

CAPITOL CAFETERIA STUDY COMMITTEE

Report to the Legislative Council  
and the Members of the  
First Session of the Sixty-sixth General Assembly  
State of Iowa  
1975

## CAPITOL CAFETERIA COMMITTEE

At its June 12, 1974 meeting, the Legislative Council approved the creation of a committee to explore the problems associated with the operation of the cafeteria located on the ground floor of the State House. The members appointed to the committee were Senator Willard R. Hansen, Senator Karl Nolin, and Representative Glenn F. Brockett.

At its first meeting, held on June 25, 1974, the Capitol Cafeteria Committee organized and elected Senator Willard R. Hansen as Chairman. Appearing at the meeting were representatives of the Department of Agriculture, which conducts inspections of food establishments, and the Director of the Department of General Services, which considers problems of maintenance and space in the establishment of food service operations in state buildings. Testimony received indicates that lack of space for cooking and dishwashing facilities and the unpredictability in demand for the food service affects the quality and selection of food offered for sale in the cafeteria. In reference to the number of demerits accorded to the Capitol cafeteria in the inspection conducted by the Department of Agriculture in 1973, the Supervisor of Food Products Control in the Department told the Committee that the difficulty in maintaining cleanliness arises in large part from the existence of the opening above the cafeteria to the first and second floors of the rotunda. Noting that major recommendations for improvements in cafeteria service cannot be made in view of current planning by the Capitol Planning Commission for a centralized cafeteria on the State House grounds, the Capitol Cafeteria Committee agreed to limit its study to problems directly associated with the menu offered by the cafeteria under current operating conditions.

Particular complaints brought forth by Committee members were:

1. Prices for food served ala carte are often not posted and seem to vary with the type of entree chosen by the customer.
2. The cashier is forced to compute the total of individual servings without the benefit of mechanical equipment.
3. Although the use of paper plates and bowls by the cafeteria was originally requested by the Executive Council in order that noise associated with the use of china be minimized, the poor quality of the paper dishes does not contribute to the quality service of food.
4. The entrees offered at the noon hour do not provide the variety in the ala carte menu offered in other cafeterias located on State House grounds.

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At its second meeting, the Capitol Cafeteria Committee was informed by the staff of the Commission for the Blind that the complaints listed are directly associated with the business operations of the Capitol Cafeteria and, in contrast to problems such as availability of storage space over which the Commission does not have control, are amendable. The Committee was also advised that the operator-manager of the Capitol Cafeteria, although subject to the overall policies of the Commission for the Blind, functions as an independent businessman and is responsible for the service offered in the cafeteria.

The operator-manager of the cafeteria appeared before the Committee and agreed to correct conditions giving rise to the complaints listed in this report. Paper plates of a higher quality are now being used in the cafeteria and prices for food served ala carte are posted. In reference to the remaining two complaints, the operator-manager has recently informed the Legislative Service Bureau by letter that the cash registers used in the main line and in the Legislative Dining Room are equipped for adding the prices of individual items, but that totals are usually computed without the use of the cash register to save time. The letter also states that an adding machine will be available in the Legislative Dining Room for totaling charges to groups of legislators whose meals are being paid for by one member of the group. The letter explaining the change in procedure and the desire of the cafeteria to provide variety in the ala carte menu is attached to this report.

Also at the request of the Committee, the Department of Agriculture conducted an additional inspection of the facilities. In contrast to the 1973 inspection report which lists 22 demerits in housekeeping, the 1974 report lists a total of 13. A copy of the 1974 report is attached.

The Capitol Cafeteria Committee does not plan to meet further on the subject of its study but does recommend that the Administration Committee of the Legislative Council function as an ongoing liaison between members of the general assembly and the Commission for the Blind on the immediate problems associated with the operation of the Capitol Cafeteria.

October 30, 1974

Mrs. Jeanne Miller  
Research Analyst  
Iowa Legislative Service Bureau  
State House  
Des Moines, Iowa 50319

Dear Mrs. Miller:

This will reply to your letter of October 25, 1974, concerning the report of the Capitol Cafeteria Committee. You ask that I comment on the point "That the cashier is forced to compute the total of individual servings without the benefit of mechanical equipment."

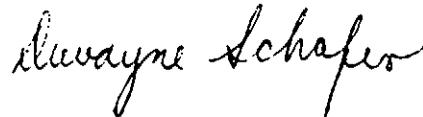
Actually this is not quite the way it is. In the regular cafeteria line an ordinary cash register is used, and I believe there has never been any problem or discussion about this phase of our operation. When we met with the Capitol Cafeteria Committee, it was stated that the cashier in the Legislative dining room had been using a pencil and paper to add up purchases instead of using a regular cash register. In reality there is a cash register in the Legislative dining room, and it has been used. In the past if an individual has gone through the line and has indicated that he is part of a group and that he or some other member of the group will be paying for the meals of the entire group, then the cashier has written the purchases down on a piece of paper as each member of the group has gone through the line. When the entire group has finished going through the line, the cashier has then added the total and rung it up on the cash register. This has been done if the group have not all gone through the line one after the other but have had other people in between. The reason is easily apparent. If the cashier began ringing up the purchases of the first person in the group and a person not in the group was next in line, the confusion would be considerable.

