FEASIBILITY STUDY

Introduction

The MSBA space requirements provide 2,790 square feet for a full-service kitchen and serving area, and an additional 600 square feet (SF) for a "scramble" style serving area under the current guidelines based on student population. Therefore, the total square footage under the current guidelines allowed would be 3,570 SF. The existing kitchen and serving area has approximately 2,996 SF, which is 575 SF smaller than that allotted MSBA guidelines. However, our team is proposing 3,150 SF of kitchen and serving space, which is 360 SF larger than allotted guideline. In addition, we are proposing another 3,000 SF for the "scramble" style servery, for a total of 6,150 SF of kitchen and serving space. This is based on past experience with similar size and scope projects and the benchmarking information which supports the proposed. Based on the proposed square footage at $200.00 per square foot, the estimated foodservice equipment budget for this project would be $1,230,000.00. This is for all new equipment delivered and set-in place, it does not include hard construction costs or final connections by trades. In addition, there will be a satellite Grab-N-Go which will be 200 SF.

Recommendations: Kitchen and Serving – Base Repair

- All new NSF approved shelving should be provided for walk-in cooler and freezer.
- The cooking equipment has reached its life expectancy and needs to be replaced with energy efficient units that meet the specification for the future operations, with flexibility for changes in operation and menu.
- New food warmers are needed to hold bulk food in advance and utilize current technology to keep food quality; this can meet the demands of large bursts of service in a short period of time without limiting the menu choices.
- Provide all new work tables and configure efficiently between preparation and cooking areas.
- Provide handsinks for all serving, cooking, working, dishwashing and pot washing areas.
- Renovate the mop closet. Provide a new NSF approved mop sink, easily cleaned water-proof wall panels and adequate shelving space for the proper storage of cleaning chemicals. Provide a lock on the closet door or locking cabinet for chemicals. Remove washing machine and relocate.
- Provide all new serving counters and sneeze guards that meet all current NSF and ADA codes with storage below.
- Refrigerated display cases should be available to hold pre-made salads, sandwiches, fruit and specialty items. This provides variety to students that dine here every day, and at the same time provides relief to serving lines by providing options.

Recommendations: Kitchen and Serving – Additions/Renovations

- The foodservice equipment is in need of complete replacement.
- All exposed components of the interior in the kitchen/serving area require renovation.
- The walk-in cooler and freezer should be demolished and replaced with new energy efficient units.
- The cooler size should be double its current size.
- All new NSF approved shelving should be provided for walk-in cooler and freezer.
- The cooking equipment has reached its life expectancy and needs to be replaced with energy efficient units that meet the specification for the future operations, with flexibility for changes in operation and menu.
- New food warmers are needed to hold bulk food in advance and utilize current technology to keep food quality; this can meet the demands of large bursts of service in a short period of time without limiting the menu choices.
- Provide all new work tables and configure efficiently between preparation and cooking areas.
- Provide handsinks for all serving, cooking, working, dishwashing and pot washing areas.
- Provide larger dry food storage with NSF approved shelving in an efficient layout.
- Install new LED recessed lighting fixtures and increase lighting in the kitchen area in general.
- Remove the existing exhaust hood(s) and provide energy efficient units with on demand ventilation.
- Trash and recycling should have dedicated space for proper disposal during lunch and storage between pick-ups.
- Renovate the mop closet. Provide a new NSF approved mop sink, easily cleaned water-proof wall panels and adequate shelving space for the proper storage of cleaning chemicals. Provide a lock on the closet door or locking cabinet for chemicals. Remove washing machine and relocate.
- Demolish the current dishroom and provide a new properly sized area with a new dishmachine and dish tables to accommodate the current and projected use of disposable trays and pot and pan washing in the kitchen.
- Provide new lockers for staff that equal the amount of employees.
- Provide all new serving counters and sneeze guards that meet all current NSF and ADA codes with storage below.
- Add refrigerated display to the serving counters for menu options and food safety.
- Increase the size of the office to allow for normal layout and function in the space.
- Provide a larger dedicated receiving area for foodservice that incorporates space for staging deliveries, breaking down and easy transport to food storage areas.
- Renovated or new construction, the facility should have the ability to provide an open market style servery with all the typical aspects of a current high school foodservice program.

