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Staff Report

Community Services

Report To: Committee of the Whole
Meeting Date: April 3, 2017
Report Number: CSPW.17.045
Subject: Beaver Valley Community Centre Dishwasher Replacement
Prepared by: Aaron McMullen, Facility Manager/Building Maintenance Coordinator

A. Recommendations

THAT Council receive Staff Report CSPW.17.045 entitled “Beaver Valley Community Centre Dishwasher Replacement”;

AND THAT Council approve a non-budgeted capital project in the amount of \$9,000 for the replacement of one commercial dishwasher for the Beaver Valley Community Centre certified kitchen to be funded from the Beaver Valley Community Centre Reserve.

B. Overview

This report outlines concerns brought forth by four local groups currently utilizing the certified kitchen at the Beaver Valley Community Centre (BVCC). In order to address the most pressing concern, Staff recommend the purchase of a new replacement dishwasher for the BVCC kitchen.

C. Background

Some of the major components within the BVCC kitchen have not been upgraded since the original construction build of 1987. There have been limited additions or renovations to the facility with the exception of various appliances (dishwasher, cooktop oven and upright dual convection oven) that were donated by local community groups. Currently, one of the dishwashers at the BVCC has not been operational due to the inability to obtain parts to maintain the operation of this unit.

Four local groups consisting of the Beaver Valley Agricultural Society, the Beaver Valley Athletic Association, the Royal Canadian Legion, Beaver Valley Outreach and local residents brought forth their concerns regarding the current state of the BVCC kitchen. The letters of concern received are provided as Attachments 1, 2 and 3.

Of the concerns voiced through correspondence and meetings with Staff, the need for a replacement dishwasher is the most pressing for groups catering functions with over 50 patrons. In the past, the usage of the BVCC kitchen for catered functions was minimal and did

not warrant a replacement dishwasher. However, the past year has shown an increase in the number of catered events within the facility and also a considerable increase in the number of caterers utilizing the kitchen for food preparations for offsite functions.

D. Analysis

Staff suggest that the highest priority within the correspondence received from the four user groups should be addressed as soon as possible by purchasing and installing a new dishwasher.

In the 2018 budget, Staff will address the other concerns by presenting a capital project sheet for BVCC Kitchen Upgrades outlining the replacement of existing sinks, faucets, floating island and a newly constructed main wet island.

E. The Blue Mountains Strategic Plan

Goal #1: Create Opportunities for Sustainability

Goal #2: Engage Our Communities & Partners

Goal #4: Promote a Culture of Organizational & Operational Excellence

Goal #5: Ensure Our Infrastructure is Sustainable

F. Environmental Impacts

The new replacement dishwasher will have high efficiency specifications for low energy consumption.

G. Financial Impact

Staff recommend that the dishwasher purchase be financed using the BVCC Reserve; there are sufficient funds in this reserve for this purchase.

H. In consultation with

Deputy Treasurer/Manager of Accounting and Budgets

Royal Canadian Legion

Beaver Valley Athletic Association

Local Residents

Beaver Valley Outreach

The Beaver Valley Agricultural Society

I. Attached

1. Beaver Valley Agricultural Society – Letter of Concern
2. Royal Canadian Legion – Letter of Concern
3. Local Resident – Letter of Concern

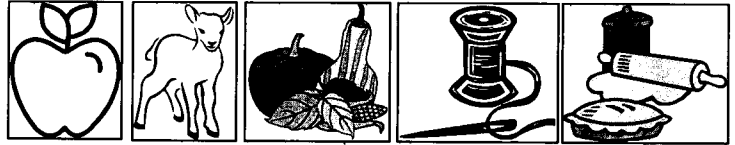
Respectfully submitted,

Aaron McMullen
Facility Manager/Building Maintenance Coordinator

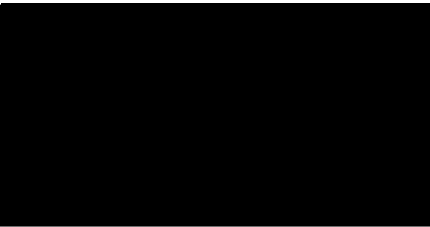
Shawn Everitt
Director of Community Services

For more information, please contact:
Aaron McMullen
amcmullen@thebluemountains.ca
519-599-3131 extension 340

Beaver Valley Agricultural Society
Box 334
Clarksburg, ON N0H 1J0



February 14, 2017



Shawn Everitt
Director of Community Services
Town of The Blue Mountains
32 Mill Street
Thornbury, ON, N0H 2P0

Dear Mr. Everitt,

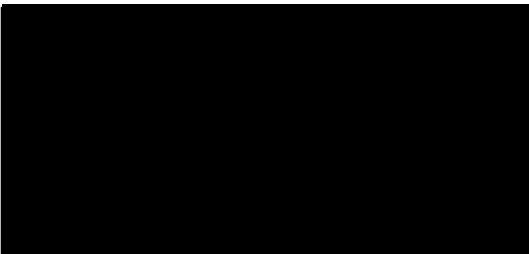
I am writing on behalf of the Beaver Valley Agricultural Society to urge the town to immediately replace the broken dishwasher in the kitchen at the Beaver Valley Community Centre.

