



# MARTHA'S KITCHEN

## NEW SITE PREVIEW

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# OUR PROGRAMS IMPACT

**2.8M**

In 2023, we provided 2.8 million meals to those in need, through our food security programs.

**250K**

Each month, we currently provide nearly 250,000 meals through our meal and grocery programs.

**65+**

Each month, we provide food support to over 65 organizations spanning multiple counties.

**10+**

Currently, we provide food to 10 housing sites across Santa Clara County, and will add more in 2024.

**60K**

Each month, we rescue over 60,000 pounds of food that would otherwise go to waste.

**20K**

Over 20,000 volunteer hours logged in 2023. Beyond blessed by our community.





# Amplifying Our Impact

In the heart of Santa Clara County and its surrounding regions, Martha's Kitchen stands as a beacon of hope, a role we have embraced for over 40 years. Our mission transcends the mere provision of meals; we are dedicated to breaking the vicious cycle of hunger and empowering those we serve. Central to this journey is our new food security hub, a state-of-the-art facility that represents the future of food security in our region. As it will triple the capacity of our hot meal, grocery, and food rescue programs.

This past year, we provided 2.8 million meals to those who are unhoused, as well as seniors, veterans, at-risk youth, and families in need. Our efforts also provide food support over 65 organizations each month across the regions we serve. Currently, our programs are providing nearly 250,000 meals each month through our meal/grocery programs, and our food rescue program rescues over 60,000 pounds of food each month.

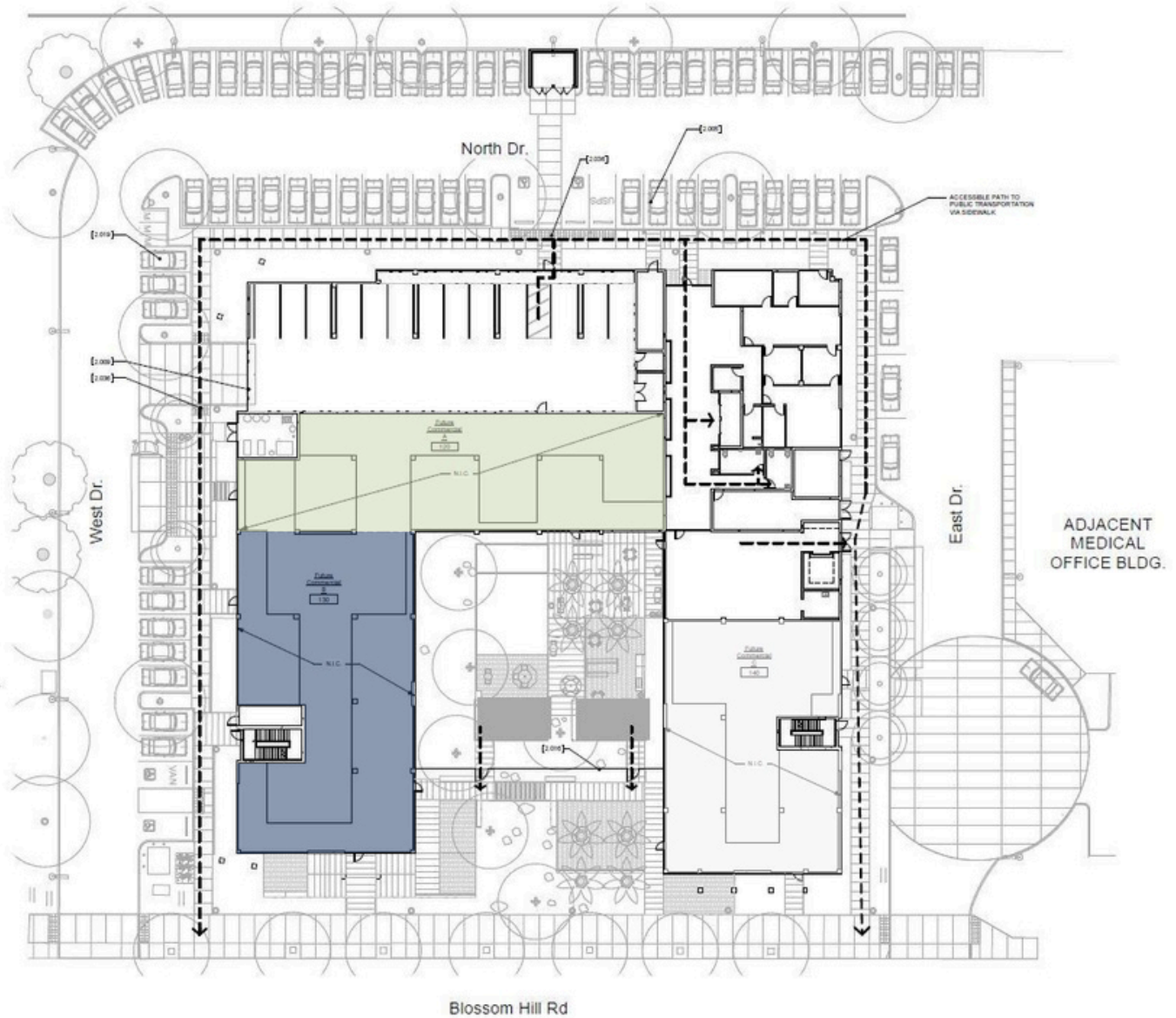
We would also like to share that we've already made significant strides towards realizing this vision, having already secured nearly \$1.5 million in funding and having written a significant amount of potential/pending grants for this site. These developments set the stage for our soon to launch capital campaign set for late summer 2024. The new facility represents a monumental leap in our service capabilities. Owning this site will enable us to operate seven days a week, welcome new partners, significantly increase our food rescue efforts, and meet the growing needs of our community more effectively.

