

Huckabee

ARCHITECTURE | ENGINEERING | MANAGEMENT

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Meeting No. 1

Meeting Minutes

Food Services

Project Name:	Food Services Meeting 1	Date of Meeting:	Friday, February 9, 2006
Owner:	Grapevine-Colleyville I.S.D.	Time of Meeting:	1:30 pm.
Location:	Grapevine, Texas	Place of Meeting:	Facilities Conference Rm.
Project No:	1550-01 Package		
Subject:	Design Meeting		
Present @ Mtg. :	Julie Telesca (GCISD Food Services), Scott Monaghan (GCISD Facilities), Sharon (GCISD.), Doug Bensen (HA), Bert Barnes (Food Services Consultant)		
Distribution:	Attendees		
Submitted By:	Doug Bensen	Date of Report:	2/14/06

The following summation represents our interpretation of the items discussed at the referenced meeting. Any persons desiring to comment on or correct the minutes are requested to put their comment in writing to the Architect within 10 days of the date of the report. Otherwise the minutes will stand as written.

RECORD OF PROGRAM MODIFICATIONS:

Item	Items of Discussion	Respons.	Due Date

PRIOR BUSINESS:

Item	Items of Discussion	Respons.	Due Date
	None		

NEW BUSINESS:

Item	Items of Discussion	Respons.	Due Date
2.9.06-01	OC Taylor line item will be done by Owner.		
2.9.06-02	Steamer Ovens: <ul style="list-style-type: none"> • Specified oven is a 140,000 btu oven. This is less than the 200,000 btu classification for a boiler. The specified oven would still need yearly inspection, but no additional clearances would be required under the Boiler code • New Elem to receive this product • All the Middle & High schools to receive this product . Verify OPC 		
2.9.06-03	NCES <ol style="list-style-type: none"> 1. Provide 2 dbl stack ovens 2. Provide 1 steamer (10 pan) 3. No Rational Ovens <p>GCISD could provide training for new equip. in summer 2007, rather than as each unit is installed.</p> <p>Steamers are designated as generators not boilers.</p>		
2.9.06-04	NCES Kitchen Equip. & Layout <ul style="list-style-type: none"> • Verify aisle ways for cart clearances: not less than 42 " • No microwaves • Remove Combi Unit • Provide 2 warmers and 1 refrig. At each serving line. Align units directly behind serving line. 		

	<ul style="list-style-type: none"> Delete skillet to create room for additional warmers. Provide 4'-6" behind serving line and equipment 4 ft door shown for deliveries Provide 2 burner range without spreader Move proof along wall Size of specified ice machine ok Tentative budget around \$275,000 		
2.9.06-05	<p>Wash Area</p> <ul style="list-style-type: none"> Re layout of disposal/sprayer prior to washer. Move 3 compartment sink. Not used as part of washer process Relocate door to utility/jan room Mop sink is flush with floor. Move 6 half ht. lockers into laundry or toilet rm. Consider Miekko rather than Hobart product. OK 		
2.9.06-06	<p>Serving Lines / Kitchen</p> <ul style="list-style-type: none"> Delete roll warmer so that we can fit necessary items into serving line Milk at beginning of line Prefer center flow exit with cashiers and 1 roll-up door. Consider layout that has cashiers on aisle from kitchen facing down the serving line. Reconsider ice cream and milk options Create space for snack cart adjacent to cashier Consider card access (no key) for roll-up door. HA to submit RFI Provide graphics or color banding in wall tiles. Tile full height in serving line area. Epoxy paint on CMU walls in kitchen area. Because of hood location, wall required along back of serving line OK Opens the kitchen up for easier communication Consider canopies or soffits over serving lines (perhaps \$10,000 per canopy more) P-Laminate fronts instead of stainless steel. Versatile for future changes Possibly decrease office size to create small eating area. Not mandatory to include eating area. Staff still can eat in cafeteria. Use slip resistant quarry tiles throughout Use Metromaz rather than wire. Verify cost difference. Increase size of cooler slightly to match existing cooler sizes. Decrease freezer slightly 		
	<p>NEXT MEETING</p> <p>TBD</p>		

END OF MINUTES