

CAMPUS DINING DESIGN GUIDELINES (UMC)**A. GENERAL**

1. Provide maximum utility efficiencies in equipment and design.
2. Provide adequate space (8 feet minimum) for queuing, production, door openings and circulation.
3. Maintain a minimum aisle space of 4 feet.
4. Storage for extra silverware needs to be near dispensing areas. Storage for cups, glasses, etc., needs to be adequate near beverage dispensing equipment.
5. Purchase maintenance stock for the following:
 - a. Ceiling tile: 1 box
 - b. Vinyl wall covering: 6 linear yards
 - c. Ceramic and quarry tiles: 2 boxes
 - d. Carpet tiles: 5%
 - e. Paint: 1 gallon for each paint type
 - f. Rubber base: 5%
 - g. VOT: 5%
 - h. SVT: 5%
 - i. If chairs are covered with fabric or vinyl, purchase extra stock for repairs.

B. ARCHITECTURAL

1. Walls
 - a. Wall finishes in food preparation and servery areas shall be ceramic tile with dark grout, when applicable, or stainless steel (all walls).
 - b. When vinyl wall covering is used, the vinyl shall extend continuously under corner guards, floor base, etc.
 - c. Tile base matching the wall or floor shall be used in food preparation and servery areas. Rubber base shall not be allowed without prior approval of the Owner's Representative.
 - d. Provide corner guards, 6 feet in height, on all exterior corners and kick plates on all main traffic doors and storage rooms.

- e. Provide wall bumpers where chairs can come in contact with walls.
- f. Provide protection to walls and walk-in coolers where floor cleaning machines and chemicals are used. (Walk-in coolers and freezers are typically aluminum faced insulation. Floor chemicals can damage the aluminum).

2. Floors

- a. Non-slip quarry tile should be used as flooring in food preparation areas. Quarry or porcelain tile can be used in servery areas. Smooth, not slick, tiles instead of rough textured tiles should be used in servery areas to facilitate ease of cleaning.
- b. Provide adequate slope, minimum 2 foot radius, to floor drains and floor sinks.

3. Doors

- a. Do not provide closers with hold opens for doors into dining areas.
- b. All double doors require a center-placed mullion for proper electronic locking.

4. Countertops

- a. Corian is the preferred material.
- b. Sneeze guards must be carefully positioned to allow both served and self-service applications, in addition to adequate space for a tray slide.

C. EQUIPMENT

- 1. Movable equipment on heavy duty lockable casters is desired (e.g., reach-in refrigerators, warmers, ovens, etc.).
 - a. Under counter refrigeration units should be supplied on a slide-out base for ease of maintenance.
- 2. Beverage counters should be all stainless steel. The inside of beverage counters, and other counters as much as possible, should also be stainless steel. No plastic laminates or melamine is allowed when there is possible exposure to liquids, debris, or trash.

3. Dish machine tray slides and belt returns shall be straight whenever possible.
4. Thresholds for coolers/freezers should be totally flush. The heater wire around the doors should be recessed into the floor to provide a flush threshold.
5. Provide quick disconnects on all equipment including gas and electric. Avoid hard-wiring equipment.
6. Electrical cords for countertop equipment should run through grommets holes in the counters and not in front of the counters. When holes are cut in stainless steel tops (for electrical cords, soda lines, etc.) the metal should be flared and grommets to avoid liquids from running through these penetrations.
7. Electrical conduit for electric locks, key switches, card swipes, etc. should be molded into the freezer/cooler walls at the factory. Seal each end of these conduits after the items are installed to eliminate condensation.

D. MECHANICAL

1. Indirect wastes shall be carefully located and designed to avoid tripping hazards, flooding (from movable equipment being moved off of the drain it utilizes), and proper equipment function.
2. Adequate floor drains in kitchen and servery areas are to be supplied for ease of "flood cleaning".
3. Ensure there are adequate backflow preventers and shutoff valves to prevent contamination, undesired mixing of hot and cold water, etc.
4. Restrooms should utilize hands-free automatic fixtures.
5. Grease traps are to be easily accessible and 'vapor-proof'.
6. As a design basis, SECO exhaust hoods are preferred with Rainmaker fire suppression systems.
 - a. Hoods need to be individually exhausted and not combined with any other hood or exhaust system. HVAC system make-up air must track the hood operation.
 - b. Each exhaust hood should have its own on/off wall switch and light switch easily accessible to staff.

7. Reznor is the preferred manufacturer of make-up air units.

E. ELECTRICAL

1. General

a. Provide 40% spare capacity in electrical panels for expansion.

2. Outlets

a. Stainless steel cover plates shall be used in all food preparation, serving, and dining areas.

b. Floor mounted electrical and data outlets should be avoided, due to the constant maintenance required to keep them free of debris and wax.

c. Provide extra electrical outlets for use in cleaning, food preparation, etc.

d. Install electrical outlets for clocks in kitchen proper. Reserve servery and dining areas for battery-operated clocks for increased flexibility.

3. Lighting

a. Lighting should be shielded if over production or service areas.

b. Wiring for lighting should be zoned by geographic location in the servery.

c. Dimmable lighting (one form or another) should exist in dining rooms.