

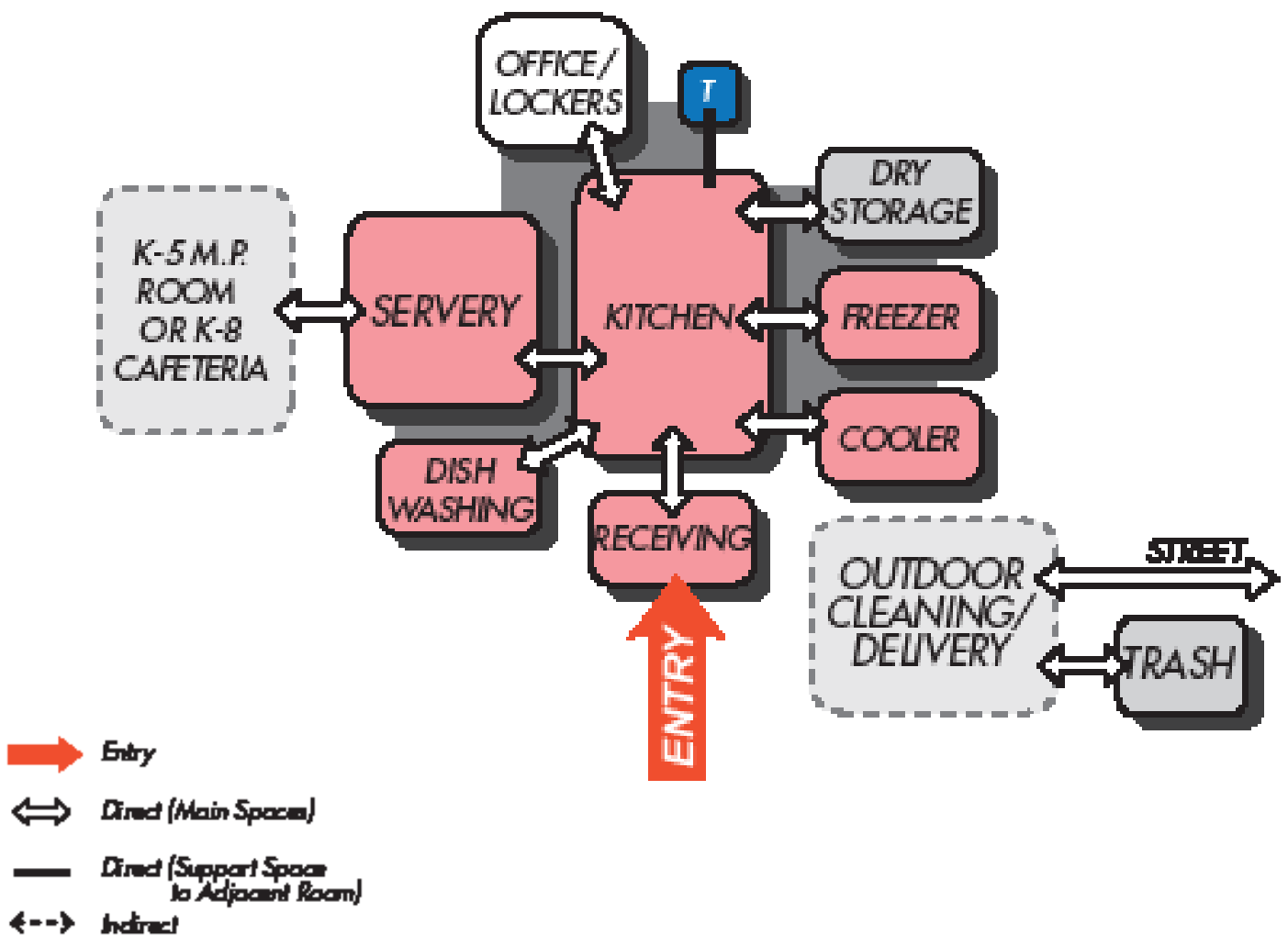
NUTRITION SERVICES



DESCRIPTION / GOALS

- Provide food storage and preparation and serving facility for the school.
- The district does not have satellite food preparation facilities so each school is a stand-alone storage and preparation location.
- The district uses hard plates and utensils so dishwashing and storage facilities are necessary.

