

LEWISGALE HOSPITAL MONTGOMERY

Temporary Kitchen Solution Enables Seamless Patient Meal Service During Renovation

KITCHENS TO GO[®]
by mobile modular

We Keep You Cooking!™



CLIENT

LewisGale Hospital Montgomery
– HCA Virginia Healthcare

THE NEED

Temporary kitchen needed during full renovation.

THE SOLUTION

Modular units provided for cooking, prep, warewashing, and storage.

PROJECT INFORMATION

When LewisGale Hospital Montgomery set out to renovate its foodservice operation, they faced the challenge of needing a long-term, fully code-compliant facility that could maintain high-volume service without disrupting patient care. Traditional mobile kitchen setups weren't sufficient, so Kitchens To Go stepped in with a tailored modular solution. They delivered a three-unit kitchen complex equipped with dedicated areas for cooking, food prep, warewashing, and cold storage, replicating the hospital's original kitchen layout to ensure continuity and ease for staff.

The project required flexibility, especially when construction delays shifted the timeline. Kitchens To Go quickly adapted, extending the lease and adjusting deployment as needed. Collaboration between the hospital's foodservice, facilities, finance, and administrative teams and the KTG team ensured that the modular setup met all local and state codes. Any discrepancies were resolved promptly, highlighting the strength of the partnership and the commitment to operational integrity.

Once live, the temporary facility enabled a seamless transition, allowing uninterrupted meal service to patients and staff. Staff operated in a familiar, dependable space that upheld service standards and supported the hospital's broader renovation goals. The success of the implementation underscored how a customized, responsive modular kitchen can play a vital role in supporting essential services during large-scale infrastructure projects.



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