

Grafton High School Food Service Program
December 15, 2009



INTRODUCTION

A new high school is being designed by Symmes Maini & McKee Associates (SMMA) for Grafton, Massachusetts. On November 18, 2009 Hopkins Foodservice Specialists (HOPKINS) interviewed Jackie Dickman, the Grafton High School food service director to assist the design team in developing criteria required for completing the design of the food service spaces for the new building. The State standard for the space is 2,800 net square feet and the current layout provides for 3,000 nsf. (The State standard may be for a conventional straight line operation.)

The School Building Authority (SBA) has requested a modular, scatter system. This will require a very efficient layout. Although some departmental functions may change in size or be relocated to other floors to accommodate an increase in space for food service the overall building square footage may not be increased.

To promote energy savings, on 11-24-09, the SBA requested the facility provide the capability to move from disposable service ware to china service.

SMMA and HOPKINS request Client review of this program and notification of any exceptions to our understanding of the following information.

FOOD SERVICE MANAGEMENT

Staff and management of the food service operation will be by State employees and will not be contracted out. Local staff will prepare food from scratch but most of the food served will be partially processed convenience heat/cook and serve products.

The contact for food service design criteria (SMMA to confirm):

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Foodservice Director

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SCHOOL PROFILE

The school will be designed to serve a projected population of 900 students with core spaces designed to accommodate 1100 students and 80 faculty. Currently, the existing High School serves 700 students.. Lunch participation is estimated to be 50%, and is an increase on the current experience. There is not competitive supply so the food service program has a captive audience.

MEAL SERVICE

Seatings

Three seatings for lunch are proposed. To accommodate the projected population the cafeteria's will require a minimum of 183 seats during each period, and based on a code requirement of 15 square feet per seat, the dining room will require a minimum of 2,745 square feet. To provide for the empty seat factor, it is recommended that 200 seats be provided (3,000 nsf).

Teachers and administrators and staff will be served in the student servery, and may dine in the adjacent faculty dining room or in their classrooms. A coffee brewer is proposed for staff use in servery, however, this may best be relocated to the faculty dining room.

Meal served

All cooking will be done on site. Both a breakfast meal and a lunch meal will be served, five days a week. Currently 50 breakfast meals are served. The dining room will be open to the students and used for multiple purposes or even catered events. The kitchen will not, however, be accessible to the general public. The Grafton High School will not be designed for use as an emergency shelter.

Sequence of Service

Students arriving at the cafeteria will enter the arcade area and queue up at the "in" service line. A roll down gate will be provided at the entrance. The first station is a single position Deli Station and will provide wall space for students

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to line up and queue for attendant preparation of custom made sandwiches. A decorative pylon is located next to each station for menu posting and interior design purposes. Its height and width can be adjusted in the next design phase to integrate refrigeration, hand sink, storage etc. Pass through refrigerators from the kitchen will be provided on the back line.

The second station will be a Specialty Counter. This will serve rotating menu items and provide quick self-service, as well as space for students to queue for the Hot Food Station. This may also be the location for the soup if re-stocking of soup on the island Salad bar is deemed a concern.

The third station is the Hot Food Station. This will be an attendant served counter. Four hot wells were requested. Pass through warmers from the kitchen will be provided on the back line.

An aisle space is provided for staff access from the kitchen to the servery.

The fourth station is the Pizza Station. This will be a self-service station. Pre-sliced pies will be placed on hot shelves with overhead heat lamps. It is located last to provide additional queue space for students which are expected to heavily participate at this station.

The fifth station is the island Salad/Soup Bar. It will provide salad ingredients, dressings, and a soup and bread bar. Service ware can be located on the counter, in mobile carriers or under the tray slide at each menu item. (Please let us know of any preference.)

The fifth station is the Beverage/Dessert Station. An open front air screen will display milk, waters, teas, and fruit drinks. An upright glass door merchandising freezer will store frozen novelties. A beverage counter with utility sink will provide for coffee brewing and a slush machine.

A servery door is located into the future dishroom.

The students will move to the cashier stations. Three mobile cashier positions are provided. Until the future population of 1100 students is reached, the twin cashier station may be sufficient. The cashier stations will have floor power and data outlets with covers to permit the units to be rolled into the servery after service hours. A roll down gate will be provided at the exit.

Students will move out into the dining area. When they are finished with their trays, students will carry their trays to a corner of the dining room and dump their trash into a container under supervision of an aide, and then return to their

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classrooms. Custodial staff will maintain the dining room, empty the trash cans and remove the plate waste outside of the building. If the future decision is made by the SBA to go to china service, students will return to the future tray return area and drop off their trays for washing in the future dish room.

Service ware

All service ware will be disposable. Disposable foam service trays and plastic utensils used by students will be set out on a mobile tray shelf on the serving line. Multi-compartment dish/tray will be used in lieu of trays. Utensils will be picked up at the cashier. To support the decision in the future to provide china service, rough-ins in the base building will be provided for a dish room area to enable installation of a tray return window, soiled dish table, upright dishwasher, clean dish table, hand sink, hose reel and janitor sink. Any catered events will be served on disposable ware.

