

FOOD SERVICE DESIGN HANDOUT

Food services should be located within 1000' of permanent workstations, if provided. Centralized food services are usually positioned to minimize distance/travel time for onsite employees and to provide employees with an outside view while seated. Decentralized food services should be considered if the distance from permanent workstations would be greater than 1000'.

Food service areas should also provide for:

- Delivery of food stocks
- Ventilation of cooking exhaust
- Separation of eating and working area odors
- Trash collection

Other guidelines for onsite dining are:

- Food consumption may not occur in manufacturing areas
- 30 minutes is the minimum lunch shift for Federal requirements
- First 1/3 of dining shift is spent acquiring / preparing food, so shifts may overlap by up to this amount
- Food Service Requirements:
- Off-site food service requires longer dining shifts
- On-site space should be located within 1000 ft of permanent workstations
- On-site vending machines require 1 ft² per person (food prep) and a break room to sit and eat
- On-site catering (with serving lines) is feasible at about 200 employees
- On-site kitchen (and serving lines) is feasible at about 400 employees
- A serving line typically requires 300 ft² and serves 7 employees / minute
- Kitchen space is for food preparation, cafeteria space is for seating (see Table 4.5 for kitchen space required / meal served in a lunch shift)
- Cafeterias may double as break rooms (see Table 4.4 for space / seat)

Permitting outside vendor access (food trucks) is frequently competitive with maintaining a full kitchen onsite.

Space allowances for cafeteria seating and for onsite kitchen space are listed in the tables (below):

Table 4.4 after p. 153 of 5th ed. of Tompkins, et al. text.			
Space Requirements for Cafeteria Seating			
	<i>Classification</i>	<i>Ft² per person</i>	
	Commercial Facility	16 - 18	
	Industrial Facility	12 - 15	
	Banquet Hall	10 - 11	
Notes: 1.) Seating space is required only for the largest shift eating onsite.			
2.) Cafeteria seating space frequently doubles as meeting space.			
Table 4.5 after p. 154 of 5th ed. of Tompkins, et al. text (Kotschevar & Terrall).			
Space Requirements for Full, Onsite Kitchens			
	<i>Total Number of Meals Served</i>	<i>Preparation Area (Ft²)</i>	
	100 - 200	500 - 1000	
	200 - 400	800 - 1600	
	400 - 800	1400 - 2800	
	800 - 1300	2400 - 3900	
	1300 - 2000	3250 - 5000	
	2000 - 3000	4000 - 6000	
	3000 - 5000	5500 - 9250	