

## 6.9 Kitchen and Lounge Spaces

### 6.9.1 General Principles

#### 6.9.1.1 Description

University kitchen and lounge spaces include interior dedicated areas serving a department/faculty where a group of one or more user types will share amenities for the purposes of eating and social activities related to their employment.

#### 6.9.1.2 Ownership + Accountability

Because university kitchen + lounge spaces are the property of the university, all renovation, construction and maintenance work in these spaces (including appliance, furniture and finish installations) must be initiated by a Facilities Archibus Work Request and follow the Facilities project procurement process. All work must be performed by Facilities staff or approved contractors for safety and liability reasons under the direction of a Facilities project manager.

The faculty/department who uses the kitchen/lounge must have an appointed person whose job profile includes the safe management/oversight of the kitchen area and be the point of contact for deliveries and repairs.

#### 6.9.1.3 Safety

University kitchen + lounge spaces are designed and constructed to meet the Alberta Building Code and the Alberta Fire Code requirements of the day. They are NOT to be modified in any way without the involvement of Facilities professionals including Campus Architecture or Campus Engineering.

#### 6.9.1.4 Purpose

University kitchen + lounge spaces are to support the health and wellbeing of university students, staff and faculty while they are working. Their finishes must be durable and safe. They support the department/faculty users with a safe place to store, heat and finally dispose of their meals brought from home or purchased on campus.

### 6.9.2 Requirements of Use

#### 6.9.2.1 Fire Safety

Kitchen areas must have a current fire extinguisher requested through a Facilities Archibus Work Request. This way Facilities knows it is the correct type and it is placed on the Life Safety maintenance schedule. The fire extinguisher must be proximate to the food area preparation with a first aid kit also within view.

## **Design Standards**



**Revision History**

<b>Revision Date</b>	<b>Version</b>	<b>Description</b>
Jan 2019	1.0	Baseline version
August 10, 2023	1.0	Added Revision History table to end of document and reset to Version 1.0.