

## Trinity Episcopal Church – Facility Upgrade Project FAQ's, 6/7/22

### A. PROJECT DEFINITION

#### 1) ***What is the Facility Upgrade Project? Why are we remodeling the Trinity kitchen?***

The campus and, in particular, the kitchen is essentially still in its 1960 condition. While this is good from the point of view that the original design remains functional and maintains its design integrity, numerous aspects do not meet current standards. For example, the kitchen is not in accordance with current Sonoma County Health Dept. Requirements for commercial kitchens.

The kitchen is essential for a variety of Trinity functions and is used five days/week to prepare meals for members of the community, amounting to 136 meals/day. This is done by volunteers with formerly-named Meals on Wheels, now Sonoma Home Meals, and is a critical community service that helps those who are homebound. Additionally, the facilities do not meet Americans with Disability Act 1990 (ADA) standards.

During recent Sonoma County Health Department inspections, the kitchen did not pass. However, Fr. Jim was able to persuade the officials to pass the kitchen "one more time." This year, the inspector said this is absolutely the last time they will do so. If it is not certified by the County Health Inspector, the kitchen will be closed to all users.

#### 2) ***Why didn't the kitchen pass inspection?***

The kitchen does not meet modern health and safety standards such as: required dishwashing station design using multiple sinks, stainless steel counters (not plastic laminate), cabinetless storage, dedicated handwashing sink, adequate electrical service, etc.

Most importantly, our facility has no fire suppression system under its range hood. This is a must in kitchens today, as having an Ansul System is a prerequisite for operation approval. This is an engineered wet-chemical fire-extinguishing technology that uses ANhydrous SULfur dioxide to smother flames instantly. It is non-toxic and cleans up after the event with soap & water.

#### 3) ***What happens if the kitchen is closed to all users?***

Closing the kitchen will mean the parish can no longer use it for any church events, including baptismal celebrations, weddings, memorials, parish assemblies, etc. It would result in termination of the 47-year relationship with Sonoma Home Meals (and MOW) to make use of the facility, its ability to provide its vital community service. This also will severely impair the ability to rent Buttrum Hall for outside group events, both of which are a significant source of income for Trinity.

### B. PROJECT PROCESS

#### 4) ***Who is involved in the planning process?***

Peterson/St. Francis Architects principals Susan Peterson and Ray St. Francis are both architects and have extensive experience in managing corporate (IBM, GTE, Verizon, QLogic) projects in the role of Owner's Representative. They've been parishioners for 30 years. Working with the church leaders on this project for 15 month developing the strategy and assembling the team. Their shepherding of the project has led to our working with Sonoma-based architects, RossDrulisCusenbery. Principal Michael Ross has a great deal of respect for Trinity Church, both the institution and its campus. The parish's preservation of its mid-century architecture has impressed Mr. Ross, who sees it as an excellent example of its historic architectural type. Mr. Ross is an internationally-known architect who happens to live with his family just a few blocks from Trinity.

**5) *Who else is involved in the planning process?***

The Rector and Members of the Vestry are involved in the planning process, some of whom are on the Task Force for the Facility Upgrade. The full Vestry is also regularly briefed on the progress of this project.

**6) *Where are we in the planning process?***

The planning team has defined the scope of the project and the architects have prepared specific preliminary layouts. On their recommendation, the team has engaged Castino Restaurant Equipment & Supply of Rohnert Park to provide specific equipment plans, specifications and utility requirements. RossDrulisCusenbery (RDC) has designed numerous restaurants (The General's Daughter, MacArthur Park, Mary's Pizza, among them) and has found Castino to be an excellent partner in this specialized process. They will be contractually responsible for all equipment specifications, ordering, storage, installation and testing.

We are now in the architectural Construction Documents phase of the architect's contract scope, where they will develop their design drawings further, creating the working drawings needed for City Building Permits & County Health Dept. review. Once approved, these will be an essential reference for the selected contractor, Kevin Lely Construction, with whom both RDC and Castino have experience, to commence the demolition and remodeling effort.

**C. PROJECT COSTS**

**7) *How much will the project cost?***

Once the scope was refined and the preliminary plans were developed, the construction team established a budget, estimated to be in the \$600K-\$700K range, including equipment, fees and installation. Fr. Jim and the Vestry are working on funding for the project and have received nearly \$300K in donor funds from parishioners to-date. The Vestry is exploring other sources of funding to complete the project. Some potential sources under consideration: additional large donor gifts, grants, a pre-paid rental contract with Sonoma Home Meals, and other options.

**8) *Why is the project so expensive?***

Incorporating current standards means that most of the mechanical systems need to be replaced along with much of the equipment. Commercially-equipped kitchens are expensive by their nature, and current City and County codes require meeting some very specific performance guidelines. In addition, because there will be more than \$100,000 worth of work on the building, we will be required to do work we've long planned to do: upgrade the church restrooms to make them ADA-compliant. We will also be installing special plumbing fixtures in one restroom for the school children who use the facilities 5 days a week.

**9) *What will be our return on investment for the project?***

We anticipate that a new commercial-quality kitchen will allow the church to be a major meeting place for groups in the community. Rentals of such space now average \$2,000./day for some events. We plan to host a respite care center, special events, and other activities which would help balance the Trinity budget in the years to come. This could only be realized with an appropriate kitchen to match the beautiful new space of Buttrum Hall itself.