



# FYI Newsletter



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Dear Associate,

*Who doesn't love this time of year above all others? The autumn leaves have been stunning. The colorful photo on the next page is of my driveway in Maine! Gorgeous. Jackson Pollock could not have done better!*

*Recently, I submitted qualifications for a kitchen where cleanliness was key. I interviewed Richard and thought that his design features were so important that I wanted to share them with you to help make the world cleaner, even if it's only one commercial kitchen at a time. Cleanliness and order are calming in this chaotic world.*

*In fact, I would go so far as to state that dirt, bacteria, and vermin are evil (hence, the photo of the three wise monkeys above).*

Keep in touch!

Your food service consultant with colorful food-for-thought,

## Cadillac Design for Cleanest Kitchen

When I asked Richard how to design a super-clean kitchen, he immediately answered, "Can't be done. It's an operational issue. Either they clean the place, or they don't." I replied, "Now, now, I know there're things you do during design to make it easier to keep the kitchens clean. We have both worked in some stinky commercial kitchens. Come on, how many times have I heard you talk about casters? Tell me!"

Richard thought for a moment and then for the next hour listed his design details! So many that I may not fit them all in here.

**General.** All wall and floor penetrations are caulked, sealed, and/or flashed to avoid gaps for dirt and rodents.

**Finishes.** Ceiling, wall, and floor finishes must be smooth and non-porous so they won't pit over time, which would harbor filth. (See HOPKINS' tailored A/E Guideline for your project's finish recommendations.)

**Floor.** Code-approved flooring with coved base prevents grime from accumulating at the floor-wall juncture. But just as important is to make sure there are NO ledges on the cove base-wall interface to trap dirt and debris.

Floor surfaces should be easily washable. We avoid quarry tile whenever possible because the cracks in the cementitious material or epoxy grout is the source of foul odors, extends drying time, and degrades indoor air quality.

Recycled vinyl sheet goods (cont. p.2).



**HOPKINS**  
 After the Harvest

### EDUCATION

**SOM**  
 PA Police Academy

### U.S. EMBASSIES

**Marlon Blackwell**  
 Bangui

**KCCT**  
 Doha

**Mark Cavagnero**  
 Port of Spain

### LIFE CARE

**A/r**  
 Hutchings Building 2

**AECOM**  
 Child Care  
 Development

**Perkins Eastman**  
 D.C. Ward 8  
 Sr Wellness Facility

**Studio Gang**  
 Marlborough  
 Greenhouse

**STV A/r JV**  
 Mid-Hudson Forensic  
 Psychiatric Center

### WORKPLACE

**Jacobs /BV**  
 ECB5

**SOM**  
 Confidential in DC

**Room for You**





Article continued... or embossed aluminum floor finishes are specified for walk-ins. One can't avoid tracking debris into the walk-in but a washable waring surface is slip resistant and easy to clean.

Wall. We place stainless steel wall panels under the hood so accumulated grease can be wiped away. And we specify stainless steel gaskets on the stainless steel wall panels that extend over the utilities and cables to save time spent wiping them down.

If the walls are curvy and can't be effectively sealed or trimmed, and rebuilding the wall is not feasible, we place a stainless steel flat trim gasket against the wall to bridge the gap.

Ceiling. Ceilings must also be washable. We lay removable tiles into T-bars. The panels (FRP tiles) can then be removed and wiped down, and the FRP T-bar can be wiped as well.

Equipment. For fixed equipment or portable equipment over 60 lbs., we provide 4" legs to enable cleaning underneath.

To be able to clean under and behind, whenever possible, we specify mobile or portable equipment that can be put on stands with casters.

Fixed equipment, tied to utilities, is located adjacent to mobile equipment.

Space permitting, we provide a wash area where mobile equipment can be transported for washing.

In Europe, all equipment located along walls is either mobile or has a 3" standoff against the walls. In the U.S., when the equipment must be fixed, we make sure it is caulked to the wall. It's better to be sealed, however, 1/2 inch thick caulk is not good enough. It will shrink and absorb moisture that will penetrate the seam. When the gap is over 1/8", we specify a backer rod to support the caulk and keep it accessible for washing.

Better still, if the gap is over 1/8", we prefer that a stainless-steel trim strip, which won't shrink or mildew, be laid in the junction between the wall and the table to cover the gap.

Washing. To keep the work area clean, we make sure utility sinks are near food processing areas.

Lighting. We specify gasketed lights to keep shattered glass out of the food and greasy air from collecting on the light fixtures. To clean, the exterior of the light fixture can be easily wiped.

Utilities. Pipes or cables should NOT rest on the floor area to obstruct mopping or hosing the floor. We specify custom length cords, and better still, ceiling-mounted electric cord reels.

Some clients are willing and able to pay for an optimal sanitation design: a plumbing and electrical install where all equipment, including sinks, are mobile. Wall direct waste connections, quick-disconnect plumbing, and electrical utility connectors allow full mobility for cleaning. We

once designed a university's ballroom/food court. Food court by day, ball room by evening! Imagine that! Dual use of the space made it worth the cost.

Air. We specify walk-ins with air purification systems that scrub the air and kill bacteria that cause odors and decay. (Say no to moldy strawberries!)

The cleanest air uses the displacement method. Fresh air should be supplied at the floor level. As warm air rises it goes out at high air returns. The rising warm air carries odors, vapor, bacteria, and particulates from the room so the HVAC filters can remove them from the air. This design is energy efficient, and the client is not air conditioning the hot ceiling air, which can exceed 100°F.

Return air can be treated in the ducts by installing UV lights or injecting oxygen or ozone into the ductwork after hours. This kills bacteria to prevent the growth of mold and eliminates dirty dust particles.

Yes, even dust is harmful! Dust carries particulates that enter our lungs and can cause diseases.

Dirt. Clean dirt that has been sanitized by air scrubbers is still bad! Eventually it absorbs moisture and grows bacteria. We don't just want to sanitize the dirt, we want to remove it! We have so many guidelines for clean kitchens that we may continue this topic in another newsletter. Ω



ART CREDITS

Front Page top left to Back Page bottom right:

- Lynn and Richard at Screw Auger Falls, ME 2022;
- Three Good Monkeys, anonymous;
- Perfect Timing Sculpture, Anonymous;
- Bass Performance Hall, Ft Worth TX. David M. Schwarz Architect, Sculptor Marton Varo;
- Hopkins' leaf filled driveway in ME 2022;
- Laughing Cavalier Frans Hal, 1624;
- Leela-Tiffany begging in front of Carnegie Hall, Alfred Eisenstaedt, 1960;
- Well Stocked Kitchen, Joachim Bueckelaer, 1566.

Happy Holy Days. Thank YOU for reading this letter and for the WORK!

