

## **Standard Operating Procedure**

### **I. Title: Food Service Establishment Projects**

**II. Purpose:** Food Service Establishment projects require unique considerations which PMCS personnel do not encounter on typical construction projects. This SOP will detail those special considerations when delivering Food Service Establishment projects on campus.

### **III. Actions (Chronological Order)**

1. Identify client type. If academic, proceed to step 2. If auxiliary, determine whether PMCS will provide contracting services or serving in strictly a consulting role.
2. During scoping, the PM shall identify whether food served in the establishment is to be prepared on-site or transported in after preparation.
3. Contact EHS to discuss if the space will need a grease trap based on result of step 1.
4. During Design Development, ensure critical food service issues are addressed in the design including:
  - Plumbing routing
  - Will energy use be submetered?
  - Backflow preventers for coffee makers
  - Ensure client is aware of initial and periodic EHS health inspection requirements
5. PM shall ensure that Grease Trap SOP is followed throughout the design, construction, and commissioning phases.
6. PM shall coordinate initial EHS health inspection. EHS will not approve a food service project if this inspection has not been passed.

### **IV. References**

Grease Trap Design and Installation SOP