



Foodservice Master Plan

Santa Monica-Malibu Unified School District

Date 07.10.2019

Webb Foodservice Design

Table of Contents

01	Introduction
02	Prototype Development
03	Student Experience
04	Site Surveys
05	Appendix

A soft-focus background image of a desk. On the left, a stack of four books is topped with a single red apple. To the right of the books, several colored pencils are scattered on the surface. Further right, three wooden alphabet blocks are stacked vertically, showing the letters 'A', 'B', and 'C' from top to bottom. The entire scene is overlaid with a semi-transparent grey rectangle containing text.

01

Introduction

Guiding Principles

Santa Monica-Malibu Unified School District

1651 16th Street
Santa Monica, California 90404
310.450.8338
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01

Introduction

Santa Monica-Malibu Union School District (SMMUSD) is currently in the planning phase for the renovation of eleven (11) of the district's school sites. The schools included are Edison Language Academy, Franklin Elementary, Grant Elementary, John Adams Middle, John Muir Elementary, John Webster Elementary, Lincoln Middle, McKinley Elementary, Point Dume Elementary, Roosevelt Elementary, & Will Rogers Elementary.

Webb Foodservice Design (Webb) has completed the initial assessment of the foodservice facilities and equipment and is in the process of developing a strategic plan for the redevelopment of the foodservice areas. The goals and guiding principles for this programming effort is centered on SMMUSD desire to improve student engagement, provide fresh meals, an experience, and create a sustainable foodservice program environment.

Student Engagement

The list of recommendations have been presented to assist SMMUSD in addressing not only the needs of each site, but allow students to understand the sources of the food. Taking advantage of the gardens at each site, exploring physical connections between serving environment and main kitchen, developing a culture change by re-envisioning each dining environment, and giving students more voice in meals being served. The goal is to provide a place for students to not only feel proud of what their school provides, but invest in the healthy choices that SMMUSD offers.

Fresh Meals

Many of the school site foodservice spaces were conducive to a heat & serve operation and lack the available equipment and foodservice spaces to support freshly prepared meals. In order to support the goal of fresh meals, additional support to the main kitchen space is recommended in regards to expansion to cold storage, additional preparation equipment, and providing versatility within the cookline.

Experience

Having an environment students want to be at is key. A space that is active, student centered, inspiration, that creates a sense of discovery is a goal that SMMUSD speaks. Ideas are being presented based on these notions. Ideas of natural day lighting, u-shape serving line, pop-up cooking stations, and finishes that carry on this theme.

Sustainability

The recommendations aim to not only provide a program students will participate in, but also develop an operation that is profitable and sustainable for years to come. Improvements are intended to align with the community with the reduction in waste and finding further connection with the gardens and energy saving approaches.

Within this presentation cost estimates are provided per three potential phases to allow SMMUSD to meet the intended goals listed above.

Minor Improvement

One year improvements that may not require DSA approval and minimal Health Department review. All sites could benefit from minor improvements, primarily Edison Language Academy.

Renovation

Two to three year improvement plan with intended focus being a modernization of the existing Foodservice Environment. The following are recommended to align with a renovation; Grant Elementary, McKinley Elementary, Point Dume Marine Science Elementary, Roosevelt Elementary, John Adams Middle, and Lincoln Elementary.

New Construction

Five year plan to accommodate a new Foodservice facility which is recommended at the following sites; Franklin Elementary, John L. Webster Elementary, John Muir Elementary & SMASH, and Will Rogers Elementary.

Under the direction of the SMMUSD Food Service Director and SMMUSD shareholders, we visited each site and have developed a list of findings that encompasses SMMUSD input, and our assessment of the facilities, infrastructure, and service styles. We also reviewed the campus demographics and environment in order to understand the needs of each site.

Minor Improvement

Edison Language Academy

Renovation

Grant Elementary School

MicKinley Elementary School

Point Dume Marine Science Elementary School

Roosevelt Elementary School

John Adams Middle School

Lincoln Middle School

New Construction

Franklin Elementary School

John L. Webster Elementary School

John Muir Elementary & SMASH

Will Rogers Elementary School

Webb Foodservice Design

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Foodservice Design

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01 Prototype Development

Prototype Diagram
Back-of-House
Front-of-House

Prototype A
 Program & Adjacency Diagram

01

Program Summary

Storage

420 Sq. ft

Kitchen

840 Sq. ft

Support

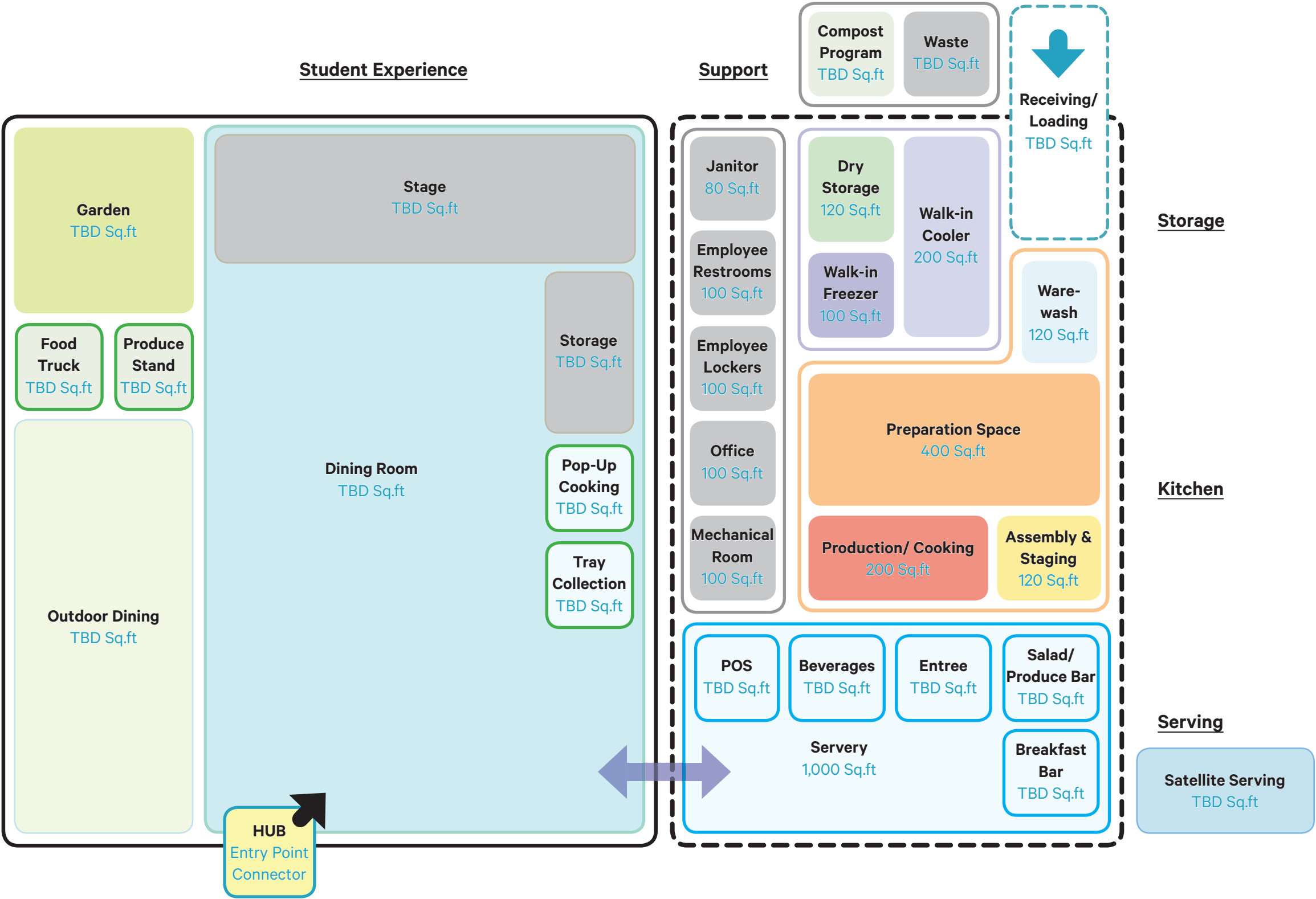
480 Sq. ft

Serving

800 Sq. ft

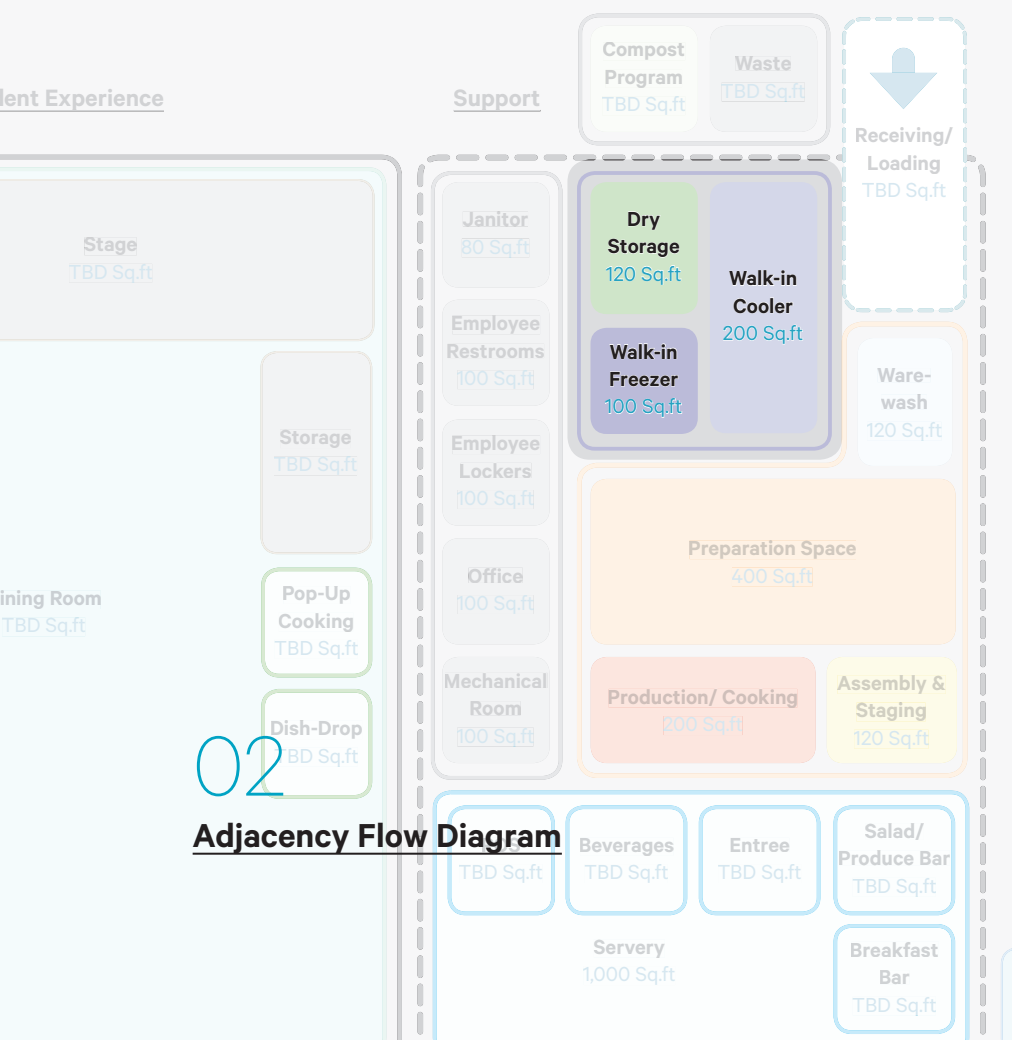
Student Experience

TBD Sq. ft





Storage Requirements



01
Program Summary

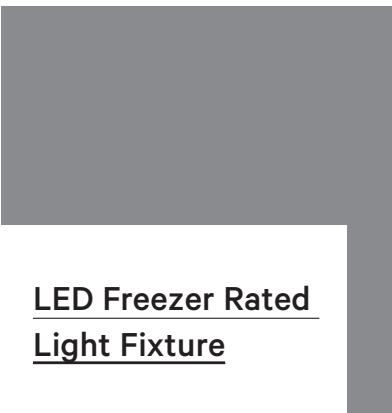
Dry Storage
120 Sq. Ft
32 Running feet of four tier high shelving

Cold Storage
Refrigeration System
Low GWP

Walk-in Cooler
200 Sq. Ft
Produce Storage
Milk

Walk-in Freezer
120 Sq. Ft
Chicken Nuggets
Meats
Frozen Fruit
No Ramp

Sustainability Initiatives
Cooler/ Min. 5" Insulated Walls
Freezer/ Min. 6" Insulated walls
9.5" Insulated Floor Depression
LED Lighting
Door Alarm
Temperature Monitoring w/
Remote Notification

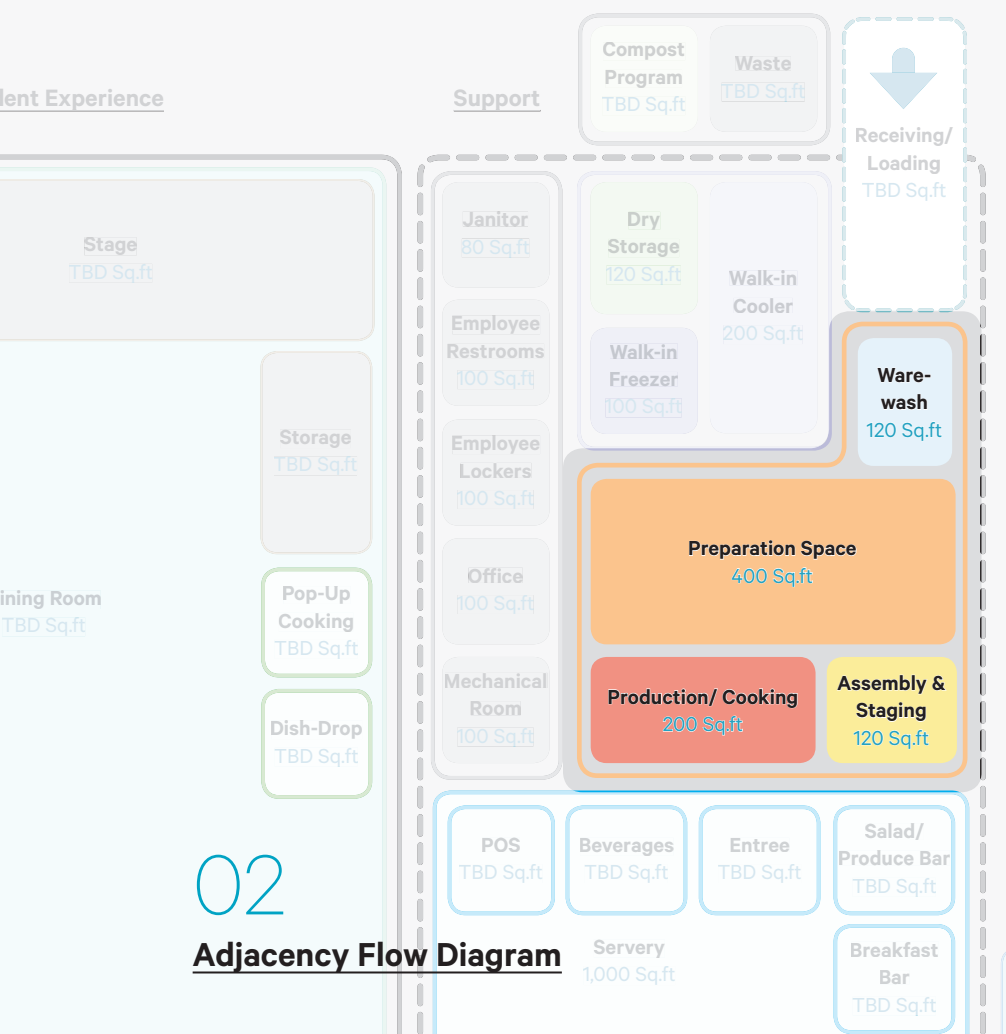


LED Freezer Rated
Light Fixture



Dry
Storage





Kitchen Requirements

01 Program Summary

Preparation Space

400 Sq. Ft

Produce Prep

Two compartment sink with spray
rinse

Refrigerated Preparation Station

Sandwich Prep

Rice Bowls

Sustainability Initiatives

Energy Star Equipment

Low GPH Spray Rinse

Production/ Cooking

200 Sq. Ft

Type 1 Exhaust Hood

Combi-Oven

Open Burner Range Pizza Oven
(Middle School)

Sustainability Initiatives

Energy Rebate Equipment
(Fisher-Nickel)

