

Kitchen Progress Report for Church meeting 30th March 2021

Following the church meeting of 26th January 2021, a working group was formed to ensure the provision of a kitchen fit to meet the current and future needs of the church. This group would examine submitted plans and prepare a costed proposal for refurbishment of the kitchen. The working group consists of Viv Sargeant (Chair Person) Sue Cumber, Steve Radford, Geoff Snowling, Louise McGowan, John Baillie, Anne Barrable and Cheryl Trundle. The varied experience and knowledge within this group has been invaluable to progress the project.

The group has met 4 times since the 26th January and we have consulted and taken advice from a wide spectrum of people both professional and from within the church fellowship as the restricted time scale has allowed. We have also made reference to the Church Growth Trust, who have produced a briefing paper on the use of church kitchens. This states that “whether you just serve the occasional tea and biscuits or hearty meals to the multitudes, you will want to ensure the food is safe and does not harm anyone.” In its conclusion it says “Food poisoning at the best is uncomfortable and at the worst is fatal. It exposes a church to enforcement action and potential prosecution, and it is also a bad witness”. In addition, we are obliged by the current Covid-19 situation to ensure certain minimum health and hygiene standards are in place, which are not in place in our kitchen as it stands at present.. The research, recommendations and proposals of the group have sought to ensure our church kitchen is in compliance with all required standards and legislation.

Appendix 1 is the group’s agreed outline of the kitchen, incorporating a handwash sink, dishwasher and hot water on tap as agreed at the last Church meeting. It should be noted that the group considers it advisable to replace the oven as due to its age no replacement parts would be available in case of malfunction. In the interest of health and safety, we propose that a separate eye level oven be installed, so that people using the oven are not overlapping with those using the hob and are not required to bend down to extract hot items from the oven. Options 2 & 3 have included a water softener to help prolong the life of the hot water tank. A food preparation sink alongside the handwash basin has been added, along with under the counter fridge and freezer. We have discussed at length the fact that some cupboard space will be lost, but rationalisation of all storage will mean that some items currently found in the kitchen could be stored elsewhere.

On behalf of the church, Colin as Treasurer, has submitted three grant applications to various bodies which, if accepted, will help to offset some of the proposed costs. We hope to hear the result of one of these applications towards the end of April 2021, but time frames on the others are as yet unknown and there is no guarantee that we will be successful. As it stands at present, in the light of current legislation and government guidance on Covid-19 we should not be using our kitchen in its current state.

Appendix 2 is the group’s agreed 3 Options for your consideration.

It should be noted that no option allows for the redecoration of the kitchen. The church should also be aware that Options 1 & 2 are based on the church taking on the responsibility of project managing the various professional bodies involved.

In the light of the costs outlined, and the current situation of the church we would invite you to prayerfully consider whether you are able to contribute financially to this project. Decisions need to be made in order to progress and ‘step forward in faith’ to provide a safe and updated space to continue the witness of Clare Baptist Church in our community.

