

# SUMMER FOOD SERVICE PROGRAM

## Food Service Equipment Needs

Equipment	Number of Children			
	1 - 50	51 - 100	101 - 200	201 - 300
<b>Range with ventilating hood</b>	1 range with oven; 30" domestic or 30" - 36" commercial (2 burners)	1 range with oven 30" - 36" commercial (4 burners)	1 range with oven 30" - 36" commercial (2 if over 150 children) (6 burners)	2 ranges with ovens 30" - 36" commercial or 1 range w/oven 60" or larger commercial (8 burners)
<b>Refrigerator with shelves</b>	single section domestic 18 cu. ft. or commercial reach-in 20-25 cu. ft.	double section commercial reach-in 40-50 cu. ft.	double section commercial reach-in 50-60 cu. ft. or 64 sq. ft. (8 ft. x 8 ft.) walk-in	triple section commercial reach-in 60-75 cu. ft. or 64 sq. ft. (8 ft. x 8 ft.) walk-in
<b>Freezer</b>	same as refrigerator	same as refrigerator	same as refrigerator	same as refrigerator
<b>Work Tables (Allow 4 linear ft. per worker). Use countertops as tables</b>	1 table	2 table	3 table	4 tables
<b>Sink with separate hand sink</b>	1 sink - 3 compartments	1 sink - 3 compartments	1 sink - 3 compartments	1 sink - 3 compartments

If the site will serve over 100 children, the following equipment is recommended to supplement the minimum items listed above:

- Steam equipment (kettle, steamer)
- Hot food holding cabinet
- Convection oven
- Electric food slicer
- Mixer with attachments (vegetable slicer/shredder, meat and food chopper)