

## 2.1 INSTRUMENTATION

### Check list for Kitchen

SR. NO	PARTICULARS	YES/NO	COMMENTS	ACTION TAKEN/ RECOMMENDED
<b>1</b>	<b>Chemicals</b>			
1	Is there any Clean utility room? (for storing cleaning materials, disinfectants, detergents, pest killers)			
<b>2</b>	<b>Cleanliness</b>			
1	Are all surfaces easy to wash down?			
2	Are all the equipment, crockery & utensils easy to clean?			
3	Is there hand washing area for employees?			
4	Is there changing room including all the PPE			
5	Is there availability of shoe rack for shoe changing?			
<b>3</b>	<b>Disposal of Waste</b>			
1	Is there availability to dispose waste from the kitchen?			
2	Is there provision for disposal of waste cooking oil & fat?			
3	Does waste storage bin has tightly fitting lid?			
4	Is there availability of puncture proof containers to dispose off sharps?			

5	Are refuse bins kept at a distance from the kitchen?			
<b>4</b>	<b>Electrical Safety</b>			
1	Are electrical sockets and equipment placed away from sinks and hotplates?			
2	Does all electrical equipment pass visual inspection?			
3	Is there adequate number of sockets for all equipments?			
4	Is there any provision for electrical back-up?			
<b>5</b>	<b>Equipments, Machinery and Utensils</b>			
1	Are the utensils/ equipments Properly designed and constructed to ensure effective cleaning and sanitizing?			
2	Are the equipment/utensils made of non-absorbent food grade material?			
3	Are the utensils separate for cooked and raw foods, veg and non-veg foods?			
<b>6</b>	<b>Fire Precautions</b>			
1	Are fire doors clearly marked & kept closed?			
2	Are fire extinguishers provided?			
3	Are fire blankets provided?			

4	Are up to date fire action notices displayed where staff can read them? ( <i>what to do in event of fire &amp; fire assembly points</i> )			
5	Can fire alarms be heard in all areas, including storerooms and toilets?			
6	Are 'no smoking' symbols displayed?			
<b>7</b>	<b>First Aid</b>			
1	Are first aid boxes clearly marked and fully stocked?			
<b>8</b>	<b>Food Hygiene</b>			
1	Is there hand- washing area before contacting food?			
2	Are other cool storage areas below 10°C?			
3	Is there place for veg and non- veg storage?			
<b>9</b>	<b>Gas Safety</b>			
1	Is there adequate gas supply in all the areas?			
<b>10</b>	<b>Lighting</b>			
1	Is the lighting bright enough, especially over work surfaces & cookers?			
2	Are steps, stairs & store rooms properly lit?			
<b>11</b>	<b>Pest Control</b>			
1	Are fly screens in place at all opening windows & vents?			
2	Are electric fly killer units available?			
<b>12</b>	<b>personal Protective Equipments</b>			

1	Are rubbers or plastic gloves provided to protect against skin damage from hot water, detergents, disinfectants & other chemicals?			
2	Are cotton inner-gloves available for handling broken glass & other sharp waste material?			
3	Are padded gloves available for handling broken glass and other sharp waste material?			
4	Is eye protection (goggles or visors) provided where there is a danger of eye damage from splashes or machinery?			
5	Are heatproof gloves or gauntlets provided for taking dishes in & out of hot ovens?			
6	Are clean hair coverings (caps, snoods etc.) provided when needed?			
<b>13</b>	<b>Raw Materials</b>			
1	Is there facility to monitor temperature			
2	Is there facility to store records and documents			
<b>14</b>	<b>Slips, Trips and Manual Handling</b>			
1	Are floor surfaces slip resistant?			
2	Are 'caution – wet floor' signs available?			
3	Are slip resistant shoes available for the staffs?			
4	Are steps & stools provided where needed?			
<b>15</b>	<b>Toilets and washing facilities</b>			

1	Are there enough toilets for men and women?			
2	Are lockers provided for staff clothing & bags?			
3	Is there a rest area away from the kitchen, where staff can sit, eat & drink?			
<b>16</b>	<b>TRANSPORTATION, HANDLING AND STORAGE OF PREPARED FOOD</b>			
1	is there separate vehicle/transportation for carrying food			
2	is there separate racks in refrigerator for veg and non- veg food			
<b>17</b>	<b>Ventilation</b>			
1	Are cooking smells & steam removed from the room?			
2	Is there a supply of fresh air with no draughts?			
3	Are mechanical extract ventilation systems available?			
<b>18</b>	<b>WATER AND ICE</b>			
1	Is there availability of safe water for all the uses?( Portable)			
2	Is there any availability of Portable water in case of contamination/ failure?			

Table No: 16

## 2.2 APPENDIX

### Bay - Meal Trolley

Hours of Operation	Description/ Special Requirements	Special Design Requirements:	Room Fabric and outline specifications			
			Fabric	Material	Finish	Specification
24 Hours	An open storage bay for holding meal trolleys during meal delivery and Collection times. Meal service trolleys to be confirmed; special power may be required for Cook/chill rethermalisation trolleys.	The Bay should be deep enough to ensure trolleys do not impede corridor circulation; minimum depth 1200mm	Ceiling	Plasterboard	Paint, Washable	Flush set, Suspended
			Cornice	Aluminium	Powder coat	shadow line
			Skirting	Vinyl	Prefinished	Floor vinyl coved, 150 mmH
			Wall finish	Paint	Acrylic, Washable	Crash rail at, 900 AFFL
			Wall protection	Composite	Prefinished, PVC	Corner guards to, 1500 AFFL
Wall protection	Composite	Prefinished, PVC	Standard slip			
Floor finish	Vinyl	resistant	Seamless, covered			

