

Spring 2018 Campus Sustainability Fund Grant Proposal

Paul Smith's VIC Local Café Supplies

Project Lead: Andy Testo

Co-participants: Kate Glenn, Nicole DeCarolis

Budget:

\$8,692.54

Project Summary:

The Paul Smith's College VIC recently opened their new commercial kitchen. This space was built to allow the VIC to sell food during the summer season, support food preservation workshops, and spaces for campus grown and harvested food to be processed. The VIC is already providing food preservation workshops offered by Cornell Cooperative extension in the Kitchen. PSC students as part of the Osgood semester preserved some food grown on the farm. Both the workshops, and food processing efforts need additional kitchen equipment to support and expand current efforts. We are requesting \$8692.00 for kitchen equipment.

Goal:

- 1) Expand local food options for visitors to the Paul Smith's VIC through the development of the VIC's Local Food Café.
- 2) Provide needed supplies for food preservation and processing workshops provided by Cornell Cooperative extension at the newly built VIC Commercial Kitchen for community members and PSC students.
- 3) Osgood Semester students and Gould's Community Garden members need a facility to process, (preserve/ flash freeze) produce grown on campus and develop value added products.

Project Justification and Relevance:

Paul Smith's VIC originally opened in 1989 and was designed and managed by New York State and was under the direction of the Adirondack Park Agency. The center was designed to introduce visitors to the unique features of the Adirondack Park and to also help familiarize them to the park through educational programs, exhibits, and interpretive trails. In 2011, the State of New York sold the visitor center to Paul Smith's College, and got renamed from Paul Smith's VIC to Paul Smith's College VIC. Paul Smith's College has now privately owned and operated the VIC for six years, and has done their best in continuing to offer educational programs as well as fostering stewardship and interest in the Adirondack Park.

Funding for the VIC kitchen happened in a variety of ways. VP for Advancement Ray Agnew directed funding efforts, project development and research done by Kate Glenn, Susan

Sweeney, Steve McFarland and the final kitchen design was done by Chef Paul Sourgule. Paul Smith's College applied for a grant from the Hannaford Charitable Foundation (HCF). The HCF support organizations that follow the core components of healthy communities: food, education, and health (Hannaford Bros. Co.). In addition to the Hannaford Charitable Foundation, Betty Little, State Senate, was also able to get the VIC a \$100,000 grant from the Dormitory Authority State of New York (which are known for giving grants) for the kitchen because she loved the idea of the VIC kitchen and it reminded her of the Battenkill Kitchen, which she adores and has a similar mission to what the VIC kitchen will have (Dormitory Authority State of New York; Battenkill Kitchen). There was also a generous donation from a private donor to the VIC kitchen project. We are hoping Paul Smith's College Campus Sustainability Funds help further support the goals of the VIC Community Kitchen and Local Café.

In the Fall 2017 a PSC Course - Green Communities SUS200- taught by Kate Glenn, executed a service learning project on the VIC Community Kitchen- they conducted a needs assessment, conducted both research (online, sight visits and professional interviews) and developed recommendations for the VIC Kitchen. (See attached reports for reference). Andy Testo and Kate Glenn reviewed the student recommendations and equipment recommendations to develop a list of goals and necessary kitchen and cafe equipment to support those goals. Paul Smith's College is committed to expanding growing on campus but also serve/offer more local food on campus and to the surrounding community. The café would support our local economy community by sourcing PSC grown (hyperlocal) and regional ingredients.

Methods:

The VIC kitchen has the necessary New York State Agriculture and Market Certificates and the kitchen has been inspected and licensed by the County Health Inspector (See attached). The VIC will be hiring an intern for the summer to manage the café and support workshops and food processing needs (See attached position description). The Osgood Semester class is scheduled to run this fall and Pat Banker for Cornell Cooperative Extension will be running workshops throughout the summer and fall. If our grant proposal is approved, Andy Testo will order the approved Kitchen equipment from Websterant.com sometime in April and the VIC will

reopen for the summer season at the end of May. The VIC will be open to the public 7 days a week during the summer session. Any funds made off of the café and workshops will go directly back into supporting the kitchen and purchasing more equipment as needed. We view this grant as seed money to help jumpstart the local café and support the commercial kitchen.

