



# **FARM TO STATE ISLAND OF KAUAI**

**KITCHEN ASSESSMENTS FOR ALL PUBLIC SCHOOLS  
APRIL TO JUNE 2020**

**CHEF RAF CAMARILLO CONSULTANT  
SPONSOR ULUPONO, JESSE COOKE VICE PRESIDENT  
AINA PONO DISTRICT MANAGER DEXTER KISHIDA  
SENATE PRESIDENT RON KOUCHI -ADVISOR  
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SUPPORTED BY KEKAHA AGRICULTURE ASSOCIATION  
E OLA MAU NA LEO O KEKAHA**



## INTRODUCTION

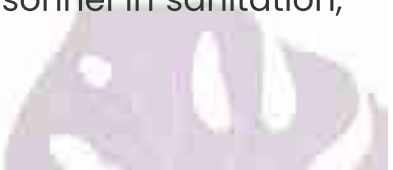
This report represents the work completed by Chef Raf Camarillo, who met with each respective Kitchen Manager and staff of the schools of Kaua'i County from April to June of 2020.

The report documents the cafeteria needs, replacement equipment, and Identifies machines he believes will be very helpful in streamlining the process of preparing nutritious farm fresh meals. We also included a spreadsheet on the projected costs of all schools needs, without installation, freight, and CIP upgrades.

As many of us agreed, in the beginning of this process it was discussed it would be a few years to get up to speed in achieving results. Our plan in January, 2020 Kaua'i would only have 4 schools completed by May. Then we faced the COVID challenges on our island. This crisis had its silver lining, as we aggressively moved forward to complete every school kitchen review in three months. This opportunity put our plans ahead of schedule by almost one year.

Having the funding support of Ulupono under the direction of Jesse Cooke, and Chef Raf being on leave due to his resort closing, together our group focused on moving swiftly to achieve these results to provide a consolidated report for Dexter Kishida, the Principals of the schools, the Superintendent, Senate President Ron Kouchi, DOE leadership, and of course, Ulupono. Kekaha Agriculture Association is happy to be the catalyst of this effort as our island moves toward economic recovery, with emphasis to support local agriculture.

The last segment of this report is the suggested "next steps". Purchasing, installation strategy plus improvements, together with training of personnel in sanitation, and menu planning featuring farm fresh products.



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# **Kitchen Assessment**

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**JUNE 7 2020**

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**Authored by: Rafael Camarillo**

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# Kekaha Elementary

## Kitchen Assessment

### Staff

Sharon- Baker

Nalii'- Cook

Jocelyn-Cold Prep

Jasmine (Oozie)-Kitchen manager

### Objective:

To assess the kitchen needs in equipment, training and health guidelines

### Equipment:

The kitchen facility has ample equipment, even if it is old. The ovens are Montague brand and are reliable ovens and rated high in durability, low maintenance. Double deck steamers is old, probably since the 80's, but no electronic components, less breakdown, less cost in repair. The alto sham/electric ovens of today are high tech, which if it ever fails there is only one person on Island certified to fix it and if not under warranty can be costly.

Up right refrigeration/ Freezer units, approximately seven in all, an older model has previously broken down and has been repaired. A new model has been ordered to replace the older model, from what I was told.

Present equipment are clean and well kept.

### Recommendation:

I would suggest instead of all these refrigeration units, a walk in refrigerator would be more efficient. A walk in refrigerator would help to organize all of the produce and prep items all in one area. It would help to make ordering more efficient.

There is room to organize the kitchen, if new equipment is approved.

### Equipment/ Small ware list

New upright steamer (added to help with production)

New Proof box (breads and rolls)

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An electric upright warmer (Hot Hold, add on)  
Robo Coupe (various slicing and dicing blades)  
Upright rack and roll  
Stainless steel prep table (added to existing)  
4-6 oz. scoopers  
Measuring cups  
4 & 6 inch full and half hotel pans  
2-4 inch perforated hotel pans  
1/4 & 1/6 insert pans  
Rubbermaid food storage containers with covers  
Electric Knife sharpener  
Chef's and Bread Knives  
Whisks  
Stainless steel bowls (various sizes)  
Tomato Slicer  
Colander (Large)  
Lexon pans and perforated pan with covers  
Strainer  
Drip cup/ syrup dispenser (dressing and sauces)  
Portion ladels  
Cutting boards (colored)  
Pocket thermometer/ non-digital and digital.  
Slim trash cans with lids  
Lettuce spinner/dryer  
Flat top grill  
Broiler/Grill  
4 burner stove  
Ecolab vegetable wash  
Detergent (dawn) and sanitizer calibrated dispensing system (3 compartment sink)

### **Purchasing**

Vendors, Y.Hata Chilled and frozen items, Esaki produce, Ventures paper goods and Maui chemicals, cleaning supplies are all local vendors and have an office and storage

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facilities on the Island. I have experience working with these companies before, Y.hata is the biggest food distributor on the Island, but do they have the best prices? Sysco (formerly HFM) is another distributor that is on the Island and also Eskimo Candy.

### **Recommendations**

Due to prices fluctuating it should be looked at a weekly and daily basis and should be criticized if any discrepancy occurs. Produce that is not up to standards, should be sent back to vendor and the facility to receive credit for any unused portion/cases. Credit should be tracked (credit invoice) and compared weekly against food cost budget.

I would looked into incorporating paper goods and chemical goods from Y.Hata.

Ordering food items, paper goods and chemicals items in one place can be a game changer in lowering the prices for purchasing. D.O.E. has the buying power on its side.

Y.Hata carries all these items.

A list of items that is used by all schools on Kauai, can be negotiated with Y.Hata for pricing and quantity. This can also be done on Oahu.

### **Storage**

Food dry storage area, items are 6 inches off the ground. Boxes can be organized and shelves can be labeled better. Old shelves.

Paper goods storage located in a classroom and items must be taken out before classes are in session as not to disrupt the class.

### **Recommendation**

Use Rubbermaid storage shelves with wheels, this makes it easier to move and clean.

Paper goods can be combine in the food storage area or build a storage unit closer to the kitchen. This will help eliminate walking through the class room and make ordering and inventory more efficient.

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## **Food Safety**

**H.A.C.C.P** temperature logs are being filled, staff has been taken temperature while I was on location. Staff wearing gloves, but not changing it enough during shift.

### **Recommendation:**

Use nitrile food safety gloves, they are colored, strong and noticeable if it tears or rips in the food. Clear vinyl cannot be detected as easily.

Red sanitizing buckets should be used, 1 per prep station. Wiping towels should be in the sanitizer solution at all times.

A reminder class on food safety, proper way to use gloves, etc.

### **Summary**

Speaking to the staff, I find them positive and in good spirits. They were passive at first, but became comfortable with me, which gave me more insight on their job duties, past work experience and concerns. Two of them actually have restaurant experience, while the other two have had years of experience working in the school kitchen.

I explained to them the reason I was conducting the assessment, I explained the program that the collective entities are moving towards too. They seem interested and made suggestions as to what is needed to achieve the overall goal of the program. I ask them what would they put on their “wish list”.

The staff seems proud of what they do, they accomplish their designated task but willing to help each other. Depending on the future menu and training needed I believe that the current staff are up to the task.

### **Key factors to succeed**

New menu development/ Recipes/ Nutritional information

Culinary training

Understanding quality and standards

Costing / purchasing new products

End.

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# **Kitchen Assessment**

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**JUNE 7 2020**

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**Authored by: Rafael Camarillo**

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# Waimea High School

## Kitchen Assessment

### Staff

Tracy- Baker

Ofelia- Cook

Francine-Prep

Sherri-Prep (Kalaheo)

Nelson (Kitchen Helper)

Cosme -Kitchen manager

### Objective:

To assess the kitchen needs in equipment, training and health guidelines

### Equipment:

The kitchen facility has ample equipment, 1 fairly new style Cleveland steamer, Cleveland is a good brand. 1 old style steamer, 3 steam kettle, 1 dough roller. 2 large Hobart mixer, 1 double burner stove, 4 aged double door ovens, The ovens are Montague brand ovens which relatively are good brand ovens, but as with all equipment periodic pre-maintenance needs to be performed.

There are 2 double door oven that are not work properly, 1 double deck oven has not been fixed for over 6 months.

### Recommendation:

I recommend that all ovens, be checked and calibrated to make sure that all are working according to manufacturer specifications. Behind the first double deck oven a metal post is dented.



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A certified kitchen technician should be contracted for all maintenance concerns. 3<sup>rd</sup> steam kettle, is hardly used because it is too deep, it is hard to clean inside because of the reach. If it can be removed and stored this would open up more room in the kitchen.

The freezer is fairly new and stocked well, but must be better organized. There are miscellaneous, left over items that need to be stored in proper containers, labeled and dated, some boxes were not 6 inches off the ground.

Walk- in refrigerator unit is spacious, but needs to be organized. Green food shelving can be used to store and organized food items Upright rack and roll can be use to store prep items for daily production , 1 rack and roll can be labeled Monday and place all of Monday's prep on top or a rack and roll can be labeled poultry, beef or pork and used to properly defrost proteins.

### **Equipment/ Small ware list**

- 1 dish washing machine (size tbd)
- 1 each Flat top grill (size tbd)
- 1 each Broiler/Grill (size tbd)
- 1 each 4 burner stove (size tbd)
- 1 each flat grill top (size tbd)
- 2 each electric upright warmer
- 1 each large Robo Coupe (various slicing and dicing blades)
- 5 each Japanese style vegetable peeler
- 4 each 14 inch Teflon frying pan
- 2 sets replacement caster wheels for upright warmer
- 4 dozen new H.A.C.C.P. approved kitchen towels
- 3 dozen new microfiber towels
- 5 each heavy duty pot holders
- 2 set heavy duty oven gloves
- 4 dozen new aprons
- 1each New Proof box
- 5 each Upright rack and roll
- 4 each Measuring cups
- 15 each -4 inch full and half hotel pans

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15 each-2 inch perforated hotel pans  
1/4 & 1/6 insert pans  
10 each 1 gal. Rubbermaid food storage containers with covers  
10 each 1 quart. Rubbermaid food storage containers with covers  
10 each 2 gal. Rubbermaid food storage containers with covers  
1 each Electric Knife sharpener  
4 each Chef's knives  
5 each 8 inch chef knives  
2 each serrated knives  
5 pairing knives  
5 each 6.oz spoodle  
5 each 4.oz spoodle  
5 each 2 .oz spoodle  
2 each 18 inch whisks  
4 each 10 inch whisks  
2 each 48 inch whip (for steamer kettle)  
2 each table top can opener  
7 each large stainless steel bowls  
7 each medium stainless steel bowls  
1 each tomato slicer  
6 each 26 x 18 lexan pans  
6 each 26 x 18 perforated lexon pans  
12 each covers for 267 x 18 lexan pans  
4 large Strainer  
10 each 48. Oz Drip cup/ syrup dispenser (dressing and sauces)  
5 each colored (green, red, yellow, blue and white)  
8 each pocket thermometer  
2 each digital thermometer  
4 each slim trash cans with lids  
2 each Lettuce spinner/dryer  
1 each Ecolab vegetable/fruit wash  
1 each Detergent (dawn) and sanitizer calibrated dispensing system (3 compartment sink)

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## Purchasing

Vendors, Y.Hata Chilled and frozen items, Esaki produce, Ventures paper goods and Maui chemicals, cleaning supplies are all local vendors and have an office and storage facilities on the Island. I have experience working with these companies before, Y.hata is the biggest food distributor on the Island, but do they have the best prices? Sysco (formerly HFM) is another distributor that is on the Island and also Eskimo Candy.

## Recommendations

Due to prices fluctuating it should be looked at a weekly and daily basis and should be criticized if any discrepancy occurs. Produce that is not up to standards, should be sent back to vendor and the facility to receive credit for any unused portion/cases. Credit should be tracked (credit invoice) and compared weekly against food cost budget. **Presently the farm has not been utilize for produce needs, this could be due to COVID-19 and the decrease of non-essential staff. The farm has the potential to be a key factor in growing produce for the cafeteria use.**

I would looked into incorporating paper goods and chemical goods from Y.Hata. Ordering food items, paper goods and chemicals items in one place can be a game changer in lowering the prices for purchasing. D.O.E. has the buying power on its side.

