Construction Services

Stellar is an industry leader in building facilities for food manufacturing and distribution as well as government and commercial uses. Our construction team is made up of more than 250 dedicated professionals who bring the latest advances in construction to every project. When appropriate, we use Revit and other 3D modeling technology for clash detection and enhanced collaboration with other Stellar disciplines. Licensed in 49 states as well as internationally, Stellar uses building techniques and materials that are unique to each region while maintaining the highest levels of quality and efficiency. Highly experienced in sustainable construction practices, our team has built nine facilities to LEED standards.

Delivery Methods

As a fully integrated design-build firm, our project delivery system includes detailed cost, quality and schedule controls. Stellar has the expertise and flexibility to exceed our clients’ expectations through a variety of construction methodologies.

- **Construction Management** - we use our extensive experience to oversee construction of the client’s third-party general contractor and design teams
- **Design-bid-build** - Stellar provides design-only services, or competitively bids and self-performs construction services
- **Design-build** - with cross-functional collaboration, we self-perform the project from design through closeout to provide a single source of accountability and greater efficiency
- **Engineering, Procurement & Construction Management (EPCM)** - Stellar designs everything from the building to process lines, secures equipment and oversees the client’s third-party construction team
- **General Contracting** - we partner with outside architectural and engineering firms to leverage our self-performing construction capabilities, or hire and manage subcontractors
- **Owner representative** - we act on our clients’ behalf, managing project scope, negotiating contracts and overseeing schedule and contractors
Food Safety

Building food processing plants requires in-depth expertise of the latest sanitary design and construction methods. Our team has extensive experience building facilities for all major food segments, and can quickly identify any potential harborage points or other issues that could compromise food safety. From floor drains and wall coatings that can withstand harsh chemicals to ledge-free curbs and stand-offs to enable proper cleaning, we recommend materials and practices that are proven in quality, longevity and food safety.

Proven Performance

The Stellar team built a poultry processing plant for Keystone Foods with 96 documented rain delay days during construction and still delivered the facility per the original project schedule. It was later recognized for excellence as Food Engineering magazine’s “Food Plant of the Year”.

Quality

Stellar employees several checks and balances throughout the project to ensure maximum quality including:

- Designing mock-up walls for every job so all team members can review the proper wall finishes, sink, and ceiling materials before installation
- Checking bid and spec documents for accuracy prior to installation
- Pre-qualifying subcontractors and requiring them to carry higher insurance levels
- Sending engineers to the jobsite to ensure compliance, accuracy of drawings and specifications, as well as craftsmanship

Jobsite Safety

Our jobsite safety program has received national industry recognition by numerous awards, including the Associated Builders and Contractors’ (ABC) STEP certification for 15 years in a row.