Project Budget

Please see attached list of supplies.

Budget Justification

Café supplies include soup kettles, Robocop (1,500 dollar item), and blenders for making and serving soup. It also includes coffee and pastry supplies like display cases, coffee urn, mixer for baking and serving of baked goods. All of this equipment specifically supports the development of the Local Food Café. Items that support the Food workshops include dehydrators, pressure cooker, vacuum sealer etc.. These item recommendations came from Pat Banker of Cornell Cooperative extension, these items also support preservation of food from Osgood Farm and Gould's Garden. Additional pots and pans, storage containers, industrial can opener, laundry cart and cleaning supplies containers, knives and knife storage, cutting boards, cast iron cooking equipment. We currently have some of these items, but they are well used, worn, and mostly donated. It would be very helpful if we have restaurant quality and grade to support more community dinner and allow us to branch out with our offerings as the local food café.

Timeline

Approval of grant- Mid March 7, 2018

Purchase Supplies from Webstrant Mid- April, 2018 – No later than April 22nd.

Café and Kitchen Intern starts May 21st 2018

Open café for the start of the season June 1st!

Cornell Cooperative will be hosting workshops throughout June, July and August-and into the fall.

Osgood Farm will start preserving food in September of 2018- Kitchen will be available to community garden members.

Supporting Documentation

See Attached

- Supplies list for Budget
- Letter of Support from the VIC General Manager
- Agg and Markets & Health Inspection Certification
- Letter of Support from Osgood Semester Instructor

Option 2



One or more products in your cart are not available at this time. Please remove them before checking out.



ARY VacMaster VP112S Chamber Vacuum Sealer

☆ Save for Later

Free Shipping

Qty: 1

TOTAL:

\$488.99



Weston 28-0501-W Steel Alloy 24-Rack Food Dehydrator
with Glass Door - 1600W

☆ Save for Later

Ships Common Carrier Free Shipping

Qty: 1

TOTAL:

\$414.96




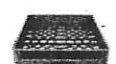
\$7,788.86
+ 488.99
414.96

\$8,692.54

plus Fast & Free Shipping! Learn More ▶
Cart



One or more products in your cart are not available at this time. Please remove them before checking out.

| ITEM | QTY: | QTY | PRICE |
|---|------|-----|--------------------------|
|  <p><u>Mercer Culinary M23890WBH Millennia 9" Offset Serrated Edge Bread / Sandwich Knife</u> #470M23890WBH - EACH Save for Later</p> | | 2 | |
| | | | Add 1 more for discount! |
|  <p><u>Vollrath BCO-4 Redco CanMaster Heavy Duty Can Opener with 16" Bar</u> #922BCO4 - EACH Save for Later</p> | | 1 | |
|  <p><u>Noble Products Full-Size Open / Bowl Rack</u> #274RKCLPBWL - EACH Save for Later</p> | | 1 | |
|  <p><u>Noble Products Full-Size Combination / Flatware Rack with Closed Sides</u> #274RKCLFLTWR - EACH Save for Later</p> | | 1 | |

#184THD1800 - EACH [Save for Later](#)

Free Shipping



**Carnival King WBM13DGT Non-Stick
Belgian Waffle Maker with Digital
Timer and Temperature Controls -
120V**

Qty: 2

#382WBM13DGT - EACH

Product unavailable Free Shipping



**Avantco S30SS 11 Qt. Round Stainless
Steel Countertop Food / Soup Kettle
Warmer - 110V, 400W**

Qty: 3

#177S30SS - EACH

Product unavailable



**Anchor Hocking 96841L16 Cake
Display, Punch Bowl & Chip / Dip Tray**

Qty: 2

#55096841 - EACH [Save for Later](#)



