredder
Other equipment	Dehydrator
	Meat grinder

-- Greensboro Shared Use Kitchen ■ Greensboro, NC

3309 BURLINGTON ROAD,
GREENSBORO, NC 27405
guilford.ces.ncsu.edu/
low-risk-shared-use-kitchen
Tel 336-641-2416

SERVICES

Provides services other than kitchen rental	✓
Hourly rate	10 \$/hr
Space and equipment available for the following:	
- Packing and grading of fresh produce	✗
- Washing of fresh produce	✓
- Freezing	✓
- Cutting	✓
- Filling lines	✗
- Canning line	✗
- Bottling line	✗
- Mixer	✓
- Proofing racks or cabinets	✓
- Ovens	✓
- Grills	✓
- Fryers	✗
- Vacuum sealing	✗
- Slicers	✗
- Bagging	✗
- Pallet storage	✗
- Loading docks	✗
Provides food safety trainings for tenants	✓
- ServSafe or other food safety training required	✗

MARKETING

Business planning service	✓
Access to capital assistance	✗
Brokering sales between producers and buyers	✗
Buys packaging in volume and resells to incubator participants	✗
Buys other products and resells to incubator participants	✗

ADDITIONAL INFORMATION

Washing	3 tub sink
Mixer	Hobart 22 gallon
Proofing racks	3 rack convection/proofer Bakers station 20 sheet pan dough proofer
Ovens	Home oven
Grills	range on oven and 2 extra electrical eyes 24" flat grill, gas 36" flat grill
Other equipment	Food processor Microwave, Hot Water Bath Canner, Mechanical Scales, Pressure Cooker, All utensils, Bakeware, Cookware, Mixing Bowls, Thermometers, Industrial Wiring Shelving, Stock Pots, Qat, Dehydrator, Vacuum sealer

-- Madison County Community Kitchen ■ Marshall, NC

258 CAROLINA LANE,
MARSHALL, NC 28753
madison.ces.ncsu.edu
/categories/community
Tel 828-649-2411

SERVICES

Provides services other than kitchen rental	✓
Hourly rate	15 \$/6 hr
Space and equipment available for the following:	
- Packing and grading of fresh produce	✓
- Washing of fresh produce	✓
- Freezing	✓
- Cutting	✗
- Filling lines	✗
- Canning line	✗
- Bottling line	✗
- Mixer	✗
- Proofing racks or cabinets	✗
- Ovens	✓
- Grills	✗
- Fryers	✗
- Vacuum sealing	✗
- Slicers	✓
- Bagging	✗
- Pallet storage	✓
- Loading docks	✓
Provides food safety trainings for tenants	✓
- ServSafe or other food safety training required	✓

MARKETING

Business planning service	✓
Access to capital assistance	✗
Brokering sales between producers and buyers	✗
Buys packaging in volume and resells to incubator participants	✗
Buys other products and resells to incubator participants	✓

ADDITIONAL INFORMATION

Ovens	Convection oven
Grills	6 burners industrial electric
Other equipment	Grinder for corn

– – Midway Community Kitchen ■ Chapel Hill, NC

505 WEST ROSEMARY STREET,
CHAPEL HILL, NC 27516
www.midwaycommunitykitchen.com
Tel 919-280-0895

SERVICES

Provides services other than kitchen rental	✓
Hourly rate	30 \$/hr
Space and equipment available for the following:	
- Packing and grading of fresh produce	✗
- Washing of fresh produce	✗
- Freezing	✗
- Cutting	✗
- Filling lines	✗
- Canning line	✗
- Bottling line	✗
- Mixer	✓
- Proofing racks or cabinets	✓
- Ovens	✓
- Grills	✓
- Fryers	✓
- Vacuum sealing	✗
- Slicers	✗
- Bagging	✗
- Pallet storage	✗
- Loading docks	✗
Provides food safety trainings for tenants	✗
- ServSafe or other food safety training required	✓

MARKETING

Business planning service	
Access to capital assistance	
Brokering sales between producers and buyers	
Buys packaging in volume and resells to incubator participants	
Buys other products and resells to incubator participants	

ADDITIONAL INFORMATION

Mixer	20 quart hobart mixer, 3 five quart kitchenaid stand mixers
Proofing racks	1 full height proofer
Ovens	2 convection ovens
Grills	2 6 burner gas ranges with ovens

-- Piedmont Food & Agricultural Processing Center • Hillsborough, NC

500 VALLEY FORGE ROAD,
HILLSBOROUGH, NC 27278
www.pfapnc.org
Tel 919-241-4212

SERVICES

Provides services other than kitchen rental	✓
Hourly rate	25 \$/hr
Space and equipment available for the following:	
- Packing and grading of fresh produce	✗
- Washing of fresh produce	✓
- Freezing	✓
- Cutting	✓
- Filling lines	✗
- Canning line	✗
- Bottling line	✗
- Mixer	✓
- Proofing racks or cabinets	✓
- Ovens	✓
- Grills	✓
- Fryers	✗
- Vacuum sealing	✗
- Slicers	✓
- Bagging	✓
- Pallet storage	✓
- Loading docks	✓
Provides food safety trainings for tenants	✓
- ServSafe or other food safety training required	✓

