

Feed My People Food Bank Project: A Case Study  
of Space Planning and Costing of Warehouse

by

Anuj Raj Shrestha

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Research Advisor  
Dr. Xuedong Ding

The Graduate School  
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**The Graduate School  
University of Wisconsin-Stout  
Menomonie, WI 54751**

**Author: Shrestha Anuj R.**

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ABSTRACT

The organization researched reported a lack of space in their existing warehouse to manage present inventories. The organization's food distribution is growing every year. In the year 2005 the distribution of the food was 752,150 pounds, which increased by 63% in 2006 and by 21% increase in 2007. According to the increase amount of distribution, the organization needs a bigger space to handle inventories. The organization is managing all the inventories in a 7,000 square foot area warehouse. Currently, they are hardly handling the growing food distribution ratio in the available space. Therefore storage space is needed to increase controlling the future growth of the organization to eliminate hunger in Western Central Wisconsin by distributing food.

The purpose of this study is to help the organization, find future warehouse space needs and calculate warehouse investment amounts on possible options such as buy, lease and remodel.

The objectives of the study were:

1. Determine peak months of inventory and display records in bar graphs to help FMPFB's management team understand their load of inventories and prepare for handling them in the future.
2. Analyze past inventory and turnover data so that the minimum required future warehouse space can be calculated to forecast sufficient space up to the year 2018.
3. Compare and contrast building options to help FMPFB determine whether to buy or lease a new building or remodel their current building.

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## Chapter I: Introduction

### *Background*

Feed My People Food Bank (FMPFB) is a nonprofit organization that's mission is to eliminate hunger in West Central Wisconsin. Feed My People Food Bank distributes over 1,400,000 pounds of food and non-food products annually and they also provide product delivery to 40 rural agencies monthly (Feed My People Feed Bank, n.d.). The number of people coming to hunger relief agencies continues to increase each year. Approximately 42,000 people live in poverty in FMPFB's service area. A majority of food donated to FMPFB is from manufacturers, wholesalers, and retailers because of their production over-runs, mislabeling, or nearness to product's pull date. Records show that food banks rescue some of the 96 billion pounds of food that would be wasted each year in the United States (Feed My People Feed Bank, n.d.).

Feed My People Food Bank's food distribution is growing every year (Appendix A). In 2005, they distributed 752,150 pounds of food, with a 63% increase in 2006 and a 21% increase in 2007 (Appendix B). The organization is now managing its inventory in a 7,000 square foot warehouse (see Appendix C). At the present, they are struggling to handle the growing food distribution in the available space. According to present context and planning to increment amount of distribution food, the organization needs a larger space to handle the inventory. Therefore, more storage space is needed for controlling inventory and to accommodate the future growth of the organization.

### *Statement of the Problem*

Feed My People Food Bank cannot decide their require size of warehouse and is unsure about whether to buy, lease, or renovate their existing building to handle a growing inventory up to the year 2018 in Western Central Wisconsin.

### *Purpose of the Study*

The purpose of the study is to find the required warehouse space for holding inventories and assist increasing distribution of food from current year to 2018. In year 2007 they distributed 1,485,735 pounds of food. This study will allow them to maintain their future goal to grow distribution of food by 15% in year 2008 and then increase every year by 10% until 2018. The increasing distribution of food will be 4.4 million pounds by the end of 2018. The facility needs to hold 440,000 pounds of food in the future which means three times more than the current capacity (Appendix B). The main purpose of this study is to help FMPFB determine financial costing of whether to buy or lease a new building or remodel their existing building.

### *Objectives of the Study*

1. Determine peak months of inventory and display records in bar graphs to help FMPFB's management team understand their load of inventories and prepare for handling them in the future.
2. Analyze past inventory and turnover data so that the minimum required future warehouse space can be calculated to forecast sufficient space up to the year 2018.
3. Compare and contrast building options to help FMPFB determine whether to buy or lease a new building or remodel their current building.

