

The main kitchen of the institution is equipped with the most modern institutional ranges, steamers, food kettles, refrigerators and food storage rooms, etc. The quarry tile floors, glazed terra cotta walls, and the overall stainless steel cooking equipment will enable a high degree of food preparation and sanitary control.

(1) Pantry, jood serving and dishwashing section adjacent to the inmate maintenance help dining room. (2) Modern food mixer. (3) Typical pantry, food serving and dishwashing section located on each housing floor. (4) Overall view of the main institutional kitchen. (5) Line of stainless steel food kettles and coffee urns. (6) Bank of modern baking ovens.

laundry which in addition to its economic value will also be used as a training area to teach sentenced inmates the laundry trade and good work habits; shower and dressing room for sentenced prison help and stor-

age room for civilian clothing of sentenced help.

In the basement area adequate space has been allocated for the institution's inmate Commissary Unit.