

**VOLUME 4 SCHEMATIC PLANS AND TECHNICAL
REQUIREMENTS OF A 100-BED HOSPITAL**

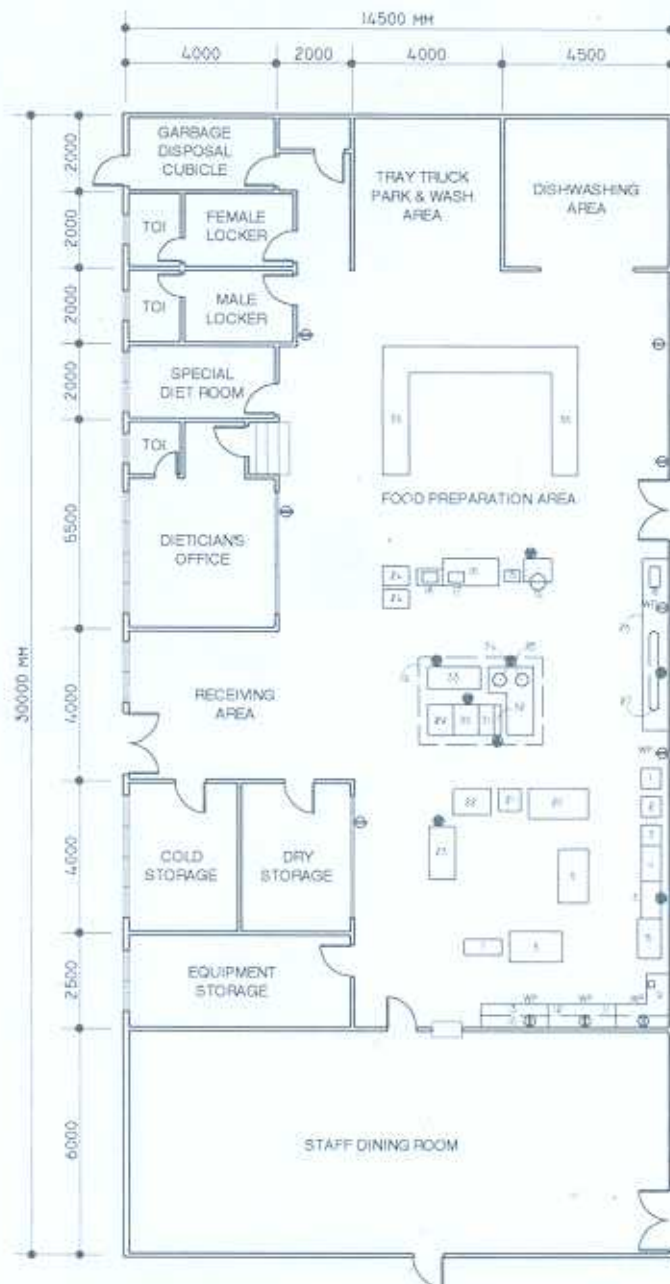
4.5 DIETARY Service Facility

Hospital: Tertiary, 100-Bed	SERVICE FACILITY SHEET INDEX		Department of Health HEALTH INFRASTRUCTURE SERVICE	
Updated Reference: May 1992	Service Facility Title: DIETARY		Reference Sheet Number 100B-DI-SFSI05	
ROOM TITLE	SPACE DEMAND (SQ. MTS.)	TOTAL AREA (SQ. MTS.)	REFERENCE SHEET NUMBER	PAGE
DIETARY		435.00	100B-DI-DDS01	4.5.1.1
Dietitian's Office	22.00		100B-DI-RDS01	45.1.11A
Receiving Area	16.00		100B-DI-RDS02	45.12.1A
Dry Storage	12.00		100B-DI-RDS03	45.13.1A
Cold Storage	12.00		100B-DI-RDS04	45.14.1A
Equipment Storage	15.00		100B-DI-RDS05	45.15.1A
Food Preparation Area	197.00		100B-DI-RDS06	45.16.1A
Special Diet Room	8.00		100B-DI-RDS07	45.17.1A
Staff Dining Room	87.00		100B-DI-RDS08	45.18.1A
Dishwashing Area	18.00		100B-DI-RDS09	45.19.1A
Tray Truck Park. Wash Area	16.00		100B-DI-RDS10	45.1.10.1A
Locker Room and Toilet	24.00		100B-DI-RDS11	45.1.11.1A
Garbage Disposal Cubicle	8.00		100B-DI-RDS12	45.1.12.1A

Hospital: Tertiary, 100-Bed	DEPARTMENT DATA SHEET	Department of Health HEALTH INFRASTRUCTURE SERVICE
Updated Reference: November 1991	Department: DIETARY	Reference Sheet Number 100B-DI-DDS01

LAYOUT PER DEPARTMENT SHOWING ROOMS AND SPACE COMPONENTS:

Scale 1:200 mts.



Hospital: Tertiary, 100-Bed	ROOM DATA SHEET		Department of Health HEALTH INFRASTRUCTURE SERVICE
Updated Reference: May 1992	Department: DIETARY	Room Title: DIETITIAN'S OFFICE	Reference Sheet Number: 100B-DI-RDS01A

FUNCTIONAL DESIGN REQUIREMENTS:

<p>This activity space provides facilities needed for the following activities:</p> <ul style="list-style-type: none"> a. Chief Dietitian calls meeting with staff for the preparation of monthly menu. b. Chief Dietitian and staff reads, writes, and uses telephone in his work station. c. Dietitian and Staff receive visitors. d. Dietitian and Staff store, file and retrieve records. <p>People Involved</p> <ul style="list-style-type: none"> 1 x Chief Dietitian 2 x Staff <p>Planning Relationships:</p> <ul style="list-style-type: none"> a. Adjacent to Receiving Area. b. Located in an area within the Kitchen where it shall give the Dietitian extensive view of work areas and control over possible pilferage of dietary supplies and equipment. 	EQUIPMENT AND ACCESSORY CHECKLIST	QUANTITY	REMARKS
	Typewriter Calculating Machine	1 1	
	FURNITURE AND FIXTURE CHECKLIST	QUANTITY	REMARKS
	Desk, 750x1500 Desk, 750x1200 Swivel chair, Chair, upright, stacking Typewriter table, 400x800 Steel filing cabinet, 500x700 Bookshelf, 300x1200	1 2 1 4 1 1 1	
	ADDITIONAL EQUIPMENT AND ENGINEERING TERMINALS	QUANTITY	REMARKS
	Rail, curtain, window Outlet, intercom Outlet, 10A, 2P, 240V, duplex Outlet, 15A, 2P, 240V, single Smoke detector Outlet, telephone	1 1 4 1 1 1	grounding type, parallel slots grounding type tandem slots

Hospital	ROOM DATA SHEET		Department of Health HEALTH INFRASTRUCTURE SERVICE
Tertiary, 100-Bed			
Updated Reference: May 1992	Department: DIETARY	Room Title: DIETITIAN'S OFFICE	Reference Sheet Number: 100B-DI-RDS01B
TECHNICAL DESIGN DATA:			
ENVIRONMENTAL CONDITIONS	DESIGN DATA	ENVIRONMENTAL CONDITIONS	DESIGN DATA
AIR		LIGHTING AND VISUAL	
Outdoor air temperature (deg. C)	ave. local station temp. reading	General illumination (LUX)	250-500
Room Temperature	25	Night illumination (LUX)	NA
Mechanical ventilation		Task illumination (LUX)	NA
Volume (cu.m./hr.-person)	12.75	Colour rendering	essential: DESIRABLE unnecessary
Velocity (m.hr.)	900	Standby light	essential: DESIRABLE unnecessary
Pressure:		Emergency light	essential: desirable UNNECESSARY
Exhaust (psi)	NA	Daylight	essential: DESIRABLE unnecessary
Inlet (psi)	NA	View out	essential: DESIRABLE unnecessary
% Dust filtration	93% - 99% @ 1 micron	Privacy	essential: DESIRABLE unnecessary
Humidity (%RH)	50	Black out	essential: desirable UNNECESSARY
Cooling load (TR)	1.2		
SOUND		SAFETY	
Acceptable sound level (db)	50	Accessible hot surface:	NA
Speech privacy	ESSENTIAL: desirable: unnecessary	Maximum temperature (deg. C)	NA
Quality which cannot be tolerated.	tonal impact	Domestic hot water:	at lavatory
		Maximum temperature (deg. C)	70
		Access limit	chief dietitian and staff
		Fire risk	LOW : medium : high
		Other risks	NA

