

**LAN ASSOCIATES**

Memo to File #2.2961.05  
 Boonton BOE/Addition/Renovations  
 @ John Hill School

June 3, 2010

From: M. McGovern, AIA, LEED® AP &  
 D. Farrell, IA, LEED® AP

Subject: Site Observation of 6/02/10

The writers had the opportunity to perform the following site observations for the existing food service kitchen at the John Hill Elementary School on Wednesday, June 2, 2010. The following equipment is located in the kitchen and corresponds to the equipment plan made Attachment No. 1 to this memo. The kitchen is managed by Sodexo Inc. (formerly Sodexho Alliance). Most equipment is provided with bar code stickers, this is either for internal inventory or for Sodexo inventory.

**Kitchen Equipment**

Mark	Manufacturer/Description	Dimensions	Notes
A	N/A – Stainless steel rolling table	2'-0" x 4'-0"	This is used for the cash register and computer terminal.
B	N/A – Stainless steel tall rolling storage rack	2'-0" x 5'-11" x 6'-10" H.	Includes open stainless steel racks, total 4.
C	N/A – Stainless steel counter with two (2) under counter drawers and a raised serving shelf	2'-6" x 13'-0"	The raised serving shelf is 1'-0" wide x 5'-9" long.
D	Arctic Air– Upright Commercial Freezer	2'-8" x 2'-4-1/2"	Electrical Connection
E	N/A – Stainless steel triple sink with drainage areas	2'-10" x 12'-9"	Sink is provided with two (2) faucets (hot and cold water) and provided with washing detergent wall mounted dispensers.
F	N/A- Stainless steel counter	2'-0" x 5'-0"	Two (2) fixed shelves.
G	Traulsen – Reach-in Refrigerator	4'-4" x 2'-8"	Double door reach-in refrigerator. Electrical Connection.
H	Star Metal – Steam Table (4 Tray)	2'-7" x 4'-8"	This table is provided with a raised stainless steel shelf 12" deep by the full width and a glass sneeze guard on the front face. This unit is provided with a 12" deep tray slide the full width of unit mounted 2'-3" above finished floor. Electrical Connection
I	Delfield – Cold Pan Serving Counter (3 pan)	2'-7-1/2" x 4'-0"	The unit is provided on rollers. This unit is provided with a 12" deep tray slide the full width of unit mounted 2'-3" above finished floor. Electrical Connection.
J	Delfield – Cold Pan Serving Counter (3 pan)	2'-7-1/2" x 4'-0"	The unit is provided on rollers. This unit is provided with a 12" deep tray slide the full width of unit mounted 2'-3" above finished floor. Electrical Connection.
K	Powers Equipment Co., – Chest Milk Cooler	2'-7" x 4'-11"	This unit is provided on rollers. Electrical Connection.
L	Caravell Frost/213-935 – Chest Ice Cream Freezer	2'-1-1/2" x 2'-5-1/2"	This unit is provided with a sliding glass top for reach-in and is provided on rollers. Electrical Connection.
M	N/A – Stainless steel table	2'-6" x 6'-0"	Working surface is 2'-11" above finished floor
N	Traulsen – Reach-in Refrigerator (4 Door)	2'-8" x 4'-4"	Electrical connection

O	Metro– HM2000 Food Warmer	2'-0" x 2'-6-1/2" Height is 5'-10"	C175-HM2000 component 120 volt, 60 hz, 1990 watts. This is a reach-in food warmer with spaces for 17 slide-in trays. Electrical connection.
P	N/A – Stainless steel table	2'-6" x 7'-0"	
R	N/A – Stainless steel table	2'-6" x 6'-0"	
Q	N/A – Rolling stainless steel cart	1'-6" x 2'-6"	On rollers. Used for cutting.
S	N/A – Desk	3'-6" x 2'-6"	Desk is provided with pull-out drawers at right side.
T	N/A – Four (4) drawer file cabinet	2'-4-1/2" x 1'-3"	Painted Steel.
U	J.J. Snack Foods, Inc. – Rolling Stainless steel cart.	2'-0" x 1'-6"	Supports an electric heat lamp pretzel warmer.
V	Hot Point – Electric Four (4) Burner Closed Top Range/Oven	2'-6" x 2'-2"	Unit is not provided with exhaust vent. Residential Grade.
W	N/A – Stainless steel double sink with drainage areas	6'-3" x 2'-3-1/2"	This unit is provided with a wall mounted stainless steel shelf 12" deep by the full width of the unit. The sink is a pot washing sink that is used for hand washing only because there is no hand sink in the kitchen.
X	Blodgett – Gas warming oven	3'-2" x 3'-1"	This unit has a fixed exhaust with draft inducing fan. The unit is provided with two (2) sets of coordinated double doors. Gas connection.
Y	N/A – Wood counter with two (2) shelves	2'-3" x 2'-0"	
Z	Peters - Butcher block counter top.	2'-6" x 6'-0"	Butchers block is provided on a free standing stainless steel frame with a raised stainless steel set of drawers and shelf 12" deep by the full length of the unit.
A1	N/A – Stainless steel movable tray rack	2'-6" x 1'-6"	Room for +/- 20 trays

