Houston Food Bank Facilities

Houston Food Bank's facilities are the home and starting point for the distribution of nutritious food to hunger relief partners. Here, food is received from various sources, such as farms, manufacturers, grocery stores and the community. HFB volunteers and staff then inspect and sort the product, it's next stored in the warehouses or used to create ready to eat meals in our Kitchen, and then delivered among a network of more than 1,600 partners who give out the food, meals, and product directly to their communities.

By the Numbers

Houston Food Bank East Branch (535 Portwall St., Houston, TX 77029) Building Total: 308,000 ft²

- Dry storage: 75,189 ft²
- Freezers: 23,798 ft²
- Coolers: 20,750 ft²
- Dry Dock: 8,919 ft²
- Cold Dock: 6,590 ft²
- Volunteer areas: 50,000 ft²
- Keegan Kitchen: 10,000 ft²

Keegan Kitchen Features:

- 60 sheet pans can fit in each oven at once
- 12 meal trays/minute can be sealed automatically at the end of the conveyor belt style machines volunteers and staff use to help quickly scoop food in to the trays
- Up to **90 apples/ minute** can be sliced with the **produce wedger**
- One-of-a-kind cart wash room for where insulated containers are power-washed and dried each day to clean them before safely transporting meals to kids the next morning

Green Thinking



- Thanks to generous gifts from Green Mountain Energy's Sun Club, Solar-SPARC programs, and NRG, we have 440 solar panels on HFB East Branch's roof. The savings from lower utility bills provide the equivalent of three extra meals per hour!
- ↔ We stay green by recycling wood, plastic, paper, and metals.
- ↔ HFB also recycles food by giving excess bread products to companies that then turn them into chicken feed.



Our Mission: Food for better lives Our Vision: A world that doesn't need food banks

A gift of \$10 provides access to 30 meals for someone in the community.

Houston Food Bank North Branch (146 Knobcrest, Houston, TX 77060) Building Total: 93,442 ft²

- Dry storage: 55,606 ft²
- Freezers: 5,463 ft²
- Coolers: 19,256 ft²

In July 2020, this building was identified to support increased inventory for dry, refrigerated, and frozen items. North Branch also serves as the hub for preparing mobile distributions.

Fun Fact

Meats and other perishable items are stored in freezers set to 0°F or -10°F. The coolers are set to different temperatures to accommodate various dairy and produce products, ensuring everything is kept at its freshest for distribution, especially produce which makes for almost half of HFB's distribution.