

ILLINOIS STATE
UNIVERSITY

BOARD OF
TRUSTEES

Resolution No. 2025.10/37
Authorization to Approve the
Remodel of the Linkins Dining
Center Dish Room

Resolution

Whereas, the dish room at Linkins Dining Center has reached the end of its operational life, with significant deterioration to the dishwashing equipment, flooring, wall coverings, and ceiling systems, resulting in operational inefficiencies and ongoing maintenance challenges; and

Whereas, the existing ventilation system is inadequate for a commercial kitchen environment and accelerates the decline of the space; and

Whereas, the proposed remodel will replace outdated infrastructure with new, energy-efficient equipment, including a more productive ware wash machine, an improved conveyor system, and a modern food waste pulper, which will increase operational efficiency and provide a better work environment; and

Whereas, the project will modernize the space with new, durable, moisture-resistant surfaces and better drainage, addressing long-term maintenance issues and enhancing safety; and

Whereas, the new design will introduce a dedicated cart wash area, improving sanitation and workflow; and

Therefore, be it resolved that the Board of Trustees of Illinois State University authorizes the Remodel of the Linkins Dining Center Dish Room; and

Therefore, the Board of Trustees authorizes expenditures not to exceed \$850,000 for this project, to be funded through EMDH Bond Reserve funds.

Board Action on: _____
Motion by: _____
Second by: _____
Vote: Yeas: _____ Nays: _____

Postpone: _____
Amend: _____
Disapprove: _____
Approve: _____

ATTEST: Board Action, October 17, 2025

Secretary / Chairperson

**Board of Trustees
Illinois State University
Authorization to Approve the Remodel of the Linkins Dining Center Dish Room**

This document seeks Board of Trustees approval for a project to remodel the Linkins Dining Center Dish Room. This investment of up to \$850,000 is necessary to replace critical, failing infrastructure and implement modern, high-efficiency systems that will reduce operational costs, enhance staff productivity, and improve safety and sanitation.

The dish room at Linkins Dining Center is a high-volume, continuous-operation facility that processes thousands of plates, glasses, and utensils daily. The current space and equipment have reached the end of their operational life, with significant deterioration on the warewashing machine, conveyor system, floors, walls, and ceiling. This state of disrepair is creating operational bottlenecks and ongoing maintenance challenges. Design drawings have been created to remodel the current space and address identified issues.

The project will install an energy-efficient warewashing machine paired with a purpose-built ventilation hood. This upgrade enhances cleaning and sanitization while reducing heat and humidity, creating a safer, more comfortable work environment for staff.

A new automated dish return system will streamline the flow of dishes from the dining area, preventing backlogs during peak service hours. The system includes an accumulation conveyor with a food waste trough, which automates the scraping process and significantly improves staff efficiency. The food waste will be funneled to a new food waste pulper and water press. This system grinds waste and reduces its volume and weight by extracting excess water, significantly cutting hauling costs and diverting material from landfills toward a compostable waste program.

A dedicated cart wash area will be constructed to support strict sanitation standards for the dining center's serving and transport carts. This new area, equipped with hose reels for easy cleaning, will improve overall food safety and sanitation protocols.

The scope of work includes removing existing floor tile and adding floor drains in locations best suited to capture all the residual water that is part of normal dish room operations, as well as providing a new monolithic floor coating system that will be waterproof and slip-resistant. This will ensure that all adjacent spaces are protected from water damage and a safe walking surface exists even in the presence of some residual moisture from normal operations. This comprehensive update will create a safer walking surface for staff, protect the building's infrastructure from water damage, and significantly reduce future maintenance costs.

Resource Requirements

<u>Description</u>	<u>Estimated Cost</u>
Design Fees	\$ 75,000
Construction	\$ 700,000
Contingency	<u>\$ 75,000</u>
Total Project Cost	\$ 850,000

Source of Funding: EMDH Bond Reserve Funds