Hospital: Tertiary, 100-Bed	ROOM DATA SHEET		Department of Health HEALTH INFRASTRUCTURE SERVICE
Updated Reference: May 1992	Department: DIETARY	Room Title: DIETITIAN'S OFFICE	Reference Sheet Number: 100B-DI-RDS01C
TECHNICAL DESIGN DATA:		LAYOUT OF ROOM AND SPACE COMPONENTS:	
DIRECT SERVICES	DESIGN DATA	Scale 1:100 mts.	
Disposal	hospital solid waste type : A		
Hot water	required at lavatory		
Cold water	required at toilet fixtures		
Drainage	required at toilet fixtures & floor		
Gas	NA		
Compressed air	NA		
Steam	NA		
Others			
DIRECT DEMANDS ON FLOOR AND WALL			
Loading	NA		
Spillage	NA		
Foot traffic	LIGHT : medium : heavy		
Wheel traffic	NA		
Impacts	NA		
Abrasion	NA		
Easy maintenance	essential: DESIRABLE: unnecessary	SPACE DEMANDS (Total Minimum Space Required in sq.m.): 22.00	
Vibration free	essential: DESIRABLE: unnecessary	Space Components	Minimum Space Required/Component
Door sets	ordinary access door	Office Area	18.76 sq.m.
		Toilet	2.24 sq.m.
Windows	clear, solar control, privacy	REGULATIONS AND NOTES:	
	control		
Internal glazing	clear, privacy control		

Hospital: Tertiary, 100-Bed	ROOM DATA SHEET		Department of Health HEALTH INFRASTRUCTURE SERVICE
Updated Reference: May 1992	Department: DIETARY	Room Title: RECEIVING AREA	Reference Sheet Number: 100B-DI-RDS02A

FUNCTIONAL DESIGN REQUIREMENTS:

<p>This activity space provides facilities needed for the following activities:</p> <ul style="list-style-type: none"> a. Dietitian on duty and Auditor/Senior House Officer witness weighing of foodstuff delivered by the supplier. b. Auditor/Senior House Officer inspect and check quality of food items purchased from the market and those delivered by supplier. <p>People Involved:</p> <ul style="list-style-type: none"> 1 x Dietitian 1 x Auditor/Senior House Officer 1 x Food Service Workers <p>Planning Relationships:</p> <ul style="list-style-type: none"> a. Close to Dietitian's Office. b. Closet to Dry Storage Room and Cold Storage Room. 	EQUIPMENT AND ACCESSORY CHECKLIST	QUANTITY	REMARKS
	Platform scale Hanging scale with pan Push cart Faucet with hose bibb	1 1 1 1	
	FURNITURE AND FIXTURE CHECKLIST	QUANTITY	REMARKS
	Tiled counter, 600mm deep		
	ADDITIONAL EQUIPMENT AND ENGINEERING TERMINALS	QUANTITY	REMARKS
	Outlet, 10A, 2P, 240V	2	grounding type, parallel slots

Hospital	ROOM DATA SHEET		Department of Health HEALTH INFRASTRUCTURE SERVICE
Tertiary, 100-Bed			
Updated Reference: May 1992	Department: DIETARY	Room Title: RECEIVING AREA	Reference Sheet Number: 100B-DI-RDS02B
TECHNICAL DESIGN DATA:			
ENVIRONMENTAL CONDITIONS	DESIGN DATA	ENVIRONMENTAL CONDITIONS	DESIGN DATA
AIR:		LIGHTING AND VISUAL	
Outdoor air temperature (deg. C)	ave. local station temp. reading	General illumination (LUX)	250
Room Temperature	atmospheric	Night illumination (LUX)	NA
Mechanical ventilation		Task illumination (LUX)	NA
Volume (cu.m./hr.-person)	25.50	Colour rendering	ESSENTIAL: desirable: unnecessary
Velocity (m.hr.)	900	Standby light	essential: DESIRABLE: unnecessary
Pressure:		Emergency light	essential: desirable: UNNECESSARY
Exhaust (psi)	NA	Daylight	essential: DESIRABLE: unnecessary
Inlet (psi)	NA	View out	essential: DESIRABLE: unnecessary
% Dust filtration	NA	Privacy	essential: desirable: UNNECESSARY
Humidity (%RH)	NA	Black out	essential: desirable: UNNECESSARY
Cooling load (TR)	NA		
SOUND		SAFETY	
Acceptable sound level (db)	70	Accessible hot surface:	NA
Speech privacy	essential: desirable: UNNECESSARY	Maximum temperature (deg. C)	NA
Quality which cannot be tolerated	NA	Domestic hot water:	NA
		Maximum temperature (deg. C)	NA
		Access limit	dietary staff
		Fire risk	LOW: medium: high
		Other risks	NA

Hospital: Tertiary, 100-Bed	ROOM DATA SHEET		Department of Health HEALTH INFRASTRUCTURE SERVICE				
Updated Reference: May 1992	Department: DIETARY	Room Title: RECEIVING AREA	Reference Sheet Number: 100B-DI-RDS02C				
TECHNICAL DESIGN DATA:		LAYOUT OF ROOM AND SPACE COMPONENTS:					
DIRECT SERVICES	DESIGN DATA	<p style="text-align: right;">Scale 1:100 mts.</p>					
Disposal	hospital solid waste type : A						
Hot water	NA						
Cold water	required at faucet with hose bibb						
Drainage	required at floor						
Gas	NA						
Compressed air	NA						
Steam	NA						
Others							
DIRECT DEMANDS ON FLOOR AND WALL							
Loading	light : MEDIUM : heavy						
Spillage	SLIGHT : occasional : frequent						
Foot traffic	light : medium : HEAVY						
Wheel traffic	light : medium : HEAVY						
Impacts	slight : occasional : FREQUENT						
Abrasion	slight : occasional : FREQUENT						
Easy maintenance	ESSENTIAL: desirable: unnecessary						
Vibration free	ESSENTIAL: desirable: unnecessary						
Door sets	tray truck access						
Windows	nil						
Internal glazing	nil						
		<p>SPACE DEMANDS (Total Minimum Space Required in sq.m.): 16.00</p> <table border="1"> <thead> <tr> <th>Space Components</th> <th>Minimum Space Required/Component</th> </tr> </thead> <tbody> <tr> <td> </td> <td> </td> </tr> </tbody> </table>		Space Components	Minimum Space Required/Component		
Space Components	Minimum Space Required/Component						
		REGULATIONS AND NOTES:					

Hospital: Tertiary, 100-Bed	ROOM DATA SHEET		Department of Health HEALTH INFRASTRUCTURE SERVICE
Updated Reference: May 1992	Department: DIETARY	Room Title: DRY STORAGE	Reference Sheet Number: 100B-DI-RDS03A

FUNCTIONAL DESIGN REQUIREMENTS:

<p>This activity space provides facilities needed for the following activities:</p> <ul style="list-style-type: none"> a. Storage of foodstuff procured. b. Storage of foodstuff intended for the next two meals. c. Storage of excess supplies for future use. d. Storage of foodstuff that does not spoil easily. <p>People involved:</p> <p>2 x Food Service Workers</p> <p>Planning Relationships:</p> <ul style="list-style-type: none"> a. Adjacent to Cold Storage Room. b. Close to Receiving Area. c. Close to Dietitian's Office. 	EQUIPMENT AND ACCESSORY CHECKLIST	QUANTITY	REMARKS
	Step ladder, pantry type Push cart	1 1	
	FURNITURE AND FIXTURE CHECKLIST	QUANTITY	REMARKS
	Open shelves, 400mm deep Locked cabinet Counter, open below Chair, upright, stacking	1	
	ADDITIONAL EQUIPMENT AND ENGINEERING TERMINALS	QUANTITY	REMARKS
	Outlet, 10A, 2P, 240V, duplex	1	grounding type, parallel slots

