

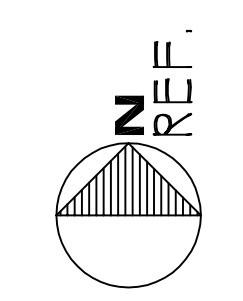
● 3083 Sq. Ft.

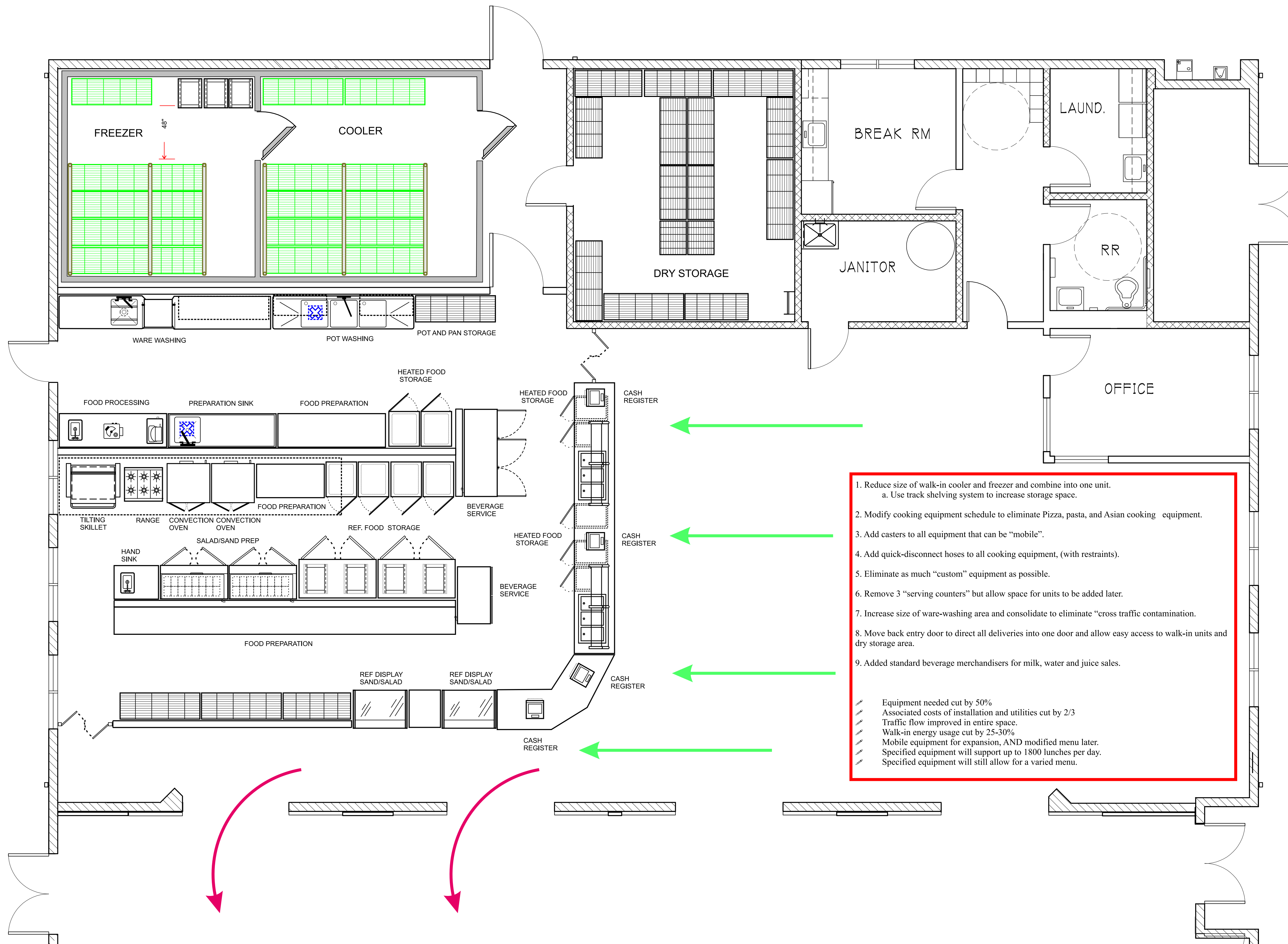
● 👁 Employees - 15

●  Custom Equipment

●  PIZZA SERVICE

- Over 1/3 of space dedicated to PIZZA SERVICE.
- Student traffic area congested.
- Walk-in cooler and freezer-wasted space.
- Tremendous amount of "custom" equipment. Too expensive. Huge fabrication and installation costs. Eliminates future floor plan modification.
- Poor "flow" from 5 separate "restaurants".
- Ware-washing area too small
- Gigantic labor costs associated with 15 employees.





1. Reduce size of walk-in cooler and freezer and combine into one unit.
 - a. Use track shelving system to increase storage space.
2. Modify cooking equipment schedule to eliminate Pizza, pasta, and Asian cooking equipment.
3. Add casters to all equipment that can be "mobile".
4. Add quick-disconnect hoses to all cooking equipment, (with restraints).
5. Eliminate as much "custom" equipment as possible.
6. Remove 3 "serving counters" but allow space for units to be added later.
7. Increase size of ware-washing area and consolidate to eliminate "cross traffic contamination".
8. Move back entry door to direct all deliveries into one door and allow easy access to walk-in units and dry storage area.
9. Added standard beverage merchandisers for milk, water and juice sales.

// Equipment needed cut by 50%
 // Associated costs of installation and utilities cut by 2/3
 // Traffic flow improved in entire space.
 // Walk-in energy usage cut by 25-30%
 // Mobile equipment for expansion, AND modified menu later.
 // Specified equipment will support up to 1800 lunches per day.
 // Specified equipment will still allow for a varied menu.

INDEPENDENT OVERSIGHT COMMITTEE MODIFIED PLAN

