

KRAFT FOODS NEWBERRY, SOUTH CAROLINA



The existing Kraft Foods facility (formerly Louis Rich) is comprised of approximately 550,000 SF of office space, refrigerated and non-refrigerated turkey processing areas, cooking areas, freezer rooms, refrigerated and non-refrigerated storage areas, maintenance rooms, conference rooms, training rooms, and employee welfare areas. As a Core Professional Services Provider, CAI's architects and engineers have designed multiple renovations, additions and expansions for Kraft Foods / Louis Rich.

The exterior walls of the processing areas are constructed primarily of insulated pre-cast concrete panels. The roof system is comprised of structural steel beams and joists supported by structural steel columns. The interior walls are constructed of masonry and insulated metal panels. Concrete curbing is used throughout the facility where the insulated metal panels are installed. The floors are sloped to stainless steel floor drains throughout the processing areas and access corridors. Boot washes are used throughout the facility at strategic locations where the workers go between process and non-process areas. The refrigerated spaces are conditioned via a central ammonia system. The employee welfare areas, offices, and other related spaces are conditioned using chilled water and hot water air handlers. There is a sanitary waste system which connects directly to the county sanitary sewer system. There is a process waste system which is treated on-site by a waste treatment system before discharging to the county's sanitary sewer system. The building is fully sprinklered for fire protection.

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