ASK STUDIO

Clarinda Treatment Complex: Conceptual Planning

For submission to the Iowa Department of Administrative Services

[Goal: The Clarinda Correctional Facility (CCF) aims create an opportunity for enhanced skill building and societal integration for offenders as they attempt the process of re-entry and protect the public, staff and offenders.]

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CURRENT POPULATIONS

Currently, the Clarinda Treatment Complex is comprised of four distinct populations:

- **Mental Health Institute [MHI]**: serves **35 patients** and employs 75 staff
- **ACADEMY**: serves **200 youth** and employs 192 staff
- **CORRECTIONAL FACILITY**: medium security incarceration - **823 offenders** and employs 287 staff
- **LODGE**: minimum security incarceration – **147 offenders** with staff as included with medium security

SUMMARY

Improvements in Efficiency, Security and Reentry Success

This study is the product of ASK Studio in consultation with Robert Rippe & Associates. This team has previously delivered successful kitchen projects to the State of Iowa at the Anamosa Correctional Facility and the Mount Pleasant Correctional Facility. This study focuses on the procedures and facilities for food preparation, dining and visiting. The study was defined because each of these activities are accomplished at CCF in a manner unlike any other Iowa Department of Corrections Facility. The challenges of these deficient procedures are obvious to the facility staff and an analysis by an outside party is to provide direction for improvement of procedures without a prejudice against the status quo.

The analysis of existing facilities and procedures made clear that improvements are required to maintain the level of security and reentry success found in other Iowa Department of Corrections Facilities. This summary of findings and recommended improvements is based in the needs of the individuals the facility is entrusted to protect. While comparisons will be made to other facilities, it is not an exercise in establishing uniformity of physical facilities, but instead an understanding of what is required to achieve the required common results in efficiency, safety and success with reentry.

The kitchen facility is not within the secure perimeter due to budget cuts when the facility was built nearly 20 years ago. This is the only facility of its kind in the state that functions with this limitation. The resultant issues that must be confronted by staff include: 1.) Over 2400 food trays are transported into and out of the facility EVERY day. Transporting food contributes to risk of contraband, contamination, poor sanitation, and a great waste of food. 2.) The secure perimeter is open six times a day for the movement of prepared food. Common practice at other facilities dictate less than one kitchen delivery per day. 3.) There are no kitchen jobs that can be offered to offenders as part of skills training essential for improvement offender behavior, safety, and reentry skills.

The current kitchen is original to the MHI facility outfitted with limited additional equipment that was put in service at the 1996 opening of CCF. Some equipment, notably refrigeration and freezing units, have served more than three decades. The walk-in coolers are uninsulated units original to the 1884 building. The century-old shell is failing due to a sub-standard ventilation and is causing accelerated deterioration of the kitchen surfaces. The current ceiling is failing and actually falling into the food preparation areas. Existing conditions—such as extreme temperature reaching 120 degrees—are incongruent with the maintenance of a safe and healthy environment. The kitchen does not have any working baking facilities, which means all baked good are purchased for the 3600 meals prepared in a day. The bread purchased costs nearly four times the amount bread costs to produce in other facilities. The existing kitchen exacerbates concerns of efficiency and safety, while disallowing an important work opportunity in the CCF that could benefit approximately 10% of the offender population.

There is no dedicated dining hall in the facility. This means the 2400 meals are brought into the housing pods for consumption. The potential for security concerns are innumerable. Each pod has one correctional officer, and the activities surrounding meals dominates the officers' time and dramatically reduces the benefits of the department's supervisory model of "Direct Supervision". Beyond the safety concerns, the service of food in the pods puts foods in direct proximity to toilet and shower facilities. This method of food service was a

compromise when the prison was built and decades of attempting to work with the existing physical parameters has not made the procedure any less regressive.

Visitation facilities are currently a greater security threat and more deficient than even the kitchen. The CCF offender visitation area is inadequate, based on American Correctional Association (ACA) standards. Visiting room dimensions are 24 X 48 (1152 sq. ft.), which only allows space for 48 people in this area at one time. With a current offender population of 823, this amount of space is inadequate. The facility must commonly turn away visitors due to a lack of space. This uncertainty surrounding visiting is seen as a contributor to an injurious visiting rate that is half of those found at Newton, Fort Dodge or Mount Pleasant Correctional Facilities. Currently, the facility violates standardized security practices by offenders and visitors entering the visitation area through points that create security risks due to lack of controlled search space and observable holding rooms.

The concept design is based on the critical needs attributable to special inadequacies in the facility. Options for a non-built solution were not found. The facility has no existing spaces that are under-utilized and investment in kitchen upgrades outside of the perimeter would be of limited benefit. It would appear that this is the opportunity to correct the 1996 omission of a kitchen and a dining area. The program developed is to provide a kitchen within the secure perimeter of the CCF, keep dining activities away from the housing pods and envisioning a visitation area with search areas, non-communicative circulation paths, and capacity to meet the demands of the facility while remaining in compliance of the American Correctional Association. The project is conceived as one contiguous construction project that will aid in cost control and lessen the impact on the facility.

The total cost of the changes to the facility is projected to be $13,342,000.00 for construction and $2,364,000.00 for equipment. The value of the costs are found in the enhancements of security, and the important changes in work opportunities and visiting, which further the ultimate goal of successful and permanent offender reentry. It is important to note that the changes are not projected to increase operational costs. The resulting procedures have proven more efficient in staffing and the new space and equipment will have significantly less energy consumption than the existing. The change in location of the kitchen will save the transportation costs associated with transportation of 537,280 meals per year. This project is seen as an opportunity to make physical changes to system, before resources are dissipated on expenditures for a system that cannot function with the levels of security and efficiency that the Iowa Department of Corrections expects from its' facilities. Considering kitchen repairs and upgrades are required immediately and the need to made visiting consistently available to offenders and their families is an obligation to be maintained equally at facilities in all parts of the State, this report offers the concept of change at a time of required expenditures, in order to best utilize funds for a long-term value.

ABSTRACT

A Request for Conceptual Planning Services

As defined by RFP 0214335075, the requested conceptual planning for the Clarinda Treatment Complex must result in a "new, safe, and secure kitchen and visitation." Currently, the Clarinda Correctional Facility is the only institution under the Iowa DOC that does not have sufficient space to receive, prepare, administer, and collect food within the prison. Additionally, current offender access to visitation poses extreme risk to facility staff and Clarinda citizens as current building circulation overlaps the paths of offenders and staff. Whether diagnosed mentally ill, charged with a physical disability, or basic intellectual issues, nearly half of the Clarinda Correctional Facility general population is classified as special needs and require added attention by Clarinda Correctional Facility staff.

Built in 1884, the Clarinda Treatment Complex was originally known as the Clarinda State Hospital. Servicing alcoholics, geriatrics, drug addicts and those diagnosed with a mental illness, the hospital treated nearly 811 male patients. ***The original MHI now serves 35 clients and employs 75 staff. Department of Corrections in 1996 opened the current Clarinda Correctional Facility (CCF), now housing 823 offenders with 287 staff. Offenders are housed at the prison and the Lodge. Established in 1992, Clarinda Academy is a residential foster care facility that houses 200 youth and 192 staff. Food is transported to the prison and consumed in the housing units. Residents and staff at the MHI, Academy, and Lodge, eat at the original MHI dining hall. The system produces 3400 meals daily.***

With a few key changes, the staff between the MHI and the correctional facility can better coordinate potentials and create nearly 70 jobs for offenders in the medium security prison that do not currently exist. Each space proposed will enhance security, create opportunities to receive direction and perform tasks, and give prisoners a chance to practice re-entry best practices more consistently. Ultimately, the construction and utilization of adequate visitation and dining space will create a more-balanced environment for the Clarinda Correctional Facility staff to prepare offenders for successful re-entry into society.

Budget constraints during the development of the current CCF required a reduction of proposed kitchen and visitation requirements. The existing dietary system, with little investment, was expanded to meet the overwhelming increase in demand. The current kitchen is original to the MHI Facility and has changed little over the past 30 years. A systematic investigation and assessment determined extensive issues related to code, operations, and standards. Aged and antiquated equipment and infrastructure pose daily problems for staff and offenders. The Dietary system is not conducive to operating safely with offender workers and following mandatory regulations in a correctional environment. A new "modern day" dietary system is the most effective way to meet the regulations and standards pertaining to building and health codes. Operational efficiencies, safety, and security to both offenders and staff will be accommodated with a new kitchen, dining hall, and CCF Visitation.

Secure and safe transfer of offenders to kitchen, dining, and visitation must be addressed.