Hospital: Tertiary, 100-Bed	ROOM DATA SHEET		Department of Health HEALTH INFRASTRUCTURE SERVICE
Updated Reference: May 1992	Department: DIETARY	Room Title: DRY STORAGE	Reference Sheet Number: 100B-DI-RDS03B
TECHNICAL DESIGN DATA:			
ENVIRONMENTAL CONDITIONS	DESIGN DATA	ENVIRONMENTAL CONDITIONS	DESIGN DATA
AIR		LIGHTING AND VISUAL	
Outdoor air temperature (deg.C)	ave. local station temp. reading	General illumination (LUX)	150
Room Temperature (deg. C)	atmospheric	Night illumination (LUX)	NA
Mechanical ventilation:		Task illumination (LUX)	NA
Volume (cu.m./hr.-person)	NA	Colour rendering	ESSENTIAL : desirable : unnecessary
Velocity (m./hr.)	NA	Standby light	essential : DESIRABLE : unnecessary
Pressure:		Emergency light	essential : desirable : UNNECESSARY
Exhaust (psi)	NA	Daylight	essential : DESIRABLE : unnecessary
Inlet (psi)	NA	View out	essential : DESIRABLE : unnecessary
%Dust filtration	NA	Privacy	ESSENTIAL : desirable : unnecessary
Humidity (%RH)	NA	Black out	essential : desirable : UNNECESSARY
Cooling load (TR)	NA		
SOUND			
Acceptable sound level (db)	60	SAFETY	
Speech privacy	essential: desirable: UNNECESSARY	Accessible hot surface:	NA
Quality which cannot be tolerated	NA	Maximum temperature (deg. C)	NA
		Domestic hot water:	NA
		Maximum temperature (deg. C)	NA
		Access limit	dietary staff
		Fire risk	LOW : medium : high
		Other risk	NA

Hospital: Tertiary, 100-Bed	ROOM DATA SHEET		Department of Health HEALTH INFRASTRUCTURE SERVICE																		
Updated Reference: May 1992	Department: DIETARY	Room Title: DRY STORAGE	Reference Sheet Number: 100B-DI-RDS03C																		
TECHNICAL DESIGN DATA:		LAYOUT OF ROOM AND SPACE COMPONENTS:																			
<table border="1"> <thead> <tr> <th>DIRECT SERVICES</th> <th>DESIGN DATA</th> </tr> </thead> <tbody> <tr><td>Disposal</td><td>NA</td></tr> <tr><td>Hot water</td><td>NA</td></tr> <tr><td>Cold water</td><td>NA</td></tr> <tr><td>Drainage</td><td>NA</td></tr> <tr><td>Gas</td><td>NA</td></tr> <tr><td>Compressed air</td><td>NA</td></tr> <tr><td>Steam</td><td>NA</td></tr> <tr><td>Others</td><td></td></tr> </tbody> </table>		DIRECT SERVICES	DESIGN DATA	Disposal	NA	Hot water	NA	Cold water	NA	Drainage	NA	Gas	NA	Compressed air	NA	Steam	NA	Others		<p style="text-align: right;">Scale 1:100 mts.</p>	
DIRECT SERVICES	DESIGN DATA																				
Disposal	NA																				
Hot water	NA																				
Cold water	NA																				
Drainage	NA																				
Gas	NA																				
Compressed air	NA																				
Steam	NA																				
Others																					
DIRECT DEMANDS ON FLOOR AND WALL																					
Loading	light : MEDIUM : heavy																				
Spillage	SLIGHT : occasional : frequent																				
Foot traffic	light : MEDIUM : heavy																				
Wheel traffic	light : MEDIUM : heavy																				
Impacts	NA																				
Abrasion	NA																				
Easy maintenance	ESSENTIAL: desirable: unnecessary																				
Vibration free	ESSENTIAL: desirable: unnecessary																				
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Windows	clear, solar control																				
REGULATIONS AND NOTES:																					
Internal glazing	nil																				

Hospital: Tertiary, 100-Bed	ROOM DATA SHEET		Department of Health HEALTH INFRASTRUCTURE SERVICE
Updated Reference: May 1992	Department DIETARY	Room Title: COLD STORAGE	Reference Sheet Number: 100B-DI-RDS04A

FUNCTIONAL DESIGN REQUIREMENTS:

<p>This activity space provides facilities needed for the following activities:</p> <ul style="list-style-type: none"> a. Storage of poultry, meat and dairy products procured. b. Storage of foodstuff that easily spoils, e.g. vegetables, fruits, etc. c. Storage of leftover cooked foodstuff that are still edible. <p>People Involved:</p> <p>2 x Food Service Workers</p> <p>Planning Relationships:</p> <ul style="list-style-type: none"> a. Adjacent to Dry Storage Room. b. Close to Receiving Area. c. Close to Dietitian's Office. 	EQUIPMENT AND ACCESSORY CHECKLIST	QUANTITY	REMARKS
	Refrigerator, 20 cu. ft.	2	
	Freezers, 20 cu.ft.	2	
	Refrigerator, 40 cu.ft.	1	
	Exhaust fan	1	
	FURNITURE AND FIXTURE CHECKLIST	QUANTITY	REMARKS
	Table, 750x1200		
	ADDITIONAL EQUIPMENT AND ENGINEERING TERMINALS	QUANTITY	REMARKS
	Outlet, 10A, 2P, 240V, duplex	5	grounding type, parallel slots
	Outlet, 15A, 2P, 240V, single	1	grounding type, tandem slots

Hospital Tertiary, 100-Bed	ROOM DATA SHEET		Department of Health HEALTH INFRASTRUCTURE SERVICE
Updated Reference: May 1992	Department: DIETARY	Room Title: COLD STORAGE	Reference Sheet Number: 100B-DI-RDS04B
TECHNICAL DESIGN DATA:			
ENVIRONMENTAL CONDITIONS	DESIGN DATA	ENVIRONMENTAL CONDITIONS	DESIGN DATA
AIR		LIGHTING AND VISUAL	
Outdoor air temperature (deg. C)	ave. local station temp. reading	General illumination (LUX)	150
Room Temperature	ambient	Night illumination (LUX)	NA
Mechanical ventilation		Task illumination (LUX)	NA
Volume (cu.m./hr.-person)	NA	Colour rendering	ESSENTIAL: desirable: unnecessary
Velocity (m.hr.)	NA	Standby light	essential: DESIRABLE: unnecessary
Pressure:		Emergency light	essential: desirable: UNNECESSARY
Exhaust (psi)	NA	Daylight	essential: desirable: UNNECESSARY
Inlet (psi)	NA	View out	essential: DESIRABLE: unnecessary
% Dust filtration	NA	Privacy	ESSENTIAL: desirable: unnecessary
Humidity (%RH)	NA	Black out	essential: desirable: UNNECESSARY
Cooling load (TR)	NA		
SOUND		SAFETY	
Acceptable sound level (db)	70	Accessible hot surface:	NA
Speech privacy	essential: desirable: UNNECESSARY	Maximum temperature (deg. C)	NA
Quality which cannot be	NA	Domestic hot water:	NA
tolerated		Maximum temperature (deg. C)	NA
		Access limit	dietary staff
		Fire risk	low: MEDIUM: high
		Other risks	NA

Hospital: Tertiary, 100-Bed	ROOM DATA SHEET		Department of Health HEALTH INFRASTRUCTURE SERVICE						
Updated Reference: May 1992	Department: DIETARY	Room Title: COLD STORAGE	Reference Sheet Number: 100B-DI-RDS04C						
TECHNICAL DESIGN DATA:		LAYOUT OF ROOM AND SPACE COMPONENTS:							
DIRECT SERVICES	DESIGN DATA	Scale 1:100 mts.							
Disposal	NA								
Hot water	NA								
Cold water	NA								
Drainage	provide floor drain								
Gas	NA								
Compressed air	NA								
Steam	NA								
Others									
DIRECT DEMANDS ON FLOOR AND WALL									
Loading	light : MEDIUM : heavy								
Spillage	slight : OCCASIONAL : frequent								
Foot traffic	light : MEDIUM : heavy								
Wheel traffic	LIGHT : medium : heavy								
Impacts	NA								
Abrasion	NA								
Easy maintenance	ESSENTIAL desirable unnecessary	Key 1 Refrigerator, 20 cu.ft. 3 Table, 750x1200 2 Freezer, 20 cu.ft. 4 Refrigerator, 40 cu.ft.							
Vibration free	ESSENTIAL desirable unnecessary								
Door sets	ordinary access door.	SPACE DEMANDS (Total Minimum Space Required in sq.m.): 12.00 <table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th>Space Components</th> <th>Minimum Space Required/Component</th> </tr> </thead> <tbody> <tr> <td> </td> <td> </td> </tr> <tr> <td> </td> <td> </td> </tr> </tbody> </table>		Space Components	Minimum Space Required/Component				
Space Components	Minimum Space Required/Component								
Windows	nil	REGULATIONS AND NOTES: Door should be provided with locker.							
Internal glazing	nil								

