Ohio State food facility fixes 50,000 meals daily

BY TIM PRESTON
Assistant Staff Writer
11-17-72

If someone told you it hit 12 degrees below zero on campus last night, he would probably be talking about the 9,000 square foot deep freezer located at the University food facility building 1315 Kinneir Rd.

This freezer, standing next to 300 gallon pressure cookers, ovens that can bake 600 dozen cookies or mountains of food stacked 30 feet high, makes one feel as if he were in the storeroom of a mighty army. And in a sense this is true.

The facility must provide 50,000 meals on campus daily.

According to Ken Brown, Manager of the facility, this is done best on a centralized basis.

Before the University acquired the facility about five years ago, all cafeterias in residence halls, the Ohio Union, Pomerene Refectory and University Hospitals were preparing their own food.

This, Brown said, was very expensive. Now all storage, baking and produce preparation is done outside the individual kitchens. This is one reason why three hot meals a day cost residence hall students only $2.52.

Another major reason costs are kept down, Brown said, is that dried goods and non-perishables are kept on a year-round basis. He explained that food prices vary in a cyclical manner. Foods are purchased when prices are the lowest and stored for the year ahead.

This amounts to over 700 food items and requires a tremendous amount of floor space. Brown said.

Touring the building, one sees a large number of brand name foods on hand. Brown said that this is partly due to the high standards set by the University.

The quality control lab and test kitchen in the facility tests all food before and after purchase, Brown said.

Often, he added, a lesser known food will be superior to the brand name food.

Foods arrive at the facility by truck all the time, Brown said. Special orders have to be made periodically.

For example, Brown said, a 50 lb. tub of salted herring for this month’s foreign dinner had to be ordered. Soon, he added, 20,000 cornish hens will arrive.

The Ohio State Lantern
Food service faces hungry hordes daily

By EDWARD JIMINSON
Laterna Staff Writer

Two tons of meat are commonly required to feed Ohio State dormitory residents at one meal, according to Marcella L. Robeson, food service manager for North Campus.

An evening meal in one commons could require 450 pounds of roast beef or 2,400 hamburgers. In a typical day, 700 gallons of milk might be ordered by one commons and soup made in 30 to 40 gallon batches, Robeson said.

With such large quantities involved, schedules must be made out months in advance, she said.

A rough draft of the schedule is first made with meals planned in three-week cycles. Popular food items are placed frequently throughout the cycle, while less favored items are served about once every other cycle.

Special dinners

Occasionally a special dinner is served, such as for Christmas, or a special type of food, such as Jewish, Russian or Soul Food.

After the rough draft is made, the area managers refine the menu by using previous food preference surveys.

The student, in these surveys, is asked whether a food should be served often, occasionally or seldom.

Food items such as hamburgers, chicken, hot roast beef sandwiches and hot dogs have ranked high in the past. Lamb shank, cabbage roll, veal paupiette, asparagus and bologna have rated low.

The next step is to send the menu to the student food committee for suggestions. According to Robeson these suggestions have brought about many changes.

New salad dressings have been added and peanut butter and jelly is now served with all meals, she said. The Sunday brunch and supper has replaced the breakfast and dinner format.

The food facility building on Kinnear Road often prepares the vegetable dishes and its bakery makes baked goods for the campus. The facility serves all the dormitories plus the Ohio Union and University Hospital.

Convenience foods

Robeson said convenience foods are the latest in food service. She said frozen and dehydrated foods have been quite popular during test runs this summer.

Ohio State's policy of unlimited seconds is matched by only two other Big Ten schools (Michigan and Illinois) according to J. Robert Zellmer, director of residence hall food services.

Student opinion

Student opinion of the food service appears to be generally favorable with only minor gripes.

Don Town, a graduate student in mathematics from Forestville, N. Y., says he likes the service but would prefer steak more often.

Dennis Kimball, a sophomore from Newark, said he would like to see students allowed to take two deserts at a time.