Method of Payment

Students will pay for their meals on the serving line. A student ID card will be swiped at a card scanner or card pad at the end of the serving line that will identify the student. (SBA to confirm if cash will be collected or students and staff will use a debit card). Staff will pay cash for meals at the student serving line cashier for their meals.

Menu Profile

The Student / Staff menu ingredients will consist of frozen entrees, canned vegetables and some frozen vegetables, and prepared desserts. Some US commodity foods will be used as the supply and or storage space becomes available.

Office

One office with two desk positions will be provided with access to the kitchen. The office will over-look the serving line. Provisions will be made for the room to hold a safe and time clock.

Kitchen Restrooms & Lockers

Restrooms and lockers are located off the service corridor above the kitchen. The restroom facility will be designed by SMMA.

Receiving

Food deliveries will arrive at the kitchen through the building grade loading dock and will be brought into the kitchen by the vendors via a service corridor. There will not be a raised dock as vendor and inter-school trucks have lift gates.

Food Service Trash for Recycling

Currently there is a recycling program. Space will be provided in the dining area and on the loading dock for the recycling program collecting:

- Aluminum beverage cans
- Office paper (paper recycling as a part of building program)
- Cardboard (cardboard recycling as a part of building program)
- Glass
- Metal cans (#10)

Waste Handling Process

Kitchen staff will bag the trash, separate the recyclable materials, and transport both to the exterior trash holding area. The general building will provide containers and space for recycling and trash containers. The trash will be taken to the street daily by the building custodial staff for pick up by the city services.

Pot Washing

Because "ware washing" will be limited exclusively to washing utensils, the function will be designated "pot washing." A three-compartment sink shall be provided with a pre-rinse faucet. If space and budget permits, a turbo-wash style unit will be provided. In lieu of a conventional garbage disposer, which face increasing pressure to be removed from food service operations in some jurisdictions, a food scrap collector will be provided. Non-soluble materials (lettuce leaves, corn etc.) will be dumped into a waste bin and disposed. Accommodations should be made in design for future composting capability.

Janitor Closet

The mop basin will have a can washer provision. An area drain and hose bibb will be provided in the JC area in the kitchen.

BUILDING SYSTEMS

Finishes

- The kitchen floor shall be quarry tile with epoxy grout. Safety coating can be applied by third party vendors in the work aisles to avoid slip and fall accidents.
- The Servery floor shall be (____SMMA to confirm).

Structural

- A 4" depressed pad will be provided for the walk-in cooler/freezer.
- Seismic restraints will not be required for kitchen equipment in this zone.

Mechanical

- Pot washing will not require exhaust.
- The kitchen hood will be a Type 1 exhaust hood with removable cartridge filters which can be washed in the three compartment sink. No make-up air will be provided; the replacement air for the exhaust air will be provided by exchange air from the dining area (SMMA to confirm). A rated shaft and fire suppression system will be required.
- Refrigeration compressors will be mounted outdoors to conserve energy.
- Hot water heating tank location is proposed to be outside kitchen space.
- 140 degree water required for three compartment sink and janitor mop sink, cart wash hose and faucet with hose bibb.
- Natural gas is available for cooking.
- No CFCs will be used in refrigerants.
- An area drain will be provided in the pot washing area.
- Floor troughs can be provided on the exterior of the walk-in cooler (if desired by SBA).
- The loading dock area is recommended to have a trough drain (by DIV 15) and access to a freeze proof hot water hose-bib and trough drain for sanitation that can be accessed for area maintenance of the trash area and delivery areas.

Electrical

- A panel location inside of kitchen will be provided (SMMA to confirm).
- Estimated electrical load is 70 kW.
- The walk-in cooler/freezer will be connected to the emergency generator (SMMA to confirm).

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Architectural

The height of tray slide for student service shall be adjustable from 34 inches and integrated into the modular counter design.

EQUIPMENT

Kitchen Equipment

Energy Star equipment will be selected where available. High efficiency ventilation, refrigeration and cooking equipment will be selected where budget permits. Mobile equipment is desired where possible. The walk-in ratio will be 66-33 split if space and layout optimize this efficiency. This equates to a maximum of 117 lineal feet of freezer space five-tier 24" deep shelving units and a maximum of 72 lineal feet of coolers space of five-tier 24" deep shelving units. Food storage for one week supply is desired. Most deliveries are once per week. The current plan provides for 126 sf of non-food storage space, 182 sf of dry food storage and 135 sf of additional storage in the future dish room. A fryer is not desired. The estimated foodservice equipment is \$450,000 for kitchen equipment set in place- hook-ups will be by other trades.