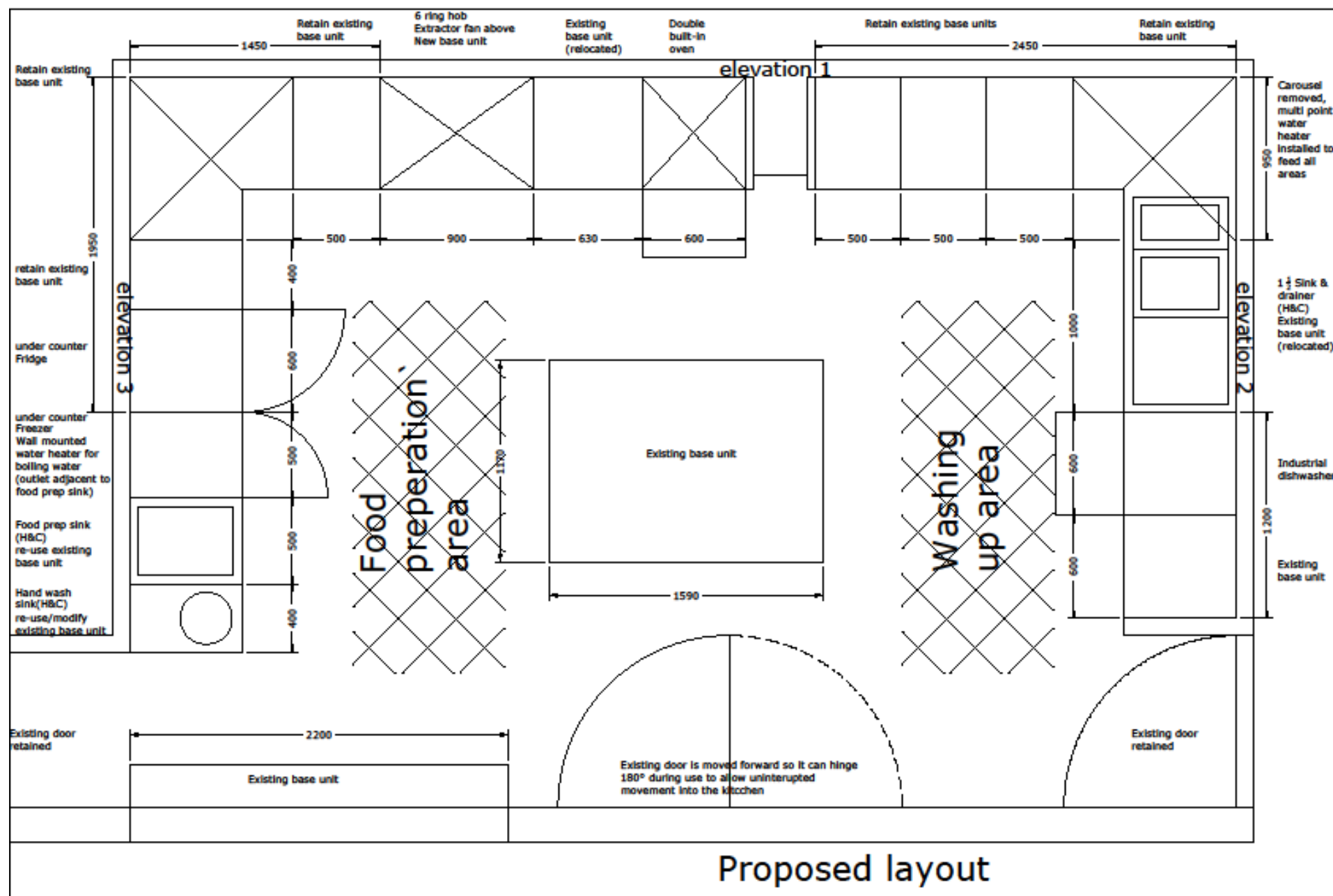
There will be some time allocated for discussion during the Church meeting on the 30th March 2021. However, due to time constraints please feel free to contact Viv Sargeant with any comments you may have