

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

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Assisted Living Center

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

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