ADJACENCY DIAGRAM



ROOM TYPE:

KITCHEN

SIZE: 500

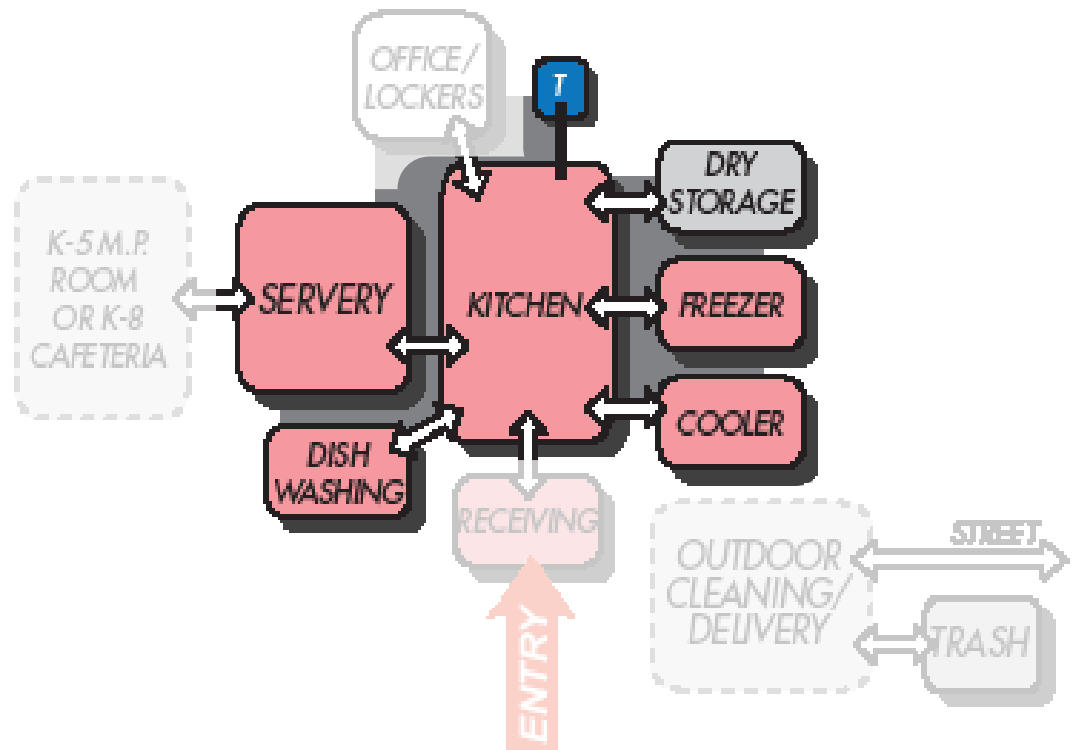
OCCUPANTS: 5 kitchen staff

ACTIVITIES AND USES

Food receiving, heating, preparation and serving.

SUPPORT SPACES

- Servery: 240 sf
- Staff Toilet: 60 sf
- Cooler Walk-In: 150 sf
- Freezer Walk-In: 150 sf
- Dishwashing: 80 sf
- Dry Storage: 200 sf



BUILDING SYSTEM REQUIREMENTS

MECHANICAL

- Independent temperature control of servery and food preparation areas
- Room and hood exhaust/ventilation

PLUMBING

- As required for food service equipment
- Drinking fountains
- Sink
- Grease trap/tank

ELECTRICAL / LIGHTING

- As required for food service equipment and maintenance in kitchen and servery

DOORS / WINDOWS

- Sidelight/window at office
- Keyless electronic lock access
- High windows at exterior wall or tubular skylights in kitchen and servery

FURNITURE / EQUIPMENT/ MILLWORK

- Miscellaneous food service equipment and furnishings at kitchen as determined by nutrition services consultant and district nutrition services director
- Tray retrieval/dishwashing system
- (2) 12" w. x 21" d. x 72" h. lockers each per staff
- Meal accounting and inventory
- (1) 4' x 4' tackboard at office
- (1) 4' x 4' tackboard at staff lockers

SPECIAL CONSIDERATIONS

- Acoustics: per ANSI/ASA S12.60-2010/ Part 1 "American National Standard Acoustical Performance Criteria, Design Requirements and Guidelines for Schools," Part 1: Permanent Schools
- Ceiling material: moisture resistant, clean room or scrubbable acoustic ceiling tile; 10'-0" AFF min.
- Wall material: fiberglass reinforced plastic wall panels or ceramic tile
- Floor material: epoxy floor or safety sheet flooring
- Provide exterior pot wash area with drain
- Provide exterior delivery/service area located with street access
- Provide trash enclosure at exterior service area

- Lighting: per IES Lighting Handbook guidelines
- ### TECHNOLOGY

- Refer to the "District Wide Instructional Technology Plan" for school campus requirements
- Telephone/intercom handset in kitchen located at desk, VoIP
- Local area network connectivity at desk workstation, cashier and meal accounting/inventory stations