PROCEDURE

Input and Evidence Gathering

The procedure used for compiling this report is an evidence based strategy. It is pertinent that credible evidence is used to influence the design at the earliest stages of investigation, programming, and conceptualizing. The conclusions reached for additional spaces are rooted in the following steps:

1. Review of research literature. Specifically, the importance of visitation on recidivism.
2. Matching findings with data gathered from site visits and subject-matter experts (Staff).
3. Predicting the outcome of design decisions. This step is the logic for comparisons to results in other Iowa Department of Corrections Facilities.

Literature Reviews are sited in the text. The research that was most useful to understanding the challenges encountered by the staff were gleaned from and exercise our Studio refers to as F/N/G/C. We challenge the user group to give us facts, needs, goals, and concepts related to their view of the project issues and solutions. We find that that important issues are repeated in this written group exercise that is intended to draw information out of all participants, regardless of organizational rank. It is the experience of our Studio that this exercise results in the most honest responses and a simple tally gives wait to concerns or concepts that are most often shared.

The following are the results of the F/N/G/C workshop facilitated on site on July 17, 2014:

- FACTS
  - Currently oversee 823 offenders – designed for 1,150 but don't expect to reach that number with current magnitude of offenders classified as special needs
    - Special needs: about ½ of 826 classified as special needs
    - Q: What constitutes special needs? A: Based upon mental health diagnosis, intellectual issues, or physical disability
    - Length of incarceration typically 1 – 2 years
  - General Population – ½: 10 - 15 years, and ½: 9 months – 2 years
  - Currently use 23+ / shift in the Clarinda Treatment Complex.
    - Current offenders employed from Clarinda Lodge
    - If kitchen can be moved, potential to create 60-70 jobs currently not in the prison
      - Caters to skill development for eventual re-entry
    - What about Lodge inmates that currently hold positions?
      - Prison and MHI staff already have alternate placements.
  - Current operations serves those in Mental Health Institute [MHI], the Clarinda Academy, the Clarinda Lodge, and the Clarinda Correctional Facility – all of which compose the Clarinda Treatment Complex
  - MHI: 35 served trays
  - LODGE: 147 current [225 capacity] served 2x with trays and 1 cold sack meal
  - ACADEMY: 200 Students served trays
  - PRISON: 823 [1,150 capacity] trays 3x
  - H & H: 68 trays

- Meals are loaded at Clarinda Mental Health Institute Kitchens [still original inclusions from 1885 in some instances], trucked over to Correctional Facility, unloaded, and dirty trays are loaded and trucked back to MHI for cleaning
- Occurs 3 times per day with Lodge offenders receiving cold breakfast in order to avoid use of trays
- Routine opens sally gate 6 additional times per day as opposed to the potential additional 2 times per day

- NEEDS
  - A/C
  - Maintenance of existing kitchen [MHI]
  - Increase safety / security / server
  - Design of old kitchen vs. new
    - Less hiding spots / more open floor plan
    - Dining without entering housing pod
  - Sanitation
    - Food safety improved with reduced handling and transport
    - Currently units eat and shower in the same space. Added dining will eliminate this occurrence
- GOALS
  - Long term: cost savings
  - Sally port remains at less risk with reductions of times open per day
  - Building update
  - Bakery inclusion creates bread making shift to in-house at ¼ the cost of purchasing
  - Potential for culinary arts program
  - Improve re-entry and family support efforts with the construction of new facilities
    - Re-entry factors
      - WORK
      - FAMILY SUPPORT
      - CHURCH
      - COMMUNITY (build / identify sense of belonging and service)

- CONCEPT
  - Re-entry + family support made possible
  - Design and construct an addition that fulfills re-entry and family support possible
  - Create and encourage in-house skill building in order to achieve eventual societal integration and belonging

OPERATIONS

Observations and Recommendations

Dietary OBSERVATIONS

- Existing location is in the 1884 MHI building.
- Kitchen and equipment was minimally upgraded in 1996 with the opening of the CCF.
- Maintenance log for facilities show an average of one maintenance item every day in the current kitchen.
- Equipment in kitchen is not suited to standardized meal production. The changes in healthy and economic meal production cannot be produced with current equipment types.
- The last upgrade to equipment is the dishwashing machine. This unit was installed 2009. This unit will continue to serve the dishwashing required outside of the secure perimeter and eliminate the transportation of soiled trays, dishes, and utensils.
- Currently there are no baking facilities. Baking equipment was retired in place when it could no longer be maintained in working order. (Figure 1)
- Existing space is not air conditioned. Temperatures have been documented at 120 degrees in work areas.
- The finishes of wall and ceilings are no longer sanitary. The magnitude of production of meals and the washing of plates, trays and utensils has overwhelmed century-old mechanical system. The lack of ventilation is causing accelerated deterioration. The ceiling was observed to be spalling in a significant and unsanitary manner.
- Existing layout requires breaking into a series of rooms and cold storage connected by corridors. Direct supervision of offender workers with the current staffing is not possible in the space. (Figure 2)
- The current location outside of secure perimeter is the only facility in the State of Iowa that operates in this manner.
    - Loss of 70 critical inmate workers positions.
    - Delivery of 2400 meals into housing pods every day. (Figure 3)
    - 6 trips through the security perimeter every day with meals which is staff intensive, wasteful in transporting and retrieving served food, and the security compromise of the number of trips
    - The furthest distance from the kitchen is the population that consumes 68% of the meals.
    - Food safety is a constant concern with the length of travel time and distance for 2400 meals per day or 876,000 per year.
- The current dining within housing pods is also an anomaly in the Iowa Department of Corrections facilities. The use of dining space in the pods has a unique set of challenges for the CCF staff:
    - Food prepared outside of the secure perimeter is brought onto the unit 3 times daily.
    - Food delivery is in common corridors with offender contact to these deliveries impossible to eliminate.
    - Final tray assembly and cart loading must be accomplished in a room about 1/3 the size required. Carts are staged in corridors with offender traffic. There are no other locations available for this task. It has been a long-standing concern at the CCF and the staff has looked for alternatives continually.
    - The tenants of Direct Supervision are undermined by the need for the single officer in each pod to facilitate safe meal transfer and consumption three times daily above and beyond standard security duties.
    - Food safety is a constant concern with the toilets and showers being adjacent to the eating area within the pod.

Dietary RECOMMENDATIONS

The existing equipment, including the century year old coolers must be replaced (Figure 2). The existing equipment has served beyond its expected life. A daily repair log, and the fact there are no longer baking facilities that cost the facility thousands of dollars per month in purchased goods, highlight the absolute requirement to equip the CCF/MHI kitchen. Another absolute requirement is the repair and replacement of walls and ceilings to be hygienically appropriate for a facility that provides over one million meals per year. These repairs must be accompanied with a HVAC system that provides venting to maintain humane temperatures and assure the building deterioration is not acerbated.

Given the amount of expenditures that must be made to maintain the status quo, this report assumes the required expenditures that are estimated to be 40%-50% of a new kitchen, but failing to solve the issues of perimeter security, food safety in transporting 2400 meals per day, and security issues within the perimeter due to 2400 meals being transported in and out of the secure perimeter. Equally important to the security is the absolute need for the jobs created by the kitchen. Interaction with the preparation, serving and collection of food is an essential skill building opportunity for offenders as the correctional facility attempts to prepare the offenders for eventual re-entry into society. In the spirit of finding solutions in an evidence based manner, rather than proliferating the status quo, this report will be a detailed investigation at placing the kitchen inside the secure perimeter with new construction and with similar intention the placement of dining near to kitchen facilities without movement of carts, trays, and utensils in the secure and crowded circulation routes through the facility being the security and safety goal.

