



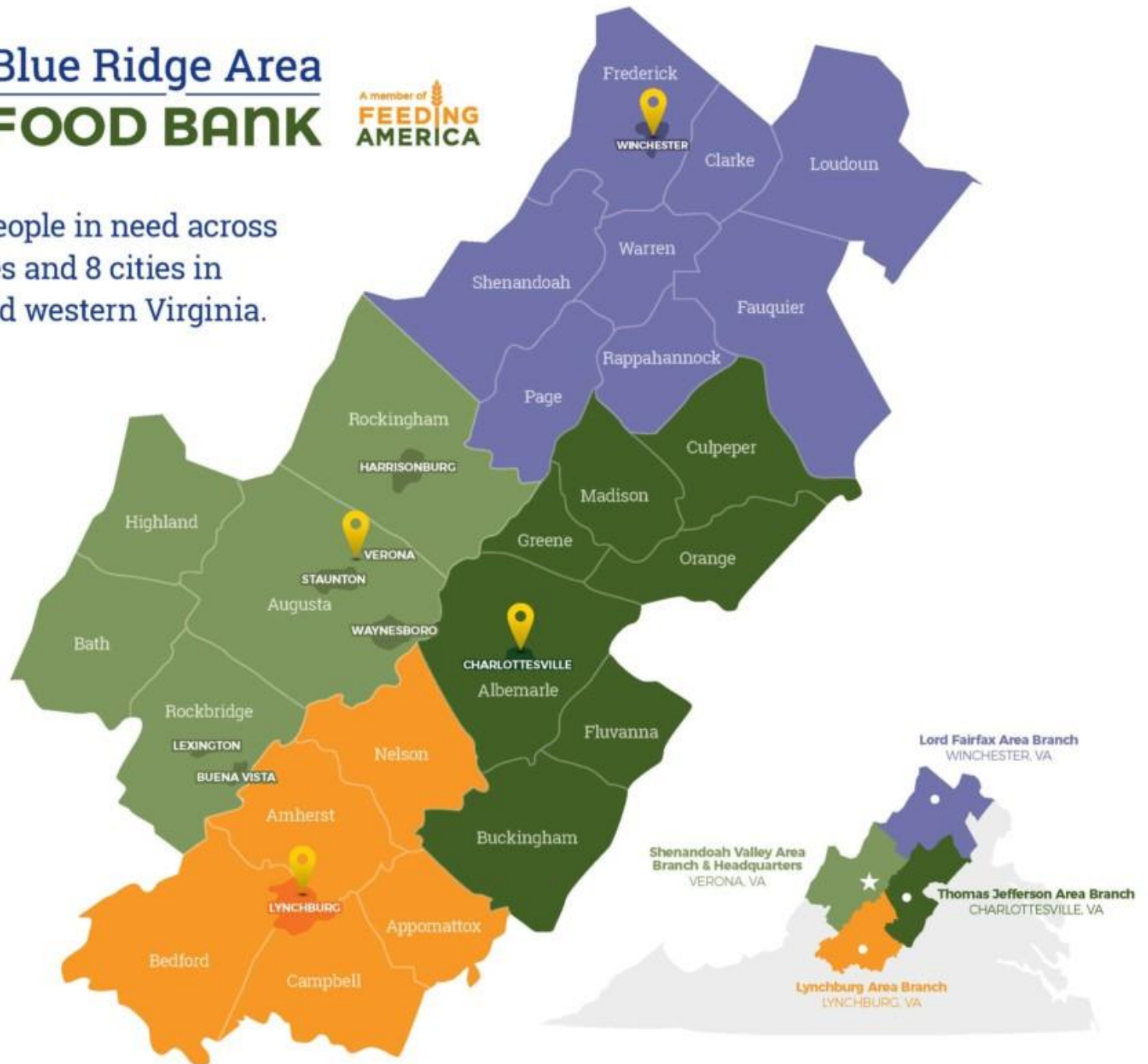
**A Proposal to  
Utilize CDBG  
Funds from  
Prior Program  
Years to Fund  
the Blue Ridge  
Area Food  
Bank Cold  
Storage  
Expansion  
Project**



# Blue Ridge Area FOOD BANK

A member of  
**FEEDING  
AMERICA**

Serving people in need across  
25 counties and 8 cities in  
central and western Virginia.