Dirk Baker, a graduate student in electrical engineering from South Africa, said he doesn't appreciate having hot dogs and hamburger so often. He said he would prefer more steak and vegetables.

According to Zellmer and the other food service managers, a student's criteria for good food is usually based on what the student has been accustomed to.
Campus food facility supplies chow for local buyer needs

By Sharon Cady

It's lunch time in the Ohio Union.
You reach for a small packet of sugar, glance at the bird on the back, tear open the packet and pour the sugar into your coffee.
Little do you know you've just used the 3,590,000th packet of sugar this year.

John Chiazzia, manager of the Ohio State Food Facility, 1315 Kinnear Road, ordered about 4.2 million packets for the University to use between July 1973 and July 1974.

Retail operation

Chiazzia said the food facility orders food for all the University food services: Faculty Club, hospitals, dormitories, unions, airport, golf course and the Fawcett Center for Tomorrow.

The University food services is about a $12.1 million annual retail sales operation, he said.

According to a recent study by Institutions Magazine, Ohio State ranks 292d in annual retail sales of the top 400 services in the country.

Agriculture (USDA) grade A standards.
Both Haugn and Chiazzia said the food market has greatly changed in the past two years.

"The companies were pounding down our door to sell their products. Now they hope you don't ask for an order," Haugn said.

Market change

"It was a buyer's market where the buyers made the choice of which product to purchase. Now the seller dictates the market.
"Prices are unpredictable and some places won't quote a firm price," Haugn added.

"If we miss an estimate and need to buy more food in January, we almost can't find the food no matter how much the price is; broccoli and cauliflower you can't find right now," she said.

Dorris Rainer of the quality control center, said, "We used to receive 14 samples from a bidder, and now it is ridiculous, like two or three sometimes.
"We usually receive samples from three different bidders a week."

Quality tested

Rainier tests these samples for quality. On breaded fish, she weighs the fish, scrapes off the breading and weighs the fish again to see exactly how much fish the University would be buying.

Fruit cocktail is the most difficult, she said, because she has to separate all five fruits, weigh each group and evaluate texture, color, flavor and size.

She also has to figure out the percentage of sugar in the syrup; if the percentage does not meet USDA standards the University will not buy the food.

Food testing done

Rainier also tests products which come from the bakery in the food facility. She has the authority to stop delivery of any product.

"A few years ago the cooks made the mistake of coating donuts with baking powder instead of powdered sugar, and we couldn't deliver any of them," she said.

Another food testing area is the test kitchen where companies may bake a variety of foods for University representatives (including students) to taste, Chiazzia said.

Paul Althouse, assistant professor of animal science, said he sends meat orders and quality specifications to different vendors.

"We try to find the best quality at the best price," he said.

Last fiscal year, the University purchased approximately 1,825,500 pounds of meat, about 85 per cent of which the University uses; the rest comes from the University farm operation.

Spotless facility

The food facility is a vast and sprawling building with five sections besides the two test facilities: bakery, vegetable preparation, regular produce (fresh fruits and vegetables), frozen foods and warehouse for canned items.

The work areas are spotless except where persons are preparing food.

A sign saying "A white hat or hair must be worn beyond this point" greets every worker as he enters the sections.

One day's order was a pie eater's delight — 800 banana cream-filled pies, which 10 white-aproned bakers started preparing at 5 a.m.

From five-feet mixers to ovens holding approximately 600 pies to six-feet storage shelves, the entire process of filling the order took eight hours, according to Chiazzia.

"I like baking, especially when it turns out good," said Maybelle Dunson, a cook.

"I started nine years ago in the roll department making bread rolls; then I came to cakes, cookies and pies. I guess I'm partial to the roll department because I started there," Dunson said.

In the large fresh produce section, Chiazzia said, "The produce (fresh vegetables and fruit) is prepared and placed in polyethylene bags, dated and shipped to the food units..

Onion cutters

Dolly May and Lucille Morris, who were cutting celery, had peeled onions earlier that day.

