

**SCALE No 51  
SOCIAL CLUBS**

1 This scale is to be read in conjunction with Scale 1. It does NOT apply in Great Britain (Refer to Scale 52). Social Clubs are provided for all Naval leading ratings and below, and all corporals and below in the Royal Marines, Army and Royal Air Force, where the establishment numbers range from 50 to 1,800. Where the numbers exceed 1,800 a special scale will be authorised by the Ministry of Defence. Social Clubs will not normally be provided where the numbers are less than 50.

2 This scale also applies to apprentices, and basic training establishments. Where adults are borne on the same establishment, separate accommodation is to be provided; this may be in the same building if circumstances permit. Each category is to be scaled separately.

3 This scale relates primarily to new construction; it is however, also to be used as a guide when planning the conversion of existing traditional type clubs to the social club concept. The extent to which this scale can be implemented for such conversions will depend on the construction and layout of existing buildings.

4 When assessing requirements for the Services Shop (Serial 23) account is to be taken of the proximity of the NAAFI Families Shop and other shops in the area.

5 Ideally Junior Ranks Messes and Social Clubs should be located as close as possible to their single living accommodation to enable people to get from one building to the other without getting wet. Wherever possible the buildings themselves, but not the accommodation in them, should be used as links. Where this concentration is not practicable the provision of covered walk ways to link the Mess and Social Club with the living accommodation will be limited to sites where cover is justified in the light of all the circumstances, which means taking account of site conditions, distances, climate, etc. The above planning note applies only to new construction and major modernisation schemes. It is not an authority for the provision of covered walk ways at existing sites.

6 In order to allow for flexibility in design, the authorised areas for public rooms and kitchens are shown as total overall areas. The public rooms to be provided will be normally as detailed in column (a) of the scale. Minor variations may, however, be made to suit the particular needs of individual units/stations; this applies, in particular, to the range of establishment numbers 50 to 250, where it may be necessary to allow for the amalgamation of suitable rooms to provide for well proportioned accommodation with economy of layout. In very large clubs, where regular professional entertainment is

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planned, a proportion of the area for public rooms may be allocated to the provision of a stage and changing facilities. Wherever possible the design should afford alternative use for this provision. The areas applicable to Serials 26 and 31 are given in Annexes A and B.

Curtain rods or runners with valance rails or pelmet boards are to be provided in rooms where curtains are authorised. In addition fittings for privacy net curtains are to be provided in NAAFI staff bedrooms on ground floors and those that are easily overlooked.

7 A separate entrance, lounge/bar, and toilet facilities for junior NCOs will be provided in clubs for the Royal Marines, Army and RAF. They will only be provided for equivalent ranks in the Royal Navy in exceptional circumstances, e.g. in recruit training centres.

8 This scale will apply to the provision of Social Clubs in Naval ports for seagoing junior ratings of the Fleet. The areas for senior ratings will be based on Scale 34.

9 In the rooms in which NAAFI provide a service, half the lighting will be controlled from switch positions at the entrances of the various rooms, and half from a central panel

in the servery. The supply to these lights will be so arranged that in the event of local failure or someone tampering with the lighting system, not more than half the lights in the main room will be affected. Electricity and gas used for services not chargeable to public funds will be separately metered.

10 Power and water supplies for vending machines, supplied by NAAFI, are to be provided at the Social Club to suit local requirements. Access to the machines is to be available on a 24 hour basis.

11 Residential accommodation for NAAFI staff should be self contained and sited apart from, but adjacent to, the club premises. Quarters for the Manager/Manageress and Assistant Manager/Manageress (See Serials 35 and 36) are to be planned to permit simple conversion to a flat when a married couple are employed in these posts. The scale for residential accommodation also applies in NW Europe. Requirements for residential accommodation for NAAFI staff in other theatres are to be justified at project brief stage. Staffing numbers are detailed at Annex D.

12 Kitchen and bar layouts are to be planned in conjunction with NAAFI. The schedule of catering equipment and fittings is given at Annex C.

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### TV/FM AERIALS AND SOCKETS

13 Refer to Scale 1 Serial 88. The scale of provision of socket outlets is one each for the following:

Serial 26  
Serial 35  
Serial 36  
Serial 39

### SUB-TROPICAL AND TROPICAL INCREMENTS

14 Accommodation subject to increments over Home scales (see Scale 1)

Serial No	Sub-Tropical	Tropical
35 & 36	0.9m <sup>2</sup>	3.3m <sup>2</sup>
38	2.3m <sup>2</sup>	3.3m <sup>2</sup>
23 )		
25 )		
26a-j )		
31a-c )	Plus 12.5%	plus 33.3%
31f )		
34a-b )		
39 )		

15 Bottle coolers will be provided to the following scale. These are normal refrigerators, usually top loaded, fitted with racks for the storage of bottles. The standard articles in Service use hold either 96 or 310 half pint bottles.

