

# OUMC FACILITIES SURVEY 2018 - KITCHEN

	Respondent ID	Collector ID	Start Date	End Date	IP Address	On a scale from 1-10, with 1 being worst and 10 being best, how would you rate our Kitchen Facilities?	If money were no object, what facilities related improvements would you like to see made to our Kitchens? Space, Equipment, Layout .	What specific improvements would you like to see made?	With our Church Mission, Vision, and Strategic Objectives in mind, what improvements to our Kitchen Areas do you see that you believe will help us better pursue those goals?	What other thoughts would you like to share on how we could improve our kitchen facilities here at OUMC?
	Resp #	Coll #	Start Date	End Date	IP Address	Kitchen Overall	If money were no object...	Specific Improvements?	W/ Mission, Vision, Strategic in mind...	Other Thoughts
1	10027538542	210778224	5/20/18 10:37	5/20/18 10:43	50.101.73.92	3	Much more modernized set up - comprehensive remodel to make space much better arranged and integrated. Cooking, storage (cold and otherwise), better serving area between kitchen and meal space.	Above	We could use kitchen, food facilities to have more community events - to push the line out into the community between what goes on inside church and outside church. Tie meals to more events here at church.	Making the dining space better suited to having presentations along with meals. I think we need to revamp the CLC. Move youth to a new youth building.
2	10026081265	210778224	5/18/18 13:37	5/18/18 13:48	173.247.11.249	5	It would be nice, if money were no object, to have a professional commercial designer evaluate and re-design our kitchen. Particular attention needs to include the steam tables, the stove, and the dishwasher.	Are there a washing machine and a dryer in our church for clean-up after events?	All of the stated improvements will allow us to better serve others.	
3	10025406148	210778224	5/18/18 7:02	5/18/18 7:08	68.54.67.16	7	Dish washing station operational. More counter/prep station. Outdoor cooking area.	Refrigerators cleaned out weekly. Dish washer fixed.	Better able to plan and implement dinners/event.	An outdoor grilling/frying station would enable us to have more events.
4	10024792232	210778224	5/17/18 19:59	5/17/18 20:05	66.85.229.137	5	Modern, user friendly, enough space and up to-date equipment.	more space and better use of the space.	Important meetings and activities could be served with ease.	Visit other churches our size and see how their kitchen compares. Get ideas from churches that are satisfied with their kitchens.
5	10024298689	210778224	5/17/18 14:15	5/17/18 14:28	108.174.111.166	5	Our kitchen in the CLC gets used ALL the time, it is not big enough. We are already running into several issues that all relate to it being toooooo small.	Bigger Kitchen, newer commercial appliances.	Bigger Kitchen	Let's get it started!!!

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6	10022632789	210778224	5/16/18 16:08	5/16/18 16:30	68.34.151.236	6	Buy a new refrigerator for the small one that is broken. Place it against the wall where the dishwasher and old sink are now. Remove the dishwasher and sink beside it. This will help with traffic flow around the sink area. Build some deep shelves along that wall (if room) for storage of the coffee pots and plastic drink dispensers. Keep the metal counter in front of the slide up window. Better shelving to hold the containers for paper plates, cups, etc.	See above. Labels on cabinets below the counter. A good cleaning of the kitchen - the cabinets and drawers - getting rid of things that are dirty or no longer used and making sure what we put back is clean. Even the cabinets by the back door and entrance to the gym. Buy new things to replace the old if necessary. See that food left over and not use after 3 or 4 days be donated.	See above.	
7	10020301457	210778224	5/15/18 12:58	5/15/18 13:00	68.59.128.238	10	1 kitchen staff so items are not wasted	less waste	take left over food to community after weekly events	
8	10018631712	210778224	5/14/18 14:04	5/14/18 14:07	74.221.181.11	3	get rid of dish washer or a new one. Stove needs replaced. Gas leak? a whole new revamp	replace dish washer and stove	all of the above	na
9	10017195436	210778224	5/13/18 7:46	5/13/18 7:56	74.205.142.111	6	Newer range, extra oven, warmer, and new steam tray. Pots are marginal. The am It is tight with more than 4 people working. When we do events like tre Easter pancake breakfast there is just not enough space. Two people can not pass each other along either side if the center island.	Second convection oven, warmer, and new steam table.	Kitchen related events are a great outreach.	Make sure we have a proper grease trap/disposal system and drains to eliminate odor
10	10016426656	210778224	5/11/18 21:41	5/11/18 21:42	23.251.76.153	5	Equipment	Sprucing up		

