



CropCircle Kitchen Dorchester, MA

Overview

CropCircle Kitchen is an incubator kitchen commissary that offers small-to-medium size business owners a way to produce large volumes food in a HACCP-certified kitchen. This \$15 million, 36,000 sq. ft. facility provides entrepreneurs with space to prepare food that is sold to local stores, farmers markets and directly to the public. It includes approximately 1,300 to 4,200 sq. ft. of private kitchen rental space. The building was once home to the famous 80-year-old Pearl Meat factory. The factory was abandoned until recently, when Dorchester Bay Economic Development Corporation converted the building into a facility that would allow for multiple permanent and rotating tenants.

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Challenges

- Design a commissary kitchen for CropCircle Kitchen to execute large-scale production in a HACCP-certified, ServSafe setting
- Develop a utility distribution system for multiple operators to easily swap out equipment depending on needs, volume and menu
- Create an area for food trucks to receive, store, produce, ship, and receive food

Solution

The CropCircle Kitchen features equipment such as blast freezers, walk-in coolers, ice machines, cook lines, braising pans, blast chillers, fryers, griddles, and convection and combination ovens. This flexible, creative design helps businesses prepare a wide variety of food, including homemade salsa, artisan chocolates, and cupcakes. “I can’t speak highly enough of TriMark’s design,” said Brad Stevens, Executive Chef of CropCircle Kitchen. “TriMark thinks out of the box. They get it.”

The building had many architectural obstacles to overcome to make it into the facility it is today. Therefore, installing the equipment did not come without its challenges. “First, they had to sturdy up the floor to support the heavy equipment,” said Bob McDuffee, Project Manager for TriMark United East. “We also used a utility distribution system with multiple ports so that people could just plug in the equipment to cook and roll it in and out as needed,” he said.

Al Nunes, Senior Contract Sales Engineer for TriMark United East said, “The idea was to set up an efficient operation, so that business owners could basically walk in and begin cooking.”





Health Code Solution

As a HAACP, ServeSafe environment, the facility features a scullery area where supplies could get washed and sanitized. In addition, the facility and the businesses themselves must comply with ServSafe requirements and health codes. "We designed it to be organized and clean. We wanted to make it as easy as possible for the businesses to concentrate on producing quality products in safe setting," said Nunes.

Food Truck Solution

Food trucks make up a big part of the businesses that utilize CropCircle Kitchen, so part of the overall design includes bays for trucks to drive in and pick up their food and supplies. "CropCircle Kitchen will hire people from the community to cook, clean and help with shipping and receiving, so that food trucks can be out on the street selling their products," said Stevens.



Results

- Kitchen design supports approximately 40 businesses to produce food with very low overhead
- Food trucks can easily produce large volumes of food and have easy access to shipping and receiving
- CropCircle Kitchen featured in Boston-area magazines and newspapers; grand opening attended by the Mayor of Boston and community leaders

"I wanted to reinforce how important it was for us to work with TriMark United East. They've been especially valuable navigating issues at the site, and providing information which was vital to us reaching this point," said John Mahony, the Construction/ Project Manager for the Dorchester Bay Economic Development Corporation.