



DATA CENTER & MISSION-CRITICAL FOODSERVICE

Keeping critical teams fed, productive and on site.

Workforce dining for construction, commissioning and ongoing operations. On call 24 hours a day, 365 days a year.

Data center projects move fast, run under strict access rules, and depend on crews that cannot afford downtime. Hanna Brothers keeps them fed with one partner, from the first crew ramp through day-to-day operations.

6,000+

crew sizes
we've fed

24/7/365

service across
every shift

6,000+

meals at peak,
per meal period

25+ yrs

high-volume
foodservice



ONE PARTNER. EVERY PHASE.

CONSTRUCTION

Crew meals, boxed and bulk service, mobile kitchens, food trucks and hydration that scale with the ramp

COMMISSIONING

Extended-hour and multi-shift dining, surge feeding and grab-and-go as schedules intensify

ONGOING OPERATIONS

Cafe and managed dining, catering, Quick Takes grab-and-go and micro-market support

IN EVERY PHASE: VIP visits · milestone meals · outage response · surge and emergency feeding

CASE STUDY | SOUTH ATLANTA DATA CENTER BUILD

Around-the-clock feeding for a build finished in record time.

- **Always on:** on site 24 hours a day, 365 days a year, with meal service at 11 AM and 11 PM.
- **Built to scale:** served up to 6,000+ people at peak.
- **Beyond the basics:** an ice cream truck on site daily, a coffee truck, fresh pastries and full hydration support.

The client celebrated finishing their building in record time. We are proud to have kept their crews fed, hydrated and on site along the way.

WHY PROJECT AND FACILITY TEAMS CHOOSE US

GROWS WITH THE SITE

Construction feeding transitions into commissioning, cafe, grab-and-go and recurring workplace dining.

BUILT FOR COMPLEX SITES

We plan for access, delivery, safety requirements, service windows and changing workforce counts.

RAPID-RESPONSE DNA

Film production and disaster-relief experience sharpen how we mobilize, adapt and perform under pressure.

BUILT FOR THE JOB SITE. AND THE LONG RUN.



High-Volume Production

Disciplined production and service for crews of 6,000+



Multi-Shift Service

Breakfast, lunch, dinner and overnight, built around your shifts



Controlled-Site Logistics

Access, badging, PPE and delivery planned into the service



Rapid Mobilization

Mobile kitchens, food trucks and temporary service points



Cafes & Managed Dining

Recurring workplace dining for operating sites



Quick Takes Grab-and-Go

Fresh sandwiches, salads and snacks at any hour



Executive Hospitality

VIP visits, milestone meals and leadership dining

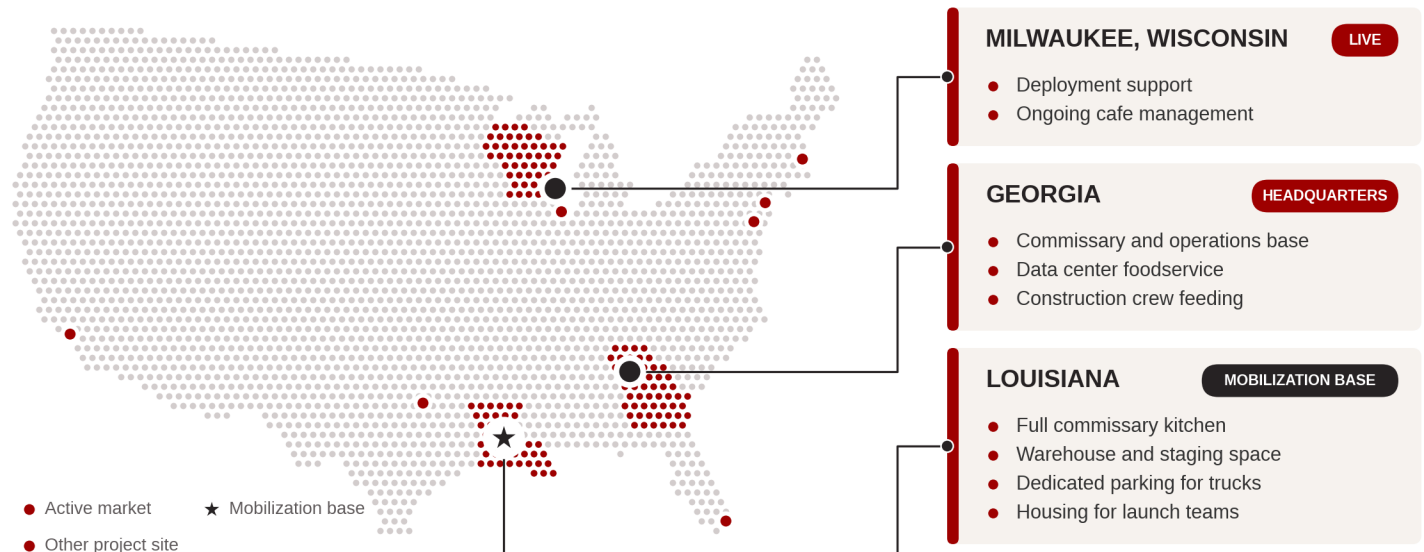


Emergency Feeding

Disaster-relief and outage response experience

GEORGIA HEADQUARTERS. REGIONAL REACH.

From deployment to daily dining: our Georgia and Louisiana commissaries mobilize crews nationwide.



Recent and past project sites also include Miami, Philadelphia, Newark, Boston, Chicago, Dallas and Los Angeles.

TRUSTED WITH THE BUSINESS OF **FORTUNE 500 COMPANIES**

READY WHEN YOU ARE

Your crews don't stop. Neither do we.

Send us your site, timeline and headcount. We will show you how we keep your teams fed, productive and on site.

EMAIL US →

Start the conversation today.

HB
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Great Food. With Character.

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