Establishment	Sub-Tropical	Tropical
50 - 100	96	192
101 - 200	192	310
201 - 350	288	406
351 - 500	406	620
501 - 750	716	930
751 - 1000	930	1336
1001 - 1500	1240	1860
1501 - 2000	1550	2170
2501 - 3000	1860	2480
Over 3000	2480	3100

In addition the following scale will apply in Sub-Tropical and Topical areas:-

Services Shop -251 -2000 One 310 half pint bottle cooler.

16 - 20 Spare.

## PART 1 - GENERAL ACCOMMODATION

(a)	(b)	(c)	(d)								
21 Entrance Hall (including Ladies' Powder Room and Cloakroom) and Corridors	To be provided out of area addition	<b>Illumination</b> - 175 lux for entrance, 100 lux for corridors, 125 lux for ladies' powder room/cloakroom. External light over entrance where street lighting insufficient. Supplementary lighting over notice board. Individual lighting in telephone kiosks or supplementary lighting for telephone hoods. <b>Electric Power</b> - One 13A double socket outlet to every 37.0m <sup>2</sup> of floor space or to every 12.0m run of corridor. <b>Heating</b> - 16.0°C.	Planned to give reasonably spacious entry for access to public rooms. Notice board. Telephone kiosks or individual hoods may be provided up to a maximum of: <table><tr><td>Establishment</td><td>No</td></tr><tr><td>50 - 400</td><td>3</td></tr><tr><td>401 - 1200</td><td>4</td></tr><tr><td>1201 and over</td><td>5</td></tr></table> Main entrance door to be fitted with substantial lock.	Establishment	No	50 - 400	3	401 - 1200	4	1201 and over	5
Establishment	No										
50 - 400	3										
401 - 1200	4										
1201 and over	5										
22 Secondary Entrance Hall	To be provided out of area addition	<b>Illumination</b> - 175 lux <b>Electric Power</b> - One 13A double socket outlet to every 37.0m <sup>2</sup> of floor space. <b>Heating</b> - 16.0°C.	For separate entry to social activities. Entrance door to be fitted with substantial lock.								

## PART 1 - GENERAL ACCOMMODATION (contd)

(a)	(b)		(c)	(d)
23 Services Shop Establishment	UK m <sup>2</sup>	Germany m <sup>2</sup>	<b>Illumination</b> - 500 lux <b>Electric Power</b> - One 13A double socket outlet to every 3.0m run of counter for display lighting and one 13A double socket outlet for every 12.0m run of wall. Power supply to equipment and external sign as agreed with NAAFI. <b>Heating</b> - 18.5°C.	For establishments of less than 251, an additional 1.8m run of counter, provided out of area addition, is to be added to the snack bar counter for a show case. The shop is to be sited adjacent to the main entrance hall area, with external and internal access. Bell call system to external wall of office in kitchen Adequate security to windows and doors. Windows to be at high level. Conduit for burglar alarm if required. Areas in column (b) include for bottle coolers (NAAFI supply UK and Germany), counter, show cases, and those items listed below.
251 - 500	44.0	56.0		
501 - 750	55.0	67.0		
751 - 1000	66.0	78.0		
1001 - 1500	82.5	99.5		
1501 - 2000	99.0	116.5		
Above 2000	To be briefed			
	Other overseas areas -to be agreed at project brief stage			

## PART 1 - GENERAL ACCOMMODATION (contd)

(a)	(b)	(c)	(d)
23 contd			Display refrigeration as follows: Establishment                      m <sup>2</sup> 251 - 500                              2.0 501 - 750                              2.0 UK 4.0BFG 751 - 1500                              4.0 1501 - 2000                              5.0 Deep Freeze -                      0.4m <sup>3</sup> Self service fittings and ancillary items as required - Refer to Scale 41 Serial 16 for guidance.
24 Hairdresser's Shop			Refer to Scale 56