### *Significance of the Study*

Feed My People Food Bank cannot progress in their mission to hold three times their current capacity of food (440,000 pounds) due to their current lack of space. Thus, the results of this study will help the organization make the best decision by reducing their cost on a future investment of a warehouse building.

*Assumptions of the Study*

1. Information presented in literature the researcher reviewed and information gathered from the organization regarding the existing warehouse was accurate.
2. The organization has a basic idea of space requirements for a new warehouse building.
3. All of the recommended solutions are based on accurate data and analysis.

## Chapter II: Literature Review

### *Introduction*

This chapter will review information about the purpose of a warehouse and the three key components that can affect inventory management: space, equipment, and people. Once inventory becomes difficult to handle, options include buying or leasing a new building or renovating the current building, which can be a difficult decision. Therefore, a comparison of these options will be discussed in this chapter. Space planning is a major requirement for a warehouse, but a warehouse also requires adherence to Occupational Safety and Health Administration (OSHA) specifications and fire prevention compliances. Hence, this chapter will focus on space planning standards, OSHA specifications and fire prevention.

### *Role of the Warehouse*

The history of a warehouse began in ancient times. Human beings started to store available food to save for when there were times of shortage (Ackerman, 1983). The agriculture sector is an initial concept of warehousing. Later on the industrial revolution brought mass production. To balance production versus demand, warehousing played a significant role. The role of warehousing also started to affect economy due to the huge capital investment on the size and movement of inventories (Frey, 1983). Therefore, the rapidly changing economic climate of the market brings competition of cutting unnecessary inventories by rescheduling production, or by persuading the supplier or customer to quickly take some of the carrying products. Warehousing and the physical movement of goods and products amazingly consume 20% of the United States' gross national product. All the controlling and managing of massive resources generates an evolution in warehousing as a distribution management, which manages to cut all operational cost.

### *Three Key Components of Warehousing*

Three key components are required for a satisfactory warehouse: space, equipment and people. The warehouse management personnel cannot improve their distribution of products performance without the understanding the correlation between these three components.

*Space.* “Warehouse space is a commodity. Like any commodity, its price can show great volatility with changes in demand” (Ackerman, 1983, p. 26). Acquisition of additional space might nearly prove impossible when commodity cost is higher or it is designed for limited space storage. At the same time, people and equipment can be used to avoid the high cost of space. Wasted space is more costly than wasted manpower because space is used all of the time, 24 hours a day and 365 days a year, which is more capital investment whereas manpower is only used when employees are punched in (Frey, 1983). Similarly, warehouses must also provide rapid, easy movement of products from storage to the shipping area and this movement will occupy more space for handling and storage of products. Therefore, its need to perfectly determine proper planning of required space which reduces operating cost and also eliminates the wasted space. Space should be measured in cubic feet of storage occupancy (Frey, 1983). Proper calculation of storage space contributes to good utilization and will not result in space shortages. Many factors should be considered when calculating space requirements; even the diminishing width size of an aisle impacts the increasing percentage of cube availability. Table 1 is as an example of cube utilization measured against aisle width. Capital investments in equipment are less expensive than new construction; therefore the capital investment of more equipment by reducing size of aisles can cut off the higher cost of a large space.

The example shown in Table 1 is a typical warehouse with a 24-foot ceiling, back-to-back pallet racks, and 48x42 inch pallets, which uses a very small percentage of the total space

according to the actual cube size. If the results of net cube capacity below compare between 8' aisle, 10' aisle and 12' aisle, then 8' aisle shows the highest space utilization. All descriptions in the table reduce space cube utilization. Many factors should be considered when calculating space requirements. Thus, warehouse management should identify the cube loss factors to increase the net cube capacity utilization.

Table 1

*Examples of Cube Utilization* (Frey, 1983, p.28).

