

# Feeser's Food Distributors



# BACKGROUND

For several years, Feeser's Food Distributors had been evaluating their need for an expansion. When they secured two large accounts going into 2019, this need became a top priority. With just a few short months before additional storage space would be essential, Feeser's had to find a design-build contractor who could provide fast-track services. That's where Mowery came into play!

Through strategic planning and collaboration, our team was able to expand the ammonia refrigeration system, enhance the electrical infrastructure to power the entire facility and ultimately provide Feeser's Food Distributors with a new, 20,000 square foot cold storage addition in just five months. As a result of this build, Feeser's Food Distributors has grown their business and become more profitable.

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**LOCATION** Harrisburg, PA

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**ARCHITECT** Mowery  
Design-Build

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**DELIVERY METHOD** Design-Build

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**MARKET** Food & Beverage

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**SIZE** 20,000 SF addition

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## CHALLENGES

When working on fast-track projects, the timeline alone possesses a challenge. Then, add in the regulations and codes specific to the food and beverage industry, and a project like Feeser's Food Distributors can become complex. Some of the challenges the Mowery team had to overcome throughout this project included:

- Feeser's Food Distributors' existing facility had to remain in full operation throughout the whole construction process.



- Mowery was given five months to complete the 20,000 square foot cold storage unit addition.
- When working under such a tight timeframe, quality control can become difficult to manage.
- All team members and subcontractors had to guarantee the building was designed and constructed in accordance with the Safe Quality Food Institute's code (SQF), which includes strict guidelines for proper HVAC, access control, protection from vermin and pests, lighting, drainage and more.
- A complete current facility refrigeration study had to be completed and the results from this study found Feeser's Food Distributors needed to make upgrades to their main ammonia circulation system and their electrical infrastructure in order to support the new cold storage unit.
- Since this project was a refrigerated/cold storage facility, it was critical there were no air/vapor leaks in the envelope of the building that could let out cold air.
- The jobsite was not very large and was adjacent to roads, power lines and other businesses, which meant there was very little laydown area on-site to store materials.
- A snowstorm in March saturated the building pad, which set the project back two weeks.





## SOLUTIONS

At Mowery, our promise is to provide a remarkable construction experience, which means doing whatever it takes to complete a project on time and on budget, no matter the challenges. To address the obstacles of Feeser's Food Distributors' project, Mowery did the following:

- To keep the business in full operation throughout construction, Mowery carefully planned overnight and weekend shutdowns in order to install the new ammonia system components, the new electrical infrastructure and a generator.
- Because of the intense timeframe, Mowery overlapped activities and expedited both the design and procurement of materials.



- Colonial Refrigeration, a subcontractor, enlisted extra manpower to install new compressors for the ammonia refrigeration system and run the new insulated piping to the addition.
- Keith Smith Concrete, a subcontractor, worked around the clock to get the concrete work done in just two weeks.
- Providence Engineering Corp. designed a jointless slab, so there were no areas in the concrete where bacteria could live, which aligned with the Safe Quality Food Institute's guidelines.
- Mowery had to coordinate with each subcontractor to ensure materials arrived on time and were ready to be installed to avoid the need to store these items on the jobsite.
- Mowery enlisted Rettew Engineering to provide a thermal scan of the building via drone to ensure there were no air/vapor leaks in the building's envelope.
- In order to better manage quality control, the Mowery team utilized PROCORE software. This construction technology allowed the team to make observations, document deficiencies, and assign team members to correct any issues. With this process, no quality control items fell through the cracks.



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## RESULTS

Working closely with Providence Engineering Corp. and Feeser's Food Distributors, Mowery was able to provide a well-designed, sustainable and resilient facility that will support Feeser's Food Distributors' needs for years to come. Additionally, by tying the new refrigeration and electrical systems into the existing set up and not purchasing a standalone refrigeration unit, Mowery saved the client \$500,000.



At Mowery, we customize the construction experience to meet each client's needs and ensure the project is completed the right way.

Learn more about what else makes **Mowery different!**

*Contact us today to see how we can help with your next project.*

**MOWERY**

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