"After you peel the onions for a while, you stop crying," they said.

"Other people, they explained, come into the room while we're working, and they don't understand why we're not crying."

Chiazzia quickly added that the tears don't land on the onions.

In the vast warehouse were stacked boxes of canned vegetables, dietetic hospital foods, catsup and other items; most were from famous brand name producers.

At the far end of the warehouse the cement floor drops off to an indoor railroad siding where boxes can be unloaded.

Chiazzia said the warehouse holds approximately 120 box car loads of merchandise.
Food Facility prepares plenty

3-14-75
By Rick Hatem

Grocery buying can be a hassle, but consider a shop list which calls for 60,000 heads of lettuce, 5,500 pounds of leaf lettuce, 6,700 pounds of onions, 9,300 pounds of cabbage and 5,100 cans of celery.

The figures are just some of the monthly totals for food purchased, tested, warehoused and distributed by the Ohio State Food Facility

in preparation of the 5,000 to 50,000 meals eaten every day at the University.

The facility at 1315 Kinne Rd. is responsible for all food items except meat and dairy products necessary for meals at University hospitals, dormitories, unions, airport, off-campus, Fawcett Center or Tomorrow and Faculty Club.

In a study made last year, Institutions magazine said Ohio State ranked 292nd in annual retail sales out of the top 400 services in the country.

John J. Chiazza, manager of the food facility, said because of the ranking, "Ohio State is a prestigious and volume account, so representatives are usually eager to demonstrate their products."

Chiazza said about 1,200 different types of food items are either stored or produced in the facility.

"Students usually expect to see products labeled Brand X or government surplus, but a walk through the warehouse would show quality names — products the students use at home," he said.

The facility's warehousing department's 33,648 square feet of storage space has enough room to store 120 boxcar loads of food.

THE FACILITY also is equipped with a blast freezer of 8,463 square feet where the temperature is always kept at 14 degrees below zero. The freezer is about the size of a small city block and can hold 30 boxcar loads of frozen food.

In addition, Chiazza said the food facility has a series of smaller refrigerated rooms which store perishable food items for short periods of time.

Norma J. Haughn, purchasing agent for the facility, buys canned and staple items once a year when price and market conditions are best.

Terry Keefe, produce buyer, buys large quantities of items twice a week, so orders do not come at the same time. Bids are taken on smaller orders every day.

THE UNIVERSITY bakery, housed in the food facility, provides all the bakery needs of the University except bread and buns.

The bakery is equipped with ovens capable of holding 622 pies at one time. A doughnut machine in the bakery can cut and fry at the rate of 300 to 600 dozen an hour depending on the specific product.

The bakery usually makes as many as 7,200 pies, 1,400 cakes, 7,000 dozen cookies and 6,000 dozen doughnuts every month.

Sanitation and quality standards are stressed throughout the food facility. Signs proclaiming, "A white hat or hair net must be worn beyond this point," alert workers and visitors at the entrance to every department in the facility where food is prepared.

CHIAZZA SAID quality is maintained constantly by checking and testing items along the preparation route. Delivery can be stopped on any item if it does not meet quality standards.

Companies submit specification sheets with their bids which the testing lab weighs and measures. Chiazza said even if a company submits the lowest bid, it will not get the contract if the product doesn't measure up.

The facility stocks a variety of diet foods and baby foods used by the hospitals.

Chiazza said the food facility has delivery trucks on the road by 5:30 a.m. to assure customers a variety of fresh products.

Serving on the University "Taste Test Panel" is no way to lose weight says John Chiazza, manager of the Ohio State Food Facility, who has gained 30 pounds in the three years he has been sampling food for University dining halls.

The "occupational hazard," as Chiazza describes the weight he has put on, is easy to understand when you consider a recent test he held.

A variety of convenience foods, frozen foods which need only be thawed and cooked, were tested. Pot roast, sweet and sour pork, seafood newburg, stuffed peppers, salisbury steak, pork pieces with barbecue sauce, cabbage rolls, cherry-apple crisp and rice pudding were all set out buffet style.