One-Piece Pie Server

Qty: 1

#407BUFPIESRV - EACH [Save for Later](#)



**Regency Wall Mount Pre-Rinse Faucet
with 12\"/>**

Qty: 1

#600FPRS12LL - EACH [Save for Later](#)



Vigor 5 Qt. Stainless Steel Aluminum-Clad Saute Pan with Lid and Helper Handle

#473SSAUTPN5 - EACH [Save for Later](#)



Aarco A-3B 42" x 18" Oak A-Frame Sign Board with Black Write On Chalk Board

#116A3OAK - EACH [Save for Later](#)

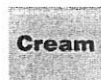
Qty: 1



Tablecraft B5 2 1/2" x 2" Stainless Steel "Milk" Tent Sign

#808B5 - EACH [Save for Later](#)

Qty: 1



Tablecraft B6 2 1/2" x 2" Stainless Steel "Cream" Tent Sign

#808B6 - EACH [Save for Later](#)

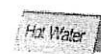
Qty: 1



"Hot Tea" Table Tent Sign Stainless Steel - 3" x 1 1/2"

#808TSHTe - EACH [Save for Later](#)

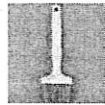
Qty: 1



"Hot Water" Table Tent Sign Stainless Steel - 3" x 1 1/2"

#808TSHWT - EACH [Save for Later](#)

Qty: 1



**Carlisle Sparta 4040505 3" Silicone
Pastry Brush**

#27140405 - EACH [Save for Later](#)

Qty: 1



**Basting 2" Pastry Brush with Long
Handle**

#407BRL2 - EACH [Save for Later](#)

Qty: 1



**Basting 4" Pastry Brush with Long
Handle**

#407BRL4 - EACH [Save for Later](#)

Qty: 1



18" Aluminum Rolling Pin

#407ROLLPNA18 - EACH [Save for Later](#)

Qty: 1



**Stainless Steel Pastry Blender with 5
Blades**

#407PST5B - EACH [Save for Later](#)

Qty: 1

**Mastrad A82100 Orka 17" Black
Silicone Oven Mitt**

Qty: 2



10" Stainless Steel Piano Whip/Whisk

#92247030 - EACH [Save for Later](#)

Qty: 1



12" Stainless Steel Piano Whip/Whisk

#92247032 - EACH [Save for Later](#)

Qty: 2



5.5 Qt. Stainless Steel Chinese Colander with Small Holes

#407C5QTSCS - EACH [Save for Later](#)

Qty: 1



12.75 Qt. Stainless Steel Chinese Colander with Small Holes

#407C12QTCS - EACH [Save for Later](#)

Qty: 1



20 Qt. Tapered Aluminum Vegetable Colander with Handles

#88538013 - EACH [Save for Later](#)

Qty: 1



8" x 4" Solid Turner with Cutting Edge - Wood Handle

#407WTSD48 - EACH [Save for Later](#)

Qty: 2



**11" Standard Duty Solid Stainless Steel
Basting Spoon**

#92246961 - EACH [Save for Later](#)

Qty: 3



**11 3/4" Hollow Stainless Steel Handle
Slotted Serving Spoon**

#407BUFSPNSLT - EACH [Save for Later](#)

Qty: 2



8 oz. One-Piece Stainless Steel Ladle

#92246818 - EACH [Save for Later](#)

Qty: 3



6 oz. One-Piece Stainless Steel Ladle

#92246816 - EACH [Save for Later](#)

Qty: 3



2 oz. One-Piece Stainless Steel Ladle

#92246812 - EACH [Save for Later](#)

Qty: 3

4 oz. One-Piece Stainless Steel Ladle

#92246814 - EACH [Save for Later](#)

Qty: 3



**Tablecraft E5615 Firm Grip Handheld
Grater with Small Holes**

#3325615 - EACH [Save for Later](#)

Qty: 1



**Tablecraft SG204BH Soft Grip Box
Grater with 6 Sides**

#407GT401 - EACH [Save for Later](#)

Qty: 2

Add 1 more for discount!



