

# Specification

# Football Foundation Catering Unit

May 2024



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## **1 Background**

The Football Foundation will be providing grants to third parties to install a new catering unit at their site. The aim of the Football Foundation providing grants for a new catering unit is to allow clubs and eligible organisations the opportunity to generate income to operate their organisations sustainably. The installation of a catering unit also enables an improved user and spectator experience in engaging with community sports.

## **2 General**

- 2.1 The container catering unit is designed for mobile food service and events catering within the United Kingdom
- 2.2 Off-site construction
- 2.3 Delivery & installation to site (supplier must confirm suitability to deliver unit to site prior to final order confirmation & include any extra costs needed to deliver unit – such as ground mats, any other site preparation works)
- 2.4 Services connections within 1m of unit to be provided by catering unit supplier.
- 2.5 If required; catering unit supplier to provide earthing clamp & install.

## **3 Physical Layout and Dimensions**

### **3.1 Dimensions**

- 3.1.1 Length: [No less than 6 meters]
- 3.1.2 Width: [No less than 2.4 meters]
- 3.1.3 Height: [No less than 2.4 meters]

### **3.2 Layout**

- 3.2.1 Detailed floor plan with designated areas for kitchen, storage, serving counters, and any dining areas.
- 3.2.2 Include sufficient space for a functional kitchen & serving counter (internal &/or external)
- 3.2.3 Include option for accessible WC incorporation (or extension)
- 3.2.4 Clearances and spacing requirements for equipment and personnel.

## **4 Equipment List**

- 4.1 Provide a detailed list of all kitchen equipment, if applicable, including:
  - 4.1.1 Brand
  - 4.1.2 Model
  - 4.1.3 Capacity
  - 4.1.4 Any special features or requirements

## **5 Utilities and Infrastructure**

### **5.1 Power Requirements**

- 5.1.1 Comply with UK electrical standards. Specify voltage, amperage, and electrical safety measures.
- 5.1.2 Include internal LED lighting (either electrical mains connection and/or solar subject to requirements) to meet minimal internal lighting requirements of 200lux
- 5.1.3 Include at least one external LED light source at unit entrance (either electrical mains connection or solar subject to requirements)
- 5.1.4 Include options for electrical, connections as well as 'off-grid' connections.
- 5.1.5 Include option for externally fitted (roof mounted) solar PV kit (including storage)

### **5.2 Water and Plumbing**

- 5.2.1 Comply with UK water supply and plumbing regulations.
- 5.2.2 Include options for water & drainage, connections as well as 'off-grid' connections.
- 5.2.3 Heating/hot water provision subject to requirements and to be included as an option for consideration.
- 5.2.4 Include details on water supply requirements, plumbing fixtures, and drainage systems.

### **5.3 Gas**

- 5.3.1 Specify compliance with UK gas safety standards if gas is required.

## **6 Health and Safety Standards**

- 6.1 Comply with all relevant UK H&S standards wherever applicable, including;
  - 6.1.1 Compliance with UK Regulations
  - 6.1.2 Ensure compliance with UK health and safety regulations.
  - 6.1.3 Be constructed of materials that comply with all relevant legislation in all areas.
  - 6.1.4 Be designed & constructed in line with Building Regulations
  - 6.1.5 Include all relevant safety equipment & features (fire safety)
  - 6.1.6 Include measures for fire safety and emergency exits.

## **7 Materials and Finishes**

- 7.1 Specify all materials to be included as standard plus optional external timber cladding product;

## **8 Construction Materials**

- 8.1 Specify materials used for the container, ensuring compliance with UK hygiene and safety standards.
- 8.2 Steel construction/structure (cladding optional with various materials acceptable subject to statutory & Football Foundation approval)
- 8.3 Able to be branded as required (branding to be provided by others)
- 8.4 Include thermal insulation
- 8.5 Include high quality, durable, easy clean floor covering
- 8.6 Include high quality internal wall/ceiling coverings
- 8.7 Include secure double glazing for any openings
- 8.8 Include at least one accessible entrance door
- 8.9 Include at least one glazed window opening
- 8.10 Ensure high quality paint finish externally
- 8.11 Include waterproofing to external roof surface
- 8.12 Finishes for walls, floors, and ceilings considering cleanliness requirements.

## **9 Storage and Refrigeration**

- 9.1 Specify storage capacity and shelving details.
- 9.2 Provide specifications for cold storage units, ensuring compliance with UK food safety standards, if applicable.

## **10 Waste Management**

- 10.1 Specify waste disposal systems and recycling practices, in accordance with UK environmental regulations.

## **11 Technology and Point of Sale (POS) System**

- 11.1 Specify any POS systems used, if applicable.
- 11.2 Ensure integration with technology for order processing and compliance with UK tax regulations.

## **12 Security System**

- 12.1 Specify security cameras and access control systems.
- 12.2 Include for anti-vandal & security measures such as roller shutters over all openings.
- 12.3 Ensure compliance with UK data protection regulations.

## **13 Compliance and Certifications**

- 13.1 Ensure compliance with local health department regulations and certifications.
- 13.2 Ensure accessibility compliance
- 13.3 10-year parts & labour warranty for the unit (structural integrity & waterproofing)
- 13.4 Warranty documentation must be provided that clearly states what is covered. The minimum warranty period shall be ten years. The warranty

must cover all parts and labour associated with the unit for the required period.

- 13.5 All mains electrical connections & fittings to meet all relevant legislation & be installed by approved/qualified persons
- 13.6 Any foundations required to be provided by others
- 13.7 Any services to be installed to site to be provided by others (to within 1m of the unit location)
- 13.8 Specify adherence to UK Food Standards Agency (FSA) requirements.

#### **14 Maintenance and Surveying**

- 14.1 Provide guidelines for regular maintenance of equipment and facilities.
- 14.2 Include information on service contracts and warranty details.

#### **15 Training Requirements**

- 15.1 Specify any specific training requirements for staff regarding equipment operation, hygiene, and safety, aligned with UK regulations.

#### **16 Timeline & Deliverables**

- 16.1 Include key milestones and deadlines.
- 16.2 Specify the expected deliverables and acceptance criteria

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