

MIDDLE SCHOOL FOOD SERVICE

New Construction

I. PROGRAM PHILOSOPHY

To provide the broadest variety of nutritious meals which meet required nutritional standards for a maximum number of students at the lowest possible cost to students.

To provide rapid food service to students with maximum utilization of time and materials.

To provide attractive, sanitary and safe facilities for food service and dining.

II. PROGRAM GOALS

To render support service for instructional programs.

To operate in a sound business-like manner, utilizing the best principles of financial management, personnel management, and quantity food production and service.

To utilize all available federal, state, and local subsidies of foods, funds, and services.

To provide meal service to meet the needs of all students on a daily basis.

III. PROGRAM ACTIVITIES

Providing meal service which shall include receiving and proper storage of food and supplies, quantity food operation, food service to students and staff, adequate dining facilities, warewashing and refuse disposal. Accountability and related activities for adequate recordkeeping to be completed in an office area.

IV. ORGANIZATIONAL NOMENCLATURE

Teacher - Student Ratio;	NA
Student Capacity per Period:	484
Total Number of Teachers:	100
Total Number of Aides:	15 (If applicable)
Grade Levels or Age Levels for Which Program is intended:	6, 7 and 8
Hours per Day Space Will Be Used:	7.5

V. INNOVATIONS, EXPERIMENTAL IDEAS, OTHER PLANNED USES

Use of folding table with attached benches require storage area.

Dining area shall be multipurpose area.

VI. SQUARE FOOTAGE CHANGES EXPLANATION THAT VARIES FROM APPROVED FACILITIES LIST

The District has chosen to use less square footage for the Kitchen area than the Facilities List allows in order to cut cost.

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VIII. PROGRAM FURNITURE AND EQUIPMENT REQUEST FORM

*Shown on drawings

#purchased and installed by contractor

<u>Space or Area</u>	<u>Number of Items</u>	<u>Description of Furniture/Equipment Needed</u>
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KITCHEN/RECEIVING

*#1	Loading Platform and area for loading and unloading trucks
*#1	Air Curtain over back door

KITCHEN/STOREROOM

*#Multiple (as space requires)	<ul style="list-style-type: none">▪ Metal Shelving▪ Non-Corrosive Metal▪ Utilizing manufactures that have 5 post corner shelving or can and lever type shelving▪ Minimum 800 pounds distributed weight per shelf▪ Free standing▪ 4 shelves, 24" wide▪ Bottom shelf minimum 6" off floor
*#3	Mobile Dunnage Racks <ul style="list-style-type: none">▪ Non-corrosive metal▪ Minimum 800 pounds weight capacity

KITCHEN/STORAGE

*#1	Walk-in Refrigerator and Installation <ul style="list-style-type: none">▪ 16' x 16' x 8'6" – 256 square feet. Stamped engineered drawings.▪ Designed for 35-40 degree holding temperature with 100 degree ambient temperature and high traffic. Installed by factory certified installer with NO ROOF PENETRATIONS.▪ Panel box with minimum 4" thick urethane foam walls with R value greater than 29 at 55 degrees and R value greater than 36 degree on 5" panel.▪ Urethane panels to be wrapped with a Durathane high density tongue and groove frame with double beaded vinyl gasket on tongue and groove side of panel.▪ Assembly of walk-in shall be accomplished by Insta-Loks consisting of cam-action hook and arm assembly set in one panel and a self-aligning, self-centering pen assembly set in matching panel. Box to be assembled with a minimum of 3" air gap between walls that are adjacent to building interior walls and flashing to seal box to building.▪ Floor to be similar in construction to other panels designed with Dura-floor to withstand 600 pounds per square foot, with 14 gauge bright galvanized steel metal sheeting to be leveled to building floor. Manufactured to accept ¼" Pro-Tec rubber flooring installed after box assembly has been verified by PCSB food service.
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KITCHEN STORAGE (continued)

