On the above date, a core group meeting was held at the Dover Area School District Offices to review the food service requirements for the Dover Area High School project. Pertinent issues and items of discussion are as follows.

1. The existing High School kitchen was toured.
   a. The existing High School accommodates approximately 950 students and includes 88 square feet of freezer space (commodity freezer is also used), 108 square feet of refrigerator space, and 345 square feet of dry storage space.
   b. A new dishwasher was installed at the High School and a new combi-oven at the Intermediate School.
   c. It was determined that no equipment will be re-used in the new High School. The existing equipment will remain for the HS-IS conversion. Equipment from the IS may be relocated to the existing HS during the conversion.
   d. The commodity freezer and dry storage area will remain in the existing High School.
   e. Do not use treadle latches on walk-ins.
   f. One toilet room is not sufficient.
   g. A water softening system shall be provided for all food service equipment.

2. The new High School will be designed to accommodate 1,400 students in grades 9 through 12 with four (4) 30 minute servings.

3. Breakfast and lunch meals will be offered daily.

4. School participates in the Federal Breakfast and Lunch Programs.

5. Food service operation is inspected by the U.S. Department of Agriculture.

6. Students will dine in the combination Commons/Cafeteria Area – approximately 350 seats are anticipated.

7. The food service equipment budget is $750,000.

8. The receiving area was reviewed.
   a. Receivables will enter at the dock area, be broken down in the receiving area (as required).
b. The loading dock overhead door shall be 8'-0" wide x 10'-0" high. The man door to the receiving area shall be 4'-0" wide.
c. The circulation of receiving shall be modified so that it does not pass through the general building storage area. Receiving shall be through the corridor adjacent to the loading dock. Provide a double door (4' and 2' leaves) from the corridor into the kitchen.
d. One (1) recycling dumpster (8-yd), and two (2) trash dumpsters (one (1) 8-yd - emptied daily and one (1) 6-yd - emptied three (3) times/week) are located at the existing High School. The trash company is Republic Services.

9. The requirements for the kitchen were discussed.
   a. Proposed storage areas in the new school will include 450 square feet of freezer space, 300 square feet of refrigerator space, and 500 square feet of dry storage space (will continue to review).
   b. Incorporate one (1), one-person office. Attempt to position between the kitchen receiving and serving area to the degree possible.
   c. Include sixteen (16) half-size lockers and a two toilet room.
   d. Position a washer/dryer (natural gas) in the locker room.
   e. Include a janitor's closet, with a floor-mounted mop basin and chemical storage.
   f. Position the walk-in condensing units on the building roof – R448A refrigerant.
   g. Include a can rack in the dry storage room.
   h. Standard thirty-four (34") inch wide, walk-in refrigerator/freezer doors are acceptable.
   i. Specify a forty-two (42") inch wide, dry storage room door.
   j. Standard Preparation Equipment (work tables, sinks, utility carts, racks, can openers, handwashing sink), plus a slicer (automatic), mixer (60-quart), disposer, and food processor should be incorporated.
   k. Cooking Equipment considerations include: convection steamer (two-compartment), two (2) combi-ovens (double-deck Vulcan basic units), two (2) kettles (40-gallons each), and trunion kettle with stand (12-gallon).
   l. Specify ultra-efficient hoods. Do not specify UV hoods or demand control ventilation. Do not list Caddy as manufacturer. Hoods to be tied into building automation system. BAS to control on/off with schedule. Hope to have heat sensor override.
   m. Natural gas operated cooking equipment is desired.
   n. Include an ice maker with bin and a microwave oven.

10. The food court server requirements were discussed.
    a. Serving Counters for consideration include: Special-of-the-Day, Pizza/Italian, Deli/Soup, Ala Carte (similar to Special-of-the-Day), Grille, and Coffee/Espresso/Pastry (similar to Peters Township High School).
    b. One counter shall be designed to accommodate a second Special-of-the-Day for the days serving popular menu items.
    c. Four (4), dual-sided cashier counters are desired.
    d. Consider a two-deck conveyor oven and a griddle in the server.
    e. A refrigerated pizza make-up table is not required, as pre-made frozen pizzas will be utilized.
    f. Reuse the existing toaster (Hatco Model TQX-1800H – 208 volt, single-phase, cord and plug) from Dover Elementary School, as it is not being used at the current school.
    g. Do not specify a self-service salad bar.
    h. Include refrigerated merchandisers around the perimeter and one (1) in the center (island style).
i. Flat-top Condiment Counters (two), with lockable under storage are desired — condiment dispensers will be provided by the Vendor.

j. Consider a Panini Maker.

k. Compartment-type trays, flat trays, and permanent flatware will be utilized.

l. Serving Counters will be metal-framed construction, with stainless-steel tops (high-polished edges), quartz tray slides, laminated vertical wood panels on exposed surfaces (facing patrons), and adjustable breath guards (BSI).

11. The dish wash requirements were discussed.
   a. Include a two-tank, high-temperature dishwasher with booster heater — no disposer in this area.
   b. Do not incorporate a blast chiller or a pulper.

12. 480 Volt, three-phase power is preferred for high amperage equipment.

13. Include ice maker in Athletic Trainer room.

14. The Concession Stands were discussed
   a. A handwashing sink shall be provided in each location.
   b. A preparation sink, three-compartment sink, and ice maker may be required for the outdoor concessions.
   c. Future discussion to occur.

Respectfully submitted,
CRABTREE, ROHRBAUGH & ASSOCIATES

Scott Cousin
Project Manager

cc: Core Group