

Requirement (R)	Does one plan meet R better than the other?				How important is R?		
	Yes, because . . .		No, because . . .		R is . . .		
	P1 meets R better than P2 does.	P2 meets R better than P1 does.	P1 and P2 meet R about the same.	R is invisible in or irrelevant to P1 and P2.	absolutely necessary.	nice to have.	absolutely unnecessary.
The kitchens must be capable of achieving the laws of kashrut.		3	1		5		
No appliance will be shared between both kitchens, including the fridge. Although, in general a fridge can include both meat and dairy products, for a public kitchen, it's a best practice to keep the separation absolute, and hence include two fridges, one for each kitchen.		5			1	4	
No utensils will be shared between both kitchens.		3	1	1	5		
The hot-water faucet should be able to be disabled. The hot water could be disabled at all times, or during holidays and shabbatot only. Usage of hot water is a problem during holidays since heating the water is forbidden. To ensure that it's not accidentally turned on, it's best to be altogether disabled.				5		3	2
The fridge in the two kitchens should be located at maximum distance from each other, so no mistake is made in placing food from one kitchen in the fridge in the other kitchen.		4		1		3	2
At least one plug in the kitchen must continue working even if the rest of the electricity is shut down – that's where the hot water urn is plugged in. The water is supposed to stay hot at all time; so it's not reheated, even automatically, on shabbat.			1	4	3	2	
The kitchen will contain at least two separate cupboards to separate between dairy and meat dishes and pans (for Kosher standards).	1	2	2		3	2	
The kitchen will contain at least two separate drawers to separate between dairy and meat cooking utensils (for Kosher standards).	1	1	2	1	4	1	

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**GRAND TOTALS**                3            25            13            25

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The kitchen will have two separate food preparation countertops (for Kosher standards).	1		4		1	4	
Separate the meat and dairy kitchens.		3	1			5	
I'd make it easy to kosher (a good idea in any case). That is: self-cleaning ovens; stainless steel interiors for dishwashers; metal or stone sinks and counters, etc.				3		4	
Since some of the users may be unfamiliar with all of the rules of kashrut, if possible budget-wise, there should be total separation of the dairy and meat facilities, even when there could be, for example, a shared refrigerator. It's better to duplicate them in each kitchen, so inexperienced users have no chance to ruin the kashrut.		4		1	1	4	
Since some of the users may be unfamiliar with all of the rules of kashrut, the dishes, silverware, and utensils in each kitchen should be easily and clearly distinguishable so there is no possibility of mixing dairy and meat utensils, silverware, or dishes.		2	1	2	5		
Kitchenware, sponges, every type of equipment need to be drastically distinguishable between the two kitchens, the best is to have a very clear intuitive color coding (white for dairy vs coral for meat maybe?) with the color palette of the kitchen following the right color coding, so that a white knife in the coral kitchen would stand out if misplaced.		1		4	3	2	

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