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

1. The proposed schematic design layout of the Kitchen/Servery (dated 12-21-17) was reviewed and corresponding equipment requirements were discussed. The layout and equipment were well received and approved, with the following comments/directives:

2. Reverse locations of the Office and Janitor’s Closet.
3. The shared Custodial/Kitchen toilet rooms, Locker Room, and Break Room are acceptable.
4. Maintain the proposed width of the interior receiving corridor.
5. The proposed sizes of the Walk-In Refrigerator/Freezer and Dry Storage Rooms are acceptable.
6. Position the Walk-In Refrigerator and Freezer doors directly accessible from the preparation area of the Kitchen only — no doors in the receiving corridor to maximize security and control.
7. Walk-In Refrigerator/Freezer condensing units to be specified with refrigerant R448A and positioned upon the building roof.
8. Specify mobile polymer shelving and stationary polymer dunnage racks.
9. Specify two (2) dunnage racks, balance shelving in the Refrigerator, 50% of each in the Freezer, and 60% shelving/40% dunnage racks in the Dry Storage Room.
10. Incorporate two (2) mobile can racks (front load/front unload) and position in the Dry Storage Room.
11. Six (6) stainless-steel utility carts — four (4), two-shelf units and two (2), three-shelf units are desired.
12. Universal angle racks are preferred — determine necessary quantity.
13. Two (2) manually-operated can openers are desired.
14. Specify wrist blades with all handwashing sinks.
15. Do not specify disposers.
16. A pulper is not desired.
17. Include a Food Processor (Robot Coupe Model R2N).
18. One (1) automatic Slicer and a sixty (60) quart Mixer (with grinder attachment) is required.
19. The proposed double-wide, island-style Preparation Table with Sinks and Overshelf is desired.
20. Incorporate an Overhead Electrical Raceway in the preparation area to minimize floor-mounted receptacles.
21. Cooking Equipment in Main Kitchen to include: Combi-Oven (double deck), Convection Oven (double deck), Convection Steamer (two-compartment), Kettle (40-gallon), and Kettle (12-gallon).
22. Specify ultra-energy saving, proprietary hoods (Halton Model KVE) with ceiling plenum box. Hood to be tied into BAS.
23. The hoods will have heat sensors that will need to be connected into the building’s BAS System to operate the exhaust system as a secondary means.
24. All area drains in the kitchen need to be dimensioned in coordination with the kitchen equipment such as the kettles. MEC will add dimensions to the plumbing drawings as coordinated with the food service consultant.
25. Specify one (1) Ice Maker with Bin in the Kitchen area (250-pound maker/300-pound bin), one (1) in the Trainer’s Room (250-pound maker/300-pound bin), and one (1) in the Concession Stand (interior stand - 150-pound maker/80-pound bin).
26. Include a standard Microwave Oven.
27. Display Cooking Equipment to include a Conveyor Oven (double deck) and Griddle (48-inch) on a Refrigerated Equipment Stand.
28. Do not include a Panini Maker or TurboChef oven.
29. Servery to include the following Counters:
   a. Special-of-the-Day: four (4) Hot Food Wells and Refrigerated Cold Pan (four-pan size).
   b. Grille Counter: Heated Sandwich Slide (double, slanted) and Refrigerated Cold Pan (three or four-pan size).
   c. Pizza/Italian Counter: 48-inch Heated Shelf (2), with hanging heat lamps.
   d. Ala Carte Counter: Hot/Cold Unit (four-pan size) and Refrigerated Cold Pan (four-pan size).
   e. Deli Counter: (two sides only, with third size used to back feed the Refrigerated Merchandisers); Refrigerated Sandwich Unit (48-inch) and Soup Wells (two (2) facing cashiers).
   f. Refrigerated Merchandisers: (48" wide x 60" high).
   g. Coffee/Smoothie/Pastries Counter: Coffee Brewer (dual – by Vendor), space for two (2) Keurig units (by DASD), Blender (smoothie bar), Undercounter Refrigerator, Undercounter Hot Food Holding Cabinet, Heated Sandwich Slide, Over/Under Case (self-serve refrigerated bottom – dual temp/full-serve top), Disposable Cup Dispensers, Sink, etc. and cashier station. An espresso machine is not required.
30. Incorporate retractable belts, secured to serving counters, to deter students/faculty from going behind counters.
31. Eliminate one (1) cashiers counter in favor of three (3) single-person, dual-service stations.
32. Three (3), twelve (12) case capacity Milk Cabinets is desired.
33. Compartment-type trays, flat trays, and reusable flatware are anticipated.
34. Relocate door to dishwashing area to be accessible from the back-up area of the Servery, no direct access from the Servery itself.
35. Incorporate a Scrap Collector in the dishwashing area.
36. A two-tank Dishwasher with Booster Heater is desired (high-temperature without blower dryer).
37. A flatware chute/sleeve and soak sink are desired.
38. An Eyewash/Facewash Station is desired.
39. Incorporate a few Wall Shelves, where deemed beneficial.
40. Washer and Dryer (natural gas) to be provided by Owner.
41. Only 110° Fahrenheit hot water is required in the food service areas.
42. Additional copies of the scheme and one (1) complete set of brochures were left with DASD for continuing review and comment.

Respectfully submitted,
CRABTREE, ROHRBAUGH & ASSOCIATES

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cc: Core Group
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