before the meeting. The group seeks from the membership: -

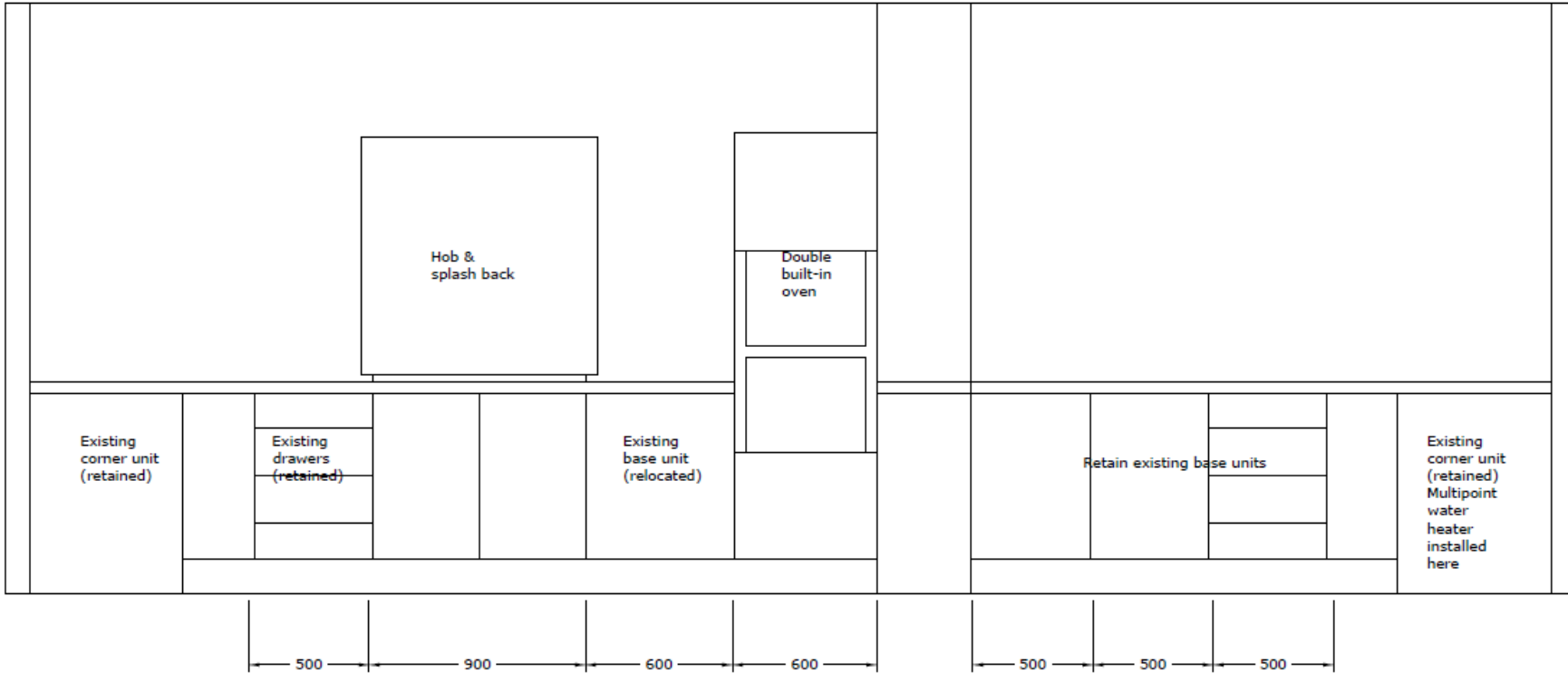
1. An agreement on the proposed design of the kitchen
2. To agree upon one of the proposed options
3. To determine the further remit of the group