**PART 1 - GENERAL ACCOMMODATION (contd)**

(a)	(b)	(c)	(d)
<p>25 Toilet Area (including Ladies' Powder Room) Establishment</p> <p>50 - 100</p> <p>101 - 150</p> <p>151 - 250</p> <p>251 - 375</p> <p>376 - 500</p> <p>501 - 650</p> <p>651 - 800</p> <p>801 - 1000</p> <p>1001 - 1200</p> <p>1201 - 1400</p> <p>1401 - 1600</p> <p>1601 - 1800</p> <p>50 - 150</p> <p>151 - 375</p> <p>376 - 650</p> <p>651 - 800</p> <p>801 - 1001</p> <p>1001 - 1200</p> <p>1201 - 1400</p> <p>1401 - 1600</p> <p>1601 - 1800</p>	<p>To be provided out of area addition MALE</p> <p>WCs Urinals WHBs</p> <p>2 3 3</p> <p>2 4 4</p> <p>2 5 5</p> <p>3 6 6</p> <p>3 7 7</p> <p>4 8 8</p> <p>4 9 9</p> <p>5 10 10</p> <p>6 11 11</p> <p>7 12 12</p> <p>8 13 13</p> <p>9 14 14</p> <p>FEMALE</p> <p>3 3</p> <p>4 4</p> <p>5 5</p> <p>6 6</p> <p>7 7</p> <p>8 8</p> <p>9 9</p> <p>10 10</p> <p>11 11</p>	<p>Refer to Scale 1 Annex B</p>	<p>Position of toilet area will depend on planning, but where feasible will be provided in three groups:</p> <p>(1) In the main entrance hall area with hat and coat space for males and powder room for females. Powder room to have formica covered shelf running full length, with wall mirrors and fixed stools as required;</p> <p>(2) In the secondary entrance hall area;</p> <p>(3) Smaller section for remainder of accommodation, where appropriate.</p> <p>Details of fixtures and fittings are at Scale 1 Annex B.</p>

## PART 1 - GENERAL ACCOMMODATION (contd)

(a)	(b)	(c)	(d)
26 Public Rooms	See Annex A for areas scaled to establishment numbers	<b>Public Address system</b> - Conduit to be provided to serve all public areas.	Approximately 35-40% of the area should be allowed for 26 a and b, and approximately 20% for c d and e. Doors from social activities area to courtyard or external terrace, subject to site limitations.
a Social Activities		<b>Illumination</b> - 125 lux for snack bar general area; 225 lux for bars; 100 lux for terrace. <b>Electric Power</b> - One 13A double socket outlet to every 3.0m run of counter for display lighting; one 13A double socket outlet for every 12.0m run of wall. Power supply to equipment as agreed with NAAFI. <b>Heating</b> - 18.5°C. <b>Ventilation</b> - Mechanical extraction from instantaneous boiler unit.	Folding partitions to divide social activities areas. Where size of club permits, one area is to be dedicated to corporals and one to privates/ airmen/women.



## PART 1 - GENERAL ACCOMMODATION (contd)

(a)	(b)	(c)	(d)
26b Snack Bar		As for Serial 26a <b>Water Supply</b> - Hot and cold.	Snack bar counter - See also Annex C. See NAAFI standard Drawing WB1 1894/3. Special planning will be required for counters in clubs for 1200 and over. May be provided with an inset queue space, and designed as an attractive focal point. Roller shutter. Width of 2.4m from front edge of counter to back wall of servery to be provided.
c Tavern		<b>Illumination</b> - 75 lux for tavern; 225 lux for bars. Supplementary lighting for dart board(s). <b>Electric Power</b> - One 13A double socket outlet to every 3.0m run of counter for display lighting; one 13A double socket outlet for every 12.0m run of wall; power	To be adjacent to lounge bar. Washing up facilities to be sited to serve tavern and lounge bar, consisting of: One double stainless steel sink with two drainers for an establishment up to 500, and two double stainless steel sinks with two drainers for more than 500. Bar counter

## PART 1 - GENERAL ACCOMMODATION (contd)

(a)	(b)	(c)	(d)
26c contd		supply to equipment as agreed with NAAFI. <b>Heating</b> - 18.5°C <b>Water Supply</b> - Hot and cold	with lockable shutter. See NAAFI standard drawing WB1 1894/3. 0.3m run per 100 personnel in excess of 1500
d Lounge Bar		As for Serial 26 c	Preferably planned informally and adjacent to snack bar and social activities area, with easy access from main entrance hall. Bar Counter - Scaling as for Serial 26 c.
e Corporals' Bar/Lounge		As for Serial 26 c	See Serial 7. To be adjacent to lounge bar and social activities areas, with folding partition between to allow whole area to be used as necessary. To be served from a common servery. Lockable counter grille.

