

## Rainier Beach Food Innovation District

*Creating Jobs and Pathways for Economic Mobility*



### In brief:

The Rainier Beach Food Innovation District is envisioned to be a node for attracting food businesses to the neighborhood. These food businesses will form strong connections with the community and create pathways to livable wage employment, education and business opportunities. The Food Innovation District is a network of uses/activities occurring in physical facilities that may include a food hub, co-packing, commercial kitchens, food science and research. The City of Seattle and other public agencies have a key role in catalyzing development of the Food Innovation District.

### Food innovation is taking hold nationally.

There is increasing demand for innovative food products that are healthy, organic and grown locally. Innovation is occurring in research & development, growing, production, distribution and preparation of food. Food innovation has the potential to create economic and community benefits as well as food security. The City of Seattle is working interdepartmentally (DPD, OED, OSE, HSD) and has community support to create a food innovation district in Rainier Beach. King County is interested in supporting the Rainier Beach Food Innovation District as it will be a regional asset. In the Puget Sound region, food innovation districts are being planned for Everett and also for Seatac/Tukwila. In addition, there are federal grants available to support this work.

### Why food, why now?

- ❖ Local food innovation (growing, production and distribution) is projected to be a **top ten growth industry** over the next decade in terms of (There is industry and academic research that provides quantitative argument)
  - Number of jobs generated
  - Jobs have a low barrier to entry: advanced or specialized education is not necessary for entry into the field.
  - Ladder up the wage scale: High potential for individuals to climb the “wage ladder”; workers starting at the entry level can advance quickly, with experience, to higher positions or owning and operating businesses.
- ❖ Ability to create **strong business models with anchor institutions** such as hospitals, universities, etc. to create additional public benefit for low income communities and strengthen the local economy
  - Leverages long term and significant procurement contracts with local institutions for public benefit. Local food production businesses can be connected to major institution procurement contracts. Major institutions contracts can provide enough revenue for food innovation facilities to become self-sustaining and employment providers.
  - Land grant universities play a significant role in research & development for food innovation.
- ❖ The **demand** for locally grown and produced food is growing.
  - Research & development labs, food hubs, co-packing and commercial kitchen facilities are important elements for the local food economy to expand and be profitable.
  - Innovation is occurring in grains, dairy products, fruits, vegetables and more.

- ❖ A local food production and distribution industry is **beneficial for community development**. Local food production and distribution helps grow local economies. There is high potential for community ownership, community benefits agreements and a full range of employment opportunities.

#### Existing Assets

Rainier Beach is already on the path towards developing a healthy, local food industry. Existing assets that can be built upon include the following:

- ❖ The community has collaborated with Seattle Tilth to establish the Rainier Beach Urban Farm & Wetlands on approximately 10 acres of the former Atlantic City Nursery site owned by the City of Seattle. The Urban Farm & Wetlands is actively engaged in providing opportunities for food production, classes on organic gardening, cross-cultural food experiences, youth education and employment training.
- ❖ Southeast Effective Development (SEED) has leased a 5000 sq ft building nearby on S Director Street that is being converted into the Rainier Beach Farm & Food Hub to house a number of local food production and distribution operations. Tenants include Seattle Tilth, Juicebox, Seattle Food Co-op, Seattle Farm Co-op and Rainier Beach Action Coalition.
- ❖ The Rainier Beach light rail station area is uniquely located at the nexus of several regional manufacturing and industrial areas and southeast Seattle's residential neighborhoods. Manufacturing and industrial activity is thriving in Seattle's Duwamish Manufacturing & Industrial Center, as well as nearby Tukwila, Renton, Kent and SeaTac commercial/industrial areas. Well established residential neighborhoods include Rainier Beach, Othello and Skyway.
- ❖ The many ethnicities in Rainier Beach and South Seattle provide a valuable and untapped resource to establish an international food culture and trade in the neighborhood. A range of products could be designed in concert with and for Seattle's vibrant restaurant trade and mobile food vendors. Rainier Beach has a unique opportunity to combine its urban farms, ethnic food producers and light industrial zone to become the city's hub of ethnic food production and delivery.
- ❖ Rainier Beach has excellent access to the regional transportation infrastructure including SoundTransit light rail, Interstate 5, Burlington Northern Santa Fe rail, Port of Seattle maritime terminals and SeaTac International Airport.

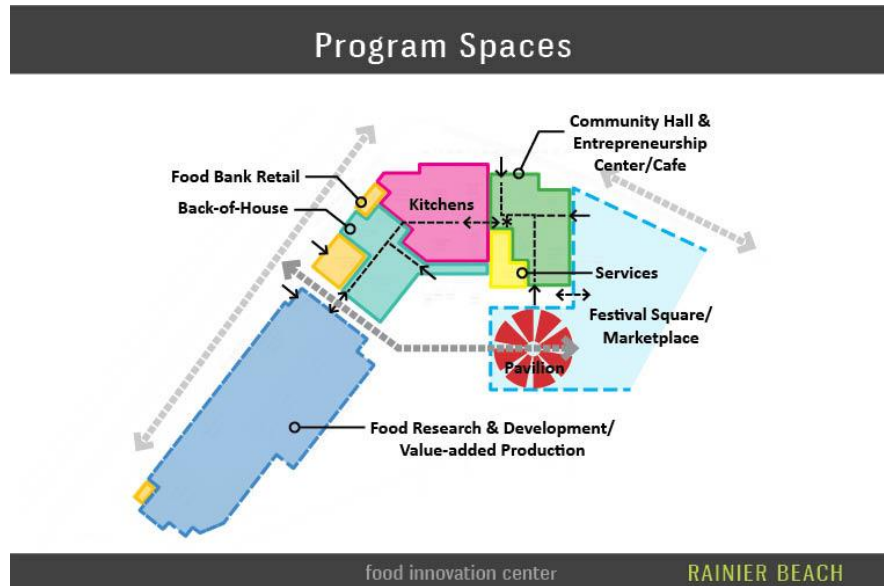
#### Rainier Beach Food Innovation District