Y.Hata carries all these items.

A list of items that is used by all schools on Kauai, can be negotiated with Y.Hata for pricing and quantity. This can also be done on Oahu.

## Storage

Food dry storage area, items are 6 inches off the ground. Well stocked, paper goods and food items are combine.



### **Recommendation**

Use Rubbermaid storage shelves with wheels, this makes it easier to move and clean. Shelves needs to be labeled with product name, this will help to designate where food items and paper goods are to be stored on the shelves.

### **Food Safety**

**H.A.C.C.P** temperature logs are being filled, staff has been taken temperature while I was on location. Staff wearing gloves.

Face mask use was optional in this kitchen.

Sewage smell blowing in the kitchen, also blows into offices I was told.

Fumigation of kitchen area this use to be done periodically, staff concern.

### **Recommendation:**

Usage of face mask in the kitchen is mandatory by the mayor and department of health and should be followed.

Use nitrile food safety gloves, they are colored, strong and noticeable if it tears or rips in the food. Clear vinyl cannot be detected as easily.

Red sanitizing buckets should be used, 1 per prep station. Wiping towels should be in the sanitizer solution at all times.

A reminder class on food safety, proper way to use gloves, etc.

Check on grease trap or sewage line. If it is coming from the kitchen or other areas on school property.

Periodic inspection and fumigation of the kitchen, teachers' lounge, dry storage room by a professional pest control company.

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## Summary

Held a quick meet and greet with the kitchen staff prior to starting my assessment. I explained to the staff the reason I was conducting the assessment, I explained the program that the collective entities are moving towards too. I ask them what would they put on their “wish list”.

For the most part the team was pleasant, Ofelia was very vocal in voicing her concerns about maintaining the equipment’s, the standard of quality food that they serve the students she said “ We serve them good food, but some say junk the food as why they no come eat Or they no like wait in line or they no more money I feel bad for the students the teachers too no like in the lounge because they no like the food”.

The staff seems to know their task and will come together to set up the meals and wash dishes. Upon meeting Cosme, he was cordial and answered questions when asked. All the time I was in kitchen, I did not see Cosme come out of his office into the kitchen to see the progress of his staff or walk me through as to the concerns in his kitchen. I do understand that ordering, paper work and invoices have to be taken care of but checking on your crew shows that you support them and that you are checking on the quality of the product being served. Although Leaders have different managerial style, incorporating these ideals such as Initiative, pride, motivation, support, responsibility , accountability and execution into their daily workday will help their staff into becoming positive, cared for workers.

Depending on the future menu and training needed I believe that the current staff are up to the task, but they must be motivated and supported throughout the process.

The kitchen, storeroom, walk in and freezer needs to be organized, for example cardboard boxes and other Items are piled on top the first steam table that is not being used, I would find a place to store the steam table and place shelves to organize items needed for daily production. Boxes attract cockroaches and dust. Less cardboard boxes in the area the better.





**Key factors to succeed**

New menu development/ Recipes/ Nutritional information

Culinary training

Food safety training

Understanding quality and standards

Costing / purchasing new products

Cleanliness and organization

End.

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# Kitchen Assessment

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**MAY 1ST, 2020**

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**Authored by: Rafael Camarillo**

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# Eleele Elementary School

Kitchen Assessment (non-operational) .

**Staff:**

**1 Cook**

**1 Baker**

**2 each 4 hour**

**Marsha- Kitchen Manager**

**Objective:**

To assess the kitchen needs in equipment, training and health guidelines

**Equipment:**

The kitchen facility has , 1 double deck Cleveland steamer ( 80's model). 1 steam kettle, 2 electric upright warmers,1 large Hobart mixer, 1 double burner stove, 3 aged double door ovens, walk in freezer, 1 tilting braiser (formerly Kalaheo School's),

The ovens are Montague brand ovens which relatively are good brand ovens, but as with ALL equipment periodic pre-maintenance needs to be perform.

No ice maker on facility.

1 milk cooler is on property, no back up. Also ice blocks are place in the cooler if cooler goes down.

**Recommendation:**

I recommend that all ovens, be checked and calibrated to make sure that all are working according to manufacturer specifications.

A certified kitchen technician should be contracted for all maintenance concerns.

Double stack steamer needs to be calibrated or replace with a newer model.

a new milk cooler should be added only 1 is operational.

An updated detergent and sanitizer dispenser at the 3 compartment wash sink



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Vegetable washer/sanitizer needs solution and calibration.



A ventilation system should be installed, to remove hot air and circulate cool air in the kitchen. Using fans just places dust and dirt on food that is being prepared.



Walk in freezer needs to be address, icicles forming. Water droplets freezing on ground.



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## **Equipment/ Small ware list**

- 1 each Flat top grill (size tbd)
- 1 each 4 burner stove (size tbd)
- 2 each electric upright warmer
- 1 each large Robo Coupe (various slicing and dicing blades)
- 5 each Japanese style vegetable peeler
- 4 each 14 inch Teflon frying pan
- 4 dozen new H.A.C.C.P. approved kitchen towels
- 3 dozen new microfiber towels
- 5 each heavy duty pot holders
- 2 set heavy duty oven gloves
- 4 dozen new aprons
- 2 each Proof box
- 5 each Upright rack and roll (adjustable)
- 15 each -4 inch full and half hotel pans
- 15 each-2 inch perforated hotel pans
- 1/4 & 1/6 insert pans
- 10 each 1 gal. Rubbermaid food storage containers with covers
- 10 each 1 quart. Rubbermaid food storage containers with covers
- 10 each 2 gal. Rubbermaid food storage containers with covers
- 1 each Electric Knife sharpener
- 5 each 8 inch chef knives
- 2 each serrated knives
- 5 pairing knives
- 5 each 6.oz spoodle
- 5 each 4.oz spoodle
- 5 each 2 .oz spoodle
- 2 each 18 inch whisks
- 4 each 10 inch whisks
- 2 green shelving system (use to dry pot and pans)
- 1 each sheet pan dolly
- 3 each large cutting board (blue, green, yellow, red, white)
- 1 each digital scale (50 lb)

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3 each Flour shifter  
3 each Large rolling Storage bin (rice, Flour, sugar etc.)  
1 each 48 inch whip (for steamer kettle)  
1 each 48 inch flat stirrer for tilting skillet  
2 each table top can opener  
7 each large stainless steel bowls  
7 each medium stainless steel bowls  
1 each tomato slicer  
1 each vegetable wedger  
6 each 26 x 18 lexan pans  
6 each 26 x 18 perforated lexon pans  
12 each covers for 267 x 18 lexan pans  
4 large Strainer  
10 each 48. Oz Drip cup/ syrup dispenser (dressing and sauces)  
5 each colored (green, red, yellow, blue and white)  
8 each pocket thermometer  
2 each digital thermometer  
4 each slim trash cans with lids  
2 each Lettuce spinner/dryer  
1 each Ecolab vegetable/fruit wash  
1 each detergent / sanitizer dispenser.  
2 immersion hand blender (size tbd)

### **Purchasing**

Vendors, Y.Hata Chilled and frozen items, Esaki produce, Ventures paper goods and Maui chemicals, cleaning supplies are all local vendors and have an office and storage facilities on the Island. I have experience working with these companies before, Y.hata is the biggest food distributor on the Island, but do they have the best prices? Sysco (formerly HFM) is another distributor that is on the Island and also Eskimo Candy.

### **Recommendations**

Due to prices fluctuating it should be looked at a weekly and daily basis and should be criticized if any discrepancy occurs. Produce that is not up to standards, should be sent back to vendor and the facility to receive credit for any unused portion/cases.

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Credit should be tracked (credit invoice) and compared weekly against food cost budget.

I would look into incorporating paper goods and chemical goods from Y.Hata. Ordering food items, paper goods and chemicals items in one place can be a game changer in lowering the prices for purchasing. D.O.E. has the buying power on its side.

Y.Hata carries all these items.

A list of items that is used by all schools on Kauai, can be negotiated with Y.Hata for pricing and quantity. This can also be done on Oahu.

### **Storage**

Food dry storage area, items are 6 inches off the ground. Well stocked, paper goods and food items are combine. Storage room is hot.

### **Recommendation**

Use Rubbermaid storage shelves with wheels, this makes it easier to move and clean. Shelves needs to be labeled with product name, this will help to designate where food items and paper goods are to be stored on the shelves.

Dry storage room is hot, a ventilation fan to remove hot air is needed.

### **H.A.C.C.P**

All paper work for H.A.C.C.P has been filled out

### **Recommendation:**

Food safety education reminder classes should be provided for all kitchen managers and staff.

### **Summary**

Marsha walked the kitchen with me and answered all of my questions. She showed me the issues that needed attention. I informed Marsha the reason the kitchen assessment was taking place, a healthier menu options for the kids and equipment, training and support for the staff.

The kitchen needs a ventilation system to pull hot air out and bring in cool air.

They have 3 full time staff members and 2 part timers. this includes the kitchen manager. 1 part timer might have to work more than 4 hours, this could be a

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challenge, depending on what healthier choice menu is being served in the future. Providing support is a concern for the kitchen and staff, someone on Island to check on them and keep them updated or just to listen to concerns.

**Key factors to succeed**

New menu development/ Recipes/ Nutritional information

Culinary training/ Support

Food safety training

Understanding quality and standards

Costing / purchasing new products

Cleanliness and organization.

End

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# **Kitchen Assessment**

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**APRIL 30, 2020**

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**Authored by: Rafael Camarillo**

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# Kalaheo Elementary School

Kitchen Assessment(70 breakfast/ 300 lunch when operational).

**Staff:**

**1 Cook**

**1 Baker**

**1 New hire**

**Donovan- Kitchen Manager**

**Objective:**

To assess the kitchen needs in equipment, training and health guidelines

**Equipment:**

The kitchen facility has some equipment most of it old, 1 double deck Cleveland steamer ( 80's model). 1 steam kettle, 2 electric upright warmers,1 large Hobart mixer (not working) 1 double burner stove, 3 aged double door ovens, 1 ice machine (not working) Walk in freezer (not working, has been looked at).

The ovens are Montague brand ovens which relatively are good brand ovens, but as with ALL equipment periodic pre-maintenance needs to be perform.

**Recommendation:**

I recommend that all ovens, be checked and calibrated to make sure that all are working according to manufacturer specifications. Please follow up on walk in freezer that is currently not working.

A certified kitchen technician should be contracted for all maintenance concerns.

Ice machine and Hobart mixer is not currently working, it needs to be fixed.

The other Hobart mixer that is operational, the whip attachment is scrapping the metal mixing bowl. I recommend to see if a replacement part can be ordered.



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A Cress Core upright warmer is also not working, this needs to be address because this affects food production and food safety.



Double stack steamer needs to be calibrated or replace with a newer model.



A ventilation system should be installed, to remove hot air and circulate cool air in the kitchen. Using fans just places dust and dirt on food that is being prepared.



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Kitchen floors need to be re-done.