No Four Way Diffusers adjacent
to Exhaust Hood

Multi-functional equipment

Assembly & Staging

120 Sq. Ft

Expedite Service

Pre-plated meals staging for
expedited service

Supported by Condiments station

Ware-wash

120 Sq. Ft

Re-usable utensil & tray program

Conveyor Dish Machine

Dish Drop

Direct Adjacency to dining area

Sustainability Initiatives

Compost Program

Pulp Collection

Energy Star Equipment

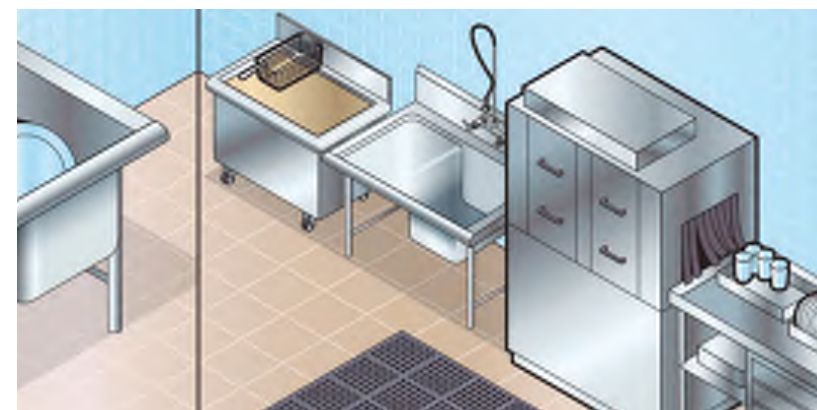
Heat Recovery

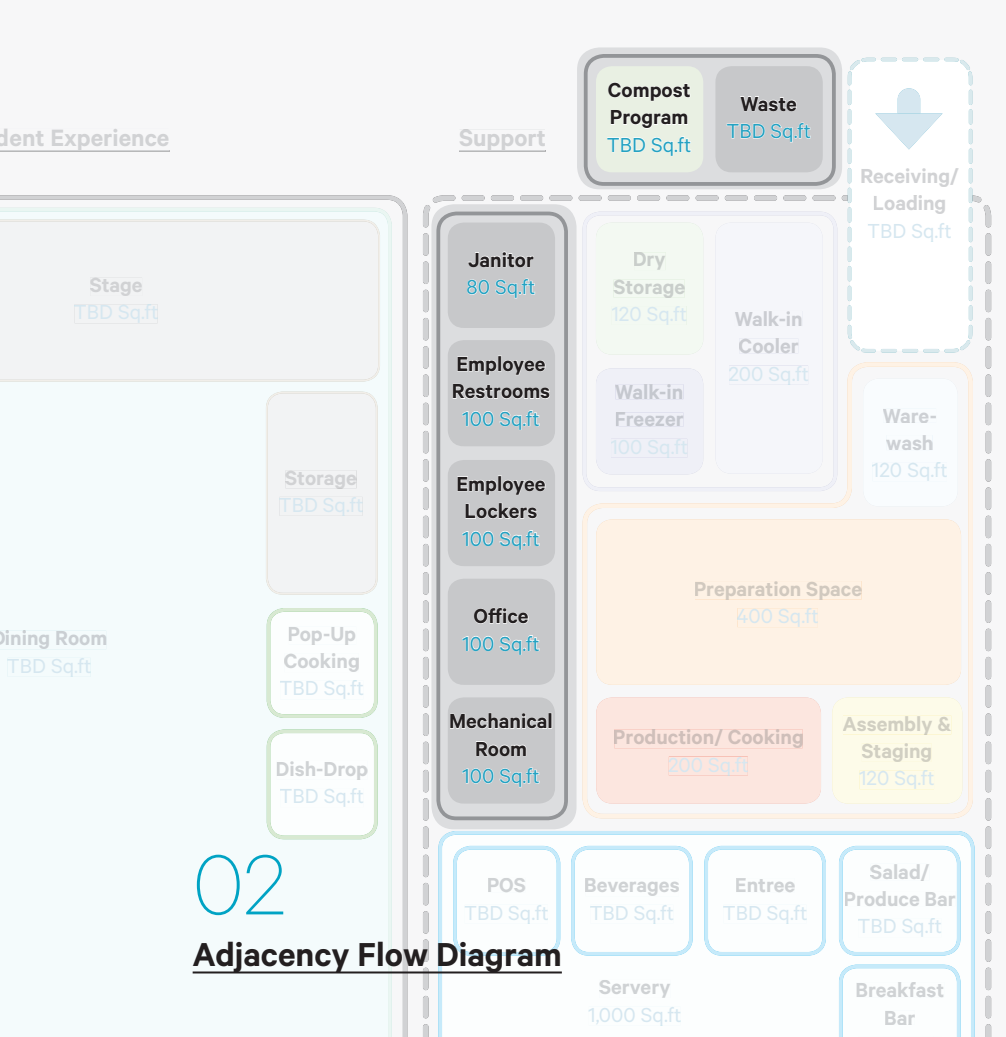


Main Kitchen



Assembly &
Staging Area





Support Requirements

01 Program Summary

Janitors Room

80 Sq. Ft

Employee Restrooms

100 Sq. Ft

Unisex

ADA Compliant

Employee Lockers

100 Sq. Ft

Changing Bench

Adjacency to Restrooms

Office

100 Sq. Ft

Windows

Store Safe

One Desk

Adjacency to Receiving

Waste

Recycle Program

Compost Program

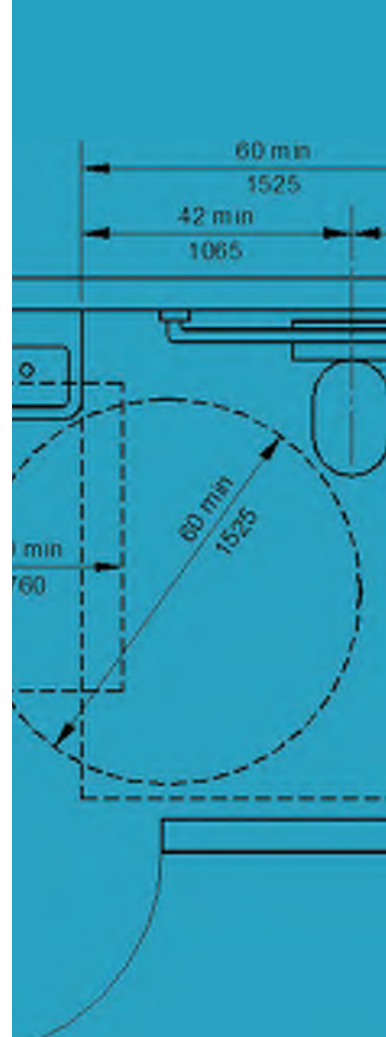
Support Gardens

Mechanical Room

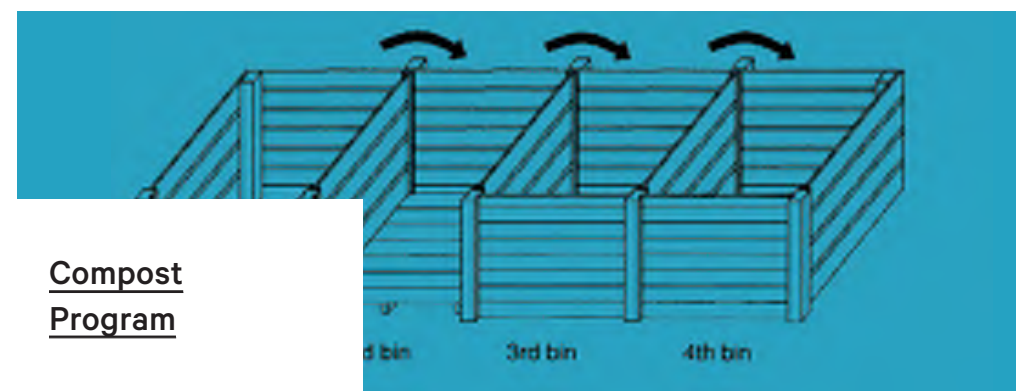
100 Sq. Ft

Water Heater

Water Treatment



Water Treatment

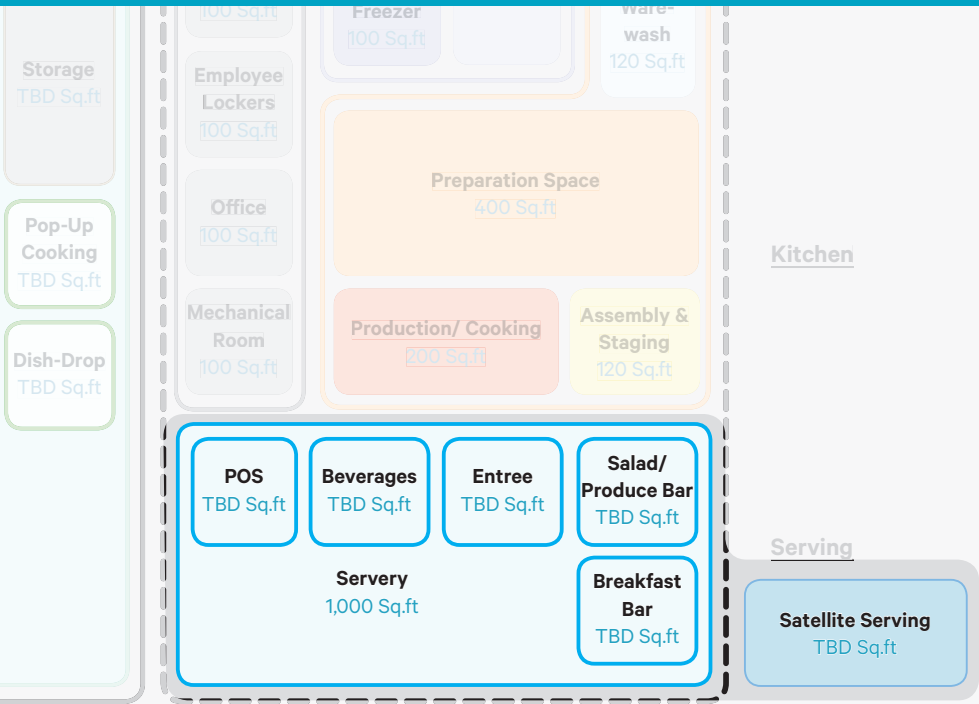


Compost Program





Serving Requirements



02 Adjacency Flow Diagram

01 Program Summary

- Serving**
 - 1,000 Sq. Ft
 - U-shape
- Salad/Produce Bar**
 - Seasonal
- Breakfast Bar**
 - Rotation
- Technology**
 - Biometric POS Station
 - Pre-order System
 - Meal Rating System
- Sustainability Initiatives**
 - Induction Heating
 - LED Lighting
- Satellite Serving**
 - Food Truck
 - Kiosk
 - Student Operated Window
 - Pop-up Cooking Station
- Marketing**
 - Cafe branding
 - Change perspective of Foodservice



Salad/
Produce Bar

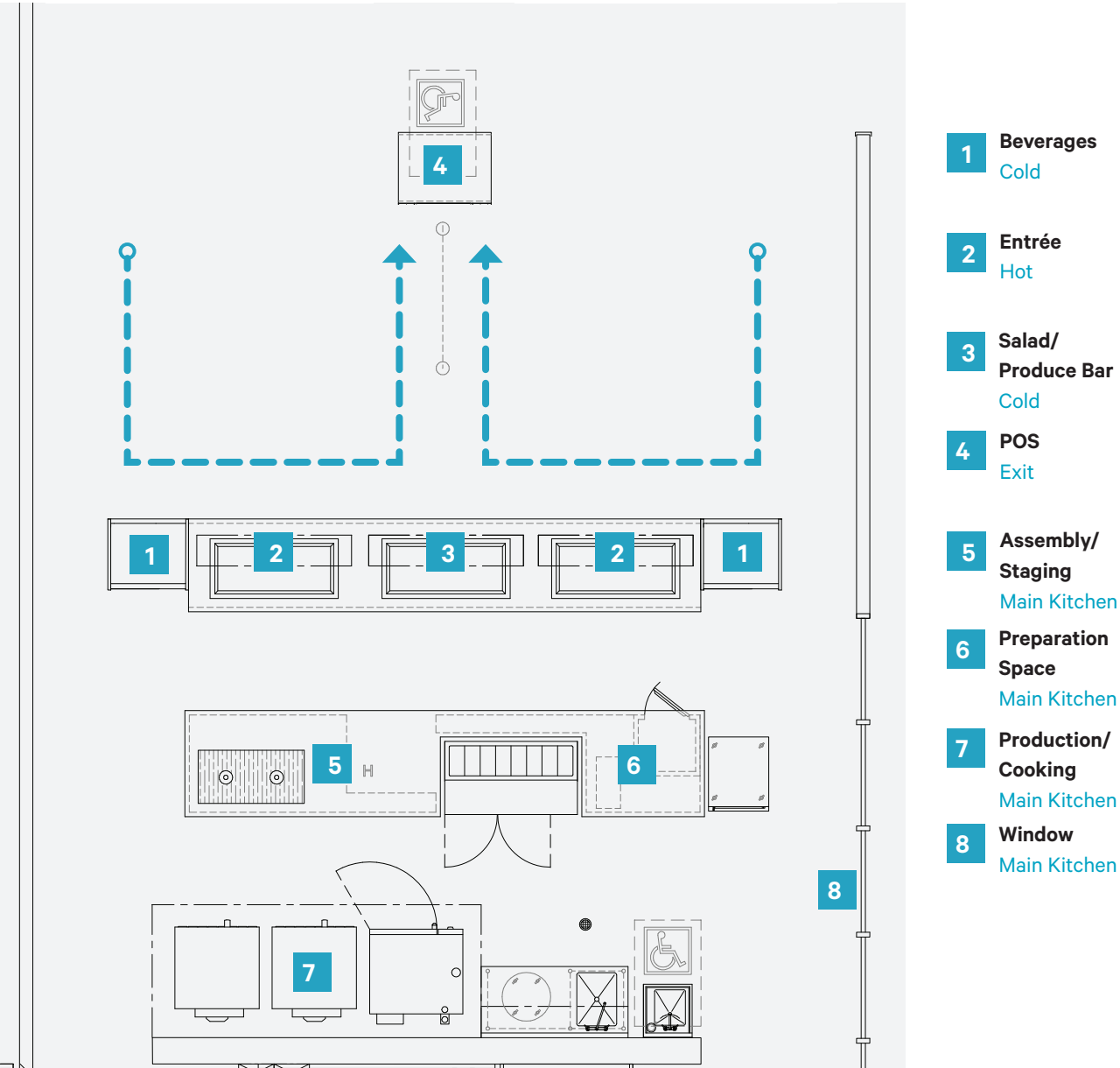


Biometric
POS Station

Serving

U-Shape Servery

Short, quick service lines are divided by half-height walls and self-service refrigerated merchandisers to give an open feel to the space, while providing appropriate order and movement through the service lines.



U-Shape Servery

Example Floor Plan

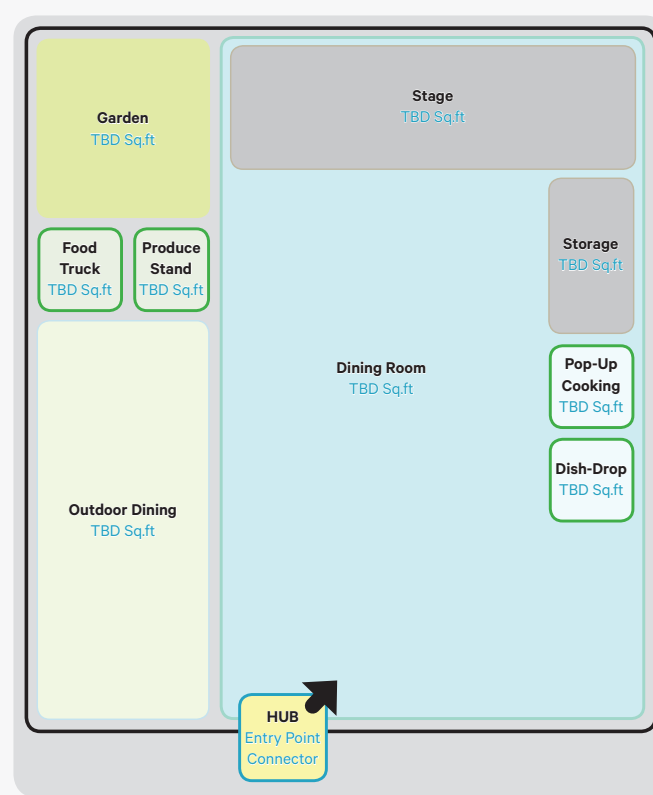


02 **Student Experience**

Prototype Diagram
Dining

02

Adjacency Flow Diagram



01

Program Summary

Dining Room

TBD Sq. Ft
Natural light
Communal Dining
Tray Drops
Display student work

Variety of seating areas

Round tops
Bar height (Middle School only)
Flexibility for storage

Produce Stand

Adjacent to Garden & Outdoor Dining

Pop-Up Cooking Station

Induction cooking
Seasonal
Educational

Outdoor Dining

Weatherproof/ Shaded
Mobile

Garden

Educational
Support produce stand

Student Experience

Create student centered, transparent and active environments that engage students socially, mentally and physically.





Student Experience

Student-centered

Transparent Building Envelope

Active Environment

Flexible Dining and Programmable Spaces

Discovery Areas

Be inspirational with colors

Natural day-lighting & Artificial Lighting

Finishes & Branding

Student Engagement

Vegetable Garden

Produce Stand

Bring the Farmers to School Program

Compost Program

Recycling Program

Dine with member of the community

Student Centered Recipes

Pop-up Cooking Demonstrations



Window Service
Satellite Serving

Food Truck
School Food Project
Boulder High School
Boulder, Colorado

Prototype A
 Program & Adjacency Diagram

01
Program Summary

Dining Room
 3,000 Sq. Ft
 Natural light
 Communal Dining
 Tray Drops
 Display student work

Variety of seating areas
 Round tops
 Bar height (Middle School only)
 Flexibility for storage

Produce Stand
 Adjacent to Garden & Outdoor Dining

Pop-Up Cooking Station
 Induction cooking
 Seasonal
 Educational

Outdoor Dining
 Weatherproof/ Shaded

Garden
 Educational
 Support produce stand





01

Program Summary

Variety of seating areas

Round tops

Bar height (Middle School only)

Uniframe solutions

Flexibility for storage



Student Experience

Create student centered, transparent and active environments that engage students socially, mentally and physically.





03 Site Surveys

11 Sites

Site Locations

01	Edison Language Academy
02	Franklin Elementary School
03	Grant Elementary School
04	John L. Webster Elementary School
05	John Muir Elementary School & SMASH
06	McKinley Elementary School
07	Point Dume Marine Science Elementary School
08	Roosevelt Elementary School
09	Will Rogers Elementary School
10	John Adams Middle School
11	Lincoln Middle School



Edison Language Academy

2402 Virginia Ave, Santa Monica, CA 90404

Dual Immersion Elementary School
 At Edison, all students from Preschool through 5th grade learn in Spanish and English

Foodservice Size
 Existing Servery 435 Sq. Ft
 Main Kitchen 940 Sq. Ft
 Total 1,375 Sq. Ft

Dining
 Indoor 3,000 Sq. Ft
 Outdoor 1,500 Sq. Ft

Site Population
 434

Meals Served
 Breakfast: TBD
 Lunch: 213

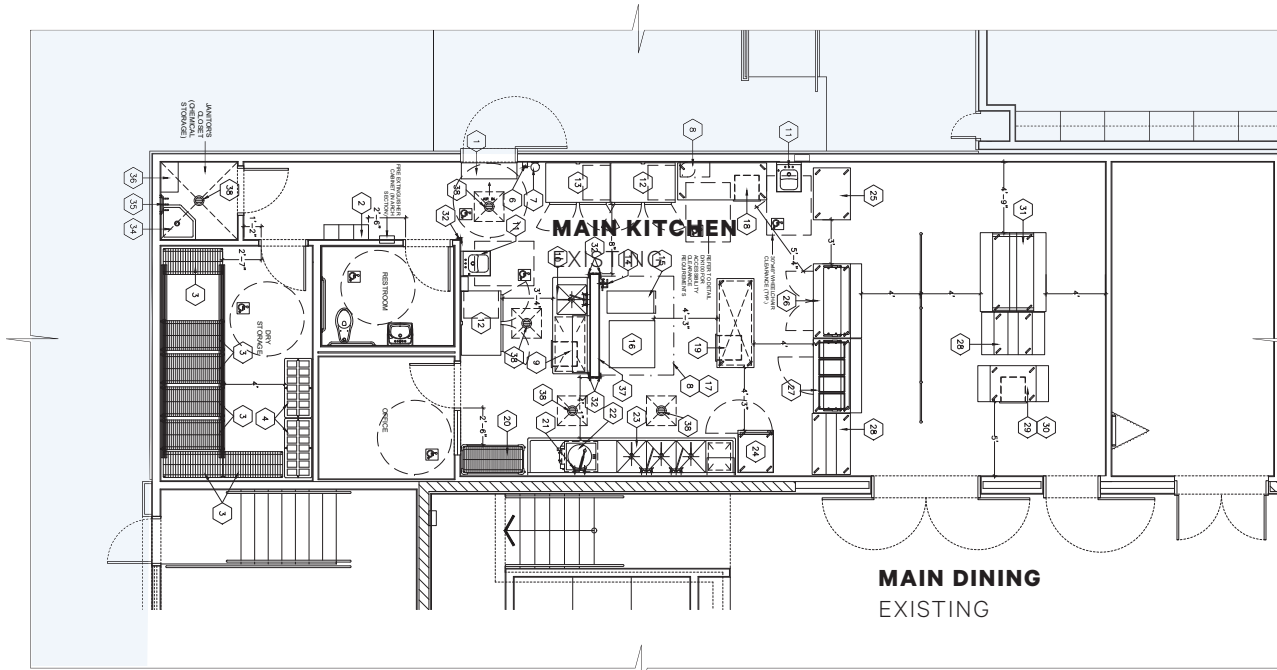
Free/ Reduced
 TBD %

Air Conditioning
 Yes

Existing Point of Sale
 One (1) Main Servery

Serving Periods
 Three (3) 35 minute Lunch Period

Employees
 Two (2)



Edison Language Academy

2402 Virginia Ave.
Santa Monica, CA 90404

Current Condition

Main kitchen operating in heat & serve capacity. U-shape serving area that can use an update to serving equipment and finishes. Indoor and outdoor seating is a model that can be replicated throughout the district.

Alignment

To align with SMMUSD Foodservice goals the ware wash area will need to be expanded to meet the re-usable program. To accommodate this, cold storage will need to be relocated into the adjacent storage room or attached to the side of the building.

Recommendation

Equipment Replacement with addition of walk-in.

01

Main Kitchen Findings

Code/ Food Safety Concerns

Existing restrooms do not meet current ADA requirements

Exhaust Hood not in compliance

Layout

Currently cold storage is inadequate in size for the future foodservice program

Cook line location presents poor flow through kitchen space

Office is not located adjacent to receiving door

Limited Preparation Space

Existing warewash with standard three compartment sink and collector lacks a dish machine for re-usable ware program

Several free-standing cold storage units, along the perimeter of the prep area, take valuable space away from the current prep area

Insufficient space for Trash Cans as they are set in aisle spaces

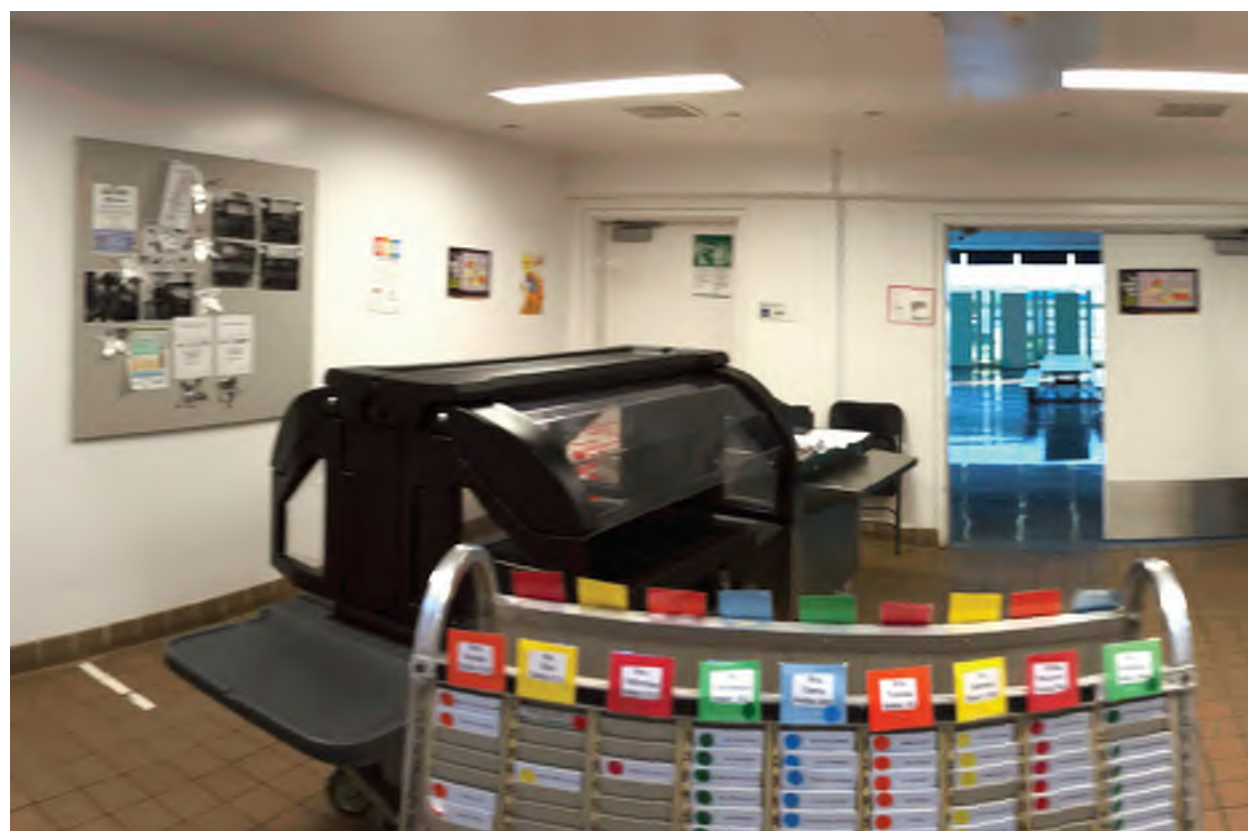
Operation

Occasionally the garden program provides produce to the foodservice program for student meals

Currently cold storage is inadequate in size for the future foodservice program

Kitchen Manager Concerns

Can Opener operation limited in space; staff have repeatedly injured arm on adjacent hand sink side splash





02

Main Dining & Serving Findings

Code/ Food Safety Concerns

- Air Curtains or self-closing doors not provided between serving area and dining area with garage doors

Layout/ Flow

- Serving area provides a U-shape flow that aligns to district vision
- Adjacent room allocated for table storage re-purposed for campus general use
- Limited support equipment from the main kitchen to the serving area

Experience

- Operable doors that open up the indoor space to the outdoor space presents a model that aligns with SMMUSD vision
- There is limited visual connection between the dining area serving area

03

Main Kitchen Recommendations

Code/ Food Safety Concerns

- Evaluate employee restroom and lockers to comply with ADA code requirements
- Replace Exhaust Hood with compliant Type 1 Exhaust Hood