## PART 1 - GENERAL ACCOMMODATION (contd)

(a)	(b)	(c)	(d)
26f Counter Areas and Serving Areas	26f to be provided out of area addition and not from area calculated for public rooms and kitchens	<b>Illumination</b> - 225 lux <b>Ventilation</b> - Where adequate natural ventilation is not available in the serving area, mechanical extraction is to be provided. <b>Water Supply</b> - Hot and cold.	Wash up facilities as required.
g Reading and Writing Room (Quiet Room)		<b>Illumination</b> - 350 lux Supplementary local lighting as required. <b>Electric Power</b> - One 13A double socket outlet to every 37.0m <sup>2</sup> of floor space. <b>Heating</b> - 18.5°C	Fitted bookcase, if required.
h Committee Room		As for Serial 26 g	
j Billiards Room		<b>Illumination</b> - 50 lux, additional lighting fittings for tables and marker boards. <b>Electric Power</b> - One 13A double socket outlet to every 37.0m <sup>2</sup> of floor space. <b>Heating</b> - 18.5°C	Racks for cues, hooks, etc. Cupboard. Dais 0.3m high for spectators. Where possible, two rooms to be provided, one for corporals, one for privates/airmen/women.

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**PART 1 - GENERAL ACCOMMODATION (contd)**

(a)	(b)	(c)	(d)
26k Television Room		<b>Illumination</b> - 50 lux <b>Electric Power</b> - One 13A double socket outlet to every 37.0m <sup>2</sup> of floor space. <b>Heating</b> - 18.5 <sup>0</sup> C	To be provided where satellite TV or video facilities are planned. Secure storage for TV/Video to be provided.
27 Garden Furniture Store	5.6m <sup>2</sup>	<b>Illumination</b> - 100 lux	Conveniently accessible from terrace, where terrace forms part of design.
28 Social Activities Store	Establishment m <sup>2</sup> 50 - 400 7.5 401 - 1000 9.3 over 1000 11.1	<b>Illumination</b> - 100 lux <b>Heating</b> - 13.0 <sup>0</sup> C	Sited near to Serial 26a
29 Cleaners Room	4.6m <sup>2</sup>		Refer to Scale 1 Annex B
30 Calorifier Room (if Required)			Refer to Scale 1 Annex B

## PART 1 - GENERAL ACCOMMODATION (contd)

(a)	(b)	(c)	(d)
31 Kitchen Area	See Annex B for areas scaled to establishment numbers		See Annex C for equipment
a Kitchen		<b>Illumination</b> - 225 lux Supplementary lighting under hoods. <b>Electric Power</b> - Supply to kitchen equipment as required <b>Heating</b> - 16.0°C. <b>Ventilation</b> - Mechanical extraction with adequate canopies, as necessary to equipment, wash-up points and prep rooms. <b>Water Supply</b> - Hot and cold.	Stainless steel double sink with two drainers for pan washing. Sink for vegetable preparation if required. Three tier metal rack for "cleans". Fly proofing. Self-closing doors to servery. Winged insect electric killer units for kitchen, food preparation, and servery areas. Wash basin, liquid soap dispenser and space for paper towel dispenser (not Works supply)
b Wash up		<b>Illumination</b> - 225 lux <b>Electric Power</b> - as necessary for equipment <b>Heating</b> - 16.0°C <b>Water Supply</b> - Hot and cold	Stainless steel tabling on each side of wash-up machine, one side for "dirties" (no shelf under) and one side for "cleans" continued round walls, with shelf under for stacking. Four tier shelving for crockery stacking.

## PART 1 - GENERAL ACCOMMODATION (contd)

(a)	(b)	(c)	(d)
31b contd			May be part of kitchen, or separate area, as size dictates
c Kitchen Store		<b>Illumination</b> - 100 lux <b>Heating</b> - Frost precautions only	Guard bars to windows, door with security lock. Formica topped bench with shelving under, timber bench and shelving, fly proofing
d Beer Store		<b>Illumination</b> - 100 lux <b>Electric Power</b> - Supply for air cooling plant if required <b>Heating</b> - Frost precautions only <b>Water Supply</b> - Cold	Guard bars to windows. Planned near bar service with access from yard for deliveries. Storage to be at ground level suitably insulated and provided with drainage. Door with security lock. 1/3 to be provided as chilled store, with Air cooling plant (capacity sufficient to maintain the required storage temperature and to reduce temperature of new stock to optimum value within 24 hours of delivery)

## PART 1 - GENERAL ACCOMMODATION (contd)

(a)	(b)	(c)	(d)
e Bulk Store		<b>Illumination</b> - 100 lux <b>Heating</b> - Frost precautions only	Guard bars to windows, flyproofing, self-closing doors, shelving, door with security lock. To be co-located with Services shop.
f Empties Store		<b>Illumination</b> - 40 lux	
g Equipment Store		<b>Illumination</b> - 100 lux	
h Office		<b>Illumination</b> - 350 lux <b>Electric Power</b> - Two 13A double socket outlets <b>Heating</b> - 18.5°C	Planned near to kitchen and to bar serveries NAAFI supplied safe to be fixed to plinth Pin board and coat hooks as required Guard bars to windows