### **Equipment/ Small ware list**

- 1 each Flat top grill (size tbd)
- 1 each 4 burner stove (size tbd)
- 1 each Tilting braiser (size tbd)
- 2 each electric upright warmer
- 1 each large Robo Coupe (various slicing and dicing blades)
- 5 each Japanese style vegetable peeler
- 4 each 14 inch Teflon frying pan
- 4 dozen new H.A.C.C.P. approved kitchen towels
- 3 dozen new microfiber towels
- 5 each heavy duty pot holders
- 2 set heavy duty oven gloves
- 4 dozen new aprons
- 2 each Proof box
- 5 each Upright rack and roll (adjustable)
- 15 each -4 inch full and half hotel pans
- 15 each-2 inch perforated hotel pans
- 1/4 & 1/6 insert pans
- 10 each 1 gal. Rubbermaid food storage containers with covers
- 10 each 1 quart. Rubbermaid food storage containers with covers
- 10 each 2 gal. Rubbermaid food storage containers with covers
- 1 each Electric Knife sharpener
- 5 each 8 inch chef knives
- 2 each serrated knives

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5 pairing knives  
5 each 6.oz spoodle  
5 each 4.oz spoodle  
5 each 2 .oz spoodle  
2 each 18 inch whisks  
4 each 10 inch whisks  
2 green shelving system (use to dry pot and pans)  
1 each sheet pan dolly  
3 each large cutting board (blue, green, yellow, red, white)  
1 each digital scale (50 lb)  
3 each Flour shifter  
3 each Large rolling Storage bin (rice, Flour, sugar etc.)  
1 each 48 inch whip (for steamer kettle)  
1 each 48 inch flat stirrer for tilting skillet  
2 each table top can opener  
7 each large stainless steel bowls  
7 each medium stainless steel bowls  
1 each tomato slicer  
6 each 26 x 18 lexan pans  
6 each 26 x 18 perforated lexon pans  
12 each covers for 267 x 18 lexan pans  
4 large Strainer  
10 each 48. Oz Drip cup/ syrup dispenser (dressing and sauces)  
5 each colored (green, red, yellow, blue and white)  
8 each pocket thermometer  
2 each digital thermometer  
4 each slim trash cans with lids  
2 each Lettuce spinner/dryer  
1 each Ecolab vegetable/fruit wash  
1 each detergent / sanitizer dispenser.  
2 immersion hand blender (size tbd)

### **Purchasing**

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Vendors, Y.Hata Chilled and frozen items, Esaki produce, Ventures paper goods and Maui chemicals, cleaning supplies are all local vendors and have an office and storage facilities on the Island. I have experience working with these companies before, Y.hata is the biggest food distributor on the Island, but do they have the best prices? Sysco (formerly HFM) is another distributor that is on the Island and also Eskimo Candy.

### **Recommendations**

Due to prices fluctuating it should be looked at a weekly and daily basis and should be criticized if any discrepancy occurs. Produce that is not up to standards, should be sent back to vendor and the facility to receive credit for any unused portion/cases. Credit should be tracked (credit invoice) and compared weekly against food cost budget.

I would looked into incorporating paper goods and chemical goods from Y.Hata. Ordering food items, paper goods and chemicals items in one place can be a game changer in lowering the prices for purchasing. D.O.E. has the buying power on its side.

Y.Hata carries all these items.

A list of items that is used by all schools on Kauai, can be negotiated with Y.Hata for pricing and quantity. This can also be done on Oahu.

Esaki's delivery often come in later in the day while the kids are on the playground, with a delivery road Esaki produce has to use main road which can be a danger. A request to deliver earlier to Kalaheo school is recommended, but knowing Esaki the result might be mute.

### **Storage**

Food dry storage area, items are 6 inches off the ground. Well stocked, paper goods and food items are combine. Storage room is hot.

### **Recommendation**

Use Rubbermaid storage shelves with wheels, this makes it easier to move and clean. Shelves needs to be labeled with product name, this will help to designate where food items and paper goods are to be stored on the shelves.

Dry storage room is hot, a ventilation fan to remove hot air is needed.

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Office and other areas have open ceilings, the ceiling needs to be closed up to ensure security when all is locked.

## **Food Safety**

### **H.A.C.C.P**

All paper work for H.A.C.C.P has been filled out

#### **Recommendation:**

Food safety education reminder classes should be provided for all kitchen managers and staff.

#### **Summary**

Donovan walked the kitchen with me and answered all of my questions. He showed me the issues that needed attention. I spoke to Donovan previously at Koloa school and he was informed of the reason the kitchen assessment was taking place, a healthier menu options for the kids and equipment, training and support for the staff. Donovan was concern about staffing, he has just hired a new cook when the pandemic hit. He does not want to lose the cook who he hasn't worked with yet. Donovan has restaurant kitchen background and has worked in a high volume restaurant. The kitchen needs to be organized and rearranged, moving shelves, tables, 3 compartment sink etc. The kitchen needs a ventilation system to pull hot air out and bring in cool air.

There is a door leading into the bathroom should be enclosed for privacy concerns, the top is open.

Kalaheo school serves approx. 70 breakfast /300 lunches in a day, when in full operation. They have 3 staff members this includes the kitchen manager this could be a challenge, depending on what healthier choice menu is being served in the future. Providing support is a concern for the kitchen and staff, someone on Island to check on them and keep them updated or just to listen to concerns.

#### **Key factors to succeed**

New menu development/ Recipes/ Nutritional information

Culinary training/ Support

Food safety training

Understanding quality and standards

Costing / purchasing new products

Cleanliness and organization. End

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# Kitchen Assessment

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**JUNE 7 2020**

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**Authored by: Rafael Camarillo**

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# Koloa Elementary School

Kitchen Assessment (serves 60 breakfast/ 250 lunch)

## **Staff**

Jocelyn-baker

1 cook

Harolyn-Kitchen manager

## **Temps**

Jody, Jovito, Doug- Wilcox School

Donavan- Kalaheo School

Debbie- Eleele School

## **Objective:**

To assess the kitchen needs in equipment, training and health guidelines

## **Equipment:**

The kitchen facility has ample equipment, 1 double deck Cleveland steamer ( 80's model). 1 steam kettle, 1 tilting braiser, 2 closed upright (prep), 2 electric upright warmers, 1 large Hobart mixer, 1 double burner stove, 3 aged double door ovens

The ovens are Montague brand ovens which relatively are good brand ovens, but as with all equipment periodic pre-maintenance needs to be perform.

3 compartment sink, has no dish rack/ shelves to dry finished wash pots, pans, utensils etc.

## **Recommendation:**

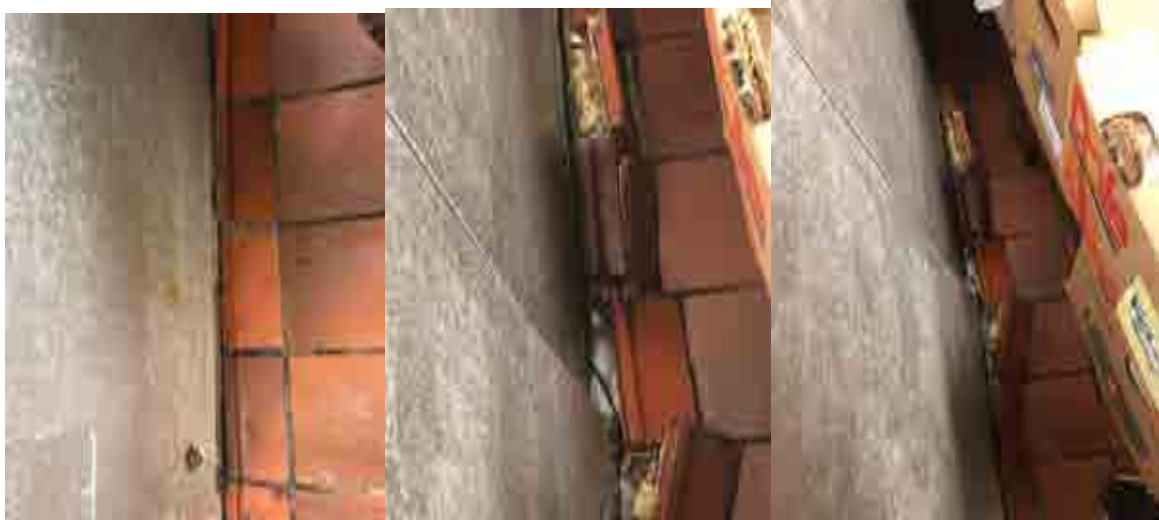
I recommend that all ovens, be checked and calibrated to make sure that all are working according to manufacturer specifications.

A certified kitchen technician should be contracted for all maintenance concerns.

Tilting braiser is not currently working, it needs to be fixed. When fixed this can be a big help in food production.

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The walk in is an older walk in but usable. The lower left side of the walk in tile is cracked.



Walk in refrigerator and freezer are small. Walk in vents need to be cleaned.



Steam tables, needs their wheels changed and sneeze guard to be securely fasten.  
Milk cooler wheels needs to be changed.



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## **Equipment/ Small ware list**

- 1 each Flat top grill (size tbd)
- 1 each 4 burner stove (size tbd)
- 2 each electric upright warmer
- 1 each large Robo Coupe (various slicing and dicing blades)
- 5 each Japanese style vegetable peeler
- 4 each 14 inch Teflon frying pan
- 4 dozen new H.A.C.C.P. approved kitchen towels
- 3 dozen new microfiber towels
- 5 each heavy duty pot holders
- 2 set heavy duty oven gloves
- 4 dozen new aprons
- 2 each Proof box
- 5 each Upright rack and roll (adjustable)
- 15 each -4 inch full and half hotel pans
- 15 each-2 inch perforated hotel pans
- 1/4 & 1/6 insert pans
- 10 each 1 gal. Rubbermaid food storage containers with covers
- 10 each 1 quart. Rubbermaid food storage containers with covers
- 10 each 2 gal. Rubbermaid food storage containers with covers
- 1 each Electric Knife sharpener
- 5 each 8 inch chef knives
- 2 each serrated knives
- 5 pairing knives
- 5 each 6.oz spoodle
- 5 each 4.oz spoodle
- 5 each 2 .oz spoodle
- 2 each 18 inch whisks
- 4 each 10 inch whisks
- 2 green shelving system (use to dry pot and pans)
- 1 each sheet pan dolly
- 3 each large cutting board (blue, green, yellow, red, white)
- 1 each digital scale (50 lb)

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3 each Flour shifter  
20 Full size sheet pans  
4 each Large rolling Storage bin (rice, Flour, sugar etc.)  
1 Stainless steel shelf (above sink, size tbd)  
2 each 48 inch whip (for steamer kettle)  
2 each table top can opener  
7 each large stainless steel bowls  
7 each medium stainless steel bowls  
1 each tomato slicer  
6 each 26 x 18 lexan pans  
6 each 26 x 18 perforated lexon pans  
12 each covers for 267 x 18 lexan pans  
4 large Strainer  
10 each 48. Oz Drip cup/ syrup dispenser (dressing and sauces)  
5 each colored (green, red, yellow, blue and white)  
8 each pocket thermometer  
2 each digital thermometer  
4 each slim trash cans with lids  
2 each Lettuce spinner/dryer  
1 each Ecolab vegetable/fruit wash

### **Purchasing**

Vendors, Y.Hata Chilled and frozen items, Esaki produce, Ventures paper goods and Maui chemicals, cleaning supplies are all local vendors and have an office and storage facilities on the Island. I have experience working with these companies before, Y.hata is the biggest food distributor on the Island, but do they have the best prices? Sysco (formerly HFM) is another distributor that is on the Island and also Eskimo Candy.

### **Recommendations**

Due to prices fluctuating it should be looked at a weekly and daily basis and should be criticized if any discrepancy occurs. Produce that is not up to standards, should be sent back to vendor and the facility to receive credit for any unused portion/cases. Credit should be tracked (credit invoice) and compared weekly against food cost budget.

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I would look into incorporating paper goods and chemical goods from Y.Hata. Ordering food items, paper goods and chemicals items in one place can be a game changer in lowering the prices for purchasing. D.O.E. has the buying power on its side.

Y.Hata carries all these items.

A list of items that is used by all schools on Kauai, can be negotiated with Y.Hata for pricing and quantity. This can also be done on Oahu.

### **Storage**

Food dry storage area, items are 6 inches off the ground. Well stocked, paper goods and food items are combine. Storage room is hot.

### **Recommendation**

Use Rubbermaid storage shelves with wheels, this makes it easier to move and clean. Shelves needs to be labeled with product name, this will help to designate where food items and paper goods are to be stored on the shelves.

Dry storage room is hot, they have a ventilation fan that is old and needs to be updated.



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## **Food Safety**

### **H.A.C.C.P**

All paper work for H.A.C.C.P has been filled out

#### **Recommendation:**

Food safety education reminder classes should be provided for all kitchen managers and staff.

#### **Summary**

Harolyn walked the kitchen with me and answered all of my questions. She showed me the issues that needed attention. She introduced me to the staff in which I called a meeting informing them why I was there and what the assessment meant. healthier menu options for the kids and equipment, training and support for the staff.

The mood was good, staff was doing their duties.

The kitchen was clean, but needs a ventilation system to pull hot air out and bring in cool air.

Koloa school serves approx. 60 breakfast /250 lunches in a day, when in full operation. They have 3 staff members this includes the kitchen manager this could be a challenge, depending on what healthier choice menu is being served in the future. Concerns with multiple sick calls, primarily the cook who is out on FMLA and not at work during today's assessment. This was told to me by Harolyn. Providing support is a concern for the kitchen and staff, someone on Island to check on them and let them keep them updated or just to listen to concerns.