Layout/ Function

- Provide outdoor walk-in cooler that ties into building through the dry storage room; remove two (2) 2 door reach-in refrigerators from main kitchen in order to provide additional preparation space with storage space for trash cans under work tables
- Address flow in main foodservice space while maximizing efficiencies within the building footprint by providing sufficient adjacencies and equipment that reduces the handling of food product
- Locate office near receiving door
- Relocate can opener to work table with proper clearance from adjacent obstructions
- Expand warewash area to include dish machine for re-usable ware program





Sustainability

- Replace hood with system that incorporate an on-demand system
- Replace lighting throughout with LED lighting

04

Main Serving and Dining Recommendations

Facility Improvements

- Provide water bottle fill stations
- Utilize table storage room currently re-purposed for General Storage

Code/ Food Safety Concerns

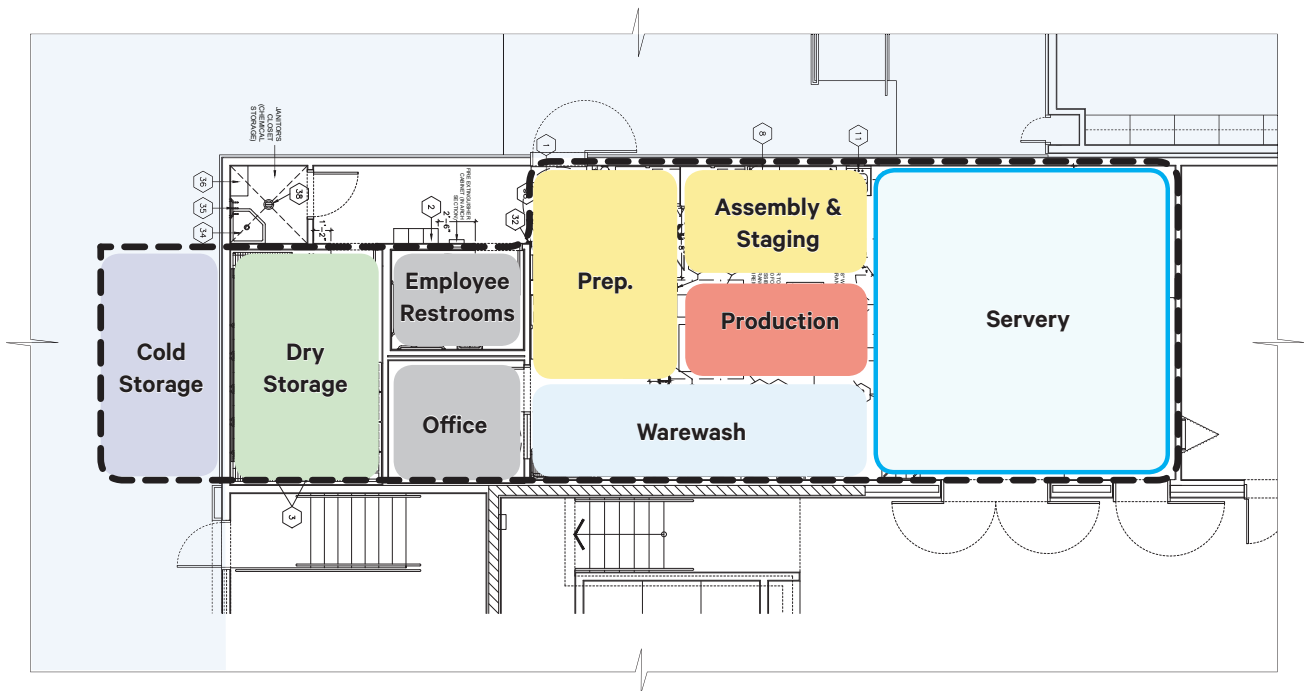
- Provide self-closing doors or air curtains at doors separating serving area and MPR space

Engaging Space/ Connection

- Incorporate a graphics package that includes and promotes the following:
 - o Key areas for waste, serving and condiment stations
 - o Provide an educational opportunity demonstrating the journey of student meals from farm to table
 - o Promotes school colors and highlights on-trend designs
 - o Highlights the queuing access and exiting
- Incorporate round table seating for communal atmosphere
- Create meal merchandising appeal by providing multiple display cases that showcase food offerings
- Provide digital menu boards
 - o Demonstrate food source when it comes to the salad bar; note local sources and/or campus garden
- Introduce new dimmable LED lighting that provides dynamic light for the space
- Offer the ability to pre-order meals from classroom

Sustainability

- Replace hot wells with induction heated wells
- Provide dedicated waste areas that promote green initiatives
- Garden currently supported by volunteers; recommend providing full time staff to operate
 - o Develop program standards
 - o Explore opportunities where students may operate a produce stand to sell to local community



Site Test Fit Diagram

Preliminary Costs and Proposed Phasing



Edison Language Academy

Proposed Program Space	Proposed Area (ASF)	Quantity	Estimated Cost Per	Total
Minor Improvements				
Main Kitchen				
Addition of Combi Oven	940	1 ea	\$35,000.00	\$35,000.00
Add Spray Rinse at Prep Sink	940	1 ea	\$1,500.00	\$1,500.00
			Kitchen Total	\$36,500.00
Main Servery				
Equipment Replacement	435	sf	\$250.00	\$108,750.00
Digital Menu Boards	435	4 ea	\$1,000.00	\$4,000.00
Mobile Induction Cooking Station (8'L)	435	1 ea	\$30,000.00	\$30,000.00
Student Run Service Station	435	1 ea	\$10,000.00	\$10,000.00
Air Curtain	435	3 ea	\$1,000.00	\$3,000.00
			Servery Total	\$155,750.00
Dining				
Graphics Package	3000	1 lot	\$10,000.00	\$10,000.00
Mobile Waste Cart (5'L)	4500	2 ea	\$1,500.00	\$3,000.00
Outdoor Garden Boxes	1500	4 ea	\$500.00	\$2,000.00
Freestanding Produce Stand (10'x10')	100	1 ea	\$5,000.00	\$5,000.00
			Dining Total	\$20,000.00
			Phase One Total	\$212,250.00
Renovation				
Main Kitchen				
Type I Exhaust Hood	940	1 ea	\$15,000.00	\$15,000.00
Cold Storage	200	sf	\$200.00	\$40,000.00
			Kitchen Total	\$55,000.00
Dining				
Water Bottle Fill Station	3000	2 ea	\$2,000.00	\$4,000.00
			Dining Total	\$4,000.00
			Phase Two Total	\$59,000.00

Total Foodservice Improvements				\$271,250.00
Sales Tax 10.25%				\$27,803.13
Freight/ Install 20%				\$54,250.00
General Construction	5875	sf	\$100.00	\$587,500.00
Sub Total				\$940,803.13
Project Contingency 10%				\$94,080.31
Soft Costs 12%				\$112,896.38
GRAND TOTAL				\$1,147,779.81

The budget provided is a high-level estimate primarily focused on foodservice equipment and student experience related items. General construction to be vetted upon project start and subsequently though design phases.

Franklin Elementary School

2400 Montana Ave.
Santa Monica, CA 90403

Current Condition

A facility that does not meet current Health Department Standards.

Alignment

To align with SMMUSD Foodservice goals a new Foodservice Facility is recommended as current facility is also unable to meet Los Angeles County Health Department & DSA Requirements with a renovation of the current space.

Recommendation

New construction.



Franklin Elementary School

2400 Montana Ave, Santa Monica, CA 90403

Highest grade: Fifth grade

Lowest grade: Kindergarten

Foodservice Size
 Existing Servery 390 Sq. Ft
 Main Kitchen 910 Sq. Ft
 Total 1,250 Sq. Ft

Dining
 Indoor 3,075 Sq. Ft
 Outdoor 1,500 Sq. Ft

Site Population
 810

Meals Served
 Breakfast: TBD
 Lunch: 245

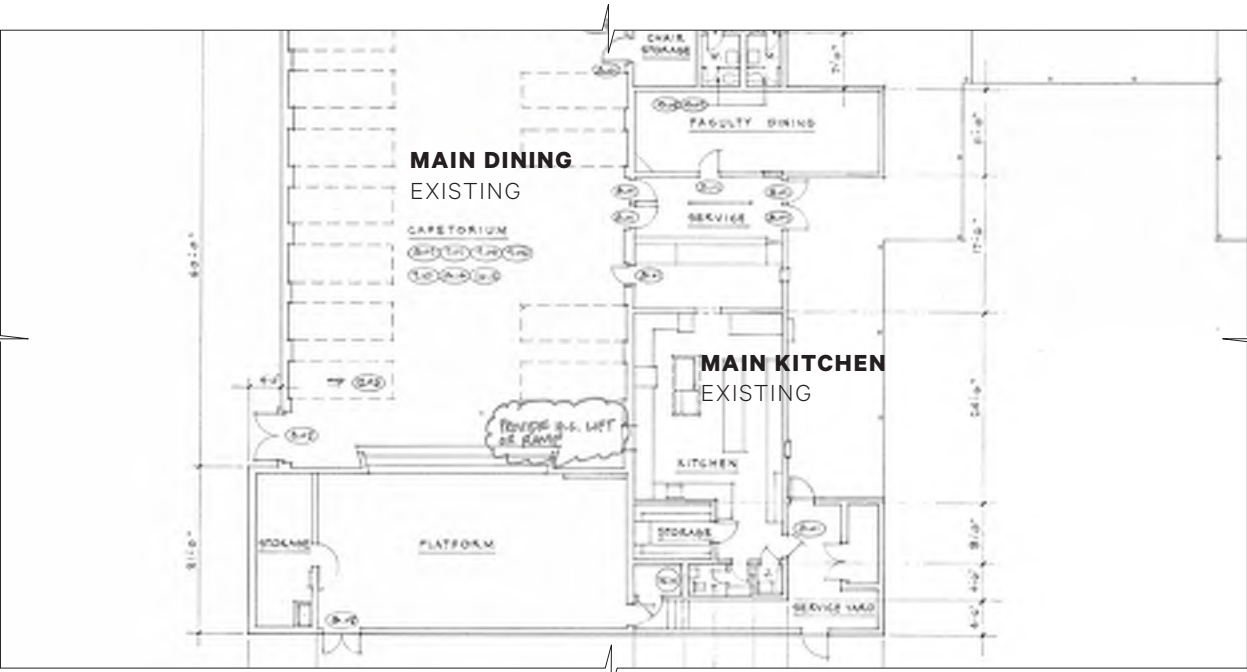
Free/ Reduced
 TBD %

Air Conditioning
 No

Existing Point of Sale
 One (1) Main Servery

Serving Periods
 Four (4) 45 minute Lunch Period

Employees
 Three (3)



01

Main Kitchen Findings

Code/ Food Safety Concerns

- Millwork cabinets & dry storage shelving
- Existing restrooms do not meet current ADA requirements
- No air curtains
- No hand sink
- Exhaust Hood not in compliance
- Preparation sink does not drain to floor sink
- Three compartment warewash sink not provided; warewash is in a two compartment sink

Layout/ Function

- Currently cold storage is inadequate in size for the future foodservice program
- Cook line location presents poor flow through kitchen space

Operation

- No air conditioning
- Adjacent room allocated for foodservice space re-purposed for campus general use
- Occasionally the agriculture program provides produce to the foodservice program for student meals
- Older Range line limited operational shelf life



Main Kitchen
Existing



02

Main Dining & Serving Findings

Code/ Food Safety Concerns

- Breath Guards have been removed
- Finishes
- Product does not have the equipment to maintain proper temperature during service

Layout/ Flow

- Poor flow through serving area; cross traffic of students and staff reloading product
- Table storage not provided
- Limited support equipment from the main kitchen to the serving area
- Location does not have direct access to play fields

Experience

- There is limited visual connection between the dining area serving area
- Student Run snack window

03

Main Kitchen Recommendations

Facility Improvements

Provide new Foodservice Facility that aligns to SMMUSD Foodservice Square Footage standards; reference ‘Prototype A’ in Prototype Development Section

OR

Code Compliance/ Food Safety

- Provide hand sinks within the foodservice space that cover areas of food handling
- Evaluate employee restrooms and lockers to comply with ADA code requirements
- Install indirect waste at preparation sink
- Replace Exhaust Hood with a fully compliant Type 1 Exhaust Hood
- At Receiving Door provide an NSF Compliant Air Curtain; at Serving Space provide low velocity Air Curtain(s)
- Remove and replace all millwork dry storage shelving with NSF listed storage shelving
- Remove and replace all millwork cabinetry with stainless steel enclosed cabinets and shelving
- Replace two compartment warewash sink with compliant three compartment sink



Main Servery
Multi-Purpose Space



Layout/ Function

- Re-purpose adjacent room to serving area for Foodservice
- Provide cold storage rooms
- Replace Double Convection Oven with Combi-Oven in order to increase menu offerings and food quality
- To support the produce program, provide a two compartment sink with spray rinse
- Provide new open burner range
- Expand warewash area to include dish machine for re-usable ware program

Sustainability

- Replace hood with system that incorporates an on-demand system
- Replace lighting throughout with LED lighting

04

Main Serving & Dining Recommendations

Facility Improvements

- Provide a new Foodservice facility with adjacency to service roads and play fields
- Re-purpose adjacent room to serving area to expand foodservice space
- Locate support equipment such as hot cabinets and refrigerators directly adjacent to service line
- Provide water bottle fill stations
- Provide table storage room for indoor dining space

Student Run Service Window is a program that can be expanded to other District School sites

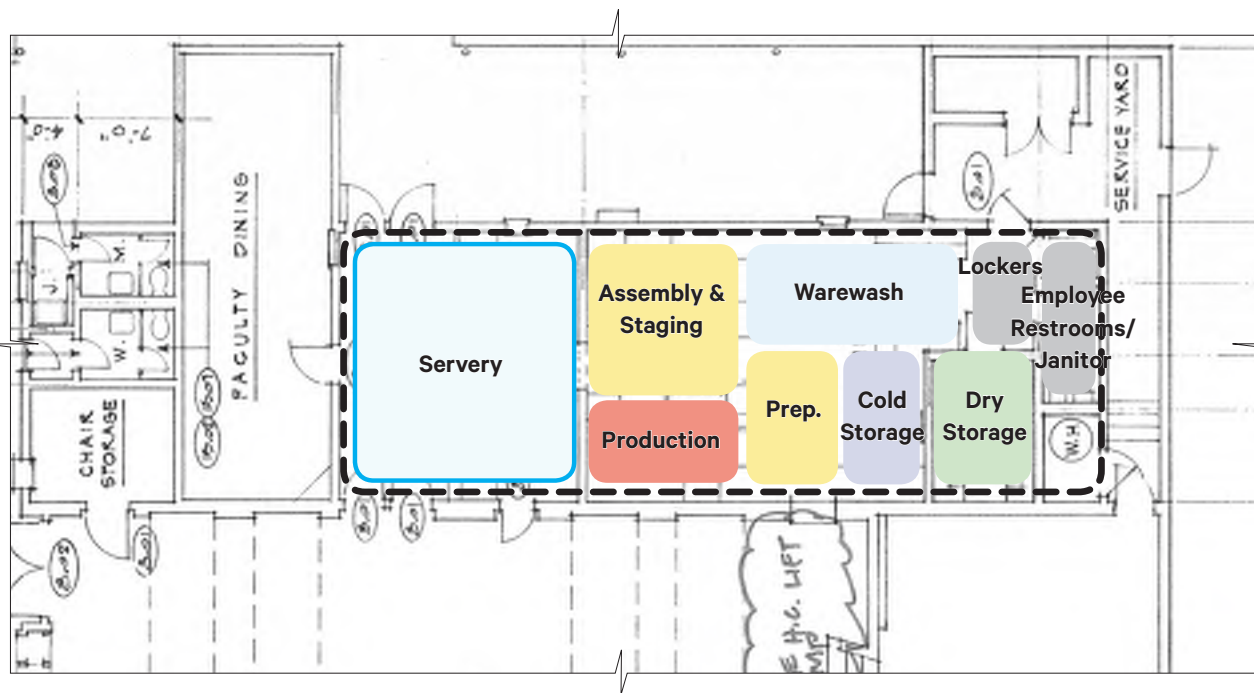
- Provide a dedicated space for student run snack window

Engaging Space/ Connection

- Incorporate a graphics package that includes and promotes the following:
 - o Key areas for waste, serving and condiment stations
 - o Provide an educational opportunity demonstrating the journey of student meals from farm to table
 - o Promotes school colors and highlights on-trend designs
 - o Highlights the queuing access and exiting
- Incorporate round table seating for communal atmosphere
- Provide a substantial visual connection between the dining area and the serving area with glazing
 - o Expand serving area footprint
- Create meal merchandising appeal by providing multiple display cases that showcase food offerings
- Provide digital menu boards
- Introduce new dimmable LED lighting that provides dynamic light for the space

Sustainability

- Replace hot wells with induction heated wells
- Provide dedicated waste areas that promote green initiatives



Site Test Fit Diagram

Preliminary Costs and Proposed Phasing



Franklin Elementary School

Proposed Program Space	Proposed Area (ASF)	Quantity	Estimated Cost Per	Total
Minor Improvements				
Main Servery				
Digital Menu Boards	390	4 ea	\$1,000.00	\$4,000.00
Mobile Induction Cooking Station (8'L)	390	1 ea	\$30,000.00	\$30,000.00
Servery Total				\$34,000.00
Dining				
Graphics Package	3075	1 lot	\$10,000.00	\$10,000.00
Mobile Waste Cart (5'L)	4575	2 ea	\$1,500.00	\$3,000.00
Outdoor Garden Boxes	1500	4 ea	\$500.00	\$2,000.00
Freestanding Produce Stand (10'x10')	100	1 ea	\$5,000.00	\$5,000.00
Dining Total				\$20,000.00
			Phase One Total	\$54,000.00
Renovation				
Main Kitchen				
Renovate Kitchen Area	910	sf	\$200.00	\$182,000.00
Kitchen Total				\$182,000.00
Main Servery				
Replace Serving Line	390	sf	\$275.00	\$107,250.00
Servery Total				\$107,250.00
Dining				
Water Bottle Fill Station	3075	2 ea	\$2,000.00	\$4,000.00
Dining Total				\$4,000.00
			Phase Two Total	\$293,250.00
Total Foodservice Improvements				\$347,250.00
Sales Tax 10.25%				\$35,593.13
Freight/ Install 20%				\$69,450.00
General Construction	5875	sf	\$100.00	\$587,500.00
Sub Total				\$1,039,793.13
Project Contingency 10%				\$103,979.31
Soft Costs 12%				\$124,775.18
GRAND TOTAL				\$1,268,547.61

NOT IN USE

The budget provided is a high-level estimate primarily focused on foodservice equipment and student experience related items. General construction to be vetted upon project start and subsequently though design phases.

Grant Elementary School

2368 Pearl St.
Santa Monica, CA 90405

Current Condition

Space that has opportunity to grow. Currently operates in a heat & serve capacity.

Alignment

To align with SMMUSD Foodservice goals the ware wash area will need to be expanded to meet the re-usable program. To accommodate this, an adjacent space will be needed to expand the foodservice operation. The additional square feet will also be needed to address preparation space and cold storage.

Recommendation

Renovation.



