

61-AFS-EJE  
State Inst - Faribault  
June 12, 1961

Faribault State School & Hospital

Dr. David J. Vail, Medical Director  
Department of Public Welfare

Dr. E. J. Engberg, Superintendent

Avery Food Service Survey

In response to your memo of May 26, I am enclosing herewith information prepared by Mr. Kraive in his attached memo dated June 9. We shall continue to maintain the best standards we can in our food service and to make improvements as rapidly as possible.

EJE:aj  
enc.

DATE : June 9, 1961

STATE OF MINNESOTA

DEPARTMENT Paribault Stat School & Hospital

## Office Memorandum

TO : Dr. E. J. Engberg, Superintendent

FROM : Mr. M. E. Krafve, Director of Adm. Services

SUBJECT: Avery Food Service Survey - Dr. Vail's Memo 5/26

Mr. Avery's report to the Minnesota Association for Retarded Children following his visit to the institution on April 27th was reviewed with Mr. Pepin, Cook IV, and Miss Boyes, Dietitian, on Wednesday, May 31st.

All of us who are concerned with food preparation and distribution are equally disturbed by the report, and certainly are alerted to the deficiencies pointed out. We shall do all that we can do to make improvements as rapidly and as economically as we can.

In reviewing Mr. Avery's report, we would agree that our feeding system is outmoded and inefficient and that sanitation control is extremely difficult. We are sure that an efficient food preparation area and more efficient distribution will reduce food wastage and nutrient loss, and provide great satisfaction with the food served.

The report refers to deficiencies noted during the 1958 survey and states: "The only improvements since then have been the food storage facilities, 2 modern steam-jacketed kettles and the staff dining room." However, we have provided overground delivery to Dakota Cottage, eliminating a cumbersome, inefficient distribution where food was delivered by tunnel to Chippewa Cottage and then transported by patients overground to Dakota Cottage. We have provided two new patient cafeterias, one in Ivy Cottage, and one in Chippewa Cottage. Both of these are a big improvement over the old areas and are used for multiple feeding, eliminating 8 smaller facilities. These cafeterias are served by overground service, have facilities for keeping food hot, adequate refrigeration for storage, have good dishwashing facilities, refrigerated garbage storage, etc. However, lowerators and grills were omitted because funds were not sufficient.

We have provided refrigerated milk dispensers for a majority of our dining rooms and have others to be installed as quickly as required wiring can be provided for. We have provided 4 new dishwashing units to replace inadequate units in Cedar, Maple, Spruce and Pine Cottages.

In the main kitchen we have provided a new Hobart mixer, transferring a smaller unit to the bakery to replace an obsolete, worn out unit. New vegetable steamers have also been provided. The pasteurizing plant has been improved by installing a new milk holding tank, a homogenizer, and a new compressor to provide adequate sweet-water cooling thus qualifying us to furnish Grade A milk to our patients and employees. A pot and pan washing machine has been installed in the scullery unit.

At the present time plans are being drawn to enlarge the loading area for the

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overground delivery service. Plans for this project were recently reviewed but it was decided that the estimated cost was too great in lieu of our request for a new facility. It is hoped that the new plans can be developed to bring the cost down to a more favorable figure.

In our request for the next biennium, we included the following equipment for the central kitchen: 1 food cutter and slicer, 1 vegetable peeler, 2 steam-jacketed kettles, and 4 deep fat fryers. We also requested 28 leverators for the new patient dining rooms, and a milk can washer and flash pasteurizing unit for the pasteurizing plant. It is doubtful, however, if all of these items can be acquired because of the amount recommended for appropriation.

The present system of preparing coffee in the central kitchen and distributing the prepared brew in aeroid containers is not a satisfactory one. We are hauling by overland delivery and transporting by tunnel approximately 1½ tons of hot coffee daily—the bulk of this delivery is hot water. We have 3 Rosander coffee makers in use at present, 1 in the employees' dining room, 1 in Ivy and 1 in Birch. These have proven very satisfactory, as the coffee can be brewed as needed and, of course, delivery of ground coffee to these areas is minimal in weight and bulk. The problem of furnishing all dining rooms with this type of equipment is the cost, \$733.25 each. In the latter part of 1958, we conducted a survey to compare the cost of soluble coffee with bean coffee. The result of this survey indicated that the soluble coffee was somewhat higher in cost and that the brew was perhaps not comparable. We felt that considering the transportation costs that the soluble coffee would be no more expensive. This survey did not meet with favor, however, and the project was dropped. Our Safety Committee has reported critically on the practice of delivering hot coffee in 5 gallon thermos containers and have recommended use of soluble coffee if additional automatic coffee makers cannot be purchased.

This memorandum is not submitted to cover up our deficiencies or to make excuses for them; it is merely to point out that we have constantly been aware of the problems and have attempted to meet as many as we could. Mr. Popin has only recently replaced Mr. Erickson as the head cook, Miss Beyer resigned her position on May 31st to be married. I shall spend a part of each day with Mr. Popin and Miss Smith, who is in charge of dining rooms, to assist them in improving our service.

It certainly is agreed that a complete study should be made by qualified persons as it has been pointed out that our central kitchen unit is inefficiently laid out, and that it contains much inefficient equipment. Such a study should be made soon so that we can proceed in an orderly manner to prepare our request for the next biennium.

MEK:aj