- Panel finish will be smooth white aluminum inside walls and ceiling. Exterior will be 26 gauge or thicker stucco aluminum where exposed to the outside or behind building wall. Exposed exterior panels to facility will be minimum 20 gauge smooth 304 stainless steel with 3 V shape stainless cart bombers equally spaced to a 36" total weight.
- Door 34" x 76" hinged type (3) door flush mounted entrance; heavy reinforced steel U channel frame foamed in place for extra support. Exterior finish – 20 gauge smooth, 304 stainless steel and 36" high, 1/8" thick aluminum diamond plate kick plate. Interior finish – white aluminum and 36" high, 1/8" thick aluminum diamond plate kick plate. To be fitted with NSF approved PVC accordion type snap in gasket with magnetic core top and side, bottom to be adjustable wiper gasket to assure a positive seal.
- Door frame to be provided with and LED vapor proof light fixture, pilot light and switch, 2 1/2" diameter chrome plated dial thermometer, heavy gauge reinforced stainless steel threshold and heater wire around the full perimeter.
- Door hardware will be break away type cylinder lock and inside safety release handle, positive action door closer, hinges will be 3, 9" modified strap cam lift, self-closing with door lift off capability.
- Opening of building where door is adjacent shall be no less than 60" wide and 90" high, centered in opening and 304 stainless steel flashing to seal gap between walk-in and building.
- Ceiling shall be same construction as other panels with an outside installation having roof pitch away from building and equipment with 4 mill polyethylene and foam slopped weather cap flash and sealed to building.
- Lighting shall be LED Electra manufacture.

*#1

Walk-In Cooler Refrigeration Equipment

- Manufactured by Trenton or Keep-Rite manufacturing sized for high traffic with ESP+ controllers on evaporators.
- Condensing units have semi-hermetic compressor sized for high traffic.
- Voltage 208 or 240 volts 3 phase Evaporator 120 volts single phase sized for high traffic.

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KITCHEN STORAGE (continued)

- Non-fused disconnect by condensing unit.
- Refrigeration equipment using mechanical thermal expansion (TXV) valve for metering device of Freon.
- Condensing units to be 18" off ground, no roof mounted units.
- All refrigeration lines sized to manufactures specs and to be run in ACR hard copper straight and level, strapped with proper sized Kendorf clamps and Amor-Flex 1" insulated Fix Pipe Hangers with elbows and other fittings hard solder in while purging with nitrogen gas to prevent contamination and scaling of copper. NO LINES TO BE RUN UNDERGROUND!
- Minimum 1" Armor-Flex insulation, cut 45 degree, mitered and glued at all 90 degree turns and all seams glued.
- NO PENETRATIONS THROUGH WALK-IN ROOF
- Evaporator drain to be run independent with 7/8 ACR copper and not go through freezer.
- Evaporator to be 120 volts, separate circuit from other 120 volt components and have a keyed switch to shut power off in walk-in.
- Penetrations in walk-in wall panels or masonry walls for refrigeration lines, electrical and drains to be sleeved with PVC pipe and then sealed with urethane foam. Follow PCS diagram and instruction for walk-in penetrations.
- All electrical conduit that goes through walk-in wall and that is inside walk-in, PVC and seal with foam or silicone inside pipe around wires where penetrates the wall.
- Fire sprinkler system that intrudes through walk-in wall must be sleeved with PVC pipe foamed and minimum of 1" thick insulation, 2' down pipe exterior of walk-in wall and using factory details for hangers using plastic carriage bolts and nuts.
- All Amour-Flex to be encased in F&D embossed aluminum pipe sheeting or similar product with fasteners installed on underside.
- No monitoring system of any kind, all done in house.

*# Multiple (as space requires)

- Metal shelving
- Non-Corrosive metal

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KITCHEN STORAGE (continued)

