



*It's kind of fun
to do the
impossible.*

Walt Disney
1901-1966

Dear Associate,

My favorite line in the Declaration of Independence is the one that says, "That whenever any Form of Government becomes destructive of these ends, it is the Right of the People to alter or to abolish it, and to institute new Government, laying its foundation on such principles and organizing its powers in such form, as to them shall seem most likely to effect their Safety and Happiness." I love the idea that the government should care about my safety and happiness, or else!

We designers have a similar mandate to pursue the safety and happiness of our buildings' users. Isn't that part of the fun? We enjoy working together to ensure safety and happiness far into the future. The more we focus on safety and happiness, the further the reach of our daily effort. It's the echo-effect of our work.



As your food service designers, our part of the project carries the ball yards toward those goals. When your building has an eatery that can easily produce delicious meals, the creamiest this or that, the sweetest, tangiest other thing, the warmest and most comforting morsels, too, then that place makes happiness happen! Let's take a bow.

Less joyful but more serious are the details that make our buildings safe to breath in, work in, and to travel through. For the pragmatists among us, I have written the feature article on safety. Read it and learn!

For all of us, may the fruits of our labors stay sweet and juicy and may they never ever die on the vine.

Serving you up a big plate of chewy, calorie-free words,

Lynn Hopkins

Safety and Happiness

DEFENDING FOODIES FROM DANGER

Based on an interview with Richard Hopkins

All sorts of hidden dangers lurk in and around the business of cooking and eating food. True bravery is required here because eat we must, and cook they must. A HOPKINS-designed food service plan is the first line of defense against the dangers that would hurt, maim, and even kill those who cook and those who eat. Heroic projects are born of the following measures to deal with:

Fire –

Fires mostly erupt from the cooking battery. Prevention is key:



- Size tanks that hold the fire suppression agent to quash current cooking agents which are hotter, and have a lower flash point than in the past.
- Align fixed equipment properly under the nozzle.
- Ensure that mobile equipment has a docking system.
- Properly locate the fire suppression pull stations on the exit path of travel from equipment that is expected to source the fire.
- Tilt-away roof top fans to permit thorough cleaning of oil collection from fans and to prevent the combustible oil from moving out onto roof surfaces.

Bacterial/Microbiological –

This enemy of the peace requires all forces on board, as bacteria attacks in the air, on surfaces, in food, and in water:

- Blend sanitizing O³ molecules that kill (Over)

HOPKINS

**WORKING WITH
THE BEST!**

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DiMella Shaffer:
AFRH Commons DC
HDR:
US Army Hospital
Korea

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Abu Dabi
Media Center
WDG/HOK/Clark:
SEWC
KCCT:
OBO Monterray
OBO Belgrade
Marshall Craft:
P548-Quantico
SOM:
PSACII
SmithGroup:
National Guard
Tomkins/Baker:
TRADOC
Whitman Requardt:
FANX III
ZGF/EYP:
FEMA HQ

RECREATION

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Aedas/Freelon/Adjae:
NMAAHC
HOK/Freelon:
Center for Civil and
Human Rights
H3
Orchestra of St Lukes
Signature Theater
SOM:
National Museum of
the US Army

TIME FOR YOU

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NEW WEBSITE!

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The Height of the Ridiculous

by Oliver Wendell Holmes
American 1809-1894
physician, lecturer, and author

I wrote some lines once on a time
In wonderous merry mood,
And thought, as usual, men woud say
They were exceedingly good.

They were so queer, so very queer,
I laughed as I would die;
Albeit, in the general way,
A sober man am I.

I called my servant, and he came;
How kind it was of him,
To mind a slender man like me,
He of mighty limb!

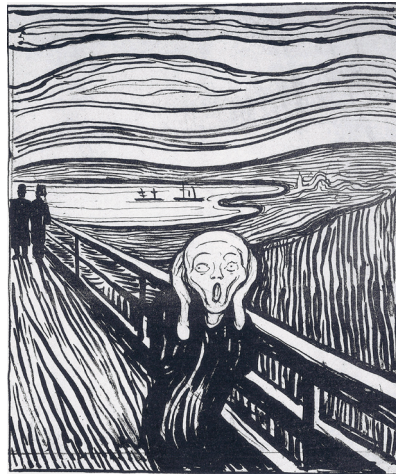
"These to the printer," I exclaimed,
And in my humorous way,
I added, (as a trifling jest,)
"There'll be hell to pay."

He took the paper, and I watched,
And saw him peep within;
At the first line he read, his face
Was all upon the grin.

He read the next; the grin grew broad,
And shot from ear to ear;
He read the third; a chuckling noise
I now began to hear.

The fourth; he broke into a roar;
The fifth his waistband split;
The sixth; he burst five buttons off,
And tumbled in a fit.

Ten days and nights, with sleepless eye,
I watched that wretched man,
And since, I never dare to write
As funny as I can.



Edvard Munch, The Scream, 1895

Defending Foodies Continued...

airborne bacteria in the duct system on contact. Locate in the dishroom and kitchen prep areas state-of-the-art misting foggers that dispense O_3 molecules, which settle on food and food contact surfaces such as knives, floors, and counters to kill bacteria, molds, and viruses that cause food-borne illnesses. This technology is cutting edge.

- Place an air purification system in walk-in coolers to suppress growth of mold and bacteria that speed up spoilage.
- Use only multi-section,

removable, plastic, dishwasher-safe shelves in walk-ins for easy removal and cleaning.

- On quarry tile floors, use epoxy-based grout as cement grout holds and traps bacteria in joints and under tiles.
- Use slip-resistant vinyl in walk-in coolers in lieu of metal panels and textured floors; vinyl is not only slip-resistant but doesn't harbor bacteria.
- Select equipment with plastic and metal parts that are treated with antimicrobial coatings.

Slips and Falls –

- Use auto washing floor troughs in major traffic aisles, cooking batteries, and pot wash areas to keep the ground dry.
- Specify effective counter troughs to capture spills of fountain beverages and ice.
- Specify slip-resistant floor finishes. In back-of-the-house areas, use heat-welded safety flooring or epoxy grout and quarry tile embedded with emery. In back and front of the house areas (initially and to be repeated periodically) apply third-party, anti-slip coatings to walkway areas of quarry and ceramic tile and terrazzo floors.

Electrocution – HOPKINS requires the contractor to provide factory-trained startup certificates on our projects to make sure that the equipment is properly wired and grounded and that all safety covers interlock before operator use or demonstration.

- Ensure that all electrical receptacles in food service prep and dishwashing areas are ground fault protected and guarded from impact.
- Ensure that electrical services in wet areas, such as cooking batteries, veg prep, and dish room are supplied from ceiling drop-down and retractable power cords.

Crushing –

- Restrain heavy equipment with metal tethers.
- Eliminate the use of refillable CO_2 canisters, as they easily tip over and can crush hands and feet; instead locate permanently refillable canisters on the exterior of the building and pipe CO_2 to point of use.

Burns and Scalds –

- Provide water tempering valves at areas where very hot water is used (e.g., three-compartment sinks, janitorial sinks, area wash-down hose bibs).
- Specify safety catches on steam equipment to relieve peak steam pressure before the operator can open the door.

Lately, to reduce the cost of equipment, many manufacturers designate the safety features as optional accessories. It is up to us to make sure that every safety feature is specified.

Having done all this together, don't we feel absolutely valuable?✱

Visit our new website!
<http://www.hopkinsfoodservice.com/>