#### **Key factors to succeed**

New menu development/ Recipes/ Nutritional information

Culinary training

Food safety training

Understanding quality and standards

Costing / purchasing new products

Cleanliness and organization

End.

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# **Kitchen Assessment**

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**MAY 8, 2020**

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**Authored by: Rafael Camarillo**

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# Chiefess Kamakahelei Middle School

Kitchen Assessment (serves 250 breakfast/ 650 lunch).

**Staff:**

**1 Cook**

**1 Baker**

**1 8 hr. cafe helper**

**2 each 4 hour**

**Anthony - Kitchen Manager**

**Objective:**

To assess the kitchen needs in equipment, training and health guidelines

**Equipment:**

The kitchen facility has , 2 double deck steamer (newer version) 3 steam kettle, 2 electric upright warmers, 2 large Hobart mixer, 2 double burner stove, 5 double door ovens, walk in freezer, 1 tilting braiser.

The ovens are Montague brand ovens which relatively are good brand ovens, but as with ALL equipment periodic pre-maintenance needs to be perform.

**Recommendation:**

I recommend that all ovens, be checked and calibrated to make sure that all are working according to manufacturer specifications.

A certified kitchen technician should be contracted for all maintenance concerns.

A detergent and sanitizer dispenser at the 3 compartment wash sink needs to be installed.

Walk in freezer needs to be address, Water droplets due to condensation are building up on ceiling.



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AC/Ventilation system unit, kitchen is hot.

**Equipment/ Small ware list**

- 1 each Flat top grill (size tbd)
- 1 each 4 burner stove (size tbd)
- 3 each electric upright warmer (warmers are old and are breaking down)
- 1 each large Robo Coupe (various slicing and dicing blades)
- 3 rack and rolls (adjustable shelf type)
- 4 Rubbermaid carts (replace old ones)
- 5 each Japanese style vegetable peeler
- 4 each 14 inch Teflon frying pan
- 4 dozen new H.A.C.C.P. approved kitchen towels
- 3 dozen new microfiber towels
- 5 each heavy duty pot holders
- 2 set heavy duty oven gloves
- 4 dozen new aprons
- 2 each Proof box
- 5 each Upright rack and roll (adjustable)
- 15 each -4 inch full and half hotel pans
- 15 each-2 inch perforated hotel pans
- 1/4 & 1/6 insert pans
- 10 each 1 gal. Rubbermaid food storage containers with covers
- 10 each 1 quart. Rubbermaid food storage containers with covers
- 10 each 2 gal. Rubbermaid food storage containers with covers
- 1 each Electric Knife sharpener
- 5 each 8 inch chef knives
- 2 each serrated knives
- 5 pairing knives
- 5 each 6.oz spoodle
- 5 each 4.oz spoodle
- 5 each 2 .oz spoodle
- 2 each 18 inch whisks
- 4 each 10 inch whisks
- 2 green shelving system (use to dry pot and pans)

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1 each sheet pan dolly  
3 each large cutting board (blue, green, yellow, red, white)  
1 each digital scale (50 lb)  
3 each Flour shifter  
3 each Large rolling Storage bin (rice, Flour, sugar etc.)  
1 each 48 inch whip (for steamer kettle)  
1 each 48 inch flat stirrer for tilting skillet  
2 each table top can opener  
7 each large stainless steel bowls  
7 each medium stainless steel bowls  
1 each tomato slicer  
1 each vegetable wedger  
6 each 26 x 18 lexan pans  
6 each 26 x 18 perforated lexon pans  
12 each covers for 267 x 18 lexan pans  
4 large Strainer  
10 each 48. Oz Drip cup/ syrup dispenser (dressing and sauces)  
5 each colored (green, red, yellow, blue and white)  
8 each pocket thermometer  
2 each digital thermometer  
4 each slim trash cans with lids  
2 each Lettuce spinner/dryer  
1 each Ecolab vegetable/fruit wash  
1 each detergent / sanitizer dispenser.  
2 immersion hand blender (size tbd)  
1 Drawers for knives / Storage unit/ lockable metal shelf

### **Purchasing**

Vendors, Y.Hata Chilled and frozen items, Esaki produce, Ventures paper goods and Maui chemicals, cleaning supplies are all local vendors and have an office and storage facilities on the Island. I have experience working with these companies before, Y.hata is the biggest food distributor on the Island, but do they have the best prices? Sysco (formerly HFM) is another distributor that is on the Island and also Eskimo Candy.

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## **Recommendations**

Due to prices fluctuating it should be looked at a weekly and daily basis and should be criticized if any discrepancy occurs. Produce that is not up to standards, should be sent back to vendor and the facility to receive credit for any unused portion/cases. Credit should be tracked (credit invoice) and compared weekly against food cost budget.

I would look into incorporating paper goods and chemical goods from Y.Hata. Ordering food items, paper goods and chemicals items in one place can be a game changer in lowering the prices for purchasing. D.O.E. has the buying power on its side.

Y.Hata carries all these items.

A list of items that is used by all schools on Kauai, can be negotiated with Y.Hata for pricing and quantity. This can also be done on Oahu.

## **Storage**

Food dry storage area, items are 6 inches off the ground. Well stocked, paper goods and food items are combine. Storage room is hot.

## **Recommendation**

Use Rubbermaid storage shelves with wheels, this makes it easier to move and clean. Shelves needs to be labeled with product name, this will help to designate where food items and paper goods are to be stored on the shelves.

Dry storage room is hot, a ventilation fan to remove hot air is needed. Use existing louvered windows to install a fan to suck out hot air from storage room.

## **H.A.C.C.P**

All paper work for H.A.C.C.P has been filled out

## **Recommendation:**

Food safety education reminder classes should be provided for all kitchen managers and staff.

## **Summary**

Anthony and I sat down and talked, then he walked the kitchen with me and answered all of my questions. He showed me the issues that needed attention. I informed Anthony the reason the kitchen assessment was taking place, a healthier menu options for the kids and equipment, training and support for the staff. Kitchen is clean and organized. Anthony was pleasant and positive.

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Ventilation/ AC system must be checked if working properly in the kitchen. They have 3 full time staff members and 2 part timers. this includes the kitchen manager. 1 part timer might have to work more than 4 hours, this could be a challenge, depending on what healthier choice menu is being served in the future. Providing support is a concern for the kitchen and staff, someone on Island to check on them and keep them updated or just to listen to concerns. Crew where positive and worked as a team.

**Key factors to succeed**

New menu development/ Recipes/ Nutritional information

Culinary training/ Support

Food safety training

Understanding quality and standards

Costing / purchasing new products

Cleanliness and organization.

End

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# **Kitchen Assessment**

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**MAY ,22 2020**

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**Authored by: Rafael Camarillo**

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# Wilcox Elementary School

Kitchen Assessment (600/ 700 served)

**Staff:**

**1 Cook**

**1 Baker**

**1 helper**

**1 part time**

**Charles- Kitchen Manager**

**Objective:**

To assess the kitchen needs in equipment, training and health guidelines

**Equipment:**

The kitchen facility has , 2 double deck steamer , 1 steam kettle, 2 electric upright warmers,2 large Hobart mixer, 1 flat top (old) 1 double burner stove, 4 double door ovens, 1 walk in freezer, 1 walk in refrigerator, 1 tilting braiser. 1 dough roller, The ovens are Montague brand ovens which relatively are good brand ovens, but as with ALL equipment periodic pre-maintenance needs to be perform.

**Recommendation:**

I recommend that all ovens, be checked and calibrated to make sure that all are working according to manufacturer specifications.

A certified kitchen technician should be contracted for all maintenance concerns.

All vegetable and soap, sanitizer dispensers be calibrated by a proper technician.

The walk in and walk in freezer is small for a high volume production, extend or built a larger walk in and freezer. This would decrease product ordering and delivery.



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Flat top is rusted and not in use, I recommend a bigger tilting braiser or steam kettle. Again depending on the future menu.



Ventilation in the kitchen needs to be checked and an updated ventilation/ AC system should be placed. As of now fans are being used, which blows dust on food.



### **Equipment/ Small ware list**

- 1 each Flat top grill (size tbd)
- 1 each 4 burner stove (size tbd)
- 2 each electric upright warmer
- 1 each large Robo Coupe (various slicing and dicing blades)
- 1 each medium size Hobart mixer
- 1 each milk cooler
- 5 each Japanese style vegetable peeler
- 4 each 14 inch Teflon frying pan
- 4 dozen new H.A.C.C.P. approved kitchen towels
- 3 dozen new microfiber towels
- 5 each heavy duty pot holders
- 2 set heavy duty oven gloves

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4 dozen new aprons  
2 each Proof box  
5 each Upright rack and roll (adjustable)  
15 each -4 inch full and half hotel pans  
15 each-2 inch perforated hotel pans  
1/4 & 1/6 insert pans  
10 each 1 gal. Rubbermaid food storage containers with covers  
10 each 1 quart. Rubbermaid food storage containers with covers  
10 each 2 gal. Rubbermaid food storage containers with covers  
1 each Electric Knife sharpener  
5 each 8 inch chef knives  
2 each serrated knives  
5 pairing knives  
5 each 6.oz spoodle  
5 each 4.oz spoodle  
5 each 2 .oz spoodle  
2 each 18 inch whisks  
4 each 10 inch whisks  
2 green shelving system (use to dry pot and pans)  
1 each sheet pan dolly  
3 each large cutting board (blue, green, yellow, red, white)  
1 each digital scale (50 lb)  
3 each Flour shifter  
3 each Large rolling Storage bin (rice, Flour, sugar etc.)  
1 each 48 inch whip (for steamer kettle)  
1 each 48 inch flat stirrer for tilting skillet  
2 each electric can opener  
7 each large stainless steel bowls  
7 each medium stainless steel bowls  
1 each tomato slicer  
1 each vegetable wedger  
6 each 26 x 18 lexan pans  
6 each 26 x 18 perforated lexon pans

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12 each covers for 267 x 18 lexan pans  
4 large Strainer  
10 each 48. Oz Drip cup/ syrup dispenser (dressing and sauces)  
5 each colored (green, red, yellow, blue and white)  
8 each pocket thermometer  
2 each digital thermometer  
4 each slim trash cans with lids  
2 each Lettuce spinner/dryer  
1 each Ecolab vegetable/fruit wash  
1 each detergent / sanitizer dispenser.  
2 immersion hand blender (size tbd)

### **Purchasing**

Vendors, Y.Hata Chilled and frozen items, Esaki produce, Ventures paper goods and Maui chemicals, cleaning supplies are all local vendors and have an office and storage facilities on the Island. I have experience working with these companies before, Y.hata is the biggest food distributor on the Island, but do they have the best prices? Sysco (formerly HFM) is another distributor that is on the Island and also Eskimo Candy.

### **Recommendations**

Due to prices fluctuating it should be looked at a weekly and daily basis and should be criticized if any discrepancy occurs. Produce that is not up to standards, should be sent back to vendor and the facility to receive credit for any unused portion/cases. Credit should be tracked (credit invoice) and compared weekly against food cost budget.

I would looked into incorporating paper goods and chemical goods from Y.Hata. Ordering food items, paper goods and chemicals items in one place can be a game changer in lowering the prices for purchasing. D.O.E. has the buying power on its side.

Y.Hata carries all these items.

A list of items that is used by all schools on Kauai, can be negotiated with Y.Hata for pricing and quantity. This can also be done on Oahu.

### **Storage**

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Food dry storage area, items are 6 inches off the ground, old wooden shelves. Well stocked, paper goods and food items are combine. Storage room is hot.

**Recommendation**

Use Rubbermaid storage shelves with wheels, this makes it easier to move and clean. Shelves needs to be labeled with product name, this will help to designate where food items and paper goods are to be stored on the shelves.

Dry storage room is hot, a ventilation fan to remove hot air is needed need install a fan to suck out hot air from storage room.

**H.A.C.C.P**

All paper work for H.A.C.C.P has been filled out

**Recommendation:**

Food safety education reminder classes should be provided for all kitchen managers and staff.