Figure 1: Remote corridor with century-old cooler unit

Figure 2: Bakery area with non-functioning equipment

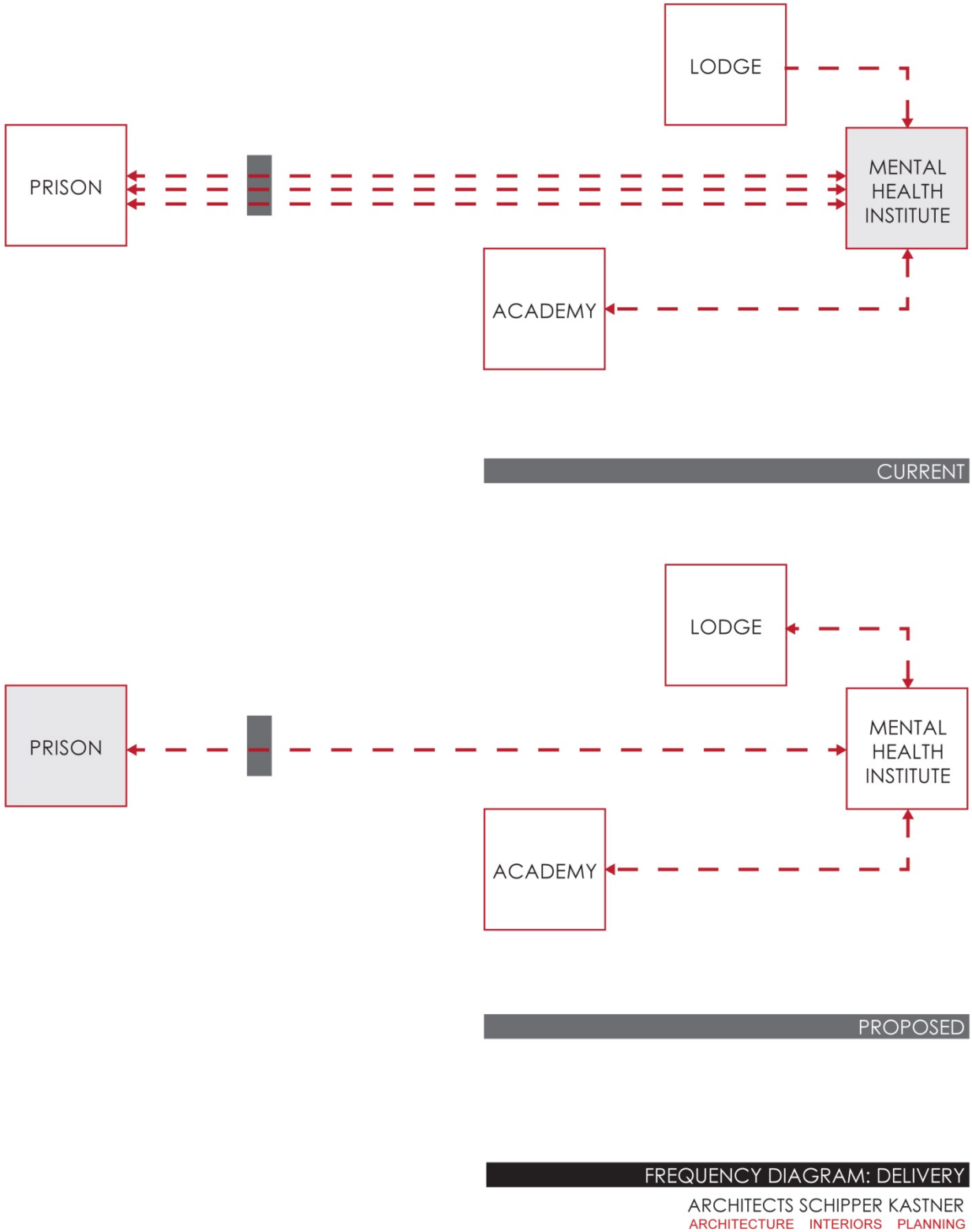


Figure 3: Frequency Diagram – Delivery

Visiting OBSERVATIONS

- Offenders at CCF are visited at a rate half that of facilities in Newton, Fort Dodge, and Mount Pleasant. (Figure 5)
- Current visitation lacks the following physical spaces required of multiple step holding and search areas on both the public and offender sides of the visiting area. All contemporary facilities have a series of secure rooms in a series of hold/search/hold. There are no spaces that can be utilized for these procedures.
- Current circulation brings offenders within 30 feet of the facility's main entry and sally port. Circulation of offenders should not include any of the area beyond the master control security point.
- Visitation issues have been acute since the facility opened in 1996. Plans were developed in 1999 to expand the visiting area, but were never realized.
- The existing visiting room is approximately 1152 square feet. According to ACA standards, this space is allowed to accommodate 48 people at one time – only 24 offenders with single visitors.
    - It is important to note that the waiting room in the facility only has room for approximately 10 seats for waiting. (Figure 4)
    - Visitors are routinely turned away due to a lack of visitation space.
    - There are no areas dedicated for children in the visiting area.
    - The space is cold and uninviting.
- In a study on Florida prisoners, Bales and Mears (2008) suggest that prisons can foster greater visitation by numerous factors including making sure visitation rooms are clean and comfortable.
- Consistent with the results from prior research, Minnesota Department of Corrections (2011) reported that prison visitation can significantly improve the transition offenders make from the institution to the community. Any visit reduced the risk of recidivism by 13 percent for felony reconvictions and 25 percent for technical violation revocations, which reflects the fact that visitation generally had a greater impact on revocations. The findings further showed that more frequent and recent visits were associated with a decreased risk of recidivism. The results also suggest that the more sources of social support an offender has, the lower the risk of recidivism.

Visiting RECOMMENDATIONS

The link between reduced recidivism and visiting is well established. The grim visiting rates of the CCF are more than an anecdotal comparison to other Iowa department of correction facilities that have appropriate room, inviting facilities, and the capabilities to ensure consistent visitation opportunities. The recommendations are outlined in the Diagram: Spatial Adjacencies (Figure 6). The program is recommended to include simple but important spaces—such as toilets—for both the visitors and offenders. The current facility requires the visit to end if the offender must use a toilet. Other components include seating for a total of 86 persons, search and holding rooms in a series to provide greater security, and a children's area.

