

LITEHOUSE

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Prior, the firm's executive vice president of operations and chief financial officer. "This region not only offers competitive utility and labor rates, it provides Litehouse with logistical synergies for many of our customers in the Southwestern region."

Litehouse expects the new facility to open in the second quarter of 2011. Litehouse began as a restaurant facility more than 50 years ago in the resort town of Hope, Idaho. The company became famous for its blue cheese dressing and, as a result, expanded into the retail market. Today, Litehouse is employee owned and has sales in excess of \$120 million with more than 500 employees based in two manufacturing facilities in Idaho and Michigan. The products produced in the new Utah plant will be a mix of existing lines and products from Green Garden Foods, a Kent, Washington, company acquired by Litehouse earlier this year.

NAI Utah orchestrated the real estate transaction. Because of the recession, the building sat vacant for nearly three years, during which time the lender foreclosed on the property. This is the second largest industrial facility sold by NAI Utah Southern Region in Washington County in the last couple of months.

Lunchboxers opens new HQ facility, will open SLC kitchen

Lunchboxers, a provider of healthy alternatives to traditional school lunches, has hired a new executive chef, opened a new headquarters facility in Orem and plans to launch a new kitchen location in Salt Lake City.

The firm's new 4,000 square foot headquarters facility, located at 48 W. 300 N., will enable the company to significantly increase its production capabilities and to further expand its lunch menu offerings for schools across Utah. The facility is being custom-designed to better serve schools and will include a new self-contained baking station for Lunchboxers to provide fresh-baked goods for all meals.

In addition, Lunchboxers will open a second kitchen facility at Dual Immersion Academy to better serve its schools north of Salt Lake City. This 1,600 square foot facility will cater at least 1,000 lunches to Lunchboxers schools.

Lunchboxers hired Aaron Hobbs as executive chef to further expand the company's healthy offerings in line with the National School Lunch Program, which follows the U.S. Department of Agriculture nutrition guidelines and focuses primarily on whole

grains, fresh fruits and vegetables. Hobbs will be stationed at the new headquarters facility and will oversee Lunchboxers' entire production of several thousand fresh lunches served daily to schools throughout Utah.

Lunchboxers was recently selected by the Utah State Office of Education as one of two vendors to provide free and reduced-price lunches to schools in Utah. In Utah, 42 percent of families qualify to receive free or reduced-price lunches through this program. Lunchboxers was chosen based on its unique healthy school lunch program that strictly follows the USDA nutrition guidelines. The company's online ordering system allows parents and children to choose from two different meals a day and to pay for up to a month's worth of lunches at one time. Lunchboxers also offers smaller-sized meals for students in K-5 and larger-sized meals for those in grades 6-12. Parents can place and/or cancel orders up to 8 a.m. the same day.

Billing itself as the largest school lunch caterer in Utah, Lunchboxers serves more than 33 private, charter and daycare schools.

Epic Brewing by about 3,000

Epic Brewing Co., Utah's only brewery to exclusively brew high alcohol content beer, is breaking ground on its existing facility to add approximately 3,000 square feet. The ground breaking is set to begin early November and construction is expected to be complete by mid-January.

Since its opening in March 2009 at 825 S. State St., Salt Lake City, the brewery has more than tripled its production capacity.

"We found Salt Lake City and Utah craft beer lovers to be a dedicated bunch," said Dan Cole, Epic co-founder. "The community is enthusiastic and appreciative of our extra effort in brewing fine, quality, small batch beers."

Brewing three levels of beer — Classic, Elevated and Exponential — Epic originally housed seven fermentation tanks in its 2,500 square foot building along with the brew house to produce 11 unique ales and lagers. Brewmaster Kevin Crompton has been busy creating Epic's Exponential line, adding more than 18 craft beers to Epic's portfolio.

With the expansion, Epic will immediately add three, 40-barrel fermentation tanks and 40-barrel bright beer tank to the cellar, and an additional pool/wort receiver to the

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