- Menu offerings should speak to the diversity of the population and current/future trends. The equipment should support this diversity.
- Refrigerated display cases should be available to hold pre-made salads, sandwiches, fruit and specialty items. This provides variety to students that dine here every day, and at the same time provides relief to serving lines by providing options.
- All exposed components of the interior in the kitchen/serving area require renovation.
- The walk-in cooler and freezer should be demolished and replaced with new energy efficient units.
- The cooler size should be double its current size.
- All new NSF approved shelving should be provided for walk-in cooler and freezer.
- The cooking equipment has reached its life expectancy and needs to be replaced with energy efficient units that meet the specification for the future operations, with flexibility for changes in operation and menu.
- New food warmers are needed to hold bulk food in advance and utilize current technology to keep food quality; this can meet the demands of large bursts of service in a short period of time without limiting the menu choices.
- Provide all new work tables and configure efficiently between preparation and cooking areas.
- Provide handsinks for all serving, cooking, working, dishwashing and pot washing areas.
- Provide larger dry food storage with NSF approved shelving in an efficient layout.
- Install new LED recessed lighting fixtures and increase lighting in the kitchen area in general.
- Remove the existing exhaust hood(s) and provide energy efficient units with on demand ventilation.
- Trash and recycling should have dedicated space for proper disposal during lunch and storage between pick-ups.
- Demolish the current dishroom and provide a new properly sized area with a new dishmachine and dish tables to accommodate the current and projected use of disposable trays and pot and pan washing in the kitchen.
- Renovate the mop closet. Provide a new NSF approved mop sink, easily cleaned water-proof wall panels and adequate shelving space for the proper storage of cleaning chemicals. Provide a lock on the closet door or locking cabinet for chemicals. Remove washing machine and relocate.
- Provide new lockers for staff that equal the amount of employees.
- Renovate restrooms and make ADA compliant.
- Provide all new serving counters and sneeze guards that meet all current NSF and ADA codes with storage below.
- Add refrigerated display to the serving counters for menu options and food safety.
- Increase the size of the office to allow for normal layout and function in the space.

- Provide a larger dedicated receiving area for foodservice that incorporates space for staging deliveries, breaking down and easy transport to food storage areas.
- Provide additional storage and preparation equipment to facilitate the bulk production of salads and individual packaging of salad product for distribution to all other high schools in the district.
- The kitchen and seating areas will benefit from a more open, clean and ventilated space.
- Renovated or new construction, the facility should have the ability to provide an open market style servery with all the typical aspects of a current high school foodservice program.
- Menu offerings should speak to the diversity of the population and current/future trends. The equipment should support this diversity.
- Refrigerated display cases should be available to hold pre-made salads, sandwiches, fruit and specialty items. This provides variety to students that dine here every day, and at the same time provides relief to serving lines by providing options.
- There will be improved control over food deliveries, storage (dry and refrigerated), work flow, disposal of waste and ware washing.
- In addition, a renovation or a newly constructed kitchen will provide the opportunity to bring all plumbing, electrical, HVAC, life safety and health codes up to current standards and codes, which are much needed under the existing conditions.
- Provide new 200 SF satellite Grab-N-Go.

Recommendations: Kitchen and Serving – New Construction

- For new construction it is assumed all recommendations above for base repair and additions/renovations would be incorporated into the design of a new facility.

3.3.3 FINAL EVALUATION OF ALTERNATIVES

D. Supporting Documents

2. Permitting Requirements (all options)

#	AGENCY	PERMIT/ISSUE	COMMENTS	STATUS	FEE
1	Massachusetts DEP/Worcester Conservation Commission	WPA Form 4A Abbreviated Notice of Resource Area Delineation	Wetlands and Riverfront Areas have been flagged and located on the site plan	Not Required (no wetlands present on any of the sites)	NA
2	Worcester Conservation Commission	WPA Form 3 (NOI) Notice of Intent	Local project review for compliance with the performance standards of the City of Worcester Wetlands Ordinance.	To be filed during Design Development phase; 3–6 month duration	NA
3	Worcester Conservation Commission	WPA Form 5 Order of Conditions	Issued after NOI, to be published with the specifications and recorded at Registry of Deeds	To be published with 60% Construction Documents early site package	$75.00 recording fee
4	Worcester Conservation Commission	WPA Form 8A, 8B Request for & Certificate of Compliance	Requested by Owner or Contractor at completion of project	Pending completion of work and as–built drawing	NA
5	US EPA	Stormwater Pollution Protection Plan (SWPPP) approval	Draft required per Order of Conditions; required prior to NPDES NOI filing; draft SWPPP to be included with WPA NOI; refer to Item #6 below	Pending prior to beginning of construction	NA
6	US EPA	National Pollutant Discharge Elimination System (NPDES) NOI for Discharge Associated with Construction Activity and Notice of Termination (NOT)	Filed by Contractor (NOI system) prior to construction and at project completion	Pending; NOI at least 14 days prior to beginning of construction	NA
7	Environmental Notification Form (ENF) 301cmr 11.00	Executive Office of Energy and Environmental Affairs MEPA	Section 11.03: Review Thresholds Possible thresholds for ENF include creation of 5 or more acres of impervious area (Foley site); generation of 2,000 or more new daily trips	Pending: If required, ENF would be filed following completion of Schematic Design Phase; 40 days from filing to	NA