Description of Cube loss Factors	Aisle Size and Loss Factors			Example of Calculation		
	8'Aisle	10'Aisle	12'Aisle	100	60	
Access Aisles	0.50	0.44	0.40	0.40	40	4
Major Aisles	0.10	0.10	0.10	0.10	36	3.6
Dock's Offices	0.10	0.10	0.10	0.10	32.4	1.9
Sprinkler Clearance	0.06	0.06	0.06	0.06	30.5	1.8
6" Fire Flue	0.06	0.06	0.06	0.06	28.7	5.7
Slot Use	0.20	0.20	0.20	0.20	23.0	1.6
Horizontal Crossbeam	0.07	0.07	0.07	0.07	21.4	2.8
Pallet Operating Clearance	0.13	0.13	0.13	0.13	18.6	0.9
Vertical Upright	0.05	0.05	0.05	0.05	17.7	2.1
Vertical Operating Clearance	0.12	0.12	0.12	0.12	15.6	84.4

	8' Aisle	10' Aisle	12' Aisle
Gross cube capacity	100%	100%	100%
Less lost cube	<u>80.8%</u>	<u>83.0%</u>	<u>84.4%</u>
Net Cube Capacity	19.2%	17.0%	15.6%

*Equipment.* Equipment is defined as materials handling devices used to make a warehouse function, such as racks, conveyors, and all of the hardware and software (Ackerman, 1983). Using specially designed equipment can save warehouse space, but using large amounts of equipments can also increase the numbers of labor. Large amounts of equipment should be considered according to their necessity and space conditions, such as if the space has low ceilings, or when an unusual environment exists.

Overall productivity is affected by the amount and the type of equipment used (Frey, 1983). If the required type or amount of equipment is not on hand to balance between a high-cube warehouse and a multi-million dollar inventory, then it could barely meet the system demands. Use of equipment should fit and suit the aisle's width space or warehouse nature.

*People.* People are the most critical component in warehousing (Ackerman, 1983). Perfect utilization of space and equipment operated by workers makes the difference between high and low quality warehousing. The cost of labor since World War II has not escalated as rapidly as the cost of new space, therefore, productivity studies showed that most warehouses emphasize the better use of people.

All three components play a major role in productivity improvement systems (Ackerman, 1983). Any one of them can also affect the performance or cost of the other two components. Therefore, the trade-off between the three major components should be analyzed seriously so that one of them cannot negatively affect the function of the warehouse.

#### *Building, Buying, Leasing, or Rehabilitation*

Acquisition of a warehouse involves a series of following alternative choices (Ackerman, 1983).

- a. Should the warehouse operator build a structure or purchase an existing one?

- b. Should the warehouse operator own or lease the property?
- c. How should the user finance the structure?
- d. If a new building is to be built, what size and shape should the facility have?

The solution to these questions is not a simple task, but the following information should assist in making a better decision.

*Build a structure or purchase existing one?* If the location of the property is not appropriate for distribution products and the design of the building is not suitable for the required specifications, then the operator of the warehouse should definitely build or buy a new warehouse (Ackerman, 1983). Similarly, if construction sites are in short supply for construction of a new warehouse, then it will be necessary to purchase an existing facility. Financial investment is a crucial decision in whether to build or buy. Usually, an attractive financing rate is easily available for buying an existing property. There are also situations when it is easier to acquire financing for a new building versus an old one. Finally, the buyer should carefully examine an existing property's location, specifications, and design or construction to ensure it will not create future potential problems.

*Own or lease the property?* Present value concepts allow comparing like dollars at the same point in time for users to make a decision about whether to buy or lease the property (Ackerman, 1983). Financing is the main issue in deciding whether to buy or lease, and some are not limited to other factors:

- a. Present location versus future desired location. If present location will fit with the future goal of the organization, then own the property, otherwise lease it until it is not available.