I would also like to thank all those who have already assisted with this proposal to date, whose input has been invaluable and greatly appreciated by those of the group.

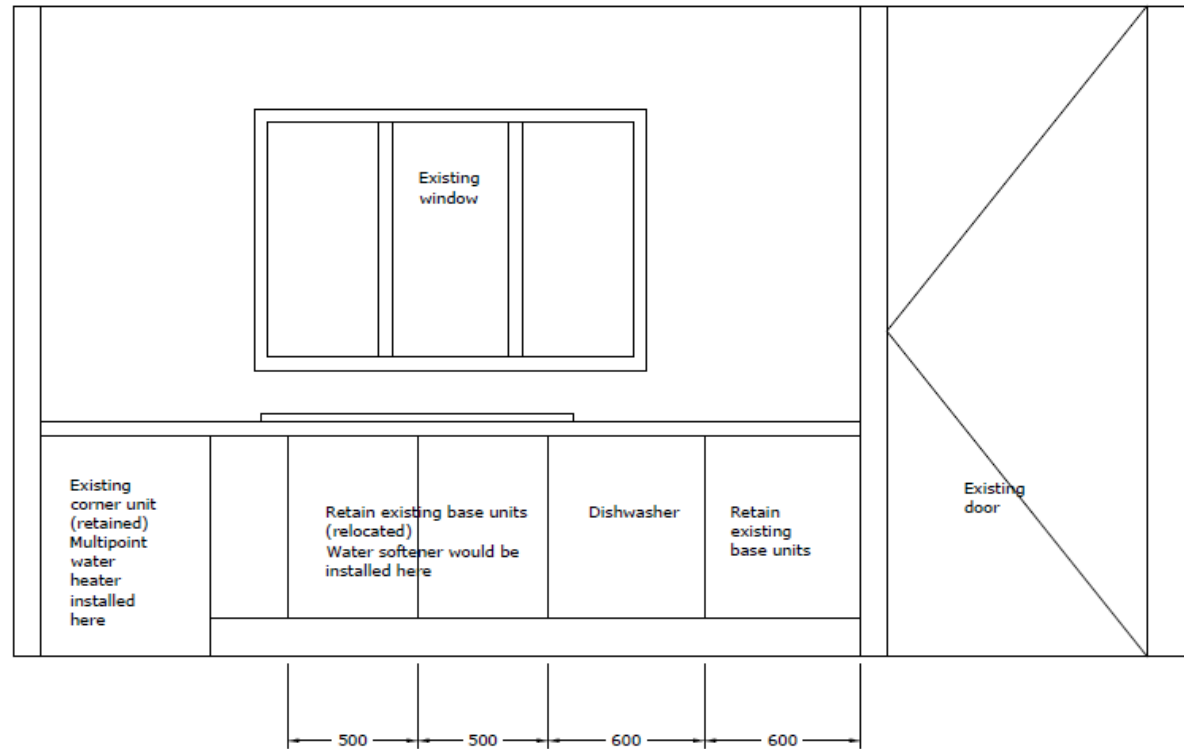
Vivien Sargeant

Appendix 1

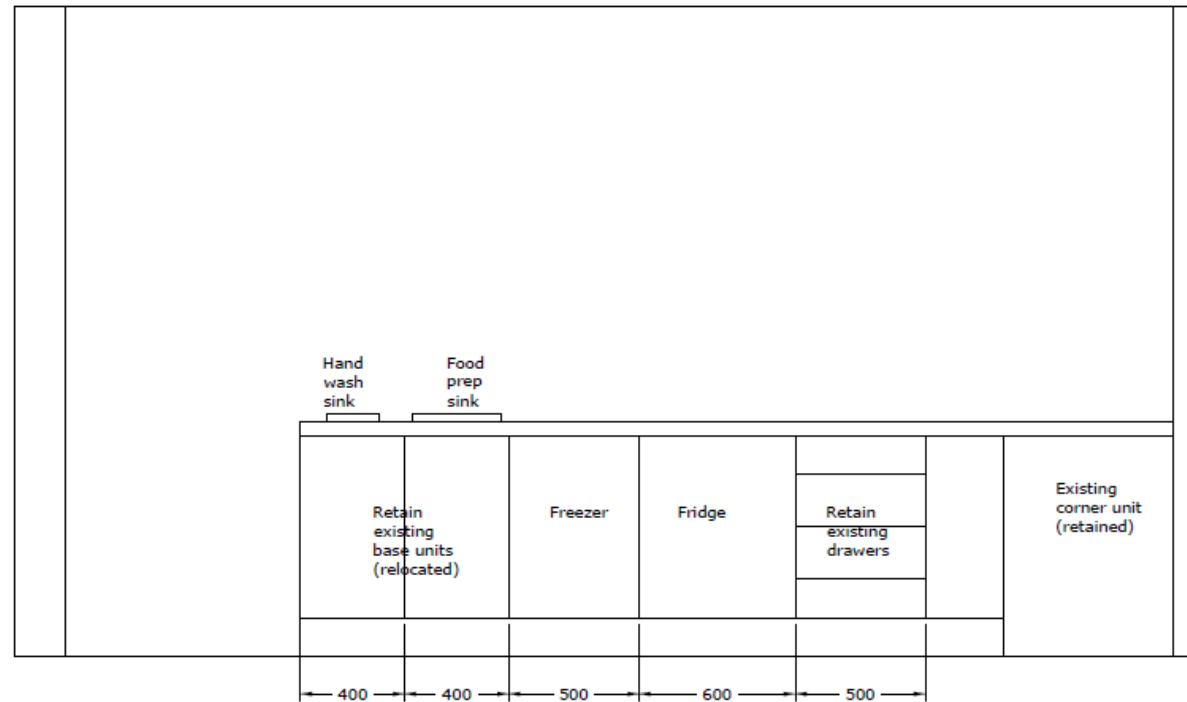




Elevation 1



Elevation 2



Elevation 3

Appendix 2

The layout and proposed use of the kitchen has been defined with all these features:

- New industrial dishwasher
- Hot and cold water to all sinks delivered from a multipoint water heater.
- New handwash sink, new food preparation sink (in the food preparation area, new 1 ½ bowl sink in the washing up area
- New 6 ring hob, new built in eye level double oven
- A new wall mounted water heater for boiling water

There are three options to consider, as follows:

Option 1 - £ 8,500

Where possible we will reuse all the existing carcasses, door fronts, plinths & end panels.

Option 2 - £ 11,500

We will reuse the existing carcasses but replace all the door fronts (and hinges), plinths & end panels.

Option 3 – £ 21,000

We will install new carcasses, door fronts (and hinges), plinths & end panels.

For further consideration - additional £750

A water softener is an optional extra, being a very hard water area then it is a wise addition however it would only be used for the feed to the dishwasher (which has its own softener function) and the water heater which feeds the hot water tap on the hand wash sink, food preparation sink & washing up sink. If this is included, then it would be positioned under the 1 ½ bowl sink in the washing up area.