<b>Fittings and Furniture (FF)</b>				<b>Fixtures, Equipment and associated Services (FE)</b>		
<b>Description</b>	<b>Category</b>	<b>Quantity</b>	<b>Selection / Remarks</b>	<b>Description</b>	<b>Qty</b>	<b>Selection/ Remarks</b>
Trolley tray	Furniture/ Fitting	1	As Required	Trolley: Food delivery, hot/ cold	1	As Required

<b>Services</b>			
<b>Description</b>	<b>Service Category</b>	<b>Qty</b>	<b>Selection/ Remarks</b>
Air-conditioning	HVAC		
General fluorescent	Lighting		
GPO: Special: for equipment	Power	2	Rethermalisation trolleys

Table No: 17

### Coffee Shop preparation

Hours of Operation	Description/ Special Requirements	Room Fabric and outline specifications					
		Fabric	Material	Finish	Specification	Selection	Remarks
8 AM to 8 PM	The Coffee Shop Preparation provides an area for food preparation which may include Sandwich making, reheating, some cooking and preparation of hot drinks. The extent of food preparation and cooking will be determined by the Operational Policy. The preparation area will be located with close access to wash-up area and the servery counter.	<b>Ceiling</b>	Plasterboard	Paint, Washable	Flush set, suspended		
		<b>Cornice</b>	Aluminium	Powdercoat	shadow line		
		<b>Skirting</b>	Tiles	Glazed	One course high		or floor vinyl coved skirting
		<b>Wall finish</b>	Paint	Epoxy			
		<b>Wall protection</b>	Composite	Prefinished, PVC	Corner guards to, 900 AFFL		If door not required
		<b>Doors</b>	Solid Core/ Glass	Paint	Single leaf, Observation panel		920mm clear opening, door to Servery area optional
		<b>Floor finish</b>	Tiles	Non-slip	Ceramic		slip resistance rating of R 10 (min); Vinyl also acceptable

<b>Fittings and Furniture (FF)</b>				<b>Fixtures, Equipment and associated Services (FE)</b>		
Description	Category	Quantity	Selection / Remarks	Description	Qty	Selection/ Remarks
Bench: stainless steel	Metalwork	1		Basin: Handwash, stainless steel	1	
Bracket: wall	Metalwork	1	for microwave	Boiling water unit: 15 Litre	1	
Dispenser: paper/ hand towel	Furniture/ Fitting	1	to basin	Cabinet: refrigerated	1	Under bench
Dispenser: soap	Furniture/ Fitting	1	to basin	Hotplate: Single element	2	Over hotplates
Shelf: SS, over	Metalwork	2	over sink area	Oven: microwave, domestic	3	Hot water
Shelf: SS, under	Metalwork	1		Rangehood	1	
				Sink: 450*350*300D	1	
Waste bin: general	Furniture/ Fitting	3	under bench			
Waste bin: paper, 20 Litre	Furniture/ Fitting		for basin			

<b>Services</b>			
Description	Service Category	Qty	Selection/ Remarks
Air conditioning	HVAC		
Exhaust	HVAC		to range hood
Floor waste	Hydraulics		
General fluorescent	Lighting		
GPO: Double	Power	5	
GPO: Single	Power	1	for microwave
GPO: Special: for equipment	Power	2	refrigerated cabinet, range hood

Table No: 18

**Coffee Shop - Store, 8m2**

<b>Hours of Operation</b>	<b>Description/ Special Requirements</b>	<b>Room Fabric and outline specifications</b>					
		Fabric	Material	Finish	Specification	Selection	Remarks
24 Hours	The Store provides a secure area for the storage of general and dry goods used within the Coffee Shop. Refrigerated storage may also be required.	<b>Ceiling</b>	Plasterboard	Prefinished	Drop-in tiles, 600X1200		
		<b>Cornice</b>	Aluminium	Powdercoat	shadow line		
		<b>Door protection</b>	Composite	Prefinished PVC	To door frame		
		<b>Door protection</b>	Composite	Prefinished PVC	Protection plate to 900 AFFL		
		<b>Doors</b>	Solid Core	Paint	Single leaf		920mm clear opening, Lockable
		<b>Floor finish</b>	Tiles	Non-slip	Ceramic		vinyl also acceptable
		<b>Skirting</b>	Tiles	Glazed	One course high		or floor vinyl coved skirting
		<b>Wall finish</b>	Paint	Acrylic, washable			
		<b>Wall protection</b>	Composite	Prefinished PVC	Corner guards to 900 AFFL		

<b>Fittings and Furniture (FF)</b>				<b>Fixtures, Equipment and associated Services (FE)</b>		
Description	Category	Quantity	Selection / Remarks	Description	Qty	Selection/ Remarks
Metal shelving: 750x400x2100	Furniture/ Fitting	7	Heavy duty	Refrigerator: with freezer	1	

<b>Services</b>			
Description	Service Category	Qty	Selection/ Remarks
Air conditioning	HVAC		
General fluorescent	Lighting		
GPO: Double	Power	1	