## PART 1 - GENERAL ACCOMMODATION (contd)

(a)	(b)	(c)	(d)
32 Yard	Not to be provided out of area addition To be not more than 100m <sup>2</sup>	<b>Illumination</b> - 10 lux switch controlled from kitchen Bell push at entrance to communicate with Serial 31(h) <b>Water Supply</b> - cold	Lockable gates; covered compound for 6-12 refuse bins with flyproofed doors and sited away from food store. Concrete unloading platform and nearby standpipe for hose connection with drain. Access to the yard from service road must allow sufficient room to manoeuvre for a vehicle with a turning circle of 27m diameter



**PART 1 - GENERAL ACCOMMODATION (contd)**

(a)	(b)	(c)	(d)
33 Staff Toilet Area  MALE  FEMALE	To be provided out of area addition WC                      Washbasin 1                              1  1                              1		Refer to Scale 1 Annex B.
34a Changing/Locker Room (all staff except Manager/ Manageress)			Refer to Scale 40. Sited to permit easy access to staff toilet area. Full length locker, 300mm x 300mm (NAAFI supply) for each member of staff. One mirror.
b Staff Rest Room (combined Male/Female) (all staff except Manager/Manageress)			Refer to Scale 47.

## PART 2 - NAAFI STAFF QUARTERS

(a)	(b)	(c)	(d)
35 Entrance to Staff Quarters		<b>Illumination</b> - 175 lux External light over entrance where street lighting insufficient. Bell push to bell in residential areas.	Inlet point and shelf for telephone. Letter box in door.
36 Bed-sitting Room for Manager/Manageress	18.6m <sup>2</sup>	<b>Illumination</b> - 125 lux Supplementary lighting over mirror with shaver socket <b>Electric Power</b> - Two 13A double socket outlets. Power supply for electric fire <b>Heating</b> - 18.5°C. Supplementary heating by fixed 2kW electric fire <b>Water Supply</b> - Hot and cold	Serials 36 and 37 are normally planned as a two room flat. Planned to satisfy need to supervise staff entrance and stairs to first floor where applicable. Washbasin with splashback, mirror, shelf with guard-rail and towel rail. Coat hooks as required. Curtain track and fittings. For TV/FM socket outlet details refer to Scale 1 Serial 88. NAAFI will provide all furniture.
37 Bed-sitting Room for Assistant Manager/Manageress	13.9m <sup>2</sup>	As for Serial 35	As for Serial 36.

## PART 2 - NAAFI STAFF QUARTERS (contd)

(a)	(b)	(c)	(d)
38 Utility Room/Kitchenette	6.5m <sup>2</sup>	<b>Illumination</b> - 125 lux <b>Electric Power</b> - Two 13A double socket outlets; Power supply to cooker, refrigerator, washing machine etc. <b>Heating</b> - 16.0 <sup>0</sup> C <b>Water Supply</b> - Hot and cold.	Sink with draining board, built-in cupboard, electric cooker, refrigerator 125 litre capacity domestic type. All service connections for washing machine (NAAFI supply).
39 Assistants' Sleeping Quarters Single Bedrooms	10.0m <sup>2</sup>	<b>Illumination</b> - 125 lux Supplementary lighting over mirror with shaver socket <b>Electric Power</b> - Two 13A double socket outlets <b>Heating</b> - 18.5 <sup>0</sup> C <b>Water Supply</b> - Hot and cold.	To be provided on basis of Annex D. Wash basin with splashback, mirror, shelf with guard-rail and towel rail. Coat hooks as required. Curtain track and fittings. NAAFI will provide all furniture.
40 Staff Dining and Sitting Room	8.0m <sup>2</sup> plus 2.0m <sup>2</sup> for each living-in assistant	<b>Illumination</b> - 125 lux <b>Electric Power</b> - Two 13A double socket outlets. Power Supply for electric fire <b>Heating</b> - 18.5 <sup>0</sup> C. Supplementary heating by fixed electric fire, 2kW up to 13.9m <sup>2</sup> , 3kW above this area.	For TV/FM socket outlet details refer to Scale 1 Serial 88..