**Firm Grip Handheld Grater with
Medium Holes**

#3325616 - EACH [Save for Later](#)

Qty: 1



16" High Temperature Silicone Spatula

#407SCRPHH16 - EACH [Save for Later](#)

Qty: 3



10" High Temperature Silicone Spatula

#407SCRPHH10 - EACH [Save for Later](#)

Qty: 3



**10" High Temperature Spoonula with
Silicone Head**

#407RSP10HR - EACH [Save for Later](#)

Qty: 2



**Mercer Culinary M21981WBH Millennia
5-Piece Bamboo Magnetic Board and
White Handle Knife Set**

#470M21981WBH - EACH [Save for Later](#)

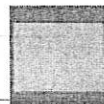
Qty: 3



Mercer Culinary Millennia 7-Piece 3\"/>

#470PARINGKIT - SET [Save for Later](#)

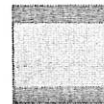
Qty: 1



18\"/>

#20318241 - EACH [Save for Later](#)

Qty: 3



15\"/>

#20315205 - EACH [Save for Later](#)

Qty: 4



Choice 18\"/>

#2041824PKWEB - PACK [Save for Later](#)

Qty: 4

Add 1 more for discount!

Choice 12\"/>

Qty: 4



#519KHBC10ERK - EACH [Save for Later](#)



**KitchenAid KSMGSSA Attachment
Pack for Stand Mixers**

#519KSMGSSA - EACH [Save for Later](#)

Qty: 1



**KitchenAid KSMC8QBOWL 8 Qt. NSF
Stainless Steel Mixing Bowl with "J"
Handle Commercial Stand Mixers**

#519KSMC8QB - EACH [Save for Later](#)

Qty: 1



**KitchenAid KSM8990OB Onyx Black
NSF 8 Qt. Bowl Lift Commercial
Countertop Mixer - 120V, 1 3/10 hp**

#519KSM8990OB - EACH [Save for Later](#)

Qty: 1

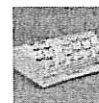
Free Shipping



**Noble Products 1" Removable Day of
the Week Label Rolls**

#3227DAYRKIT - SET [Save for Later](#)

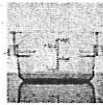
Qty: 1



**Noble Products Elevated 7-Slot
Dispenser with 7 Removable 1" Day of
the Week Label Rolls**

#322RDISPKIT2 - SET [Save for Later](#)

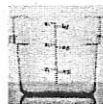
Qty: 1



2 Qt. Clear Square Polycarbonate Food Storage Container with Red Gradations

#407S002PC - EACH [★ Save for Later](#)

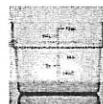
Qty: 6



6 Qt. Clear Square Polycarbonate Food Storage Container with Red Gradations

#407S006PC - EACH [★ Save for Later](#)

Qty: 6



12 Qt. Clear Square Polycarbonate Food Storage Container with Red Gradations

#407S012PC - EACH [★ Save for Later](#)

Qty: 6



22 Qt. Clear Square Polycarbonate Food Storage Container with Red Gradations

#407S022PC - EACH [★ Save for Later](#)

Qty: 6



Avantco CU55ETL 55 Cup Stainless Steel Coffee Urn - 950W

#177CU55ETL - EACH [★ Save for Later](#)

Free Shipping

Qty: 3



Lodge HCK Pre-Seasoned Heat-Treated Cast Iron 16 oz. Country Kettle

#530LCK3 - EACH [Save for Later](#)

Qty: 1



Lodge L8DD3 5 Qt. Pre-Seasoned Cast Iron Double Dutch Oven with Loop Handles

#530L8DD3 - EACH [Save for Later](#)

Qty: 1



10" Cast Iron Skillet - Individual Serving

#407RSK10 - EACH [Save for Later](#)

Qty: 1



8" Cast Iron Skillet - Individual Serving

#407RSK8 - EACH [Save for Later](#)

Qty: 1



13" Splatter Screen

#672A102 - EACH [Save for Later](#)

Qty: 2

Add 1 more for discount!

