



Jamestown Assisted Living Facility  
New Kitchen Layout

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## **Jamestown**

### *Assisted Living Center*

Provided below is a list of changes made to the kitchen layout along with reasons and benefits.

- Switched dry storage and office
  - Better location for receiving
  - Better location for the office to view production
- Moved 2-compartment sink to the other side of the prep area
  - More counter space for meat prep prevents cross-contamination
  - Closer water source to produce prep; prevents cross-contamination
- Bread cart was switched to other side
  - This allows the sink and pizza prep table to be on the same side
- Added a long counter where the 2-compartment sink used to be
  - This provides more counter space
- Storing pots and pans that were originally above the 3-compartment sink; moved them to underneath the added work counter
  - Prevents RMI's
- Moved mobile ingredient bins to pre-prep area
  - The new counter provided for the pre-prep area has more space to accommodate for the ingredient bins. This minimizes walking distance for employees.
- Added a work table in cooks area and added a hanging utensil storage above it
  - Provides more counter space and storage space.
- Created a new dish-room
  - Better flow, "U"-shaped dishwasher
  - Prevents cross-contamination

## Kitchen Equipment Schedule

Item No.	Qty	Description of Equipment
1	4	Storage Room Shelving units
2	1	Kolpak walk-in Cooler
2.1	4	Cooler shelving units
3	1	Kolpak walk-in Freezer
3.1	5Fre	Freezer shelving units
4	2	Hand sink
5	1	Pizza Preparation Table
6	1	Work table with 2-compartment sink
7	1	Bread cart
8	1	KitchenAid mixer
9	3	Work table
10	1	Steamer
11	1	Griddle
12	1	6-burner range with oven
12.1	1	Exhaust hood
13	1	Fryer
14	1	Rationale oven
15	2	Hot holding box
16	1	20 qt. Hobart Mixer
17	1	Hot keeper
18	1	Refrigerator
19	1	Bread warmer
20	2	Toaster
21	1	Microwave
22	1	Soda Dispenser
23	1	Ice dispenser
24	1	Ice cream box
25	1	Hot food wells
26	1	service counter
27	1	Plate warmer
28	2	Storage carts
28.1	2	Bun pan racks
29	1	Soil dish table
30	1	Dish sink with rinse facet
31	1	Dishwasher
32	1	Clean dish table
33	1	Glass rack
34	4	Wire storage shelves
35	1	3-compartment sink
36	4	mobile ingredient bins
37	1	Hanging utensil Storage*
38	1	Office