## Nourishing Communities: The Healthy Pantry Initiative

Everyone needs healthy food to thrive. Research clearly shows that limited access to nutritious food can lead to health issues, including obesity, diabetes, and heart disease.

Children experiencing hunger are more likely to be hospitalized, and they face higher risks of health conditions like anemia and asthma. Kids who miss meals are more likely to have problems in school and other social situations as they grow. And it's not just children who are at risk. Half of the Blue Ridge Area Food Bank's guests—all ages—report that someone at home has special dietary requirements because of their health.

### Promoting nourishing food and good health for everyone, every day

To improve the health of our guests (a strategic goal), we intend to help partner food pantries provide wholesome, nutrient-rich options and improve the lives of guests through the Healthy Pantry Initiative.

The majority of Food Bank guests receive food assistance from our partners, which includes

food pantries, soup kitchens, and shelters.

The Healthy Pantry Initiative (HPI) invests in education and resources at the pantry level because that will have the biggest impact on the health and nutrition of our guests.

### What is the Healthy Pantry Initiative?

The Blue Ridge Area Food Bank, with the Federation of Virginia Food Banks and all sister food banks in Virginia, wants to reshape Virginia's pantry network into a health-focused, neighbor-centered system.

Through the HPI, partner pantries are empowered to **implement 20 healthy practices that are guest-centered**, like:

- Expanding fresh and culturally familiar food options
- Connecting people with helpful community resources
- Providing opportunities for health education
- Removing barriers that keep our neighbors who are living with hunger from seeking help

Partners who join the HPI will commit to adding or expanding at least one healthy practice this year.



**59%**  
of pantry partners surveyed have shown a desire to join the Healthy Pantry Initiative!



### Guest Snapshot

AVERAGE MONTHLY PARTICIPATION

**127,500 TOTAL VISITS**

**40,350 children** (32% OF ALL VISITS)

**24,630 seniors** (19% OF ALL VISITS)

**5,620 first-time guests** (14% OF ALL VISITS)



**Blue Ridge Area  
FOOD BANK**  
Everyone should have enough to eat.



NON-PROFIT ORG  
POSTAGE & FEES  
**PAID**  
BLUE RIDGE AREA  
FOOD BANK

Headquarters  
P.O. Box 937 | Verona, VA 24482



OUR MISSION is to improve food security through equitable access to good nutrition and the resources that support health and well-being.



SCAN HERE

< To change your mailing information or preferences send an email to [donorservices@brafb.org](mailto:donorservices@brafb.org).

### LOCATIONS

We serve your community through one of four distribution centers:

**Western Region  
Distribution Center  
& Headquarters**  
P.O. Box 937  
96 Laurel Hill Road  
Verona, VA 24482-0937  
P: 540.246.3653

**Eastern Region  
Distribution Center**  
1207 Harris Street  
Charlottesville, VA 22903-5319  
P: 434.296.3653

**Southern Region  
Distribution Center**  
501. 12th Street, Suite B  
Lynchburg, VA 24504-2527  
P: 434.845.4099

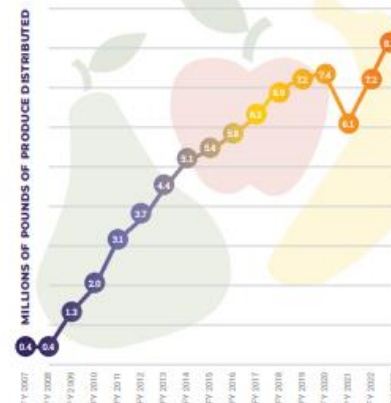
**Northern Region  
Distribution Center**  
1802 Roberts Street  
Winchester, VA 22801-6312  
P: 540.685.0770

