Program Overview

The Keegan Kitchen is a 10,000 square-foot kitchen, housed within the Food Bank’s warehouse east of downtown at 535 Portwall street. With help from volunteers, hot meals are prepared for food insecure children participating in Kids Cafe at after school program sites, as well as summer programs that feed kids while they have no access to free and reduced-price meals at school. The meals are made fresh daily and the menus are a collaboration between chefs and dietitians who are passionate about producing high quality, appealing meals.

During the last financial year, 1.3 million meals and snacks were distributed to 300 kids cafe sites thanks to the hard work of volunteers and staff in Keegan Kitchen.

Find out more about volunteering in the kitchen at houstonfoodbank.org/keegankitchen

Features of the kitchen

- **Enhanced equipment for handling fresh produce** Houston Food Bank is a leader in the distribution of fresh fruits and vegetables (40% of its distribution), and new equipment for handling produce is especially useful. Before, kitchen staff had to handle pieces of produce one-at-a-time. Now, the kitchen’s Cold Prep Room features a produce wedger that can slice 90 apples in a minute, and a “produce Jacuzzi” sink that quickly washes large batches of fresh fruits and vegetables. There is also a high-capacity peeler that can peel 30 pounds of potatoes in one-to-three minutes.

- **Bigger ovens** The new kitchen has a large rack oven that can cook up to 60 sheet pans at a time.

- **An efficient “assembly line” for meal trays** Meal trays travel down a steam table on a conveyor belt as volunteers scoop freshly prepared food into tray compartments, then the trays move through a sealing machine that can handle up to 12 meals a minute.

- **One-of-a-kind cart wash** One won’t find this at any other food bank: a room where insulated containers are power-washed and dried each day to clean them before safely transporting meals to kids the next morning. We like to call it a cart wash.