

Kitchen Layout and Design Project

Orem Rehabilitation Center

NDFS 445

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**Foodservice Systems
NDFS 445
Facility Profile**

Type of facility:

Rehabilitation center

Name of facility:

Orem Nursing and Rehab

Number of patients/residents/patrons/employees served:

80

Age range of patrons: 20-100

Impact this has on menu planning:

Didn't have much of an impact on menu planning because the menu is already so broad, and they also have an alternate menu.

Do government regulations influence menu planning (if yes, how?):

Yes, in everything. Calories, labor hours, labor practices, different diets, balanced food groups, paper products (three day supply), dietitian hours, food quality, storage layout.

Factors considered in menu planning:

Patient needs, government regulations, patient requests, fortified and special diets, balanced food groups.

Number of meals served per day:

240 meals, 240 snacks

Number of FTE involved in production/service/sanitation:

5 (1-12 hr, 3-6 hr)

Number of FTE in management/supervision:

1 (her)

Total number of foodservice employees:

10

Hours of kitchen operation:

Open for service from 7:30-7:30, but operates from 5:30 AM -9:00 PM

On- or off-site catering:

No

Procurement—formal/informal; bid, etc.:

Formal contracts with suppliers, add in informal as needed

Prime vendor: US Foods

Other vendors: Sysco

Annual expenditure on food:

\$144,000 (\$5.50/patient/day)

How operation is funded:

Company- Insurance does not cover food

Size of kitchen in square feet:

1800

Work areas in kitchen:

Prep, cooks, baking, dishwashing, pantry/storage, refrigerator, freezer

Take pictures of the work and dining areas in the facility or draw detailed sketches.

Description of work flow:

Everything is made same day, mostly from scratch.

Distribution process:

On plates with insulated top, insulated carts. Take to patient rooms or to the dining hall.

-50% of the long term patients will eat in the dining hall.

- Short term patients eat mostly in rooms (like the hospital).

Professional organization(s) related to this area of foodservice:

CMS- Center for Medicare & Medicaid Services

What makes this type of operation different from other segments of the foodservice industry:

Both long term and short term patients

A lot of different patient needs- special diets

Follow specific recipes

Most of the food is a little bland

Other noteworthy features or facts:

Really hard work, don't often get recognized as much as they should

Most of the time they interact with patients is when they are angry

Great place for students to get experience

Good balance of clinical and food service

Justifications of Kitchen Modifications

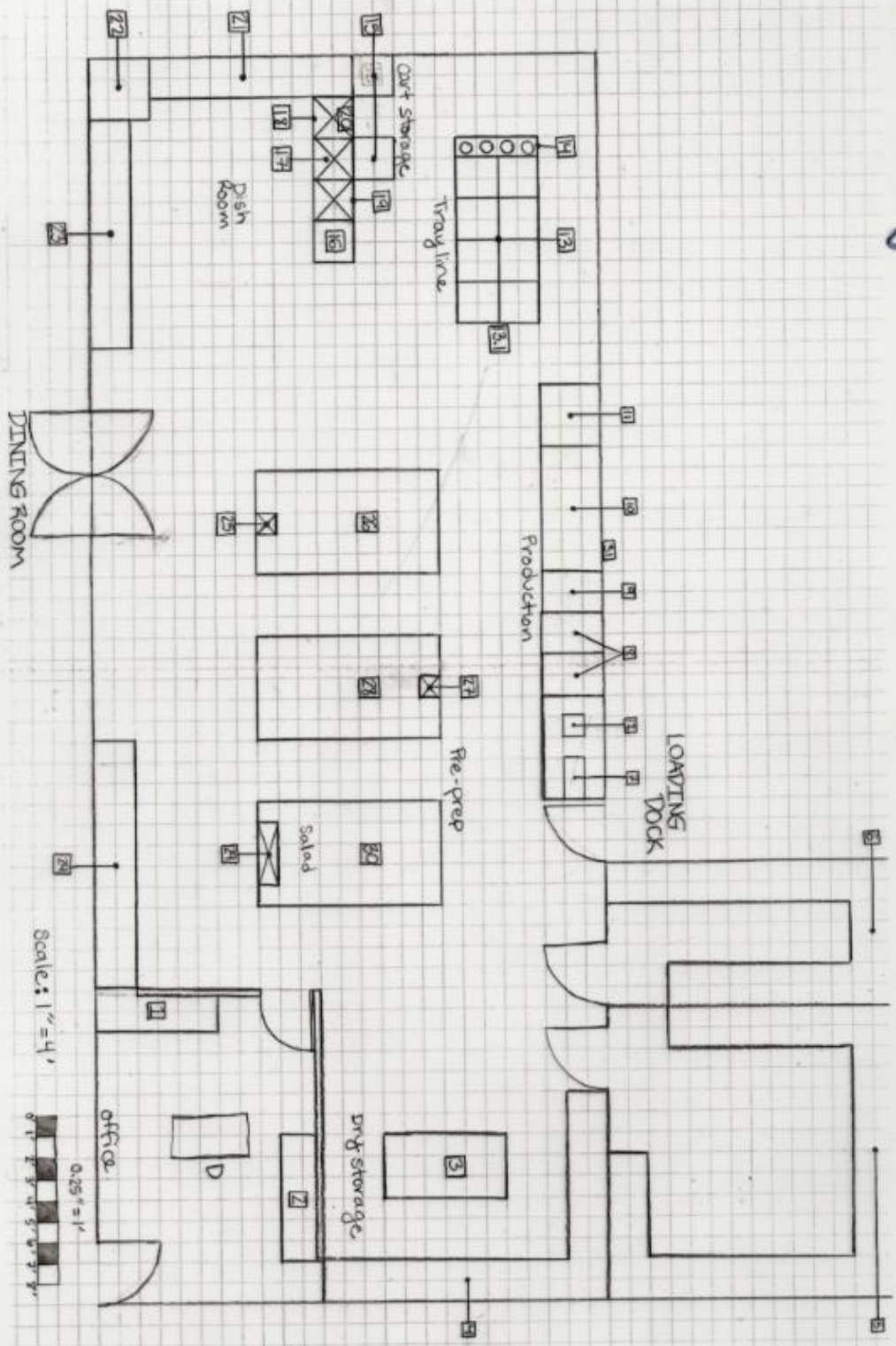
Equipment

- Eliminated toaster oven
 - Unnecessary for facility
- Added plate warmers to tray line
 - Assists in maintaining warm temperatures for transport
- Added three compartment sink
 - Helps efficiency in dish room
- Added more sinks
 - Increased access to water

Layout

- Moved office to the other side
 - Full view of inventory and staff
 - Increased space
- Switched Freezer/cooler and dry storage/pantry
 - More convenient for current layout
 - Facility requires a bigger cooler
- Took out center wall
 - Unnecessary for facility
- Moved cook area to north wall
 - Opens middle area for preparation
- Placed three prep tables in the middle
 - One dedicated to salad by the cooler
 - Ability to switch tasks
 - Racks above to store cooking and prep accoutrements
 - Drawers for storage
- Moved tray line closer to cook station
 - Easy transport
 - Able to keep carts in reach
- Added a door to outside
 - Ability to unload directly in the kitchen
- Added shelving
 - Assists in storage of pans and cutting boards
- Adjusted layout of dish room
 - Added counter space
 - Moved dishwasher
 - Designated clean and soiled counters
 - Added storage area for chemicals

Orem Nursing and Rehab - Kitchen Layout



Equipment Schedule

EQUIPMENT SCHEDULE			
#	QTY	ITEM	COMMENTS
1	1	Office table	
2	1	Office table	
3	1	Can storage unit	4 shelves high
4	2	Storage room shelving units*	5 shelves high
5	3	Cooler shelving unit	4 shelves high
6	3	Freezer shelving unit	5 shelves high
7	1	Proofer	
8	2	Fryers	
9	1	Table	
10	1	Range	
11	1	Double Oven*	
12	1	Microwave	
13	1	Trayline*	
13.1	8	Holding wells	
14	1	Plate Warmer*	
15	2	Carts	
15.1	2	Carts	
16	1	Clean dish counter	
17	1	Three compartment sink	
18	1	Disposal	
19	1	Swinging sink faucet	
20	1	Sink faucet	
21	1	Soiled dish counter	
22	1	Dishwasher	
23	1	Clean dish counter	
24	1	Shelving unit	4 shelves high
25	1	Prep sink	
26	1	Work table	
27	1	Prep sink	
28	1	Work Table*	
29	1	Double wide sink	
30	1	Work table*	
31	1	Exhaust hood	