DESIGN STANDARDS FOR: COMMUNITY CENTER KITCHENS

1. **TYPES:**

   Full Service Kitchen - Shall include the ability to do fry cooking. All equipment shall be top of the line, high quality, and commercial grade.

   Warming Kitchen - Shall exclude the ability for fry cooking and can have a mix of commercial and residential equipment.

2. **TEACHING ACTIVITIES:** Include space layout for 8 to 10 students to gather around instructor. Consider locating the cooking activity in a center island for ease of student/teacher interaction.
   Note: This can be provided for in both types of kitchens.

3. **EQUIPMENT LIST:** All equipment and space functions are subject to approval by the King County Health Department and DCLU. The following list can be amended according to each Community Center's level of usage - how many large gatherings, fewer large gatherings, number of rentals, etc.

   Electric Modular Range - Shall be commercial grade for full service kitchen - 36" minimum width with 6 minimum solid speed unit tops, oven and floor casters. Size the unit for the amount of estimated use. Or, shall be residential grade for warming kitchen - such as; 30" GE, top of the line, current model, and be self cleaning.

   Range Hood - Shall be Class A for full service kitchen and Class B for warming kitchen. Convection oven- one commercial deck with cabinet base - such as 'Lang Selectronic II', current model or approved with rack holder base. Add more decks for a warming kitchen as required for estimated use. Provide ventilation hood per code.

   Refrigeration - Shall have at least (3) reach-in, commercial refrigerators with freezer compartments or one freezer and at least (2) refrigerator units. The goal is to provide a 1 to 3 ratio between freezer and refrigerator spaces. Number of units shall be determined by the estimated usage. Units shall be commercial grade.

   Microwave oven - Shall be the largest size, counter or cabinet mounted commercial quality by 'Sharp', or approved equal.

   Dishwashing Station - Shall have a pre-rinse table with sink, hose unit, and drying area. The pre-rinse sink shall have a batch feed disposal controlled by stopper. The under counter dishwasher must be able to raise the rinse water to 180 degrees minimum. Units must be top quality commercial by 'Blakeslee, Jackson, Hobart', or other pre-approved manufacturers.

Dishwashing Sink - Shall be a (3) compartment sink for washing large pots, pans, and utensils that can not fit into the dishwasher. One compartment of the sink shall have a disposal that matches the pre-rinse unit. Provide 140 degree water.

Hands Washing Sink - Shall be a single sink with soap and towel dispensers. Provide tempered water.

Prep Sink - Shall be a single sink with an indirect drain.

Finishes - All counters, sinks, and back splashes shall be stainless steel for full service kitchens. For warming kitchens, surfaces away from prep, pre-rinse and cooking spaces can be other then stainless steel such as plastic laminate with stainless steel front edges. Wall surfaces behind the cooking and high heat generating units to have rated finishes per code.

4. **NOTES:**

Standards – Refer to the 1999 Community Center Building Program Template for further information on rolling carts, floor and wall finishes, etc. Also refer to the Seattle Parks Design Standards for Community Centers.

ADA - Consider clearances for universal access for: toe space, counter heights, under counter work space at sinks, prep and cooking areas, and reach distances. At a minimum, provide ADA clearances and counter height options for all functions.

END OF SECTION