**Summary**

Charles walked the kitchen with me and answered all of my questions. He showed me the issues that needed attention, we walked the kitchen. I informed Charles the reason the kitchen assessment was taking place, a healthier menu options for the kids and equipment, training and support for the staff. Kitchen is clean and organized. Charles was informative about how the structure of how the cafeteria works, he also has culinary background.

Staffing this could be a challenge, depending on what healthier choice menu is being served in the future. Providing support, having the proper working equipment is a concern for the kitchen and staff, someone on Island to check on them and keep them updated or just to listen to concerns. This facility is a big operation for a kitchen this size, making sure that having the proper equipment working, the proper staffing, support, training will be essential to be successful with the up coming changes.

**Key factors to succeed**

New menu development/ Recipes/ Nutritional information

Culinary training/ Support

Food safety training

Understanding quality and standards

Costing / purchasing new products

Cleanliness and organization.

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# **Kitchen Assessment**

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**JUNE 8 2020**

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**Authored by: Rafael Camarillo**

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# Kauai High School

## Kitchen Assessment (none operational due to covid-19)

### Staff

1 baker

1 cook

1 part time

Joshua-Kitchen manager

### Objective:

To assess the kitchen needs in equipment, training and health guidelines

### Equipment:

The kitchen facility has ample equipment, 2 double deck Cleveland steamer, 1 newer model, 1 older 80's model. steam kettle, 1 dough roller. 2 large Hobart mixer, 1 double burner stove, 4 aged double door ovens, The ovens are Montague brand ovens which relatively are good brand ovens, but as with all equipment periodic pre-maintenance needs to be perform.

3 compartment sink, has no dish rack/ shelves to dry finished wash pots, pans, utensils etc.

1 serving table is not being utilized, it is not needed.

### Recommendation:

I recommend that all ovens, be checked and calibrated to make sure that all are working according to manufacturer specifications.

A certified kitchen technician should be contracted for all maintenance concerns.

There is water leaking under the ice machine, the ice machine is unplugged and shut off, it could be the water pipe? It needs to be address.



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The freezer is a older model, probably back in the 80's and stocked well, there are miscellaneous, left over items that need to be stored in proper containers, labeled and dated. Freezer has ice buildup and must be address.



Upright warmer is filled with sheet pans with food product, it should be wrapped with saran wrap, door closed as not to cause freezer burn.

Walk- in refrigerator unit is spacious (due to covid 19 closure, no food product or prep stored ) of kitchen facility.

Walk in vents needs to be cleaned.



Ample green shelves, but upright rack and roll can be used to store prep items for daily production , 1 rack and roll can be labeled Monday and place all of Monday's prep on top or a rack and roll can be labeled poultry, beef or pork and used to properly defrost proteins.

There are 3 serving tables, 1 is not being used and can be removed, this can be replaced with prep tables instead, this would give more areas to prep.

The 3-compartment sink has no shelving to dry finished washed pots, pans, etc.

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## **Equipment/ Small ware list**

- 1 Tilt Skillet (size tbd)
- 1 each Flat top grill (size tbd)
- 1 each Broiler/Grill (size tbd)
- 1 each 4 burner stove (size tbd)
- 2 each electric upright warmer
- 1 each large Robo Coupe (various slicing and dicing blades)
- 5 each Japanese style vegetable peeler
- 4 each 14 inch Teflon frying pan
- 4 dozen new H.A.C.C.P. approved kitchen towels
- 3 dozen new microfiber towels
- 5 each heavy duty pot holders
- 2 set heavy duty oven gloves
- 4 dozen new aprons
- 2 each Proof box
- 5 each Upright rack and roll (adjustable)
- 15 each -4 inch full and half hotel pans
- 15 each-2 inch perforated hotel pans
- 1/4 & 1/6 insert pans
- 10 each 1 gal. Rubbermaid food storage containers with covers
- 10 each 1 quart. Rubbermaid food storage containers with covers
- 10 each 2 gal. Rubbermaid food storage containers with covers
- 1 each Electric Knife sharpener
- 5 each 8 inch chef knives
- 2 each serrated knives
- 5 pairing knives
- 5 each 6.oz spoodle
- 5 each 4.oz spoodle
- 5 each 2 .oz spoodle
- 2 each 18 inch whisks
- 4 each 10 inch whisks
- 2 green shelving system (use to dry pot and pans)
- 1 each sheet pan dolly

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- 3 each large cutting board (blue, green, yellow, red, white)
  - 1 each digital scale (50 lb)
  - 3 each Flour shifter
  - 20 Full size sheet pans
  - 4 each Large rolling Storage bin (rice, Flour, sugar etc.)
  - 1 Stainless steel shelf (above sink, size tbd)
  - 2 each 48 inch whip (for steamer kettle)
  - 2 each table top can opener
  - 7 each large stainless-steel bowls
  - 7 each medium stainless steel bowls
  - 1 each tomato slicer
  - 6 each 26 x 18 lexan pans
  - 6 each 26 x 18 perforated lexon pans
  - 12 each covers for 267 x 18 lexan pans
  - 4 large Strainer
  - 10 each 48. Oz Drip cup/ syrup dispenser (dressing and sauces)
  - 5 each colored (green, red, yellow, blue and white)
  - 8 each pocket thermometer
  - 2 each digital thermometer
  - 4 each slim trash cans with lids
  - 2 each Lettuce spinner/dryer
  - 1 each Ecolab vegetable/fruit wash

### **Purchasing**

Vendors, Y.Hata Chilled and frozen items, Esaki produce, Ventures paper goods and Maui chemicals, cleaning supplies are all local vendors and have an office and storage facilities on the Island. I have experience working with these companies before, Y.hata is the biggest food distributor on the Island, but do they have the best prices? Sysco (formerly HFM) is another distributor that is on the Island and also Eskimo Candy.

### **Recommendations**

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Due to prices fluctuating it should be looked at a weekly and daily basis and should be criticized if any discrepancy occurs. Produce that is not up to standards, should be sent back to vendor and the facility to receive credit for any unused portion/cases. Credit should be tracked (credit invoice) and compared weekly against food cost budget.

I would look into incorporating paper goods and chemical goods from Y.Hata. Ordering food items, paper goods and chemicals items in one place can be a game changer in lowering the prices for purchasing. D.O.E. has the buying power on its side.

Y.Hata carries all these items.

A list of items that is used by all schools on Kauai, can be negotiated with Y.Hata for pricing and quantity. This can also be done on Oahu.

### **Storage**

Food dry storage area, items are 6 inches off the ground. Well stocked, paper goods and food items are combined. Storage room is hot.

### **Recommendation**

Use Rubbermaid storage shelves with wheels, this makes it easier to move and clean.

Shelves need to be labeled with product name, this will help to designate where food items and paper goods are to be stored on the shelves.

Dry storage room is hot and can use a ventilation system to take out hot air from the room.

### **Food Safety**

#### **H.A.C.C.P**

N/A

#### **Recommendation:**

N/A

### **Summary**

Unfortunately, the kitchen has not been operational.

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Joshua walked the kitchen with me and answered all of my questions. This is his third year working at Kauai High School.

I explained to why I was doing an assessment in the kitchens and what the plans are for the future if the collective entities are to move forward.

He has background in culinary and has gone to Kauai Community College to learn culinary arts.

The kitchen is large and clean but needs a ventilation system to pull hot air out and bring in cool air.

This high school serves approx. 500-600 meals in a day, when in full operation. They have 3 and half-staff, this could be a challenge. Again this would depend on what menu is being served in the future.

**Key factors to succeed**

New menu development/ Recipes/ Nutritional information

Culinary training

Food safety training

Understanding quality and standards

Costing / purchasing new products

Cleanliness and organization

End.

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# **Kitchen Assessment**

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**MAY 7, 2020**

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**Authored by: Rafael Camarillo**

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# King Kaumuali'i Elementary School

Kitchen Assessment (non-operational) .

**Staff:**

**1 Cook**

**1 Baker**

**3 each 4 hour**

**Pamela- Kitchen Manager**

**Objective:**

To assess the kitchen needs in equipment, training and health guidelines

**Equipment:**

The kitchen facility has , 2 double deck steamer (newer version) 2 steam kettle, 2 electric upright warmers,1 large Hobart mixer, 1 double burner stove, 3 double door ovens, walk in freezer, 1 tilting braiser.

The ovens are Montague brand ovens which relatively are good brand ovens, but as with ALL equipment periodic pre-maintenance needs to be perform.

**Recommendation:**

I recommend that all ovens, be checked and calibrated to make sure that all are working according to manufacturer specifications.

A certified kitchen technician should be contracted for all maintenance concerns. A detergent and sanitizer dispenser at the 3 compartment wash sink needs to be installed.

Up right warmer is not working, needs to be repaired.



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Vegetable washer/sanitizer needs solution and calibration.

Walk in freezer needs to be address, icicles forming. Water droplets freezing on ground.



**Equipment/ Small ware list**

- 1 each Flat top grill (size tbd)
- 1 each 4 burner stove (size tbd)
- 2 each electric upright warmer
- 1 each large Robo Coupe (various slicing and dicing blades)
- 1 each medium size Hobart mixer
- 1 each milk cooler
- 5 each Japanese style vegetable peeler
- 4 each 14 inch Teflon frying pan
- 4 dozen new H.A.C.C.P. approved kitchen towels
- 3 dozen new microfiber towels
- 5 each heavy duty pot holders
- 2 set heavy duty oven gloves
- 4 dozen new aprons
- 2 each Proof box
- 5 each Upright rack and roll (adjustable)
- 15 each -4 inch full and half hotel pans
- 15 each-2 inch perforated hotel pans
- 1/4 & 1/6 insert pans

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10 each 1 gal. Rubbermaid food storage containers with covers  
10 each 1 quart. Rubbermaid food storage containers with covers  
10 each 2 gal. Rubbermaid food storage containers with covers  
1 each Electric Knife sharpener  
5 each 8 inch chef knives  
2 each serrated knives  
5 pairing knives  
5 each 6.oz spoodle  
5 each 4.oz spoodle  
5 each 2 .oz spoodle  
2 each 18 inch whisks  
4 each 10 inch whisks  
2 green shelving system (use to dry pot and pans)  
1 each sheet pan dolly  
3 each large cutting board (blue, green, yellow, red, white)  
1 each digital scale (50 lb)  
3 each Flour shifter  
3 each Large rolling Storage bin (rice, Flour, sugar etc.)  
1 each 48 inch whip (for steamer kettle)  
1 each 48 inch flat stirrer for tilting skillet  
2 each table top can opener  
7 each large stainless steel bowls  
7 each medium stainless steel bowls  
1 each tomato slicer  
1 each vegetable wedger  
6 each 26 x 18 lexan pans  
6 each 26 x 18 perforated lexon pans  
12 each covers for 267 x 18 lexan pans  
4 large Strainer  
10 each 48. Oz Drip cup/ syrup dispenser (dressing and sauces)  
5 each colored (green, red, yellow, blue and white)  
8 each pocket thermometer  
2 each digital thermometer

- 
- 4 each slim trash cans with lids
  - 2 each Lettuce spinner/dryer
  - 1 each Ecolab vegetable/fruit wash
  - 1 each detergent / sanitizer dispenser.
  - 2 immersion hand blender (size tbd)

### **Purchasing**

Vendors, Y.Hata Chilled and frozen items, Esaki produce, Ventures paper goods and Maui chemicals, cleaning supplies are all local vendors and have an office and storage facilities on the Island. I have experience working with these companies before, Y.hata is the biggest food distributor on the Island, but do they have the best prices? Sysco (formerly HFM) is another distributor that is on the Island and also Eskimo Candy.

### **Recommendations**

Due to prices fluctuating it should be looked at a weekly and daily basis and should be criticized if any discrepancy occurs. Produce that is not up to standards, should be sent back to vendor and the facility to receive credit for any unused portion/cases. Credit should be tracked (credit invoice) and compared weekly against food cost budget.

I would looked into incorporating paper goods and chemical goods from Y.Hata. Ordering food items, paper goods and chemicals items in one place can be a game changer in lowering the prices for purchasing. D.O.E. has the buying power on its side.

Y.Hata carries all these items.

A list of items that is used by all schools on Kauai, can be negotiated with Y.Hata for pricing and quantity. This can also be done on Oahu.

### **Storage**

Food dry storage area, items are 6 inches off the ground. Well stocked, paper goods and food items are combine. Storage room is hot.