**Panel PN.NP-2A located in the Kitchen:**

The panel type is General Electric; 120/208, 3 phase, 4 wire, 100 amp. There are 24 circuit breakers in the panel. The breakers are as follows: Breaker #1 is a double 60 amp breaker, service unknown; Breaker #2 is 20 amp, service unknown; Breaker #3 is 20 amp, service unknown; Breaker #4 is 20 amp for ice cream/milk; Breaker #5 is 20 amp, service unknown; Breaker #6 is listed for sewing outlets; Breaker #7 is 20 amp, 2 door refrigerator; Breaker #8 is 20 amp range outlet; Breaker #9 is 20 amp, soda machine in teacher's lounge; Breaker #10 is 20 amp, sewing outlets; Breaker #11 is 20 amp, service unknown; Breaker #12 is 20 amp, refrigerator; Breaker #14 is 20 amp, service unknown; Breaker #16 is 20 amp, service unknown; Breakers #15, #17 and #19 is a triple 40 amp breaker service unknown; Breaker #18 is a double 60 amp breaker listed for computer room 240; Breaker #21 is blank; Breaker #22 is a double 50 amp breaker listed for 240 volt, 50 amp range outlet.

**Kitchen Finishes:**

1. The floor finish consists of 12" x 12" VCT tile throughout with exposed seams. No sanitary cove base molding is provided.
2. Wall finish consists of painted original brick and laminated Masonite boards on the long axis of the space.

3. Ceilings consist of original painted plaster ceilings which are in fair condition. Some deterioration of the plaster finishes are noted along the entire length of the exterior wall. A 2' x 4' drop acoustic ceiling is provided in the rear oven and range area.
4. Lighting in the main kitchen is provided by 1' x 4', 2-bulb pendant fluorescent lights, two (2) strips with seven (7) fixtures each running the long axis of the space. These units are provided with wrap-around prismatic lenses.
5. The main kitchen is provided with two (2) ceiling fans at the center long axis of the room.
6. Lighting in the rear portion of the stove area is provided by two (2) surface mounted, 2-bulb 1' x 4' fluorescent light fixtures with prismatic wrap-around lenses. There is also one (1) 2' x 4' recessed fluorescent lighting fixture provided in this area.
7. The kitchen is provided with one (1) older heat detector in the main kitchen. One (1) newer heat and/or smoke detector is also provided in the rear stove area.
8. The main steam pipe runs the full length of the exterior wall for the length of the space and turns 90° towards the corridor at the corridor exit. The condensate return is provided at the exterior wall low below the window sills.
9. A radiator is provided and suspended from the ceiling along the exterior wall. The radiator dimension is 2'-3" x 11'-0". This radiator is suspended from the ceiling by about 8" to 10".
10. A battery operated clock is provided on the corridor wall. The kitchen is also provided with a speaker on the corridor wall. An additional electric powered clock is also provided on the exterior wall above the free-standing freezer.
11. A through-window exhaust fan is provided at the exterior wall. The unit is manual plug-in only and is not provided with a switch.
12. There is an emergency fire alarm pull station located immediately adjacent to the gas stove. In addition, a carbon dioxide fire extinguisher is provided adjacent to the gas stove.
13. There is a small recessed storage closet in the kitchen approximately 2' deep by 5' wide with wood shelving. There is also a second small storage closet that was not accessible at the time of the observation. It was noted that storage seems to be limited for the existing kitchen.

LAN will coordinate with a food service consultant for the design of the new full service kitchen. LAN will also be in contact with the district and Sodexo to discuss their specific food service needs. Having nothing further to observe, the site observation was concluded.



Michael J. McGovern, AIA, LEED® AP

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Attachments: #1 - Kitchen Existing Equipment Key Plan  
#2 - Kitchen Photo Dictation dated 6/2/10

cc: Dr. Christine Johnson, w/att.  
Ms. Pam Ranco, w/att.  
Mr. Dan Delmar, w/att.  
File #2.2961.05, NY, w/att.