## PART 2 - NAAFI STAFF QUARTERS (contd)

(a)	(b)	(c)	(d)
41 Linen Cupboard	0.4m <sup>2</sup> plus 0.03m <sup>2</sup> for each living-in staff member	<b>Illumination</b> - 100 lux <b>Heating</b> - 13.0 <sup>0</sup> C	Shelving as required
42 Utility Room/Kitchenette	7.4m <sup>2</sup> plus 0.4m <sup>2</sup> for each living-in assistant	<b>Illumination</b> - 225 lux <b>Electric Power</b> - Two 13A double socket outlets; Power supply to cooker, refrigerator, washing machine etc. <b>Heating</b> - 16.0 <sup>0</sup> C <b>Water Supply</b> - Hot and cold	Heated drying cupboard with drying rail. Sink with draining board, built-in cupboard, electric cooker, refrigerator 125 litre capacity domestic type. All service connections for washing machine (NAAFI supply).
43 Store	0.3m <sup>2</sup> for each living-in staff member (minimum area 3.7m <sup>2</sup> )	<b>Illumination</b> - 100 lux <b>Heating</b> - 13.0 <sup>0</sup> C	Shelving as required

## PART 2 - NAAFI STAFF QUARTERS (contd)

(a)	(b)	(c)	(d)
44 a Ablution Area (Living-in Staff)	To be provided out of area addition Manager/ess and Assistant One bath One washbasin Assistants One bath and One shower per 6 assistants	<b>Illumination</b> - 125 lux Supplementary lighting over mirrors <b>Heating</b> - 16.0°C <b>Ventilation</b> - Where adequate natural ventilation is not available, mechanical extraction is to be provided <b>Water Supply</b> - Hot and cold	Ablution and toilet facilities for manager/ess and Assistant to be adjacent to Manager/ess bed sitting room. Assistants ablution and toilet facilities are to be in separate rooms, with separate facilities for male and female staff. One fixed seat, 2 clothes hooks, soap holder, shelf and towel rail to each bath and shower. Showers to be separately partitioned with curtain rail. Baths to have mixer taps and shower attachments. One drinking water tap in each ablution area. Floor gulleys are required.
b Toilet area	Manager/ess and Assistant: One WC Assistants: One WC per 4 assistants One washbasin small (hand rinse)	As for Serial 44(a)	Refer to Scale 1 Annex B

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Establishment	Basic Area m <sup>2</sup>	Supplementary area per person m <sup>2</sup>
50	160.0	
51 - 99		1.3
100	225.0	
101 - 199		0.8
200	305.0	
201 - 299		0.7
300	375.0	
301 - 399		1.0
400	475.0	
401 - 499		0.6
500	535.0	
501 - 599		0.8
600	620.0	
601 - 699		0.7
700	690.0	
701 - 799		0.7
800	765.0	
801 - 899		0.8
900	850.0	

Establishment	Basic Area m <sup>2</sup>	Supplementary Area per person m <sup>2</sup>
901 - 999		0.8
1000	925.0	
1001 - 1099		0.8
1100	1000.0	
1101 - 1199		0.7
1200	1075.0	
1201 - 1299		0.7
1300	1140.0	
1301 - 1399		0.7
1400	1210.0	
1401 - 1499		0.7
1500	1275.0	
1501 - 1599		0.6
1600	1330.0	
1601 - 1699		0.6
1700	1390.0	
1701 - 1799		0.6
1800	1445.0	

**SOCIAL CLUBS (contd)****JSP 315****SERIAL 31 - KITCHEN AREAS****ANNEX B**

Establishment	Basic Area m <sup>2</sup>	Supplementary Area per person m <sup>2</sup>
50	80.0	
51 - 99		0.03
100	85.0	
101 - 199		0.2
200	95.0	
201 - 299		0.03
300	100.0	
301 - 399		0.06
400	105.0	
401 - 499		0.2
500	125.0	
501 - 599		0.1
600	135.0	
601 - 699		0.07
700	140.0	
701 - 799		0.06
800	145.0	
801 - 899		0.06
900	155.0	

Establishment	Basic Area m <sup>2</sup>	Supplementary Area per person m <sup>2</sup>
901 - 999		0.033
1000	158.0	
1001 - 1099		0.005
1100	160.0	
1101 - 1199		0.033
1200	165.0	
1201 - 1299		0.07
1300	170.0	
1301 - 1399		0.07
1400	175.0	
1401 - 1499		0.06
1500	180.0	
1501 - 1599		0.05
1600	185.0	
1601 - 1699		0.04
1700	190.0	
1701 - 1799		0.03
1800	195.0	