Table No: 19

### Coffee Shop - Servery

Hours of Operation	Description/ Special Requirements	Room Fabric and outline specifications				
		Fabric	Material	Finish	Specification	Remarks
8am to 8pm, daily	The Coffee Shop Servery provides an area for food display, preparation of hot and cold drinks, readymade hot food, a serving counter and cash register. The Servery will be located with direct access from a circulation corridor and adjacent to the Dining Area, Preparation and Wash-up areas.	<b>Ceiling</b>	Plasterboard	Paint, Washable	Flush set, Suspended	
		<b>Cornice</b>	Aluminium	Powder coat	shadow line	
		<b>Door protection</b>	Composite	Prefinished PVC	To door frame	if door provided
		<b>Door protection</b>	Composite	Prefinished PVC	Protection plate to 900 AFFL	if door provided
		Doors	Solid Core/ Glass	Paint	Single leaf, observation panel	920mm clear opening, door to preparation optional
		Doors	Laminate	Prefinished	Double leaf, counter height	to Dining area
		<b>Floor finish</b>	Tiles	Non-slip	Ceramic	slip resistance rating of R10 (min); vinyl also acceptable
		<b>Skirting</b>	Tiles	Glazed	One course high	or floor vinyl coved skirting
		<b>Wall finish</b>	Paint	Acrylic, Washable		
		<b>Wall finish</b>	Resinate, 6 mm	Prefinished	Splashback	to basin; tiles/ vinyl also acceptable
		<b>Wall finish</b>	Stainless steel	Linished	Splashback	above bench
		<b>Wall protection</b>	Composite	Prefinished PVC	Corner guards to 900 AFFL	As required

Fittings and Furniture (FF)			Fixtures, Equipment and associated Services (FE)		
Description	Category	Selection / Remarks	Description	Qty	Selection/ Remarks
Bench: resinate	Furniture/ Fitting	or laminate	Basin: handwash, stainless steel	1	
Counter front	Furniture/ Fitting	laminate	Cabinet: refrigerated	1	under bench, milk & icecream
Counter top	Furniture/ Fitting	resinate/ laminate	Cash register		
Cupboard: drawer unit, lockable	Furniture/ Fitting	under bench	Coffee machine, espresso		optional
Cupboard: under bench, lockable	Furniture/ Fitting	1 with SS louvre doors	Display: food, refrigerated		
Cupboard: wall mounted, lockable	Furniture/ Fitting	over bench	Grinder		coffee, optional
Dispenser: disposable glove	Furniture/ Fitting	near basin	Mixer: milkshake		optional
Dispenser: paper/ hand towel	Furniture/ Fitting	to basin	Sink, SS: single in bench		hot water, mixer tap
Dispenser: soap	Furniture/ Fitting	to basin	Telephone: handset, standard		wall telephone
Menu board	Furniture/ Fitting	optional	Toaster: electric		optional
Waste bin: general	Furniture/ Fitting	under bench	Warmer: pie		optional
Waste bin: paper, 20 Litre	Furniture/ Fitting	for basin			

<b>Services</b>			
Description	Service Category	Qty	Selection/ Remarks
Voice / Data outlet: single	Communications	1	wall telephone
Air conditioning	HVAC		
Floor waste	Hydraulics		
General fluorescent	Lighting		
Special: down lights	Lighting		Optional
Special: task light, built in	Lighting		under O/H cupboards
GPO: Double	Power	6	
GPO: Special: for equipment	Power	2	refrigerated cabinet, food display

Table No: 2

**Coffee Shop - Seating/ Dining, 30m2**

<b>Hours of Operation</b>	<b>Description/ Special Requirements</b>	<b>Room Fabric and outline specifications</b>				
		<b>Fabric</b>	<b>Material</b>	<b>Finish</b>	<b>Specification</b>	<b>Remarks</b>
8am to 8pm, daily	Seating/ Dining area for the Coffee Shop adjacent to the Servery counter. Seating includes tables and chairs and a bar bench with stools. The Dining area includes waste collection and recycling bins along with a tray return area adjoining the Wash-up Room. Glazed front walls are recommended. Direct access to an outdoor eating area is desirable. Acoustics: Sound attenuation level - high; acoustic privacy required.	<b>Ceiling</b>	Acoustic	Prefinished	Drop-in tiles, 600X1200	
		<b>Cornice</b>	Aluminium	Powdercoat	shadow line	
		<b>Doors</b>	Alum/ Safety glass	Powdercoat/ paint	1 1/2 leaf, fully glazed	1400mm clear opening; lockable; entry doors
		<b>Doors</b>	Alum/ Safety glass	Powdercoat/ paint	Single leaf, fully glazed	920mm clear opening; lockable; to outdoor seating if provided
		<b>Floor finish</b>	Vinyl	Standard slip resistant	Seamless, coved	
		<b>Observation</b>	Alum/ Glass	Powdercoat	Internal window, door height	overlooking outdoor seating area
		<b>Skirting</b>	Vinyl	Prefinished	Floor vinyl coved, 150 mmH	
		<b>Wall finish</b>	Paint	Acrylic, washable		

<b>Fittings and Furniture (FF)</b>				<b>Fixtures, Equipment and associated Services (FE)</b>		
Description	Category	Quantity	Selection / Remarks	Description	Qty	Selection/ Remarks
Bench: resinate	Furniture/ Fitting	1	high bench for bar stools; laminate also acceptable	Refrigerator: glass double door, commercial	1	drinks, optional
Chair: dining	Furniture/ Fitting	12	may be stackable			
Cupboard: door ht adj. shelves	Furniture/ Fitting	1	lockable			
Cupboard: special	Furniture/ Fitting	1	to conceal bins			
Cupboard: special wall mounted	Furniture/ Fitting	1	with slots for trays and flip doors for bins			
Stool: bar	Furniture/ Fitting	5				
Table: dining	Furniture/ Fitting	3	to seat 4			
Waste bin: general	Furniture/ Fitting					
Waste bin: recycling	Furniture/ Fitting					