Food is a natural connection in the Rainier Beach community; an expression of the community's diverse heritage that is easily shared and appreciated, cross-generationally and cross-culturally. In 2012, the Rainier Beach community developed a set of actions for "Growing Food to Develop Healthy Industry" in their neighborhood plan update and action plan. These actions will combine the neighborhood's urban farms and light industrial zone into a hub of food and agricultural production.

The Rainier Beach light rail station area around the intersection of Martin Luther King Jr. Way S and S Henderson Street has the potential to become a new model of equitable transit oriented development (TOD) where people in the neighborhood can gain access to employment, education and

entrepreneurship opportunities. As people gain employment and business opportunities Rainier Beach will become a factor in the city and regional economy as well as a great place to live.

At the heart of the equitable TOD is a Rainier Beach Food Innovation District (FID). The Rainier Beach FID is envisioned to be an economic generator for the neighborhood that will provide a full range of employment and business development opportunities for Rainier Beach residents in a 104,550 sq ft multipurpose facility consisting of two structures near the light rail station.



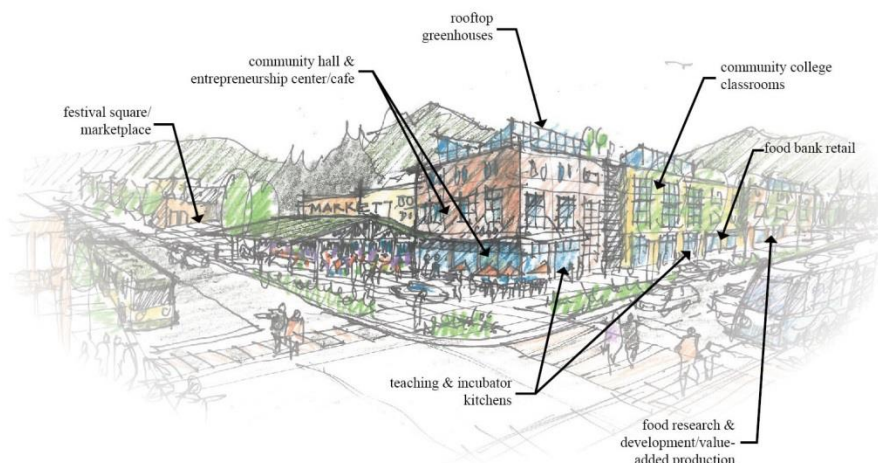
The following uses were suggested by thirty organizations involved with the food production, distribution, farming and education/training in South Seattle and King County at a workshop in Fall, 2013:

- ❖ Distribution
- ❖ Aggregation
- ❖ Value-added Production
- ❖ Education/Training
- ❖ Business Incubation
- ❖ Co-packing
- ❖ Testing
- ❖ Research & Development

These uses were a foundation for the group to form a preliminary program for the Food Innovation District.

The FID's preliminary program includes several commercial and test kitchens, leased food production

space, research & development laboratory, community gathering space, classroom and office space for community college programs, and cold, dry and freezer storage. Potential FID building program elements are summarized on the following page.



## Food Innovation District Preliminary Program

		EACH sf	TOTAL sf
<b>Community Kitchen Building</b>			
Ground Floor			
	Reception area		2400
	Cafe, (limited service restaurant)		1000
	Food Bank Grocery Store		1500
	Small desking area		500
	2 small offices	150	300
	Child care space		750
	Incubator Kitchen		1100
	Training Kitchen		1500
	Training Kitchen		1500
	Commissary Kitchen		1500
	Dry Storage		2000
	Cold Storage		1000
	Freezer Storage		1000
			16050
2nd Floor			
	Co-working Hub office area		8000
	Shared Conference room		700
	Flexible Office Suites		8000
			16700
3rd Floor			
	Classrooms - 4 that fit 30 people each	900	3600
	Large training room - fit 100 people		2000
	Computer Lab		1200
	Teacher Cubicles		3000
	Teaching Equip Storage Units		2000
			11800
Community Kitchen Building Total			44550
<b>Production / Research &amp; Development Building</b>			
Ground Floor			
	R & D Test kitchen		1000
	R & D Laboratory		5000
	Leased food production space		8000
	Dry Storage		4000
	Cold Storage		2000
	Freezer Storage		2000
			22000
2nd floor	Classrooms/Offices		19000
3rd floor	Classrooms/Offices		19000
			38000
Production / R & D Building Total			60000
<b>Both Buildings Total</b>			<b>104550</b>