### **Recommendation**

Use Rubbermaid storage shelves with wheels, this makes it easier to move and clean. Shelves needs to be labeled with product name, this will help to designate where food items and paper goods are to be stored on the shelves.

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Dry storage room is hot, a ventilation fan to remove hot air is needed. Use existing louvered windows to install a fan to suck out hot air from storage room.

### **H.A.C.C.P**

All paper work for H.A.C.C.P has been filled out

#### **Recommendation:**

Food safety education reminder classes should be provided for all kitchen managers and staff.

#### **Summary**

Pamela walked the kitchen with me and answered all of my questions. She showed me the issues that needed attention. I informed Pamela the reason the kitchen assessment was taking place, a healthier menu options for the kids and equipment, training and support for the staff. Kitchen is clean and organized. Pamela was pleasant and positive.

Ventilation/ AC system must be checked if working properly in the kitchen.

They have 3 full time staff members and 3 part timers. this includes the kitchen manager. 1 part timer might have to work more than 4 hours, this could be a challenge, depending on what healthier choice menu is being served in the future.

Providing support is a concern for the kitchen and staff, someone on Island to check on them and keep them updated or just to listen to concerns.

#### **Key factors to succeed**

New menu development/ Recipes/ Nutritional information

Culinary training/ Support

Food safety training

Understanding quality and standards

Costing / purchasing new products

Cleanliness and organization.

End

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# **Kitchen Assessment**

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**MAY ,20 2020**

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**Authored by: Rafael Camarillo**

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# Kapaa High School

Kitchen Assessment (300 breakfast/ 450 lunch) Elementary ( 40 breakfast/ 600 lunch)

**Staff:**

**1 Cook**

**1 Baker**

**4 helpers**

**Matthew- Kitchen Manager**

**Objective:**

To assess the kitchen needs in equipment, training and health guidelines

**Equipment:**

The kitchen facility has , 2 double deck steamer , 2 steam kettle, 2 electric upright warmers,2 large Hobart mixer, 1 double burner stove, 7 double door ovens, 1 walk in freezer, 1 walk in refrigerator, 1 tilting braiser. 1 dough roller, 1 ice maker

The ovens are Montague brand ovens which relatively are good brand ovens, but as with ALL equipment periodic pre-maintenance needs to be perform.

**Recommendation:**

I recommend that all ovens, be checked and calibrated to make sure that all are working according to manufacturer specifications.

A certified kitchen technician should be contracted for all maintenance concerns.

All vegetable and soap, sanitizer dispensers be calibrated by a proper technician.

1 double deck steamer needs to be fixed immediately. The mechanism is rusted and could cause a potential work hazard.



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Ice machine is small for such a large operation, need to add or replace the present ice machine to a bigger capacity.

Elementary: I recommend adding 4 double deck ovens, upright warmers, 3 door refrigerator at the elementary substation kitchen. This would help their production be more efficient.

The cafeteria tables are old and need replacements.



Milk dolly are old



### **Equipment/ Small ware list**

- 1 each Flat top grill (size tbd)
- 1 each 4 burner stove (size tbd)
- 5 each electric upright warmer (adjustable shelves)
- 1 each large Robo Coupe (various slicing and dicing blades)
- 1 each milk cooler
- 2 each milk dolly

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5 each Japanese style vegetable peeler  
4 each 14 inch Teflon frying pan  
4 dozen new H.A.C.C.P. approved kitchen towels  
3 dozen new microfiber towels  
5 each heavy duty pot holders  
2 set heavy duty oven gloves  
4 dozen new aprons  
2 each Proof box  
5 each Upright rack and roll (adjustable)  
15 each -4 inch full and half hotel pans  
15 each-2 inch perforated hotel pans  
1/4 & 1/6 insert pans  
10 each 1 gal. Rubbermaid food storage containers with covers  
10 each 1 quart. Rubbermaid food storage containers with covers  
10 each 2 gal. Rubbermaid food storage containers with covers  
1 each Electric Knife sharpener  
5 each 8 inch chef knives  
2 each serrated knives  
5 pairing knives  
5 each 6.oz spoodle  
5 each 4.oz spoodle  
5 each 2 .oz spoodle  
2 each 18 inch whisks  
4 each 10 inch whisks  
2 green shelving system  
3 each sheet pan dolly  
3 each large cutting board (blue, green, yellow, red, white)  
1 each digital scale (50 lb)  
3 each Flour shifter  
3 each Large rolling Storage bin (rice, Flour, sugar etc.)  
1 each 48 inch whip (for steamer kettle)  
1 each 48 inch flat stirrer for tilting skillet  
2 each electric can opener

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7 each large stainless steel bowls  
7 each medium stainless steel bowls  
1 each tomato slicer  
1 each vegetable wedger  
6 each 26 x 18 lexan pans  
6 each 26 x 18 perforated lexon pans  
12 each covers for 267 x 18 lexan pans  
4 large Strainer  
10 each 48. Oz Drip cup/ syrup dispenser (dressing and sauces)  
5 each colored (green, red, yellow, blue and white)  
8 each pocket thermometer  
2 each digital thermometer  
4 each slim trash cans with lids  
2 each Lettuce spinner/dryer  
1 each Ecolab vegetable/fruit wash  
1 each detergent / sanitizer dispenser.  
2 immersion hand blender (size tbd)  
4 Rubbermaid 3 tier push cart

### **Purchasing**

Vendors, Y.Hata Chilled and frozen items, Esaki produce, Ventures paper goods and Maui chemicals, cleaning supplies are all local vendors and have an office and storage facilities on the Island. I have experience working with these companies before, Y.hata is the biggest food distributor on the Island, but do they have the best prices? Sysco (formerly HFM) is another distributor that is on the Island and also Eskimo Candy.

### **Recommendations**

Due to prices fluctuating it should be looked at a weekly and daily basis and should be criticized if any discrepancy occurs. Produce that is not up to standards, should be sent back to vendor and the facility to receive credit for any unused portion/cases. Credit should be tracked (credit invoice) and compared weekly against food cost budget.

I would looked into incorporating paper goods and chemical goods from Y.Hata. Ordering food items, paper goods and chemicals items in one place can be a game

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changer in lowering the prices for purchasing. D.O.E. has the buying power on its side.

Y.Hata carries all these items.

A list of items that is used by all schools on Kauai, can be negotiated with Y.Hata for pricing and quantity. This can also be done on Oahu.

### **Storage**

Food dry storage area, items are 6 inches off the ground, old wooden shelves. Well stocked, paper goods and food items are combine. Storage room is hot.

### **Recommendation**

Use Rubbermaid storage shelves with wheels, this makes it easier to move and clean. Shelves needs to be labeled with product name, this will help to designate where food items and paper goods are to be stored on the shelves.

Dry storage room is hot, a ventilation fan to remove hot air is needed need install a fan to suck out hot air from storage room.

### **H.A.C.C.P**

All paper work for H.A.C.C.P has been filled out

#### **Recommendation:**

Food safety education reminder classes should be provided for all kitchen managers and staff.

### **Summary**

Matthew walked the kitchen with me and answered all of my questions. He showed me the issues that needed attention, we walked the high school kitchen as well as the elementary sub kitchen. I informed Matthew the reason the kitchen assessment was taking place, a healthier menu options for the kids and equipment, training and support for the staff. Kitchen is clean and organized. Matthew was pleasant and positive, he also has culinary background.

Ventilation/ AC system must be checked if working properly in the kitchen.

Staffing this could be a challenge, depending on what healthier choice menu is being served in the future. Providing support, having the proper working equipment is a concern for the kitchen and staff, someone on Island to check on them and keep them updated or just to listen to concerns. This facility is a big operation for a kitchen this size, making sure that having the proper equipment working, the proper staffing, support, training will be essential to be successful with the up coming changes.

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**Key factors to succeed**

New menu development/ Recipes/ Nutritional information

Culinary training/ Support

Food safety training

Understanding quality and standards

Costing / purchasing new products

Cleanliness and organization.

End

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# **Kitchen Assessment**

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**JUNE 7 2020**

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**Authored by: Rafael Camarillo**

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# Kilauea School

Kitchen Assessment (none operational, will re-open on April 27<sup>th</sup>)

## Staff

1 baker

1 cook

1 part time

Marcus-Kitchen manager

## Objective:

To assess the kitchen needs in equipment, training and health guidelines

## Equipment:

Kitchen seem new, clean and organized. Equipment seems fairly new and in good condition. 1 double deck Cleveland steamer, 2 steam kettle, 1 dough roller. 2 large Hobart mixer, 1 double burner stove, 1 upright cooler, 3 double door ovens. The ovens are Montague brand ovens which relatively are good brand ovens, but as with all equipment periodic pre-maintenance needs to be perform.

Ice machine has had continuous problems and has broken down several times, needs to be address soon.

First aid box on green shelf

Walk in freezer has condensation build up.



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### **Recommendation:**

I recommend that all ovens, walk in freezer, equipment with mechanical issues must be checked and calibrated to make sure that all are working according to manufacturer specifications.

A certified kitchen technician should be contracted for all maintenance concerns.

1 new oven is needed to help production be more efficient.

A electric warmer (food holder) is needed to help with production

Rubber made carts are required to help with transfers, moving food items.

Flat top for future menu items. Great for French toast, homemade pancakes, fried rice, searing food items such as hamburger steaks, fish etc.

Tilting skillet (braiser) use for stewing meats, slopping joes, etc.

2 burner stove

First aid box should be placed on a designated wall

### **Equipment/ Small ware list**

1 Tilt Skillet (size tbd)

1 each Flat top grill (size tbd)

1 each Broiler/Grill (size tbd)

1 each 2 burner stove (size tbd)

2 each electric upright warmer

1 each large Robo Coupe (various slicing and dicing blades)

5 each Japanese style vegetable peeler

4 each 14 inch Teflon frying pan

3 large stock pots

4 dozen new H.A.C.C.P. approved kitchen towels

3 dozen new microfiber towels

5 each heavy duty pot holders

2 set heavy duty oven gloves

4 dozen new aprons

2 each Proof box

3 each Upright rack and roll (adjustable)

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15 each -4 inch full and half hotel pans  
15 each-2 inch perforated hotel pans  
1/4 & 1/6 insert pans  
10 each 1 gal. Rubbermaid food storage containers with covers  
10 each 1 quart. Rubbermaid food storage containers with covers  
10 each 2 gal. Rubbermaid food storage containers with covers  
1 each Electric Knife sharpener  
5 each 8 inch chef knives  
2 each serrated knives  
5 pairing knives  
5 each 6.oz spoodle  
5 each 4.oz spoodle  
5 each 2 .oz spoodle  
2 each 18 inch whisks  
4 each 10 inch whisks  
2 green shelving system (use to dry pot and pans)  
1 each sheet pan dolly  
3 each large cutting board (blue, green, yellow, red, white)  
1 each digital scale (50 lb)  
3 each Flour shifter  
20 Full size sheet pans  
2 each Large rolling Storage bin (rice, Flour, sugar etc.)  
1 Stainless steel shelf (above sink, size tbd)  
2 each 48 inch whip (for steamer kettle)  
1 each table top can opener  
7 each large stainless steel bowls  
7 each medium stainless steel bowls  
1 each tomato slicer  
6 each 26 x 18 lexan pans  
6 each 26 x 18 perforated lexon pans  
12 each covers for 267 x 18 lexan pans  
large Strainer  
10 each 48. Oz Drip cup/ syrup dispenser (dressing and sauces)

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- 5 each colored (green, red, yellow, blue and white)
  - 8 each pocket thermometer
  - 2 each digital thermometer
  - 4 each slim trash cans with lids
  - 2 each Lettuce spinner/dryer
  - 1 each Ecolab vegetable/fruit wash
  - 1 each Ecolab pot wash and sanitation dispenser.
  - 3 each green shelving

### **Purchasing**

Vendors, Y.Hata Chilled and frozen items, Esaki produce, Ventures paper goods and Maui chemicals, cleaning supplies are all local vendors and have an office and storage facilities on the Island. I have experience working with these companies before, Y.hata is the biggest food distributor on the Island, but do they have the best prices? Sysco (formerly HFM) is another distributor that is on the Island and also Eskimo Candy.