<b>Services</b>			
Description	Service Category	Qty	Selection/ Remarks
Airconditioning	HVAC		
General fluorescent	Lighting		
Special: downlights	Lighting		optional
GPO: Double	Power		
GPO: Special: for equipment	Power		drinks fridge, optional

Table No: 21

### Coffee Shop - Wash-up

Hours of Operation	Description/ Special Requirements	Room Fabric and outline specifications				
		Fabric	Material	Finish	Specification	Remarks
8am to 8pm	The Coffee Shop Wash-up room provides an area for washing and cleaning of utensils, crockery glassware and trays used in the Preparation, Servery and Dining areas. The Wash-up will have a tray return and a waste bin area.	<b>Ceiling</b>	Plasterboard	Paint, Washable	Water resistant, flush set, suspended	
		<b>Cornice</b>	Aluminium	Powder coat	Shadow line	
		Floor finish	Tiles	Non-slip	Ceramic	vinyl also acceptable
		<b>Skirting</b>	Tiles	Glazed	One course high	or floor vinyl coved skirting
		<b>Wall finish</b>	Paint	Acrylic, washable		
		<b>Wall finish</b>	Tiles	Glazed	To 1500AFFL	vinyl also acceptable
		<b>Wall protection</b>	Composite	Prefinished PVC	Corner guards to 900 AFFL	

<b>Fittings and Furniture (FF)</b>				<b>Fixtures, Equipment and associated Services (FE)</b>		
Description	Category	Quantity	Selection / Remarks	Description	Qty	Selection/ Remarks
Bench: stainless steel	Metalwork	1	with wet edge	Dishwasher: commercial	1	under bench, optional
Cupboard: special wall mounted	Furniture/ Fitting	1	tray return shelves with sliding doors, swing doors to bin hold	Sink: 450x450x300D	2	hot water
Dispenser: disposable glove	Furniture/ Fitting	1	tray return shelves with sliding doors, swing doors to bin hold			
Dispenser: paper/ hand towel	Furniture/ Fitting	1				
Dispenser: soap	Furniture/ Fitting	1	to sink			
Shelf: SS, over	Metalwork	1	over bench			
Shelf: SS, under	Metalwork	1	Tray shelves			
Waste bin: 120 Litre	Furniture/ Fitting	2				

<b>Services</b>			
Description	Service Category	Qty	Selection/ Remarks
Airconditioning	HVAC		
Floor waste	Hydraulics		
General fluorescent	Lighting		
GPO: Special: for equipment	Power	1	Dishwasher if required

Table No: 57

## Pantry

Hours of Operation	Description/ Special Requirements	Room Fabric and outline specifications				
		Fabric	Material	Finish	Specification	Remarks
24 Hours	The Pantry is for preparing and/ or heating refreshments, snacks and some meals for patients, washing some utensils, storing food and drink and disposing of food waste. It may also provide space for a meal collection trolley. If food rethermalisation trolleys are to be located in this room during meal times, up to an additional four m2 may be added to the total area.	Ceiling	Acoustic	Prefinished	Drop-in tiles, 600X1200	
		Cornice	Aluminium	Powder coat	shadow line	
		Door protection	Composite	Prefinished, PVC	Protection plate to 900 AFFL	
		Door protection	Composite	Prefinished, PVC	To door frame	
		Doors	Solid Core/Glass	Paint	Single leaf, observation panel	920 mm clear opening
		Floor finish	Vinyl	Standard slip resistant	Seamless, coved	
		Skirting	Vinyl	Prefinished	Floor vinyl coved, 150 mmH	
		Wall finish	Paint	Acrylic, washable		
		Wall finish	Resinate, 6 mm	Prefinished	Splashback	Full length of bench, tiles also acceptable

<b>Fittings and Furniture (FF)</b>				<b>Fixtures, Equipment and associated Services (FE)</b>		
Description	Category	Quantity	Selection / Remarks	Description	Qty	Selection/ Remarks
Bench: laminate	Furniture/ Fitting	1	with inset sink/drainer	Boiling water unit: 5 Litre	1	optional
Cupboard: drawer unit	Furniture/ Fitting	1	under bench	Dispenser: ice	1	optional
Cupboard: under bench	Furniture/ Fitting	1		Oven: microwave, domestic	1	optional
Cupboard: wall mounted	Furniture/ Fitting	1	above bench, adjustable shelf	Refrigerator: 250 Litre, domestic	1	or under bench refrigerator
Dispenser: paper/ hand towel	Furniture/ Fitting	1	near sink	Sink & drainer: single, 930mmL	1	warm water; lever taps
Dispenser: soap	Furniture/ Fitting	1	to sink			
Waste bin: flip top, 20 Litre	Furniture/ Fitting	1				

<b>Services</b>			
Description	Service Category	Qty	Selection/ Remarks
Air conditioning	HVAC		
General fluorescent	Lighting		
GPO: Double	Power	1	above bench
GPO: Single	Power	3	fridge; boiling water unit; m/wave
GPO: Special: for equipment	Power	1	ice machine (optional)

Table NO: 23

### ISSUES RELATED TO KITCHEN

Sr.No	Discussion Point	Action Taken
1	Space for Pantry in 8 <sup>th</sup> floor for auditorium.	The passage next to Auditorium can be used as pantry for auditorium uses. A-8-150 can be used for VIP lounge, where food will be served to them
2	Pantry space in 8 <sup>th</sup> floor	Discuss with Architect Mr. Subhash
3	One Pantry requirement for 6 <sup>th</sup> and 7 <sup>th</sup> floor	Discuss with Architect Mr. Subhash, The Pantry requires a sink and Hand-washing( 30X30) area
4	Transportation of food from bulk kitchen to various departments	Wide canopy between both the buildings to prevent environmental barriers.