Figure 4: Visitor Waiting

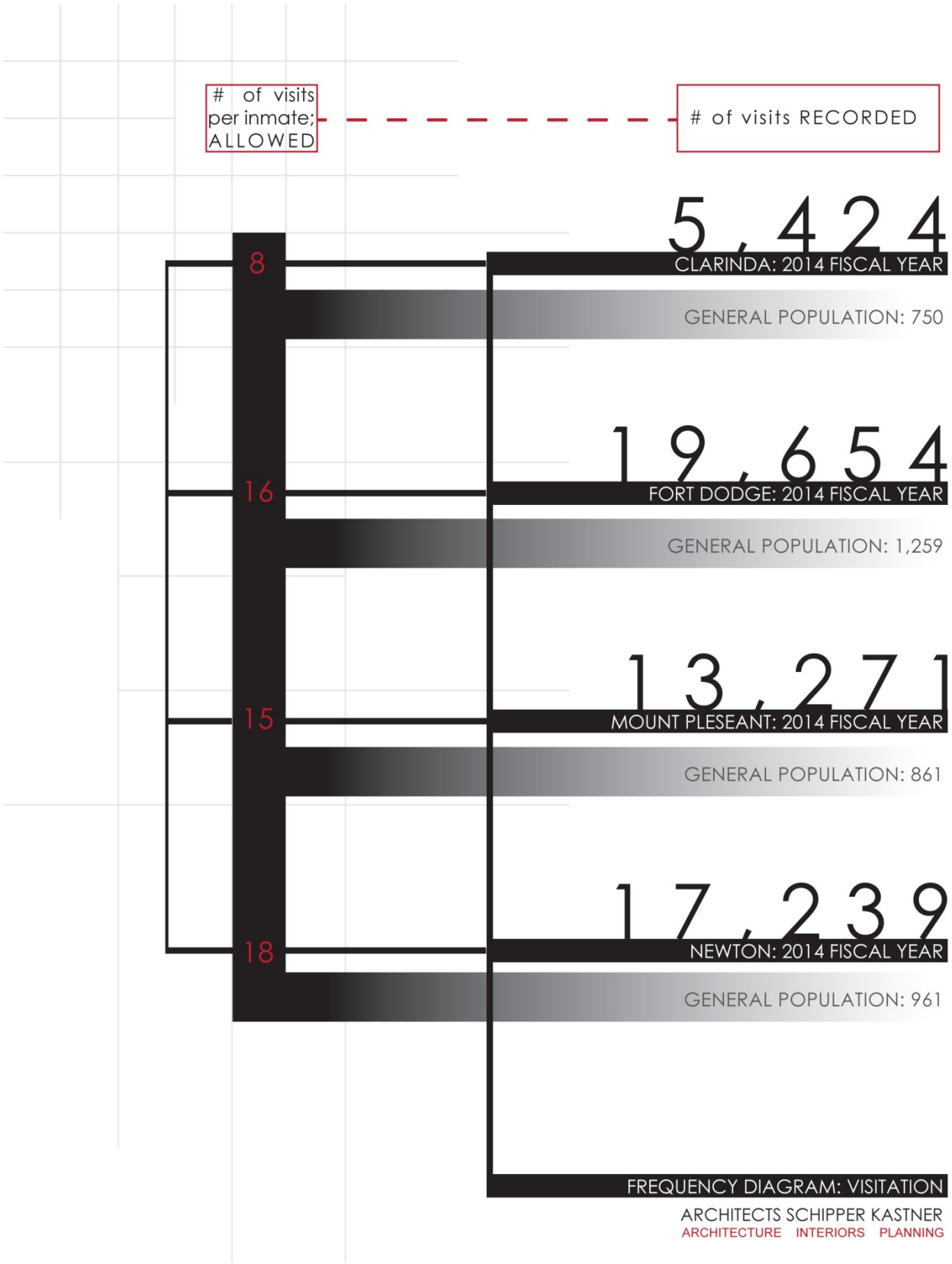


Figure 5: Frequency Diagram – Visitation

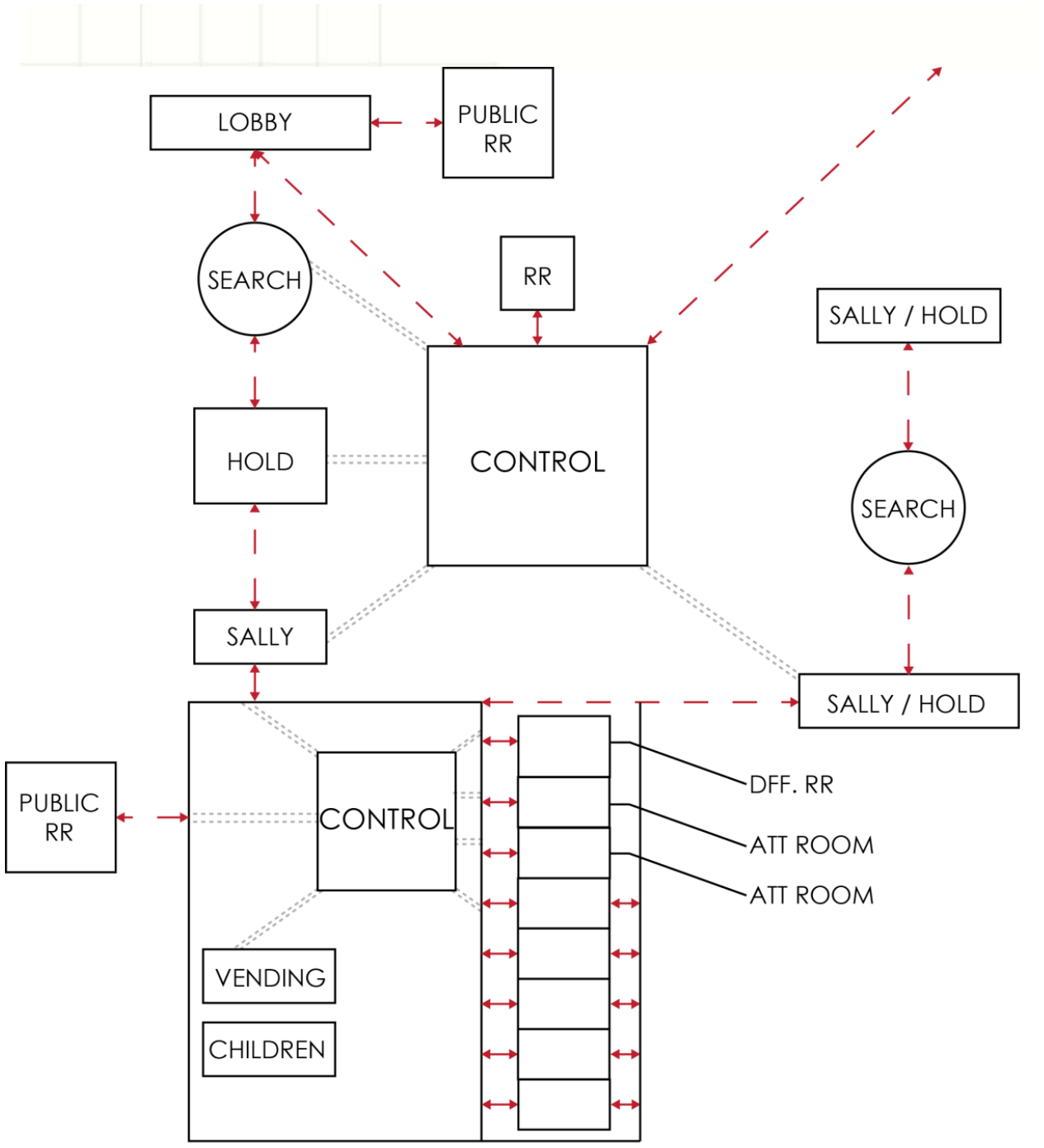


DIAGRAM: SPATIAL ADJACENCIES

ARCHITECTS SCHIPPER KASTNER
ARCHITECTURE INTERIORS PLANNING

Figure 6: Proposed Spatial Adjacencies Diagram

Additional Security OBSERVATIONS

- Existing housing units can observe the parking lot. This is a security concern for staff, security patrol movement and any persons outside of the secure perimeter.
- The exiting vehicle sally port is nearly twenty years old. It has been the subject of security scrutiny and deferred upgrades. (Figure 7)
    - Higher speed gates required.
    - Fully enclosed port of a higher port with additional razor wire
    - There is no ramming protection afforded to the gate in its' current configuration.

Additional Security RECOMMENDATIONS

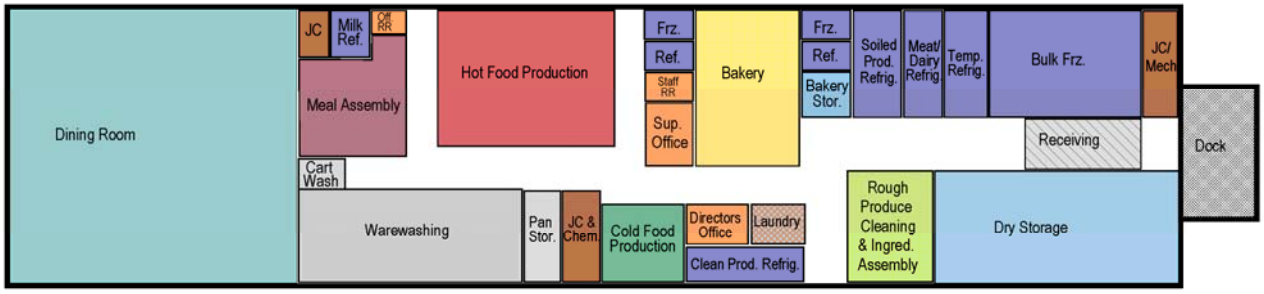
The placement of the kitchen within the perimeter factors other safety concerns. The distance to the sally port is kept to a minimum to reduce cost of new driveway construction, and making changes to the sally port is an obvious and economical part of the bigger project to get the best value for the State of Iowa. Site planning for the location of new construction also maintains existing exercise areas without change and creates a visual barrier from all housing pods to the parking and vehicle circulation of the facility.