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11	10016102829	210778224	5/11/18 14:48	5/11/18 15:24	204.93.123.135	5	<p>The kitchen in the Children's wing is not too bad although it lacks some equipment. The Kitchen in the CLC is in definite need of an upgrade. The sink and dishwasher system needs to be reworked. The Dishwasher does not work and the sink drain system produces a very foul odor whenever water is run. The cooking pots and pans have been used extensively and many are showing wear- possibly unhealthy to cook in type of wear. Items such as cutting boards, cooking utensils, some serving dishes, pot holders and towels are overdue for replacement. We also need to replace the single cooler that is broken as well as possibly one or both freezers. The stove works but definitely could benefit from a good cleaning.</p>	<p>Fix the sink drainage system. More accessible storage would be great. If we are not going to replace the dishwasher then it would be good to remove it to make better use of the space. More energy efficient refrigeration and freezing units would be awesome. The stove ,warmer and convection units are used a lot and it may be time to upgrade to more energy efficient units as well. It is probably time to take a good look at our current cooking utensils, pans,etc to see what needs to be kept and what needs to be replaced. A fresh coat of paint would be great as well.</p>	<p>As a church we are known as a welcoming place. I think that our kitchen areas need to also be welcoming and look like a place that you would want to eat a meal that had been prepared in there.</p>	<p>I know that with so many different groups using our facilities that it is difficult to keep it all looking and feeling like we might like but I think it would be money well spent and might encourage more groups with in the church to use it. Having the right equipment available makes the job easier. I often have to bring my own cutting boards, knives, can opener and measuring cups when we are cooking for Recovering once a month.</p>
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12	10015026355	210778224	5/10/18 21:02	5/10/18 21:33	159.221.32.10	5	<p>The coffee maker should have a water line direct connection, and filter system.</p> <p>The kitchen sink faucets should be replaced, the sprayer should get hot water. Remove the automatic washer, it is never used. Put cabinet space in that area to "hide" the coffee and drink dispensers. New floor Hard surface, granite counter top or something that does not stain. The sink in the counter should be a deep sink to fill the pots with. Quality cabinets on all exterior walls to allow for additional storage, all the way to ceiling. shelf space, or drawers that allow for the storage of gloves, ziplock bags, seran wrap, and aluminum foil... Duel rack over the counter to allow for pans to be hooked separately, offsetting elevation maybe. Quality set of the ugliest knives possible. (ugly so they don't get borrowed.) Cabinets should have adjustable shelves and a lot of them, for pans or dishes that are not so tall. Last I used, the exhaust hood seem weak, may new a new one. sprinkler protection! Highest likelihood of fire is in the kitchen and electrical rooms. Hand wash station redone, faster draining, deeper sink. Obvious is complete sets of measuring cups, spoons, etc. But, yet I realize they will be borrowed, so make them ugly. Black sharpie OUMC all over them. Pan rack over the counter, allow for spoons, etc to be hung on both ends.</p>	see the money no object section.	<p>A meal is central to faith, we break bread routinely, the last supper, many other references of sharing a meal together.</p> <p>To have a space that reflects this is a reflection of how important we feel fellowship and family dinners are to the church.</p> <p>The face lift recommended for the kitchen is for increased functionality, it would improve cleanliness, an offer a better environment. This kitchen needs a serious redo, redesign, and updated cabinetry to it. Don't think I answered the question, but no sure what your looking for.</p> <p>The answer is I don't think one thing would provide the answer. It is a complete job.</p>	I think the kitchen is outdated compared to the rest of our facilities. It is time to bring it into the present as well.
13	10014882674	210778224	5/10/18 18:14	5/10/18 18:45	68.54.64.254	6	All of the above	Kitchen redesigned and equipment not used, removed	<p>I think there needs to be an overseer of the kitchen, keeping track of supplies, who uses the kitchen and when and who's responsible for cleaning after use.</p>	Kitchen needs to be professionally cleaned. All dishes need to be disposed of and new ones bought and people need to quit bringing things from their kitchen they don't want, not that they're not appreciated but we have a mish mash and many duplicate & triplicate of items

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14	10011752603	210778224	5/8/18 18:04	5/8/18 18:20	74.93.40.69	6	Much of the cooking supplies needs to be replaced. The equipment feels old, but it may just be that the space itself could use a facelift. Also, it seems there could be some investment in seasonal table settings. The items in the closet are fairly sparse and outdated.		People bond by eating together, so making this an up to date and special area encourages people to gather.	Deep cleaning and organization needs to happen.	
15	10010129863	210778224	5/7/18 16:29	5/7/18 16:32	76.27.135.86	6	Dishwasher	New counter tops Additional storage space Dedicated space for eating that is not the gym		Deep cleaning and organization	
16	10008979798	210778224	5/6/18 19:23	5/6/18 19:39	24.151.237.111	4	Yes	Update equipment, and pantry area	Remove unused dishwasher and install more refrigerators, and freezers on that wall		
17	10008804281	210778224	5/6/18 11:37	5/6/18 11:39	68.59.128.210	2	more space, newer equipment, dishwasher, more refrigerator space, limit people who can use	bigger	more space	need it assigned to a fulltime person for upkeep and management	
18	10008802205	210778224	5/6/18 11:25	5/6/18 11:34	107.77.241.9	5	Additional refrigerator and freezer space with commercial grade equipment.	Storage space for water and tea urns so that the dishwasher can be used.		A kitchen committee who would be over the cleanliness of the kitchen and making sure that items all are maintained.	
<b>SUMMARY</b>	AVERAGES, SUMMARIES, TAKE AWAYS					AVG	5.22				
						MAX	10				
						MIN	2				
						MOST FREQ	5				