## SCHEDULE OF CATERING EQUIPMENT AND FITTINGS

## ANNEX C

Establishment					
Equipment	Up to 200	201 - 400	401 - 600	*601 and over	Remarks
1 Serveries for training establishments (a)Cooking Unit comprising:	1 Work-top unit, 18in x 18in mounted on 1 pedestal with shelf, unheated, open front 1 Deep fat fryer, 15lb per hour 18in x 18in mounted on 1 Heated chip scuttle pedestal 1 x 2 pot Bain Marie/2 boiling rings 18in x 18in mounted on 1 Heated pedestal with shelf 1 Toaster griller with boiling ring 18in x 18in mounted on 1 Waste-bin pedestal (Requires section 6ft 6in long)	1 Work-top unit, 18in x 18in mounted on 1 pedestal with shelf, unheated, open front 1 Deep fat fryer, 15lb per hour 18in x 18in mounted on 1 Pedestal with shelf, unheated, open front 1Heatedchip scuttle unit, 18in x 18in mounted on 1 Heated pedestal with shelf 1 Bain Marie (2 x 6 pint pots) boiling ring 18in x 18in mounted on 1 Heated pedestal with shelf	1 Work-top unit, 18in x 18in mounted on 1 pedestal with shelf, unheated, open front 1 Deep fat fryer 30lb per hour 18in x 18in mounted on 1 Pedestal with shelf, unheated, open front 1Heatedchip scuttle unit, 18in x 18in mounted on 1 Heated pedestal with shelf 1 Bain Marie (2 x 6 pint pots) boiling ring 18in x 18in mounted on 1 Heated pedestal with shelf	1 Work-top unit, 18in x 18in mounted on 1 pedestal with shelf, unheated, open front 1 Deep fat fryer, 30lb per hour 18in x 18in mounted on 1 Pedestal with shelf, unheated, open front 1 Heated pedestal with shelf 1Heatedchip scuttle unit, 18in x 18in mounted on 1 Heated pedestal with shelf 1 Bain Marie (2 x 6 pint pots) boiling ring 18in x 18in mounted on	All components to be installed as a battery of cooking units sited on rear wall of servery in a tiled section, adequately lighted, enclosed and fitted with a built-in extraction system. The 18in x 18in sub- units may be as detailed or substituted or augmented by other standard units of this type to meet special circumstances. Each sub-unit should be connected to a separate socket outlet to permit



## SCHEDULE OF CATERING EQUIPMENT AND FITTINGS (contd)

## ANNEX C

Establishment					
Equipment	Up to 200	201-400	401-600	601 and over	Remarks
		1 Griddle 18in x 18in mounted on 1 Waste bin pedestal 1 Salamander griller eye level 180in <sup>2</sup> grill area (Requires section 8 ft long)	1 Griddle/grill 18in x 18in mounted on 1 Waste bin pedestal 1 Salamander griller, eye level 180in <sup>2</sup> grill area (Requires section 8 ft long)	1 Heated pedestal with shelf 1 Griddle/grill 18in x 18in mounted on 1 waste bin pedestal 1 Salamander griller eye level 180in <sup>2</sup> grill area (Requires section 9 ft 6in long)	isolation and interchangeability of units, and where allowance has been made for an extra unit, if needed, this space should also be provided with a socket outlet
(b) Counter beverage unit Instantaneous boiler (under counter type) Font-type draw off Steam injector Drip tray connected with drainage Wet leaf bin, tea drawer above Cup tray trolley with plasticised wire cup trays	1 x 100 pints per hour  1 1 1  1 trolley to hold 5 cup trays	1 x 200 pints per hour  1 1 1  2 trolleys to hold 5 cup trays each	1 x 300 pints per hour  1 1 1  2 trolleys to hold 5 cup trays each	1 x 400 pints per hour  1 1 1  2 trolleys to hold 5 cup trays each	Based on capacity of 50 pints per hour per 100 men. May be divided as necessary for establishment and design requirements.

**SCHEDULE OF CATERING EQUIPMENT AND FITTINGS (contd)**

**ANNEX C**

Establishment					
Equipment	Up to 200	201 - 400	401 - 600	*601 and over	Remarks
(c) Counters (a) incorporating beverage unit as above, hot and cold display cabinets and serving area (b) self-help incorporating beverage unit as above, with cashier's unit, hot and cold sections with hot cupboard and hot and cold self-service display cabinets, Service area, under counter shelving, tray shelf, guide rail if necessary (c) for junior NCOs if required, incorporating beverage pouring	Length according to type design of servery 1 Hot cabinet 19in x 12in 1 Cold cabinet 22in x 18in	Length according to type design of servery 1 Hot display cabinet 24in x 18in 1 Refrigerated display cabinet 32in x 18in  Length according to type design of servery	Length according to type design of servery 1 Hot display cabinet 24in x 18in 2 Refrigerated display cabinets 32in x 18in  Length according to type design of servery	Length according to type design of servery 1 Hot display cabinet 24in x 18in 2 Refrigerated display cabinets 32in x 18in  Length according to type design of servery	Display cabinet sizes are approximate

