

EVENT CENTER

4-6-25 JESUS LITTLE LAMBS BENEFIT

OVERALL BUILDING EXCELLENT. PLENTY OF SEATING. ACCESS EASY, PARKING PLENTY.

KITCHEN

THE PEOPLE WHO RAN THE BENEFIT WERE NOT IMPRESSED WITH KITCHEN LAYOUT AND EASE OF OPERATION. THEY HAVE RAN BENEFITS IN DETROIT LAKES, FRAZER, AND VERCAS.

VERCAS IS AT THE BOTTOM OF THE LIST AS TO USE AND FLOW OF WORKERS. THE INSTRUCTIONS FOR COFFEE MAKER WERE NOT COMPLETE. THE ON/OFF SWITCH ON BACK OF MACHINE WAS NOT MENTIONED IN INSTRUCTIONS. THE SWITCH ON BACK OF COFFEE MAKER IS A HAZARD. THIS IS THE ON/OFF SWITCH BUT ALSO THE RESET BUTTON. TO RESET YOU HAVE TO REACH AROUND A VERY HOT COFFEE MACHINE TO RESET. THAT IS NOT APPROVED BY ANY KITCHEN STANDARD.

PLACEMENT OF COFFEE MACHINE IS ALSO A PROBLEM AS YOU LOSE VALUABLE COUNTER SPACE. THERE IS A BETTER PLACEMENT THAT WOULD INCREASE SPACE AND BE BETTER FOR USE IN KITCHEN

THE NEW BURNERS FOR COOKING IS WORTHLESS. WITH ONLY TWO BURNERS FOR COOKING THEY HAD TO USE KITCHENS IN FIRE BARN TO KEEP UP WITH FLOW OF PEOPLE. IT IS FINE FOR ~~40~~ FORTY OR FIFTY PEOPLE.

ANY MORE THAN THAT IT WILL NOT KEEP UP. PLACE MEN
OF THAT IS IRRELEVANT AS IT WILL NOT BE OF ANY USE
TO VERY MANY WHO USE KITCHEN.

THE KITCHEN IS DESIGNED FOR PANCAKE FRID.
AND NOT MUCH THAT HAS A FLOW OF PEOPLE TO EAT.

THERE ^{ARE} NOT ENOUGH PLUG IN'S TO HANDLE A
ROASTER TO KEEP FOOD AT SERVING TEMPERATURE. THEY HAD
EXTENSION CORDS RUNNING ON FLOOR AND ROASTERS BY
THE STOVE TO HEAT AND COOK FOOD. EACH CIRCUIT COULD
HANDLE ONE OR TWO ROASTERS. THEY NEEDED SEVEN ROASTER
TO HANDLE FOOD PREP.

WHEN PEOPLE RENT THE CENTER THEY EXPECT IT
TO MEET THEIR NEEDS AND THE KITCHEN IS A FAR CRY FROM
AN EFFICIENT KITCHEN

- * Breakers popped 5 times on burner - ~~3~~
- * Burners only 2 will boil water -
 - Everything got hot could not touch.