Hospital	ROOM DATA SHEET		Department of Health HEALTH INFRASTRUCTURE SERVICE
Tertiary, 100-Bed			
Updated Reference: May 1992	Department: DIETARY	Room Title: EQUIPMENT STORAGE	Reference Sheet Number: 100B-DI-RDS05B
TECHNICAL DESIGN DATA:			
ENVIRONMENTAL CONDITIONS	DESIGN DATA	ENVIRONMENTAL CONDITIONS	DESIGN DATA
AIR		LIGHTING AND VISUAL	
Outdoor air temperature (deg. C)	ave. local station temp. reading	General illumination (LUX)	150
Room Temperature	atmospheric	Night illumination (LUX)	NA
Mechanical ventilation		Task illumination (LUX)	NA
Volume (cu.m./hr.-person)	NA	Colour rendering	ESSENTIAL: desirable: unnecessary
Velocity (m/hr.)	NA	Standby light	essential: DESIRABLE: unnecessary
Pressure:		Emergency light	essential: desirable: UNNECESSARY
Exhaust (psi)	NA	Daylight	essential: DESIRABLE: unnecessary
Inlet (psi)	NA	View out	essential: DESIRABLE: unnecessary
% Dust filtration	NA	Privacy	ESSENTIAL: desirable: unnecessary
Humidity (%RH)	NA	Black out	essential: desirable: UNNECESSARY
Cooling load (TR)	NA		
SOUND		SAFETY	
Acceptable sound level (db)	60	Accessible hot surface:	NA
Speech privacy	essential: desirable: UNNECESSARY	Maximum temperature (deg. C)	NA
Quality which cannot be	NA	Domestic hot water:	NA
tolerated		Maximum temperature (deg. C)	NA
		Access limit	dietary staff
		Fire risk	LOW: medium: high
		Other risks	NA

Hospital:		ROOM DATA SHEET		Department of Health		
Tertiary, 100-Bed				HEALTH INFRASTRUCTURE SERVICE		
Updated Reference: May 1992		Department: DIETARY	Room Title: EQUIPMENT STORAGE	Reference Sheet Number: 100B-DI-RDS05C		
TECHNICAL DESIGN DATA:			LAYOUT OF ROOM AND SPACE COMPONENTS:			
DIRECT SERVICES		DESIGN DATA		<p>Scale 1:100 mts.</p>		
Disposal		NA				
Hot water		NA				
Cold water		NA				
Drainage		NA				
Gas		NA				
Compressed air		NA				
Steam		NA				
Others						
DIRECT DEMANDS ON FLOOR AND WALL			<p>Key</p> <p>1 Open shelves, 600mm deep; first shelf 900mm from floor</p> <p>2 Cabinet, 600mm deep</p>			
Loading		LIGHT : medium : heavy				
Spillage		NA				
Foot traffic		LIGHT : medium : heavy				
Wheel traffic		LIGHT : medium : heavy				
Impacts		NA				
Abrasion		NA				
Easy maintenance		essential: DESIRABLE: unnecessary				
SPACE DEMANDS (Total Minimum Space Required in sq.m.): 15.00						
Vibration free		ESSENTIAL: desirable: unnecessary		Space Components		
Door sets		ordinary access door		Minimum Space Required/Component		
Windows		high windows, clear				
REGULATIONS AND NOTES:						
Internal glazing		nil				

Hospital: Tertiary, 100-Bed	ROOM DATA SHEET		Department of Health HEALTH INFRASTRUCTURE SERVICE
Updated Reference: May 1992	Department: DIETARY	Room Title: FOOD PREPARATION AREA	Reference Sheet Number: 100B-DI-RDS06A

FUNCTIONAL DESIGN REQUIREMENTS:

<p>This activity space provides facilities needed for the following activities:</p> <ul style="list-style-type: none"> a. Food Service Workers prepare food (i.e. wash and peel) vegetables, slice and cut meat and fish, segregate foodstuff. b. Cooking/Baking of food. c. Food Service Workers to set-up and assemble cooked food. d. Dietitian puts tags on prepared trays for pay patients. e. Food Service Workers place food trays and containers on food conveyors to be taken to the wards. <p>People Involved:</p> <ul style="list-style-type: none"> 1 x Dietitian 1 x Cook 2 x Food Service Workers <p>Planning Relationships:</p> <ul style="list-style-type: none"> a. Adjacent to Staff Dining Room. b. Close to Dietitian's Office. 	EQUIPMENT AND ACCESSORY CHECKLIST	QUANTITY	REMARKS
	See layout of room and space components		
	FURNITURE AND FIXTURE CHECKLIST	QUANTITY	REMARKS
	See layout of room and space components.		
	ADDITIONAL EQUIPMENT AND ENGINEERING TERMINALS	QUANTITY	REMARKS
	Rail, curtain, window	4	
Outlet, intercom	1	local	
Outlet, 10A, 2P, 240V, duplex	10	grounding type, parallel slots	
Outlet, 15A, 2P, 240V, single	2	grounding type tandem slots (for exhaust)	
Floor outlet, 10A, 2P, 240V	2	grounding type parallel slots	
Floor outlet, 20A, 2P, 240V	2		
Floor outlet, 30A, 2P, 240V	2		
Heat detector	2	fixed temp.	

Hospital Tertiary, 100-Bed	ROOM DATA SHEET		Department of Health HEALTH INFRASTRUCTURE SERVICE
Updated Reference: May 1992	Department: DIETARY	Room Title: FOOD PREPARATION AREA	Reference Sheet Number: 100B-DI-RDS06B
TECHNICAL DESIGN DATA:			
ENVIRONMENTAL CONDITIONS	DESIGN DATA	ENVIRONMENTAL CONDITIONS	DESIGN DATA
AIR		LIGHTING AND VISUAL	
Outdoor air temperature (deg. C)	ave. local station temp. reading	General illumination (LUX)	500
Room Temperature	atmospheric	Night illumination (LUX)	NA
Mechanical ventilation		Task illumination (LUX)	NA
Volume (cu.m./hr.-person)	84	Colour rendering	ESSENTIAL: desirable unnecessary
Velocity (m.hr.)	900	Standby light	ESSENTIAL: desirable unnecessary
Pressure:		Emergency light	essential DESIRABLE unnecessary
Exhaust (psi)	6	Daylight	essential DESIRABLE unnecessary
Inlet (psi)	NA	View out	essential DESIRABLE unnecessary
% Dust filtration	NA	Privacy	essential: desirable: UNNECESSARY
Humidity (%RH)	NA	Black out	essential: desirable: UNNECESSARY
Cooling load (TR)	NA		
SOUND		SAFETY	
Acceptable sound level (db)	70	Accessible hot surface:	heat generating appliances
Speech privacy	essential: desirable UNNECESSARY	Maximum temperature (deg. C)	100
Quality which cannot be tolerated	NA	Domestic hot water:	at sink
		Maximum temperature (deg. C)	70
		Access limit	dietary staff
		Fire risk	low: medium HIGH
		Other risks	NA