### **Recommendations**

Due to prices fluctuating it should be looked at a weekly and daily basis and should be criticized if any discrepancy occurs. Produce that is not up to standards, should be sent back to vendor and the facility to receive credit for any unused portion/cases. Credit should be tracked (credit invoice) and compared weekly against food cost budget.

I would looked into incorporating paper goods and chemical goods from Y.Hata. Ordering food items, paper goods and chemicals items in one place can be a game changer in lowering the prices for purchasing. D.O.E. has the buying power on its side.

Y.Hata carries all these items.

A list of items that is used by all schools on Kauai, can be negotiated with Y.Hata for pricing and quantity. This can also be done on Oahu.

### **Storage**

Food dry storage area, items are 6 inches off the ground. Well stocked, paper goods and food items are combine.

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Walk in refrigerator floor is dirty.



### **Recommendation**

Use Rubbermaid storage shelves with wheels, this makes it easier to move and clean.

Shelves needs to be labeled with product name, this will help to designate where food items and paper goods are to be stored on the shelves.

Walk in refrigerator needs to be scrubbed.

### **Food Safety**

#### **H.A.C.C.P**

H.A.C.C.P reports are filled out daily when in production.



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**Recommendation:**

N/A

**Summary**

Unfortunately the kitchen has not been operational.

Marcus walked the kitchen with me and answered all of my questions. Marcus is in the process in transferring to Kapaa middle school.

I explained to why I was doing an assessment in the kitchens and what the plans are for the future if the collective entities are to move forward. Marcus has already been working with and receiving produce from Yoshi's farm.

He has back ground in culinary and has gone to Kauai Community College to learn culinary arts.

The kitchen is very clean, the equipment are scrubbed down daily when in production.

This high school serves approx. 100-280 meals in a day, when in full operation. They have 4 and half-staff, 1 of these staff members is the van driver which transports meals to another school.

I have not met and assess the working aesthetics with the rest of the crew. The challenges depends on the attitude and skills of the crew.

**Key factors to succeed**

New menu development/ Recipes/ Nutritional information

Culinary training

Food safety training

Understanding quality and standards

Costing / purchasing new products

Cleanliness and organization

End.



# **Consolidated Cost Estimate Equipment Report of Kauai Public Schools**

Excel Spreadsheet outlining  
Equipment List

Prepared by Chef Raf Camarillo with  
assistance from Paula Jepas of YHATA Kauai



ITEMS	PACK		BRAND	DESCRIPTION	Vndr Item #	CHIEFESS KAMAKAHELEI	KEKAHA ELEMENTARY	SCHOOLS KOLEA ELEMENTARY	WAIHEA HIGH SCHOOL	ELELE ELEMENTARY	KALAEHO ELEMENTARY	KAAUI HIGH SCHOOL	WILCOX ELEMENTARY	KING KAMUILLI ELEMENTARY	KAPAA HIGH SCHOOL & MIDDLE SCHOOL	KILAUEA ELEMENTARY	TOTAL QUANTITY	Price	TOTAL COST
881213	1	EA	BENRNER	8" SLICER, VEG BIG BENI MANDOLINE PRO	90549	0	0	0	0	0	0	0	0	0	0	0	0	\$57.35	\$0.00
881221	1	EA	BENRNER	8" SLICER, VEG LITTLE BENI MANDOLINE PRO	91572								0					\$32.85	\$0.00
840705	1	EA	BROWNE	8" FRY PAN NONSTICK 14" W/COOL SLV	5813834	4	4	4	4	4	4	4	4	4	4	4	44	\$42.55	\$1,872.20
841876	1	EA	BROWNE	8" PAN S/S FULL 4"	5781104	15	15	15	15	15	15	15	15	15	15	15	165	\$23.95	\$3,951.75
841890	1	EA	BROWNE	8" PAN S/S 1/6 4"	5781604	15	15	15	15	15	15	15	15	15	15	15	165	\$10.43	\$1,720.95
841894	1	EA	BROWNE	8" PAN S/S PERF FULL SIZE 2 1/2" DEEP	22002P	15	15	15	15	15	15	15	15	15	15	15	165	\$27.30	\$4,504.50
842206	1	EA	BROWNE	8" MIXING S/S BOWL 5.0 QT	574955	5	5	5	5	5	5	5	5	5	5	5		\$5.75	\$0.00
842208	1	EA	BROWNE	8" MIXING S/S BOWL 8.0 QT	574958	5	5	5	5	5	5	5	5	5	5	5	45	\$4.90	\$220.50
842210	1	EA	BROWNE	8" MIXING S/S BOWL 13.0 QT	574963	5	5	5	5	5	5	5	5	5	5	5	55	\$9.83	\$540.65
842203	1	EA	BROWNE	8" MIXING S/S BOWL 13.0 QT												0	\$22.50	\$0.00	
843206	1	EA	BROWNE	8" CUTTING BOARD 15X20X1/2" WHT	57361501	5	5	5	5	5	5	5	5	5	5	5	55	\$17.71	\$974.05
843286	1	EA	BROWNE	8" CUTTING BOARD 15X20X1/2" GRN	57361504	5	5	5	5	5	5	5	5	5	5	5	55	\$18.81	\$1,034.55
843287	1	EA	BROWNE	8" CUTTING BOARD 15X20X1/2" RED	57361505	5	5	5	5	5	5	5	5	5	5	5	55	\$18.18	\$999.90
843288	1	EA	BROWNE	8" CUTTING BOARD 15X20X1/2" BLUE	57361503	5	5	5	5	5	5	5	5	5	5	5	55	\$18.71	\$1,029.05
843289	1	EA	BROWNE	8" CUTTING BOARD 15X20X1/2" YELLOW	57361517	5	5	5	5	5	5	5	5	5	5	5	55	\$18.71	\$1,029.05
845815	1	EA	BROWNE	8" STRAINER CHINA CAP 10" FINE	55010F	2	2	2	2	2	2	2	2	2	2	2	22	\$26.24	\$577.28
845823	1	EA	BROWNE	8" STRAINER CHINA CAP 12" COARSE	55012C	4	4	4	4	4	4	4	4	4	4	4	44	\$39.80	\$1,751.20
919816	1	EA	BROWNE	8" OVEN MITT 13-3/4" X 6.5" NOMEX BLK	5432502	4	4	4	4	10	10	10	10	10	10	10	86	\$20.02	\$1,721.72
919817	1	EA	BROWNE	8" OVEN MITT 16-3/8" W/NOMEX BLK	5432802	4	4	4	4	4	4	4	4	4	4	4	44	\$25.89	\$1,139.16
845619	1	EA	CAMBRO	8" CNTR 4 QT SQ CLEAR LID-845652	49F5CW-135	15	15	15	15	15	15	15	15	15	15	15	165	\$10.18	\$1,679.70
845623	1	EA	CAMBRO	8" CNTR 8 QT SQ CLEAR - LID 845651	85F5CW-135	10	10	10	10	10	10	10	10	10	10	10	110	\$16.38	\$1,801.80
845633	1	EA	CAMBRO	8" BIN INGREDIENT 27 GL 16.5X29.5X27.5	18527-148	3	3	3	3	3	3	3	3	3	3	3	33	\$299.05	\$9,868.65
845635	1	EA	CAMBRO	8" COVER 2/4 QT RD CONT TRANSLUCENT 12/C	RF5C2P190	10	10	10	10	10	10	10	10	10	10	10	110	\$1.22	\$134.20
845651	1	EA	CAMBRO	8" COVER 6/8 QT SQ CONT RED	SFC6-451	10	10	10	10	10	10	10	10	10	10	10	110	\$6.32	\$695.20
845652	1	EA	CAMBRO	8" COVER 2/4 QT SQ CONT GRN	SFC2-452	10	10	10	10	10	10	10	10	10	10	10	110	\$5.13	\$564.30
845663	1	EA	CAMBRO	8" FOOD STORAGE BOX 18X26X9 CLEAR	18269CW135	10	10	10	10	10	10	10	10	10	10	10	110	\$58.90	\$6,479.00
845688	1	EA	CAMBRO	8" FOOD STORAGE BOX 18x26x15 CLEAR	182615CW	10	10	10	10	10	10	10	10	10	10	10	110	\$76.37	\$8,400.70
845704	1	EA	CAMBRO	8" FOOD STORAGE BOX COVER 18X26 CLEAR	1826CCW135	12	12	12	12	12	12	12	12	12	12	12	132	\$33.36	\$4,403.52
845706	1	EA	CAMBRO	8" BIN INGREDIENT 37 GL 21.5X29.5X18	18537-148											0	\$349.32	\$0.00	
845722	1	EA	CAMBRO	8" CNTR RD 4 QT RD TRANSLUCENT 12/C	RF54PP190	10	10	10	10	10	10	10	10	10	10	10	110	\$5.06	\$556.60
845724	1	EA	CAMBRO	8" CNTR 8 QT RD TRANSLUCENT	RF58PP190	10	10	10	10	10	10	10	10	10	10	10	110	\$8.07	\$887.70
845739	1	EA	CAMBRO	8" COVER SEAL 6/8 QT SQ CONT CLEAR	SFC6SCPP	20	20	20	20	20	20	20	20	20	20	20	220	\$4.96	\$1,091.20
846257	12	EA	CARLISLE	8" MICROFIBER TOWEL BLUE CLEANING CLOTH	3633414	3	3	3	3	3	3	3	3	3	3	3	33	\$55.51	\$1,831.83
873037	1	EA	CARLISLE	8" LID SWING TOP F/SLIM JIM BLK	34202403	4	4	4	4	4	4	4	4	4	4	4	44	\$37.90	\$1,667.60
807222	1	EA	CHEF WORKS	8" APRON BIB NO POCKET WHT	APKDCWHT	48	48	48	48	48	48	48	48	48	48	48	528	\$8.84	\$4,667.52
846381	1	EA	COMARK	8" THERMOMETER DIG POCKET -40 TO300 BLUE	300B	2	2	2	2	20	20	20	20	20	20	20	166	\$20.62	\$3,422.92
846384	1	EA	COMARK	8" THERMOMETER DIAL POCKET 0 TO 220	T220A	10	5	5	2	2	2	2	2	2	2	2	36	\$5.04	\$181.44
881210	1	EA	DYNAMIC FOODS	8" SALAD SPINNER MANUAL 5-GAL NSF	90005	2	2	2	2	2	2	2	2	2	2	2	22	\$229.79	\$5,055.38
843816	1	EA	NEMCO	** TOMATO SLICER WITH 3/16" BLADES	55600-1	1	1	1	1	1	1	1	1	1	1	1	11	\$233.33	\$2,566.63
890033	1	EA	NEMCO	8" TOMATO SLICER S/S 1/4"	55600-2											0	\$227.25	\$0.00	
890036	1	EA	NEMCO	8" EASY SLICER ADJUSTABLE CUT VEG SLICER	55200AN											0	\$445.55	\$0.00	
846212	1	EA	SAN JAMAR	8" BAKERS PAD W/WRIST STRP/PAN GRABBER	803PG	5	5	5	5	5	5	5	5	5	5	5	55	\$6.59	\$362.45
846224	1	DZ	SAN JAMAR	8" TOWEL BAR RIBBED 16X19 BLUE STRIP	700BRT-BLS	4	4	4	4	4	4	4	4	4	4	4	44	\$17.48	\$769.12
846221	1	EA	SAN JAMAR	8" OVEN MITT 17" TAN UP TO 450 F	UCMX15BK	3	3	3	10	10	10	10	10	10	10	10	89	\$13.18	\$1,173.02
833604	1	EA	TABLECRAFT	** DISP 48 OZ POLY GRAY TOP	MW48	10	10	10	10	10	10	10	10	10	10	10	110	\$17.16	\$1,887.60
873028	1	EA	THUNDER	8" TRASH CNTR 23 GAL BLK SLIM JIM	PLTC023K	4	4	4	4	4	4	4	4	4	4	4	44	\$46.84	\$2,060.96
842212	1	EA	UPDATE	8" MIXING S/S BOWL 30.0 QT	MB-3000HD	7	7	7	7	7	7	7	7	7	7	7	77	\$28.30	\$2,179.10
843302	1	EA	VICTORINOX	8" 47501 KNIFE UTILITY 4" FIBROX PARING	47501											0	\$6.66	\$0.00	
843303	1	EA	VICTORINOX	8" 47508 KNIFE PARING 3 1/4" FIBROX	47508	5	5	5	5	5	5	5	5	5	5	5	55	\$5.89	\$323.95
843306	1	EA	VICTORINOX	8" 47520 KNIFE CHEF 8" FIBROX	47520	5	5	5	5	5	5	5	5	5	5	5	55	\$39.52	\$2,173.60
843318	1	EA	VICTORINOX	8" 47547 KNIFE BREAD WAVY 10-1 1/4" FIBROX	47547	2	2									4	\$39.89	\$159.56	
843330	1	EA	VICTORINOX	8" 47720 KNIFE CHEFS 7-1/2" FIBROX WAVY	47720	2	2	2	2	2	2	2	2	2	2	2	22	\$38.02	\$836.44
843331	1	EA	VICTORINOX	8" 47721 KNIFE CHEF 10 1/2 WAVY FIBROX	47721	2	2	2	2	2	2	2	2	2	2	2	22	\$47.35	\$1,041.70
843351	1	EA	VICTORINOX	8" 47550 BREAD KNIFE 9" WAVY OFFSET	47550	10	10									20	\$25.25	\$505.00	
841818	1	EA	VOLLRATH	8" PAN S/S 1/2 4"	30242	15	15	15	15	15	15	15	15	15	15	15	165	\$29.43	\$4,855.95
841838	1	EA	VOLLRATH	8" PAN S/S 1/6 ONE-SIXTH SIZE 6" DEEP	30662	15	15	15	15	15	15	15	15	15	15	15	165	\$10.32	\$1,702.80
844000	1	EA	VOLLRATH	8" SPOODLE 2 OZ BLUE SOLID S/S	6433230	5	5	5	5	5	5	5	5	5	5	5	55	\$14.73	\$810.15
844055	1	EA	VOLLRATH	8" SPOODLE 4 OZ SOLID S/S BLACK	6433420	5	5	5	5	5	5	5	5	5	5	5	55	\$14.73	\$810.15
844052	1	EA	VOLLRATH	8" SPOODLE 6 OZ SOLID S/S TEAL	6433655	5	5	5	5	5	5	5	5	5	5	5	55	\$14.73	\$810.15
846819	1	EA	VOLLRATH	8" WHIP FRENCH S/S 18"	47284	2	2	2	2	2	2	2	2	2	2	2	22	\$16.78	\$369.16
846825	1	EA	VOLLRATH	8" WHIP FRENCH S/S 10"	47280	4	4	4	4	4	4	4	4	4	4	4	44	\$20.50	\$902.00
ARR8-60	1	EA	AMERICAN RANGE	CHARBROILER, GAS, COUNTERTOP WITH BLUE GAS HOSE		1	1	1	1	1	1	1	1	1	1	1	11	\$5,735.40	\$63,089.40
EG-1G-245-X	1	EA	SPECIAL VALUE EQUIPMENT	60"W x 24"D x 25"H PREP TABLE		1	1	1	1	1	1	1	1	1	1	1	15	\$400.00	\$6,000.00
N/A	1	EA		EQUIPMENT STAND, FOR COUNTERTOP COOKING		1	1	1	1	1	1	1	1	1	1	1	11	\$400.00	\$4,400.00
AR-4(789540G/54SLP)	1	EA	AMERICAN RANGE	RANGE WITH BLUE GAS HOSE		1	1	1	1	1	1	1	1	1	1	1	11	\$2,215.00	\$24,365.00
METRO MODEL NO.CS19-CFC-U (725419)	1	EA	METRO	CABINET, MOBILE HEAT/PROOFER REACH		4	2	2	2	2	2	3	2	2	4	2	27	\$2,665.00	\$71,955.00
METRO MODEL NO.CS39-CLFC-U(725418)	1	EA	METRO	CABINET MOBILE HEATER / PROFFER REACH (INSULATED)		4	2	2	2	2	2	3	2	2	4	2	27	\$3,535.00	\$95,445.00
R2DICE (810126)	1	EA	ROBO COUPE	COMBINATION FOOD PROCESSOR AND DICER/SLICER	6433865	1	1	1	1	1	1	1	1	1	1	1	11	\$1,525.00	\$16,775.00
MODEL NO. BC331KD110 (110206)	1	EA	CAMBRO	3 TIER SERVICE CART	47284	3	3	3	3	3	3	3	3	3	3	3	33	\$480.00	\$15,840.00
MODEL NO.M10000	1	EA	MERCER CULINARY (BARGREEN)	ELECTRIC KNIFE SHARPENER	47280	1	1	1	1	1	1	1	1	1	1	1	11	\$223.64	\$2,460.04
MODEL NO. PT-1826-A-X	1	EA	EAGLE GROUP	DOLLY CART/ SHEET PANS		2	2	2	2	2	2	2	2	2	2	2	22	\$316.50	\$6,963.00
MODEL NO. VEX02448 (645322)	1	EA	WINCO	FOOD SAFE GREEN SHELF 48X24 / SHELF POST 4 EACH		2	4	2	2	2	2	4	3	2	5	2	30	\$796.08	\$23,882.40
MODEL NO. CAB-1	1	EA	ADVANCE TABCO	STORAGE CABINET 25-3/16" WX22 3/4" D/ 84" H		1	1	1	1	1	1	1	1	1	1	1	11	\$2,661.41	\$29,275.51
1305 UNIVERSAL	1	EA	NEW AGE INDUSTRIAL (BARGREEN)	END LOAD PAN RACK,ALUMINUM 26 X 20-3/8		4	4	4	4	4	4	4	4	4	4	4	44	\$575.00	\$25,300.00
SEL30 TR	1																		



