



PLANNING CHECKLIST

FOR CORRECTIONAL ENVIRONMENTS



PROJECT NAME:

Type or Style of Foodservice:

- On-Site Kitchen
Off-Site Kitchen
Retherm Pre-Cooked Meals
Pre-Packaged Meals
Bulk Foods
Tray-Line Assembly
Tray Delivery
Cafeteria Style Tray-Line
Seated Areas
Tray Dimensions:
Insulated Tray Size:
Manufacturer & Model:
Food Containers:
Manufacturer & Model:
Other

Security Level:

- Inmate Kitchen Staff
Low Security Facility
Medium Security Facility
High Security Facility
Transport Security

Table with 2 columns: Number of Meals, Times Per Day. Rows for 100 to 500, 500 to 1000, 1000 to 5000.

- Type Holding: Mobile Refrigeration, Mobile Heated Holding
Type of Transport: Refrigeration, Heated, Heated Compartment / Ambient Compartment, Heated Compartment / Cold Compartment, Beverage Service, Ambient, Enclosed, Open
Type of Tray or Pan Slide: Universal Tray Slides, Ultra-Universal Transport Slides, Adjustable Tray Slides, Fixed spacings @, Adjustable Shelves, Fixed Shelves, Slide-Out Shelves, Wire Baskets, Stacked
Cabinet Size Restrictions or Considerations: Building Conditions, Elevator Size, Doorways, Tight Turns, Cabinet Door Swing, Length, Width, Height
Area of Transport: Satellite operations or transport on trucks, Moved on ramps, Used on elevators, Towed, Rough floor surfaces, Noise reduction required, Other
Heavy Load Considerations: Poly-Loc Poly Casters Size, Super-Duty 2" Wide Poly-Loc Poly Size, Super Dynamic Casters Size
Reference Model Number:
Request for Quote: Name, Phone, Fax, Email

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