

Explanation of Kitchen Changes and Benefits

We made several changes to our facility's kitchen to improve production flow and increase employee productivity. Changes were also made with equipment that occupied the kitchen. These equipment changes included taking out the steam jacketed kettle, since it was never used in production, and replacing it with a tilting skillet which better suits the menu. Another piece of equipment that was underused was a large Hobart mixer. The facility went from making in-house cookies to purchasing frozen dough, and the mixer no longer had a purpose for what was served on the menu. An existing small kitchen aid fulfills all mixing functions sufficiently. Additionally, the stove, range top, and tilting skillet were relocated against the wall to improve kitchen flow. Due to these changes, a new custom hood was purchased to accommodate.

Layout changes included changing the location of the office, which was originally located on the opposite side from storage and the loading dock. The office was moved to the back of the kitchen and constructed with window walls so that the manager can view production, monitor storage, and have easy access to files for receiving. The walls of the old office were taken down and the area was replaced with a drink preparation area, the ice machine, and an ice cream machine. The 3-compartment sink was moved from the back of the kitchen to near the dish room for easier access. In the original facility, there were two small underutilized freezers (one a walk-in, the other a reach-in) that were consolidated into one walk-in freezer with access from the walk-in cooler to promote energy efficiency. For dry storage, originally there were two separate units on opposite ends of the kitchen and in the new design there is now one large dry storage area located directly next to the loading dock and manager's office. This was the largest

storage area because most of the facility's storage consists of items such as canned goods, select produce, and other dry storage items.

KITCHEN EQUIPMENT

ITEM NO.	QTY	DESCRIPTION OF EQUIPMENT	REMARKS/NOTES
1	1	HOOD	NEW EQUIPMENT ADDED IN, REPLACES OLD HOOD
2	1	TILTING SKILLET	NEW EQUIPMENT ADDED IN
3	1	8 BURNER RANGE WITH HOLDING OVEN	ORIGINAL EQUIPMENT
4	1	OVEN/STEAMER	ORIGINAL EQUIPMENT
5	1	BEVERAGE DISPENSER	ORIGINAL EQUIPMENT
6	1	ICECREAM MACHINE	ORIGINAL EQUIPMENT
7	1	ICE MACHINE	ORIGINAL EQUIPMENT
8	1	PRODUCTION TABLE	NEW EQUIPMENT ADDED IN (DRAWER STORAGE, STORAGE BELOW, HANGING ABOVE)
9	1	THREE COMPARTMENT SINK	ORIGINAL EQUIPMENT
10	1	DISHWASHER	ORIGINAL EQUIPMENT
11	1	SINK WITH DISPOSAL	ORIGINAL EQUIPMENT
12	1	SOILED DISH TABLE	ORIGINAL EQUIPMENT
13	1	CLEAN DISH TABLE	ORIGINAL EQUIPMENT
14	1	HAND WASHING SINK	ORIGINAL EQUIPMENT
15	1	TRAYLINE	ORIGINAL EQUIPMENT
16	1	DISH STORAGE	ORIGINAL EQUIPMENT
17	1	WORK TABLE WITH SINK	ORIGINAL EQUIPMENT
18	1	WALK-IN FREEZER	NEW EQUIPMENT ADDED IN, REPLACES OLD REACH-IN AND WALK-IN FREEZER
19	7	BUILT-IN STORAGE SHELVING UNITS	NEW EQUIPMENT ADDED IN, 4 SHELVES HIGH
20	1	WALK-IN FRIDGE	NEW EQUIPMENT ADDED IN, REPLACES OLD SOLID WALLS
21	1	OFFICE	WINDOW WALLS
22	11	DRY STORAGE SHELVING UNIT	NEW EQUIPMENT ADDED IN, 5 SHELVES HIGH

DISCARDED EQUIPMENT	REMARKS/NOTES
STEAM JACKETED KETTLE	UNDER UTILIZED IN KITCHEN
HOBART MIXER	UNDER UTILIZED DUE TO PROCUREMENT CHANGE
REACH-IN FREEZER, WALK-IN FREEZER	CONSOLIDATED TO ONE FREEZER

