NEW FOOD BANK AND TRAINING CENTER FACT SHEET

Address: 4100 W. Ann Lurie Place, Chicago, IL, 60632. Bounded by Ann Lurie Place (formerly 42nd Place) to the south, 40th Street to the north, Keeler Avenue on the west and Karlov Avenue on the east.

Site size: Approximately 11 acres.

Building size:

- 268,073 total square feet
- Footprint size: 4.96 acres; almost four football fields
- Previous: 118,665 square feet, owned and rented

Estimated food storage capacity:

- 10.3 million pounds
- Previous facility: 3.5 million pounds

Food distribution capabilities:

- A future potential of up to 80 million pounds annually
- Previous facility: 42.3 million pounds

Average warehouse ceiling height: 32 feet, allowing 28-foot-tall steel storage racks

Enhanced capabilities: include separate shipping and receiving lots enabling large trucks to maneuver; 10-bay shipping dock area with depressed docks to accommodate various agency vehicles. Also room for innovative programs such as:

- **Agency Mart**: Enables representatives from agencies to select packaged, refrigerated and frozen foods—including dry goods, produce, meat, and dairy products—without scheduling a pick-up time. The mart provides agencies with more flexibility, choices and access to high-quality perishable food.

- **Pantry University**: An award-winning initiative of the Food Depository, created and implemented in partnership with member agencies it serves, Pantry University provides training to staff members of Cook County food pantries and soup kitchens on topics such as food safety, nutrition, fundraising, grant writing, creating and maintaining budgets and information technology.

- **Chicago’s Community Kitchens**: Previously located in rented space in Humboldt Park, this foodservice training program for unemployed and underemployed adults is now housed in an 8,168-square-foot industrial-grade kitchen. The program graduates up to 24 students qualified to enter the workforce each quarter.

- **Meal Preparation Center**: The Food Depository’s new cook-chill system allows CCK students to prepare bulk quantities of nutritious food for our member agencies – up to 2,500 servings per day. Providing more high-quality prepared food to our Kids Cafes and other member agencies
allows agency staff and volunteers more time to attend to other pressing client needs, rather than spending hours planning and preparing meals.