

CAMP PENDELTON DINING FACILITY

Ensuring uninterrupted meal service during renovations at one of the largest Marine Corps bases in the U.S.

KITCHENS TO GO[®]
by mobile modular

We Keep You Cooking!™



CLIENT

Camp Pendelton, Area 52
(Oceanside, CA)

THE NEED

Continuous meal service
during renovations

THE SOLUTION

Turnkey modular kitchen facility

SEAMLESS TEMPORARY KITCHEN SOLUTION FOR AREA 52

Camp Pendelton, located in Oceanside, CA, is one of the largest Marine Corps bases in the United States, playing a critical role in supporting military operations and training. When the Area 52 mess hall required renovations, it was essential to ensure that dining services continued without interruption for the troops stationed there. Whiting Turner was selected to renovate the dining hall and was tasked with procuring a temporary dining facility to ensure uninterrupted meal service for the Marines during construction. Kitchens To Go was selected to design and deliver a comprehensive temporary kitchen solution that would meet the demanding needs of the base.

To support the preparation of 3,000 meals daily across breakfast, lunch, and dinner, Kitchens To Go supplied six 12×56-foot modular kitchen units. These units included designated areas for cooking, washing, food preparation, administrative offices, and storage. Additionally, the facility featured oversized, single-piece walk-in refrigeration and freezer units, ensuring that the base's high-volume food storage needs were met.





A critical feature of the temporary kitchen solution was the implementation of a tempered makeup air system, designed to circulate fresh, conditioned air within the workspace. The kitchen was fully designed and engineered to meet the stringent requirements of the state of California's Department of Housing and Community Development (HCD), ensuring compliance with all applicable regulations.

Kitchens To Go was chosen for their proven track record of supporting military projects, previous experience working at Camp Pendelton, and their willingness to engage with Whiting Turner early in the bidding process. The team's ability to present a clear proposal and competitive pricing gave Whiting Turner confidence in Kitchens To Go's ability to handle the project. Their commitment to supporting the project even before the contract was awarded demonstrated their proactive approach.

The project posed several challenges, including the need to keep the temporary kitchen under 5,000 square feet. Additionally, the site had a significant slope, which required Kitchens To Go to develop a foundation system that compensated for the uneven terrain across the complex's length. Despite these obstacles, the installation was completed smoothly, allowing for seamless continuity in dining operations at the base.

The temporary kitchen facility, leased for 26 months starting on May 1st, 2024, has provided sufficient time for the renovation of the permanent mess hall. By utilizing this solution, Camp Pendelton was able to maintain full operational capacity during the construction process, avoiding any disruptions to meal service. This approach not only saved time but also reduced overall project costs by minimizing downtime and logistical complications.

Kitchens To Go's ability to deliver a customized, fully compliant solution within the project's unique constraints ensured that the Marines stationed at Area 52 were able to continue their operations with no interruptions in their daily routine. The temporary facility allowed for a smooth transition during the renovation of the permanent dining hall, reflecting the importance of flexibility, innovation, and reliability in military dining solutions.