Lodge K11SCRN 11" Splatter Screen

#530K11SCRN - EACH [Save for Later](#)

Qty: 1

2/27/18

To Whom it May Concern,

The VIC greatly anticipates the review of the Campus Sustainability Fund grant proposal for the newly installed commercial kitchen at the VIC. A commercial kitchen was installed in June of 2017, and recently received it's primary certifications with the Department of Health, and New York Agriculture and Markets. With the recent installation complete, the kitchen has been used for several workshops, a ServeSafe certification, in College related events including the Homestead Festival, Chilly Ski Festival, Adirondack Snowshoe Festival, and Fungi Festival. A number of classes and College events have used the space including the Osgood Semester, Mycology courses, and the Clarkson Adirondack Semester. A number of upcoming events, as well as some soft opening events have highlighted some of the needs to make the kitchen viable. Upcoming events include a Nepali Style fundraiser dinner for the Nepal Trip, two New York State Maple Weekend Pancake Breakfasts, ongoing Mycology mycophagy, mycobrewing, and propagation needs. This winter the kitchen began to serve a commercial food preparation need with Sunday Waffle Breakfasts for ski season. The kitchen is currently outfitted with a hodgepodge assortment of tools and utensils that are personal property of the people who have been using the kitchen. As we slowly transition to summer, the VIC anticipates operating a food service for summer visitors out of the kitchen, and is in need of supplies to perform that function.

The grant submission will enhance the kitchens capability to provide quality workshop, demonstration, and teaching opportunities for the campus and community, while properly outfitting the space with the tools needed to operate. With a properly outfitted kitchen, further opportunities arise including further campus connectivity with the culinary departments, and increasing the revenue generating potential for the college. Having the tools on hand for proper food preparation, storage, and resale will expand student employment opportunities as well, including the potential to operate small business ventures in value-added production and as a prep kitchen to an eating establishment. The VIC promises to properly keep, store, utilize, and maintain equipment purchased and to use equipment for the aforementioned needs.

Sincerely,

Andy Testo
atesto@paulsmiths.edu
(518) 327-6215 (office)
(518) 774-9806 (cell)
General Manager
Paul Smith's College VIC
8023 State Route 30
Paul Smiths, NY 12970


**Agriculture
and Markets**

NOTICE OF INSPECTION

 New York State Department of Agriculture and Markets
 Division of Food Safety and Inspection
 10B Airline Drive, Albany, NY 12235

DATE

020818

COUNTY CODE - EST. NO.

16 732239

OWNER NAME:

Paul Smith's College Vic

TRADE NAME:

Paul Smith's College

EST. ADDRESS:

8023 NY Ste. Rt. 30, Paul Smiths 12970

An inspection of your establishment was made today pursuant to provisions of the New York State Agriculture and Markets Law relating to food.

A report of the Department's findings will be mailed to you within five working days.

The results of the inspection show:

Limited

| | | |
|----|----------|---|
| 16 | A | The establishment is in substantial compliance in that no critical deficiencies were observed |
| | B | Critical deficiencies observed were <i>corrected</i> at time of inspection |
| | C | Critical deficiencies |

EST. REP'S NAME (Please print)

Shannon L. Osborne

TITLE

CMO

EST. REP'S SIGNATURE

INSPECTOR'S SIGNATURE

I.D. #

726

PLEASE NOTE:

A critical deficiency is a sanitation or food safety condition that must be corrected immediately. It may result in the assessment of civil penalties and other action provided by law, including administrative hearing or court action.

Article 28 of the New York State Agriculture and Markets Law requires a retail food store to post a copy of the date and results of its most recent sanitary inspection in a conspicuous location near each public entrance. A retail food store may comply with this requirement by posting a copy of this Notice of Inspection.

If you offer to give any benefit, thing or money or harass any employee of the Department of Agriculture and Markets, your conduct will be reported to your local police or sheriff's department.