Grant Elementary School

2368 Pearl St, Santa Monica, CA 90405

Highest grade: Fifth grade

Lowest grade: Kindergarten

Foodservice Size

Existing Servery 270 Sq. Ft
Main Kitchen 790 Sq. Ft
Total 1,060 Sq. Ft

Dining

Indoor 3,145 Sq. Ft
Outdoor 1,500 Sq. Ft

Site Population

609

Meals Served

Lunch: 310

Free/ Reduced

TBD %

Air Conditioning

No

Existing Point of Sale

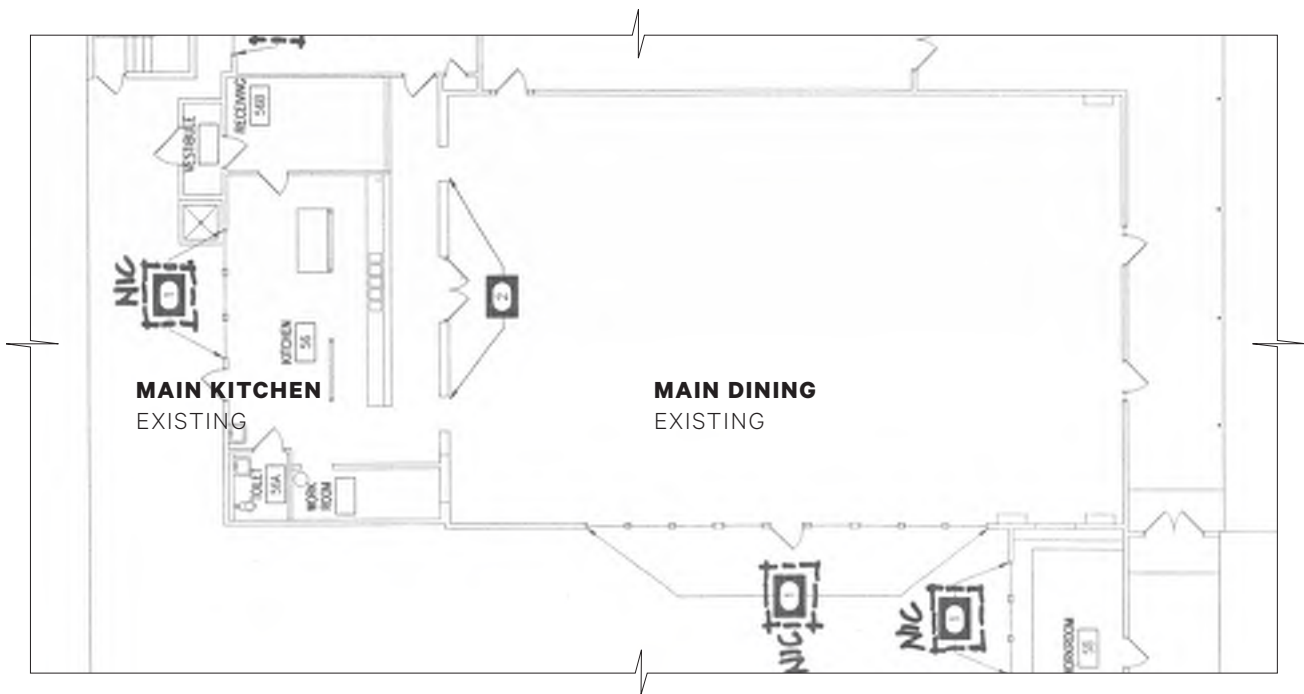
One (1) Main Servery

Serving Periods

One (1) 35 minute Lunch Period

Employees

Two (2)



01

Main Kitchen Findings

Code/ Food Safety Concerns

Existing restrooms do not meet current ADA requirements
Exhaust Hood not in compliance
Millwork Dry Storage
Residential refrigerator is not Health Department approved equipment in Foodservice space
Millwork counter base to warewash sink
Warewash sink does not have three compartments
No air curtain at receiving door
Residential refrigerator is not Health Department approved equipment in Foodservice space
Janitor's sink not in dedicated space or cabinet with soap storage

Layout

Currently cold storage is inadequate in size for the future foodservice program
Cook line location presents poor flow through kitchen space
Office shares space with dry storage
Limited Preparation Space

Several freestanding cold storage units, along the perimeter of the prep area, take valuable space away from the current prep area
Insufficient space for Trash Cans as they are set in aisle spaces

Operation

No air conditioning
Adjacent room allocated for foodservice space re-purposed for campus general use
Occasionally the garden program provides produce to the foodservice program for student meals
Currently cold storage is inadequate in size for the and future foodservice program
Trash area potentially under sized for recycle program

Kitchen Manager Concerns

Security from rear of kitchen space which has direct access to a public alley
Cooking equipment life expectancy limited
Waste from public in trash area

02

Main Dining & Serving Findings

Code/ Food Safety Concerns

Finishes
Product does not have the equipment to maintain proper temperature during service
Layout/ Flow
U-shape service currently operating on half the service line
Table storage not provided
Limited support equipment from the main kitchen to the serving area
Counter height exceeds what is recommended for elementary level
Outdoor dining lacks adjacency to Foodservice area

Experience

There is limited visual connection between the dining area serving area



Main Kitchen
Existing



Main Servery
Multi-Purpose Space





03

Main Kitchen Recommendations

Code Compliance/ Food Safety

- Evaluate employee restrooms and lockers to comply with ADA code requirements
- Provide Type 1 Exhaust Hood over cooking equipment with proper overhang
- Replace two compartment warewash sink to a three compartment warewash sink
- Drain Preparation sink to indirect waste
- Remove millwork cabinetry and replace with stainless steel fixtures
- Replace residential Refrigerator Freezer with NSF Listed Refrigerator Freezer
- Provide approved flooring under cook line

Layout/ Function

- Provide additional cold storage to support fresh meals program thus reducing the number of reach-in units to allow for expanding preparation space
- Demo all existing equipment within Foodservice space. Address flow in main foodservice space while maximizing efficiencies within the building footprint by providing sufficient adjacencies and equipment that reduces the handling of food product
- Re-purpose storage space to expand foodservice space with potential warewash area with dish drop
- Provide space under stainless steel work tables for waste containers
- Replace aging cooking equipment with new energy efficient cooking equipment

Facility Improvement

- Demo outdoor cage as it presents security concerns for staff

Sustainability

- Replace hood with system that incorporates an on-demand system
- Replace lighting throughout with LED lighting

04

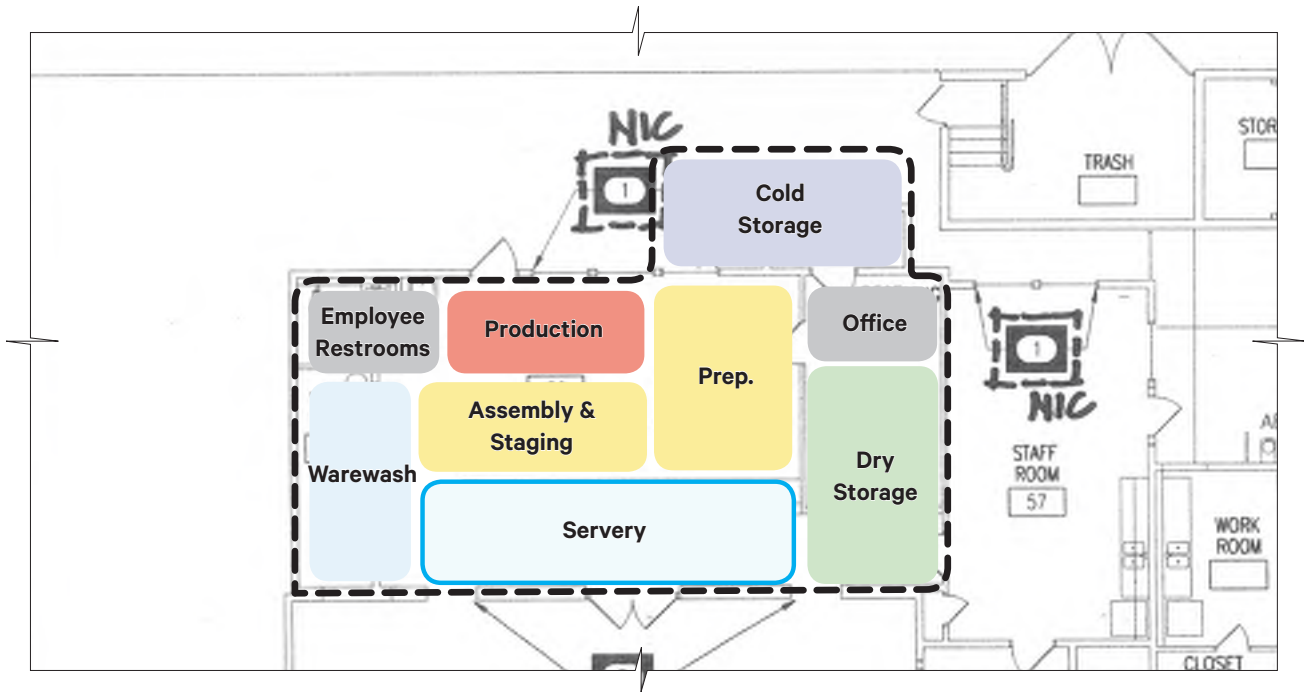
Main Serving & Dining Recommendations

Facility Improvements

- Locate support equipment such as hot cabinets and refrigerators directly adjacent to service line
- Provide water bottle fill stations
- Provide table storage room for indoor dining space
- Serving line with lower counter height to accommodate elementary students
- New facility that is located adjacent to outdoor dining

Engaging Space/ Connection

- Incorporate a graphics package that includes and promotes the following:
 - o Key areas for waste, serving and condiment stations
 - o Provide an educational opportunity demonstrating the journey of student meals from farm to table



Site Test Fit Diagram



- o Promotes school colors and highlights on-trend designs
- o Highlights the queuing access and exiting
- Incorporate round table seating for communal atmosphere
- Provide a substantial visual connection between the existing dining area and the serving area by enlarging the current wall openings
 - o Due to space constraints, serving model can be explored with additional opportunities
 - o Mobile serving line that has the flexibility to be set up out in the dining area
- Create meal merchandising appeal by providing multiple display cases that showcase food offerings
- Provide digital menu boards
 - o Demonstrate food source when it comes to the salad bar; note local sources and/or campus garden
- Introduce new dimmable LED lighting that provides dynamic light for the space
- Offer the ability to pre-order meals from classroom

Sustainability

- Replace hot wells with induction heated wells
- Provide dedicated waste areas that promote green initiatives
- Garden currently supported by volunteers; recommend providing full time staff to operate
 - o Develop program standards
 - o Explore opportunities where students may operate a produce stand to sell to local community



Preliminary Costs and Proposed Phasing



Grant Elementary School

Proposed Program Space	Proposed Area (ASF)	Quantity	Estimated Cost Per	Total
Minor Improvements				
Main Servery				
Digital Menu Boards	270	4 ea	\$1,000.00	\$4,000.00
Mobile Induction Cooking Station (8'L)	390	1 ea	\$30,000.00	\$30,000.00
Servery Total				\$34,000.00
Dining				
Graphics Package	3145	1 lot	\$10,000.00	\$10,000.00
Mobile Waste Cart (5'L)	4645	2 ea	\$1,500.00	\$3,000.00
Outdoor Garden Boxes	1500	4 ea	\$500.00	\$2,000.00
Freestanding Produce Stand (10'x10')	100	1 ea	\$5,000.00	\$5,000.00
Dining Total				\$20,000.00
Phase One Total				\$54,000.00
Renovation				
Main Kitchen				
Renovate Kitchen Area	790	sf	\$200.00	\$158,000.00
Add Cold Storage	200	sf	\$200.00	\$40,000.00
Kitchen Total				\$198,000.00
Main Servery				
Renovate Serving Area	270	sf	\$275.00	\$74,250.00
Servery Total				\$74,250.00
Dining				
Water Bottle Fill Station	3145	2 ea	\$2,000.00	\$4,000.00
Dining Total				\$4,000.00
Phase Two Total				\$276,250.00
Total Foodservice Improvements				\$330,250.00
Sales Tax 10.25%				\$33,850.63
Freight/ Install 20%				\$66,050.00
General Construction	5705	sf	\$100.00	\$570,500.00
Sub Total				\$1,000,650.63
Project Contingency 10%				\$100,065.06
Soft Costs 12%				\$120,078.08
GRAND TOTAL				\$1,220,793.76

NOT IN USE

The budget provided is a high-level estimate primarily focused on foodservice equipment and student experience related items. General construction to be vetted upon project start and subsequently though design phases.

John L. Webster Elementary

3602 Winter Canyon Rd.
Malibu, CA 90265

Current Condition

A facility that does not meet current Health Department Standards.

Alignment

To align with SMMUSD Foodservice goals a new Foodservice Facility is recommended as current facility is also unable to meet Los Angeles County Health Department & DSA Requirements with a renovation of the current space.

Recommendation

New construction.



John L. Webster Elementary School

3602 Winter Canyon Rd, Malibu, CA 90265

Highest grade: Fifth grade

Lowest grade: Kindergarten

Foodservice Size
Existing Servery 255 Sq. Ft
Main Kitchen 885 Sq. Ft
Total 1,140 Sq. Ft

Dining
Indoor 3,200 Sq. Ft
Outdoor 1,500 Sq. Ft

Site Population
284

Meals Served
Breakfast: TBD
Lunch: 196

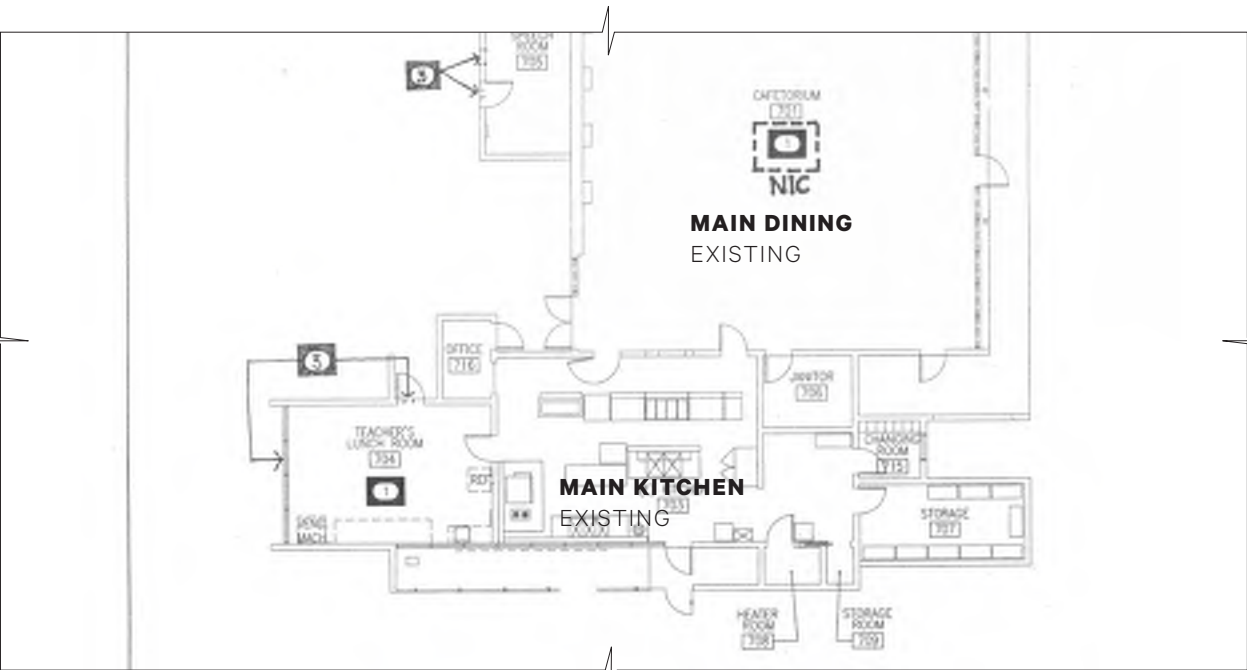
Free/ Reduced
TBD %

Air Conditioning
No

Existing Point of Sale
One (1) Main Servery

Serving Periods
Three (3) 50 minute Lunch Period

Employees
Two (2)



01

Main Kitchen Findings

Code/ Food Safety Concerns

- No air curtain at receiving door
- Staff Restroom not within 100’ of Foodservice space
- Exhaust Hood does not have proper overhand above cooking equipment
- Warewash drain not an installation that can be easily cleaned
- Janitor’s sink not in dedicated space or cabinet with soap storage

Layout

- Currently cold storage is inadequate in size for the future foodservice program
- There is not a dedicated office space
- Limited Preparation Space

Existing warewash lacks a dish machine for re-usable ware program

Several freestanding cold storage units, along the perimeter of the prep area, take valuable space away from the current prep area

Operation

- No air conditioning
- Occasionally the garden program provides produce to the foodservice program for student meals
- Currently cold storage is inadequate in size for the and future foodservice program
- Trash area potentially under sized for recycle program



Main Kitchen
Existing



02

Main Dining & Serving Findings

Code/ Food Safety Concerns

- Finishes
- No air curtain at entry to serving area/ MPR

Layout/ Flow

- Students are queued through a narrow room before reaching service line
- Table storage not provided
- Limited support equipment from the main kitchen to the serving area
- Counter height exceeds what is recommended for elementary level

Experience

- Day lighting through kitchen

03

Main Kitchen Recommendations

Facility Improvements

Provide new Foodservice Facility that aligns to SMMUSD Foodservice Square Footage standards; reference ‘Prototype A’ in Prototype Development Section

OR

Code Compliance/ Food Safety

- Evaluate locating employee restrooms and lockers to comply with ADA code requirements within 100’ of foodservice space
- Provide Type 1 Exhaust Hood over cooking equipment with proper overhang
- Renovate drain line to comply with Health Department cleanability requirements

Layout/ Function

- Provide additional cold storage to support fresh meals program thus reducing the number of reach-in units to allow for expanding preparation space
- Address flow in main foodservice space while maximizing efficiencies within the building footprint by providing sufficient adjacencies and equipment that reduces the handling of food product



Main Servery
Multi-Purpose Space



- Expand Warewash area to support re-usable ware program
- To support the produce program, provide a two compartment sink with spray rinse
- Provide dedicated office space that aligns with the Edison Elementary model

Sustainability

- Replace hood with system that incorporate an on-demand system
- Replace lighting throughout with LED lighting
- Provide insulated hot cabinets for support of service line

04

Main Serving & Dining Recommendations

Code Compliance/ Food Safety

- Provide low velocity air curtains at doors from serving area to the exterior
- Provide Health Department approved finishes

Facility Improvements

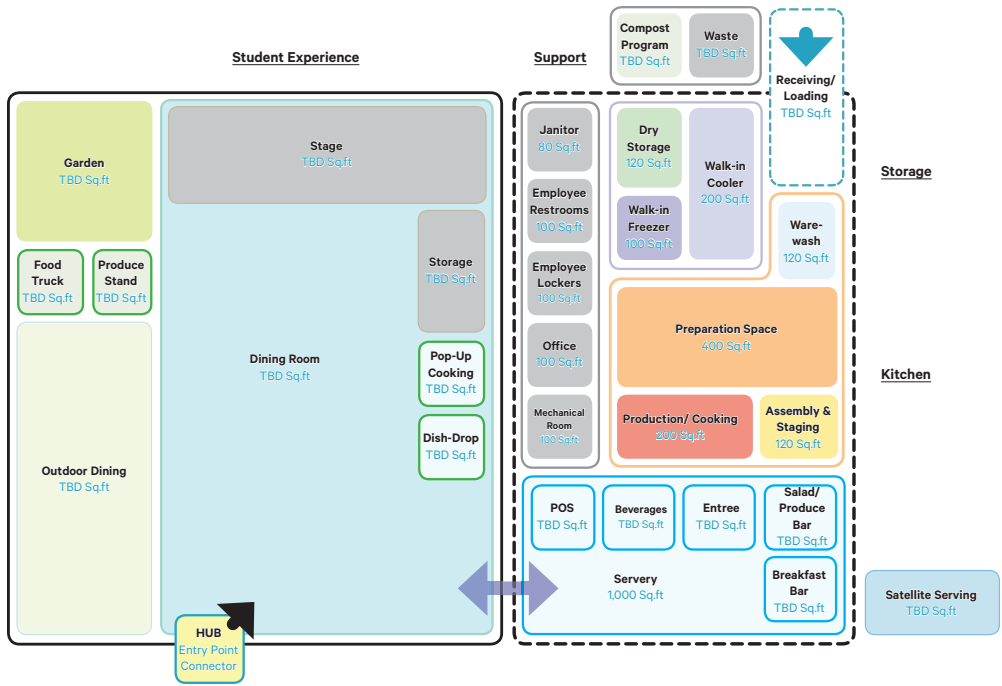
- Provide water bottle fill stations
- Provide table storage for indoor dining space
- Locate support equipment such as hot cabinets and refrigerators directly adjacent to service line
- Serving line with lower counter height to accommodate elementary students

Engaging Space/ Connection

- Incorporate a graphics package that includes and promotes the following:
 - o Key areas for waste, serving and condiment stations
 - o Provide an educational opportunity demonstrating the journey of student meals from farm to table
 - o Promotes school colors and highlights on-trend designs
 - o Highlights the queuing access and exiting
- Incorporate round table seating for communal atmosphere
- Provide a substantial visual connection between the existing dining area and the serving area by enlarging the current wall openings
 - o Due to space constraints, serving model can be explored with additional opportunities
 - o Pre-set Plates amongst communal tables
 - o Mobile serving line that has the flexibility to be set up out in the dining area
- Create meal merchandising appeal by providing multiple display cases that showcase food offerings
- Provide digital menu boards
 - o Demonstrate food source when it comes to the salad bar; note local sources and/or campus garden
- Introduce new dimmable LED lighting that provides dynamic light for the space
- Offer the ability to pre-order meals from classroom

Sustainability

- Replace hot wells with induction heated wells
- Provide dedicated waste areas that promote green initiatives
- Garden currently supported by volunteers; recommend providing full time staff to operate
 - o Develop program standards
 - o Explore opportunities where students may operate a produce stand to sell to local community



Prototype A Adjacencies

Preliminary Costs and Proposed Phasing



John Webster Elementary School

Proposed Program Space	Proposed Area (ASF)	Quantity	Estimated Cost Per	Total
Minor Improvements				
Main Servery				
Replace Convection with Combi-Oven	255	1 ea	\$35,000.00	\$35,000.00
			Servery Total	\$35,000.00
Dining				
Graphics Package	3200	1 lot	\$10,000.00	\$10,000.00
Mobile Waste Cart (5'L)	4700	2 ea	\$1,500.00	\$3,000.00
Outdoor Garden Boxes	1500	4 ea	\$500.00	\$2,000.00
Freestanding Produce Stand (10'x10')	100	1 ea	\$5,000.00	\$5,000.00
			Dining Total	\$20,000.00
			Phase One Total	\$55,000.00
New Foodservice Space				
Foodservice				
Provide New Foodservice Space	2540	sf	\$225.00	\$571,500.00
General Construction	5840	sf	\$100.00	\$584,000.00
Sub Total				\$584,000.00
Food Service Equipment Contingency 8%				\$46,720.00
Soft Costs 12%				\$70,080.00
GRAND TOTAL				\$700,800.00
			Total Sq. Ft.	5,840
			Sub total	\$584,000.00
			Cost per Sf. Ft.	\$100.00

NOT IN USE

The budget provided is a high-level estimate primarily focused on foodservice equipment and student experience related items. General construction to be vetted upon project start and subsequently through design phases.

John Muir Elementary & SMASH

2526 6th St.
Santa Monica, CA 90405

Current Condition

A facility that is significantly undersized.

Alignment

To align with SMMUSD Foodservice goals a new Foodservice Facility is recommended as current facility is also unable to meet Los Angeles County Health Department & DSA Requirements with a renovation of the current space.

Recommendation

New construction.



