

6/15/21 meeting

## Windham Elementary Food Service Options

June 14, 2021

I have gathered the following information on what food service might look like at Windham Elementary. My opinion is that it is extremely expensive and the return would not cover that cost. Therefore this would be a program that carries a deficit with little to no chance to recoup.

Because of the state health regulations there is quite a bit of work that would be needed to be in compliance with State and Federal codes. Mickey had sent a picture of the current kitchen, as well as I have visited it in the past. The current kitchen would need to be removed and brought up to current standards. The cabinets that are there now are in very rough shape, cracking and peeling paint / wood are cause for health concerns. The current sink is not up to standards as it is not a State required 3-bay sink. Walls and counters have cracks and chips in them as well. The residential stove that is present appears to be in good working order and would be able to be reused, however the refrigerator looks to be older and to ensure proper temperatures and continued operations, it should be upgraded to a commercial unit.

Food could be provided from L&G, there are a couple of options available:

### **OPTION 1:**

1) Food is prepared at LG, this would require an additional part time staff be added to the LG staff as they could not currently offer delivery services with the staff they are allotted. This would also create a need for a new (all wheel drive) vehicle to transport the food to and from). This new part time staff person would pick up meals from LG prior to lunch, transport food to Windham using the proper equipment (list to follow) to ensure health regulations are met and temperatures are held in the required safe zone. They would then move food into Windham, set up the service line and maintain proper temperatures. They would serve the students, wash dishes, pack up supplies and return to LG to finish their tasks. This staff member would also deliver Breakfast for the next day and leave them in the refrigerator for a Windham staff member to hand out the next day. A Windham Staff member needs to be trained in the States meal pattern recognition for this scenario as well.

If option 1 was chosen meals would be \$5.75 per student for lunch and \$4.00 for breakfast. This would cover the additional payroll on the food service budget, the transportation cost, and additional food.

Based on 180 school days and 20 students the cost for this would be

Yearly Lunch \$20,700

Yearly Breakfast \$14,400

**Total \$35,100**

*THESE ARE ROUGH NUMBERS AND WOULD REQUIRE WORK WITH LAURIE TO OBTAIN VEHICLE LEASE INFORMATION*

## **OPTION 2:**

2) A Windham staff member becomes servsafe certified, obtains required State training on meal pattern recognition, and travels to LG to pick up both breakfast and lunch for the Windham students. This staff member would utilize the equipment purchased to ensure proper temperatures are maintained, they would set up and serve food to the students, wash all dishes and return them to LG the following day when they pick up that day's meals. This staff member would be responsible for following all Vermont Health guidelines, ensuring a clean and sanitary working environment, tracking and recording all temperatures of equipment and food, and going through the 2 yearly health inspections from the Department of Health. This would require annual training hours as well per the CNP requirements.

If option 2 was chosen meals would be \$3.50 per student for lunch and \$2.25 for breakfast. Please keep in mind that this would have all the other above mentioned costs that would need to be picked up by Windham for the staff, transportation, and training.

Yearly Lunch \$12,600

Yearly Breakfast \$8,100

**Total \$20,700**

For both of the above mentioned scenarios, a Windham Staff member would need to call or email Kendra at LG prior to 9am to place the students order for both lunch that day and breakfast the following day.

There are also some remodeling requirements and equipment needs that need to be met prior to operating a commercial kitchen at Windham Elementary. These are basically non-negotiable items meant to meet all state and federal guidelines to operate a commercial kitchen.

<b>Windham Food Service Options</b>				
Start up costs:	Qty	Cost	Total	Notes:
Cambro Hot Box	2	\$200	\$400	2 Needed to transport food from L&G to Windham Elementary
Insulated Hot Box	1	\$1349	\$1349	Addl Electrician cost to install proper plug
Under Counter Warewasher	1	\$3299	\$3299	Addl Electrician and Plumbing costs needed. Will also require a septic inspection to ensure the system can handle the load
54" Stainless Steel 3 bay Sink	1	\$549	\$549	Dept of Health requirement for a commercial kitchen. Addl Plumbing cost
Hand Washing Sink	1	\$99	\$99	Dept of Health requirement for a commercial kitchen. Addl Plumbing cost
72" Stainless Steel work table on casters	1	\$449	\$449	Mobile workstation that can be wheeled out of the way for the continued use of the space.
Table top food warmers	2	\$100	\$200	Allows temperature regulations of the food for serving. Can be used with Ice to keep food or drinks cold.
29" Reach in Refrigerator	1	\$1700	\$1700	Dept of Health recommendation. Must track temperature of the unit, (residential units do not have a thermostat) Used to hold milk, juice, leftovers and breakfast for the next day.
Electrician			\$2000	Estimated cost to have an electrician install plugs, etc
Plumber			\$2000	Estimated cost to have all units plumbed in.
Septic Inspection			\$250	Estimated cost.
<b>TOTAL</b>			<b>12,295</b>	

Potential meal reimbursement:

Service period	Reimbursement	Student count	Total Reimbursement
Lunch	\$4.30	20	\$86.00
Breakfast	\$2.46	20	\$49.2
TOTAL /180 days			\$24336.00

Reimbursement at current Windham Elementary Student Enrollment:

Service period	Reimbursement	Student count	Total Reimbursement
Lunch	\$4.30	8	\$34.40
Breakfast	\$2.46	8	\$19.68
TOTAL /180 days			\$9734.40

Cost of Food Service option 1

Breakfast	14,400	}	35,100
Lunch	20,700		

Reimbursement From Above

Net Cost of Food +

New Equipment as per Estimate

5 year Lease of Subaru @ 615/mo 7,380 Annually

First year cost

Ongoing Annually @ 7,380 + 10,764

180 DAYS X (20+20) = 7,200 meals

24,336
<u>10,764</u>
12,295
<u>\$ 23,059</u>
7,380
<u>30,439</u>

18,144

2,521/mo  
Net Cost