

## OUMC FACILITIES SURVEY REVIEW FORM - KITCHEN

	QUESTION	SUMMARY
1	On a scale from 1-10, with 1 being worst and 10 being best, how would you rate our Kitchen Facilities?	Our Kitchen Facilities received an average rating of 5.22 on a scale of 10. The high score was 10, and the low 2, with the most frequent 5, very close to the average. A score of 5 for our Kitchen Facilities indicates that significant improvements are needed to get the Facilities into better condition.
2	If money were no object, what facilities related improvements would you like to see made to our Kitchens? Space, Equipment, Layout .	<p>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. 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. Dish washing station operational. More counter/prep station. Outdoor cooking area. Modern, user friendly, enough space and up to-date equipment. 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. 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. 1 kitchen staff so items are not wasted. get rid of dish washer or a new one. Stove needs replaced. Gas leak? a whole new revamp. 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 the Easter pancake breakfast there is just not enough space. Two people can not pass each other along either side of the center island. 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. The coffee maker should have a water line direct connection, and filter system. 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. All of the above. 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. Dishwasher. more space, newer equipment, dishwasher, more refrigerator space, limit people who can use. Additional refrigerator and freezer space with commercial grade equipment.</p>

## OUMC FACILITIES SURVEY REVIEW FORM - KITCHEN

	QUESTION	SUMMARY
3	What specific improvements would you like to see made?	<p>Are there a washing machine and a dryer in our church for clean-up after events? Refrigerators cleaned out weekly. Dish washer fixed. More space and better use of the space. Bigger Kitchen, newer commercial appliances. 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. Less Waste. Replace Dishwasher and Stove. Second Convection Oven, warmer and new steam table. Spruce things up. 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. Kitchen redesigned and equipment not used, removed New counter tops Additional storage space Dedicated space for eating that is not the gym. Update equipment, and pantry area. Storage space for water and tea urns so that the dishwasher can be used.</p>
4	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?	<p>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. All of the stated improvements will allow us to better serve others. Better able to plan and implement dinners/event.Important meetings and activities could be served with ease. Bigger Kitchen. Take left over food to community after weekly events. Kitchen related events are a great outreach. 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. A meal is central to faith, we break bread routinely, the last supper, many other references of sharing a meal together. To have a space that reflects this is a reflection of how important we feel fellowship and family dinners are to the church. 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 in it. The answer is I don't think one thing would provide the answer. It is a complete job. 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. People bond by eating together, so making this an up to date and special area encourages people to gather. Remove unused dishwasher and install more refrigerators, and freezers on that wall. More Space.</p>
5	What other thoughts would you like to share on how we could improve our kitchen facilities here at OUMC?	<p>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. An outdoor grilling/frying station would enable us to have more events. Visit other churches our size and see how their kitchen compares. Get ideas from churches that are satisfied with their kitchens. Let's get it started!!! Make sure we have a proper grease trap/disposal system and drains to eliminate odor. 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 within 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 Recovery once a month. I think the kitchen is outdated compared to the rest of our facilities. It is time to bring it into the present as well. 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 &amp; triplicate of items. Deep cleaning and organization needs to happen. Need it assigned to a fulltime person for upkeep and management. A kitchen committee who would be over the cleanliness of the kitchen and making sure that items all are maintained.</p>