- b. Change in business operation that may require a different type of structure. If the nature of the business operation is changing and the structure does not match all changes then require owning or leasing the property.
- c. Innovations in heating that cannot be placed in an older building. Heating system inside the building could change decision whether to own or lease property.
- d. Obsolescence of product. Obsolescence of product makes an organization unsure of business growth, therefore it impact on owning and leasing decision of property.
- e. Effect on the selling of the business. The surrounding environment effect on property location when selling a business in the future, so on those effects the decision also varies for leasing or owning the property.

*The Rehabilitation Alternative.* From the last few years, preservation, conservation and adaptive re-use of older buildings has increased because of tax legislation (Ackerman, 1983). The 1978 Revenue Act was the first law to offer incentives for rehabilitation. The Economy Recovery Tax Act of 1981 altered those incentives. This act provided no tax credits for buildings less than 30 years old. A 15% credit is granted for a building between 30 and 39 years of age, and a 40-year-old building will qualify for a 20% tax credit.

All three alternatives are very analyzable for warehouse owners to use in making better decisions and meeting customers' demands.

### *Space Planning*

Space planning is the backbone of any warehouse (Ackerman, 1983). The purpose of a warehouse is to keep all stored products in good condition using a minimum amount of space. A minimum amount of space needs to be planned in a careful design so that the inventories can be protected any time by warehouse operators. The most effective way to plan a space is to form a planning team that includes a warehouse manager, dock supervisors, inventory clerks, order pickers, business planners, and warehouse engineers or design specialists (Tompkins & Smith, 1998). If the correct team is assembled and each member of the team contributes their thoughts, concerns, and ideas during the process, the combination of design will be the best solution of planning the space of warehouses.

### *Storage Space Standards*

The variety of different items in inventory that can be stored in a typical space area derived by any calculation chart is called storage standards (Ackerman, 1983). The following calculation show that 40% of the building will be used for aisles, docks and staging area, leaving 60% available for storage. From 60% net storage, an additional 20% is lost by honeycombing, which is lost storage space in front of partial stacks. The entire storage layout objective makes it possible to analyze through space standards (Jenkins, 1968). All the laid out on the drawings and various plans with space standards can determine the best required amount of space for each inventory item.

### *Storage Space Calculation Chart*

#### Assumptions:

1. 60% of gross space is available for storage (40% lost for aisles and docks)
2. 80% of net space is available, since honey combining loss is 20%

Calculations example:

A. Pallet:  $4/\text{tiers} * 5\text{tiers} = 20$  cases/pallet (40''\*48''+2'') clearance each side

B. Stack: 20 cases/pallet \* 3 pallets height = 60 cases/stack

C. Space:  $48 * (40 + 2 + 2) / 144 = 48 * 44 / 144 = 15$  sq. ft.

D. Gross space required after calculating aisle and dock loss = 15 sq. ft. /60% =25 sq. ft.

Gross space after honeycombing loss is 25 sq. ft./80% =31.25 sq. ft.

E. Square feet per case is  $31.25 / 60$  cases =0.521 per case.

Some other calculating examples for standards are as follows (Jenkins, 1968).

20.3 pounds per square foot of floor space

5.0 pounds per cubic foot

9.3 cases per square foot of floor space

1.2 Cases per cubic foot

Generally spaces are expressed in sales units (such as pound, cases, and feet) per square foot or cubic foot of warehouse space. 'Square feet' as a term more easily measured and more commonly understood in warehouses, where as 'cubic feet' has the advantage of constantly focusing attention on vertical space utilization.

### *Controlling the Fire Risk*

An automatic sprinkler system is the most widely accepted system for reducing the risk of loss by fire (Ackerman, 1983). The automatic sprinkler is a series of pipes located just under the ceiling of a warehouse building. This equipment carries sufficient water to extinguish or control any kind of fire. There are two widely used types of sprinkler systems: dry pipe and wet pipe systems.