- | | | |
|-----|----------------------------------|--|
| | | <ul style="list-style-type: none">▪ Utilizing manufactures that have 5 post corner shelving or can and lever type shelving▪ Minimum 800 pounds distributed weight per shelf▪ Free standing▪ 4 shelves 24" wide▪ Bottom shelf minimum 6" off floor |
| *#2 | Dunnage Racks | <ul style="list-style-type: none">▪ Non-Corrosive metal wire▪ 800 pound weight capacity |
| *#1 | Walk-In Freezer and Installation | <ul style="list-style-type: none">▪ 16' x 20' x 8'6" 320 square feet operation temperature 0 to -10 degrees high traffic at 10 degree ambient temperature.▪ Box Construction and installation refrigeration specs same as walk-in cooler.▪ Enter freezer through walk-in cooler▪ Defrost timer located out at condensing unit▪ 2 heaters around door and door frame with one operational and one for back up, if primary heater fails.▪ Evaporator 208/240 volt single phase wired from condensing unit with ESP+ controllers on evaporators per PCS specs▪ Drain heater 120 volt and plugged into outlet installed in walk-in freezer wrapped around copper pipe and to be insulated with no less than 1" Armor-Flex insulation and run independent of walk-in cooler drain.▪ All drains to be run in 7/8 ACR copper▪ Pressure relief vent 120 volts▪ Fire sprinkler system that intrudes through walk-in wall must be sleeved with PVC pipe foamed and minimum of 1" thick insulation 2' down pipe exterior of walk-in wall and using factory details for hangers using plastic carriage bolts and nuts.▪ All Armour-Flex to be encased in F&D embossed aluminum pipe sheeting or similar product with fasteners installed on underside. |
| *# | Multiple (as space requires) | <ul style="list-style-type: none">▪ Metal shelving▪ Non-Corrosive metal▪ Utilizing manufactures that have 5 post corner shelving or can and lever type shelving.▪ Minimum 800 pounds distributed weight per shelf▪ Free standing▪ 4 shelves, 24" wide |

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- Bottom shelf minimum 6" off floor

*#1

Dunnage Racks

- Non-Corrosive metal wire
- 800 pound weight capacity

KITCHEN/BAKE AREA

*#1

Stainless Steel Baker Table

- 8' long, 30" wide, 34" high
- With space for three under counter dry food containers
- 3 drawers with roller bearing channel slides
- Stainless steel with stainless steel tubular legs with adjustable bullet feet
- Should have double full length shelves

*#1

Rotating Convection Oven

- Stainless steel front, top and doors and adjustable legs
- Hold 11 racks
- Has water connection to achieve different product texture
- Rotating rack section
- Electric oven must have elements wrapped around fan to achieve an even heat distribution

*#1

Convection Oven Double Stacked

- Stainless steel front, top, doors and adjustable feet
- Electric ovens must be designed with heating elements mounted around fan blade
- Holds 5-7 racks per oven

*#1

Proofing/Heating Cabinet

- Insulated stainless steel cabinet
- Stainless Steel inside
- Glass door
- Casters
- Internal fan to circulate the heat
- Controls so moisture can be turned off
- Low water sensor with alarm

*#1

Hand Wash Sink

- Foot peddle, knee valve or electric eye for operating on/off operation of water
- Goose neck faucet
- Paper towel dispenser

*#1

Hose reel with hot and cold water

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KITCHEN/COOK/SALAD AREA

*#1	Mixer <ul style="list-style-type: none">▪ 20 quart▪ Stainless Steel bowl▪ Wire whip▪ Flat paddle▪
*#1	Portable Mixer Table <ul style="list-style-type: none">▪ Stainless steel▪ 30" x 30"▪ Accessory pole▪ Under shelf▪ Casters
*# 1	Vegetable Cutting Machine Electric <ul style="list-style-type: none">▪ Table top▪ Continuous feed full hopper▪ 2 piece aluminum cast housing▪ Swing away hopper▪ Safety latch and switch▪ Verify of cutting, slicing, grater, shredding, dicing and julienne blades with storage rack
*#1	Portable Table <ul style="list-style-type: none">▪ Stainless Steel▪ 30" x 30"▪ Under shelf▪ Casters
*#2	Stainless Steel Work Table <ul style="list-style-type: none">▪ 8' long x 30" wide x 34" high▪ 2 drawers with roller beating channel slides▪ Stainless steel utensil rack placed 38" above table top▪ Under shelf▪ Stainless steel tubular legs with adjustable feet
*#1	Vegetable Wash Sink and Counter <ul style="list-style-type: none">▪ Low profile pre-rinse faucet assembly▪ 20" x 20" x 10" deep sink inserted in a 8' table
*#1	Double Convection Steamer Pressure Less <ul style="list-style-type: none">▪ Stainless steel front, top, sides and interior▪ Accepts 5 or more 12" x 20" x 2 ½" per cavity▪ Self-contained▪ Auto fill, auto drain▪ Chloramine or chlorine filter, no scale block, all water in kitchen softened