Table No: 24

# Main Bulk Kitchen Drawings

## Main Store

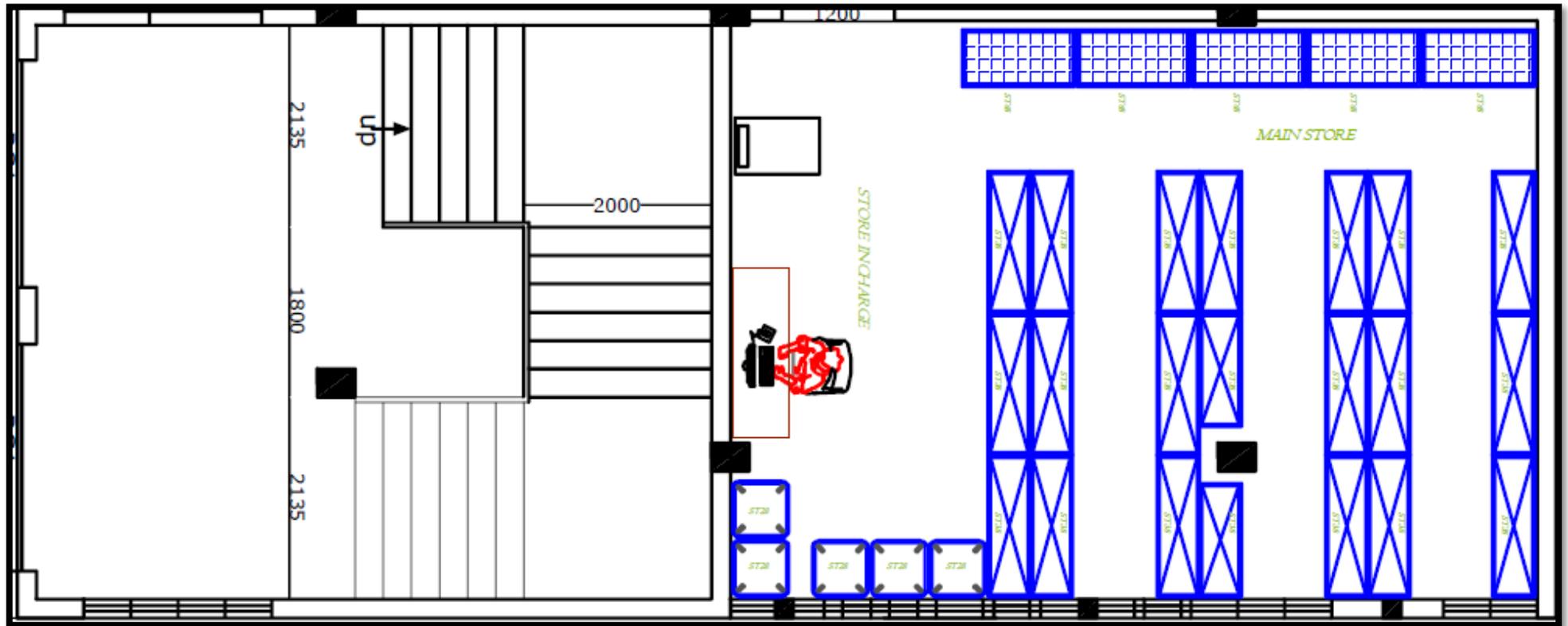
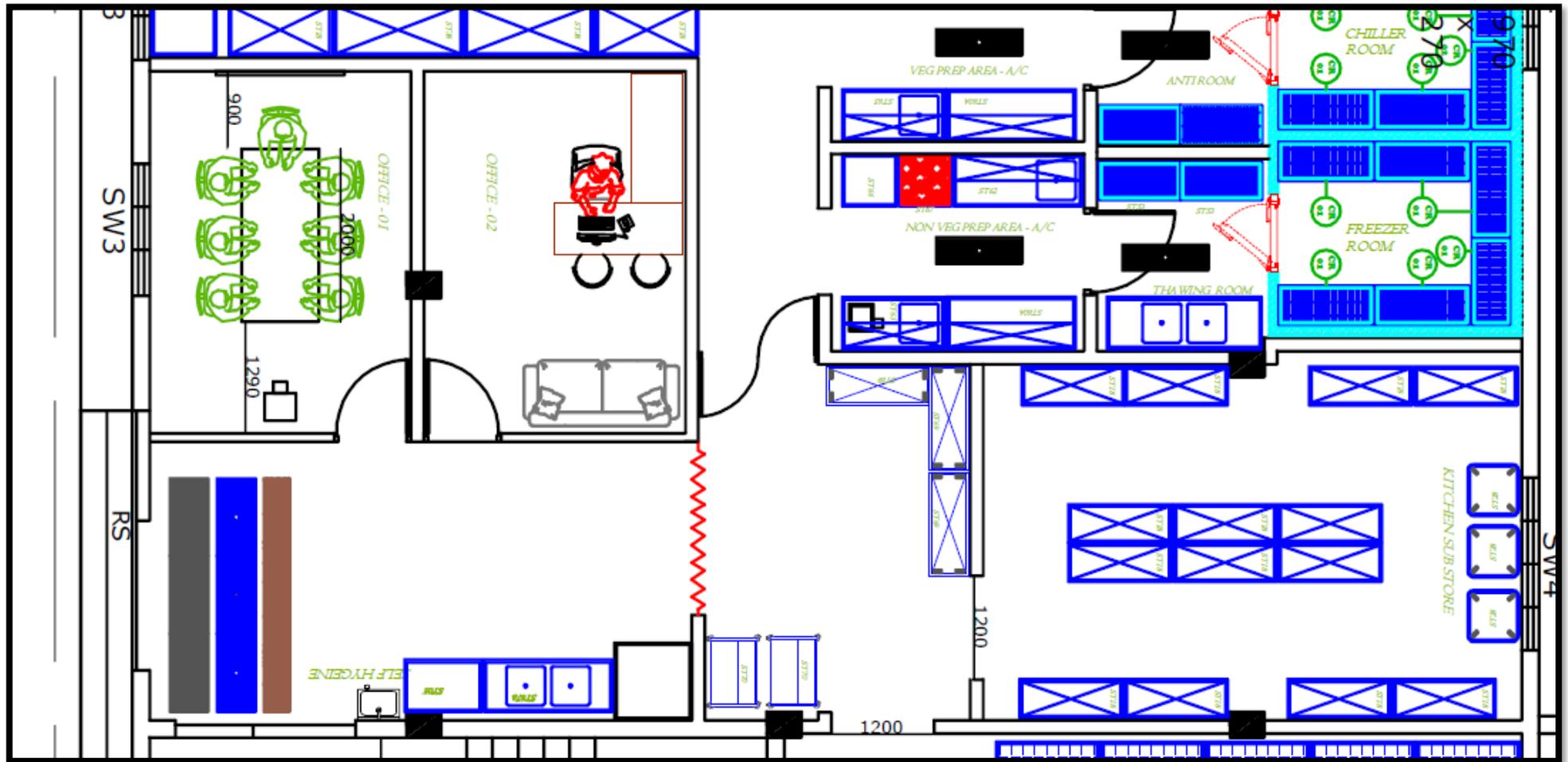