John Muir Elementary School & SMASH

2526 6th St, Santa Monica, CA 90405

Highest grade: Fifth grade

Lowest grade: Kindergarten

Foodservice Size

Existing Servery 200 Sq. Ft
Main Kitchen 350 Sq. Ft
Total 550 Sq. Ft

Dining

Outdoor 1,500 Sq. Ft

Site Population

284

Meals Served

Breakfast: TBD
Lunch: 196

Free/ Reduced

TBD %

Air Conditioning

No

Existing Point of Sale

One (1) Main Servery

Serving Periods

Three (3) 35 minute Lunch Period

Employees

Two (2)



01

Main Kitchen Findings

Code/ Food Safety Concerns

- Existing restroom do not meet current ADA requirements
- Exhaust Hood does not have proper overhand above cooking equipment
- Warewash sink does not have three compartments
- Janitor’s sink not in dedicated space or cabinet with soap storage

Layout

- Currently cold storage is inadequate in size for the future foodservice program
- Office shares space with dry storage
- Limited Preparation Space

Existing warewash lacks a dish machine for re-usable ware program

Several freestanding cold storage units, along the perimeter of the prep area, take valuable space away from the current prep area

Operation

- Occasionally the garden program provides produce to the foodservice program for student meals
- Currently cold storage is inadequate in size for the and future foodservice program
- Trash area potentially under sized for recycle program



Main Kitchen
Existing

02

Main Dining & Serving Findings

Code/ Food Safety Concerns

- Finishes
- No air curtain at entry to serving area/ MPR

Layout/ Flow

- Table storage not provided
- Limited support equipment from the main kitchen to the serving area.
- Counter height exceeds what is recommended for elementary level

Experience

- There is limited visual connection between the dining area serving area.
- Indoor space shared with performing arts.
- Outdoor garden creates an opportunity for learning with adjacency to outdoor dining

Main Servery
Multi-Purpose Space



03

Main Kitchen Recommendations

Facility Improvements

Provide new Foodservice Facility that aligns to SMMUSD Foodservice Square Footage standards; reference ‘Prototype A’ in Prototype Development Section

OR

Code Compliance/ Food Safety

- Evaluate employee restrooms and lockers to comply with ADA code requirements.
- Provide Type 1 Exhaust Hood over cooking equipment with proper overhang
- Replace two compartment warewash sink to a three compartment warewash sink
- Locate janitor’s sink in enclosed cabinet with soap storage

Layout/ Function

- Provide additional cold storage to support fresh meals program thus reducing the number of reach-in units to allow for expanding preparation space
- Address flow in main foodservice space while maximizing efficiencies within the building footprint by providing sufficient adjacencies and equipment that reduces the handling of food product



- To support the produce program, provide a two compartment sink with spray rinse
- Provide dedicated office space that aligns with Edison Elementary
- Expand Warewash area to support re-usable ware program

Sustainability

- Replace hood with system that incorporate an on-demand system
- Replace lighting throughout with LED lighting
- Provide insulated hot cabinets for support of service line

04

Main Serving & Dining Recommendations

Code/ Food Safety Concerns

- Provide low velocity air curtains at doors from serving area to the exterior
- Provide Health Department approved finishes

Facility Improvements

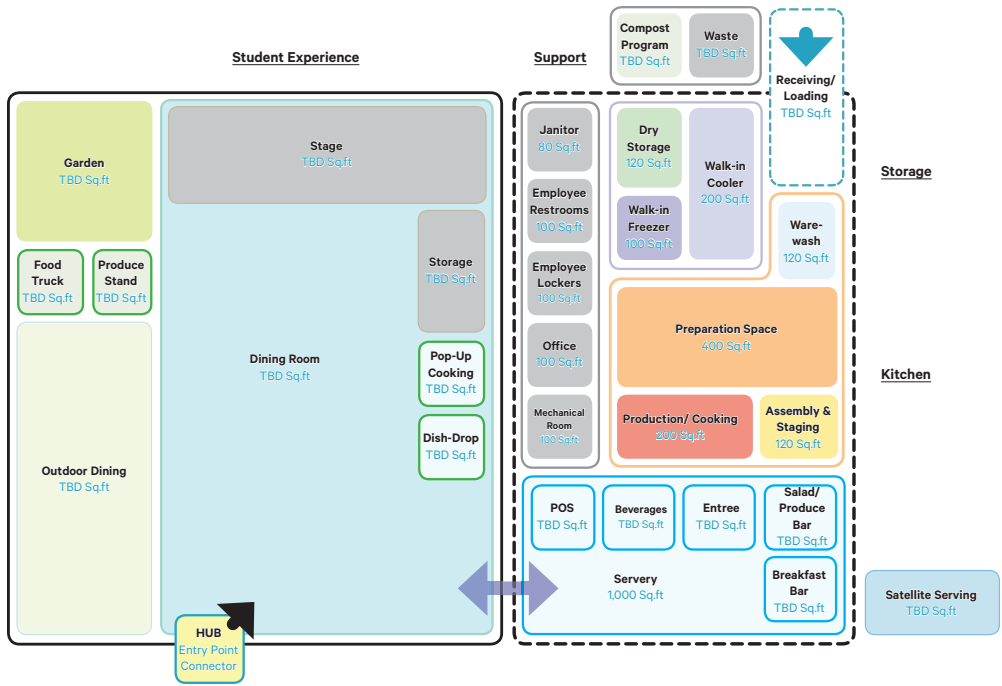
- Provide water bottle fill stations
- Replace serving line with heights that accommodate elementary students
- Utilize table storage room currently re-purposed for General Storage

Engaging Space/ Connection

- Incorporate a graphics package that includes and promotes the following:
 - o Key areas for waste, serving and condiment stations
 - o Provide an educational opportunity demonstrating the journey of student meals from farm to table
 - o Promotes school colors and highlights on-trend designs
 - o Highlights the queuing access and exiting
- Incorporate round table seating for communal atmosphere
- Provide a substantial visual connection between the existing dining area and the serving area by enlarging the current wall openings.
 - o Due to space constraints, serving model can be explored with additional opportunities
 - o Utilize windows from main kitchen space for serving into outdoor space
 - o Mobile serving line that has the flexibility to be set up out in the dining area
- Create meal merchandising appeal by providing multiple display cases that showcase food offerings
- Provide digital menu boards
- Introduce new dimmable LED lighting that provides dynamic light for the space
- Demonstrate food source when it comes to the salad bar; note local sources and/or campus garden.
- Offer the ability to pre-order meals from classroom

Sustainability

- Replace hot wells with induction heated wells
- Provide dedicated waste areas that promote green initiatives
- Garden currently supported by volunteers; recommend providing full time staff to operate.
 - o Develop program standards
 - o Explore opportunities where students may operate a produce stand to sell to local community



Prototype A Adjacencies

Preliminary Costs and Proposed Phasing



John Muir Elementary School

Proposed Program Space	Proposed Area (ASF)	Quantity	Estimated Cost Per	Total
Minor Improvements				
Main Servery				
Replace Convection with Combi-Oven	200	1 ea	\$35,000.00	\$35,000.00
Digital Menu Boards	200	4 ea	\$1,000.00	\$4,000.00
Mobile Induction Cooking Station (8'L)	200	1 ea	\$30,000.00	\$30,000.00
Air Curtain	200	3 ea	\$1,000.00	\$3,000.00
Servery Total				\$72,000.00
Outdoor Dining				
Mobile Waste Cart (5'L)	1500	1 ea	\$1,500.00	\$1,500.00
Outdoor Garden Boxes	1500	4 ea	\$500.00	\$2,000.00
Freestanding Produce Stand (10'x10')	100	1 ea	\$5,000.00	\$5,000.00
Dining Total				\$8,500.00
Phase One Total				\$80,500.00
New Foodservice Space				
Foodservice				
Provide New Foodservice Space	2540	sf	\$225.00	\$571,500.00
General Construction	5840	sf	\$100.00	\$584,000.00
Sub Total				\$584,000.00
Food Service Equipment Contingency 8%				\$46,720.00
Soft Costs 12%				\$70,080.00
GRAND TOTAL				\$700,800.00

Total Sq. Ft. 5,840
Sub total \$584,000.00
Cost per Sf. Ft. \$100.00

NOT IN USE

The budget provided is a high-level estimate primarily focused on foodservice equipment and student experience related items. General construction to be vetted upon project start and subsequently through design phases.

McKinley Elementary School

2401 Santa Monica Blvd.
Santa Monica, CA 90404

Current Condition

Space that has opportunity to grow. Currently operates in a heat & serve capacity.

Alignment

To align with SMMUSD Foodservice goals the ware wash area will need to be expanded to meet the re-usable program. To accommodate this, an adjacent space will be needed to expand the foodservice operation. The additional square feet will also be needed to address preparation space and cold storage.

Recommendation

Renovation.



McKinley Elementary School

2401 Santa Monica Blvd, Santa Monica, CA 90404

Highest grade: Fifth grade

Lowest grade: Kindergarten

Foodservice Size

Existing Servery 360 Sq. Ft
Main Kitchen 1,000 Sq. Ft
Total 1,360 Sq. Ft

Dining

Indoor 2,605 Sq. Ft
Outdoor 1,500 Sq. Ft

Site Population

492

Meals Served

Breakfast: TBD
Lunch: 228

Free/ Reduced

TBD %

Air Conditioning

No

Existing Point of Sale

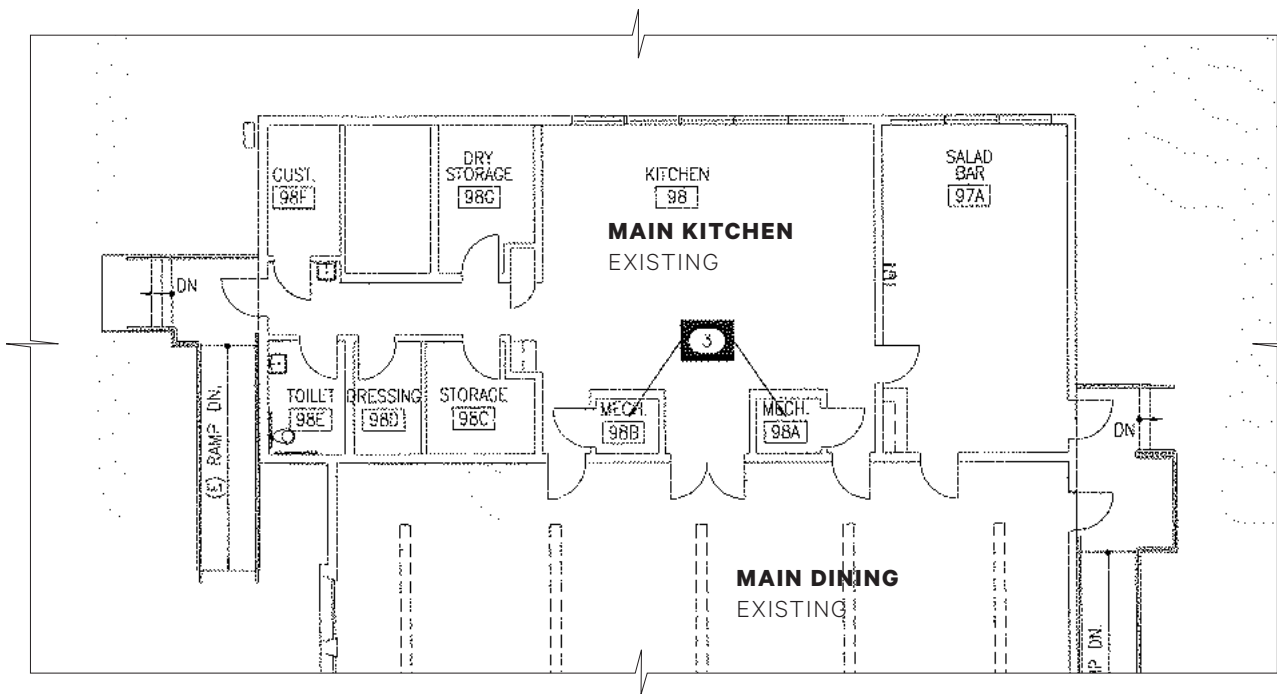
One (1) Main Servery

Serving Periods

Five (5) 25 minute Lunch Period

Employees

Two (2)



01

Main Kitchen Findings

Code/ Food Safety Concerns

- Existing restrooms do not meet current ADA requirements.
- Exhaust Hood not in compliance
- Millwork Dry Storage & Cabinets
- Residential range is not Health Department approved equipment in Foodservice space
- Warewash sink does not have three compartments
- No hand sink
- No air curtain at receiving door
- Residential refrigerator is not Health Department approved equipment in Foodservice space
- Back of front counter not enclosed for cleanability

Layout

- Currently cold storage is inadequate in size for the future foodservice program.
- Cook line location presents poor flow through kitchen space

- Office shares space with dry storage
- Limited Preparation Space
- Existing warewash lacks a dish machine for re-usable ware program.
- Several freestanding cold storage units, along the perimeter of the prep area, take valuable space away from the current prep area
- Insufficient space for Trash Cans as they are set in aisle spaces

Operation

- No air conditioning
- Adjacent room allocated for foodservice space re-purposed for campus general use
- Occasionally the garden program provides produce to the foodservice program for student meals.
- Currently cold storage is inadequate in size for the and future foodservice program.
- Trash area potentially under sized for recycle program

02

Main Dining & Serving Findings

Code/ Food Safety Concerns

- Finishes
- Product does not have the equipment to maintain proper temperature during service

Layout/ Flow

- U-shape service currently operating on half the service line
- Table storage not provided
- Limited support equipment from the main kitchen to the serving area
- Counter height exceeds what is recommended for elementary level
- Outdoor dining lacks adjacency to Foodservice area

Experience

- There is limited visual connection between the dining area serving area
- Outdoor dining limited

03

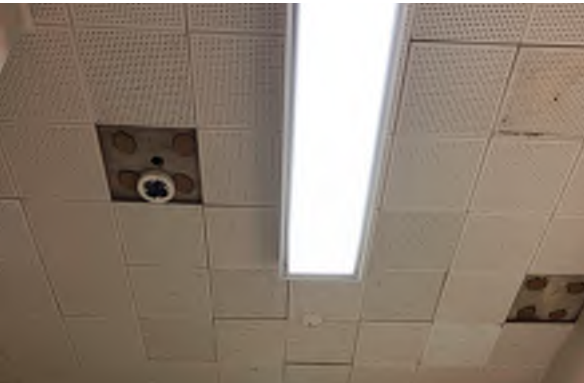
Main Kitchen Recommendations

Code Compliance/ Food Safety

- Evaluate employee restrooms and lockers to comply with ADA code requirements
- Provide hand sinks throughout the foodservice space
- Provide Compliant Type 1 Exhaust Hood over cooking equipment with proper overhang
- Replace Millwork Dry Storage with NSF listed storage shelving
- Replace Millwork Cabinets with Stainless Steel Cabinets and Shelving
- Replace two compartment warewash sink with three compartment warewash sink
- Provide NSF Listed Air Curtain at Receiving door
- Demo Residential Refrigerator and Front Counter space

Layout/ Function

- Provide additional cold storage to support fresh meals program thus reducing the number of reach-in units to allow for expanding preparation space.
- Address flow in main foodservice space while maximizing efficiencies within the building footprint by providing sufficient adjacencies and equipment that reduces the handling of food product



Main Kitchen
Existing



Main Servery
Multi-Purpose Space



- Re-purpose storage space to expand foodservice space with potential warewash area with dish drop
- Expand Warewash area to support re-usable ware program
- Provide space for waste containers under stainless steel fixtures
- To support the produce program, provide a two compartment sink with spray rinse
- Provide dedicated office space that aligns to Edison Elementary model

Sustainability

- Replace hood with system that incorporate an on-demand system
- Replace lighting throughout with LED lighting
- Provide insulated hot cabinets for support of service line

04

Main Serving & Dining Recommendations

Code/ Food Safety Concerns

- Provide low velocity air curtains at doors from serving area to the exterior
- Provide Health Department approved finishes

Facility Improvements

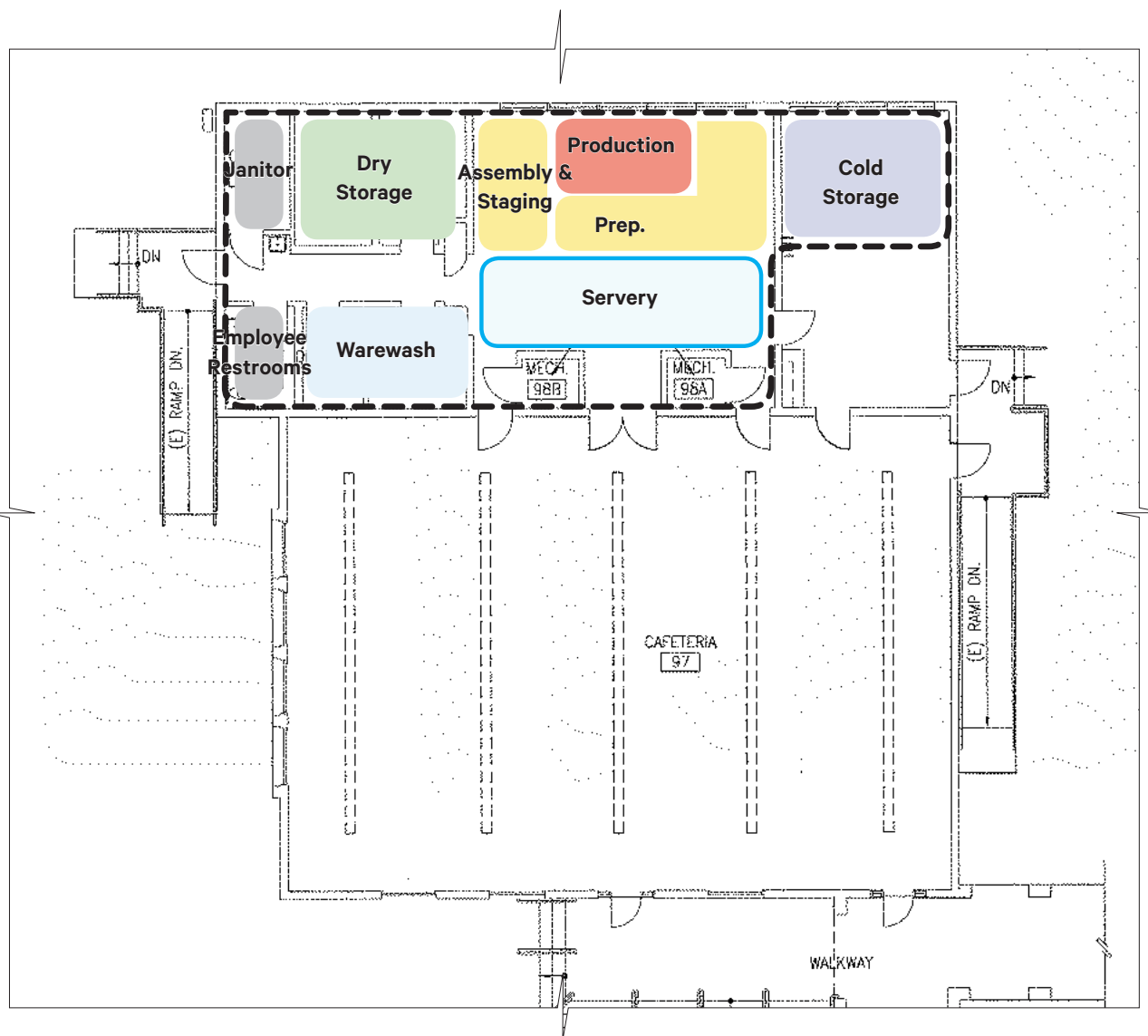
- Provide water bottle fill stations
- Provide table storage
- Serving line with lower counter height to accommodate elementary students
- Locate support equipment such as hot cabinets and refrigerators directly adjacent to service line

Engaging Space/ Connection

- Incorporate a graphics package that includes and promotes the following:
 - o Key areas for waste, serving and condiment stations
 - o Provide an educational opportunity demonstrating the journey of student meals from farm to table
 - o Promotes school colors and highlights on-trend designs
 - o Highlights the queuing access and exiting
- Incorporate round table seating for communal atmosphere
- Provide a substantial visual connection between the existing dining area and the serving area by enlarging the current wall openings
- Create meal merchandising appeal by providing multiple display cases that showcase food offerings
- Provide digital menu boards
- Introduce new dimmable LED lighting that provides dynamic light for the space
- Offer the ability to pre-order meals from classroom

Sustainability

- Replace hot wells with induction heated wells
- Provide dedicated waste areas that promote green initiatives
- Garden currently supported by volunteers; recommend providing full time staff to operate
 - o Develop program standards
 - o Explore opportunities where students may operate a produce stand to sell to local community



Site Test Fit Diagram

Preliminary Costs and Proposed Phasing



McKinley Elementary School

Proposed Program Space	Proposed Area (ASF)	Quantity	Estimated Cost Per	Total
Minor Improvements				
Main Kitchen				
Air Curtain	1000	1 ea	\$1,000.00	\$1,000.00
Replace Residential w/ Commercial Ref.	1000	1 ea	\$10,000.00	\$10,000.00
Replace Residential w/ Commercial Range	1000	1 ea	\$10,000.00	\$10,000.00
Servery Total				\$21,000.00
Main Servery				
Mobile Induction Cooking Station	360	1 ea	\$30,000.00	\$30,000.00
Air Curtain	1000	1 ea	\$1,000.00	\$1,000.00
Servery Total				\$31,000.00
Dining				
Graphics Package	3000	1 lot	\$10,000.00	\$10,000.00
Mobile Waste Cart (5'L)	4500	2 ea	\$1,500.00	\$3,000.00
Outdoor Garden Boxes	1500	4 ea	\$500.00	\$2,000.00
Freestanding Produce Stand (10'x10')	100	1 ea	\$5,000.00	\$5,000.00
Dining Total				\$20,000.00
			Phase One Total	\$72,000.00
Renovation				
Main Kitchen				
Renovate Foodservice Space	1000	sf	\$200.00	\$200,000.00
Kitchen Total				\$200,000.00
Main Servery				
Replace Serving Line	360	sf	\$275.00	\$99,000.00
Servery Total				\$99,000.00
Dining				
Water Bottle Fill Station	3200	2 ea	\$2,000.00	\$4,000.00
Dining Total				\$4,000.00
			Phase Two Total	\$303,000.00
Total Foodservice Improvements				\$375,000.00
Sales Tax 10.25%				\$38,437.50
Freight/ Install 20%				\$75,000.00
General Construction	5860		\$100.00	\$586,000.00
Sub Total				\$1,074,437.50
Project Contingency 10%				\$107,443.75
Soft Costs 12%				\$128,932.50
GRAND TOTAL				\$1,310,813.75

NOT IN USE

The budget provided is a high-level estimate primarily focused on foodservice equipment and student experience related items. General construction to be vetted upon project start and subsequently though design phases.

Point Dume Marine Science

6955 Fernhill Dr.
Malibu, CA 90265

Current Condition

Space that has opportunity to grow. Currently operates in a heat & serve capacity.

Alignment

To align with SMMUSD Foodservice goals the ware wash area will need to be expanded to meet the re-usable program. To accommodate this, an adjacent space will be needed to expand the foodservice operation. The additional square feet will also be needed to address preparation space and cold storage.

Recommendation

Renovation.



