

1996~2006

Celebrating 10 Years of Service & Excellence

“Pantry” or “Food Establishment?”

Most offices have a pantry that is typically equipped with a sink and disposer, refrigerator, microwave and coffee maker. Larger pantries may have a dishwasher, commercial type refrigerators and vending machines. When additional employees are hired, it can be tempting to convert the existing pantry into a small cafeteria or deli to serve the larger staff. Be aware, however, that this may result in some expensive surprises.



The US Department of Health and Human Services 2001 Food Code defines a “food establishment” as an operation that stores, prepares, packages, serves, vends, or otherwise provides food for human consumption. As such, the addition of food service and related equipment, such as a carbonated soda dispensers, ovens, or cook tops, may require additional modifications.

For example, adding a convection oven requires the installation of a Type II exhaust hood to remove the heat and moisture. Counter top equipment identified as a “grill” or “range,” regardless of size or frequency of use, will likely require installation of a Type I grease exhaust hood to remove the grease and smoke. Now that you have an exhaust hood system, the installation must be equipped with an automatic fire extinguishing system and cleanable grease filters. These items must all be U.L. approved.

Other Health Department requirements include:

- ◆ All electrical wiring, plumbing piping, and mechanical ductwork installed within all food preparation and service areas must be concealed.
- ◆ Water lines serving carbonated soda dispensers and water-cooled ice machines must have reduced pressure back-flow prevention devices installed upstream of these machines.
- ◆ Food service premises must be mechanically ventilated at a minimum of 2 CFM per square foot of floor area.
- ◆ Ventilation and exhaust systems vented to the outside cannot create unsightly, harmful, or unsanitary discharges (such as grease dripping down the face of your building).
- ◆ Minimum lighting levels of 50 foot candles for food preparation areas, 20 foot candles for hand washing and dish washing areas, and 10 foot candles in storage areas are required.
- ◆ A three-compartment sink with a grease interceptor will likely be required for washing pots and pans.
- ◆ All light fixtures in areas where there is exposed food, cleaning equipment, utensils, and linens must be shielded

by covers that are washable and shatter-resistant to prevent lamp breakage or to contain the broken glass if a lamp should break.

- ◆ Fluorescent lights require both shields and end caps.

So, if you are considering expanding your pantry facility to include food preparation and/or serving, make sure you perform an evaluation of the impact of the new services on your budget and schedule. Also remember that a “food establishment” is subject to the Health Department review process which can add weeks to the permit process.

Williams Notaro & Associates has the knowledge and experience in assisting with pantry and food establishment renovations. We're available anytime to discuss specific concerns or options to support your project needs.



**Williams Notaro
& Associates, Inc.**

**MECHANICAL, ELECTRICAL, PLUMBING &
FIRE PROTECTION CONSULTING ENGINEERS**

3928 Pender Drive, Suite 220
Fairfax VA 22030
Tel 703.563.0381 ◆ Fax 703.563.5389
www.wnainc.com



Anping Hou, PE Senior Mechanical Engineer

Mr. Hou is a senior mechanical engineer and project manager with Williams Notaro & Associates, Inc. He holds a MS in Mechanical Engineering from Kansas State University and a BS in Mechanical Engineering from Tatung Institute of Technology in Taiwan. He offers over 20 years of expertise in the design of mechanical systems for projects including airports, data centers, laboratories, and commercial building infrastructure upgrades. He is experienced in all phases of project development, design, and construction. In addition to holding his PE license in Virginia, Maryland, California, Colorado, Michigan, and Kansas, Mr. Hou is also a Certified Plumbing Engineer.

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3928 Pender Drive ♦ Suite 220 ♦ Fairfax, Virginia 22030

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Did You Know?

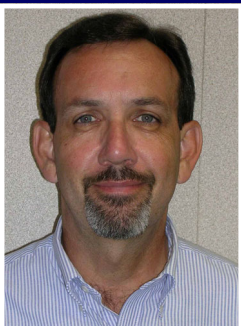
The International Energy Conservation Code (IECC) requires that spaces with manual lighting control must have a means to reduce lighting level by 50% through one of the following methods:

- ◆ Dimming controls
- ◆ Dual switching so that alternate fixtures or rows of fixtures are separately switched
- ◆ Switching the middle lamp independently from the outer lamps
- ◆ Switching each light fixture or lamp independently

Areas exempt from this code requirement are corridors, store-rooms, restrooms, public lobbies, areas controlled by an occupancy sensor, and areas with only one light fixture.

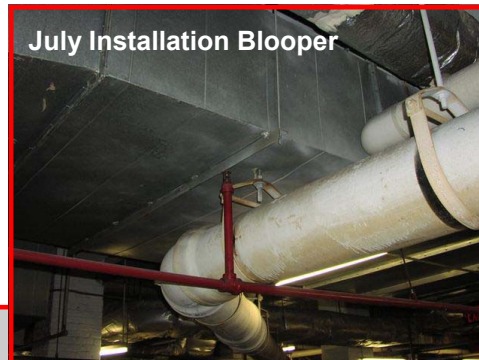
Congrats

Terry L. Hilmer, Director of Office Services and Property Management for the National School Boards Association correctly identified the July installation blooper.



He will enjoy a \$50 AMC Movie Theatre gift card. Enter the August contest and you could be our next winner!

July Installation Bloop



The **July blooper** (above) featured ductwork that had been penetrated by a pipe support. Ductwork should never be penetrated by any building component as leaky ductwork results in excessive energy use, poor system performance, and temperature and ventilation control problems.

Enter the August Bloop Contest!

Think all work gets installed properly as shown on the engineering drawings? Go to www.wnainc.com to see an improbable, yet actual, installation. Correctly identify the blooper and you'll automatically be entered to win a **\$50 Shell Oil gift card**. Drawing will be held September 1. **To prevent bloopers like these, include construction administration services in your engineering contracts.**