# **SUMMARY & NEXT STEPS**

Rafael Camarillo, Chef  
PO Box 662173 Lihue, HI 96766-7173 (808) 645-0607

Date: 5/25/2020

To: Dexter Kishida, Program Specialist

CC: Stephanie Iona, Consultant

Re: Kitchen Assessment

Aloha Dexter,

Thank you for the opportunity in assessing the school kitchens on Kauai, I believe that the "farm to School" concept is an exciting program that could be a game changer in how we provide freshly made food to our keikis. Food items that are processed are high in sodium and preservatives, we need to lessen this. Scratch cooking can give the cooks/baker a lot more control on what items go into the food being prepared for our keikis.

Following is a short summary.

**Summary:**

Challenges: Staffing, Working equipment/equipment, Training, Support, Guidance, Change.

The kitchen managers are on board with the "Farm to School" program, as with any changes there are some questions and concerns in the operational side. These concerns will have to be work through in order to be successful.

Kitchen Managers are concern with appropriate staffing because of changes being made to the menu, Kauai High has only 4 workers and they are serving 600 plus daily, Kapaa provides the elementary and high school with about 650-700 in one meal period. I recommended getting the word out that the DOE is looking for qualified kitchen workers. Full and part timers, these workers can cover the work load and also cover sick calls, vacations, retiring workers, exiting workers etc.

An on Island manager is recommended for this project, he/she will have to work closely with the kitchen managers, vendors and the powers that be who initiated the "Farm to School" project to be successful. Questions will need to be answered, issues will need to be solved, quality will need to be checked, costing will have to be in line etc.

I would recommend that one school is chosen as a pilot kitchen. This kitchen would work out the dynamics, the schematics, the menu, the overall system that the other kitchens will use as a guide to run the "farm to School" program in their kitchen.

**Here is a recommendation on the steps to take to move the program forward.**

Choice of a new menu or menu items/ nutritional information/ Kitchen managers input

Fitting new equipment/last input form kitchen managers on equipment purchase/ purchasing new equipment

Taste test of new items/ recipes/ costing/

Ordering/ purchasing new food items/ negotiate lower prices with vendors, using school's buying power  
Implementing new menu items to the pilot school/training/ support/ find the "kinks" in the program/ fix kinks.

Implement new menu to the next school and so forth.

This is an overall view and does not go into detail. If you have any questions please feel free to contact me. I appreciate you involving me in a wonderful project that will positively impact our community and keikis. Be safe and take care.

Sincerely

Rafael Camarillo, Chef

# FARM TO SCHOOL

RAFAEL CAMARILLO

6/4/2020

## 1. Project Background and Description

- *Provide nutritional freshly made foods for our Keiki to be prepared and served at our school cafeteria on Kauai.*
- *Work in a sustainable relationship with Kauai farmers and food vendors. .*

## 2. Project Scope

- *Menu development and Recipe Development/ Menu tasting/ Plating/ Meeting with kitchen managers and staff*
- *Product List/ Inventory/ Foster a working relationship with farmers and vendors.*
- *Purchase equipment/ Working equipment/ Guideline and procedures*
- *Training / Support/ Finalization of recipes & menu*
- *Prepping / Execution*
- *Troubleshooting / Revisions of guidelines and procedures if needed*

## 3. High-Level Requirements

- *Estimate cost of small wares and large kitchen equipment is at \$791,384.25, This does not include cost of installation of large equipment*
- *Cost of updating, installing a new ventilation/ AC system in the kitchens.*

- *Investments on new walk ins and walk in freezers*
- *Proper qualified staffing*

#### 4. Affected Parties

- *Our Keikis will be impacted in a positive way with a freshly made and delicious meal. Lessening the use of process items that are high in preservatives and sodium.*
- *The D.O.E will create a positive impact in the community with providing a meal that is nutritious and fresh, caring for our Keikis is our number one priority.*

#### 5. Affected Business Processes or Systems

- *Using the school's buying power to create a lower price point for items, Y.Hata Inc will be providing the schools with better pricing due to combining ordering food items, paper goods and cleaning chemicals in a "one Stop" facility.*
- *Produce provider: Price comparison with produce purveyors "apples for apples" for the lowest prices, this would be produce that local farmers that do not grow (i.e. apples, oranges, grape etc.)*
- 

#### 6. Specific Exclusions from Scope

- i** • *Menu development and Recipe Development/ Menu tasting/ Plating/ Meeting with kitchen managers and staff*

*Meeting with kitchen managers, help to create menu items that can be incorporated using fresh ingredients.*

*Recipes are created. Tasting is scheduled with kitchen managers, staff and the powers that be. Decide which food items go on the school menu.*

- **Product List/ Inventory/ Foster a working relationship with farmers and vendors.**

*Create/ add new food product to the inventory*

*Contact farmers, vendors communicate with them about the project, let them know what the expectations are. Set up quantity of items that you will be ordering from them.*

- **Purchase equipment/ Working equipment/ Guideline and procedures**

*Equipment new equipment make sure all equipment are working in the schools. Make fixing equipment is a priority.*

*Write guidelines and procedures for new menu items.*

- **Training / Support/ Finalization of recipes & menu**

*Hire qualified staff, post online and word of mouth.*

*Start training of staff, using Chiefess as a pilot kitchen, we can see what “kinks’ need to be worked out.*

*Finalization of recipe and menu before executing*

- **Prepping / Execution**

*Start prepping for two days to stay ahead of the new menu items*

*On day of the new menu item, cook and serve.*

- **Troubleshooting / Revisions of guidelines and procedures if needed**

*Write down/ communicate any issues that need to be address*

*Resolve all issues and revise guidelines if need be.*

## 7. Implementation Plan

*This will be determined on a later date*

## 8. High-Level Timeline/Schedule

*This will be determined on a later date*

**APPROVAL AND AUTHORITY TO PROCEED**

Name	Title	Date

Approved By \_\_\_\_\_ Date \_\_\_\_\_ Approved By \_\_\_\_\_ Date \_\_\_\_\_



## SUMMARY

Plans are in place with Dexter to schedule training classes in July with Chef Raf and the kitchen managers. Tentatively considering Chiefess as the training kitchen. Funding for 4 classes will be provided by Kekaha Agriculture Association.

Next steps:

- \* Secure Funding for equipment for kitchens and upgrades.

Action: Dexter/DOE/Senator Kouchi

- \* YHATA would be ideal to provide equipment. If we bulk buy, we could negotiate attractive discounts.

- \* Training Manager for the island-new position with DOE, or 1 year contract for consultant. See outline by Chef Camarillo providing a focused strategy in this transition.

On behalf of Ulupono, Chef Camarillo, Dexter Kishida, Kekaha Agriculture Association, and Senator Ron Kouchi we are proud to submit this phase of work completed for the County of Kauai School Kitchens.

With gratitude.