Fig No: 03

# Kitchen Sub Store



## Bakery and Oven room

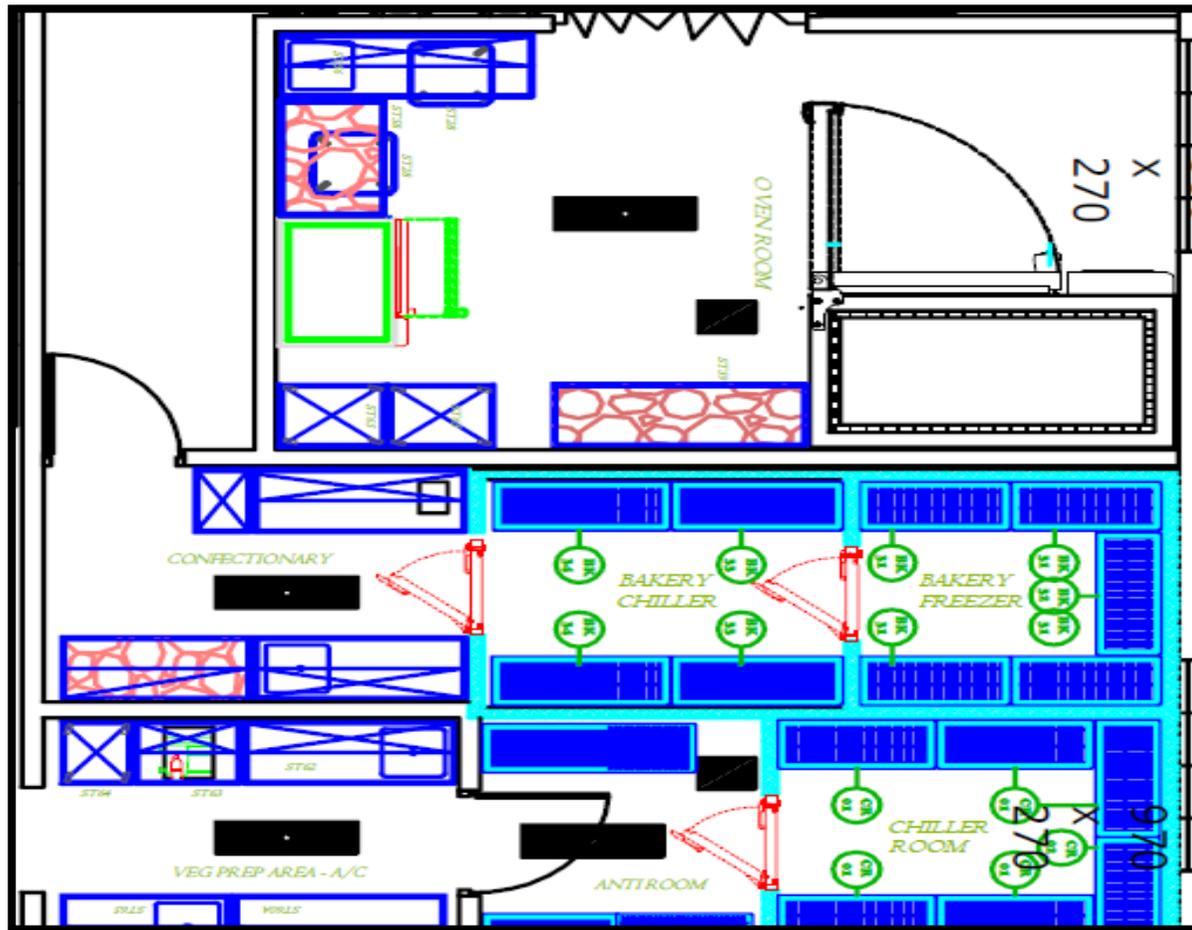


Fig No: 05

