



# CHELSEA

## SCHOOL DISTRICT

### FOOD & NUTRITION SERVICES

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**To:** Michael Kapolka  
**From:** Chris Simpson, Director of Food Service  
**Re:** Pierce Lake Kitchen Equipment to Reopen Kitchen & Serving Area  
**Date:** 7/14/2026

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Dear Mr. Kapolka,

I am recommending the purchase of new kitchen equipment at Pierce Lake Early Childhood Center. When Pierce Lake Elementary was shuttered, all of the kitchen equipment was removed except for the dish machine, the garbage disposal, and a pass-thru warmer/chiller unit. This includes the serving line equipment in the serving area as well. A new 2-door cooler was purchased in SY2022-2023 in anticipation of preschool utilizing the space.

Since our preschool, GSRP, and aftercare programs have moved into Pierce Lake Early Childhood Center, our food service operation for these programs has been severely limited because of the fact that we don't have a working kitchen there. All of the breakfast and snacks that we have served have been either cold or shelf-stable. We cook the food for lunch at CHS and then it is delivered in hot boxes shortly before lunch time. We then would have someone go back after lunch to pick up the dirty dishes and transport them back to CHS for cleaning. When we learned that Young 5s would be starting the 2026-2027 year at Pierce Lake as well, we decided to take a look at finally reopening this space in order to improve the quality of meals offered to our preschoolers, to support the addition of the Young 5s students, and to use it as a space to build up our catering operation to drive revenue.

I have received 3 quotes from vendors for equipment needed to reopen our kitchen at Pierce Lake. Great Lakes Hotel Supply is my recommended vendor for this project. Their bid was the lowest at \$108,903.95. There is money allocated in Series 3 of the bond to support this project.

To support this purchase, I recommend ordering the following:

- Hot Food Serving Counter/Table – \$13,648.57
- (2) Serving Counter, Utility – \$8,149.64
- Cold Food Serving Counter – \$17,617.07
- Cash Register Stand - \$4,237.17
- Convection Oven, Gas - \$11,426.13
- Combi Oven, Gas - \$27,901.89
- Reach-In Freezer - \$7,607.51
- Mobile Heated Cabinet - \$4,966.90
- Disposer - \$3,176.96
- Freight, installation, labor - \$10,172.11

Thank you for your consideration,  
Chris Simpson