Our organization uses the kitchen facilities at the community centre for fundraising purposes. It is crucial that the kitchen have adequate equipment, including dishwashers, for this purpose. Of course, we are not the only organization in our community in need of working kitchen equipment in our community centre. Anyone using the community centre kitchen requires their food event to meet criteria set out by the Health Unit, and that includes the ability to clean and sanitize dishes, pots, pans, cutlery and anything else that touches food. You can certainly appreciate the volume of washing that must be done at an event that serves 100, 200 or even 300 people. That simply cannot be accomplished with one dishwasher with a four-minute wash cycle.

According to Hobart Canada, a replacement dishwasher costs approximately \$6,000. Our organization is hoping the town can see how important it is to the community to replace the broken dishwasher in a timely manner. The BVAS alone has a beef supper this week, a pancake breakfast at Easter, and a major dinner in September.

Thank you for your consideration.

Sincerely,



President, Beaver Valley Agricultural Society



The Royal Canadian Legion

BEAVER VALLEY (ONT. NO. 281) BRANCH
P.O. BOX 268
CLARKSBURG, ONTARIO
N0H 1J0

February 14, 2017

Town of the Blue Mountains
26 Bridge Street
Thornbury, Ontario
N0H2P0

Attention: Shawn Everitt
Aaron McMullen

On behalf of the Beaver Valley Legion, Branch 281, I would like to address certain issues pertaining to the Beaver Valley Community Centre.

In the past few months, I have helped at 4 large functions, during this time I have observed several health and safety violations. The most important one being the dishwasher, which will not maintain a temperature high enough to kill bacteria. This as you are aware poses a real public health issue. Since we cater to large crowds, we are finding that 1 dishwasher is inadequate to handle the amount of dishes generated. Hand washing is not permitted due to Health Regulations.

The next issue is the countertop on which food is prepared. It appears that the arborite on the sides has deteriorated and needs to be replaced, as well as the sides on the table on wheels. New strips on the sides would remedy this problem.

The taps on the sink are reversed and could cause injury if someone was trying to access cold water and accidentally turned on the hot.

As community members who support the Community Centre with our taxes and donations, we need to address these problems. This should be done in a timely fashion as the halls are always booked for different events and provide revenue for the Town as well as a centre for the Community.

I look forward to your reply and would be happy to discuss my concerns with you.

Thank you for your time,



"They served till death! Why not we?"

February 16, 2017

Town of Blue Mountains, Beaver Valley Community Centre Committee

Dear Sir/Madam:

I am writing this letter on behalf of myself, [REDACTED], my team of catering chefs, other volunteers and persons involved with using the Community Centre kitchen for catering functions. Below are our concerns:

- It is necessary to have two dishwashers in the kitchen as one is not sufficient to do the dishes, pots and pans, trays, etc. used in any function of over 25 persons. Items should always be put through a dishwasher for sanitary and health reasons. Hand washing of pots, pans, trays etc. is deemed insufficient for health reasons and the Health Inspector would agree.
- As well the prep island that houses the sinks etc. is in need of replacement as the countertops are extremely worn out which makes again for improper cleaning and sanitizing. The sinks don't drain properly, the taps for hot and cold water don't work efficiently, (off and on handles) and the temperature of the water is not hot enough by standards. The island is old and well worn.
- The walk-in cooler needs to be checked out for temperature control, as I believe it is not operating efficiently (cold enough) and there is concern about the walls of the cooler and cleanliness.
- The bar fridge in the bar room is dated and not cooling properly. It is in need of replacement as well.

With all of this being said, in the past I was enlisted to help with the purchase of the new stove and hood for the kitchen. I would do the same for the above items needed. I will volunteer my time and resources to find quotes for replacements if decided by the committee and direct them to the suppliers or distributors where they could communicate directly. I am not doing this to gain any monies or reimbursement but would like to see the kitchen brought up to its rightful standard and provide a clean and healthy environment for future catering jobs and in hopes of more events being booked in a our Community Centre that is equipped with a working and efficient kitchen.

In conclusion, I would like to say that myself and Beaver Valley Outreach are very appreciative of the use of the kitchen for the BVO Community Thanksgiving Dinner that we have provided in the past and hope to for many years to come. Unfortunately, I must say that it was VERY difficult for us to do this with only 1 dishwasher and the other concerns noted above. Any improvements would be gratefully appreciated and I believe it would make for future bookings if these suggestions were implemented. Thank you for your time and consideration in this matter.

Respectfully
[REDACTED]