Mixing/ Sheeting

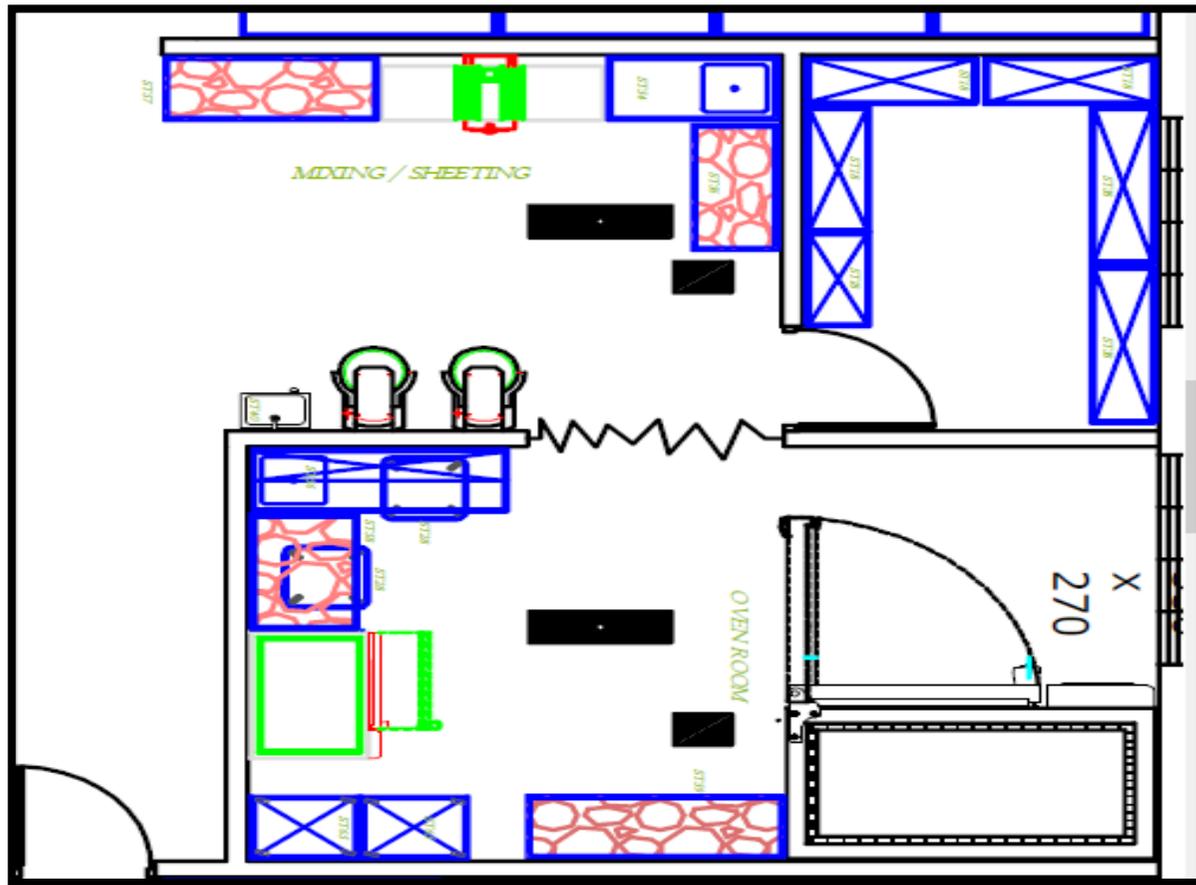


Fig No: 06

# Grinding area

