

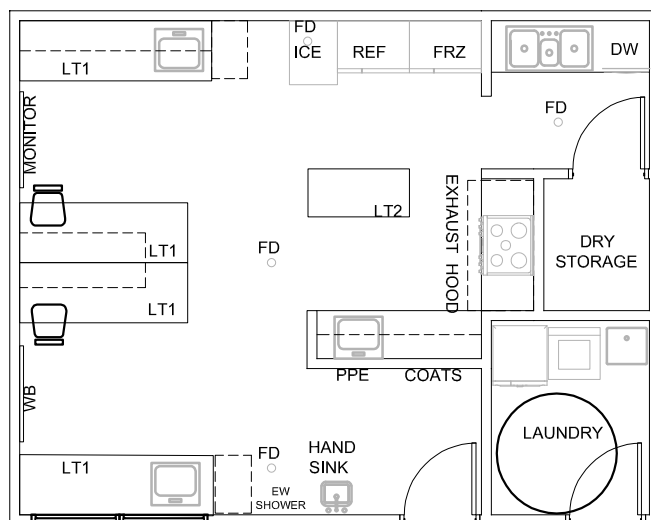
Contact:	N/A
Programmers:	N. Anderson (NIU)

Operating Essentials	See attached lab drawing for furnishings, equipment, venting, vacuum and gases requirements.
	Lab shall be planned for flexible equipment changes and supporting power, data, water, and venting.
	Food Systems Lab shall include: a food lab kitchen, shared laundry and storage. Cameras required for virtual demonstrations.
	Handwash station and PPE is required within lab. Provide floor drain.
	Provide eye wash and shower. All plumbing shall be non-corrosive.
	Provide windows into Food Systems Lab from corridor or other public/common area. Provide dual channel perimeter electrical raceway.

SUPPORT	Qty.	SF	SF Ext.
See Lab Drawing.			
SUBTOTAL SF			450
CIRCULATION 20%			<u>90</u>
SUPPORT SF			<b>540</b>

TOTAL SF	540
Users	3-4 (No permanent personnel)

Remarks	Kitchen shall meet requirements of DeKalb County Health Department and NSF standards
	Flooring and walls shall support hygiene, safety, durability, and longevity for commercial kitchens.
	Provide white board and display monitor.



#### FURNITURE LIST

LT-1: SST NSF WORK TABLE WITH 2 TIER OVER SHELF  
 LT-2: SST NSF WORK TABLE ON CASTER  
 BAKERS RACKS ON CASTERS (2)  
 METAL BASE CABINETS WITH SST TOPS  
 ALL FURNISHINGS TO COMPLY WITH NFS STANDARDS

#### EQUIPMENT LIST

RANGE WITH OVER AND	UNDER COUNTER DISHWASHER
INDUCTION COOKTOP	ICE MACHINE
PORTABLE INDUCTION	SCALES (2)
COOKTOPS (2)	FREEZE DRYER
REACH-IN REFRIGERATOR	MICROSCOPES (2)
REACH-IN FREEZER	WASHER DRYER
	EYEWASH / SHOWER

# FOOD SYSTEMS LAB

SCALE  $\frac{1}{8}" = 1'-0"$  0 8

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PROJECT NAME CDB NIU NICCS

PROJECT NUMBER 22244

PROJECT MANAGER LREBBE

PA \ PE: LREBBE DRAWN BY: LREBBE

TITLE: FSL LAYOUT

ISSUED: 11/24/25

SKETCH NUMBER

ASK-12