Point Dume Marine Science Elementary School

6955 Fernhill Dr, Malibu, CA 90265

Highest grade: Fifth grade

Lowest grade: Kindergarten

Foodservice Size

Existing Servery 265 Sq. Ft
Main Kitchen 900 Sq. Ft
Total 1,165 Sq. Ft

Dining

Indoor 2,210 Sq. Ft
Outdoor 1,500 Sq. Ft

Site Population

195

Meals Served

Breakfast: TBD
Lunch: 46

Free/ Reduced

TBD %

Air Conditioning

No

Existing Point of Sale

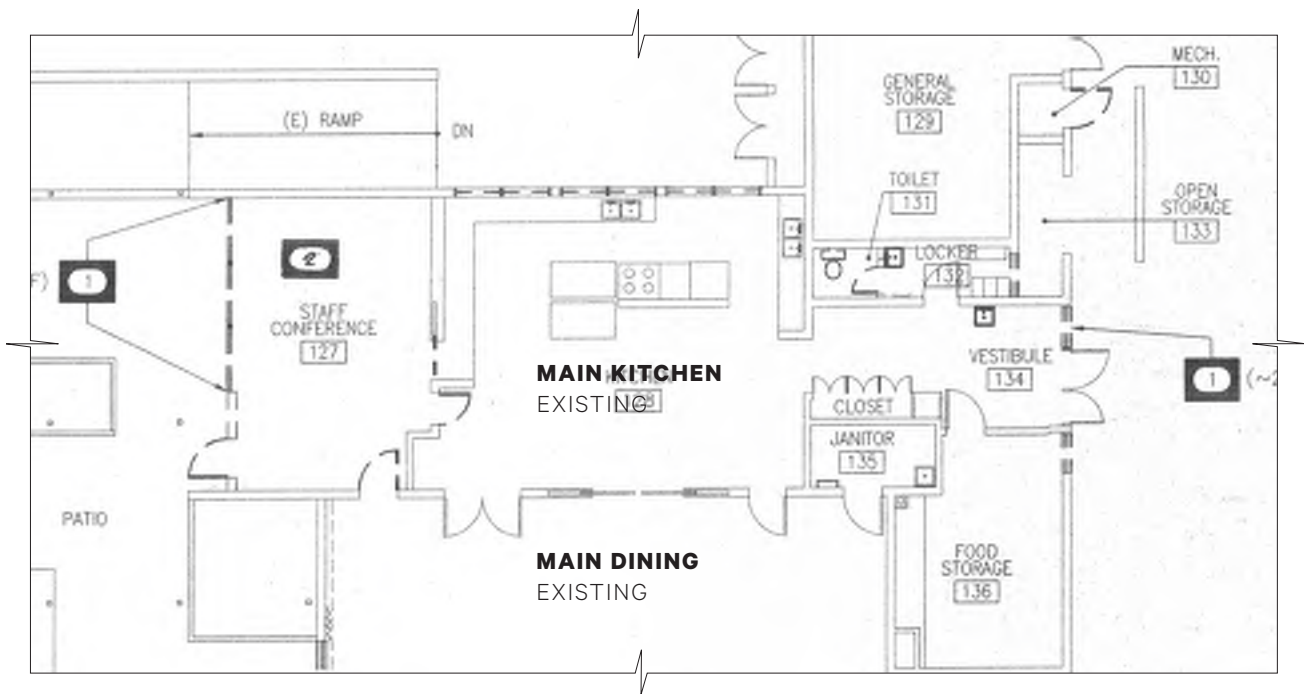
One (1) Main Servery

Serving Periods

Three (3) 20 minute Lunch Period

Employees

One (1)



01

Main Kitchen Findings

Code/ Food Safety Concerns

- No air curtain at receiving door
- Existing restrooms do not meet current ADA requirements
- Exhaust Hood does not have proper overhand above cooking equipment
- Exhaust Hood not in compliance
- Millwork cabinets in dry storage
- Warewash sink is not three compartments

Layout

- Currently cold storage is inadequate in size for the future foodservice program
- Existing warewash lacks a dish machine for re-usable ware program

Operation

- Existing Range and Deck oven not operating or limited in operation
- No air conditioning
- Occasionally the garden program provides produce to the foodservice program for student meals
- Currently cold storage is inadequate in size for the and future foodservice program
- Trash area potentially under sized for recycle program



02

Main Dining & Serving Findings

Code/ Food Safety Concerns

- Finishes
- No air curtain at entry to serving area/ MPR

Layout/ Flow

- Table storage not provided
- Counter height exceeds what is recommended for elementary level

Experience

- Lacks merchandising
- Poor lighting
- There is limited visual connection between the dining area serving area



03

Main Kitchen Recommendations

Code Compliance/ Food Safety

- Evaluate employee restrooms and lockers to comply with ADA code requirements
- Provide hand sinks throughout foodservice space

Layout/ Function

- Provide additional cold storage to support fresh meals program
- Address flow in main foodservice space while maximizing efficiencies within the building footprint by providing sufficient adjacencies and equipment that reduces the handling of food product
- Expand warewash area
- To support the produce program, provide a two compartment sink with spray rinse

Sustainability

- Replace hood with system that incorporate an on-demand system
- Replace lighting throughout with LED lighting
- Provide insulated hot cabinets for support of service line



Main Serving & Dining Recommendations

Facility Improvements

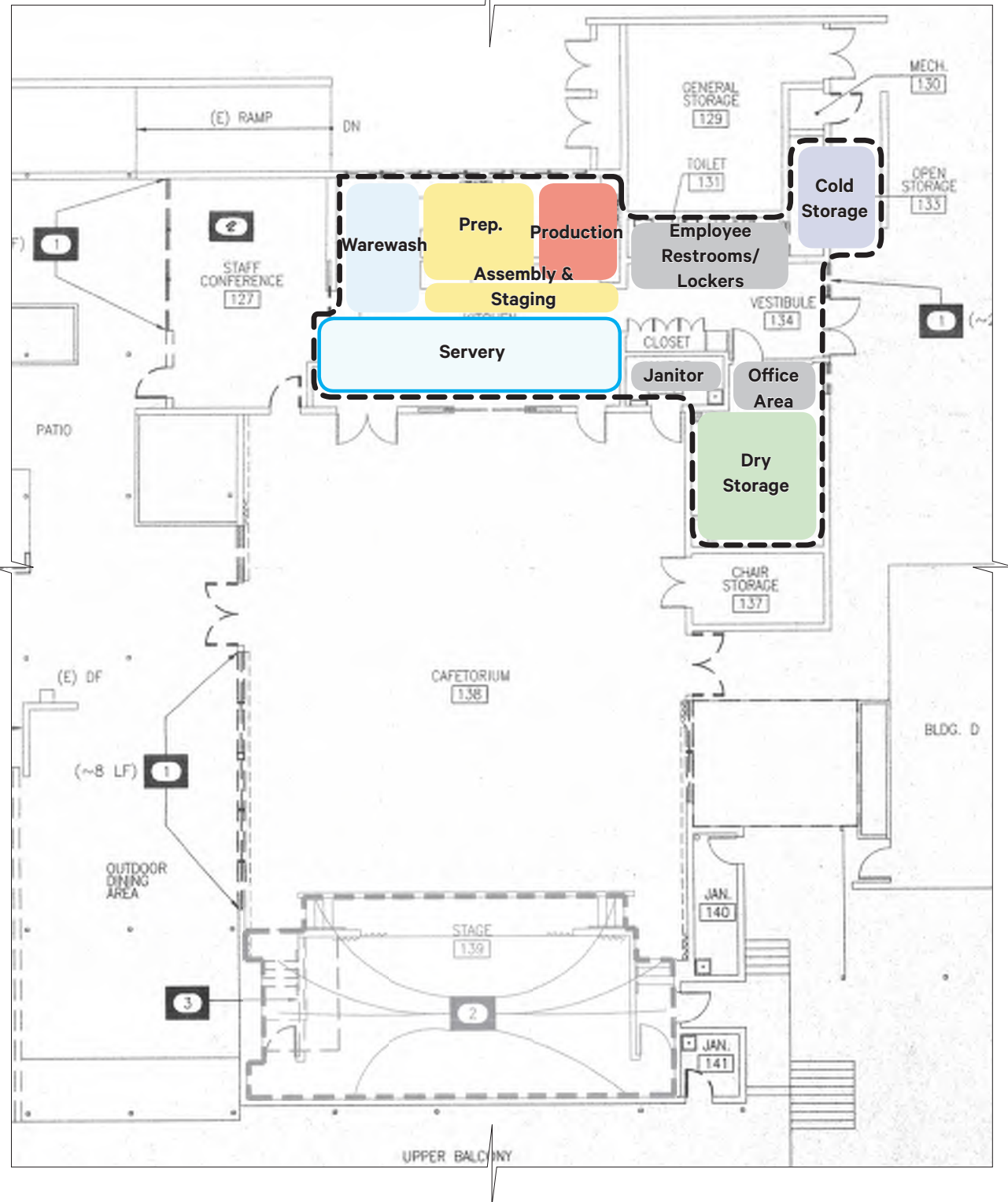
- Provide water bottle fill stations
- Provide table storage for indoor dining space

Engaging Space/ Connection

- Incorporate a graphics package that includes and promotes the following:
 - o Key areas for waste, serving and condiment stations
 - o Provide an educational opportunity demonstrating the journey of student meals from farm to table
 - o Promotes school colors and highlights on-trend designs
 - o Highlights the queuing access and exiting
- Incorporate round table seating for communal atmosphere
- Provide a substantial visual connection between the existing dining area and the serving area by enlarging the current wall openings
- Create meal merchandising appeal by providing multiple display cases that showcase food offerings
- Provide digital menu boards
- Demonstrate food source when it comes to the salad bar; note local sources and/or campus garden
 - o Introduce new dimmable LED lighting that provides dynamic light for the space
- Offer the ability to pre-order meals from classroom

Sustainability

- Replace hot wells with induction heated wells
- Provide dedicated waste areas that promote green initiatives
- Garden currently supported by volunteers; recommend providing full time staff to operate
 - o Develop program standards
 - o Explore opportunities where students may operate a produce stand to sell to local community



Site Test Fit Diagram



Preliminary Costs and Proposed Phasing



Point Dume Elementary School

Proposed Program Space	Proposed Area (ASF)	Quantity	Estimated Cost Per	Total
Minor Improvements				
Main Kitchen				
Air Curtain	900	1 ea	\$1,500.00	\$1,500.00
Replace Residential w/ Commercial Ref.	900	1 ea	\$10,000.00	\$10,000.00
Replace Residential w/ Commercial Range	900	1 ea	\$10,000.00	\$10,000.00
Kitchen Total				\$21,500.00
Main Servery				
Mobile Induction Cooking Station (8"L)	265	1 ea	\$30,000.00	\$30,000.00
Digital Menu Boards	255	4 ea	\$1,000.00	\$4,000.00
Servery Total				\$34,000.00
Dining				
Graphics Package	2210	1 lot	\$10,000.00	\$10,000.00
Mobile Waste Cart (5'L)	3710	2 ea	\$1,500.00	\$3,000.00
Outdoor Garden Boxes	1500	4 ea	\$500.00	\$2,000.00
Freestanding Produce Stand (10'x10')	100	1 ea	\$5,000.00	\$5,000.00
Dining Total				\$20,000.00
Phase One Total				\$75,500.00
Renovations				
Main Kitchen				
Renovate Foodservice Space	900	sf	\$200.00	\$180,000.00
Kitchen Total				\$180,000.00
Main Servery				
Replace Serving Line	265	sf	\$275.00	\$72,875.00
Servery Total				\$72,875.00
Dining				
Water Bottle Fill Station	3200	2 ea	\$2,000.00	\$4,000.00
Dining Total				\$4,000.00
Phase Two Total				\$256,875.00
Total Foodservice Improvements				\$332,375.00
Sales Tax 10.25%				\$34,068.44
Freight/ Install 20%				\$66,475.00
General Construction	4875	sf	\$100.00	\$487,500.00
Sub Total				\$920,418.44
Project Contingency 10%				\$92,041.84
Soft Costs 12%				\$110,450.21
GRAND TOTAL				\$1,122,910.49

NOT IN USE

The budget provided is a high-level estimate primarily focused on foodservice equipment and student experience related items. General construction to be vetted upon project start and subsequently though design phases.

Roosevelt Elementary School

801 Montana Ave.
Santa Monica, CA 90403

Current Condition

Space that has opportunity to grow. Currently operates in a heat & serve capacity.

Alignment

To align with SMMUSD Foodservice goals the ware wash area will need to be expanded to meet the re-usable program. To accommodate this, an adjacent space will be needed to expand the foodservice operation. The additional square feet will also be needed to address preparation space and cold storage.

Recommendation

Renovation.



Roosevelt Elementary School

801 Montana Ave, Santa Monica, CA 90403

Highest grade: Fifth grade

Lowest grade: Kindergarten

Foodservice Size

Existing Servery 300 Sq. Ft
Main Kitchen 1,530 Sq. Ft
Total 1,830 Sq. Ft

Dining

Indoor 3,670 Sq. Ft
Outdoor 1,500 Sq. Ft

Site Population

TBD

Meals Served

Breakfast: TBD
Lunch: 233

Free/ Reduced

TBD %

Air Conditioning

No

Existing Point of Sale

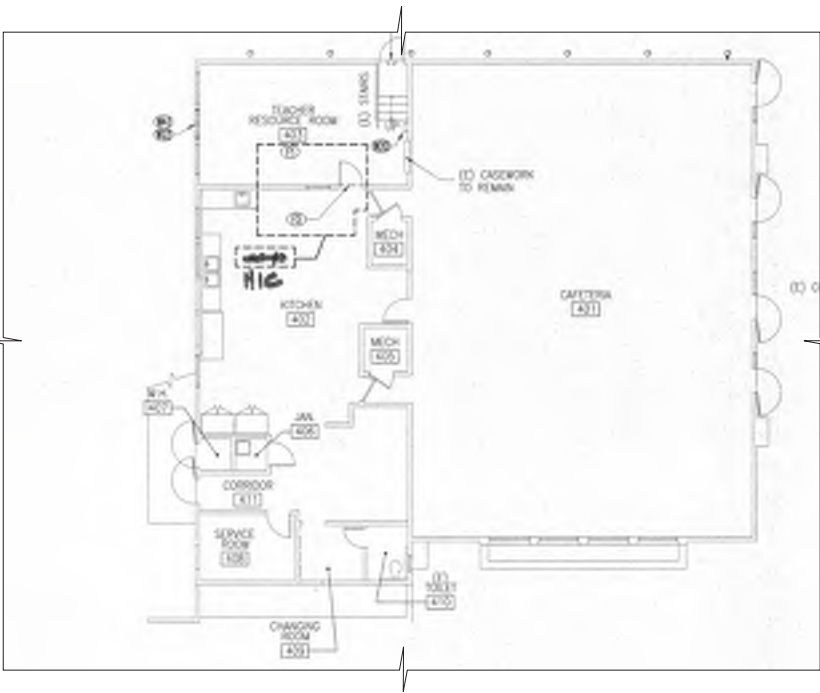
One (1) Main Servery

Serving Periods

Three (3) 25 minute Lunch Period

Employees

Two (2)



01

Main Kitchen Findings

Code/ Food Safety Concerns

- Existing restrooms do not meet current ADA requirements
- Exhaust Hood not in compliance
- Millwork Dry Storage
- Residential range & refrigerator is not Health Department approved equipment in Foodservice space
- Existing warewash lacks standard three compartment sink and dish machine for re-usable ware program
- Warewash sink does not have three compartments
- Hand sink located away from preparation and production areas
- No air curtain at receiving door
- Residential refrigerator is not Health Department approved equipment in Foodservice space
- Janitor's sink not in dedicated space or cabinet with soap storage

Layout

- Currently cold storage is inadequate in size for the future foodservice program
- Cook line location presents poor flow through kitchen space
- Office shares space with dry storage
- Limited Preparation Space

- Existing warewash lacks a dish machine for re-usable ware program
- Several freestanding cold storage units, along the perimeter of the prep area, take valuable space away from the current prep area
- Insufficient space for Trash Cans as they are set in aisle spaces

Operation

- No air conditioning
- Adjacent room allocated for foodservice space re-purposed for campus general use
- Occasionally the garden program provides produce to the foodservice program for student meals
- Currently cold storage is inadequate in size for the and future foodservice program
- Trash area potentially under sized for recycle program
- Waste from public in trash area
- Existing warewash lacks standard three compartment sink and dish machine for re-usable ware program

Kitchen Manager Concerns

- Security from rear of kitchen space which has direct access to a public alley



02

Main Dining & Serving Findings

Code/ Food Safety Concerns

- Finishes
- Product does not have the equipment to maintain proper temperature during service

Layout/ Flow

- U-shape service with students entering through adjacent room
- Table storage not provided
- Limited support equipment from the main kitchen to the serving area
- Counter height exceeds what is recommended for elementary level
- Outdoor dining lacks adjacency to Foodservice area
- Indoor dining is not adjacent to play fields

Experience

- There is limited visual connection between the dining area serving area



03

Main Kitchen Recommendations

Code Compliance/ Food Safety

- Centralize hand sink
- Evaluate employee restrooms and lockers to comply with ADA code requirements

Layout/ Function

- Provide outdoor walk-in cooler that ties into building through kitchen space; remove two (2) 2 door reach-in refrigerators from main kitchen in order to provide additional preparation space
- Address flow in main foodservice space while maximizing efficiencies within the building footprint by providing sufficient adjacencies and equipment that reduces the handling of food product
- Re-purpose storage space to expand foodservice space with potential warewash area with dish drop

Sustainability

- Replace hood with system that incorporate an on-demand system
- Replace lighting throughout with LED lighting
- Provide insulated hot cabinets for support of service line



Main Serving & Dining Recommendations

Facility Improvements

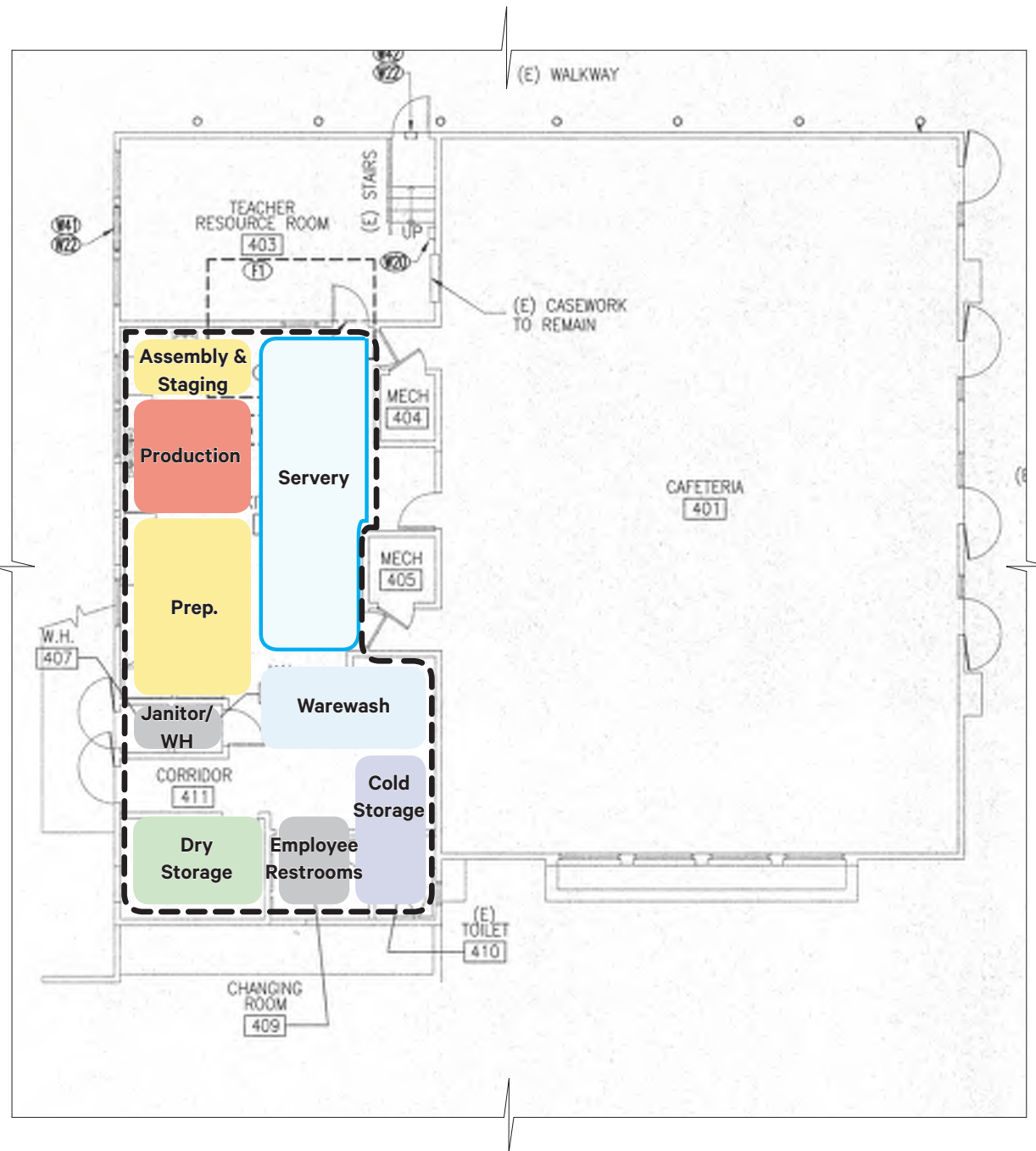
- Provide water bottle fill stations
- Provide table storage

Engaging Space/ Connection

- Incorporate a graphics package that includes and promotes the following:
 - o Key areas for waste, serving and condiment stations
 - o Provide an educational opportunity demonstrating the journey of student meals from farm to table
 - o Promotes school colors and highlights on-trend designs
 - o Highlights the queuing access and exiting
- Incorporate round table seating for communal atmosphere
- Provide a substantial visual connection between the existing dining area and the serving area by enlarging the current wall openings
- Create meal merchandising appeal by providing multiple display cases that showcase food offerings
- Provide digital menu boards
 - o Demonstrate food source when it comes to the salad bar; note local sources and/or campus garden
- Introduce new dimmable LED lighting that provides dynamic light for the space
- Offer the ability to pre-order meals from classroom

Sustainability

- Replace hot wells with induction heated wells
- Provide dedicated waste areas that promote green initiatives
- Garden currently supported by volunteers; recommend providing full time staff to operate
 - o Develop program standards
 - o Explore opportunities where students may operate a produce stand to sell to local community



Site Test Fit Diagram



Preliminary Costs and Proposed Phasing



Roosevelt Elementary School

Proposed Program Space	Proposed Area (ASF)	Quantity	Estimated Cost Per	Total
Minor Improvements				
Main Kitchen				
Air Curtain	1530	1 ea	\$1,000.00	\$1,000.00
Replace Residential w/ Commercial Ref.	1530	1 ea	\$10,000.00	\$10,000.00
Replace Residential w/ Commercial Range	1530	1 ea	\$10,000.00	\$10,000.00
Kitchen Total				\$21,000.00
Main Servery				
Digital Menu Boards	300	4 ea	\$1,000.00	\$4,000.00
Mobile Induction Cooking Station (8'L)	300	1 ea	\$30,000.00	\$30,000.00
Servery Total				\$34,000.00
Dining				
Graphics Package	3670	1 lot	\$10,000.00	\$10,000.00
Mobile Waste Cart (5'L)	5170	2 ea	\$1,500.00	\$3,000.00
Outdoor Garden Boxes	1500	4 ea	\$500.00	\$2,000.00
Freestanding Produce Stand (10'x10')	100	1 ea	\$5,000.00	\$5,000.00
Dining Total				\$20,000.00
			Phase One Total	\$75,000.00
Renovation				
Main Kitchen				
Renovate Foodservice Space	1530	sf	\$200.00	\$306,000.00
Kitchen Total				\$306,000.00
Main Servery				
Replace Serving Line	300	sf	\$275.00	\$82,500.00
Servery Total				\$82,500.00
Dining				
Water Bottle Fill Station	3145	2 ea	\$2,000.00	\$4,000.00
Dining Total				\$4,000.00
			Phase Two Total	\$392,500.00
Total Foodservice Improvements				\$467,500.00
Sales Tax 10.25%				\$47,918.75
Freight/ Install 20%				\$93,500.00
General Construction	7000	sf	\$100.00	\$700,000.00
Sub Total				\$1,308,918.75
Project Contingency 10%				\$130,891.88
Soft Costs 12%				\$157,070.25
GRAND TOTAL				\$1,596,880.88

NOT IN USE

The budget provided is a high-level estimate primarily focused on foodservice equipment and student experience related items. General construction to be vetted upon project start and subsequently though design phases.