CHIAZZA SAID the test panel tests food items being considered for use by the University. The number of people on the test panel vary depending on how many invitations are accepted.

Food directors, key staff members, student food committee members, dietitians and others experienced in food evaluation are invited.

Any item being considered for use by the University must pass the critical standards of the various test panels.

The "Taste Test Panel" rates products on a scale of one to five. Five is very good, meaning no improvement is necessary and one means the item is very poor and unfulfilling. Products are rated separately for color, texture, flavor, appearance and overall acceptability.

CHIAZZA EXPLAINED that when two companies are competing for a contract with the University, members of the panel sometimes eat in private booths so no one is influenced by others reactions to the food.

Results are averaged from all the evaluation sheets. Results are not released, except if a company has a specific question about comments on a particular characteristic of an item, such as the most liked sauce or the item is too small or large for a serving.
By Jeff Kenyon
5 - 1 - 74
A typical grocery list for the Ohio State Food Facility may include 20,000 heads of lettuce, 5,100 stalks of celery, 400 cases of french fries and 6,700 pounds of onions.

These figures are some of the monthly totals for food purchased, stored and distributed by the food facility.

The food facility purchases more than $1.2 million worth of food each year, said Gregory E. Cook, manager of the food facility. This figure does not include purchases of beef, milk and some baked goods.

All of this food, more than 250 different items, is stored in its warehouse at 1315 Kinnear Road.

The warehouse has enough room to store 120 boxcar loads of food and the facility is also equipped with a blast freezer the size of a small city block where the temperature is kept at 14 degrees below zero, Cook said.

Small refrigerated rooms provide additional space to accommodate perishable food items for short periods of time, Cook said.

The food facility receives several truckloads of food every day and fresh produce is shipped in three days of the week, Cook said.

Food items are not kept in the warehouse more than three months, Cook said.

All new food items and orders of 100 cases or more are tested and inspected. If any items fail to meet quality standards, they are returned, he said.

Food facility purchases its food by sending out bids to local vending companies, Cook said. The bids are accepted on the basis of the best quality for the best price.

When asked about food waste as a result of spoilage or poor handling, the problem is very minimal, Cook said. He estimated that the food facility does not waste more than $600 worth of food per year.

A computer, operated by food services, tells food facility how much and what kind of food to order.

In addition to the five dormitory dining halls, the food facility provides food for the University Hospitals, Drake and Ohio Unions, Fawcett Center for Tomorrow, Ohio State Golf Course, the Faculty Club and some scholarship houses. This amounts to more than 30,000 meals served every day, Cook said.
Bisquick removed from grocery shelves; 770 cases of affected mix shipped to Ohio

By Janis Worklan
Lantern staff writer

A shipment of Bisquick, a flour product made by the General Mills Co., has been removed from store shelves because it contains a higher-than-allowed amount of ethylene dibromide.

Dale Locker, director of the Ohio Department of Agriculture, said 770 cases of the affected lot were shipped to Ohio. General Mills has voluntarily removed the shipment from Ohio shelves, Locker said.

Although Ohio State keeps Bisquick at its food facility warehouse, manager Roger Stovall said the inventory is not from the designated lot.

Locker said the affected shipment was found in the Cleveland area.

EDB, a petroleum derivative used as a pesticide on grain and citrus products, has been found to cause cancer in laboratory animals.

The Environmental Protection Agency has suspended the use of EDB for fumigation of stored grain and milling machinery.

Gov. Richard F. Celeste issued an executive order Monday requiring that manufacturers, processors, packagers and wholesalers certify to the state that their products comply with standards established by the federal Environmental Protection Agency.

The order sets limits on how much EDB is permitted in different types of food and allows the Department of Agriculture to prohibit the sale of products not meeting the standards.

Under the standards, EDB levels in ready-to-eat products, such as cereal, bread and cake, cannot exceed 30 parts per billion. For intermediate level foods — those which require cooking before they can be consumed, such as cake and pancake mixes — the maximum EDB level is 150 parts per billion. For ready-to-eat baby food, the level is one part per billion.

