

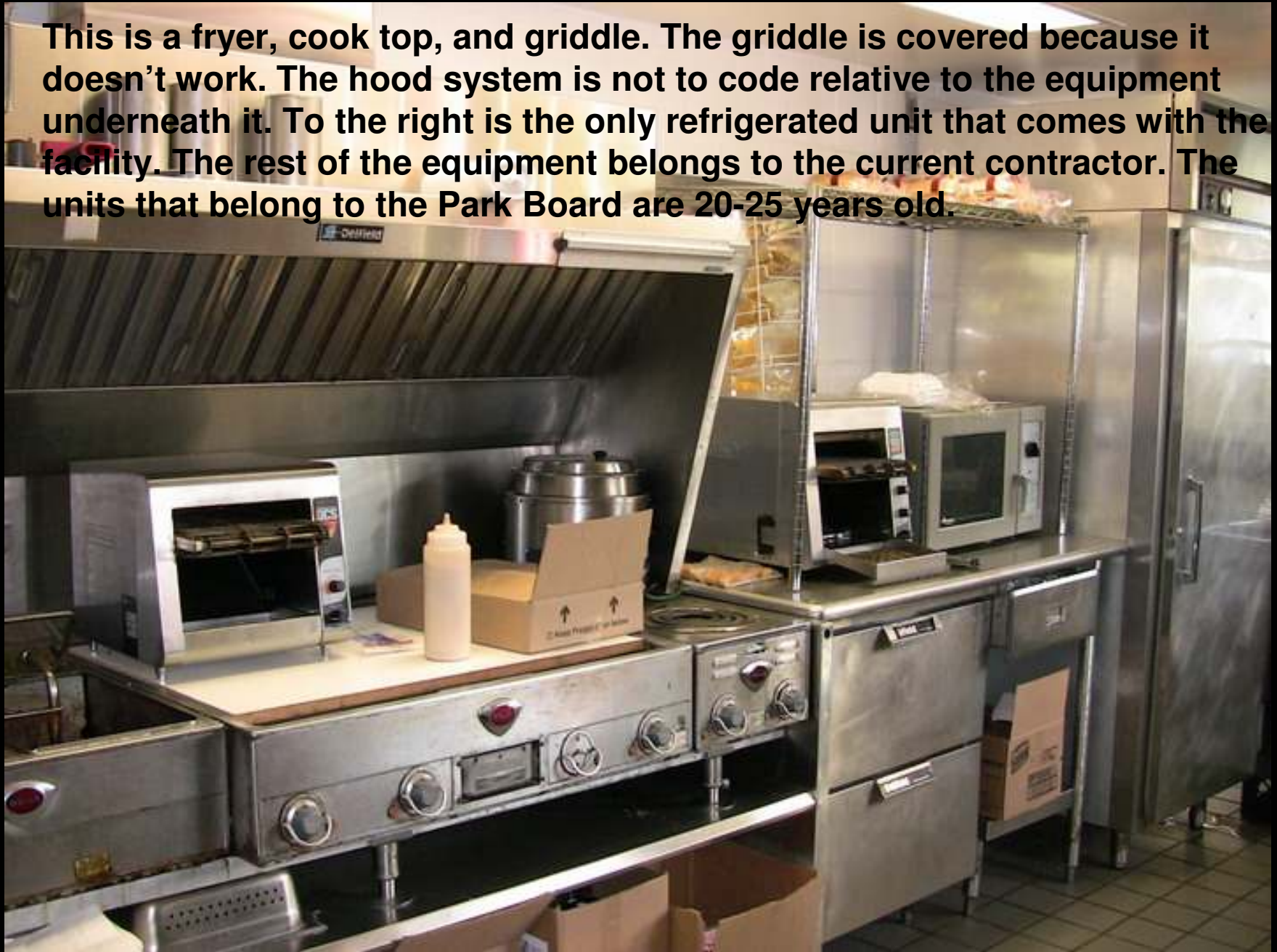
MPRB CAC Tour of Lake Harriet Concession Area