The dry pipe system has compressed air, which is holding water flow into the sprinkler pipes (Ackerman, 1983). When a sprinkler head is tripped, the warehouses are first filled with compressed air through a series of heated valve houses and then water starts to flow. These types of systems are used in unheated or in outdoor subfreezing operating systems warehouses. A wet pipe system has all water right up to the dispenser valves. When heat reaches that critical temperature inside warehouse, the trigger is snapped and allows water to flow throughout the system and onto the fire. A wet pipe system will respond faster than a dry pipe system because compressed air does not have to release first. It is a safer fire controlling system, but the warehouse must be sufficiently heated so that the wet pipe system's water is kept from freezing. In addition to these systems, another first aid method such as fire extinguishers should be also used to control a small accident which might become major fire.

Fire protection is needed more when higher storage racks are installed in a warehouse (Frey, 1983). The job of protecting items in storage racks high off the floor is not easy because the ceiling sprinkler units do not easily reach the fire. Frey (1983) indicated that "Data from the National Fire Council demonstrate that well designed sprinkler systems for rack storage will, by and large, provide water promptly in the proper amounts and the right place" (p. 155). At least two hours of a steady supply of water at approximately 50 pounds of pressure is required. The temperature should be rated highly in the importance of sprinkler units. Usually it is preferred that high-temperature ceiling sprinklers are rated at 286 degrees Fahrenheit and low-temperature sprinklers at 165 degrees Fahrenheit. Heat will cause them to open in areas beyond the fire and reduce the pressure needed to contain the fire. The more difficult part is installing sprinklers in pallet racks. Sprinkler installation must meet fire code and also should avoid the risk of damage from material handling equipment.

Figure 1 shows an in-rack installation of sprinklers that use a horizontal beam as a measure of protection.