Heat dissipated as much as 95 percent of the EDB, according to Locker, so cooking eliminates much of the pesticide.

About 15 samples of food a day are tested for EDB by the Agriculture Department’s laboratory in Reynoldsburg, said Harry Goldstein, deputy director of the department. The department employs 15 people at the lab and 27 inspectors throughout the state.

The search for EDB has concentrated on cereals and grain products, Goldstein said. So far 155 samples have been tested.

"We're not talking about toxicity or poisoning from EDB," he said.

"We're talking about a risk factor that could cause a carcinogenic tumor to be formed if you took in so much EDB over a period of time."

Goldstein said no cases of cancer in humans have been directly linked to EDB.
TRUSTEES APPROVE CONSTRUCTION CONTRACTS

COLUMBUS -- The Ohio State University's extensive biological collections will be housed at one location for the first time when the renovation of the former Food Facility building at 1315 Kinnear Road is completed next January.

University trustees Friday (2/1) approved contract awards for the renovation, estimated to cost $4,709,300. It is funded with $4,700,000 in state appropriations and $9,300 in university funds.

Renovation will require extensive interior construction for laboratories, offices, lecture rooms, library collections and specimen cases, as well as plumbing, heating and ventilating, and a new roof.

Collections from Sullivant Hall, the Botany and Zoology Building and other locations include fish ranges, amphibians, reptiles, birds and mammals, entomology, herbarium, acarology, and the Borror Acoustical Laboratory. Included also will be the Ohio Biological Survey.
WE WOULD LIKE TO TAKE THIS OPPORTUNITY TO WELCOME YOU TO FOOD SUPPLY SERVICES AND WE HOPE YOU WILL ENJOY OUR TOUR THROUGH THE AREAS WHICH ARE OUTLINED IN THIS FACT SHEET. WE SHALL BE PLEASED TO ANSWER YOUR QUESTIONS AT ANY TIME.

The mission of this organization is the central procurement, warehousing and distribution of food items to the Residence & Dining Halls, University Hospitals, Ohio Unions, Faculty Club, Fawcett Center for Tomorrow, Child Care Center, Golf Course, and Scholarship Houses. These facilities serve approximately 30,000 meals per day.

WAREHOUSE
The warehouse area contains enough space to store 150 box car loads of food. The warehouse inventory normally includes 700 canned and staple items and 350 frozen food items. Among the staple items are such quality names as Hunt, Libby, Kraft, Hershey, Heinz, Kellogg, Campbell, Green Giant, Del Monte and Dole. Strict quality standards assure that we stock the items which will fulfill the requirements of the total university food program.

A blast freezer is located in the warehouse and a constant temperature of 15 degrees below zero is maintained at all times. Approximately 50 boxcar loads of frozen food can be stored in this freezer.

The refrigerated room provides an additional 3,000 square feet. This space accommodates such items as fresh produce, eggs, cheese, meat, whipped toppings, and other perishable items.

QUALITY CONTROL LAB
This laboratory performs tests and product evaluations on all products supplied by the warehouse. Product evaluation tests are performed at the time when food items are purchased. Strict quality standards are maintained and these are used for the basis of award on all purchases. Products are also inspected at the time of receipt to confirm compliance with specifications.

DELIVERY
Three delivery trucks are engaged in a daily delivery schedule for each of our customers. During bad weather emergencies, they are also called upon to pick up products such as milk and bread when supply sources are unable to make deliveries. Timing and dependability are important factors in maintaining service and good relationships with our customers.
WHAT ARE THEY EATING ON CAMPUS THESE DAYS?

COLUMBUS -- When Ellen Leppert goes grocery shopping, she
doesn't use a cart -- semi trucks are more suited to her needs,
which run to approximately 65,000 cases of food every 10 weeks.
That's what it takes when about 6,000 people come to dinner every
night and a goodly number of them also stop by for breakfast and
lunch.