MARKETING

Business planning service	✓
Access to capital assistance	✓
Brokering sales between producers and buyers	✗
Buys packaging in volume and resells to incubator participants	✗
Buys other products and resells to incubator participants	✗

ADDITIONAL INFORMATION

Filling Line	Jar filler
Ovens	Convection ovens Rotational rack oven
Bagging	Vacuum seal
Other equipment	Steam kettle (60gal) Tilt braising pan (30 gal) Hydraulic juice press Dehydrator Manual label applicator Fermentation box Caramel cooker

-- Stecoah Community Kitchen

Robbinsville, NC

121 SCHOOLHOUSE ROAD,
ROBBINSVILLE, NC 28771
www.stecoahvalleycenter.com
/facilities
Tel 828-479-3364

SERVICES

Provides services other than kitchen rental	
Hourly rate	10 \$/hr
Space and equipment available for the following:	
- Packing and grading of fresh produce	
- Washing of fresh produce	
- Freezing	
- Cutting	
- Filling lines	
- Canning line	
- Bottling line	
- Mixer	
- Proofing racks or cabinets	
- Ovens	
- Grills	
- Fryers	
- Vacuum sealing	
- Slicers	
- Bagging	
- Pallet storage	
- Loading docks	
Provides food safety trainings for tenants	
- ServSafe or other food safety training required	

MARKETING

Business planning service



Access to capital assistance



Brokering sales between producers and buyers



Buys packaging in volume and resells to incubator participants



Buys other products and resells to incubator participants



ADDITIONAL INFORMATION

Mixer

Hobart 20QT

Fryers

2 basket fryers

-- Working Landscapes Main Street Kitchen

Warrenton, NC

108C SOUTH MAIN ST, SUITE 2
WARRENTON, NC 27589
workinglandscapesnc.org/contact/
Tel 252-257-0205

SERVICES

Provides services other than kitchen rental



Hourly rate

15 \$/hr - 10\$/hr for farmers

Space and equipment available for the following:

- Packing and grading of fresh produce



- Washing of fresh produce



- Freezing



- Cutting



- Filling lines



- Canning line



- Bottling line



- Mixer



- Proofing racks or cabinets



- Ovens



- Grills



- Fryers



- Vacuum sealing



- Slicers



- Bagging



- Pallet storage



- Loading docks



Provides food safety trainings for tenants



- ServSafe or other food safety training required



MARKETING

Business planning service	✓
Access to capital assistance	✓
Brokering sales between producers and buyers	✓
Buys packaging in volume and resells to incubator participants	✗
Buys other products and resells to incubator participants	✗

ADDITIONAL INFORMATION

Mixer	Volrath Mix 1020, 20qt
Ovens	Convection oven Dayon JA6, Vulcan Gas oven
Grills	Stovetop, 6 burner gas
Vaccum Sealer	Volrath Medio
Other Equipment	Retail Display Refrigerator/Freezer

COPACKERS



- 1 SUNBURST TROUT COMPANY
- 2 TRANSYLVANIA VOC SERV
- 3 GOLDING FARMS
- 4 D'VINE FOODS
- 5 BOBBEE'S BOTTLING
- 6 WASHINGTON CRAB AND OYSTERS
- 7 INNER BANKS SEAFOOD
- 8 QUALITY FOODS FROM THE SEA

Copackers are companies that manufacture and package food products for clients, including farms and other food business entrepreneurs, according to a recipe and/or using ingredients provided by the client.

Bobbee's Bottling

42 Golden Leaf Drive - Lousiburg, NC 27549

Tel 919-496-4286

www.bobbeesbottling.com

D'vine Foods

1585 Hwy 701 South - Elizabethtown, NC 28337

Tel 910-862-2576

www.dvinefoods.com

Golding Farms

6061 Gun Club Road

Winston-Salem, NC 27103

Tel 336-766-6161

www.goldingfarms.com/golding-farms-business-to-business/co-pack/

TVS

11 Mountain Industrial Drive

Brevard, NC 28712

Tel 828-884-3195

www.tvsinc.org

Inner Banks Seafood

100 Jean Street - Plymouth, NC 27962

Tel 252-791-0811

www.ibxseafood.com

Quality Foods from the Sea

173 Knobbs Creek Drive

Elizabeth City, NC 27909

Tel 800-433-7103

www.facebook.com/qualityfoodsfromthesea

Sunburst Trout Company

314 Industrial Park Driv - Waynesville, NC 28716

Tel 800-673-3051

www.sunbursttrout.com

Washington Crab & Oyster Company

321 North Pierce Street - Washington, NC 27889

Tel 252-946-5796

www.washingtoncrabandoyster.com