

Print

Community and Economic Development Grant Application FY2024-25 - Submission #1013

Date Submitted: 11/15/2024

Name of Applicant Organization*

Central Coast Food Web

Address*

3814 Yaquina Bay Road

City*

Newport

State*

OR

Zip Code*

97365

Person Completing the Application

Name*

Jim King

Email Address*

jim@centralcoastfoodweb

Phone Number*

707-363-4750

Name of Your Project*

Creating Capacity and Opportunity: Commercial Kitchen Build

Total Project Budget*

\$55,000

This includes all anticipated sources of funding

Amount Requested from this Program*

\$15,000

(max \$15k for Standard, \$60k for Impact)

Pool of Funds Applying to*

Standard (\$15K Max)

Impact (\$60K Max)

Project Description*

Central Coast Food Web (CCFW) has successfully created a facility where fishers may process their own catch, package and freeze it, and sell it on our online market and other distribution channels. In addition, we have added small farmers in our area, providing them with a presence on our online Local Foods Market. As much as these steps have added to the opportunities for both the fishers and the farmers, the commercial kitchen has loomed as a missing cornerstone to our offerings. The commercial grade hood, which is the target for this funding, will serve to complete the "hot zone" By adding a commercial kitchen, not only can the fishers and farmers experiment with creating value added products, but we can open our doors to bakers, candy makers, caterers, and more. Commercial kitchens are key to entrepreneurs taking the next step in their business model in a safe, hygienic, and affordable space with the equipment they require. Since we birthed CCFW, we have heard the community, our partners, and our producers when they have shared their desire for a commercial kitchen. For many the kitchen completes the loop of their processing, creating, or making their products. One example of this need was brought to our attention when we met a local candy maker. In order to get time in a commercial kitchen, she has had to travel to Lincoln City and beyond, jumping from one kitchen to another as availability allowed. She is based in Newport and would benefit greatly in being able to produce her candies locally and with less pressure and more time to create and develop her offerings. Our existence is predicated on providing opportunities for the fishers, the farmers, and the bakers and candy makers to build their businesses, become self-sufficient, and expand their visons and dreams into reality. This commercial grade hood, and this kitchen will enhance this focus, our mission, and allow the growth of independent businesses to grow, flourish, and ultimately provide local food to local people while creating economic opportunities for the entrepreneurs and their employees. The benefits to the community will be in the form of economic opportunities, supporting entrepreneurs, keeping both businesses and food local, and increasing the reach and ability of CCFW in serving our communities.

What is the project and what will it do for community and/or economic development? What tangible items or results will the project deliver? How will the success of this project be judged? IMPORTANT: This fund is not intended for staff or operations. Please describe the economic impact of the project and how it creates or retains jobs in the community.

Funding*

We have funds from HB3410, from the Oregon Legislature, approximately \$40,000, supporting this part of the build. With the \$15,000 from EDALC the hot zone of the kitchen will be fulfilled. The overall Facility Improvement Plan comes in at approximately \$214,000. The kitchen is a first step. The funding for the rest of the plan will come from multiple sources: EDALC and HB3410 and we will be developing further sources from individuals, organizations, foundations, and agencies. There are no funding requests denied for this project.

If applicable, please describe status of other funds which you plan or have applied to and whether received. Please give the name of the fund, source of the funds, and when you expect to received an answer regarding funding availability. Also, list any other funds for which you have applied but were not funded. How much did you ask for, from whom, and why was the application not funded?

Collaboration*

Local Ocean: use for catering and for joint R&D on 100% fish utilization Producers: Our current producers will benefit by gaining the ability to create value-added products and work more efficiently, safely, and hygienically. Oonee sea Ranch: supporting our efforts to provide space and equipment to develop value added products.

If applicable, please list who you are collaborating with and why.

Viability*

The main measure of success will be tracked by how often the kitchen is used, how many use it, and what is developed from its use. We will track people, how often, how long, and what the use was, and, if appropriate, what was developed during that use. Once built out, costs will be power, water, and various cleaning and use related supplies

How will the success of this project be judged? State success measures and timeline. Will this project need ongoing funding? and how will this be secured?

Desired Start Date*

1/15/2025

Desired End Date*

7/15/2025

Budget Documents*

Budget EDALC.pdf

Please submit as a PDF file

Letter(s) of Support

No file chosen

At least one letter of support is required for an Impact application.

Name of Chief Executive*

Jim King

Title*

Executive Director

Chief Executive Email*

jim@centralcoastfoodweb.org

Tax ID Number*

921315814

Type of Applicant Organization*

501(c)(3) Nonprofit

\$ 6,500	Make up air
2400	Exhaust fan and hood
4000	Ducting and wrap
2100	Labor/install
\$ 15,000	TOTAL

Project Budget

The full Facility Improvement Plan budget covers far more than this piece and is not specifically focused on the commercial kitchen but rather all of the improvements slated to begin soon.