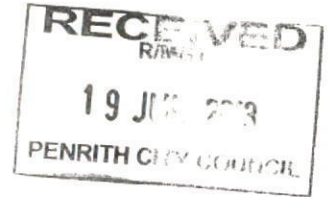


PROPOSED COMMERCIAL KITCHEN FOR RICHMOND RACE CLUB,

312 LONDONDERRY ROAD, LONDONDERRY.



BRIEF OVERVIEW

- To provide a kitchen in an existing room, previously used for small functions. The existing room contains a bar, sink, cabinets, counter space and storage room.
- The kitchen will provide meals for patrons, to be consumed in the viewing lounge or Committee Room.
- Up to approximately 200 patrons would attend a race meeting, but not all would order food.
- Food preparation would include:
 - defrosting of frozen food;
 - food preparation including washing, peeling and cutting of fresh food;
 - preparing salads;
 - cooking including baking, grilling, frying, boiling and microwaving of food;
 - keeping cooked food hot in bainmaries;
 - keeping salads and prepared desserts cool in the fridge, etc.
- The types of food involved would be basic meals, including steak, roast meats, boiled vegetables, chips, chicken schnitzels, fried and grilled fish, salads, etc.
- Food handling steps:
 - when food is delivered, it should be delivered upstairs to the kitchen, where it is stored in the freezer, refrigerator or pantry as appropriate.
 - All food will be in the kitchen storage areas before food preparation begins.
 - food is taken from the storage area to the preparation area, if needed;
 - then to the cooking area;
 - once it is cooked, it is taken to the assembly point and assembled;
 - then to the serving area, and either collected by or delivered to customers.
 - dirty dishes are taken directly from the tables to the washing up area.