Will Rogers Elementary School

2401 14th St.
Santa Monica, CA 90405

Current Condition

A facility that does not meet current Health Department Standards.

Alignment

To align with SMMUSD Foodservice goals a new Foodservice Facility is recommended as current facility is also unable to meet Los Angeles County Health Department & DSA Requirements with a renovation of the current space. This space may not require a full service kitchen as support can be provided from John Adams Middle School across the street.

Recommendation

New construction.



Will Rogers Elementary School

2401 14th St, Santa Monica, CA 90405

Highest grade: Fifth grade

Lowest grade: Kindergarten

Foodservice Size

Existing Servery 375 Sq. Ft
Main Kitchen 450 Sq. Ft
Total 825 Sq. Ft

Dining

Indoor 1,860 Sq. Ft
Outdoor 1,500 Sq. Ft

Site Population

TBD

Meals Served

Breakfast: TBD
Lunch: 258

Free/ Reduced

TBD %

Air Conditioning

No

Existing Point of Sale

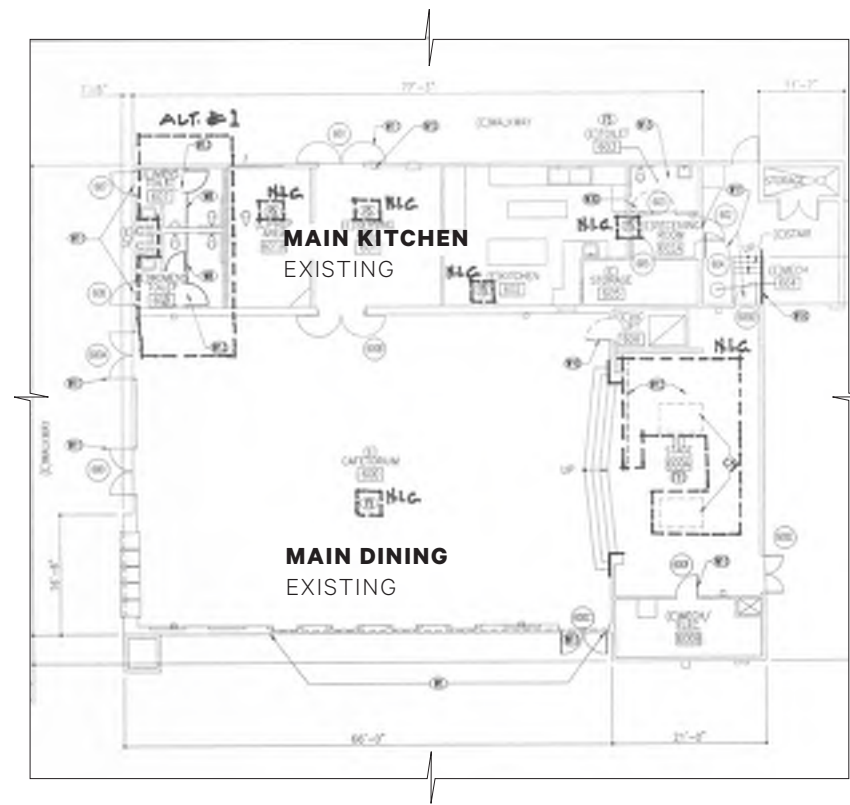
One (1) Main Servery

Serving Periods

One (1) 15 minute Snack Break
Four (4) 20 minute Lunch Period

Employees

Two (2)



01

Main Kitchen Findings

Code/ Food Safety Concerns

Existing restrooms do not meet current ADA requirements
Exhaust Hood not in compliance
Exhaust Hood does not have appropriate overhang for cooking equipment
Millwork Dry Storage & Counters
Residential refrigerator is not Health Department approved equipment in Foodservice space
Warewash sink does not have three compartments
No hand sink
Grease trap in kitchen
No air curtain at receiving door
Residential refrigerator is not Health Department approved equipment in Foodservice space
Janitor's sink not in dedicated space or cabinet with soap storage

Layout

Currently cold storage is inadequate in size for the future foodservice program
Cook line location presents poor flow through kitchen space
Office shares space with dry storage
Limited Preparation Space
Existing warewash lacks a dish machine for re-usable ware program
Several freestanding cold storage units, along the perimeter of the prep area, take valuable space away from the current prep area
Insufficient space for Trash Cans as they are set in aisle spaces

Operation

No air conditioning
Occasionally the garden program provides produce to the foodservice program for student meals
Currently cold storage is inadequate in size for the and future foodservice program
Existing Range not operating or limited in operation
Trash area potentially under sized for recycle program



02

Main Dining & Serving Findings

Code/ Food Safety Concerns

- Finishes
- Product does not have the equipment to maintain proper temperature during service

Layout/ Flow

- Poor flow through serving area
- Table storage not provided
- Limited support equipment from the main kitchen to the serving area
- Counter height exceeds what is recommended for elementary level
- Outdoor dining lacks adjacency to Foodservice area
- Salad bar separated from main flow of students in separate room

Experience

- There is limited visual connection between the dining area serving area
- Indoor dining space dark, limited natural light and dark finishes



03

Main Kitchen Recommendations

Code Compliance/ Food Safety

- Evaluate employee restrooms and lockers to comply with ADA code requirements

Layout/ Function

- Relocate main kitchen to east side of campus as it will provide adjacency for support from John Adams Middle School (JAMS). This would potentially provide a serving space only as all production may take place at JAMS. Direct adjacency to playground for students and rear staff lot for deliveries is recommended.
- Retaining existing space as a self-supporting Foodservice space
 - o Cold storage to support fresh meals program provided from JAMS as space is limited for expansion at existing foodservice space at Will Rogers
 - o Address flow in main foodservice space while maximizing efficiencies within the building footprint by providing sufficient adjacencies and equipment that reduces the handling of the food product
 - o Expand foodservice space with potential ware wash area with dish drop
 - o Provide hand sinks throughout foodservice space
 - o To support the produce program, provide a two compartment sink with spray rinse

Sustainability

- Replace hood with system that incorporate an on-demand system
- Replace lighting throughout with LED lighting
- Provide insulated hot cabinets for support of service line





04

Main Serving & Dining Recommendations

Facility Improvements

- Provide water bottle fill stations
- Provide table storage

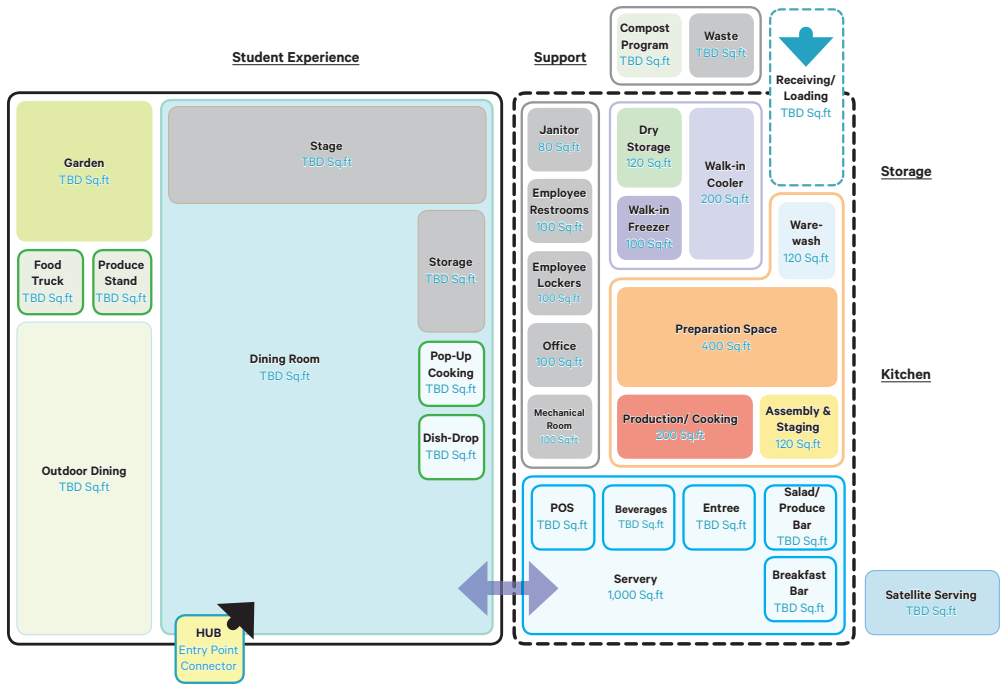
Utilize a food truck/trailers for deliveries and serving from JAMS

Engaging Space/ Connection

- Incorporate a graphics package that includes and promotes the following:
 - o Key areas for waste, serving and condiment stations
 - o Provide an educational opportunity demonstrating the journey of student meals from farm to table
 - o Promotes school colors and highlights on-trend designs
 - o Highlights the queuing access and exiting
- Incorporate round table seating for communal atmosphere
- Provide a substantial visual connection between the existing dining area and the serving area by enlarging the current wall openings
 - o Due to space constraints, serving model can be explored with additional opportunities
 - o Mobile serving line that has the flexibility to be set up out in the dining area
- Create meal merchandising appeal by providing multiple display cases that showcase food offerings
- Provide digital menu boards
 - o Demonstrate food source when it comes to the salad bar; note local sources and/or campus garden
- Introduce new dimmable LED lighting that provides dynamic light for the space
- Offer the ability to pre-order meals from classroom

Sustainability

- Replace hot wells with induction heated wells
- Provide dedicated waste areas that promote green initiatives
- Garden currently supported by volunteers; recommend providing full time staff to operate
 - o Develop program standards
 - o Explore opportunities where students may operate a produce stand to sell to local community



Prototype A Adjacencies



Preliminary Costs and Proposed Phasing



Will Rogers Learning Community Center

Proposed Program Space	Proposed Area (ASF)	Quantity	Estimated Cost Per	Total
Minor Improvements				
Main Kitchen				
Air Curtain	450	1 ea	\$1,000.00	\$1,000.00
Replace Residential w/ Commercial Ref.	450	1 ea	\$10,000.00	\$10,000.00
Replace Residential w/ Commercial Range	450	1 ea	\$10,000.00	\$10,000.00
Kitchen Total				\$21,000.00
Main Servery				
Digital Menu Boards	375	4 ea	\$1,000.00	\$4,000.00
Mobile Induction Cooking Station (8'L)	375	1 ea	\$30,000.00	\$30,000.00
Servery Total				\$34,000.00
Dining				
Graphics Package	1860	1 lot	\$10,000.00	\$10,000.00
Mobile Waste Cart (5'L)	3360	2 ea	\$1,500.00	\$3,000.00
Outdoor Garden Boxes	1500	4 ea	\$500.00	\$2,000.00
Freestanding Produce Stand (10'x10')	100	1 ea	\$5,000.00	\$5,000.00
Dining Total				\$20,000.00
Phase One Total				\$75,000.00
New Foodservice Space				
Foodservice				
Provide New Foodservice Space	2540	sf	\$225.00	\$571,500.00
General Construction	5840	sf	\$100.00	\$584,000.00
Sub Total				\$584,000.00
Food Service Equipment Contingency 8%				\$46,720.00
Soft Costs 12%				\$70,080.00
GRAND TOTAL				\$700,800.00

Total Sq. Ft.	5,840
Sub total	\$584,000.00
Cost per Sf. Ft.	\$100.00

NOT IN USE

The budget provided is a high-level estimate primarily focused on foodservice equipment and student experience related items. General construction to be vetted upon project start and subsequently though design phases.

John Adams Middle School

2425 16th St.
Santa Monica, CA 90405

Current Condition

Space that has opportunity to grow in serving capability and cold storage.

Alignment

To align with SMMUSD Foodservice goals the ware wash area will need to be expanded to meet the re-usable program. To accommodate this, staff lounge will be needed to expand the foodservice operation. The additional square feet will also be needed to address preparation space and cold storage. Due to the limited Foodservice capabilities at the adjacent site; Will Rogers, this space can serve as the primary source of foodservice for that site.

Recommendation

Renovation.



John Adams Middle School

2425 16th St, Santa Monica, CA 90405

Highest grade: Eighth grade

Lowest grade: Sixth grade

Foodservice Size

Existing Servery 1,200 Sq. Ft

Main Kitchen 2,545 Sq. Ft

Total 3,745 Sq. Ft

Dining

Indoor 4,575 Sq. Ft

Outdoor 1,500 Sq. Ft

Site Population

1,065

Meals Served

Breakfast: TBD

Lunch: 333

Break: TBD

Free/ Reduced

TBD %

Air Conditioning

No

Existing Point of Sale

One (1) Main Service

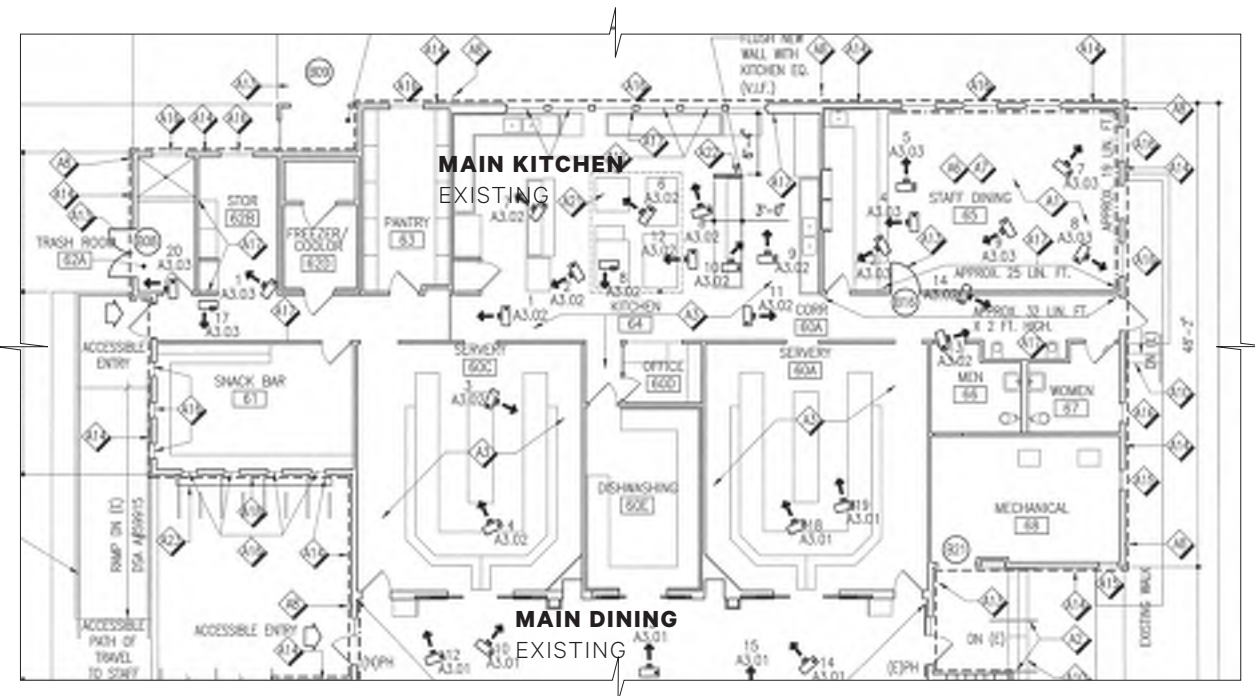
Two (2) Window Service

Five (5) Kiosk Carts

Serving Periods

One (1) 15 minute Nutrition Break

Two (2) 40 minute Lunch Period



01

Main Kitchen Findings

Code/ Food Safety Concerns

- Existing restrooms do not meet current ADA requirements.
- Exhaust Hood not in compliance
- No hand sink
- No air curtain at receiving door
- Galvanized base fixtures rusting

Layout

- Currently cold storage is inadequate in size for the future foodservice program
- Office is not located adjacent to receiving door
- Warewash room re-purposed for storage and office
- Existing warewash with standard three compartment sink lacks a dish machine for re-usable ware program
- Several freestanding cold storage units, along the perimeter of the prep area, take valuable space away from the current prep area
- Insufficient space for Trash Cans as they are set in aisle spaces

Operation

- Existing Range and Deck oven not operating or limited in operation
- No air conditioning
- Adjacent room allocated for foodservice space re-purposed for campus general use
- Occasionally the garden program provides produce to the foodservice program for student meals
- Staff Dining Area used as General Storage Room
- Unused serving area used for Foodservice Storage
- Currently cold storage is inadequate in size for the and future foodservice program

Kitchen Manager Concern:

- Pizza Program needed
- Walk-in Cold Storage undersized



02

Main Dining & Serving Findings

Code/ Food Safety Concerns

- Insufficient aisle spaces
- Finishes

Layout/ Flow

- Serving area constrained to U-shape flow
- Table storage not provided
- Limited support equipment from the main kitchen to the serving area

Experience

- Operable doors that open up the indoor space to the outdoor space presents a model that aligns with SMMUSD vision
- Lacks merchandising
- Poor lighting
- There is limited visual connection between the dining area serving area

