

## ATRIUM HEALTH- LAKE NORMAN

Cornelius, North Carolina



Atrium Lake Norman is a new 160,000-square-foot hospital located in Cornelius, North Carolina, developed to support Atrium Health’s continued expansion and commitment to patient-centered care. Opening in July 2025, the facility launches with 52 inpatient beds and is designed to grow to 76 beds in the future. Rippe Associates was engaged to provide comprehensive foodservice consulting and design services for a 6,375-square-foot kitchen and retail dining environment that supports patients, staff, and visitors from day one while remaining adaptable for future expansion.

The foodservice program was envisioned to balance operational efficiency with a modern, retail-forward experience. Patient meals are delivered through a room service model, while both patient and retail offerings are produced from a shared central kitchen. This integrated approach supports staffing efficiency and consistency of food quality while allowing the operation to respond to varying volumes throughout the day. Retail dining introduces a whole-foods-inspired concept that departs from traditional hospital serveries, creating a welcoming environment that aligns with Atrium Health’s broader hospitality and wellness goals.

### Details

Opening Date: July 2025  
Equipment Cost: \$1,000,000  
Project Size: 6,375 SF

### Scope

Foodservice planning and design for kitchen and retail dining program, supporting patient room service and multiple retail concepts within Atrium Health’s new Lake Norman hospital. The scope emphasized efficient shared production, future growth, and a modern, whole-foods–driven retail experience tailored to patients, staff, and visitors.

One of the primary design challenges was fitting multiple retail concepts—including a ghost kitchen, coffee shop, gift shop, and serving counters—within a limited footprint. Rippe addressed this through careful space planning and strategic adjacencies, ensuring clear circulation, efficient workflows, and a cohesive guest experience. A standout feature of the project is the ghost kitchen, which includes app-based ordering and dedicated pickup shelves to support staff with limited break times and reduce congestion in the servery. Throughout the project, Rippe also adhered to Atrium Health’s detailed BIM Execution Plan requirements, delivering coordinated Revit models that met stringent formatting, content, and compliance standards.

Sustainability and efficiency were integral to the design. The project incorporates demand-control ventilation, Energy Star-rated refrigeration where applicable, and shared production lines between patient and retail service to reduce labor demands and energy use. By consolidating functions and emphasizing flexible production strategies, the foodservice operation is positioned to operate efficiently from opening day while scaling seamlessly as the hospital grows. The Atrium Lake Norman project reflects Rippe Associates’ long-standing relationship with Atrium Health and reinforces the firm’s expertise in delivering thoughtful, future-ready foodservice solutions for complex healthcare environments.