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		<ul style="list-style-type: none">▪ Spaced per manufacture's specs for servicing
	*#1	Convection Oven Double Stacked <ul style="list-style-type: none">▪ Stainless steel front, top, doors and adjustable feet▪ Electric ovens must be designed with heating elements mounted around fan blade▪ Holds 5-7 racks▪ Spaced per manufacture's specs for servicing
	*#1	Combi-Ovens <ul style="list-style-type: none">▪ Stainless steel top, sides, back, front and adjustable legs or stands▪ Doors, glass with inner glass door to help keep door cool and inner glass to be hinged and latched for maintenance and cleaning ease▪ Auto fill, auto drain and auto clean▪ 7 or more racks per oven cavity for full size pans▪ Chloramine or chlorine filter, no scale, block all water in kitchen, soften with commercial softener▪ Spaced per manufacture's specs for servicing
	*#1	Steam Kettle 20 Gallon Counter Top <ul style="list-style-type: none">▪ Gas or electric (208/240 volt 3 phase)▪ Stainless steel interior, exterior, base, control housing and stand▪ Hot and cold water faucet mounted on stand▪ Spaced per manufacture's specs for servicing
	*#1	15 Gallon Braising Pan/Tilt Skillet <ul style="list-style-type: none">▪ 208/240 Volt 3 Phase▪ Structurally braced stainless steel cooking surface to prevent warping▪ Skillet and frame made of 304 stainless with #4 finish▪ Sanitary base mounting for table top mounting▪ Lift off cover with adjustable vent▪ Thermostatic control▪ Double faucet and faucet bracket▪ Stainless steel support stand with sliding drain drawer or splash screen
	*#1	Exhaust Hood and Make-Up Air <ul style="list-style-type: none">▪ Stainless Steel▪ Ansul Fire Suppression System▪ Flame Guard Filters▪ Utilities interlock with hood (gas and electric), hood off, utilities off

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KITCHEN/COOK/SALAD AREA (continued)

		<ul style="list-style-type: none">▪ Condition make-up air▪ Controls at 6' height meet all current city, county, state and federal codes and requirements
#Where Applicable	Gas Line	<ul style="list-style-type: none">▪ Minimum 2"▪ Max pressure in building, 14 water column▪ Minimum 2,000,000 for kitchen
*#1	Automatic Gravity Fed Slicer	<ul style="list-style-type: none">▪ 2 speed▪ Stainless Steel no drip base▪ Knife sharpener▪ Stainless Steel blade
*#1	Slicer Cart	<ul style="list-style-type: none">▪ 21" deep x 29" wide x 30" high▪ Non-corrosive metal▪ Pull out drawer slide▪ Under top 7 slides to hold 7, 18" x 26" full size sheet pan▪ 2 locking cater swivel▪ 2 stationary casters
*#3	2 Door Pass-Thru Refrigerators	<ul style="list-style-type: none">▪ Pan slides, each cavity to accept 18" x 26" full size sheet pan▪ Stainless steel sides, front, back, doors, interior and adjustable legs▪ Spring loaded door hinges▪ Door locks▪ Top mounted refrigeration▪ Refrigeration must have thermal expansion valve (TXV) as the metering device for system Freon▪ Door to be fitted with NSF approved PVC accordion type snap in gasket with magnetic core top and side, bottom to assure a positive seal▪ External thermometer
*#3	2 Door Pass-Thru Warmer	<ul style="list-style-type: none">▪ Pan slides each cavity to accept 18" x 26" and 12" x 20" pans▪ Stainless steel sides, front, back, doors, interior and adjustable legs▪ Spring loaded door hinges▪ Door locks

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KITCHEN/COOK/SALAD AREA (continued)

