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Meeting Record

Laschober + Sovich
FOOD FACILITIES CONSULTANTS

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Project Name	PUSD Elementary Schools Washington Accelerated & McKinley	Project No.	1910.1		
Subject	Site visits with architect	Date	18 NOV 2009		
		Time	11 – 11:30 AM		
Participants	Nicole Mecca (NM); LPA Architects (LPA)	Place	Washington		
	Debra Amos (DA), & Wes Howard (WH); PUSD Foodservice	By	Rick McHenry		
	Rick McHenry (RM); Laschober + Sovich (L+S)	Doc. No.			

Information below is correct, unless immediately advised otherwise

Discussion Topics	Action by
<p>Pertinent foodservice comments for each school will be provided below. We understand there may be additional work beyond foodservice.</p>	
<p>1. Washington Accelerated Elementary, K-6</p> <p>1.1. We have no drawings of the existing cafeteria.</p> <p>1.2. LPA to provide CAD backgrounds of the schools new cafeteria.</p> <p>1.3. We confirmed the meal counts as shown in the L+S schedule provided to all architects.</p> <p>1.3.1. Based upon the meal count DA & RM agreed that two (2) retherm ovens and three (3) hot food holding companion roll-in refrigerators will be needed.</p> <p>1.3.2. We will provide only one (1) hot food hot holding unit since hot food can also be placed in the speed line and held at proper temperature.</p> <p>1.4. The cafeteria building will be new. Therefore design will be based on the PUSD standards for elementary schools</p> <p>1.4.1. The servery will include:</p> <p>1.4.1.1. One (1) two sided speed line. The components will be; a 5'-0" salad bar with a 1'-0" basket rest at the start of the line, two (2) 5'-0" refrigerated counters, One (1) or two (2) 5'-0" heated counters and a 2'-6" cashier counter.</p> <p>1.4.1.2. All counters require power. The cashier counter also requires data lines</p> <p>1.4.1.3. It is preferred that the servery be secured since this is a new school.</p> <p>1.4.2. The kitchen will include:</p> <p>1.4.2.1. Rooms for dry product storage, an ADA toilet with a vestibule for lockers, and custodial needs.</p> <p>1.4.2.2. Work tables, one (1) with a utility sink, two (2) retherm ovens, one (1) hot food holding roll-in cabinet, three (3) hot food holding companion roll-in refrigerators, two (2) cold food holding roll-in refrigerators, an ice cream freezer, a hand sink and a stand-up desk.</p> <p>1.5. The entire kitchen and servery should be designed to be secured.</p> <p>1.6. This school is a 2011 project.</p>	
<p>2. McKinley Middle, K-8 (Not visited).</p> <p>2.1 We have no drawings. LPA to provide backgrounds of the new school.</p> <p>2.2 We will develop meal counts based upon 900 K-5 and 200 6-8 students</p> <p>2.3 The cafeteria will be similar to Washington Accelerated described above with the following additions.</p> <p>2.3.1 The servery or dining room will provide separate space for Pizza and "burger" sales and back-up carts.</p> <p>2.3.1.1 The four (4) carts will each be 5'-0" x 2'-6".</p> <p>2.3.2 The kitchen will need additional equipment.</p> <p>2.3.2.1 A double deck convection oven, with a class 2, 5'-0" exhaust hood.</p> <p>2.3.2.2 Two (2) roll-in refrigerators and a microwave oven.</p> <p>2.3.2.3 Preparation space with table and sink.</p> <p>2.4 This school is a 2011 project.</p>	