Your support is vital in bringing this vision to life. With your help, we will renovate and equip the new site, enhance our storage capacities and amplify our impact in the regions we serve. We are excited about the potential to deepen our impact in the community and are ready to provide any additional information you may need. Thank you for your time and consideration.



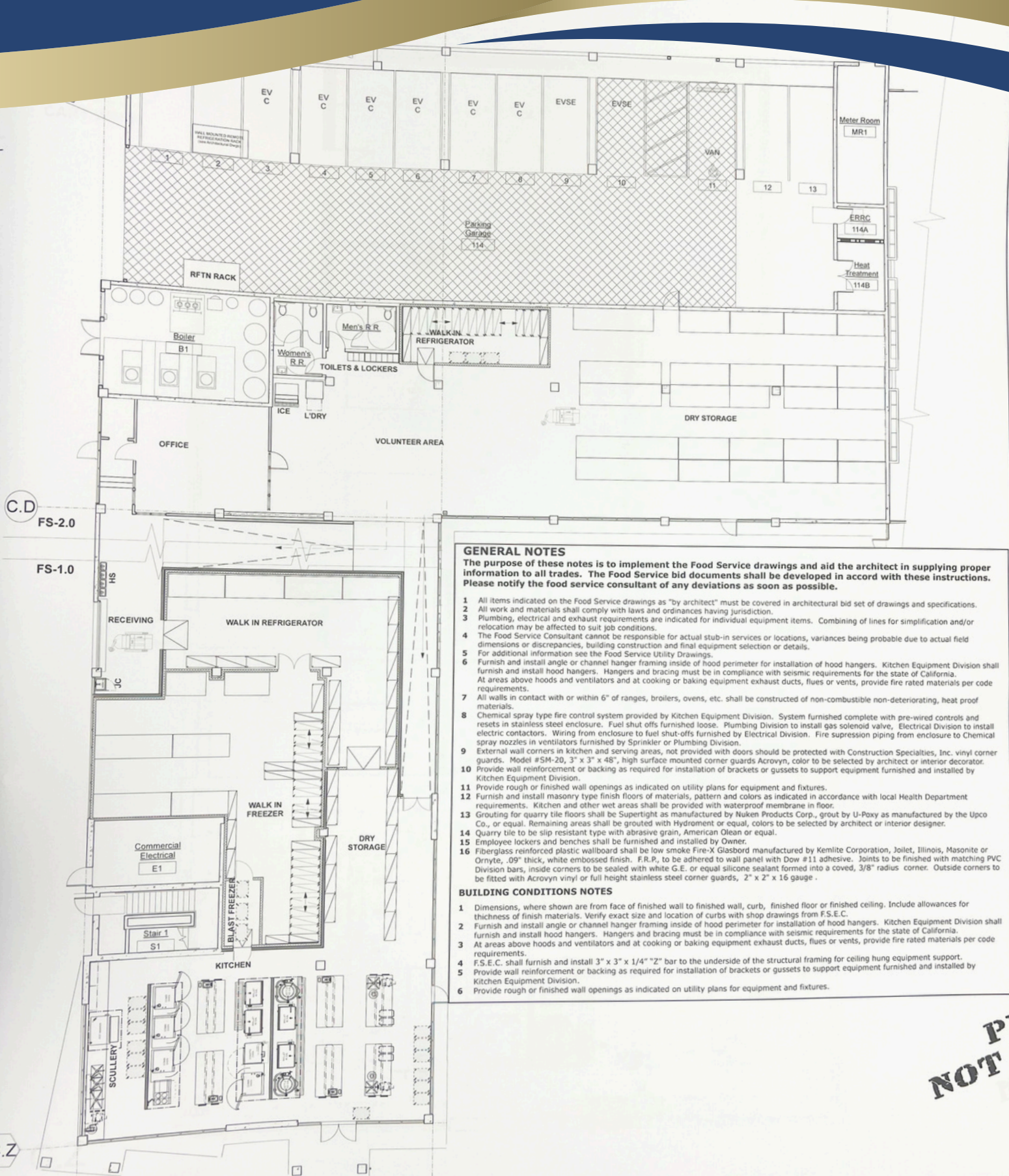
# New Food Security Hub 2026/27





## PROPOSED SITE PLAN - Martha's Kitchen

-  Commercial Space A ~ 5,400 SF
-  Commercial Space B ~ 5,900 SF



### GENERAL NOTES

The purpose of these notes is to implement the Food Service drawings and aid the architect in supplying proper information to all trades. The Food Service bid documents shall be developed in accord with these instructions. Please notify the food service consultant of any deviations as soon as possible.