		<ul style="list-style-type: none">▪ Door fitted with NSF approved PVC accordion type snap in gasket with magnetic core top and side, bottom to assure a positive seal.▪ Fan for circulating heat evenly in unit▪ External thermometer
*#1	Proofing/Heating/Holding Cabinet	<ul style="list-style-type: none">▪ Insulated Stainless Steel cabinet▪ Stainless Steel inside▪ Glass door▪ Casters▪ Internal fan to circulate the heat▪ Controls so moisture can be turned off▪ Low water sensor with alarm
*#6	Mobil Pan Racks	<ul style="list-style-type: none">▪ Universal glides to accept 18" x 26" and 12" x 20" pans▪ Non-Corrosive metal
*#2	Heavy Duty Utility Cart	<ul style="list-style-type: none">▪ 24" deep x 36" wide x 32" high▪ 3 shelves▪ Non-Corrosive metal
*#2	Heavy Duty Utility Cart	<ul style="list-style-type: none">▪ 18" deep x 26" wide x 32" high▪ 2 shelves▪ Non-Corrosive metal
*#1	Stainless Steel Work Table with Sink	<ul style="list-style-type: none">▪ 14 Gauge 20" x 20" x 12" sink▪ 6 1/2" sink mount▪ Stainless steel legs and adjustable feet
*#1	Garbage Disposal	<ul style="list-style-type: none">▪ 2 HP▪ 16" disposal body from top of throat to bottom of motor housing▪ 208/240 Volt 3 Phase▪ Controls with water saver and auto reversing for motor
*#1	Hand Wash Sink	<ul style="list-style-type: none">▪ Foot peddle, knee valve or electric eye for operating on/off operation of water▪ Goose neck faucet

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- Paper towel dispenser

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	*#1	Hose Reel with Hot and Cold Water
	*#1	Ice Machine <ul style="list-style-type: none">▪ 400-500 pound capacity in 24 hours▪ Front facing evaporator▪ Half size cubes▪ 300 pound stainless steel bin with adjustable legs▪ Chloramine or chlorine filter, no scale, block all water in kitchen, soften with commercial softener
KITCHEN/SCULLERY		
	*#1	Pot and Pan Sink <ul style="list-style-type: none">▪ 4 compartment, 14 gauge stainless steel▪ Stainless steel drain board, sinks, backsplash under shelf and adjustable legs▪ 4 bowl measuring 26" x 30" x 14" deep▪ Drain boards on each side▪ Total sink measure minimum of 14'
	*#1	Scrapping Sink with Drain Board <ul style="list-style-type: none">▪ 14 gauge stainless steel▪ Stainless steel drain board, sinks, backsplash under shelf and adjustable legs▪ 16" x 20" shallow sink with welded 6.5" sink mount▪ Welded control mount for disposal▪ Minimum of 24" drain board each side
	*#1	Garbage Disposal <ul style="list-style-type: none">▪ 2 HP▪ 16" disposal body from top of throat to bottom of motor housing▪ 208/240 Volt 3 Phase▪ Controls with water saver and auto reversing for motor
	*#1	Pot and Pan Washer <ul style="list-style-type: none">▪ Heavy-duty stainless steel construction▪ Built-in booster heater▪ Recirculating wash water▪ Adjustable wash/rinse cycles▪ Digital Control & Information Center▪ Electric and steam water heating▪ External pre-rinse and wash-down hose▪ Moisture-resistant control gauges▪ Maintenance-free hub assembly▪ Easy-to-remove double filter system▪ Adjustable hold-down lid▪ One-year parts and labor warranty▪ 208/240/460 Volt 3 Phase

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KITCHEN/SCULLERY (continued)

*#10

Dish Racks

- Racks shall have 3" dividers to accept 18" x 26" sheet pans and 12" x 20" pans
- 3 racks with no dividers for small wares and utensils

*#1

Stainless Steel Vapor Hood to Vent Pot Washer per the Manufacturers Specs

- Hood to extend minimum of 1' past all 4 sides of machine to capture steam

*#1

Stainless Steel Table for Staging Cleaned Small Wares

- 30" deep x minimum 36" long
- Located one side of pot washer

*#1

Stainless Steel Wall Shelves 16 Gauge

- One, 12" deep and run length of pot and pan sink
- Two, 12" deep located in above counter