Accordingly, we will now attempt the following solution: If a group goes through the line and one person is paying for the meal, the sales will be rung up on the cash register in the regular way unless there are other people in the line mixed with the group. In this case the pencil and paper will no longer be used. Instead we will have a small adding machine by the cash register and will total up the group meals on it, ringing them up on the cash register when all of the group have gone through the line. This system will work fine unless several groups are mixed together and insist on paying in several groups.

Mrs. Jeanne Miller  
October 30, 1974  
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Within the limits of the space provided to us we will do our best to provide variety in our ala carte luncheon items. In fact, we wish to do everything possible to please the members of the Legislature and the others who eat at the cafeteria. We will do our very best.

Very truly yours,

A handwritten signature in cursive script that reads "Dewayne Schafer". The signature is written in dark ink and is positioned above the printed name.

Dewayne Schafer

IOWA DEPARTMENT of AGRICULTURE INSPECTION REPORT - FOOD SERVICE ESTABLISHMENT

Name of Establishment: *Feast Capital C. I. Inc. E. 7th St. S.W.* Address: *...* Owner: *...* County: *...*

SECTION B. Food		Quantity	Quality and purity	Best and most products	Other labels	Swedish	Butt and milk products	Domestic origin
1	Approved source							6
2	Wholesomeness not adulterated							6
3	Not misbranded							2
4	Original container, properly identified							2
5	Approved dressings							2
6	Fried oils and fried oil products pasteurized							6
7	Low acid and non acid foods commercially canned							6
2. FOOD PROTECTION		Preparation	Storage	Display	Service	Transportation		
8	Protected from contamination							4
9	Adequate facilities for maintaining food at hot or cold temperatures							2
10	Suitable thermometers properly located							2
11	Possible loss of proper temperature							2
12	Potentially hazardous food at 45° F. or below or 142° F. or above as required							6
13	From food kept frozen, properly marked							2
14	Handling of food minimized by use of suitable utensils							4
15	Individual items of fresh ingredients, discarded after three hours							6
16	Food cooled to proper temperature							6
17	Fruits and vegetables washed thoroughly							2
18	Containers of food stored off floor on clean surface							2
19	No use storage of packaged food							2
20	Display cases, counter protective devices or cabinets of approved type							2
21	From display cases properly stored							2
22	Sugar in closed dispensers or individual packages							2
23	Unwrapped and potentially hazardous food not re-wrapped							4
24	Parameters and toxic materials properly identified, colored, dated and used, poisonous materials not present							6
25	Pesticides, cleaning and other compounds properly stored and not used in use situations							6

SECTION C. Personnel		
1. HEALTH AND DISEASE CONTROL		
26	Persons with boils, infected wounds, respiratory infections or other communicable disease properly restricted	6
27	Cases of reported communicable disease cases reported to health authority	6
2. CLEANLINESS		
28	Hands washed and clean	6
29	Clean work garments, proper hair restrictions used	2
30	Good hygiene practices	4

SECTION D. Food Equipment and Utensils		Good repair, no leaks	Be clean, in repair, no leaks	Approved material	No corrosion	Proper construction	Accessible for cleaning and inspection
1. SANITARY DESIGN, CONSTRUCTION AND INSTALLATION OF EQUIPMENT AND UTENSILS							
31	Food contact surfaces of equipment						2
32	Utensils						2
33	Non food contact surfaces of equipment						2
34	Single service articles of non-toxic materials						2
35	Equipment properly installed						2
36	Existing equipment reports of being cleaned, non toxic, properly installed, and in good repair						2
37	Sublimes clean to sight and touch						2
38	Exterior and food contact surfaces of equipment clean to sight and touch						4
39	Work and counter leading between closed doors						2
40	Non food contact surfaces of equipment kept clean						2
41	Drainage and overflow around all food contact surfaces						2
42	Clean wiping cloths used, use properly restricted						2
43	Drains and equipment properly located, cleaned or treated						2
44	Sublimes sanitized						2
45	Exterior and food contact surfaces of equipment used for potentially hazardous food approved						4

Utensils (Continued)		General Point
2. CLEANLINESS OF EQUIPMENT AND UTENSILS		
46	Facilities for washing and sanitizing equipment and utensils up proved adequate, properly constructed, maintained and operated	4
47	Wash and sanitizing water clean	2
48	Wash water at proper temperature	2
49	Hot water and dish racks provided, properly located and maintained	2
50	Efficient and suitable drainage used	2
51	Approved thermometers provided and used	2
52	Sanitizable dish brushes provided	2
53	Paper gowns racks provided	2
54	Cleaned and changed and sanitized utensils and equipment properly stored and handled, utensils are dried	2
55	Suitable facilities and areas provided for storing utensils and equipment	2
56	Single service articles properly stored, displayed and handled	2
57	Single service articles used only once	2
58	Single service articles used when approved washing and sanitizing facilities are not provided	4

