

Division 11 - Equipment

11400 – FOOD SERVICE EQUIPMENT –

A – SCHEDULE – Equipment, both **LPS-** and Contractor-furnished, shall be planned and scheduled on the Drawings. Equipment Schedule, keyed to minimum ¼"=1'0" scale Kitchen Area Layout Plan, shall include for all equipment: description (manufacturer and catalog number), indication of who furnishes and who installs each item, rough-in location(s) and connection(s) required by Mechanical and/or Electrical Contractor(s).

B – MULTIPLE USE of Cafeteria must be considered in order to decrease idle time of area when it is not being used for meal service. Principal at each school shall be consulted to determine schedule for use of the Cafeteria for meal service. Cafeterias in schools with enrollment of up to 500 should be at least 1,000 square feet.

01 – CAFETERIAS in schools with enrollment between :

a – 501 and 600 – Minimum 1,500 square feet.

b – 601 and 700 – Minimum 1,800 square feet.

c – 701 and 875 – Minimum 2,450 square feet.

d – 876 and 1000 – Minimum 2,800 square feet.

02 – CAFETERIAS in schools with enrollment between 501 and 1,000 should be available for meal service between hours 10:30 a.m. and 1:30 p.m.

03 – CAFETERIAS in schools with enrollment of over 1,000 should be sized so that 1/3 of student body can be seated at one time, allowing 14 square feet per student; and should be available for meal service between 10:00 a.m. and 1:00 p.m.

C – SERVING LINES should be accessible from Kitchen without breaking through lines of customers during serving times; a serving window opening directly into the Cafeteria is preferable to a line separated from the cafeteria by a wall. In elementaries each serving line shall consist of at least 3 hot wells. In secondaries each serving line shall consist of one display case refrigerated counter-top 6 foot long sliding door with lock unit, one Hatco Glo-Ray 5 foot designer merchandising warmers (must be manufactured by Hatco unless pre-approved by **LPS** Food Services. Single point of sale should be located at end of service line, with space for cashier and cash register with power source. Dirty dish returns should connect directly to the kitchen, reasonably close to dish machines, and should not require crossing of serving line(s). Plans should assume:

01 – 1-LINE – for enrollment of up to 400.

02 – 2-LINES – for enrollment of 401 to 600.

03 – 3-LINES– for enrollment of 601 to 800. **04 – 4-LINES** – for enrollment of 801 to 1,200. **05**

– **5-LINES** – for enrollment over 1,201. **D – DRESSING ROOM(S)** with three full-length

lockers per Serving Line; space, hookups and

vents available for residential-sized top-loading clothes washing machine and front-loading clothes dryer located within six feet of Locker Room. **E – CUSTODIAN CLOSET** with terrazzo receptor type floor sink adjacent to and within close access to Kitchen, containing storage space for cleaning chemicals, mop bucket, wringer, and mop rack for four mops.

F – EQUIPMENT AND SPACE REQUIREMENTS for On-site School Kitchens are outlined in "Equipment Guide for On-site School Kitchens" Program Aid No. 1091, U.S. Department of Agriculture. Use space requirements outlined in that document, except use following **LPS** guidelines for storage space:

01 – WALK-IN REFRIGERATOR: a – 72 square feet for non-kindergarten enrollment up to 700. **b – 89 square feet** for non-kindergarten enrollment 701 to 1,000. **c – 96 square feet** for non-kindergarten enrollment 1,001 to 1,100. **d – 105 square feet** for non-kindergarten enrollment 1,101 to 1,200. **e – 104 square feet** for non-kindergarten enrollment over 1,201.

02 – WALK-IN FREEZER: a – 92 square feet for non-kindergarten enrollment up to 700. **b – 132 square feet** for non-kindergarten enrollment 701 to 1,000. **c – 145 square feet** for non-kindergarten enrollment 1,001 to 1,100. **d – 158 square feet** for non-kindergarten enrollment 1,101 to 1,200. **e – 211 square feet** for non-kindergarten enrollment over 1,201.

03 – WALK-IN REFRIGERATORS AND FREEZERS shall be manufactured by Bally, unless

pre-approved by LPS Food Services. Units shall be 88" wide with a minimum 37" door; raised floors are not desirable. Units with raised floors must have a ramp as wide as the door, with a maximum run of 20" and a slope of 3:20 or less; ramps shall not extend into a kitchen walkway. If ramp is located within the box, total area of walk-in shall be increased 7 square feet. All units shall include 5-shelf Metro Max polymer shelves (or approved equal), 6'2" high by 1'6" deep, on 3 walls. Equipment will comply with NSF Standard #7 and be approved by Tri-County Health Department for cold storage. Refrigerators and Freezers to include a stop device that will prevent the door from closing while someone is inside.

04 – DRY STORAGE: a – 210 square feet for non-kindergarten enrollment up to 700.

b – 300 square feet for non-kindergarten enrollment 701 to 1,000.

c – 330 square feet for non-kindergarten enrollment 1,001 to 1,100.

d – 360 square feet for non-kindergarten enrollment 1,101 to 1,200.

e – 480 square feet for non-kindergarten enrollment over 1,201.

C – FLOOR ANCHORS –

Provide inserts, clamps, matt straps, etc., for ropes, nets, etc., at location(s) determined by **LPS** Property Management Services

G – KITCHEN, SERVING, STORAGE, AND SERVICE AREAS should be at grade ground level location; not upper story, garden level or basement. Kitchens should have one outside door which opens onto a 4'6" high dock, with adjacent access stairs allowing safe pedestrian traffic while trucks are unloading.

01 – STORAGE AREAS should be in close proximity to the outside door. Storage areas, including walk-in coolers, shall have one door opening into the Kitchen.

02 – CONTRACTOR shall accomplish necessary steps to obtain approval of both Kitchen design and finished Kitchen by Tri-County Health Department and all other agencies which regulate the food service industry.

H – KITCHEN EQUIPMENT shall be furnished and installed by Contractor.

I – KITCHENS should have Walk-In Refrigerator, Cooler, Freezer conforming with **NSF** Standard #7 and Dry Storage space, accessible from Receiving Area; Convection Oven(s) with self-locking wheels and minimum 12" space behind; The ovens should have capacity for 10 18x26 inch baking sheets. Four-Unit Flat-top Range; Range Hood(s) minimum 6'8" above floor; Cook's, Baker's, Salad Tables; and Convection Steamer; Dirty and Clean dish Tables; Dishwasher with booster electric heater immediately adjacent; three compartment sink; 2 compartment vegetable preparation sink with indirect drain; Hand Wash Sink; Pan Cart Racks; Commercial Microwave Oven; and mixer with flat beater, dough hook and vegetable grater attachment, sized based upon school size as follows:

01 – 30-quart – for enrollment of up to 400.

02 – 60-quart – for enrollment of 401 to 2,000.

Department. Unless noted otherwise in Bid Documents, **LPS** will furnish equipment for installation by the contractor(s).

J – ADDITIONAL EQUIPMENT:

01 – ELEMENTARY SCHOOL – Milk Cooler; Proofing Cabinet(s); Heated Cabinets.

02 – SECONDARY SCHOOL – In addition to equipment listed above for an Elementary school— Deep Fat Fryer; Grill; Exhaust Hood with Fire Protection System; Refrigerator Cabinet at end of each serving line; One extra (2 total) Convection Ovens with 10 18" x 26" pan capacity; Heated Cabinets.

11480 – GYMNASIUM EQUIPMENT –

A – CURTAIN DIVIDER(S) shall be provided to divide cross courts for Physical Education (PE).

B – LOCKERS – Welded, ventilated, metal, double-tiered.