

ARINA
REPORT

The kitchens at Todd and Rutledge Halls are in need of renovation for both aesthetic, operational, and health code considerations. The serving counters in particular are decades old and while kept in good repair fall far-short of what is seen in today's schools. In general the proposed serving line and other changes will be the same at each school although, Rutledge having more space to work with will have slightly larger preparation and dishwashing/pot washing areas.

Serving Lines / Support Equipment

A stationary line will consist of thermostatically controlled hot food wells that can be operated either wet or dry that would be manifolded to a common drain valve for emptying at the end of the day. The current hot food table operates with a removable water pan and thus each well pan needs to be emptied by hand. A refrigerated cold pan and a milk case cooler will be included so that students may help themselves to their milk at the start of the line. A food service worker will start the tray behind the line, serve the hot food and place the tray on the counter top where the student will receive it, make a cold food selection, and move down the line to the cashier/checker station. The space available appears adequate to provide a four (4) well hot food table, two (2) well cold pan and checker station with a little space left over for miscellaneous display. Appropriate NSF approved sneeze guards will be provided over the hot and cold sections.

The serving counter will be supported by hot and cold pass-thru cabinets equipped with pan slides so that prepared product can be directly loaded from both the cooking line and cold food preparation area and held at the proper temperatures ready to re-stock the hot and cold wells. A small worktable will be located behind the serving counters between the pass thrus.

Hot Food Production

The only additional piece of cooking equipment recommended is a boilerless convection steamer. This is a versatile piece of equipment that lends itself to the healthier menu options becoming so prevalent now a days especially at the lower grades. It does not require plumbing or drain, only an electrical outlet or extension of the existing gas line. No exhaust hood modifications are required. Space is available to merely park it below the hood, plug it in or connect it and cook.

An electric unit is about \$1,500 cheaper than a gas unit but will require an electrical circuit. The gas unit will only need some trades work to modify what is in the field.

Cold Food Production

This area will differ slightly between schools because Todd Hall has more space to work with however at least one (1) preparation sink and miscellaneous stainless steel worktables will be necessary. Existing worktables would be incorporated into the final designs where practical.

Dishwashing / Pot Washing

Dishwashers in schools are primarily used to wash and sanitize the student's compartmented trays as well as the sheet and steam table pans. It is a much better way to wash and sanitize ware than washing by hand using a three compartment sink, although a pot/pan sink will always be required by the health departments. An upright machine will require soiled and clean tables to process the dishracks as well as a condensate hood although there are condensate removal machines available that do not require an external hood.

ORIGINAL
REPORT

Since the areas differ slightly between schools the basic components will be the same but their configurations will be different.

Health Code / Architectural Considerations

There are no obvious health code violations, the kitchens are clean and well maintained although over time, the sheet goods kitchen flooring if not currently a health code issue likely will become one but currently it now is an ongoing maintenance and operational problem. Seams are separating and it will become more and more difficult to repair. Its removal and another finish such as epoxy or quarry tile should be considered.

When a kitchen undergoes a renovation there may be things that while not now required may be in the renovation. For example, a handsink in the serving counter area, or enclosure of some exposed conduit along the ceilings or the addition a of grease trap. All kitchen work will of course need to be coordinated with the district architect.

Cost Estimates

The following estimate is for equipment that is common to both schools but is not inclusive of all the eventual equipment needed which cannot be determined until a scheme is finalized. Construction and demolition costs are additional as well. Costs are for one school.

Serving Counter	\$ 17,000
Pass-Thru Food Warmer	7,000
Work Table 5' w/ Wall Shelf	900
Pass-Thru Refrigerator	7,000
Boilerless Steamer	7,500
Dishwasher/Booster	14,500
Condensate Hood	1,000
Sub-Total	\$ 54,900
Delivery/Installation (15%)	<u>8,200</u>
Grand Total	\$ 63,100

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Rutledge

13-16	Serving Counter	\$ 17,000	31,400
9.	Pass-Thru Food Warmer	7,000	
7.	Work Table 8 w/ Wall Shelf (2)	900	4,500
11.	Pass-Thru Refrigerator	7,000	
	Boilerless Steamer	7,500	
4.	Dishwasher/Booster	14,500	
10.	Condensate Hood	1,000	
	Sub-Total	\$ 54,900	
	Delivery/Installation (15%)	8,200	
	Grand Total	\$ 63,100	

1.	Hand Sink	300	
2.	Sealed Dish Table w/ Pre-Rinse	3000	
3.	Dispensers w/ Control Panel	5900	
5.	Clean Dish Table / Pot / Rack & Sink	3500	
6.	Work Tables 2 w/ Sink & Drawer	3200	
8.	Wall Shelves (3)	1400	
12.	Milk Case Cooler	Purveyor.	
18/19.	Kool Locker / Cond. Unit / Shelving	7,100	

D/I (15%)

89,800
13,500
\$ 103,300

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TEDD HALL

13-17. Serving Counter (Multi-terria)	32,800	\$ 17,000	31,200
9. Pass-Thru Food Warmer		7,000	
Work Table 5' w/ Wall Shelf		900	
11. Pass-Thru Refrigerator		7,000	
Boilerless Steamer		7,500	
4. Dishwasher/Booster		14,500	
10. Condensate Hood		1,000	
Sub-Total		\$ 54,900	
Delivery/Installation (15%)		8,200	
Grand Total		\$ 63,100	

1. Hand Sink.	300
2. 3-Compt. Sink/soiled D.T.	5600
3. Disposers (2) & control panels.	5000
5. CLEAN PISTON	500
6. WORKTABLE w/ Sink & DRAWER	5500
7. WORKTABLE	1500
8. Wall Shelves (2)	800
12. Milk Case cooler	

Forveyor.

#	81,000	82,400
	12,400	12,400
	12,400	12,400
#	81,200	94,800
	12,400	12,400
#	94,800	94,800

Delivery/Install (15%)