SANITARY INSPECTION GUIDELINES

Critical Deficiencies

General Deficiencies

1. Food Received From Unapproved Sources
 - A. *Unpasteurized milk/milk products used
 - B. *Water or ice is not potable
 - C. Foods or ingredients from unapproved source
 - D. Meat, poultry, or game products are not from officially inspected plants
 - E. *Shellfish from unapproved source
 - F. Liquid eggs, frozen eggs, or dried milk products are not from U.S.D.A. inspected plants
2. Food Products or Ingredients Adulterated or Unfit
 - A. Rodent defiled foods or ingredients
 - B. Insect infested foods or ingredients
 - C. Food products contain unidentified sulfiting agents or other unapproved additives
 - D. *Other adulterated/unfit foods or ingredients
3. Food Not Protected From Contamination By Workers
 - A. *Food handlers handle foods when ill with a disease transmissible by foods
 - B. *Food handlers have infected cuts or burns on their hands
 - C. *Food handlers do not wash hands thoroughly after contaminating them
 - D. Employee handwashing facilities inadequate for establishments handling exposed foods
 - E. *Employees handling exposed, ready-to-eat foods without an acceptable protective barrier
4. Food Not Protected From Contamination By Other Sources
 - A. *Food contact equipment, utensils or conveyances for potentially hazardous foods: contact surfaces unclean or not properly sanitized and likely to contribute to contamination
 - B. *Food contact equipment, utensils, or conveyances are not cleaned or sanitized between use on different species or between raw and ready-to-eat foods
 - C. *Ready-to-eat foods are subjected to cross contamination from raw foods, or cross contamination between species is likely to occur
 - D. *Toxic chemicals are improperly labeled, stored, or used so that contamination of food is likely to occur
 - E. Food contact equipment condition, design or location is likely to contribute to contamination
 - F. Insect, rodent, bird or vermin activity likely to result in product contamination
 - G. Evidence of leakage or backup in sewage lines
 - H. Equipment cleaning or sanitizing facilities inadequate for establishments handling potentially hazardous foods
5. Critical Processing Or Salvaging Parameters Are Not Met
 - A. *Pork products, which may be eaten without further cooking, are not treated to kill trichina
 - B. *(Refer to Specialized Inspection Guidelines)
6. Potentially Hazardous Foods Improperly Cooled or Refrigerated
 - A. *Potentially hazardous foods are not cooled by an approved method where the product temperature can be reduced to 70°F or less within two hours and 41°F (45°F) or less within an additional 4 hours
 - B. *Potentially hazardous foods are not stored at safe temperatures
7. Potentially Hazardous Foods Not Adequately Cooked or Reheated
 - A. *Poultry, poultry stuffings, stuffed meats, or stuffings containing meat are not heated to 165°F or above
 - B. *All pork or any food containing pork is not heated to 150°F or above
 - C. *Other potentially hazardous foods requiring cooking are not heated to and/or held at required temperatures
 - D. *Potentially hazardous foods that have been cooked and then refrigerated are not rapidly reheated to 165°F or above (whole roast beef may be reheated to adequate time/temperature requirements)
 - E. *Equipment used for heating or reheating potentially hazardous foods is inadequate
8. Improper Hot-holding Procedures for Potentially Hazardous Foods
 - A. *Potentially hazardous foods are being kept below 135°F during hot-holding (rare roast beef may be served at 130°F or above)
 - B. *Hot-holding equipment improperly designed, maintained, or operated to keep hot foods at 135°F or above.
9. Improper or Inadequate Sanitary Facilities and Controls
 - A. Handwashing facilities improperly installed or maintained
 - B. Suitable water temperature or adequate pressure for food processing; equipment, utensil or container cleaning; or handwashing in establishments that do not handle exposed foods, not available
 - C. Toilet facilities improperly installed, equipped or maintained
 - D. Plumbing or sinks not properly sized, installed or maintained: equipment or floors not properly drained
 - E. Lighting or ventilation is inadequate