Leppert is manager of The Ohio State University's Food
Supply Service, which purchases the food used by the university's
dining halls. Although meals can be purchased individually, most
of the food is eaten by the 8,000 or so students who buy meal
contracts entitling them to 6, 12, 14 or 19 meals a week.
Altogether, it comes to well over 3 million meals a year.

That's a lot of breakfasts, lunches and dinners. Leppert
has ordered 180,000 individual boxes of cereal in 19 varieties
and 10,000 pounds of eggs just for breakfasts during fall
quarter. Top three cereals in popularity are Frosted Flakes,
Sugar Pops and Capt. Crunch. Raisin Bran comes in fourth.
"Students say they want to eat healthy . . .," Leppert says with
a chuckle.

In fact, there has been a shift in recent years toward
fresher, lower fat foods with fresh vegetables, more pasta
dishes, more elaborate salad bars, more fresh fruits, yogurt, whole grain breads and cookies, and other items that would get the nutritionists' nod. However, some things don't change -- pizza, hamburgers, chicken nuggets and french fries still are big favorites. Leppert bought 45,000 pounds of ground beef patties last year, enough for 180,000 quarter-pound hamburgers and cheeseburgers. She's also ordering french fries in 15 variations. "Seasoned, crinkle-cut, curly, flat, thick, thin, wedge-cut . . . ."

Leppert doesn't plan the meals; that job belongs to the Food Service division of the Office of Residence and Dining Halls.

Nancy Mulholand, coordinator of food service, says this fall students can look forward to 42 new recipes, developed and tested over the summer. These include blueberry griddle cakes, Monterey Jack cheese sticks, rocky road bars, baked sole with wild rice, pumpkin cream pie, and stir fried vegetables.

Also new will be frozen yogurt at the sundae bar, brewed decaffeinated coffee (replacing instant), more fresh fruit, several new beverages, biscuits and pizzas made from scratch in each dining hall, and more vegetarian items.

Survey results show that students want more fruit, more pasta, new and different kinds of pizza, lower calorie/lower fat foods, and more vegetables. "Students tell us they want more vegetables," Mulholand says, "but broccoli, green beans and corn are far and away their favorites." So, those vegetables will show up more often than, for instance, spinach, peas and squash.

On hand at every lunch and dinner is a salad bar featuring lettuces with 17 different toppings, along with assorted pasta or gelatin salads. Self-serve soft ice cream also is available at every lunch and dinner.

In addition to the regular meals, several special events are planned. There will be theme dinners to mark Homecoming and the winter holidays, and Food Service will repeat its very popular Halloween Luncheon featuring Witch's Brew, Cauldron Stew, Tombstone Taters, Jack O'Lantern cookies and other frightfully fun concoctions. On Nov. 3, there will be an Election Luncheon, during which students can cast a ballot in favor of one of the
two candidates for entree at the end-of-the-quarter Holiday Dinner.

"Reservations Please" is an elegant buffet for a group served in the private dining room at Kennedy Commons. "Decidedly Different Dining" is available to all students and includes table service and a special menu which is published in advance in the student newspaper. Reservations can be made for parties of two, four or six people for Decidedly Different Dining.

Plans are being made for a spring quarter theme meal featuring President E. Gordon Gee. Bow-tie pasta is one of the items planned for the menu, which will also include a favorite recipe from the president's household.

All students are eligible to buy meal contracts, whether or not they live in residence halls. The costs range from $284 a quarter for six meals a week to $605 per quarter for 19 meals a week. Faculty and staff members may also purchase meal contracts, at the same prices plus sales tax.

Contacts:  Ellen Leppert, (614) 292-7211  
            Nancy Mulholand, (614) 292-8382.
HAROLD MORRISON, storekeeper I for Food Supply Services, maintains mountains of cereal in a warehouse.

Honey, the kids are coming for dinner

Food Service personnel have hands full feeding 6,000 students 3 million meals