Hospital: Tertiary, 100-Bed	ROOM DATA SHEET		Department of Health HEALTH INFRASTRUCTURE SERVICE																																										
Updated Reference: May 1992	Department: DIETARY	Room Title: FOOD PREPARATION AREA	Reference Sheet Number: 100B-DI-RDS06C																																										
TECHNICAL DESIGN DATA:		LAYOUT OF ROOM AND SPACE COMPONENTS:																																											
DIRECT SERVICES	DESIGN DATA	Scale 1:100 mts.																																											
Disposal	hospital solid waste type : A	(See detailed layout on page 4.5.1.1)																																											
Hot water	required at sink																																												
Cold water	required at sink																																												
Drainage	provide floor drain																																												
Gas	LPG supply																																												
Compressed air	NA																																												
Steam	NA																																												
Others																																													
DIRECT DEMANDS ON FLOOR AND WALL				<p>Key</p> <table style="width: 100%; border: none;"> <tr> <td style="width: 50%;">1 Lavatory</td> <td style="width: 50%;">17 Baker's scale</td> </tr> <tr> <td>2 Water cooler</td> <td>18 Single compartment sink, 600x600x350</td> </tr> <tr> <td>3 Peeler, 30 lb. capacity, pedestal type w/peel trap</td> <td>19 Hood</td> </tr> <tr> <td>4 Double compartment sink w/each compartment 400x600 x350, one drainboard</td> <td>20 Table, 600x1500</td> </tr> <tr> <td>5 Food waste grinder, w/pre-rinse spray</td> <td>21 Meat block</td> </tr> <tr> <td>6 Preparation table, w/drawer and under shelf, 750x1500</td> <td>22 Icemaker</td> </tr> <tr> <td>7 Utility Truck</td> <td>23 Pot cabinet on caster, 600x1500x1700, with adjustable open shelving</td> </tr> <tr> <td>8 Refrigerator</td> <td>24 Food conveyor, 50 patient</td> </tr> <tr> <td>9 Dietetic scale</td> <td>25 Tray truck, 25 tray capacity</td> </tr> <tr> <td>10 Wall cabinets</td> <td>26 Cook's table, 750x3000 with two drawers and undershell</td> </tr> <tr> <td>11 Counter, 750x2000, cabinets below</td> <td>27 Pot rack over cook's table</td> </tr> <tr> <td>12 Counter, 450x2400, open shelves below</td> <td>28 Steamer</td> </tr> <tr> <td>13 Clean dish table, upturned edge</td> <td>29 Range with oven</td> </tr> <tr> <td>14 Mixer, 40 qt. capacity</td> <td>30 Range with broiler</td> </tr> <tr> <td>15 Cooling rack, on casters</td> <td>31 Spreader plate</td> </tr> <tr> <td>16 Baker's table, 750x1200 w/ two drawers</td> <td>32 Deep fat fryer, 25 lb. cap.</td> </tr> <tr> <td></td> <td>33 Roasting oven, two sections</td> </tr> <tr> <td></td> <td>34 Kettle, steam jacketed</td> </tr> <tr> <td></td> <td>35 Food preparation counter</td> </tr> <tr> <td></td> <td>36 Tray set-up counter</td> </tr> </table>		1 Lavatory	17 Baker's scale	2 Water cooler	18 Single compartment sink, 600x600x350	3 Peeler, 30 lb. capacity, pedestal type w/peel trap	19 Hood	4 Double compartment sink w/each compartment 400x600 x350, one drainboard	20 Table, 600x1500	5 Food waste grinder, w/pre-rinse spray	21 Meat block	6 Preparation table, w/drawer and under shelf, 750x1500	22 Icemaker	7 Utility Truck	23 Pot cabinet on caster, 600x1500x1700, with adjustable open shelving	8 Refrigerator	24 Food conveyor, 50 patient	9 Dietetic scale	25 Tray truck, 25 tray capacity	10 Wall cabinets	26 Cook's table, 750x3000 with two drawers and undershell	11 Counter, 750x2000, cabinets below	27 Pot rack over cook's table	12 Counter, 450x2400, open shelves below	28 Steamer	13 Clean dish table, upturned edge	29 Range with oven	14 Mixer, 40 qt. capacity	30 Range with broiler	15 Cooling rack, on casters	31 Spreader plate	16 Baker's table, 750x1200 w/ two drawers	32 Deep fat fryer, 25 lb. cap.		33 Roasting oven, two sections		34 Kettle, steam jacketed		35 Food preparation counter		36 Tray set-up counter
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Spillage	slight : occasional : FREQUENT																																												
Foot traffic	light : medium : HEAVY																																												
Wheel traffic	light : medium : HEAVY																																												
Impacts	NA																																												
Abrasion	NA																																												
Easy maintenance	ESSENTIAL: desirable: unnecessary																																												
Vibration free	ESSENTIAL: desirable: unnecessary																																												
Door sets	nil, open to circulation																																												
		SPACE DEMANDS (Total Minimum Space Required in sq mtr.) 197.00																																											
		Space Components	Minimum Space Required/Component																																										
Windows	clear, solar control																																												
		REGULATIONS AND NOTES:																																											
Internal glazing	clear	Provide grill enclosure for LPG storage outside.																																											

Hospital	ROOM DATA SHEET		Department of Health HEALTH INFRASTRUCTURE SERVICE
Tertiary, 100-Bed			
Updated Reference: May 1992	Department: DIETARY	Room Title: SPECIAL DIET ROOM	Reference Sheet Number: 100B-DI-RDS07B
TECHNICAL DESIGN DATA:			
ENVIRONMENTAL CONDITIONS	DESIGN DATA	ENVIRONMENTAL CONDITIONS	DESIGN DATA
AIR:		LIGHTING AND VISUAL	
Outdoor air temperature (deg. C)	ave. local station temp. reading	General illumination (LUX)	250
Room Temperature	25	Night illumination (LUX)	NA
Mechanical ventilation		Task illumination (LUX)	NA
Volume (cu.m./hr.-person)	12.75	Colour rendering	ESSENTIAL: desirable: unnecessary
Velocity (m.hr.)	900	Standby light:	essential: DESIRABLE: unnecessary
Pressure:		Emergency light	essential: desirable: UNNECESSARY
Exhaust (psi)	NA	Daylight	essential: DESIRABLE: unnecessary
Inlet (psi)	NA	View out	essential: DESIRABLE: unnecessary
% Dust filtration	93% - 99% @ 1 micron	Privacy	essential: DESIRABLE: unnecessary
Humidity (%RH)	NA	Black out	essential: desirable: UNNECESSARY
Cooling load (TR)	NA		
SOUND		SAFETY	
Acceptable sound level (db)	70	Accessible hot surface:	single burner stove
Speech privacy	essential: DESIRABLE: unnecessary	Maximum temperature (deg. C)	100
Quality which cannot be tolerated	NA	Domestic hot water:	at sink:
		Maximum temperature (deg. C)	70
		Access limit	dietary staff
		Fire risk	low: medium: HIGH
		Other risks	NA

Hospital: Tertiary, 100-Bed	ROOM DATA SHEET		Department of Health HEALTH INFRASTRUCTURE SERVICE
Updated Reference: May 1992	Department: DIETARY	Room Title: SPECIAL DIET ROOM	Reference Sheet Number: 100B-DI-RDS07C
TECHNICAL DESIGN DATA:		LAYOUT OF ROOM AND SPACE COMPONENTS:	
DIRECT SERVICES	DESIGN DATA	Scale 1:100 mts.	
Disposal	hospital solid waste type : A		
Hot water	required at sink		
Cold water	required at sink		
Drainage	required at sink and floor		
Gas	NA		
Compressed air	NA		
Steam	NA		
Others			
DIRECT DEMANDS ON FLOOR AND WALL			
Loading	NA		
Spillage	slight : OCCASIONAL : frequent	Key	
Foot traffic	LIGHT : medium : heavy	1 Single compartment sink with drainboard	4 Counter, 850mm, high w/ cabinets below, 600mm deep
Wheel traffic	LIGHT : medium : heavy	2 Single burner stove	5 Wall cabinets
Impacts	NA	3 Blender/Osterizer	6 Dietetic scale
Abrasion	NA	SPACE DEMANDS (Total Minimum Space Required in sq.m.): 8.00	
Easy maintenance	ESSENTIAL desirable unnecessary	Space Components	Minimum Space Required/Component
Vibration free	ESSENTIAL desirable unnecessary		
Door sets	ordinary access door		
Windows	clear, solar control	REGULATIONS AND NOTES:	
Internal glazing	nil		

