



Artisan Food Center

Commercial Kitchen

The Artisan Food Center is a multi-tenant building that houses 5 food processing spaces, a commercial kitchen, a small retail area, and a public restroom. All food processing spaces meet USDA and local health department standards. The building was constructed to LEED standards, with top-notch energy efficiency.

Commercial Kitchen

- 1,152 square feet
- Food-grade wall covering (FRP) to a height of 6 feet; 10-foot ceilings
- Type 1 Exhaust hood over 6 burner propane stove/oven combo
- Electric convection oven
- Under-counter commercial dishwasher
- 8' x 8' walk-in cooler
- 8' x 8' walk-in freezer
- Floor mixer, cutting boards, and miscellaneous kitchen items will be added to equipment in 2014
- Stainless steel 3 compartment sink, separate vegetable washing sink
- Janitor's closet with mop sink
- Floor drains
- Glass front entry door and windows to the south
- Double doors to rear of the building (service and delivery area)
- Access to public restroom
- Serving counter/window into shared retail area
- Opportunity to sell product in shared retail area
- **May be leased by the hour occasionally or on a regular basis. Rates, rules, and user agreement available at www.bluemountainstation.com.**

Contact the Port of Columbia at 509-382-2577 or email jennie@portofcolumbia.org for more information.