Figure 7: Vehicle Sally Port

IMPACT

Conceptual Design Improvements

Kitchen PROGRAMMING



Clarinda State Hospital & Correctional Facility
Foodservice Conceptual Plan

7-29-14

Clarinda State Hospital & Correctional Facility
Clarinda, IA

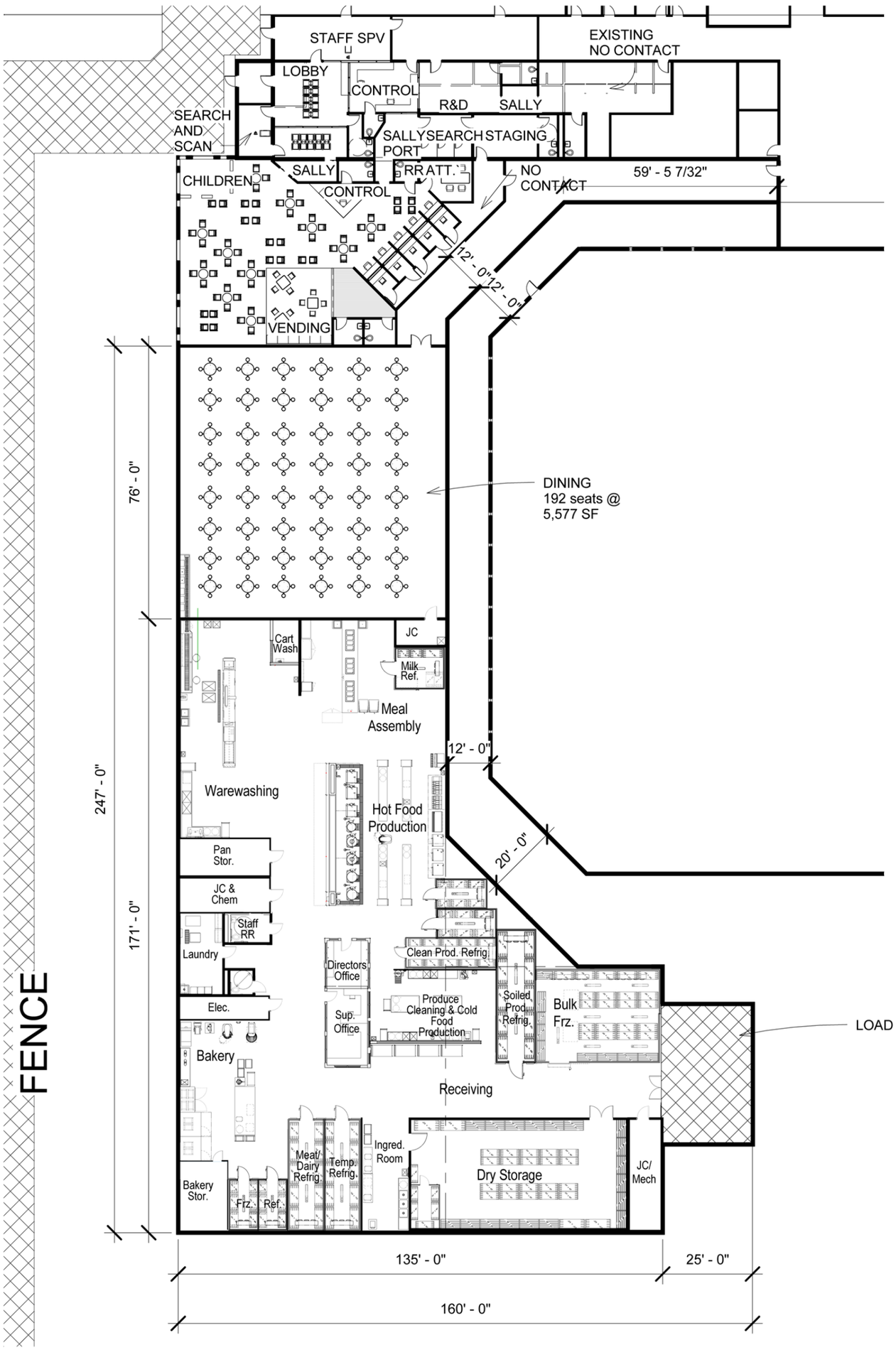
Foodservice

Space Program

July 23,2014

Area	Sq. Ft. Proposed	Mt. Pleasant
Receiving & Storage		
Dock	550	545
Janitors Closet	65	65
Receiving Staging	320	320
Dry Storage	1800	1614
Bulk Freezer	1000	465
Soiled Produce Refrigerator	335	335
Tempering Refrigerator	170	170
Meat & Dairy Refrigerator	290	290
Rough Produce Cleaning	200	
Ingredient Assembly	410	410
Clean Produce Refrigerator	235	235
Ingredient Assembly Office	0	125
Storage Sub-Total	5375	4574
Kitchen Workcenters		
Cold Food Production	400	600
Hot Food Production	1500	1500
Cooks' Issue Ref.	100	100
Cooks' Issue Frz.	100	100
Bakery	1055	1055
Secure Bakery Storage	140	140
Bakery Refrig.	100	100
Bakery Frz.	100	100
Serving/Meal Assembly Area	700	700
Milk Refrig.	140	140
Mop Closet/Detergent Storage	80	80
Dishroom/Potwash	1325	1325
Cart Wash	75	75
Pot and Utensil Storage	170	170
Chemical Storage	120	135
Laundry	180	180
Kitchen Sub-Total	6285	6500
Offices/Staff Areas		
Director, Ass't, Sec. Office	120	266
Supervisors' Office	180	187
Staff Training Room	0	355
Rest Room(inmate)	40	40
Rest Room(staff)	65	75
Office Sub-Total	405	923
Back of House Sub-Total	12065	11997
Circulation 33%	3981	3959
Total Back of House Space	16046	16350
Dining Room (200 seats)	5000	4440
Rest Rooms	40	
Janitor's Closet	60	50
Total Foodservice Space	**21146**	**20840**

Current Freezer total	1335
Proposed Freezer total	1200
Current Refrigerator total	880
Proposed Refrigerator total	1370



1 ENLARGED PLAN W/ DEMO
1" = 30'-0"

ARCHITECTS SCHIPPER KASTNER 3716 Ingersoll Ave., Ste. A, Des Moines, IA 50312 office: 515.277.6707 fax: 555.277.7768 ARCHITECTURE INTERIORS PLANNING

Clarinda Kitchen Planning
Iowa State DOC

2000 North 16th Street, Clarinda, IA

ISSUE DATE:

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PROJECT 14025

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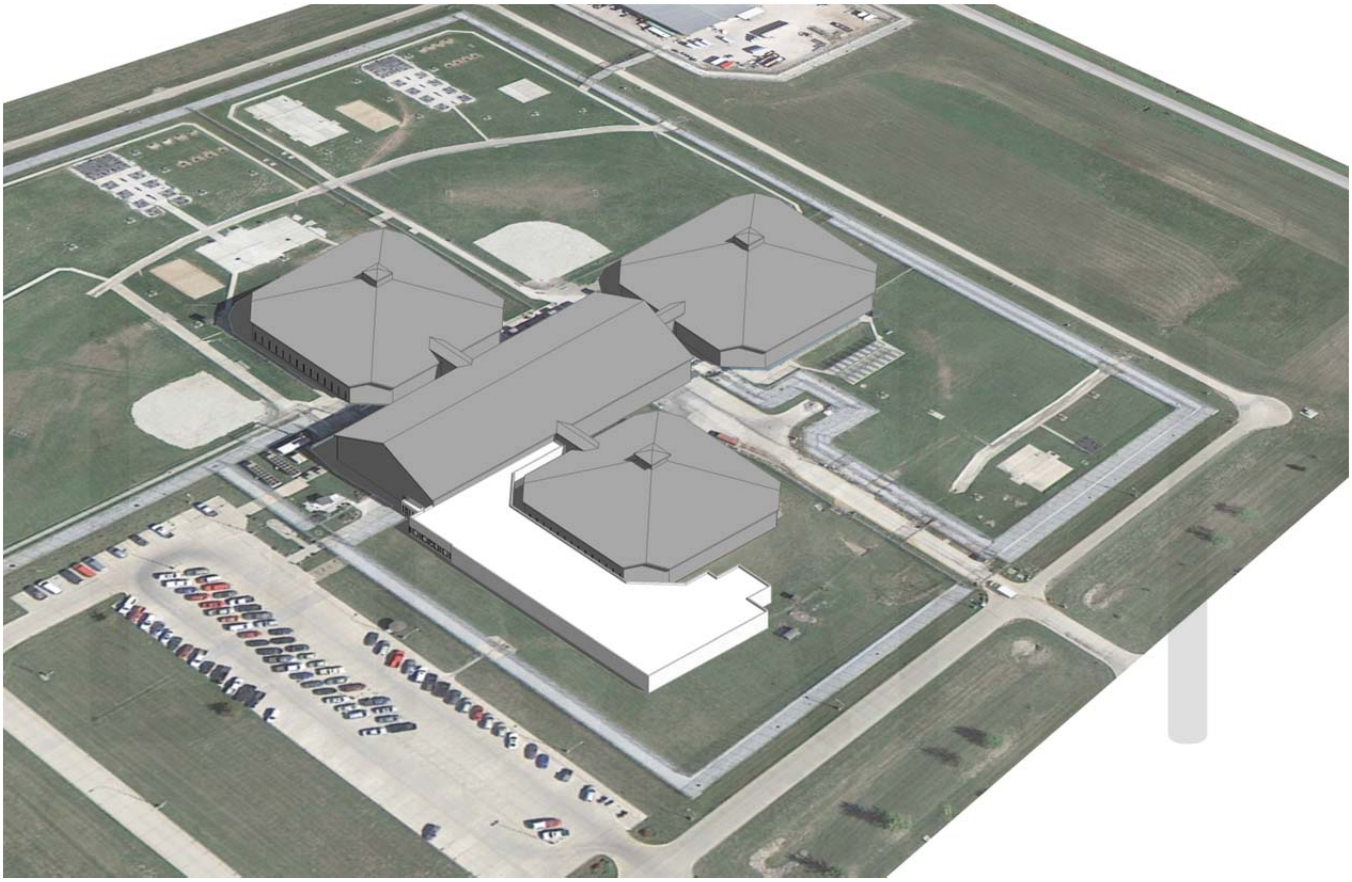