SECTION E. Sanitary Facilities and Controls		
1. WATER SUPPLY		
59	From approved source, adequate, safe quality	6
60	Hot and cold running water provided	4
61	Temperature water regulated, stored, displayed in sanitary manner	4
62	Ice from approved source, made from potable water	6
63	Ice machines and facilities properly located, restricted and maintained	2
64	Ice and ice handling utensils properly handled and stored, block ice covered	2
65	Noncontact surfaces approved, proper material and construction	2

2. SEWAGE DISPOSAL		
66	To a public sewer, or approved private facilities	6

3. PLUMBING		
67	Properly sized, vented and maintained	2
68	Sanitary water piping identified	1
69	No cross connections	6
70	No back siphonage possible	2
71	Equipment properly drained	2

4. TOILET FACILITIES		
72	Adequate, conveniently located, and accessible, properly designed and installed	4
73	Toilet rooms completely enclosed, and equipped with self-closing, tight fitting doors, doors kept closed	2
74	Toilet rooms, fixtures and restrooms kept clean, in good repair, and free from odors	2
75	Toilet tissue and paper waste receptacles provided, waste receptacles emptied as necessary	2

5. HAND-WASHING FACILITIES		
76	Conveniently provided, adequate, properly located and installed	6
77	Provided with hot and cold or tempered running water through means of valves	4
78	Sanitizable hand cleanser and sanitary towels or approved hand drying devices provided	2
79	Waste receptacles provided for disposable towels	2
80	Sanitary facilities clean and in good repair	2

6. GARBAGE AND RUBBISH DISPOSAL		
81	Stored in approved containers, adequate in number	2
82	Containers closed when empty, broken provided	2
83	When not in continuous use, covered with tight fitting lids, or in protective storage accessible to workers	2
84	Storage areas adequate, clean, no nuisances, proper facilities provided	2
85	Disposed of in an approved manner, at an approved frequency	2
86	Garbage cans or receptacles properly constructed, outside storage or proper height above ground or on concrete slab	2
87	Food waste grinders and disposers properly installed, constructed and operated, accumulators clean	2

7. VERMIN CONTROL		
88	Presence of rodents, their tracks and signs prohibited	4
89	Other vermin prohibited against being secure or registered, control provided	2
90	Sanitation and feeding of animals prohibited	2

SECTION F. Other Facilities		
1. FLOORS, WALLS AND CEILING		
91	Floor kept clean, no exposed soil	2

92	Floors easily cleanable construction, in good repair, always absorbed, repaired to good repair	2
93	Floors graded and free from irregularities	2
94	Walls and ceiling clean, smooth, free from dirt, stained	2
95	Exterior walls and ceiling surfaces properly finished	2
96	Walls and ceiling free from cracks, removable and repair	2
97	Floors and wall surfaces properly constructed	2
98	Walls, ceilings and dry-laid equipment clean	2
99	Walls and ceilings properly constructed and in good repair, large properly attached	2
100	Walls of light color, washable to level of apron	2

2. LIGHTING		
101	20 foot candles of light on working surfaces	2
102	10 foot candles of light on food prep, serving, washing and mending areas and toilet rooms	2
103	5 foot candles of light 30" from floor in all other areas	2
104	Articles of light sources as required	2

3. VENTILATION		
105	Rooms separated from other clean, conditioned	2
106	Exhaust and equipment vented to outside air	2
107	Exhaust properly designed, sized, maintained	2
108	Intake air ducts properly located and maintained	2
109	Systems comply with the provisions requirements as required	2

4. DRESSING ROOMS AND LOCKERS		
110	Dressing rooms of areas as required, properly located	2
111	Adequate lockers in other suitable food cases	2
112	Dressing rooms, areas and lockers kept clean	2

5. HOUSEKEEPING		
113	Establishment and property clean and free of dirt	2
114	No operations in living or sleeping quarters	2
115	Floors and walls cleaned after closing as follows: methods as follows	2
116	Unsanitary articles and equipment removed from premises	2
117	Soiled linen and clothing stored in proper containers	2
118	No use back or aprons after clean garb disposal	2

Restaurant Lic. No. 7115  
 Beer Lic. No. \_\_\_\_\_  
 Liquor Lic. No. \_\_\_\_\_  
 Meat & Poul. Lic. No. 130

The following shall be completed:  
*Storage to be kept in floor - old substance - 100  
 Miter Band - 100  
 Utensil Bin - 100  
 Long dispenser by Repair floor below North Counter.*

Demerit Score 13  
 Date 6/27/24  
 Sanitarian ...  
 Owner or Authorized Person Debra L. Schopf