

Town of Sudbury Capital Improvement Budget Request FY2018 Form A

Department,	/Committee:
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SPS/Facilities

Item/Project Name:

Replace Schools Cafeteria Kitchen Equipment

Initial Year of Request:	Estimated Total Project Cost:	Estimated Future Savings:1
FY 2018	\$47,000	Preventing excessive repair costs and
		preventing equipment from breaking down
		and causing operational problems and
		kitchen and food service disruption.
Estimated Incremental Costs: ²	Staffing Changes: ³	
None are expected, in fact, repair costs should decrease.	None, however, it's good to note that the kitchen is aware of the need to replace some aging equipment are involved in the planning of any replacement or improvements in the inventory of kitchen equipment.	
Justification Code:	R or NR:	Priority:
A, its essential to provide food services in the	R, this type of food service equipment will	Very high. We have to provide food services
schools	always wear out and need replacement.	to the kids and the kitchen appliances must be working.

Project Description:

This purpose of this funding is to replace aged and unreliable kitchen appliances in the school's cafeterias. The Schools have over 140 pieces of appliances and kitchen equipment in five schools. Many of these pieces were new when the schools were built in 1994, 1998, 1999, and 2000. This equipment is used every day to prepare, serve, clean and protect the food and food service operation which feeds the kids. This project is going to fund the replacement of an oven at Noyes School (\$11,000), a booster heater for the dishwasher at Haynes school (\$4,000), and a steamer at the Loring School (\$16,000). This project will also allow the purchase of a steamer at the Noyes School (\$16,000), which was removed two years ago but funds were not in place to replace the steamer at that time. These steamers are essential to adequate food preparation in the schools.

Justification and Need:

The walk-in refrigerator at the Nixon school is 57 years old, the dishwasher is 27 years old, ovens at Noyes School are over 30 years old, all the equipment at Loring and Haynes is over 18 years old. The kitchen staff and food service operations director have reviewed the most essential and problematic equipment that needs to be replaced this year. They have prepared the estimates and will be looking at all of their equipment and with the assistance of SPS administration they will be providing a comprehensive 15-year replacement plan. The equipment being replaced this year are the most critical, and the longer term plan will likely include some more replacements in the next several years.

Benefit: The kitchen equipment is crucial to provide the meals to the school children. Just like the stove, refrigerator, oven and dishwashers at our homes, these appliances wear out and fail. Cost of repairs and service is in the operating budget, and the schools continually invest in the maintenance and repairs in order to insure the most reliable and long lasting equipment. However, eventually, the life cycle of this equipment expires, and we must invest in new appliances. These large commercial appliances are expensive; the installation is equally expensive due to the nature of the commercial application and the building, wiring and plumbing codes.

Last time this was replaced (i.e., year roof was previously replaced or year vehicle):

This varies, the Nixon Dishwasher is 23 years old, the Noyes is 26 years old, Curtis was built in 2000, so it's all at 17 years old, Loring is 18 years old, and Haynes is 19 years old.

Typical Replacement Cycle:

10 to 15 years

Alternatives Considered/Reasons for Rejecting Alternatives:

There are no credible alternatives, this equipment must be in working order, and it is simply getting old, breaking down, and failing. If we wait for failure, we may have serious issues in providing the school lunches, and that is an unacceptable way to operate and plan. Not looking forward and planning these replacements would show a lack of good judgement.

Consequences of Not Implementing/Delaying Implementation:

Having equipment break down and cost a lot to fix, when its throwing good money after bad. At some point, replacement is the best alternative. It is wise to plan this replacement just before the incremental costs for repairs outweighs the investment of new equipment.

Other Pertinent Background Information (e.g., Quotes, Brochures, Pictures, etc.):

The Schools have a comprehensive list of kitchen equipment, and a long term plan with schedules for replacement. Sudbury has been fortunate over the past 17 to 24 years with the construction of new facilities at the schools. However, as our equipment is now aging (and unfortunately at the same time as many other capital needs), we must replace the old with new.



Food Steamers at Loring are 18 years' old

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Warmer ovens are wearing out.



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Picture of a dishwasher with hot water booster

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Peter Noyes Ovens are over 30 years' old