- All items indicated on the Food Service drawings as "by architect" must be covered in architectural bid set of drawings and specifications.
- All work and materials shall comply with laws and ordinances having jurisdiction.
- Plumbing, electrical and exhaust requirements are indicated for individual equipment items. Combining of lines for simplification and/or relocation may be affected to suit job conditions.
- The Food Service Consultant cannot be responsible for actual stub-in services or locations, variances being probable due to actual field dimensions or discrepancies, building construction and final equipment selection or details.
- For additional information see the Food Service Utility Drawings.
- Furnish and install angle or channel hanger framing inside of hood perimeter for installation of hood hangers. Kitchen Equipment Division shall furnish and install hood hangers. Hangers and bracing must be in compliance with seismic requirements for the state of California. At areas above hoods and ventilators and at cooking or baking equipment exhaust ducts, flues or vents, provide fire rated materials per code requirements.
- All walls in contact with or within 6" of ranges, broilers, ovens, etc. shall be constructed of non-combustible non-deteriorating, heat proof materials.
- Chemical spray type fire control system provided by Kitchen Equipment Division. System furnished complete with pre-wired controls and resets in stainless steel enclosure. Fuel shut offs furnished loose. Plumbing Division to install gas solenoid valve, Electrical Division to install electric contactors. Wiring from enclosure to fuel shut-offs furnished by Electrical Division. Fire suppression piping from enclosure to chemical spray nozzles in ventilators furnished by Sprinkler or Plumbing Division.
- External wall corners in kitchen and serving areas, not provided with doors should be protected with Construction Specialties, Inc. vinyl corner guards. Model #SM-20, 3" x 3" x 48", high surface mounted corner guards Acrovyn, color to be selected by architect or interior decorator.
- Provide wall reinforcement or backing as required for installation of brackets or gussets to support equipment furnished and installed by Kitchen Equipment Division.
- Provide rough or finished wall openings as indicated on utility plans for equipment and fixtures.
- Furnish and install masonry type finish floors of materials, pattern and colors as indicated in accordance with local Health Department requirements. Kitchen and other wet areas shall be provided with waterproof membrane in floor.
- Grouting for quarry tile floors shall be Supertight as manufactured by Nuken Products Corp., grout by U-Poxy as manufactured by the Upco Co., or equal. Remaining areas shall be grouted with Hydroment or equal, colors to be selected by architect or interior designer.
- Quarry tile to be slip resistant type with abrasive grain, American Olean or equal.
- Employee lockers and benches shall be furnished and installed by Owner.
- Fiberglass reinforced plastic wallboard shall be low smoke Fire-X Glasbord manufactured by Kemlite Corporation, Joliet, Illinois, Masonite or Ornyte, .09" thick, white embossed finish. F.R.P. to be adhered to wall panel with Dow #11 adhesive. Joints to be finished with matching PVC Division bars, inside corners to be sealed with white G.E. or equal silicone sealant formed into a coved, 3/8" radius corner. Outside corners to be fitted with Acrovyn vinyl or full height stainless steel corner guards, 2" x 2" x 16 gauge.

### BUILDING CONDITIONS NOTES

- Dimensions, where shown are from face of finished wall to finished wall, curb, finished floor or finished ceiling. Include allowances for thickness of finish materials. Verify exact size and location of curbs with shop drawings from F.S.E.C.
- Furnish and install angle or channel hanger framing inside of hood perimeter for installation of hood hangers. Kitchen Equipment Division shall furnish and install hood hangers. Hangers and bracing must be in compliance with seismic requirements for the state of California.
- At areas above hoods and ventilators and at cooking or baking equipment exhaust ducts, flues or vents, provide fire rated materials per code requirements.
- F.S.E.C. shall furnish and install 3" x 3" x 1/4" "Z" bar to the underside of the structural framing for ceiling hung equipment support.
- Provide wall reinforcement or backing as required for installation of brackets or gussets to support equipment furnished and installed by Kitchen Equipment Division.
- Provide rough or finished wall openings as indicated on utility plans for equipment and fixtures.

- Plumbing the fixtures
- Plumbing
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- All surfaces are a par
- General reducing
- 1/2" traps Water ser provided b
- All wastes shelves or
- All service appropriat
- All horizon floor, such
- All vent pip be avoided
- POINTS OF relocated.
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- See Conste
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- All wall rec
- Outlets sho other conv
- All junctio
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- Floor stub
- The Electr and other equipment
- Provide ele install all fixtures.
- Kitchen Eq adequate
- Lighting a
- Identify w possible.
- All circuit plans. Pr
- Telephone company
- Interlock
- POINTS O relocated
- VENTILAT
- Utilities w
- F.S.E.C. s
- All refrige
- At motor remove g
- Cooking e 2200 FPM
- Duct wor
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- Kitchen E
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