

# Memorandum



**Date:** July 8, 2010

**To:** Honorable Chairman Dennis C. Moss  
and Members Board of County Commissioners

**From:** George M. Burgess  
County Manager

A handwritten signature in black ink, appearing to read "Burgess", written over the printed name of George M. Burgess.

**Subject:** Information Requested at the April 6, 2010 Board of County Commissioners Meeting Regarding Appliance Repairs for the Corrections and Rehabilitation Department

Supplement to  
Agenda Item No. 801G

This memorandum responds to the request for information regarding the cost of repairs for appliances used by the Miami-Dade Corrections and Rehabilitation Department (MDCR) made by Commissioner Sosa at the April 6, 2010 Board of County Commissioners meeting. Specifically, the Commissioner requested the cost for repairs, the cost for new equipment, and identification of savings mechanisms.

## **Background**

MDCR's Food Services Bureau operates two kitchens and two pantries. The Turner Gilford Knight Correctional Center (TGK) operates a cook/chill kitchen that services TGK, Metro West Detention Center, and Training and Treatment Center. Food prepared at this kitchen is chilled after cooking prior to distribution to other facilities. The Pre-Trial Detention has a cook/serve kitchen. Food prepared at this location is prepared and consumed on the same day. This facility is also charged with preparing food daily for the Women's Detention Center.

Both kitchen facilities are equipped with institutional food service equipment based on the function of that area. Institutional food service equipment is used in settings, such as hospitals, and educational facilities, which prepare and serve large volumes of food on a daily basis. Unlike restaurant or commercial grade kitchen equipment, institutional equipment is designed for higher capacity and elevated usage. There are 133 pieces of equipment in total, each categorized by type. The 31 categories include institutional ovens, cook tanks, and 100-gallon kettles. The equipment in use varies in age. A kitchen equipment replacement schedule is maintained for each facility. Equipment is replaced based on availability of capital funds and priority of need.

## **Cost of Repairs**

Appliance repair expenditures from January 1, 2009 through December 31, 2009 for all correctional facilities totaled \$502,851.49.

## **Cost of New Equipment**

Below are examples of the cost of new equipment relative to repair costs, and age, of existing equipment.

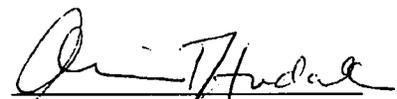
| Equipment         | Total Repair Costs in 2009                   | New Equipment Cost | Equipment Age | Replacement Schedule |
|-------------------|--|--------------------|---------------|----------------------|
| Tray lines        | \$2,174.89                                   | \$7,628            | 19 yrs        | In process           |
| Tray Washer       | \$38,090.06                                  | \$104,700          | 13 yrs        | In process           |
| Lucks Oven #2     | \$5,713.44                                   | \$45,000           | 16 yrs        | 2010                 |
| Comb Oven         | \$12,840.35                                  | \$28,000           | 14 yrs        | 2012                 |
| Tilt Skillets     | \$21,985.08                                  | \$17,000           | 20 yrs        | 2012                 |
| Slicers #1 and #2 | \$66,189.64<br>(total cost for both slicers) | \$132,823          | 12 yrs        | 2010                 |

**Savings Mechanisms in Place**

Several savings mechanisms have been identified and will be implemented. To help reduce labor costs, the replacement contract includes controls that limit the number of technicians needed for repair service. MDCR staff determines how many technicians will be contracted for a repair job.

The kitchen at the Pre-Trial Detention Center will be renovated and converted from a cook/serve operation to a heat/serve operation. This initiative is part of the Building Better Communities General Obligation Bond Program. Conversion to a heat/serve operation will eliminate need for equipment used in the cook/serve operation, and the need for replacement and repair services at this location. The food delivery process is also transitioning from tray line conveyors and tray washers to a new warming system. Tray line conveyors and tray washers currently generate the highest repair costs.

The requested allocation assumes the replacement of targeted equipment over the next five years. Although some equipment will be replaced, this will be balanced by the remaining aging appliances and equipment, with the probability of increased repairs. The capital budget does not allow for replacement of all equipment on the maintenance schedule. MDCR conducted an analysis based on the appliances currently approved for replacement, and historical spend and projected needs. Due to the budgetary constraints, not all targeted equipment may be replaced.

  
Assistant County Manager