Hospital Tertiary, 100-Bed	ROOM DATA SHEET		Department of Health HEALTH INFRASTRUCTURE SERVICE
Updated Reference: May 1992	Department: DIETARY	Room Title: STAFF DINING ROOM	Reference Sheet Number: 100B-DI-RDS08B
TECHNICAL DESIGN DATA:			
ENVIRONMENTAL CONDITIONS	DESIGN DATA	ENVIRONMENTAL CONDITIONS	DESIGN DATA
AIR		LIGHTING AND VISUAL	
Outdoor air temperature (deg. C)	ave. local station temp. reading	General illumination (LUX)	250
Room Temperature	25	Night illumination (LUX)	NA
Mechanical ventilation		Task illumination (LUX)	NA
Volume (cu.m./hr.-person)	12.75	Colour rendering	ESSENTIAL: desirable: unnecessary
Velocity (m/hr.)	900	Standby light	essential: DESIRABLE: unnecessary
Pressure:		Emergency light	essential: desirable: UNNECESSARY
Exhaust (psi)	NA	Daylight	essential: DESIRABLE: unnecessary
Inlet (psi)	NA	View out	essential: DESIRABLE: unnecessary
% Dust filtration	93% - 99% @ 1 micron	Privacy	essential: DESIRABLE: unnecessary
Humidity (%RH)	NA	Black out	essential: desirable: UNNECESSARY
Cooling load (TR)	NA		
SOUND		SAFETY	
Acceptable sound level (db)	70	Accessible hot surface:	single burner stove
Speech privacy	essential: DESIRABLE: unnecessary	Maximum temperature (deg. C)	100
Quality which cannot be tolerated	NA	Domestic hot water:	at sink
		Maximum temperature (deg. C)	70
		Access limit	dietary staff
		Fire risk	low : medium : HIGH
		Other risks	NA

Hospital: Tertiary, 100-Bed	ROOM DATA SHEET		Department of Health HEALTH INFRASTRUCTURE SERVICE		
Updated Reference: May 1992	Department: DIETARY	Room Title: STAFF DINING ROOM	Reference Sheet Number: 100B-DI-RDS08C		
TECHNICAL DESIGN DATA:		LAYOUT OF ROOM AND SPACE COMPONENTS:			
DIRECT SERVICES	DESIGN DATA	Scale 1:100 mts.			
Disposal	hospital solid waste type : A				
Hot water	required at lavatory				
Cold water	required at lavatory				
Drainage	required at lavatory				
Gas	NA				
Compressed air	NA				
Steam	NA				
Others					
DIRECT DEMANDS ON FLOOR AND WALL				Key 1 Dining table, 900x900 2 Chair, upright, stacking 3 Portable food counter 4 Pass window 5 Lavatory	
Loading	NA				
Spillage	slight ; OCCASIONAL : frequent				
Foot traffic	light ; MEDIUM : heavy				
Wheel traffic	LIGHT : medium : heavy				
Impacts	NA				
Abrasion	NA				
Easy maintenance	ESSENTIAL: desirable: unnecessary	SPACE DEMANDS (Total Minimum Space Required in sq.m.) 87.00			
Vibration free	ESSENTIAL desirable: unnecessary	Space Components	Minimum Space Required/Component		
Door sets	wheel chair access				
Windows	clear, solar control	REGULATIONS AND NOTES:			
Internal glazing	clear	Minimum area per diner : 1.00 sq.m.			

Hospital: Tertiary, 100-Bed	ROOM DATA SHEET		Department of Health HEALTH INFRASTRUCTURE SERVICE
Updated Reference: May 1992	Department: DIETARY	Room Title: DISHWASHING AREA	Reference Sheet Number: 100B-DI-RDS09A

FUNCTIONAL DESIGN REQUIREMENTS:

<p>This activity space provides facilities needed for the following activities:</p> <ul style="list-style-type: none"> a. Washing of pots, pans, trays, dishes and other kitchen utensils b. Food Service Workers perform other clean-up activities. <p>People Involved:</p> <ul style="list-style-type: none"> 2 x Food Service Workers <p>Planning Relationships:</p> <ul style="list-style-type: none"> a. Close to Food Preparation Area. b. Close to Food Conveying Area c. Close to Locker and Toilet 	EQUIPMENT AND ACCESSORY CHECKLIST	QUANTITY	REMARKS
	Double compartment sink, with each compartment 600x600x350 two drain boards	1	
	Double compartment soak sink	1	
	Dishwashing machine, single tank, floor model, vertical sliding door, 3000 pcs./hr. capacity	1	
Lavatory	1		
Slop sink	1		
	FURNITURE AND FIXTURE CHECKLIST	QUANTITY	REMARKS
	Wall cabinet		
	Counter, with upturned edge		
	ADDITIONAL EQUIPMENT AND ENGINEERING TERMINALS	QUANTITY	REMARKS
	Outlet, 10A, 2P, 240V, duplex	2	grounding type, parallel slots
	Outlet, 15A, 2P, 240V, single	3	grounding type, tandem slots

Hospital Tertiary, 100-Bed	ROOM DATA SHEET		Department of Health HEALTH INFRASTRUCTURE SERVICE
Updated Reference: May 1992	Department: DIETARY	Room Title: DISHWASHING AREA	Reference Sheet Number: 100B-DI-RDS09B
TECHNICAL DESIGN DATA			
ENVIRONMENTAL CONDITIONS	DESIGN DATA	ENVIRONMENTAL CONDITIONS	DESIGN DATA
AIR		LIGHTING AND VISUAL	
Outdoor air temperature (deg. C)	ave. local station temp. reading	General illumination (LUX)	250
Room Temperature	atmospheric	Night illumination (LUX)	NA
Mechanical ventilation		Task illumination (LUX)	NA
Volume (cu.ft./hr.-person)	25.5	Colour rendering	ESSENTIAL: desirable: unnecessary
Velocity (m/hr.)	900	Standby light	essential: DESIRABLE: unnecessary
Pressure:		Emergency light	essential: desirable: UNNECESSARY
Exhaust (psi)	6	Daylight	essential: DESIRABLE: unnecessary
Inlet (psi)	NA	View out	essential: DESIRABLE: unnecessary
% Dust filtration	NA	Privacy	essential: desirable: UNNECESSARY
Humidity (%RH)	NA	Black out	essential: desirable: UNNECESSARY
Cooling load (TR)	NA		
SOUND		SAFETY	
Acceptable sound level (db)	70	Accessible hot surface	NA
Speech privacy	essential: desirable: UNNECESSARY	Maximum temperature (deg. C)	NA
Quality which cannot be tolerated	NA	Domestic hot water:	at sink
		Maximum temperature (deg. C)	70
		Access limit	dietary staff
		Fire risk	LOW: medium: high
		Other risks	NA

Hospital: Tertiary, 100-Bed	ROOM DATA SHEET		Department of Health HEALTH INFRASTRUCTURE SERVICE
Updated Reference: May 1992	Department: DIETARY	Room Title: DISHWASHING AREA	Reference Sheet Number: 100B-DI-RDS09C

TECHNICAL DESIGN DATA:	
DIRECT SERVICES:	DESIGN DATA
Disposal	hospital solid waste type : A
Hot water	required at lavatory and sink
Cold water	req'd at lavatory, sink & slop sink
Drainage	req'd. at lav, sink, slop sink & fir.
Gas	NA
Compressed air	NA
Steam	NA
Others	
DIRECT DEMANDS ON FLOOR AND WALL	
Loading	light : MEDIUM : heavy
Spillage	slight : occasional : FREQUENT
Foot traffic	light : medium : HEAVY
Wheel traffic	light : MEDIUM : heavy
Impacts	NA
Abrasion	NA
Easy maintenance	ESSENTIAL: desirable: unnecessary
Vibration free	ESSENTIAL: desirable: unnecessary
Door sets	nil, open to circulation
Windows	clear, solar control
Internal glazing	nil

LAYOUT OF ROOM AND SPACE COMPONENTS:

Scale 1:100 mts.

Key

1 Double compartment sink, with each compartment 600x600x350 two drainboards	5 Double compartment soak sink
2 Counter, with upturned edge	6 Floor drain
3 Slop sink	7 Lavatory
4 Dishwashing machine, floor model 3000pcs./hr. capacity	8 Waste paper receptacle
	9 Wall cabinet

SPACE DEMANDS (Total Minimum Space Required in sq.m.): 18.00

Space Components	Minimum Space Required/Component

REGULATIONS AND NOTES:

Hospital: Tertiary, 100-Bed	ROOM DATA SHEET		Department of Health HEALTH INFRASTRUCTURE SERVICE
Updated Reference: May 1992	Department: DIETARY	Room Title: TRAY TRUCK PARK AND WASH AREA	Reference Sheet Number: 100B-DI-RDS10A

FUNCTIONAL DESIGN REQUIREMENTS:

<p>This activity space provides facilities needed for the following activities:</p> <ul style="list-style-type: none"> a. Washing of food tray truck. b. Transit station for food tray truck. <p>People Involved:</p> <ul style="list-style-type: none"> 2 x: Food Service Workers <p>Planning Relationships:</p> <ul style="list-style-type: none"> a. Close to Dishwashing Area b. Close to Food Assembly/Tray Set-up Area. 	EQUIPMENT AND ACCESSORY CHECKLIST	QUANTITY	REMARKS
	Tray truck	4	
	Faucet with hose bibb	1	
	FURNITURE AND FIXTURE CHECKLIST	QUANTITY	REMARKS
	ADDITIONAL EQUIPMENT AND ENGINEERING TERMINALS	QUANTITY	REMARKS