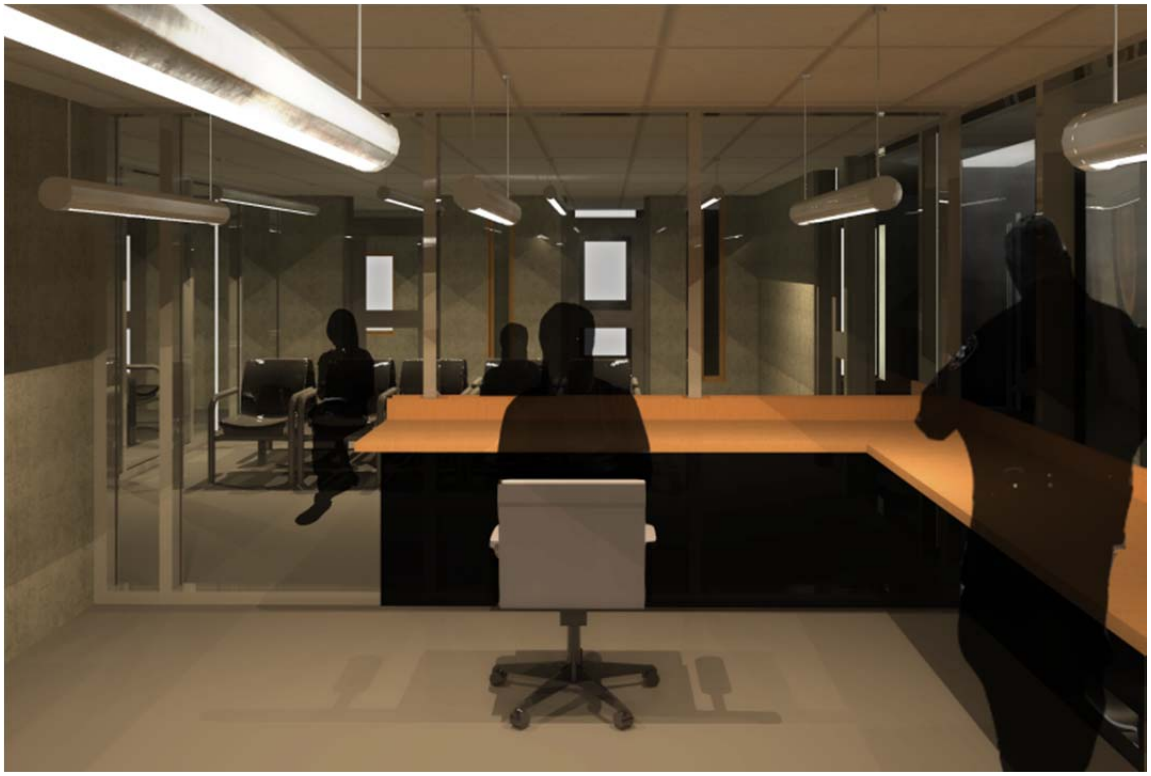
Building Massing Aerial

Open / Secure Kitchen Concept Image

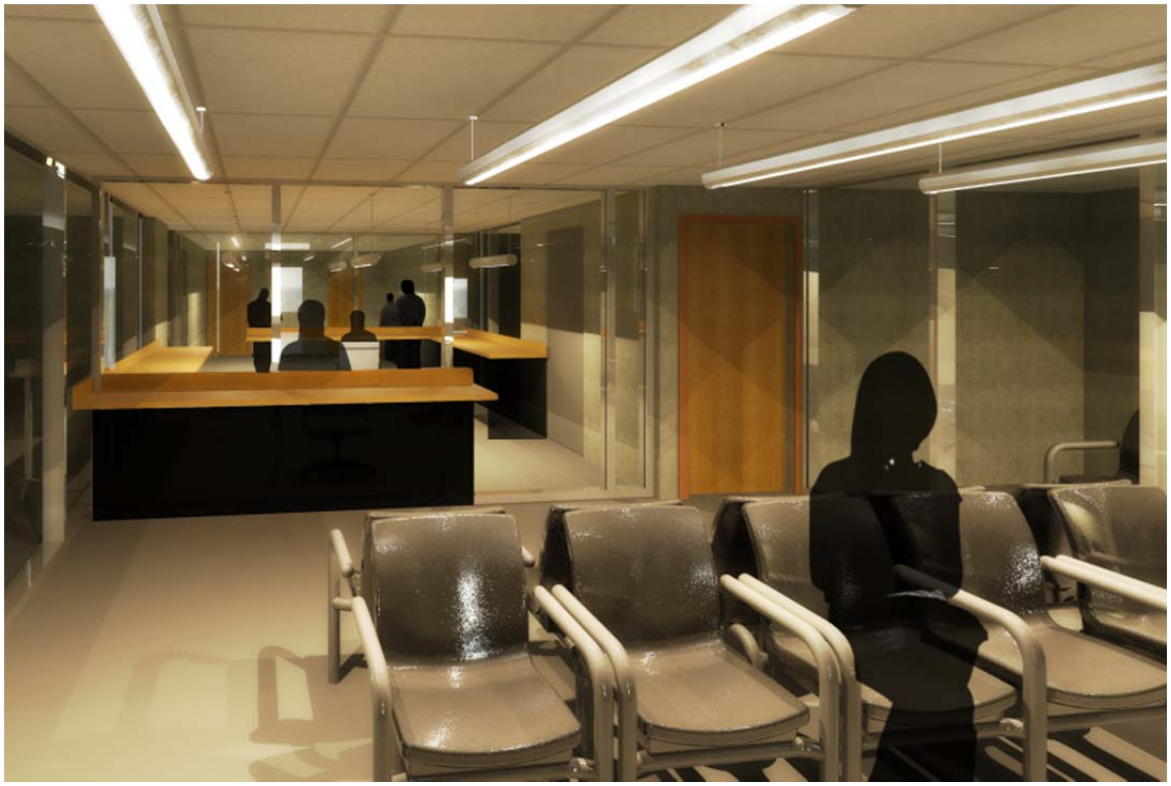
Dining Concept Image

Visiting Concept Image A

Visiting Concept Image B



Visiting Concept Image C



Visiting Concept Image D

Cost Estimate

Item	Qty	Description	Remarks	Cost
1	22	DRY STORAGE SHELVING		14,850
2	32	DUNNAGE RACK		5,600
3	4	RECEIVING CART		1,900
4	8	INGREDIENT ASSEMBLY & PAN CART		15,200
5	14	ADJUSTABLE DRY STORAGE SHELVING		11,900
6	1	AIR CURTAIN		1,500
7	1	WALKIE PALLET JACK		4,675
8	2	AIR CURTAIN		3,600
9	1	WALK-IN FREEZER		115,000
10		OPEN NUMBER		
11	21	RECEIVING/ISSUE CART		11,025
12	1	RACKED REFRIGERATION SYSTEM		150,000
13	80	REFRIGERATOR/FREEZER SHELVING		56,000
14	3	MOP SINK	BY MECHANICAL TRADES	
15		OPEN NUMBER		
16	6	ADJUSTABLE FREEZER SHELVING		5,400
17		OPEN NUMBER		
18	1	WALK-IN MEAT/DAIRY & TEMPERING REFRIGERATOR		50,600
19	7	SWINGING SEE-THRU DOOR		47,950
20		OPEN NUMBER		
21		OPEN NUMBER		
22	1	INGREDIENT ASSEMBLY SINK		6,750
23	20	MOBILE TRASH BIN		2,000
24	12	HAND SINK		7,800
25		OPEN NUMBER		
26		OPEN NUMBER		
27	2	MOBILE WORKTABLE		8,400
28		OPEN NUMBER		

Cost Estimate

Item	Qty	Description	Remarks	Cost
29	57	STAINLESS STEEL CORNER GUARD		2,850
30		OPEN NUMBER		
31	4	UTENSIL CART		4,000
32	1	MOBILE SCALE STAND		1,250
33	2	BENCH SCALE		3,850
34	2	MOBILE LUG RACK		600
35		OPEN NUMBER		
36		OPEN NUMBER		
37		OPEN NUMBER		
38	1	WALK-IN SOILED PRODUCE REFRIGERATOR		35,880
39	1	WALK-IN CLEAN PRODUCE REFRIGERATOR		23,575
40		OPEN NUMBER		
41	2	LUG SHELVING (PRODUCE & PREPARED SALADS)		1,750
42	1	HORIZONTAL CUTTER/MIXER		15,150
43	1	HOSE STATION		500
44		OPEN NUMBER		
45		OPEN NUMBER		
46		OPEN NUMBER		
47	1	FLOOR TROUGH W/ FIBERGLASS GRATING		3,000
48	1	COLD PREP COUNTER W/SINKS		10,500
49		OPEN NUMBER		
50		OPEN NUMBER		
51		OPEN NUMBER		
52	1	MOBILE EQUIPMENT STAND		1,250
53	1	SLICER		8,360
54	2	DOUBLE-WIDE WORKTABLE W/KNIFE TETHER		10,800
55		OPEN NUMBER		

