

Community Food Processing (value added) Centers in NC

Anson Community Kitchen

<http://www.ansonkitchen.org/>

Full-scale commercial kitchen for local caterers, value-added small businesses and food entrepreneurs. Anson Community Kitchen is a state-of-the-art kitchen permitted by the North Carolina Department of Environment and Natural Resources. 900-square-foot kitchen is for those who wish to mass produce food products for sale and farmers or gardeners who raise a sufficient amount of any product that can be converted into a commodity item for sale as cobblers, breads, jellies, jams, and such. This is an excellent resource for starting and growing a food business.

Blue Ridge Food Ventures in Candler NC near Asheville

http://www.advantagewest.com/content.cfm/content_id/144/section/food

The facility at BRFV includes three distinct processing areas (wet, dry and natural product) as well as separate dry storage areas and walk-in coolers and freezers

Mary Lou Surgi , Executive Director

Blue Ridge Food Ventures

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Madison Farms

<http://www.madisonfarms.org/>

The Madison County Cooperative Extension Office has recently added the Madison Farms Value Added Center to the new facility. The Center allows the farmer to wash, sort, and package and process food.

Promoting Madison County Family Farms

NC Cooperative Extension

258 Carolina Lane

Marshall, NC 28753

Phone: 828 649-2411 Fax: 828 649-2020

To schedule a visit to our facility call Catherine Walker at 828 649-2411.

Contact madison@quickbrightsharp.com or ross_young@ncsu.edu

Piedmont Food & Agricultural Processing Center

<http://www.orangecountyfarms.org/documents/PFAPBifold2010.pdf>

<http://www.orangecountyfarms.org/>

This joint effort led by Alamance, Chatham, Durham, & Orange Counties has been awarded \$1,098,500 to renovate a facility at 500 Valley Forge Road in Hillsborough, NC. A shared-use, value-added, economic development ventures. The goal of the center is to serve farmers and food entrepreneurs within a 75-mile radius of Hillsborough, North Carolina. Estimated Opening - NOVEMBER 2010

Processing & Distribution Center in Duplin County (Warsaw)

A value-added kitchen will open at the end of June 2010, followed by the processing & distribution area. A flash freezer, walk-in freezer, cleaning and packaging areas and a refrigerated truck will be available. The plan is to start small, with a few items into public schools, restaurants and hospitals. The facility is 6,000 square feet and will be used to install commercial kitchen equipment, food prep areas, freezers, refrigeration, food ingredients storage and processing and distribution center for farmers. The primary purpose of the facility will be to provide hourly access to a commercial kitchen and food preparation area to entrepreneurs and food businesses for new food product development, research and food testing in eastern North Carolina

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Rockingham Community Kitchen

<http://www.rockinghamkitchen.org/>

The Rockingham Community Kitchen offers farmers, caterers and chefs an inexpensive place to create value-added food products. This kitchen is certified by the North Carolina Department of Environment and Natural Resources. So products created in it can be sold to the public, unlike food products created in your home. You have the crops; we have the equipment. Start your own food business, or simply prepare food for home consumption. Either way, come and create your value-added food products at the Rockingham Community Kitchen, a new recipe for success.

Stecoah Valley Center Kitchen

<http://www.stecoahvalleycenter.com/about.html>

Stecoah Valley Cultural Arts Center
121 Schoolhouse Road
Stecoah (Robbinsville), NC 28771
Ph 828-479-3364 Fx 828-479-1434
info@StecoahValleyCenter.com

A renovated old school cafeteria kitchen facility offers a new commercial kitchen that is available for public use. It is an NCDA inspected and Sanitation Graded facility featuring modern kitchen equipment and cooler or dry storage space. The kitchen may be used to prepare food for personal use, retail sale or catering purposes, make value-added agricultural products, teach or take a class, host your own party or a variety of other purposes.

Columbus County Community Farmers Market

<http://www.columbuscountyfarmersmarket.com/welcome.html>

132 Government Complex Road
Whiteville, NC 28472
(910) 840-6743
info@columbuscountyfarmersmarket.com

Market has a 600 sq. ft. facility housing a commercial honey extractor. In addition the site has a 10' x 10' walk-in cooler accommodates short-term storage of fresh fruits and vegetables. Really nice kitchen, with stainless steel tables, sink etc. The Farmers Market Board hopes producers will be canning peaches, pears etc... What ever the producers can do to add more value to there products they produce they are willing to work with them. Blueberry growers will probably store blueberries in the cooler and use them for events.

Warren FoodWorks

The shared-use kitchen project at FoodWorks launched in September 2014, and hopes to provide small food-enterprises a space to develop their products. The FoodWorks space is unique in the shared-use world in that the operation also includes a beautifully renovated cafe that sits on Main Street in downtown Warrenton, NC. Shared-users can opt to operate the cafe and serve their delicious concoctions on-site.

Warren FoodWorks
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