Hospital	ROOM DATA SHEET		Department of Health HEALTH INFRASTRUCTURE SERVICE
Tertiary, 100-Bed			
Updated Reference: May 1992	Department: DIETARY	Room Title: TRAY TRUCK PARK AND WASH AREA	Reference Sheet Number: 100B-DI-RDS10B
TECHNICAL DESIGN DATA:			
ENVIRONMENTAL CONDITIONS	DESIGN DATA	ENVIRONMENTAL CONDITIONS	DESIGN DATA
AIR		LIGHTING AND VISUAL	
Outdoor air temperature (deg. C)	ave. local station temp. reading	General illumination (LUX)	250
Room Temperature	atmospheric	Night illumination (LUX)	NA
Mechanical ventilation		Task illumination (LUX)	NA
Volume (cu.m /hr.-person)	NA	Colour rendering	ESSENTIAL desirable unnecessary
Velocity (m hr.)	NA	Standby light	essential DESIRABLE unnecessary
Pressure		Emergency light	essential desirable UNNECESSARY
Exhaust (psi)	5	Daylight	essential DESIRABLE unnecessary
Inlet (psi)	NA	View out	essential DESIRABLE unnecessary
% Dust filtration	NA	Privacy	essential desirable UNNECESSARY
Humidity (%RH)	NA	Black out	essential desirable UNNECESSARY
Cooling load (TR)	NA		
SOUND		SAFETY	
Acceptable sound level (db)	70	Accessible hot surface:	NA
Speech privacy	essential desirable UNNECESSARY	Maximum temperature (deg. C)	NA
Quality which cannot be tolerated	NA	Domestic hot water:	at faucet
		Maximum temperature (deg. C)	70
		Access limit	dietary staff
		Fire risk	LOW medium high
		Other risks	NA

Hospital: Tertiary, 100-Bed	ROOM DATA SHEET		Department of Health HEALTH INFRASTRUCTURE SERVICE						
Updated Reference: May 1992	Department: DIETARY	Room Title: TRAY TRUCK PARK AND WASH AREA	Reference Sheet Number: 100B-DI-RDS10C						
TECHNICAL DESIGN DATA:		LAYOUT OF ROOM AND SPACE COMPONENTS:							
DIRECT SERVICES	DESIGN DATA	Scale 1:100 mts.							
Disposal	hospital solid waste type : A								
Hot water	required at faucet								
Cold water	required at faucet								
Drainage	required at floor								
Gas	NA								
Compressed air	NA								
Steam	NA								
Others									
DIRECT DEMANDS ON FLOOR AND WALL				Key 1 Tray truck, 730x1830, 25 tray capacity, tray approximately 355x457 2 Floor drain 3 Faucet with hose bibb					
Loading	light : MEDIUM : heavy								
Spillage	slight : occasional : FREQUENT								
Foot traffic	LIGHT : medium : heavy								
Wheel traffic	light : medium : HEAVY								
Impacts	NA								
Abrasion	NA								
Easy maintenance	ESSENTIAL: desirable: unnecessary	SPACE DEMANDS (Total Minimum Space Required in sq m) : 16.00 <table border="1" style="width: 100%;"> <thead> <tr> <th>Space Components</th> <th>Minimum Space Required/Component</th> </tr> </thead> <tbody> <tr> <td> </td> <td> </td> </tr> <tr> <td> </td> <td> </td> </tr> </tbody> </table>		Space Components	Minimum Space Required/Component				
Space Components	Minimum Space Required/Component								
Vibration free	ESSENTIAL: desirable: unnecessary								
Door sets	nil, open to circulation	REGULATIONS AND NOTES: 							
Windows	nil								
Internal glazing	nil								

Hospital: Tertiary, 100-Bed	ROOM DATA SHEET		Department of Health HEALTH INFRASTRUCTURE SERVICE
Updated Reference: May 1992	Department: DIETARY	Room Title: LOCKER ROOM AND TOILET	Reference Sheet Number: 100B-DI-RDS11A

FUNCTIONAL DESIGN REQUIREMENTS:

<p>This activity space provides facilities needed for the following activities:</p> <ul style="list-style-type: none"> a. Food Service Supervisor/Workers/Cooks to change clothes in toilet and bathroom. b. Food Service Supervisor/Workers/Cooks to bathe and perform other personal hygiene activities. c. Food Service Supervisor/Workers/Cooks store clothing and personal effects in the Locker Area. <p>People Involved:</p> <ul style="list-style-type: none"> 8 x Food Service Workers 2 x Cook 1 x Food Service Supervisor <p>Planning Relationships:</p> <ul style="list-style-type: none"> a. Close to Dietary Work Areas 	EQUIPMENT AND ACCESSORY CHECKLIST	QUANTITY	REMARKS
	FURNITURE AND FIXTURE CHECKLIST	QUANTITY	REMARKS
	Locker, 500x600 Slop sink Water closet Lavatory Mirror	12 1 2 2 2	
	ADDITIONAL EQUIPMENT AND ENGINEERING TERMINALS	QUANTITY	REMARKS
	Rail, curtain, window Outlet, 10A, 2P, 240V	2 2	grounding type, parallel slots

Hospital Tertiary, 100-Bed	ROOM DATA SHEET		Department of Health HEALTH INFRASTRUCTURE SERVICE
Updated Reference: May 1992	Department: DIETARY	Room Title: LOCKER ROOM AND TOILET	Reference Sheet Number: 100B-DI-RDS11B
TECHNICAL DESIGN DATA:			
ENVIRONMENTAL CONDITIONS	DESIGN DATA	ENVIRONMENTAL CONDITIONS	DESIGN DATA
AIR		LIGHTING AND VISUAL	
Outdoor air temperature (deg. C)	ave. local station temp. reading	General illumination (LUX)	150
Room Temperature	atmospheric	Night illumination (LUX)	NA
Mechanical ventilation		Task illumination (LUX)	NA
Volume (cu.m./hr./person)	NA	Colour rendering	essential: desirable: UNNECESSARY
Velocity (m/hr.)	NA	Standby light	essential: DESIRABLE: unnecessary
Pressure:		Emergency light	essential: desirable: UNNECESSARY
Exhaust (psi)	NA	Daylight	essential: DESIRABLE: unnecessary
Inlet (psi)	NA	View out	essential: DESIRABLE: unnecessary
% Dust filtration	NA	Privacy	ESSENTIAL: desirable: unnecessary
Humidity (%RH)	NA	Black out	essential: desirable: UNNECESSARY
Cooling load (TR)	NA		
SOUND		SAFETY	
Acceptable sound level (db)	60	Accessible hot surface:	NA
Speech privacy	essential: DESIRABLE: unnecessary	Maximum temperature (deg. C)	NA
Quality which cannot be tolerated	tonal impact	Domestic hot water:	NA
		Maximum temperature (deg. C)	NA
		Access limit	food service workers
		Fire risk	LOW: medium: high
		Other risks	NA

Hospital: Tertiary, 100-Bed	ROOM DATA SHEET		Department of Health HEALTH INFRASTRUCTURE SERVICE		
Updated Reference: May 1992	Department: DIETARY	Room Title: LOCKER ROOM AND TOILET	Reference Sheet Number: 100B-DI-RDS11C		
TECHNICAL DESIGN DATA:		LAYOUT OF ROOM AND SPACE COMPONENTS:			
DIRECT SERVICES	DESIGN DATA	Scale 1:100 mts.			
Disposal	hospital solid waste type : A				
Hot water	NA				
Cold water	required at toilet fixtures				
Drainage	req'd. at toilet fixtures & floor				
Gas	NA				
Compressed air	NA				
Steam	NA				
Others					
DIRECT DEMANDS ON FLOOR AND WALL				Key	
Loading	NA			1 Locker, 500x600	
Spillage	slight : OCCASIONAL : frequent	2 Janitor's closet			
Foot traffic	LIGHT : medium : heavy	3 Slop sink			
Wheel traffic	NA	SPACE DEMANDS (Total Minimum Space Required in sq.m.) : 24.00			
Impacts	NA	Space Components	Minimum Space Required/Component		
Abrasion	NA	Female Toilet and Bath	2.80 sq.m.		
Easy maintenance	ESSENTIAL: desirable: unnecessary	Male Toilet and Bath	2.80 sq.m.		
Vibration free	ESSENTIAL: desirable: unnecessary	Female Locker Room	6.40 sq.m.		
Door sets	ordinary access door	Male Locker Room	6.40 sq.m.		
		Janitor's Closet	1.40 sq.m.		
Windows	clear, solar control, privacy	Circulation	4.20 sq.m.		
	control	REGULATIONS AND NOTES:			
Internal glazing	nil				