#	AGENCY	PERMIT/ISSUE	COMMENTS	STATUS	FEE
			(Chandler & Foley sites); and creation of 300 or more new parking spaces (Chandler & Foley sites).	determination for EIR requirement by MA Sec. of Environmental Affairs.	
8	Environmental Impact Report (EIR) 301cmr 11.00	Executive Office of Energy and Environmental Affairs MEPA	Section 11.03: Review Thresholds Possible mandatory EIR threshold includes generation of 3,000 or more new daily trips (Foley site).	Pending; to be filed during the Design Development Phase; 60 days from filing to determination of adequacy of mitigation by the Sec. of Environmental Affairs.	NA
9	Project Notification Form for Historic Buildings or Archeological MHC 950 CMR	Massachusetts Historical Commission Project Notification Form	Required for any project receiving state or federal funding	To be filed during Schematic Design phase	NA
10	City of Worcester– Demolition Delay Ordinance	Historical Commission	Not required, –none of the sites are on listed 0n the MACRIS List	To be filed during Design Development phase	NA
11	City of Worcester	Sewer Connection	Reviewed by DPW	Pending; prior to beginning of construction–	TBD
12	Massachusetts DEP	Sewer Extension Permit	Not required	N/A	N/A
13	City of Worcester	Water Connection			TBD
14	City of Worcester–Hydrant flow test	Water/Fire Department	To be done during SD		
15	City of Worcester	Development Review Board	Periodic reviews		NA
16	National Grid	New electrical service for school	Work request to be submitted Preliminary review with the N–GRID during SD	Backcharge to be determined, Review at the DD/ CD phase	TBD
17	National Grid	Temporary electric	Work request to be	By Contractor prior	TBD

#	AGENCY	PERMIT/ISSUE	COMMENTS	STATUS	FEE
		service (if required)	submitted	to construction	
18	Eversourse	Revised gas service and new meter for boilers	Preliminary loads and service/meter location to be reviewed w/ N-Grid representative	To be reviewed during Schematic Design phase	TBD
19	State Plumbing Board	Elevated pressure gas service	TBD	TBD	TBD
20	National Grid	Comprehensive Design Approach rebate program	Independent energy modeling study must be performed	Review at the Schematic Design phase	
21	Massachusetts DEP	Asbestos Removal Permit & Notifications	Requirements outlined in Hazardous Materials Identification Report.	Pending; beginning of construction or demolition	TBD
22	Massachusetts DEP	BWP AQ06 Notification	Filed by Contractor prior to construction	Pending; beginning of construction	TBD
23	City of Worcester	Site Plan Review	Pre-Application Review by Interdepartmental Review Team (IRT) for compliance with municipal site design standards	To be presented during Design Development phase; IRT meets weekly; 3-6 month duration	
24	Massachusetts AAB Architectural Access Board	Application for Variance (if required)	Possible Variance for relief If new trails are installed at Newton Hill as making accessible may be impractical.	If required, to be filed during Design Development phase	$50
25	City of Worcester	Disabilities Board	General review	To be reviewed with the IRT review	NA
26	Land taking	Law Department	Eminent domain If the schemes that require land taking are selected	Not a permit, but a land issue to track	
27	City of Worcester	Building Department (including Electrical and Plumbing)	Final required for Building Permit filing	To be reviewed during Schematic Design and subsequent phases	NA
28	City of Worcester	Police/Fire Departments, School Resource Officer, DPW, Board of Health	Review safety and security protocol, including access road issues	To be reviewed with IRT during Schematic Design and subsequent	NA

#	AGENCY	PERMIT/ISSUE	COMMENTS	STATUS	FEE
				phases	
29	City of Worcester	Demolition Permit	Filed by Contractor prior to construction.		TBD
30	City of Worcester	Building Permit, Certificate of Occupancy	Filed by Contractor prior to construction		TBD