Cost Estimate

Item	Qty	Description	Remarks	Cost
56	6	STAINLESS STEEL WALL CAP		8,500
57		OPEN NUMBER		
58	8	UTILITY CART		8,800
59	1	COLD FOOD PREP COUNTER W/SINKS		15,750
60		OPEN NUMBER		
61	4	UTENSIL RACK		400
62	1	FOOD CUTTER		9,650
63	1	FOOD PROCESSOR		9,500
64	3	SHADOW BOARD SECURITY CABINET		6,000
65		OPEN NUMBER		
66		OPEN NUMBER		
67	1	BOOSTER HEATER	NOT IN SECTION 11400	
68	1	WASHING MACHINE	ALTERNATE #3-ADD	6,850
69	1	DRYER	ALTERNATE #3-ADD	3,850
70		OPEN NUMBER		
71	2	FOLDING WORKTABLE W/OVERSHELF	ALTERNATE #3-ADD	3,500
72	1	FLOOR TROUGH	BY MECHANICAL TRADES	
73	1	DETERGENT DISPENSING SYSTEM	BY OWNER'S VENDOR	
74	3	SOILED LAUNDRY CART	BY OWNER	
75		OPEN NUMBER		
76	1	CLEAN LAUNDRY CART	ALTERNATE #3-ADD	750
77	1	SOAK SINK	ALTERNATE #3-ADD	2,500
78		OPEN NUMBER		
79		OPEN NUMBER		
80		OPEN NUMBER		
81	1	WALK-IN BAKERY REFRIGERATOR/FREEZER		20,470
82	2	BAKERY BALANCE SCALE		1,900
83	1	WORKCOUNTER W/SINK		7,500

Cost Estimate

Item	Qty	Description	Remarks	Cost
84	1	BAKERY WORKCOUNTER W/RICHLITE TOP		8,400
85		OPEN NUMBER		
86	6	BAKERY RACK		3,600
87	1	DOUGH CUTTER W/STAND		2,150
88	1	140 QUART MIXER		34,000
89	1	WATER METER W/TEMPERATURE RANGE		5,000
90		OPEN NUMBER		
91	4	MOBILE INGREDIENT BIN		4,600
92	1	SPIRAL MIXER		31,000
93	1	SHEETER		8,000
94	1	BREAD SLICER		8,125
95	1	MOBILE BOWL		1,300
96	3	MOBILE BREAD RACK		1,800
97	1	MOBILE EQUIPMENT STAND		1,250
98	1	BUN SLICER		1,825
99	1	ROLL-IN PROOFER, 4-RACKS		9,850
100		OPEN NUMBER		
101	1	FIRE PROTECTION SYSTEM		6,500
102	10	OVEN RACK		8,250
103	2	RACK OVEN, 2-SEC.		55,700
104	1	SECURITY FENCE		4,125
105		OPEN NUMBER		
106	1	WALK-IN COOKS' REFRIGERATOR/FREEZER		19,780
107	2	PAN STORAGE SHELVING		1,400
108	1	EXHAUST HOOD		63,000
109	1	STAINLESS STEEL WALL PANEL		5,250
110		OPEN NUMBER		
111		OPEN NUMBER		

Cost Estimate

Item	Qty	Description	Remarks	Cost
112	1	FIRE PROTECTION SYSTEM		6,500
113	1	ROLL-IN COMBI OVEN		51,750
114		OPEN NUMBER		
115		OPEN NUMBER		
116	2	ROLL-IN COMBI OVEN		51,750
117	1	WATER FILTRATION SYSTEM		2,000
118	1	GRILL W/STAND		15,500
119		OPEN NUMBER		
120		OPEN NUMBER		
121		OPEN NUMBER		
122	1	FRYER W/FILTER, 3-SEC.		31,750
123	1	FRYER W/FILTER, 3-SEC. W/SPREADER		34,750
124	1	ICE MAKER W/BIN		10,000
125	1	FLOOR TROUGH W/FIBERGLASS GRATING		1,750
126		OPEN NUMBER		
127	1	WORKCOUNTER W/SINK		11,200
128	1	WORKCOUNTER		10,400
129	2	SHEET PAN DOLLY		2,700
130		OPEN NUMBER		
131	1	WORKCOUNTER W/SINK		11,200
132	1	80 QUART MIXER		29,850
133	1	WORKCOUNTER		10,400
134	1	EXHAUST HOOD, ISLAND		73,500
135		OPEN NUMBER		
136		OPEN NUMBER		
137	1	STAINLESS STEEL WALL PANEL W/WALL CAP		7,350
138	1	FIRE PROTECTION SYSTEM		6,500
139	4	80 GALLON DIRECT STEAM, TILTING		79,000

Cost Estimate

Item	Qty	Description	Remarks	Cost
140		OPEN NUMBER		
141	2	HOSE STATION		5,300
142	4	KETTLE WATER STANCHION		6,100
143	1	FLOOR TROUGH W/ FIBERGLASS GRATING		33,800
144	1	40 GALLON SHORT KETTLE		17,750
145		OPEN NUMBER		
146		OPEN NUMBER		
147	3	TILTING FRY PAN, 40 GALLON		67,500
148		OPEN NUMBER		
149		OPEN NUMBER		
150		OPEN NUMBER		
151		OPEN NUMBER		
152	1	WALK-IN MILK REFRIGERATOR		13,570
153		OPEN NUMBER		
154		OPEN NUMBER		
155		OPEN NUMBER		
156		OPEN NUMBER		
157	1	HOT/COLD DELIVERY CART		12,500
158	1	SERVING COUNTER		16,800
159	2	HOT/COLD PAN, 4-WELL		17,500
160		OPEN NUMBER		
161		OPEN NUMBER		
162	1	HOT/COLD PAN, 3-WELL		7,000
163	4	MOBILE WARMING CABINET		19,500
164	1	WORKCOUNTER		3,900
165		OPEN NUMBER		
166	2	MOBILE HOT/COLD TRANSPORT CART		27,000
167	4	STACKED CUP DISPENSER		15,400

Cost Estimate

Item	Qty	Description	Remarks	Cost
168	1	BEVERAGE COUNTER		5,600
169	4	MILK DISPENSER		15,700
170		OPEN NUMBER		
171	4	WATER STATION		1,100
172	4	FRUIT PUNCH DISPENSER	BY OWNER'S VENDOR	
173	1	WATER FILTRATION SYSTEM		1,500
174		OPEN NUMBER		
175		OPEN NUMBER		
176	2	FLOOR TROUGH W/FIBERGLASS GRATING		17,500
177	1	HOSE STATION		1,300
178	2	MOBILE SOAK SINK		2,700
179	1	SOILED DISHTABLE W/CONVEYOR		80,000
180		OPEN NUMBER		
181		OPEN NUMBER		
182	1	RACK SHELF		5,600
183	4	MOBILE TRAY SOAK SINK		7,200
184	1	FLIGHT-TYPE DISHMACHINE W/BLOWER DRYER		150,000
185	2	HOSE REEL SECURITY CABINET		2,000
186	1	HOSE REEL		2,650
187	1	EYE WASH STATION		2,100
188	1	POT & PAN SINK W/AGITATOR		24,000
189		OPEN NUMBER		
190	2	AIR CURTAIN		
191	1	WALK-IN REFRIGERATOR/FREEZER COMPLEX		
192	1	RACKED REFRIGERATION SYSTEM		
193	2	AUTOMATIC SLIDING DOOR		
194		DRY/REFRIG & FREEZER/CHEMICAL PALLET SHELVING		

Cost Estimate

Item	Qty	Description	Remarks	Cost
			SubTotal	$2,064,710
			Grand Total	**$2,064,710**

There is no sales tax included in this estimate

ASK STUDIO ARCHITECTS SCHIPPER KASTNER

State of Iowa, DOC
Clarinda Treatment Complex

Kitchen/Dining/Visitation
Opinion of Probable Cost
8/1/2014

Construction of new 31,074 square feet slab-on-grade steel frame/metal joist/pvc roof connection to existing building. Included costs 2' overexcavation at slab-on-grade. Utilize existing parking. Revise electrical service to addition and backfeed existing building. Remaining utilities from existing building. Renovation of 5,780 square feet of existing space also included.

