**NextFacility Design Considerations**

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Small businesses need space to grow, and there are many factors to consider when selecting real estate. Incorporating these common characteristics in a building plan can help create a space suitable for small businesses focused on value added food processing.

**LOCATION** Take advantage of highway networks like Route 1 and I-95.

**CLOSE to:**

**Suppliers:** Reduce lead times and facilitate easier receiving.

**Workforce:** Access qualified labor pool without excessive commute times.

**Customers:** Easily reach distribution centers or convenient pick up location for customers. Alternatively, capture foot traffic to store fronts.

**AWAY from:**

**Rodents**: Areas or neighbors (ex. wharfs or compost piles) that attract rodents hinder FDA inspection processes.

**UTILITIES** Food production at scale requires high volume inputs.

**Electricity:** Connected to three-phase power saves money while running equipment.

**Water:** Municipal water sources provide reliable pressure and volume.

**Gas:** Connections to natural gas lines preferable to managing propane tanks.

**Sewer:** Sewer connections are preferred to septic fields, which struggle to handle the volume and cleaning chemicals used in food production.

**Waste:** Waste created by food processing may require more than normal trash services.

**Internet:** Access to broadband speeds helps businesses leverage digital capabilities.

**FEATURES** Common features in buildings used for food processing. Incorporating these into a build out increase the opportunities for other food processing companies to use the space in the future.

**Floor drains:** Drainage is crucial for water used in production and sanitation.

**Sealed walls**

**& ceiling:**

Walls and ceiling should be washable to maintain sanitary workspace. The ceiling should be closed – open rafters collect dust, which can drop onto food.

**Unit size:** There should be enough room for 2-5 years of growth. Multi-unit buildings provide options to expand by combining units.

**Truck loading:** A loading dock or protected garage spot with paved floor for forklifts to load and unload trucks.

**Cold storage:** Most food processing businesses require cold storage for raw materials and finished products