Equipment will be separated into three categories:

- Owner Furnished Contractor Installed (OFICI)
- Contractor Furnished Contractor Installed (CFCI)
- Owner Furnished Owner Installed (OFOI), plus Vendor furnished equipment

For planning confirmation, a recommended equipment list is provided:

QTY.	DESCRIPTION	REMARKS	SOURCE
1	20 QT. MIXER		CFCI
1	ADA HAND SINK		CFCI
1	AIR POT BREWER		OPCI
1	BEVERAGE COUNTER W/ UTILITY SINK		CFCI
1	BOTTLED BEVERAGE AIR SCREEN		CFCI
1	CAN WASH/MOP SINK		CFCI
3	CASH REGISTER		OFOI
1	CLEAN DISH TABLE	FUTURE- NOT SHOWN	CFCI
1	COMBI OVEN		CFCI
1	COOK'S TABLE WITH SINK	BY FABRICATOR	CFCI
LOT	CORNER GUARD	BY FABRICATOR	CFCI
1	DOUBLE DECK CONVECTION OVEN		CFCI
1	DOUBLE DOOR PASS THROUGH HEATED CABINET		CFCI

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1	DOUBLE DOOR PASS-THROUGH REFRIGERATOR		CFCI
LOT	DUNNAGE RACKS		CFCI
1	EVAPORATOR, -10°F FOR ITEM 57	FOR WALK-IN COOLER/FREEZER	CFCI
1	EVAPORATOR, 35°F	FOR WALK-IN COOLER/FREEZER	CFCI
1	EXHAUST HOOD (LIGHTS & EXHAUST CFM)		CFCI
1	FIRE PROTECTION		CFCI
1	FLOOR TROUGH		CFCI
1	FLOOR TROUGH		CFCI
1	FOOD COLLECTOR	FUTURE- NOT SHOWN	CFCI
1	FOOD PROCESSOR		CFCI
LOT	HAND SINK W/SIGN (KITCHEN LAVORATORY)		CFCI
1	HOSE REEL	FUTURE- NOT SHOWN	CFCI
1	IONIZER FOR COMBI OVEN		CFCI
1	JANITOR SINK	FUTURE- NOT SHOWN	CFCI
1	MOBILE COLD FOOD COUNTER W/ FOOD GUARD & SOUP WELLS		CFCI
LOT	MOBILE DRY STORAGE SHELVING		CFCI
1	MOBILE HOT FOOD CABINET		CFCI
1	MOBILE HOT FOOD COUNTER W/ ATTENDANT FOOD GUARD		CFCI
1	MOBILE MIXER STAND		CFCI
LOT	MOBILE PAN RACK		CFCI
1	MOBILE PIZZA COUNTER W/ HEAT LAMPS & SELF-SERVE FOOD GUARD		CFCI
2	MOBILE POT RACK		CFCI
1	MOBILE SANDWICH STATION		CFCI
1	MOBILE SINGLE CASHIER COUNTER- ONE REGISTER		CFCI
1	MOBILE SLICER TABLE		CFCI
1	MOBILE TANDEM CASHIER COUNTER- TWO REGISTERS		CFCI
1	MOP RACK		CFCI
1	OFFICE FURNITURE (80 SF)	BY ARCHITECT	CFCI
1	PORTABLE STEAM CLEANER		CFCI
1	POT FILLER		CFCI
1	POT SINK TABLE & FOOD COLLECTOR- (POWER SOAK)		CFCI
1	PREPARATION TABLE WITH SINK & OVERSHELF	BY FABRICATOR	CFCI
1	RECEIVING SCALE		CFCI
1	RECEIVING TABLE	BY FABRICATOR	CFCI
1	REMOTE CONDENSER-COOLER	FOR WALK-IN COOLER/FREEZER	CFCI
1	REMOTE CONDENSER-FREEZER	FOR WALK-IN COOLER/FREEZER	CFCI
1	SLICER		CFCI
1	SLUSH MACHINE		CFCI
1	SOILED DISH TABLE	FUTURE- NOT SHOWN	CFCI
1	SPECIALTY COUNTER		CFCI

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LOT	STAFF UNIFORM LOCKER		CFCI
3	STOOLS		CFCI
1	TILTING BRAISING PAN		CFCI
1	TIMECLOCK & CARD RACK		OFCI
1	TRAY RETURN	FUTURE- NOT SHOWN	CFCI
1	TWO OPEN BURNER RANGE		CFCI
1	UPRIGHT DISHWASHER & BOOSTER HEATER	FUTURE- NOT SHOWN	CFCI
1	UPRIGHT SINGLE DOOR RETAIL FREEZER DISPLAY		CFCI
1	UTENSIL RACK		CFCI
1	WALK IN REFRIGERATOR / FREEZER		CFCI
LOT	WALK-IN SHELVING		CFCI
1	WALL SHELF	BY FABRICATOR	CFCI
1	WORK TABLE	BY FABRICATOR	CFCI
2	WORK TABLE WITH OVERSHELF	BY FABRICATOR	CFCI

End.