

McFarland Kistler & Associates, Inc.

Food & Laundry Facilities Consultants

~ Celebrating over 60 Years ~

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February 11, 2021

Crabtree, Rohrbaugh & Associates Architects
401 East Winding Hill Road
Mechanicsburg, PA 17055

Attention: Mr. Chris Barnett, Project Manager

Reference: Wilson High School – Wilson School District
Food Service Meeting No. 2 – Review of Schematic Design Options

Dear Chris:

As scheduled, I participated in the virtual meeting with you, Dr. Chris Trickett, Dr. Dan Weber, Karen Troutman, Jeff Simcox, Sarah Ginn, and Dave Seward on February 11, 2021. The purpose of the teleconference was to review our three (3) schematic design options (Schemes “A”, “B”, and “C”, dated February 1, 2021) and receive feedback from the stakeholders as to their preferred option. Specifics of each schematic option were discussed in detail to enable the stakeholders to understand the inherent design differences between the options. The new kitchen and servery design options were based upon the need to store, prepare, and accommodate service to support a future maximum enrollment of 2,150 students in grades nine through twelve, plus faculty and staff, and to also serve as the Districts’ catering hub. Information, comments and directives are as follows:

- Sarah’s initial ranking of the three (3) options was Scheme “A” being her favorite, followed by Scheme “C”, with Scheme “B” being the least favorite.
- Upon discussing the “pros and cons” of the three (3) schemes, Sarah revised her preference to Scheme “C”, with modifications, which is also the design teams’ preferred option.
- Direction is to increase the walk-in refrigerator size to accommodate additional capacity, utilizing space from the area designated as “unassigned”.
- Direction is to increase the size of the dry storage room to accommodate additional capacity, utilizing space from the area designated as “unassigned”.
- The balance of the area designated as “unassigned” will be utilized by the District as additional storage space or for alternate purposes as determined during the design process.
- Direction is to combine the proposed Deli Station with the Salad Station to enable both stations to be full service operations.
- The proposed walk-in beverage refrigerator option is desired. The final size and capacity of the unit requires further discussion.
- The design of the loading dock, canopy, and a “sealed” vestibule area was questioned by Dr. Trickett. Chris and Dave will commence with design options for the space since the general kitchen design option has been determined. The dock will be required to accommodate everything from small box trucks to large tractor trailers (53’).

- Typically, only bread and milk deliveries are received in advance of employees being in the building. These purveyors will be provided with card reader access to enter the kitchen, but will not be able to access any other areas of the building.
- 120 degree hot water will be provided to the entire kitchen area as it was agreed 140 degree hot water is not required to support the operation. The dishwashing machine will be specified to include an integral pressureless, stainless steel booster heater, sized to increase the water temperature by approximately 70 degrees, thereby providing the requisite 180 degree temperature water to support high temperature sanitizing requirements. Chemicals and injectors will be installed within the scullery sink to provide the necessary chemical sanitizing requirements for the hand washed items. The chemical injectors will be supplied and installed by the District's chemical provided (EcoLab or similar).
- Dual refrigeration systems will be specified with the walk-in freezer due to its large size and corresponding storage capacity. The systems will be designed at approximately 60-70 percent capacity to enable one system to maintain interior temperature below freezing in the event of failure of the other system.
- Jeff questioned the possible inclusion of temperature monitoring/alert systems for the walk-in refrigerator and freezers units. I explained we typically specify additional dry contacts within the control units of each unit to enable interconnection with the buildings' monitoring system as desired. We will continue to discuss and determine the best means to accommodate this request with all parties.
- Chris reviewed options regarding the current, existing corridor between the kitchen area and dining area, utilized to access the gymnasium. The preferred direction is to eliminate this corridor entirely, providing access to the gymnasium via the new addition/vestibule area.
- We explained all food service equipment will be specified and included within the food service equipment contract, unless specifically directed by the stakeholders. Equipment NOT specified or provided includes the point-of-sale systems, smallwares, trays, pots, pans, utensils, etc.
- We recommended the washer and dryer be purchased directly by the District, since these units are typically ultra-domestic style machines which can be secured through a local appliance dealer. We will include the necessary infrastructure to support these units, coordinating as necessary with all team members.
- Chris noted the architectural finishes suggested for the kitchen and serving area include epoxy floors with integral coved base, epoxy painted concrete block walls, and washable suspended ceiling panels. These finishes are acceptable to the District team.
- We discussed general specifics regarding the use of floor troughs, floor sinks, and floor drains, and will continue to review throughout the design process. Jeff confirmed the floors are primarily cleaned using a floor scrubbing machine or damp mopped.
- The size/capacity of the dining area was questioned. I confirmed the initial request was to provide seating for at least 750 students, to support the projected three (3), 45-minute lunch periods. Chris confirmed the proposed area can accommodate this requirement, or additional capacity.
- Chris discussed seating options for the dining room. Booths are not currently desired. Continuing discussion is required.

- We generally discussed food service equipment construction/finishes. The majority of the equipment specified for installation in the kitchen and dishwashing area will be stainless steel construction, with a modicum of aluminum and polymer constructed equipment. The typical construction of high school serving counters designed by our firm are stainless steel frame construction, with stainless steel counter tops, laminated performance plywood counter fronts/exposed ends, quartz tray slides, and upscale highly adjustable breath guards. Continuing discussion is required.
- The direction is for us to generate an updated “hand-drawn” layout, incorporating the requested revisions, and forward to the District representatives for review and initial schematic “sign-off”.
- We will then generate a REVIT based floor plan of the kitchen and serving area, complete with corresponding schedule of equipment, and associated recommended equipment brochure sheets in advance of scheduling a detailed review meeting with Sarah and all other interested parties in March or early April.
- The final documents are tentatively scheduled for completion by late fall.

Upon review, please contact me with any questions, concerns, or desired corrections to these minutes, or feel free to distribute to all desired parties.

Sincerely yours,

Kenneth M. Kistler, FCSI
President / CEO

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