 - F. Cleaning or sanitizing equipment, materials or agents are not available, suitable or properly stored
 - G. Sanitizing test devices not in use where required
 - H. Lack of certification of water potability or record for disinfection
10. Inadequate Sanitary Design, Construction and Maintenance
 - A. Exterior of unsuitable construction or not in good physical repair
 - B. Establishment has insufficient space to accommodate operations
 - C. Interior floors, walls, ceilings or fixtures are not of suitable construction, clean or well maintained
 - D. Refuse containers not clean, covered, in good repair or removed at sufficient intervals
11. Poor Hygiene and Activities of Food Handlers
 - A. Not maintaining a high degree of cleanliness or taking precautions to prevent contamination of foods from perspiration, cosmetics, chemicals or medicants, etc.
 - B. Not wearing clean outer garments, effective hair restraints or secure jewelry
 - C. Eating, drinking or use of tobacco in exposed food areas
 - D. Locker or dressing rooms are not segregated from food areas, clean or orderly
12. Inadequate Food Storage and Protection
 - A. Food not stored, conveyed or displayed in a manner that prevents contamination including marginal temperature deficiencies
 - B. Food or ingredient storage containers are not clean, covered or properly identified
 - C. Bulk food displays are improperly constructed, displayed or handled
 - D. Street clothing or soiled linen stored unsegregated from exposed food or food-contact surfaces
 - E. Food displays are improperly constructed, maintained or supervised
 - F. Improper thawing procedures are utilized
13. Processing Procedures/Educational Requirements Are Not Met
 - A. (See Specialized Inspection Guidelines)
 - B. Other required records/certifications are not maintained
 - C. Other coding requirements are lacking or inadequate
 - D. Article 28 posting requirements are not met
 - E. Consumer advisory requirements are not met
14. Insect, Rodent or Vermin Activity
 - A. Evidence of rodents observed (not likely to result in product contamination)
 - B. Insect, birds or other vermin observed within the establishment (not likely to result in product contamination)
 - C. Evidence of pets or other domestic animals in establishment
15. Equipment Utensils and Materials Adequately Utilized and Maintained
 - A. Food contact equipment, utensils or conveyances: contact surfaces unclean or not properly sanitized
 - B. Non-contact food equipment, utensils or conveyances are not clean or in good repair
 - C. Food equipment improperly designed, constructed or maintained
 - D. Thermometers not provided where required
 - E. Unused equipment or materials improperly stored or in an unclean condition
 - F. Storage cabinets or shelves are not clean or in good repair
 - G. Packaging materials unclean, improperly stored or handled in an insanitary manner
 - H. Air system or transfer lines are not clean, properly constructed or in good repair
16. Other Sanitation
 - A. Chemicals or pesticides improperly labeled, stored or handled
 - B. Outside premises or loading zones improperly maintained
 - C. Vehicles are not clean or in good repair
 - D. Morgue area or bottle return area improperly maintained
 - E. Shellfish tags or records improperly maintained

CRITICAL DEFICIENCIES PRECEDED BY AN ASTERISK (*) ARE LEADING CONTRIBUTING FACTORS WHICH CAUSE FOODBORNE DISEASE.

From: Bethany Garretson
Sent: Monday, February 26, 2018 11:04:49 AM
To: Katharine Glenn
Subject: Re: Letter of Support

Letter of support for the VIC Kitchen:

To whom it may concern:

This past fall, the Osgood Class frequently met at the VIC kitchen space. The students learned how to make raspberry jam and how to blanch tomatoes. We also made tomato sauce and held an end of the year pot luck dinner. The VIC kitchen space is an amazing tool for us to use as a class. I fully support funding for base supplies. I see this space as a unique opportunity for Paul Smith's College students. A few of my students knew their way around the kitchen, though for the majority, it was a strong learning experience. The VIC kitchen space has added a whole new level of learning to the Osgood program and I appreciate that.

Thank you for your time,
Bethany