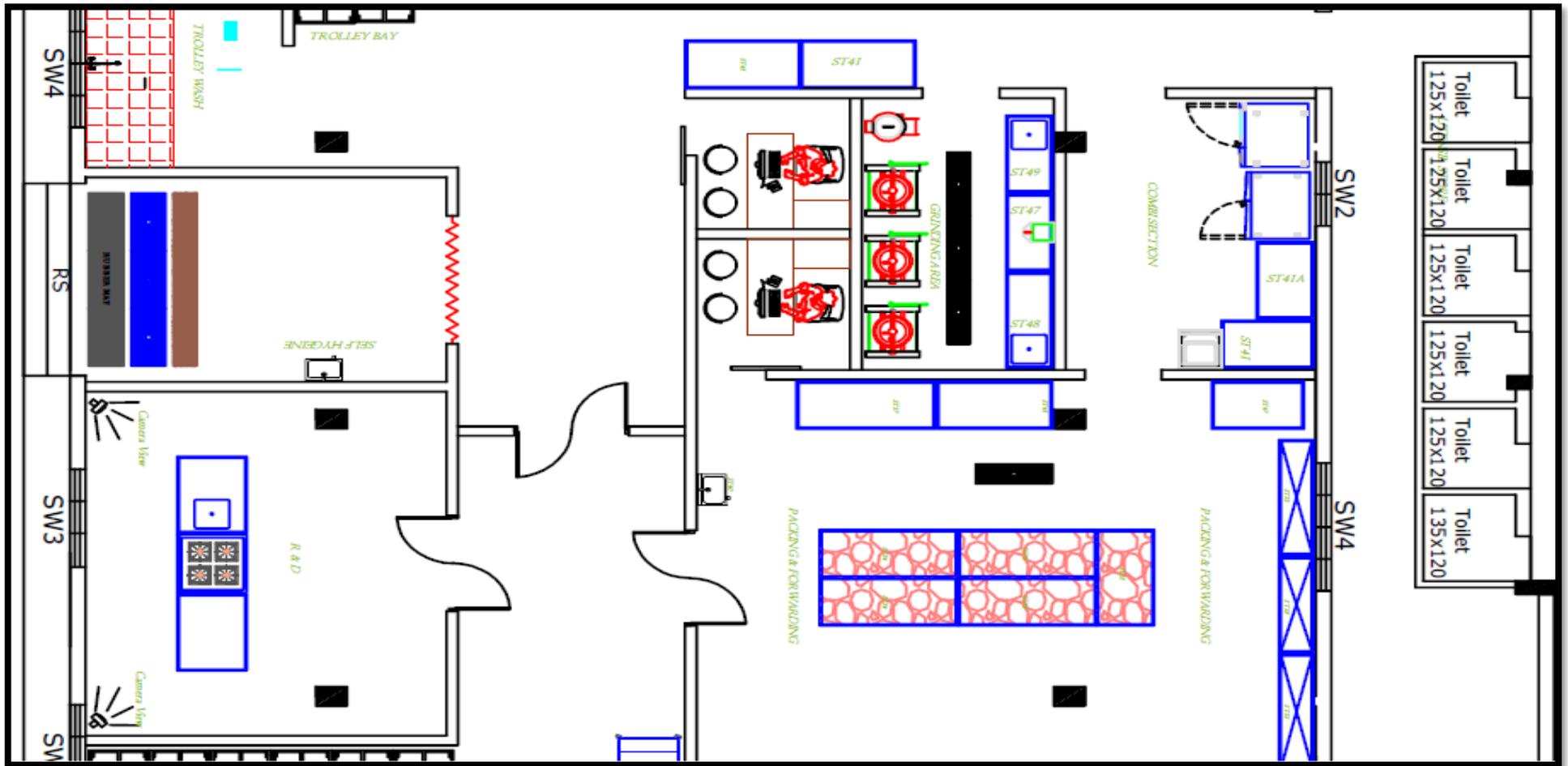


Fig No: 07

# Bulk cooking area

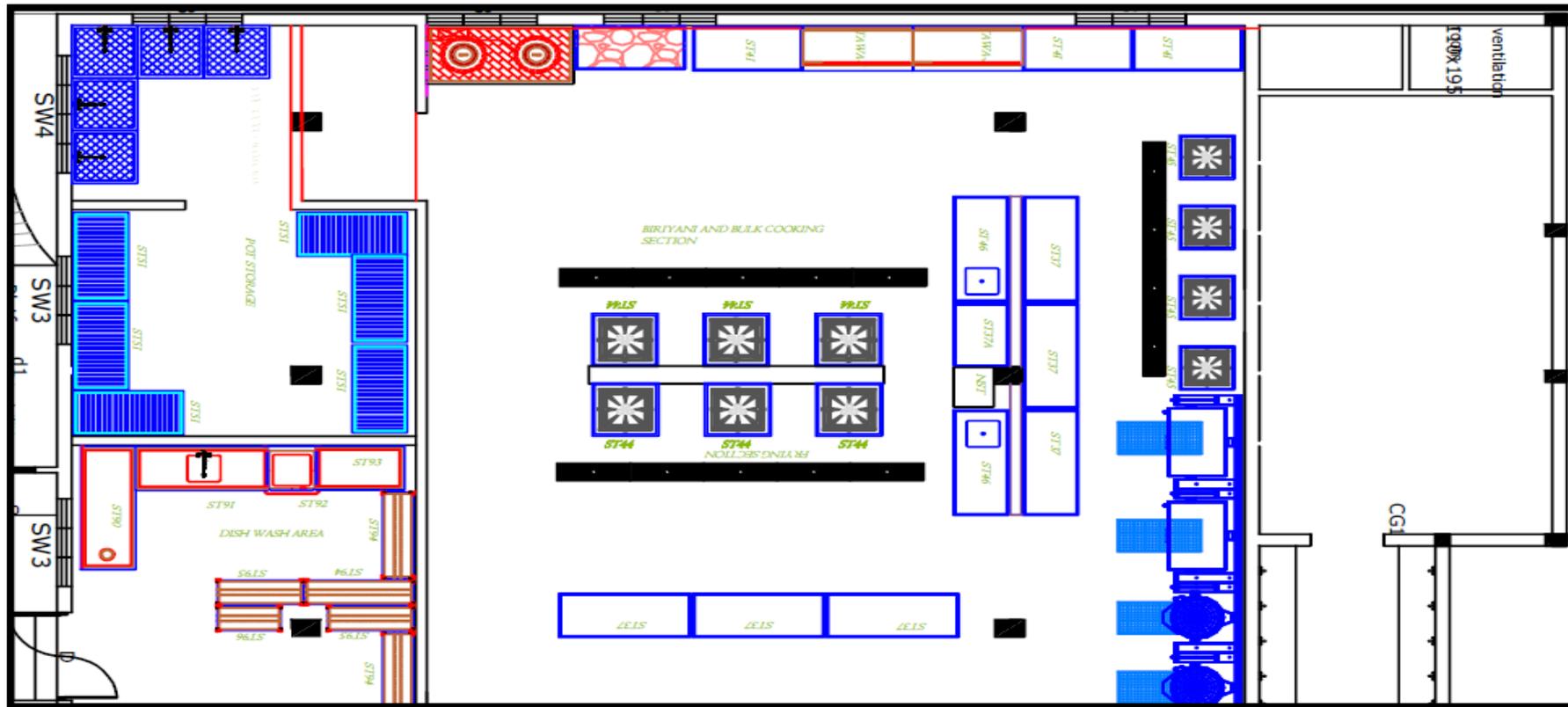


Fig No: 08