

Kitchen Improvements

Equipment:

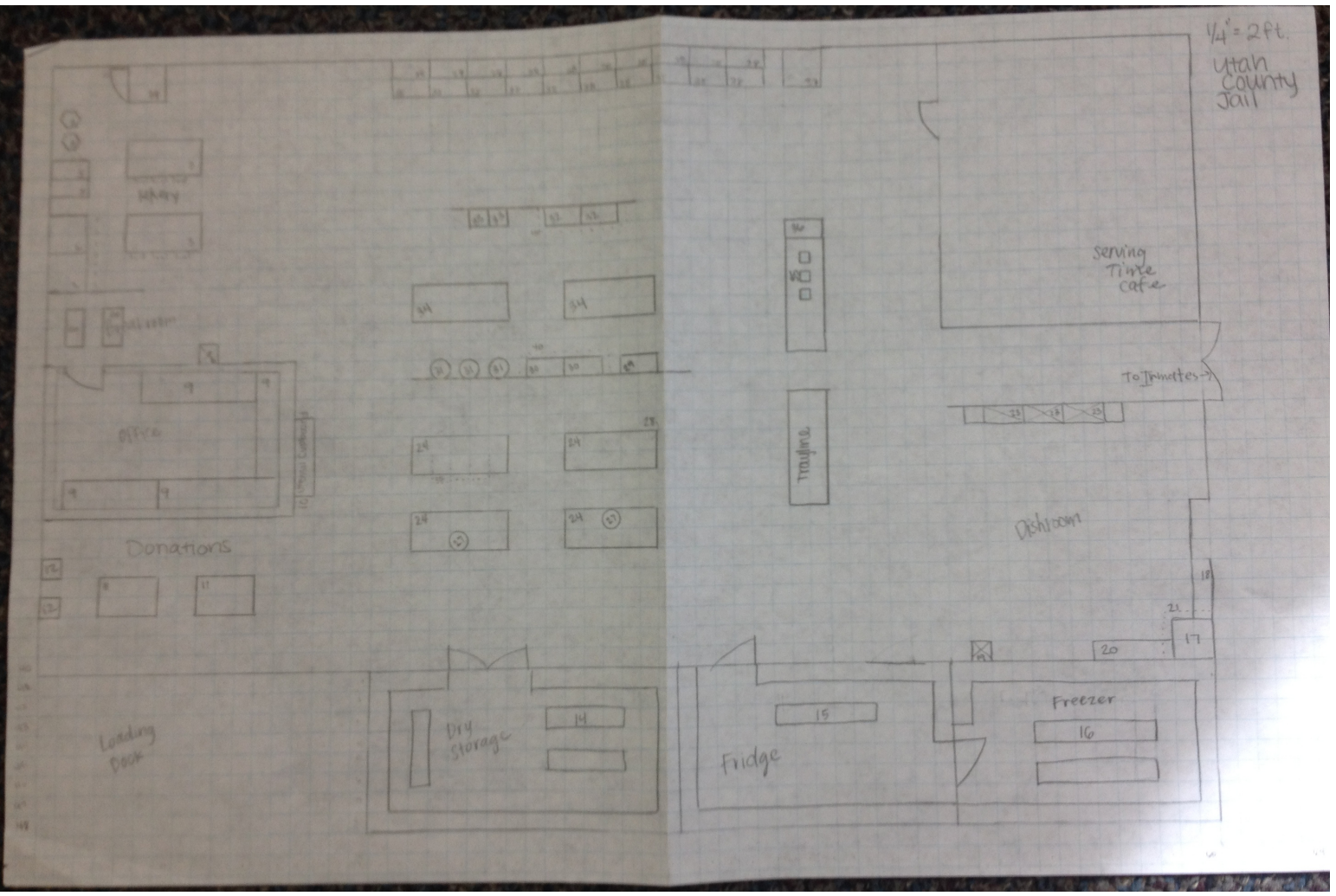
- Installed two hand washing sinks
 - The hand washing sinks are conveniently located to make it efficient and easy for employees of the kitchen to wash their hands often and prevent spread of pathogens.
- Added ingredient bins
 - The bins will make preparation much easier. The employees do not have to walk back and forth to storage as often.
- Added a hanging pot rack
 - More convenient, employees can easily access pots and pans and food production.
- Installed hot food wells
 - These are located in the tray line.
- Installed a fridge in the bakers area
 - This will make accessing essential baking ingredients easier for the bakers.
- Added a more effective utensil cupboard
 - This will make it easy for jail employees to see what utensils and knives are missing in order to prevent these items from being smuggled out of the kitchen.
- Installed a beverage fridge
 - Located right next to the tray line
 - Much more efficient than having to walk all the way to the fridge on the other side of the kitchen to get the beverages for the trays

Layout:

- Moved the office closer to the loading dock
 - Prevent pilferage
 - Easy access for jail employees to receive orders
 - Also moved the break room along with the office because it is necessary for the break room to be next to the office for supervision.
- Added a door to the backside of the office for easy escape in threatening situations
 - Jail kitchen staff can easily escape out of the kitchen in case a riot occurs
 - Ensures safety of all kitchen staff
- Moved the locker room and hallway to the other side of the office
 - This made it possible for there to be a door on the backside of the office
- Change the arrangement of the fridge and freezer
 - More cost efficient to have people enter the fridge first and then enter the freezer from the fridge
- Moved the loading dock to the other side of the building
 - Allows the dish room to be closer to where the dishes are returned

- More efficient
- Move donation carts next to loading dock area
 - Donations come in through the loading dock, so this is more efficient
- Moved tray line to lead directly to inmate hallway
 - Trays can move efficiently from the tray line to the different wings of the jail where the inmates eat their food
- Moved prep area closer to storage
 - Inmates working on food preparation can quickly get their supplies without having to walk through other areas of the kitchen

1/4" = 2 ft.
Utah
County
Jail



Kitchen Equipment Schedule

Item No.	QTY	Description of Equipment	Area of kitchen
1	2	Hobart	Bakery
2	2	Convection ovens	
3	2	Bakers tables	
4	6	Ingredient bins*	
5	2	Bun pan racks	
6	1	Handwashing sink*	
7	1	Exhaust hoods	V
8	2	Cafeteria tables	Break room
9	4	Office counter	Office
10	1	Utensils cupboard*	
11	2	Work tables	Donation organization
12	2	Bun pan racks	
13	1	Fork lift	Loading dock
14	15	Shelving	Dry storage
15	10	Shelving	Fridge
16	15	Shelving	Freezer
17	1	Dishwasher with booster	Dishroom
18	1	Soiled dish table	
19	1	handwashing sink*	
20	1	Disposer	
21	1	Condensate hood	
22	3	Dish/pan storage cart	
23	1	3 compartment sink	V
24	4	Prep tables	Preperation area
25	3	Ingredient bins*	
26	3	Hanging pot rack*	
27	2	Washing sink*	
28	6	Knife chords	V
29	1	Tilting skillet	Production area
30	2	Stove	
31	3	Steam jacketed kettle	
32	2	Oven	
33	2	Rationale Ovens	
34	2	Work tables	V
35	3	Hot food wells*	Tray line
36	1	Heated tray dispense	
37	1	Beverage fridge*	
38	20	Carts storage	V
39	1	Bakers Fridge*	Bakery
40	2	Oven/Stove Hoods	Production