KITCHEN/SERVING

***#3 Serving Counter General Construction Specs**

- 18 Gauge stainless steel wrap around construction and a 20 gauge stainless steel bottom, counter ends and fronts to be covered with laminate plastic, color to be chosen by school district, stainless steel working side
- Modular storage bases where possible
- All counter fronts furnished with plastic laminate covered removable panels for service and utility access. Panels to be full length and full height, if possible and are to include 'routed' ventilation slots at compressor locations. See template drawing.
- Counter tops to be 14 Gauge stainless steel, (VER) wide, extended on student side to serve as a tray slide with standard turn downs and #7 Hi-Lite edge on top perimeter. Counter tops to be recessed for use with sheet pans.
- LED lights under the extended top to illuminate counter fronts, wired to switch in counter apron
- Trim strips for all counters to be stainless steel with plastic laminate inserts
- Electric note – All counters (not including utility counter w/load center) to have a cord and plug final connection. Cords to be routed through bodies on the serving line passing through notched end panels as required and terminating at coordinating receptacle in counter with load center

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KITCHEN/SERVING (continued)

- All counters to have option 'SS' stainless steel counter legs unless otherwise specified to have casters. If casters are specified, 5" diameter casters are to be used.

*#3 5 Hot Well Serving Counter with Food Protector Built per 'General Construction' above.

- 500 Watt energy efficient heaters 208/240 Volt
- Electrical daisy chained to load center
- Stainless steel counter top 30" deep x 30" high from floor
- 10" wide solid ribbed tray slides
- ¾" copper common drain manifold to ball valve and drain to floor sink
- ¼ turn ball valve located minimum 12" off floor and in a recessed pan in body
- 2 shelf Versa Guard (Capture Style) sneeze guards, all glass, no stainless or metal tubing. First shelf 15" above counter top with LED lighting, mounted bottom side and full service sneeze shield. Second shelf, 14 ½" above 1st shelf with heat lamp and LED lights mounted on bottom side and angle lens upper tier
- Hot Well, Frost Tops and Quick Switch units must be manufactured by the maker of the serving line body

*#3 Hose Reel with Hot and Cold Water

*#3 Double Tier Frost Top with Food Protector – Built per 'General Construction' above

- Stainless steel counter top 30" deep x 30" high from floor, minimum 60" long
- 10" wide solid ribbed tray slides or extended tops with tray slide incorporated
- Two tier frost top – provide a second tier frost top above the counter top, the counter will have two condensing units, one for each cold zone. This second frost top will be integrated into the food protector
- Storage space where possible
- 2 shelf Versa Guard (Capture Style) sneeze guards, all glass. First shelf 12" above counter top with frost top integrated into shelf and LED lighting mounted bottom side. Second shelf 14 ½" above 1st shelf with LED lights mounted on bottom side and angle lens both tier

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- Expansion Valve (TXV) as metering device for Freon
- Condensing units vents through front and rear of cabinet
- Electrical daisy chain to load center
- Frost tops recessed to accept sheet pans

*#3 Utility Counter with Food Protector – Built per ‘General Construction’ above

- 30” depth, 34” high, minimum 50” long 2 shelf Versa Guard (Capture Style) sneeze guards, all glass with first shelf 12” above counter top with LED lighting mounted bottom side and angle lens on front. Second shelf 14 ½” above 1st shelf and LED lights mounted on bottom side and angle lens upper tier.
- Load center to be provided in utility counter as shown on template drawing – Voltage and phase of ‘on site’ electrical feeding the load center to be verified for each school. Load center to be energized by single point hardwired feed.