Division 1 - General Requirements
Percentage of Construction See Below

Division 2 - Existing Conditions				
Demolition	5780	sf	$8.25	$47,685
MEP Upgrades	5780	sf	$40.85	$236,113
Security Improvements	5780	sf	$22.50	$130,050
Finish Upgrades	5780	sf	$18.25	$105,485
Equipment Removal/Disconnect	1	ls	$14,000.00	$14,000
Division 3 - Concrete				
Spread Footings	895	lf	$168.50	$150,808
Pier Footings	16	ea	$2,780.00	$44,480
Pad Footing	6	ea	$1,450.00	$8,700
4" conc slab/vapor retarder/granular base	31,074	sf	$7.85	$243,931
Frost stoops/void form	300	sf	$32.00	$9,600
Frost stoop ftg	300	lf	$82.00	$24,600
Mechanical equipment pads	180	sf	$8.00	$1,440
Precast Concrete Wall Panels	18,900	sf	$34.55	$652,995
Division 4 - Masonry				
Partition Walls	15,120	sf	$15.20	$229,824
Division 5 - Metals				
Steel columns	16	ea	$3,650.00	$58,400
Steel beams	385	lf	$165.25	$63,621
Metal joists	31,074	lf	$3.45	$107,205
Metal deck	31,074	sf	$4.15	$128,957
Bollard	6	ea	$525.00	$3,150
OH door jamb channels	1	ea	$2,800.00	$2,800
Mechanical Access stairs	1	ea	$5,500.00	$5,500
Miscellanious Metals	1	ls	$18,400.00	$18,400
Division 6 - Wood				
Misc. Blocking			allow	$5,500
Division 7 - Thermal				
Underslab insulation - 2" rigid	31,074	sf	$1.95	$60,594
PVC roof and insulation	27,924		$12.15	$339,277
Roof drains	8	ea	$3,650.00	$29,200
Flashing	800	lf	$34.00	$27,200
Firestopping			allow	$23,500
Sealants/Exp Joints			allow	$34,000
Division 8 - Doors & Windows				
Secure HM Door/Frame/hdwr - single	36	ea	$3,650.00	$131,400
Secure HM Door/Frame/hdwr - double	4	ea	$5,575.00	$22,300
Int borrow lites	4	ea	$950.00	$3,800
Security Exterior Windows	12	ea	$5,800.00	$69,600
OH door with secure opener	2	ea	$14,600.00	$29,200

Division 9 - Finishes					
Mtl stud/gyp bd	1,760	sf	$6.85	$12,056	
Connection to existing building	1	ea	$13,500.00	$13,500	
Acoustical ceilings	30,854	sf	$4.85	$149,642	
Security ceilings	1,500	sf	$15.00	$22,500	
Tile	19,220	sf	$8.45	$162,409	
VCT/Carpet	7,854	sf	$3.65	$28,667	
Base	3,700	lf	$2.65	$9,805	
Conc sealer/hardener	800	sf	$1.55	$1,240	
Painting					
Interior Walls	36,854	sf	$1.45	$53,438	
Interior Ceilings	1,500	sf	$1.85	$2,775	
HM doors/frames/lites	40	ea	$168.00	$6,720	
Division 10 - Specialties					
FEC	8	ea	$415.00	$3,320	
Markerboards/tackboards	2	ea	$425.00	$850	
Interior signage	30	ea	$235.00	$7,050	
Exterior building signage	1	ea	$12,000.00	$12,000	
Accessibility Specialties			allow	$24,000	
Division 11 - Equipment					
Kitchen/Other	1	ls	$2,364,710.00	$2,364,710	
Loading Dock Lift/Level	1	Each	$37,000.00	$37,000	
Dock Specialties/Seals	1	Each	$26,000.00	$26,000	
Division 12 - Furnishings					
Visitation specialties	6	Each	$4,200.00	$25,200	
Window blinds	120	sf	$8.00	$960	
Visitation Control	1	Each	$16,500.00	$16,500	
Division 13 - Pre-Engineered Mtl Building (Roof Mounted Mechanical)					
Pre-engineered metal framing, insulation, siding & roofing	3,150	sf	$41.00	$129,150	
Gutters	140	lf	$11.50	$1,610	
Downspouts	64	lf	$7.50	$480	
Liner Panel	2,300	sf	$5.00	$11,500	
				$6,186,397	Architectural
Mechanical @ addition					
HVAC System for addition	31,074	sf	$22.50	$699,165	
Kitchen Ventilation Systems			allow	$118,000	
Building Ventilation System Alterations			allow	$42,500	
Plumbing @ addition					
Domestic Plumbing	31,074	sf	$16.85	$523,597	
Fire Protection system	31,074	sf	$5.65	$175,568	
Electrical @ addition					
Lighting System	31,074	sf	$9.85	$306,079	
Power System; main service and backfeed to existing	31,074	sf	$6.75	$209,750	
Back up Generation Upgrades			allow	$165,000	
Fire Alarm System	31,074	sf	$2.45	$76,131	
Technology	31,074	sf	$6.85	$212,857	
Technology Integration	1	ls	$42,000.00	$42,000	
				$2,570,647	MEP
Division 31 - Earthwork					
Regrade for drainage	1	ea	$23,000.00	$23,000	
Temp roadways	15,000	sf	$0.80	$12,000	
Silt Fencing/SWPPP			allow	$8,700	
2' over-excavate/fill at slab-on-grade	2,300	cy	$27.00	$62,100	
Excavation @ foundation	665	cy	$135.00	$89,775	
Restoration	32,000	sf	$0.65	$20,800	
Division 32 - Exterior Improvements					
Parking/drives concrete	9,500	sf	$7.45	$70,775	
Drive Drainage			allow	$26,400	
Sidewalks	1,100	sf	$6.65	$7,315	
Splashblocks @ downspouts	12	ea	$175.00	$2,100	
Visitation Gate Security			allow	$23,500	
Vehicle Sally Port			allow	$565,000	

Division 33 - Utilities					
Water Service; from existing	550	lf	$64.00	$35,200	
Sanitary Service; Additional Interceptor	1	ea	$58,000.00	$58,000	
Gas; extend from existing	550	lf	$35.25	$19,388	
Electrical; revise service to addition and backfeed existing bldg					
Transformer/primary			allow	$62,500	
Transformer pad			allow	$3,200	
Storm; none					
				$1,089,753	Sitework

Subtotal			$9,846,796
General Requirements for Secure Perimeter	18.0%		$1,772,423
			$11,619,220
OH/P on General Cost	12.0%	$7,276,150	$873,138
OH/P on M/E Cost	6.0%	$2,570,647	$154,239
Design	8.0%	$12,646,596	$1,011,728
			$13,658,324
Estimate Contingency	15.0%		$2,048,749
			$15,707,073

CONCLUSIONS

Concept Inclusions

The final concept uses the input from F/N/G/C, site observations and the scholarly research related recidivism to create a building program and a developed three dimensional model which solve the following issues enumerated in the report. The concept design addresses the following:

- Kitchen is moved inside the secure perimeter.
  - Security improved due to 1/3 fewer movements through vehicle Sally Port.
  - Food safety improved by keeping kitchen nearer to demand center.
  - Removes the demand to transport 876,000 meals per year to the CCF and saves transportation on a net of savings of 537,280 less meals transported.
  - No further dissipation of resources on a defective system and into facilities over a century old.
  - The kitchen will create up to 70 jobs for offenders in the CCF.
  - Bakery created in new kitchen. Savings of 300% - 400% will be realized on baked goods consumed.
  - Kitchen equipment specified to allow participation in standardized meals and realization of IDOT savings on standardized products and ingredients.
- Single purpose dining area added to facility.
  - Improves security by removing need to introduce 2400 meals into and out of the housing pods each day.
  - Removes need to transport carts and meals in crowded corridors.
  - Removes need to assemble and load trays in corridor areas.
  - Direct Supervision of Pod improved by less activities and few contraband conduits.
  - Food safety improved by eliminating transportation to 68% of consumers and moves consumers in to sanitary dining hall away from toilet and shower facilities.
- Visitation Area Expanded
  - Plan capable of accommodating 96 persons with inviting furnishings.
  - Security enhanced on visitor entry with a hold/search/hold sequence of spaces.
  - Security enhanced on offender entry with a hold/search/hold sequence of spaces.
  - Specific Children's Area
  - Improved control from Reception control and visitor Control desk.
  - Secure and improved toilet facilities.
- Other Security
  - The new construction serves to block views from the existing housing pods to the parking area and the movement of security vehicles.
  - The vehicle sally Port is scheduled for improvements as part of this conceptual plan.

Works Cited:

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Minnesota Department of Corrections, (2011), The Effects of Prison Visitation on Offender Recidivism

Links:

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http://www.asylumprojects.org/index.php?title=Clarinda_State_Hospital

http://www.clarinda.org/existing_businesses.htm

http://www.kirkbridebuildings.com/buildings/clarinda/