Performance Contracting

Project: Kitchen & Cafeteria Renovations

School cafeterias are a complicated hub of activity. Successful renovation depends on adherence to project deadlines, attention to detail, and excellence in execution.

Background

With 20+ years' experience in infrastructure modernization, CM3 has managed many kitchen renovations – from seemingly straightforward additions for walk-in freezers to complex cafeteria reconfigurations.

Our work at Perkiomen Valley's South Elementary School and Norristown Area High School illustrate some of the challenges and rigorous project management involved in enhancing these critical areas of the school environment.

Project Summary

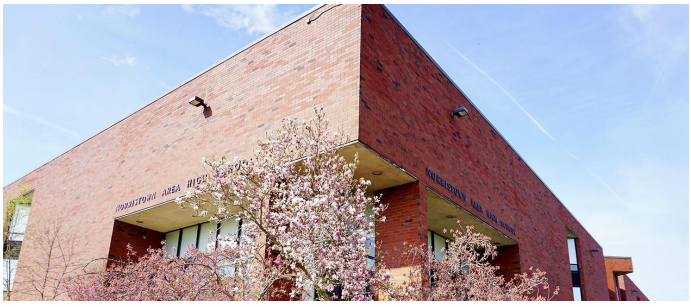
- » Heating, Cooling, Ventilation
- » Lighting and Electrical
- » Plumbing
- » Kitchen Equipment
- » Physical Additions
- » Interior Reconfiguration
- » Exterior Renovation
- » Cafeteria Furniture

Perkiomen Valley School District

South Elementary School | 500 students, Grades K-5

Challenges

Due to the cafeteria configuration, students had to stand in the hallway as they waited in the food line. This was disruptive to classes in the vicinity of the cafeteria.



Norristown Area School District

Norristown High School | 2300 Students, Grade 9-12

Challenges

Due to the cafeteria configuration, the line for food purchases moved slowly, which resulted in students waiting for a prolonged time. With students not getting seated quickly, there were very high levels of movement and noise.

Perkiomen Valley South Elementary School

Overview

Extend the kitchen by 15x40 ft. to enable the addition of a walk-in freezer and cooler.

Simultaneously, reconfigure the kitchen to allow for two serving lines which would remove the food line from the hallway

Noteworthy Moments

- Kitchen addition required that the oil tank be moved.
- The new backup generator was upsized to cover critical loads.

Tip

Some buildings only have generator coverage for emergency lighting, freezer and hot water circulating pumps. However, it's essential to also cover building cooling and refrigeration, particularly if the building has a tendency toward moisture issues.

Norristown Area High School

Overview

Extend the kitchen by 27X36 ft. to enable the addition of a zero-degree freezer while also replacing the existing walk-in cooler.

Simultaneously, reconfigure the cafeteria, adding more serving lines and creating a ¾ wall to help with traffic flow.

Move the school store (including a repurposed and modified overhead door) and create a new teacher's lounge.

Noteworthy Moments

- New ductwork to increase air flow
- Asbestos abatement (glue from bulletin boards)
- New fold-up tables with school logos
- Wall charging stations
- Warming tables with sneeze guards
- Relocation of dumpsters so trash could be easily wheeled out

Rising to the Challenge

One interior wall which was slated for removal contained primary electrical lines, a gas line, a roof drain and a chemical disposal line – all of which had to be relocated.

While the entire wall could not be removed, most of it could be, leaving only a vertical steel girder which was hidden behind a newly configured block column.

Serving Lines Drawing

Asbestos Abatement

Relocated, Modified Overhead Door

Oil Tank Relocation

Bonus

With an expanded walk-in freezer in place, the District was able to purchase in bulk for the entire School District thereby saving an estimated $250K annually.

The new configuration required that the driveway, staircase and loading dock be modified to accommodate tractor trailers bringing bulk orders to the school. Exterior door modifications ensured that the freezer could be accessed from the outside, rather than allowing deliveries to come directly into the school thereby enhancing security.