03

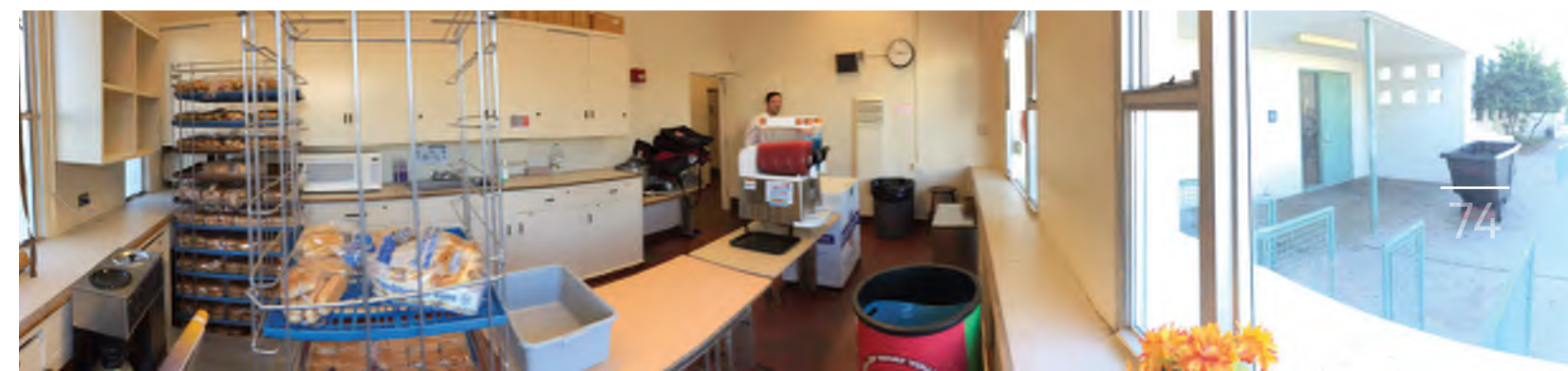
Main Kitchen Recommendations

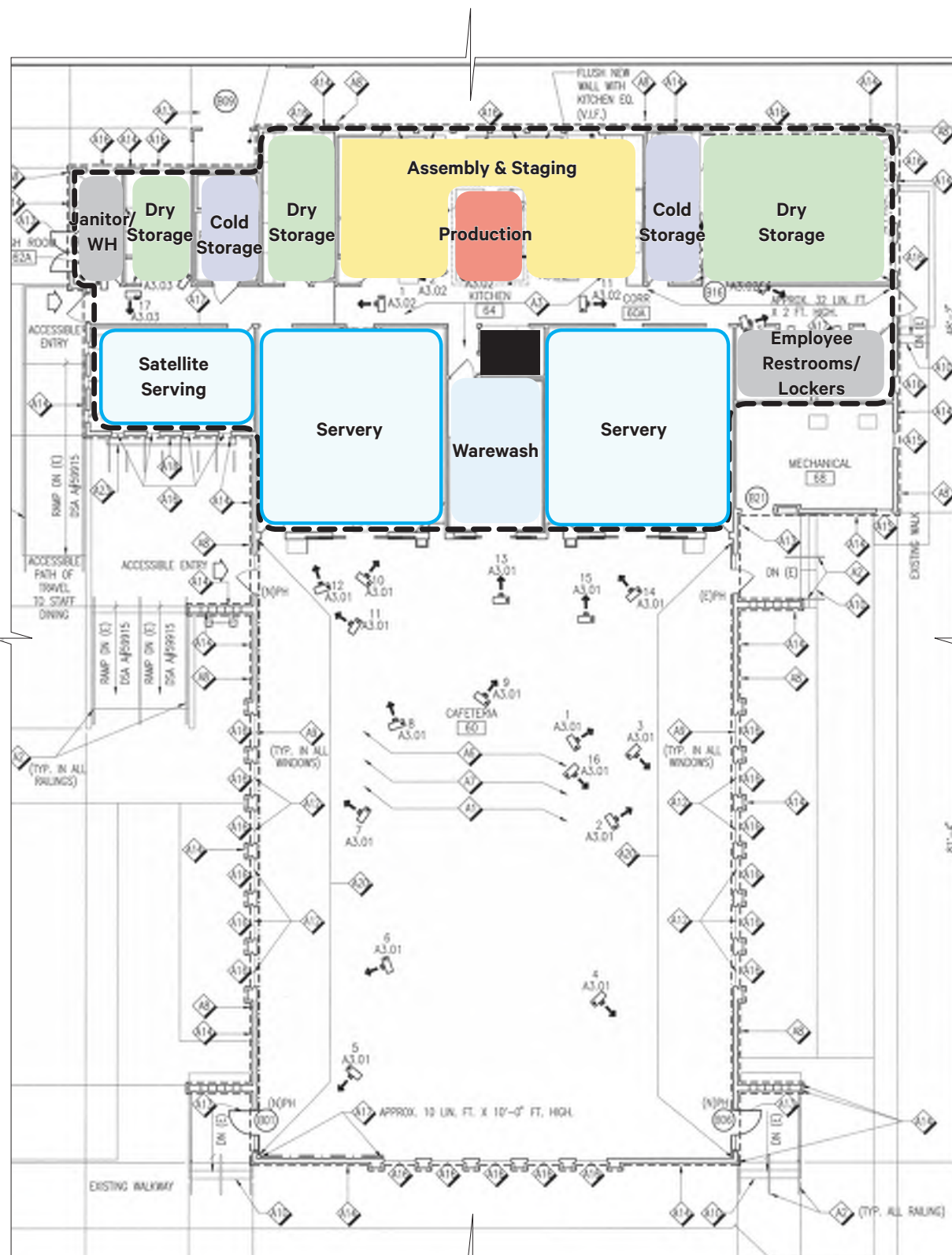
Code Compliance/ Food Safety

- Evaluate employee restrooms and lockers to comply with ADA code requirements
- Provide hand sinks throughout foodservice space
- Update finishes to comply with current health code
- Replace Millwork Dry Storage Shelving with NSF Listed Shelving and Millwork in Main Kitchen space with stainless fixtures
- Replace Existing Exhaust Hood with UL Listed Type 1 Hood and approved Fire Suppression System
- Remove and replace residential refrigerator freezer in storage room with NSF listed refrigerator freezer
- Add NSF listed Air Curtain at receiving door
- Replace fixtures with galvanized base with full stainless steel constructed fixtures

Layout/ Function

- Provide larger cold storage rooms to support not only JAMS, also Will Rogers Elementary and reduce the number of reach-in cold units so additional prep space may be provided
- Address flow in main foodservice space while maximizing efficiencies within the building footprint by providing sufficient adjacencies and equipment that reduces the handling of food product
- Evaluate opportunity to serve Will Rogers Learning Center due to space constraints at Will Rogers





Site Test Fit Diagram

- Re-purpose warewash space for intended re-usable ware program with dish drop
- Replace aging cooking equipment and add combination oven
- Provide equipment to support pizza program

Sustainability

- Replace hood with system that incorporate an on-demand system
- Replace lighting throughout with LED lighting

04

Main Serving & Dining Recommendations

Facility Improvements

- Evaluate opportunities to align to Edison Elementary model that allows the indoor dining space to be opened up to outdoor space via garage doors
- Provide water bottle fill stations
- Provide table storage

Code/ Food Safety Concerns

- Address clearances throughout providing space with compliant aisle clearances
- Provide Health Department approved finishes

Engaging Space/ Connection

- Incorporate a graphics package that includes and promotes the following:
 - o Key areas for waste, serving and condiment stations
 - o Provide an educational opportunity demonstrating the journey of student meals from farm to table
 - o Promotes school colors and highlights on-trend designs
 - o Highlights the queuing access and exiting






- Incorporate round table seating for communal atmosphere
- Provide a substantial visual connection between the existing dining area and the serving area by enlarging the current wall openings
- Create meal merchandising appeal by providing multiple display cases that showcase food offerings
- Provide digital menu boards
 - o Demonstrate food source when it comes to the salad bar; note local sources and/or campus garden
- Introduce new dimmable LED lighting that provides dynamic light for the space
- Offer the ability to pre-order meals from classroom

Sustainability

- Replace hot wells with induction heated wells
- Provide dedicated waste areas that promote green initiatives
- Garden currently supported by volunteers; recommend providing full time staff to operate
 - o Develop program standards
 - o Explore opportunities where students may operate a produce stand to sell to local community



Preliminary Costs and Proposed Phasing



John Adams Middle School

Proposed Program Space	Proposed Area (ASF)	Quantity	Estimated Cost Per	Total
Minor Improvements				
Dining				
Graphics Package	4575	1 lot	\$10,000.00	\$10,000.00
Mobile Waste Cart (5'L)	6075	2 ea	\$1,500.00	\$3,000.00
Outdoor Garden Boxes	1500	4 ea	\$500.00	\$2,000.00
Freestanding Produce Stand (10'x10')	100	1 ea	\$5,000.00	\$5,000.00
Dining Total				\$20,000.00
Phase One Total				\$20,000.00
Renovation				
Main Kitchen				
Renovate Main Kitchen	2545	sf	\$200.00	\$509,000.00
Add Cold Storage	300	sf	\$200.00	\$60,000.00
Kitchen Total				\$569,000.00
Main Servery				
Renovate Servery Area	1200	sf	\$275.00	\$330,000.00
Digital Menu Boards	300	4 ea	\$1,000.00	\$4,000.00
Servery Total				\$334,000.00
Dining				
Water Bottle Fill Station	4575	2 ea	\$2,000.00	\$4,000.00
Dining Total				\$4,000.00
Phase Two Total				\$907,000.00
Total Foodservice Improvements				\$927,000.00
Sales Tax 10.25%				\$95,017.50
Freight/ Install 20%				\$185,400.00
General Construction	9820	sf	\$100.00	\$982,000.00
Sub Total				\$2,189,417.50
Project Contingency 10%				\$218,941.75
Soft Costs 12%				\$262,730.10
GRAND TOTAL				\$2,671,089.35

NOT IN USE

The budget provided is a high-level estimate primarily focused on foodservice equipment and student experience related items. General construction to be vetted upon project start and subsequently though design phases.

Lincoln Middle School

1501 California Ave.
Santa Monica, CA 90403

Current Condition

Space that has opportunity to grow. Currently operates in a heat & serve capacity.

Alignment

To align with SMMUSD Foodservice goals the ware wash area will need to be expanded to meet the re-usable program. To accommodate this, an adjacent space will be needed to expand the foodservice operation. The additional square feet will also be needed to address preparation space and cold storage.

Recommendation

Renovation.



Lincoln Middle School

1501 California Ave, Santa Monica, CA 90403

Highest grade: Eighth grade
Lowest grade: Sixth grade

Foodservice Size
Existing Servery 750 Sq. Ft
Main Kitchen 2,060 Sq. Ft
Total 2,810 Sq. Ft

Dining
Indoor 4,575 Sq. Ft
Outdoor 1,500 Sq. Ft

Site Population
1,069

Meals Served
Breakfast: TBD
Lunch: 243
Break: TBD

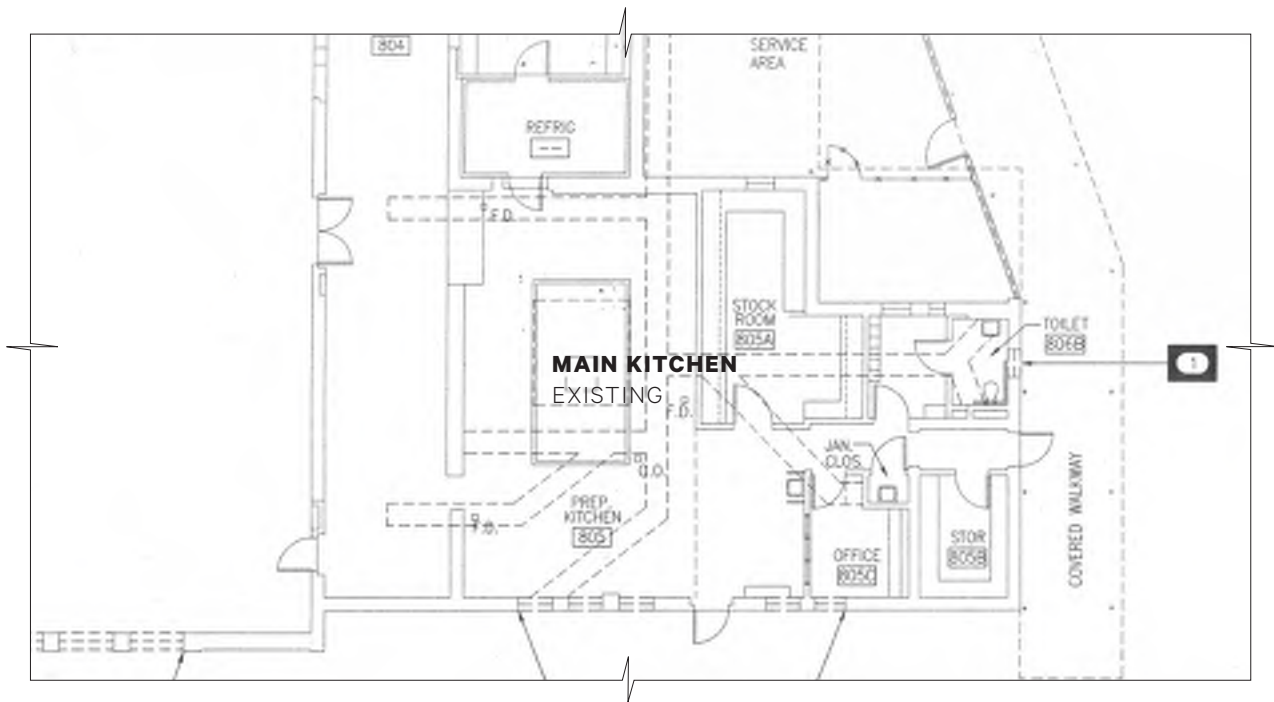
Free/ Reduced
TBD %

Air Conditioning
No

Existing Point of Sale
Two (2) Main Service

Serving Periods
One (1) 10 minute Nutrition Break
Two (2) 30 minute Lunch Period

Employees
TBD



01

Main Kitchen Findings

Code/ Food Safety Concerns

- Existing restrooms do not meet current ADA requirements
- Exhaust Hood not in compliance
- Hand sink not in centralized location
- No air curtain at receiving door

Layout

- Currently cold storage is inadequate in size for the future foodservice program
- Square footage of space does not align with John Adams Middle School with similar population (District to verify space to operate as a central kitchen)
- Warewash room re-purposed for print room
- Existing warewash with standard three compartment sink lacks a dish machine for re-usable ware program
- Insufficient space for Trash Cans as they are set in aisle spaces

Operation

- Existing Range and Deck oven not operating or limited in operation
- No air conditioning
- Garden program currently centralized around special needs program
- Currently cold storage is inadequate in size for the and future foodservice program
- Deliveries within shared space with staff parking for campus

Kitchen Manager Concerns

- Warewash area inadequate
- Space is constrained, more space needed
- Walk-in Cold Storage undersized



02

Main Dining & Serving Findings

Code/ Food Safety Concerns

- Insufficient aisle spaces
- Finishes

Layout/ Flow

- Serving area constrained to U-shape flow
- Table storage not provided
- Limited support equipment from the main kitchen to the serving area

Experience

- Lacks merchandising
- Poor lighting
- There is limited visual connection between the dining area serving area

Kitchen Manager Concerns:

- Speed lines are not conducive to merchandising of food

03

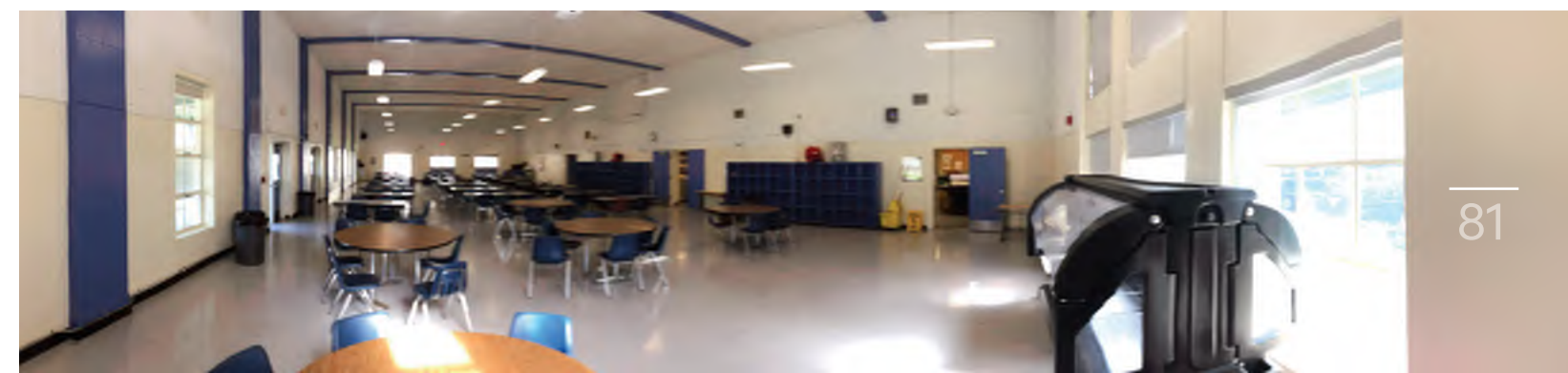
Main Kitchen Recommendations

Code Compliance/ Food Safety

- Evaluate employee restrooms and lockers to comply with ADA code requirements
- Provide Compliant Type 1 Exhaust Hood over cooking equipment with proper overhang
- Provide hand sinks throughout foodservice space
- Replace millwork shelving in storage rooms with NSF approved shelving
- Provide indirect waste for two compartment prep sink

Layout/ Function

- Provide additional cold storage to support fresh meals program thus reducing the number of reach-in units to allow for expanding preparation space; potential space in the storage yard outside faculty dining
- Address flow in main foodservice space while maximizing efficiencies within the building footprint and evaluate opportunities to expand providing sufficient adjacencies and equipment that reduces the handling of food product
- Expand Warewash area to support re-usable ware program
- Replace warming drawers under hood with heated holding cabinet
- Provide dedicated receiving space that does not impede on staff parking





Site Test Fit Diagram

Sustainability

- Replace hood with system that incorporate an on-demand system
- Replace lighting throughout with LED lighting

04

Main Serving & Dining Recommendations

Facility Improvements

- Evaluate opportunities to align to Edison Elementary model that provides connectivity between indoor dining space and outdoor dining space
- Provide water bottle fill stations
- Provide table storage

Engaging Space/ Connection

- Incorporate a graphics package that includes and promotes the following:
 - o Key areas for waste, serving and condiment stations
 - o Provide an educational opportunity demonstrating the journey of student meals from farm to table
 - o Promotes school colors and highlights on-trend designs
 - o Highlights the queuing access and exiting
- Incorporate round table seating for communal atmosphere
- Provide a substantial visual connection between the existing dining area and the serving area by enlarging the current wall openings
 - o Due to space constraints, serving model can be explored with additional opportunities
 - o Mobile serving line that has the flexibility to be set up out in the dining area
 - o Dedicated/ Fixed satellite service locations
- Create meal merchandising appeal by providing multiple display cases that showcase food offerings
- Provide digital menu boards
 - o Demonstrate food source when it comes to the salad bar; note local sources and/or campus garden
- Introduce new dimmable LED lighting that provides dynamic light for the space
- Offer the ability to pre-order meals from classroom

Sustainability

- Replace hot wells with induction heated wells
- Provide dedicated waste areas that promote green initiatives
- Garden currently supported by volunteers; recommend providing full time staff to operate
 - o Develop program standards
 - o Explore opportunities where students may operate a produce stand to sell to local community

Preliminary Costs and Proposed Phasing

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Lincoln Middle School				
Proposed Program Space	Proposed Area (ASF)	Quantity	Estimated Cost Per	Total
Minor Improvements				
Main Kitchen				
Replace Deck Oven w/ Combi-Oven	2060	1 ea	\$35,000.00	\$35,000.00
Replace Drawer Warmer w/ Hot Cabinet	2060	1 ea	\$10,000.00	\$10,000.00
			Kitchen Total	\$45,000.00
Main Servery				
Mobile Induction Cooking Station (8'L)	750	1 ea	\$30,000.00	\$30,000.00
Digital Menu Boards	750	4 ea	\$1,000.00	\$4,000.00
			Servery Total	\$34,000.00
Dining				
Graphics Package	4575	1 lot	\$10,000.00	\$10,000.00
Mobile Waste Cart (5'L)	6075	2 ea	\$1,500.00	\$3,000.00
Outdoor Garden Boxes	1500	4 ea	\$500.00	\$2,000.00
Freestanding Produce Stand (10'x10')	100	1 ea	\$5,000.00	\$5,000.00
			Dining Total	\$20,000.00
			Phase One Total	\$99,000.00
Renovation				
Main Kitchen				
Renovate Foodservice Space	2060	sf	\$200.00	\$412,000.00
			Kitchen Total	\$412,000.00
Main Servery				
Replace Serving Line	750	sf	\$275.00	\$206,250.00
			Servery Total	\$206,250.00
Dining				
Water Bottle Fill Station	1860	2 ea	\$2,000.00	\$4,000.00
			Dining Total	\$4,000.00
			Phase Two Total	\$622,250.00
Total Foodservice Improvements				\$721,250.00
Sales Tax 10.25%				\$73,928.13
Freight/ Install 20%				\$144,250.00
General Construction	8885	sf	\$100.00	\$888,500.00
Sub Total				\$1,827,928.13
Project Contingency 10%				\$182,792.81
Soft Costs 12%				\$219,351.38
GRAND TOTAL				\$2,230,072.31

NOT IN USE

The budget provided is a high-level estimate primarily focused on foodservice equipment and student experience related items. General construction to be vetted upon project start and subsequently though design phases.



05 **Appendix**

Energy Rebate Equipment

California Energy Wise
Foodservice Equipment Rebates

Through partnership with (utility companies), Webb stays up to date on current and future equipment eligible for California Energy Wise rebates.



California Utilities
Partnering For
Energy Efficiency

Qualified equipment at fishnick.com

CALIFORNIA INVESTOR-OWNED UTILITIES
PARTNERING FOR ENERGY EFFICIENCY
REBATES

ELIGIBLE IN GAS OR ELECTRIC:	Gas	Electric
Commercial Combination Ovens	Up to \$2400/oven	Up to \$5000/oven
Commercial Electric Combi <15 pan capacity*	\$1100	\$1350
Commercial Electric Combi 15-28 pan capacity*	\$1450	\$1375
Commercial Electric Combi >28 pan capacity*	\$2400	\$5000
Commercial Convection Ovens*	\$500/oven	Up to \$750/oven
Commercial Steam Cookers	\$2500/cavity	\$1850/cavity
Commercial Fryers	\$749/vat	\$650/vat
Commercial Griddles	\$100/ft	\$150/ft

ELIGIBLE IN GAS ONLY:	
Commercial Rack Ovens	\$2000/oven
Commercial Conveyor Ovens	\$750/deck

ELIGIBLE IN ELECTRIC ONLY:	
Commercial Refrigerators	up to \$150/unit
Commercial Glass Door Freezers*	up to \$1000/unit
Commercial Solid Door Freezers & Refrigerators	up to \$600/unit
Commercial Ice Machines: Air Cooled	up to \$500/unit
Commercial Insulated Holding Cabinets	up to \$750/unit
Commercial Demand Control Ventilation	\$700/HP
Commercial Deck Ovens*	\$1250/deck

HOW TO APPLY FOR FOODSERVICE EQUIPMENT REBATES:

1. Visit your local utility's website for rebate information, and to download application.
2. Visit fishnick.com for lists of qualified equipment.
3. Purchase qualifying equipment, and submit completed rebate application.

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* Check with your local utility for rebate availability.

Most meet Energy Star® specifications.

01

Rebate Specifications:

Rebates available for:

Combination Ovens	Griddles
Convection Ovens	Refrigerators & Freezers
Rack Ovens	Ice Machines: Air Cooled
Conveyor Ovens	Insulated Holding Cabinets
Deck Ovens	Demand Controlled Ventilation
Steam Cookers	Pre-Rinse Spray Valves

02

Southern California Edison

ELECTRIC EQUIPMENT	REBATE AMOUNT
Combi-Oven	\$1375 (per oven)
Convection Ovens	\$750 (per cavity)
Fryers	\$650 (per vat)
Solid-door Refrigerator	\$50-\$200 (per unit)
Solid-door Freezer	\$100-\$600 (per unit)
Ice Makers	\$100-\$500 (per unit)
Dish Machines	\$600 (per unit)
Griddles	\$900-\$300 (per unit)

03

Southern California Gas Co.

GAS EQUIPMENT	REBATE AMOUNT
Combi-Oven	\$2400-\$1100 (per oven)
Convection Ovens	\$500 (per cavity)
Fryers	\$749 (per vat)
Griddles	\$200-\$700 (per unit)
Dish Machine	\$600 (per unit)



Thank you for your time!

Kindly get in touch to let us know if you have any questions.

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