*#3 Cashier Counter – Built per ‘General Construction’ above

- 30” depth x 30” high x minimum 28” long
- Final connection to be cord and plug routed through counter bodies to load center in nearby utility counter, cords to exit body through notched end panel
- Cash drawer
- Stainless steel pull out shelf
- Furnish an empty J/box and cover plate prewired with 5-15P cord and plug, receptacles to be furnished and wired by others in field

*#3 Milk Box or Merchandiser 60” Wide Refer to High School Spec

- Accepts 16 milk crates
- Stainless steel exterior, interior and doors
- 120 Volts
- Bottom mounted refrigeration
- Expansion valve for Freon metering device
- Front and rear load
- Non-hinged doors slide downs
- Casters
- Locks on doors
- 6’ power cord

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KITCHEN/SERVING (continued)

***#2 Stainless Steel Work Table**

- 30" depth x 34" high x 10' long
- 2 drawers with roller bearing channel slides
- Stainless steel shelf above table top
- Under shelf
- Stainless steel tubular legs with adjustable feet

***#2 Mobile Condiment Cabinets**

- 30" deep x 48" wide x 30" high
- Stainless steel frame, front, back and sides
- Stainless steel top 2" rolled up edge on rear and sides
- Locking stainless steel doors
- 2 adjustable stainless steel under shelves

*#1

White Board or Bulletin Board

KITCHEN/CHEMICAL STORAGE AND MOP ROOM

*#2

Metal Shelving

- Non-Corrosive Metal
- Utilizing manufactures that have 5 post corner shelving or can and lever type shelving
- Minimum 800 pounds distributed weight per shelf
- Freestanding
- 4 shelves 24" wide
- Bottom shelf minimum 6" off floor

*#1

Mop Rack

*#1

Mop Sink, floor model

*#1

Floor Scrubber

- Battery or electric powered
- Scrubs and vacuums up water

*#1

Domestic Washer

- Full size
- Top loader
- Hot and cold water hook up

*#1

Domestic Dryer

- Full size
- Vented to outside

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Space or Area	Number of Items	Description of Furniture/Equipment Needed
---------------	-----------------	---

KITCHEN/LINEN STORAGE

- | | | |
|-----|----------------|--|
| *#1 | Metal Shelving | <ul style="list-style-type: none"> ▪ Non-Corrosive Wire ▪ 24" depth x 48" wide x 5' high ▪ 6" off floor ▪ Soiled laundry bag and container ▪ Closed door to have vents ▪ Pull out rods on one side of door for towel |
|-----|----------------|--|

KITCHEN/EMPLOYEE LOUNGE

- | | | |
|------|--|--|
| *#10 | Lockers | <ul style="list-style-type: none"> ▪ Individual half size ▪ Lock ability |
| *#1 | Clothes Rod for street clothes and uniforms | |
| *#1 | First Aid Cabinet | |
| *1 | Tack Board | |
| *1 | Table(s) to seat 8 | |
| *8 | Chairs | |
| *#1 | Mirror, Full Length | |
| *#1 | Towel Holder per what plant operation is using | |
| *#2 | Lavatories | |
| *#2 | Enclosed Water Closet | |
| | <ul style="list-style-type: none"> ▪ Roll type tissue dispenser | |
| *1 | Step-on Trash Can | |

KITCHEN/OFFICE

- | | | |
|-----|--|--|
| *1 | Desk | <ul style="list-style-type: none"> ▪ 60" x 35" ▪ 3 drawers one side ▪ Keyboard tray |
| *1 | Desk Type Swivel Chair | |
| *2 | Chairs | |
| *1 | File Cabinet, Four Drawer | |
| *#1 | Casework | |
| | <ul style="list-style-type: none"> ▪ Counter for counting money (see built-ins) ▪ Bookcase (see built-ins) | |
| *#1 | Whiteboard 36" x 48" | |
| *#1 | Tackboard 36" x 48" | |
| *1 | Telephone | |
| | <ul style="list-style-type: none"> ▪ One dedicated line for school phone number ▪ One dedicated line for data transmission | |
| 2 | Ten-Key Calculator | |
| 1 | Pencil Sharpener | |
| 1 | IBM Compatible Computer | |
| 1 | Wastebasket | |
| #1 | Safe | |
| | <ul style="list-style-type: none"> ▪ Fire-rated ▪ 5-6 cubic foot | |

MIDDLE SCHOOL FOOD SERVICE

New Construction

VIII PROGRAM FURNITURE AND EQUIPMENT REQUEST FORM

*Shown on drawings

#purchased and installed by contractor

Space or Area Number of Items Description of Furniture/Equipment Needed

KITCHEN/OFFICE (continued)

