

central kitchen

San José Unified School District

Currently the District prepares food at the middle and high schools and transports it to warming kitchens at the elementary schools. The District researched a change in operations where all food would be prepared in a single kitchen and transported to each school site for warming and serving. An operational and constructability survey was performed and those analyses are contained within this Implementation Plan.

The text from that report follows:

SAN JOSE UNIFIED SCHOOL DISTRICT - FOOD SERVICE PROGRAM FEASIBILITY STUDY FROM STEVE MARSHALL AND ASSOCIATES

The San Jose Unified School District has, as of May 2002 (date of school lunch participation chart provided for this study), an enrollment of 33,111 students. There are 12 food service production kitchens, which serve 13,129 lunches and 5,083 breakfasts per day. Cold meals are pre-packaged in a hot pack and cold pack for transport to the 32 other schools to be rethermed and served.

One central kitchen would allow the 12 production kitchens to be closed and converted to satellite retherm kitchens like the 32 other schools. One central kitchen would also allow for the elimination of 9 out of the 12 food manager positions, as only three would be needed at the new central kitchen. Based on an average salary and benefits of \$50,000 per manager, the reduction in staff positions would save \$450,000 per year. Food costs would be reduced by 5% (a conservative estimate) because all deliveries from Sysco would go to one kitchen instead of 12. Based on a total of \$4,248,484 in yearly food cost x 5%, savings would equal \$212,424 per year.

The kitchen estimate from Turner Construction is \$5,533,492. The return on investment should take approximately 8 ½ years if a savings of \$662,424 is realized by the proposed management staff reduction and reduced Sysco delivery stops.

Concept: All food products will be received and held, dry, refrigerated or frozen at the new central kitchen. 25% of the food will be prepared and chilled and then assembled in disposable plastic lunch packs, (pre-pack). The remaining 75% of the food will be purchased frozen pre-cooked. Some of the pre-cooked, vendor provided, frozen food will be held in bulk and some will be already pre-portioned and wrapped. Both the bulk frozen food and the wrapped frozen food will also be assembled into hot packs (for entrees) and cold packs (salads, fruit, breads, cookies etc.). The disposable containers will be sealed with high heat film and stored in wire stacking baskets. The stacking baskets will be staged in a dispatch cooler at the central kitchen for each satellite school.

All pre-pack meals will be transported to satellite serving kitchens, via refrigerated trucks.

The satellite serving and retherm kitchens will be in every school. All pre-packed food containers will be stored in roll-in refrigerators or existing walk-in refrigerators (located in schools with existing kitchens). The wire baskets of cold entrees will be re-thermalized to 140 degrees F for 30 minutes prior to serving lunch.

The pre-packed lunches will be placed in double sided "speed lines", at each satellite serving kitchen. Students will serve themselves from both sides of the "speed line" buffet. They will take a hot pack, a cold pack, a beverage and then pay or have a computer card swiped by a checker at the end of the speed line.

A "speed line" is a series of mobile buffet carts 34" high and are either refrigerated or heated, with a cashier cart at the end. The wire transport baskets of pre-packed lunches fit directly into the speed line carts.

All elementary schools will have a retherm satellite kitchen equipped with a desk and phone, a 2-deck convection oven and Type II ventilation hood, one or two 2-door roll-in refrigerators (depending on school size), a hand sink, a stainless steel 3-compartment utensil sink, a stainless steel work table, a 2-compartment preparation sink and a small store room with wire shelving and a mobile hot holding cabinet as well as a double sided " speed line".

All middle schools will have the same retherm kitchen and "speed line" system, with the addition of an additional convection oven, ventilator, roll-in refrigerator. A longer "speed line" will be required to suit enrollment size.

All existing high schools already have existing kitchens with refrigerators, convection ovens, ventilators, utensil sinks and prep sinks that can be used as retherm kitchens. Any new high schools would need a satellite retherm kitchen similar to the middle school retherm kitchen, adjusted to suit enrollment.

All high schools will also require two "speed lines" for serving the hot pack and cold pack lunches.

In addition to "speed lines", new high schools may also choose to have a "food court" style servery. A "food court" servery would require serving counters and fast food style hot and cold holding units for boxed pizza, hamburgers, french fries, salads, sandwiches etc. A "food court" servery will also require multiple cashier stands, one (1) per 100 seats in the dining room.

Note: Floor plans and equipment schedules for a typical satellite retherm serving kitchen and a self-service "speed line", plus schematic designs presented within the report, are not included here but noted as a reference.