**CHEW  
ON THIS**

## More Fresh Produce Than Ever Before

**Produce makes up 1/3 of all food provided by the Food Bank.**

We are serious about our vision: nourishing food and good health for everyone, every day. Last year, the Food Bank distributed **8.1 million pounds of produce.**





BRAFB's distribution hub for the Charlottesville service area, located at 1207 Harris Street, as seen from the street



- The BRAFB loading bay at 1207 Harris Street, as seen from the perspective of a delivery driver approaching for a delivery of food
- Note that the attached wooden roof does not fully cover the loading dock work area
- In addition, the current wooden roof approaches but does not protect the cold storage units, something this proposal, if funded, would remediate





Another view of the Harris Street loading dock, this time showing the work area following a delivery of food and again showing the current lack of covering over the primary delivery area



- BRAFB's two current cold storage units
- The smaller unit to the right is the current refrigeration unit BRAFB seeks to replace with a newer, larger and much more energy efficient unit
- The larger unit to the left is the newer freezer unit, installed approximately one year ago and significantly more energy efficient than the current refrigerator unit, even though it maintains much lower temperatures over a much larger interior volume





The interior of the current refrigerator unit highlighting the difficulty BRAFB staff and volunteers encounter when unloading deliveries of fresh produce and/or preparing orders to be delivered to local partners





- Interior storage space of the new freezer unit
- By way of comparison to the cramped interior space of the older refrigeration unit, the newer freezer unit upon which the proposed new unit is to be modeled provides significantly more interior storage space (approx. 601,344 ft<sup>3</sup> compared to approx. 253,184 ft<sup>3</sup> in the current refrigeration unit)

- Importantly, this significant increase in interior volume for the new cooler unit would eliminate the loss of valuable storage space needed just to accommodate maneuvering of lift pallets when loading/unloading deliveries, as currently occurs



- The entrance to the current refrigeration unit, as seen from the loading dock
- Note the age-induced buckling evident in the exterior wall, to which the exposure to the elements is a likely contributing factor





- An exterior image of the entrance door to the current refrigeration unit
- Note the decaying seals along the bottom of the unit and the significant rust on the hinges and door handle (handle not evident in the picture)
- These seals are vital to the effective operation of the unit and are decaying even in spite of a costly prior fix
- BRAFB estimates costs of \$1,000-\$2,000 in the near future to replace the protective vinyl covering so as to minimize further leaks into the unit



- A closeup of entrance to the current cooler unit
- Note that despite the best efforts of BRAFB staff, the rust noted previously has extended into the interior surfaces of the doorway and has even stained the rubber sealant





- A closeup of the two condenser units that serve the new freezer unit
- During a recent tour by city staff, these units were observed to operate in short bursts of approximately 1-2 minutes over a 10-15 minute period, even though they have to cool a much larger interior volume than the current cooler unit and to significantly colder temperatures



- These units would be replaced by newer, more energy-efficient units under the current proposal, thereby minimizing ongoing operating costs
- A closeup of the two condenser units for the current refrigeration unit
- These units are beyond their expected service life and, due to their age, are very energy inefficient (*resulting in higher-than-necessary operating costs*)
- During a recent tour of the site by city staff, these units were in operation during the entire tour, unlike the two newer units for the new freezer unit, this in spite of the significantly smaller space they need to cool and the much higher temperatures they have to maintain for safe food storage
- These will have to be replaced within the next 2-3 years and BRAFB has received estimates of replacement costs of approx. \$8,500 per unit, even more in case of an emergency due to failure of one or both units





- BRAFB volunteers and beneficiaries working through a food distribution event while exposed to the sun
- Not only is direct sunlight not good for fresh produce items, but the exposure to the elements adds to the challenges already faced by BRAFB staff and volunteers
- The cost-sharing feature of this proposal will facilitate extension of the existing wooden roof to provide ample cover for BRAFB's outdoor operations and events





**FOOD FINDER**



Scan with your  
smartphone  
camera.

Flip for directions.