19 May 2009

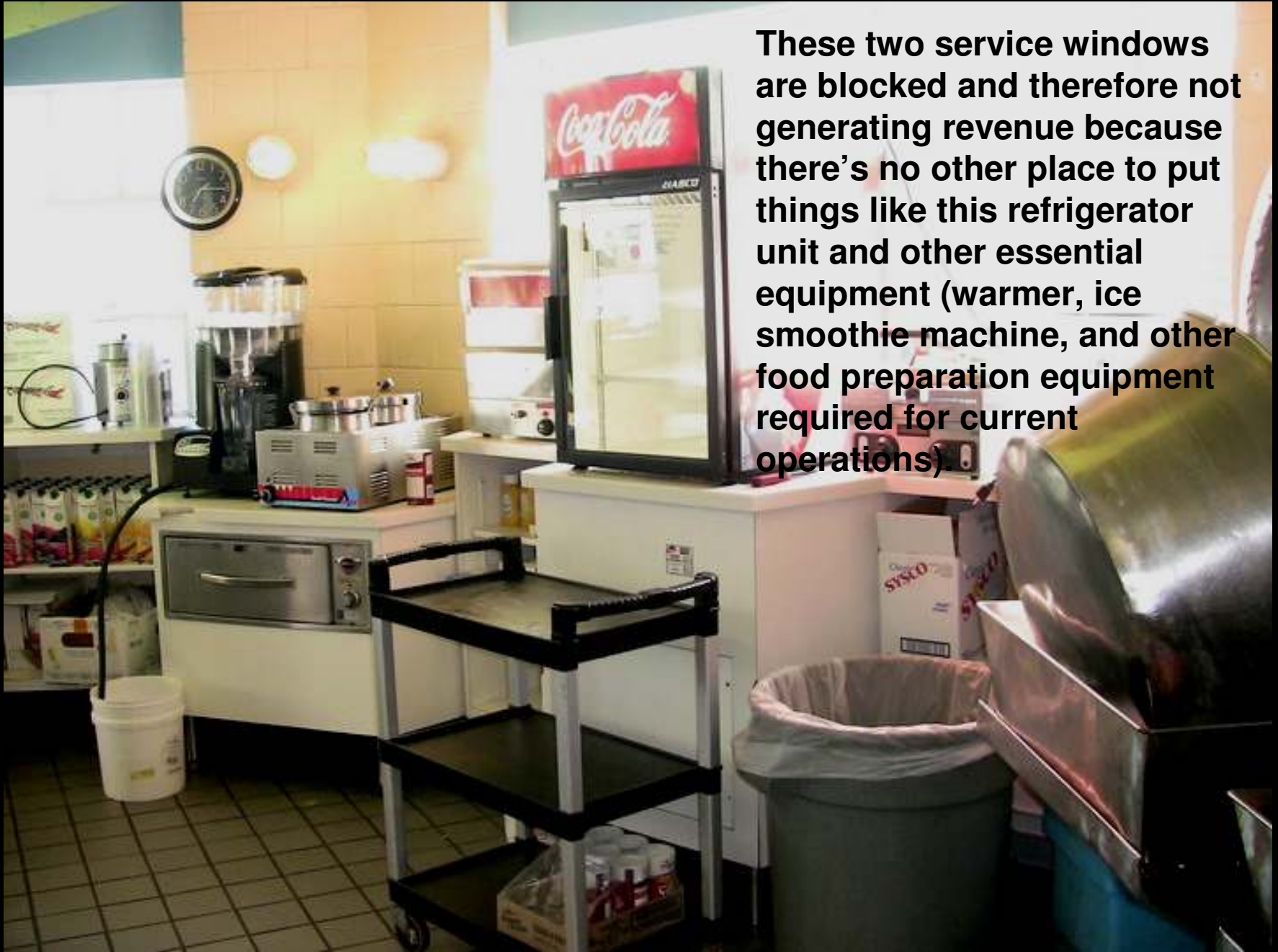
(Led by MPRB staff member Shane Stenzel)

This is a fryer, cook top, and griddle. The griddle is covered because it doesn't work. The hood system is not to code relative to the equipment underneath it. To the right is the only refrigerated unit that comes with the facility. The rest of the equipment belongs to the current contractor. The units that belong to the Park Board are 20-25 years old.





These sinks are not up to code – it must be longer. The countertop and cabinet materials are not up to current code. The ice cream maker in the back is about 25 years old; it works, but parts are difficult or impossible to find if it breaks.



These two service windows are blocked and therefore not generating revenue because there's no other place to put things like this refrigerator unit and other essential equipment (warmer, ice smoothie machine, and other food preparation equipment required for current operations).



These popcorn poppers work and parts can be obtained, but they're very large and take up a lot of space. It takes two of them to meet customer demand. These are original, probably 30-40 years old.



This illustrates the space constraints of the current operations. The service window straight ahead and one to the left are two of the three that are operational. The surface area to the right has been upgraded with stainless steel to meet code, but with so little space for refrigeration, units sit on this countertop and compromise usable work space.



(Left) Lack of storage means floor space is the only option. At the back is the one walk-in freezer; at c. 100 sq ft, it is barely large enough to hold enough product for a busy weekend.



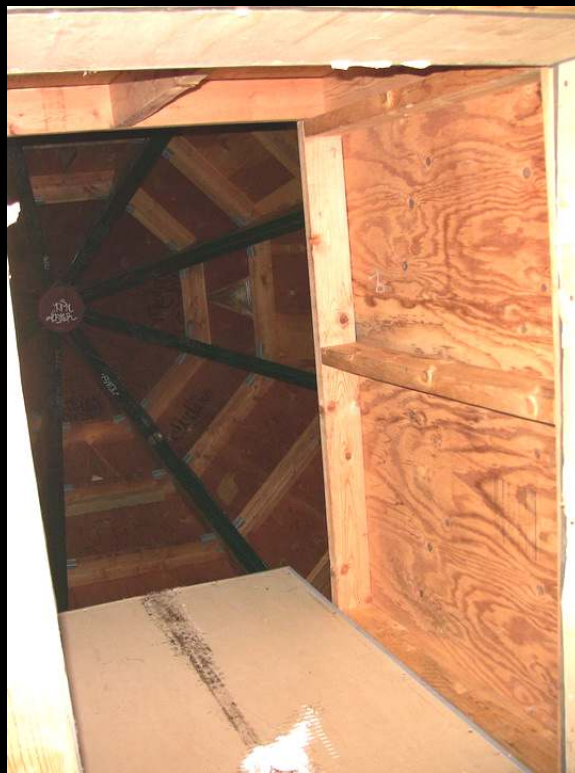
Access to the attic area is through a pull-down staircase in the hallway. The attic cannot be used for storage because it doesn't meet code.



This small storage area also holds the Park Board's ice machine (c. 10 yrs old).



(Left) This is a dumb-waiter that provides access to the attic storage area. The Park Board has a one-year code exemption (see below) and is allowed to use the attic to store only boxed, sealed, non-consumables such as paper plates and napkins.



The exposed rafters in the attic storage area must be covered with material that meets fire and health codes in order for the storage area to be fully used.

This is the area that was initially proposed as the location for an auxiliary building for basic concession items such as popcorn and ice cream.