**SCHEDULE OF CATERING EQUIPMENT AND FITTINGS (contd)**

**ANNEX C**

Establishment					
Equipment	Up to 200	201 - 400	401 - 600	*601 and over	Remarks
unit with drip tray connected to drainage, plasticised cup trays and runners under. Hot and cold sections with display cabinets as required.					
(d) Serveries for non-training establishments. Liquor Bar Serveries and Snack Bars	Equipment for each serving point is to be selected from: Microwave oven (commercial pattern), Refrigerator, Deep Freeze (upright), Infra red Grille Bottle cooling cabinets Water Boiler - 50 pints per hour Deep fat fryer ) Fast food equipment Griddle plate )in lieu of call order Bain Marie )unit, normally counter top Boiling Ring )models as opposed to free Milk Shake Machine )standing e.g. (commercial model) )Lincat small bar range Glasswashing machine )				

**SOCIAL CLUBS (contd)****JSP 315**

2 Kitchen					
Snack heating oven		142ltrs	168ltrs	168ltrs	Snack heating capacity may be increased if demand justifies  In Germany 401+ 2 x 444ltrs freezers
cooker comprising:					
Oven approx. size	56ltrs	56ltrs	56ltrs	142ltrs	
Boiling rings	4	4	4	4	
Eye level grill	1	1	1	1	
Freezer	444ltrs	444ltrs	444ltrs	444ltrs	
Refrigerator	444ltrs	444ltrs	670ltrs	1054ltrs	

**SOCIAL CLUBS (contd)****JSP 315****SCHEDULE OF CATERING EQUIPMENT AND FITTINGS (contd)****ANNEX C**

Establishment					
Equipment	Up to 200	201 - 400	401 - 600	*601 and over	Remarks
Ice cube maker	1	1	2	2	
Work table	1	1	1	1	
Stainless steel Glass/Dishwashing machine	1800mm	1800mm	1800mm	1800mm	
Stainless steel sink with 2 drainers	1	1	1	1	
Waste disposal unit	1 per prep area	1 per prep area	1 per prep area	1 per prep area	
Insect repeller	1 per prep area	1 per prep area	1 per prep area	1 per prep area	
Wash basin (h & c) and paper towel dispenser	1	1	1	1	
3 Vegetable preparation Vegetable preparation sinks and drainers	1400mm unit	1400mm unit	1800mm unit	1800mm unit	Normally sited in kitchen
Waste disposal unit	1	1	1	1	Installed in one of the veg prep sinks NAAFI supply NAAFI supply
Potato peeler, electric	3kg	3kg	3kg	3kg	
Potato chipper	1	1	1	1	

**SOCIAL CLUBS (contd)**

**JSP 315**

**SCHEDULE OF CATERING EQUIPMENT AND FITTINGS (contd)**

**ANNEX C**

NOTES \* : Category 601 and over. The schedule above shows the suggested minimum requirements for the average large establishment. Exceptionally large clubs with approximate strengths of 1000 personnel and over, may require duplication, or increases in capacity, of certain items to meet special demands.

Winged insect electric killers in food preparation area: no of units to be decided by environmental health.

**SOCIAL CLUBS (contd)****JSP 315****NAAFI STAFF QUARTERS****ANNEX D**

NAAFI staff quarters at Home and in NW Europe (see Serial 12) will be provided on the following staff numbers. They are exclusive of any sleeping, dining and sitting room accommodation that may be required by NAAFI staff employed in Families Shops and Messing Stores. (Scales 41 and 43). requirements at other overseas stations are to be justified at project brief stage.

Establishment	Manager/ Manageress	Assistant Manager/ Manageress	Assistants living in*	Total including day staff
50 - 100	1	-	2	3
101 - 175	1	1	2	4
176 - 250	1	1	3	5
251 - 325	1	1	4	6
326 - 400	1	1	5	7
401 - 500	1	1	5	8
501 - 600	1	1	6	9
601 - 700	1	1	6	10
701 - 800	1	1	6	11
801 - 950	1	1	6	12
951 - 1100	1	1	6	13
1101 - 1250	1	1	6	14
1251 - 1450	1	1	6	15
1451 - 1650	1	1	6	16
1651 - 1800	1	1	6	17

\* A special case is to be made for residential accommodation for more than 6 assistants

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