Hospital: Tertiary, 100-Bed	ROOM DATA SHEET		Department of Health HEALTH INFRASTRUCTURE SERVICE
Updated Reference: May 1992	Department: DIETARY	Room Title: GARBAGE DISPOSAL CUBICLE	Reference Sheet Number: 100B-DI-RDS12A
FUNCTIONAL DESIGN REQUIREMENTS:			
<p>This activity space provides facilities needed for the following activities:</p> <ul style="list-style-type: none"> a. Food Service Workers sort refuse accordingly. b. Food Service Workers pack refuse and/or place sorted refuse into proper bins. c. Refuse generated for a day or two is temporarily stationed in this area prior to being transferred to a collection point within the hospital compound. <p>People Involved:</p> <ul style="list-style-type: none"> 1 x Food Service Worker <p>Planning Relationships:</p> <ul style="list-style-type: none"> a. Located in the outer perimeter of the Dietary Area. b. Close to Dish/Pan Wash Area. c. Close to Locker and Toilet. 	EQUIPMENT AND ACCESSORY CHECKLIST	QUANTITY	REMARKS
	Garbage bin	4	
	Faucet with hose bibb	1	
	FURNITURE AND FIXTURE CHECKLIST	QUANTITY	REMARKS
	ADDITIONAL EQUIPMENT AND ENGINEERING TERMINALS	QUANTITY	REMARKS

Hospital	ROOM DATA SHEET		Department of Health HEALTH INFRASTRUCTURE SERVICE
Tertiary, 100-Bed			
Updated Reference: May 1992	Department: DIETARY	Room Title: GARBAGE DISPOSAL CUBICLE	Reference Sheet Number: 100B-DI-RDS12B
TECHNICAL DESIGN DATA:			
ENVIRONMENTAL CONDITIONS	DESIGN DATA	ENVIRONMENTAL CONDITIONS	DESIGN DATA
AIR		LIGHTING AND VISUAL	
Outdoor air temperature (deg. C)	ave. local station temp. reading	General illumination (LUX)	150
Room Temperature	atmospheric	Night illumination (LUX)	NA
Mechanical ventilation		Task illumination (LUX)	NA
Volume (cu.m./hr.-person)	NA	Colour rendering	essential, desirable, UNNECESSARY
Velocity (m./hr.)	NA	Standby light	essential, desirable, UNNECESSARY
Pressure:		Emergency light	essential, desirable, UNNECESSARY
Exhaust (psi)	NA	Daylight	essential, DESIRABLE, unnecessary
Inlet (psi)	NA	View out	essential, desirable, UNNECESSARY
% Dust filtration	NA	Privacy	essential, desirable, UNNECESSARY
Humidity (%RH)	NA	Black out	essential, desirable, UNNECESSARY
Cooling load (TR)	NA		
SOUND		SAFETY	
Acceptable sound level (db)	70	Accessible hot surface	NA
Speech privacy	essential, desirable, UNNECESSARY	Maximum temperature (deg. C)	NA
Quality which cannot be	NA	Domestic hot water:	NA
tolerated		Maximum temperature (deg. C)	NA
		Access limit	food service workers
		Fire risk	LOW : medium : high
		Other risks	NA

Hospital: Tertiary, 100-Bed	ROOM DATA SHEET		Department of Health HEALTH INFRASTRUCTURE SERVICE																		
Updated Reference: May 1992	Department: DIETARY	Room Title: GARBAGE DISPOSAL CUBICLE	Reference Sheet Number: 100B-DI-RDS12C																		
TECHNICAL DESIGN DATA:		LAYOUT OF ROOM AND SPACE COMPONENTS:																			
<table border="1"> <thead> <tr> <th>DIRECT SERVICES</th> <th>DESIGN DATA</th> </tr> </thead> <tbody> <tr> <td>Disposal</td> <td>hospital solid waste type - A</td> </tr> <tr> <td>Hot water</td> <td>NA</td> </tr> <tr> <td>Cold water</td> <td>required at faucet</td> </tr> <tr> <td>Drainage</td> <td>required at floor</td> </tr> <tr> <td>Gas</td> <td>NA</td> </tr> <tr> <td>Compressed air</td> <td>NA</td> </tr> <tr> <td>Steam</td> <td>NA</td> </tr> <tr> <td>Others</td> <td></td> </tr> </tbody> </table>		DIRECT SERVICES	DESIGN DATA	Disposal	hospital solid waste type - A	Hot water	NA	Cold water	required at faucet	Drainage	required at floor	Gas	NA	Compressed air	NA	Steam	NA	Others		<p style="text-align: center;">Scale 1:100 mts.</p>	
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Others																					
DIRECT DEMANDS ON FLOOR AND WALL		Key																			
Loading	light : MEDIUM : heavy	1 Garbage bin	3 Faucet with hose bibb																		
Spillage	slight : OCCASIONAL : frequent	2 Floor drain																			
Foot traffic	light : MEDIUM : heavy																				
Wheel traffic	light : MEDIUM : heavy																				
Impacts	NA																				
Abrasion	NA																				
SPACE DEMANDS (Total Minimum Space Required in sq.m.) : 8.00																					
Easy maintenance	ESSENTIAL: desirable: unnecessary	Space Components	Minimum Space Required/Component																		
Vibration free	essential: DESIRABLE: unnecessary																				
Door sets	provide separate access from																				
	outside																				
Windows	nil	REGULATIONS AND NOTES:																			
Internal glazing	nil																				

Hospital: Tertiary, 100-Bed	SERVICE FACILITY SHEET INDEX		Department of Health HEALTH INFRASTRUCTURE SERVICE	
Updated Reference: May 1992	Service Facility Title: ENGINEERING, MAINTENANCE AND HOUSEKEEPING		Reference Sheet Number 100B-EN-SFSI06	
ROOM TITLE	SPACE DEMAND (SQ. MTS.)	TOTAL AREA (SQ. MTS.)	REFERENCE SHEET NUMBER	PAGE
LINEN AND LAUNDRY		246.00	100B-EN-DDS01	4.6.1.1
Linen Office and Work Room	36.00		100B-EN-RDS01	4.6.1.1.1A
Central Linen Storage	25.50		100B-EN-RDS02	4.6.1.2.1A
Receiving and Sorting Area	57.00		100B-EN-RDS03	4.6.1.3.1A
Washing Area	62.00		100B-EN-RDS04	4.6.1.4.1A
Pressing and Ironing Area	59.50		100B-EN-RDS05	4.6.1.5.1A
Toilet	6.00		100B-EN-RDS06	4.6.1.6.1A
ELECTRICAL ROOM	18.00		100B-EN-RDS07	4.6.2.1A
MAINTENANCE AND MOTORPOOL		336.00	100B-EN-DDS02	4.6.3.1
Office	36.00		100B-EN-RDS08	4.6.3.1.1A
Bio-medical Equipment Room	28.00		100B-EN-RDS09	4.6.3.2.1A
Mechanical and Electrical Room	32.00		100B-EN-RDS10	4.6.3.3.1A
Carpentry Workshop	48.00		100B-EN-RDS11	4.6.3.4.1A
Locker Room and Toilet	28.00		100B-EN-RDS12	4.6.3.5.1A
Garage and Work Area	164.00		100B-EN-RDS13	4.6.3.6.1A
WATCHERS' AREA		124.00	100B-EN-DDS03	4.6.4.1
Multi-purpose Area with Balcony	94.80		100B-EN-RDS14	4.6.4.1.1A
Kitchen	7.20		100B-EN-RDS15	4.6.4.2.1A
Toilets	7.20		100B-EN-RDS16	4.6.4.3.1A
Laundry Area	14.80		100B-EN-RDS17	4.6.4.4.1A