*1	Trash Compactor, sized to facility
*1	Municipalities Recycle Dumpster

DINING AREA FOR STUDENTS

*13	Tables with attached benches <ul style="list-style-type: none">▪ 12' long x 30" wide with 9" wide (benches), adjustable height, seat 12 maximum▪ Seats 208 (16 per table)
*#1	Digital Signage <ul style="list-style-type: none">▪ One placed at each entrance of serving line▪ HDMI connection for each▪ Data line for each

FACULTY DINING/LOUNGE

*#1	Tackboard 36" x 48"
*1	Beverage Station for dispensing coffee and ice 40" x 28" x 34" high
*12	Tables - 42" round or square, folding
*50	Chairs, Stacking
*#2	Lavatories
*#2	Soap Dispensers per what plant operation is using
*#2	Towel Dispensers per what plant operations is using
*2	Step-on Trash Cans

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IX. SPECIAL CONSIDERATIONS

- **Built-in Cabinetry**

- A. Built-in work counter

Work counter 18" wide x width of office wall x 34" high shall be provided for counting money. Bookshelves - 12" x 36" x 48" - high spaced 14" apart shall be provided. The counter and shelves shall be laminated with mica finish.

- B. Built-in cabinets/shelving

Student dining to have built-in wall shelving approximately 24" x 180' (Total) x 34" (three shelves 10" apart) for books and materials that student may have with him during lunch period.

Staff Dining - 8' long x 36" tall x 24" deep base cabinet with sink and wall cabinet, 8' long x 30" tall x 16" deep.

- C. Built-in Instructional Aids

4 ft. x 8 ft. Tackboard in dining area

Four 3 ft. x 4 ft. Tackboards in kitchen preparation area

Two 3 ft. x 4 ft. Tackboards in teacher's dining area

Two 3 ft. x 4 ft. Tackboards in serving areas

Two 3 ft. x 4 ft. Tackboards in manager's office

- D. Other Built-ins

Traffic control railings shall be provided as required in serving areas. Shall be tubular, smooth stainless steel with rounded points properly secured to floor with flange.

- **Other Considerations**

- A. All equipment must comply with standards identified by seal of approval:

- American Gas Association for gas equipment.
 - American Society for Mechanical Engineers for steam equipment.
 - National Sanitation Foundation.
 - Underwriters Laboratory for electrical equipment.
 - State Board of Health Regulations (10-D-13).

- B. Before final drawings and specifications are written by the architect, consult with district school food service director. Final drawings and specifications for equipment to bear date and signature of food service director. This should include shop drawings for fabricated or custom items.

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- C. All equipment shall be of good quality recognized brands, stainless steel, 14 to 16 gauge, number 4 finish, 18-8 type 302 to be used for sinks, countertops, work tables, utility carts, etc.
- D. Consideration should be given to modular combination. For example, equipment shall be designed for use of standard sized pans (12" x 20" and 18" x 26"). This includes 30" sink compartments, minimum.
- E. The architect should adhere to guidelines and recommendations of Design Criteria - School Food Service Facilities, published by the Department of Education.
- F. Provide clocks in kitchen and serving area.
- G. All equipment shall have a parts list, operation manual, and maintenance manual. At least one (1) copy of each shall be presented to the kitchen manager at the time of the required equipment demonstration. One (1) copy also shall be provided for the Maintenance Department.
- H. All equipment shall have a one-year service parts and labor warranty.
- I. Refrigeration equipment must have a five-year (5) warranty on compressor and one-year (1) service parts and labor warranty.
- J. A local factory service agency shall be available to readily service equipment and provide replacement parts.
- K. Elementary School Educational Specifications

Attention must be given to changes in federal requirements and regulations, equipment modification and updating and specific needs of the school community. School authorities and the school food service director should be consulted prior to planning any facility (new or renovation) for possible changes in these Educational Specifications.
- L. Male and Female restrooms should be located near staff lounge.

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SPACE RELATIONSHIPS

Food Service