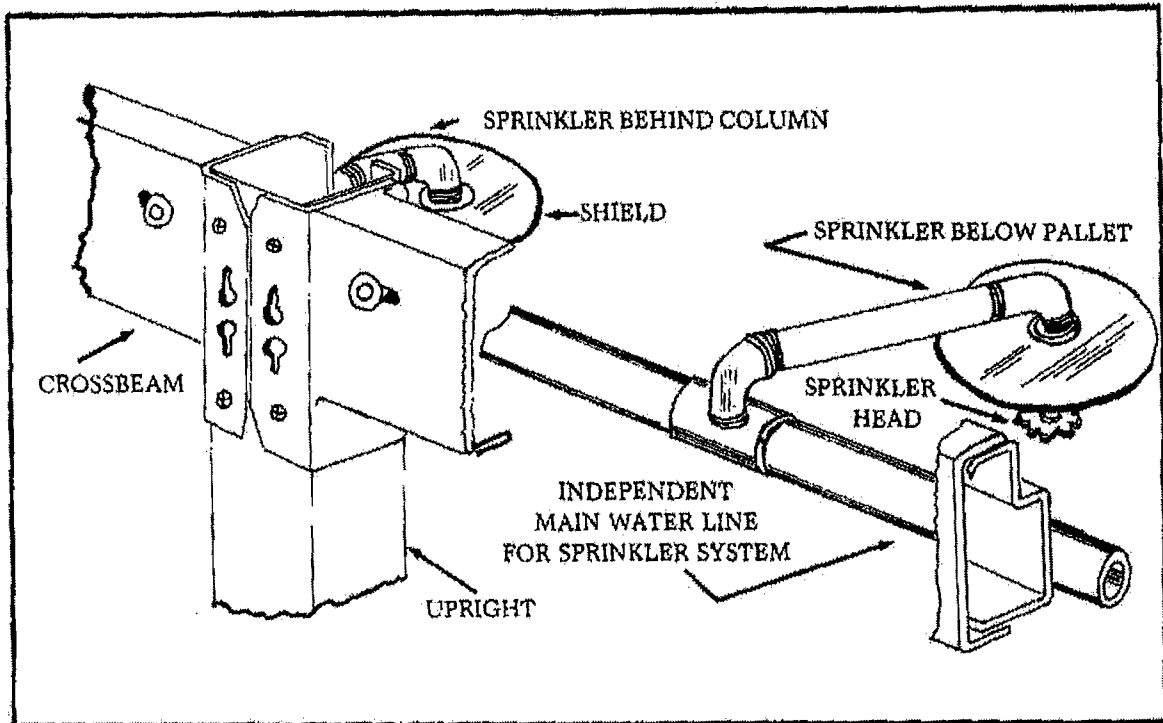


Figure 1. Pallet rack sprinkler installation

Source: (Frey, 1983, p. 152)

### *OSHA and Warehousing*

Almost a third of all lost time injuries in the United State of America go to material handling accounts. Therefore, reducing the rate at which these accidents occurs should follow OSHA standards (Frey, 1983, p. 156).

There are various reference points for warehousing on OSHA, but some basic reference points are as follows:

*1910.23- Platforms:* Standard railings and toe boards should be guarded in all open-sided floor platforms which are raised four feet or more above the ground level (Frey, 1983).

*1910.25-Portable ladders:* Portable ladders should be inspected regularly so that they remain always in good condition (Frey, 1983). Bad ladders need to be tagged with labels that

read “DANGEROUS DO NOT USE” and stored properly. When doing electrical work, metal ladders should be always avoided.

*1910.35-Egress:* At least two means of egress remote from each other should be maintained in warehouses (Frey, 1983). “All passageways and exits must be maintain unobstructed. All exits and doors must be well labeled so that anyone can easily find them. Exit doors must swing out. Devices and alarms must not hamper emergency exit or use”. Exits must be marked with signs not less than six inches high and illuminated with a light that generate five candle powers light. All exits such as doors, stairwells, passages, and not exits must be labeled as exits.

*1910.106 -* At least 18 gauge sheet irons should be used as metal bottoms, tops sides, and doors to all storage cabinets containing flammable materials (Frey, 1983). Sixty gallons of flammable liquid can be stored normally with 140° flash point. If the flash point is above 140°, then a maximum of 120 gallons may be stored. Flammable and combustible material may not be stored in office space, but some specific ceiling heights shown in Table 2 are allowed to store different classifications of flammable/combustible material.

Table 2

*Classification of Flammable/Combustible Material* (Frey, 1983, p. 156)

Type	Quantities permissible for flammable storage facilities		Quantities permissible for general-purpose warehouse facilities	
Classification	#Gallons	Ceiling Height	#Gallons	Ceiling Height
Class IA	2,750	3 Feet	660	3 Feet
Class IB	5,500	6 Feet	1,350	3 Feet
Class IC	16,500	6 Feet	4,125	9 Feet
Class II	16,500	9 Feet	4,125	9 Feet
Class III	55,000	15 Feet	13,750	12 Feet

#### Definitions of classification

Class IA-Flash point below 73° F ; Boiling point below 100° F

Class IB-Flash point below 73° F ; Boiling point below 100° F

Class IC-Flash point above 73° F ; Boiling point below 100° F

Class II-Flash point above 100° F

Class III-Flash point above 140° F

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*1910.141-Housekeeping:* Warehousing should be maintained in a clean and orderly manner because a lack of housekeeping has been a contributor to industrial accidents (Frey, 1983). Therefore, the OSHA recommends the following color codes as a means to alert all personnel to potential dangers (Kochersperger, 1978).

- RED: “Designates fire protection equipment, for example, extinguishers, no smoking signs, pumps, hydrants, etc. It is also used for portable flammable liquid storage containers and for emergency stop buttons on machinery” (Frey, 1983, p. 157).
- ORANGE: “Denotes moving, energized equipment or machine parts that can be a danger because of cutting edges, crushing, electric shocks, or can otherwise injure the operator or pedestrian. All exposed conduits and switches should be labeled with orange signs” (Frey, 1983, p. 157). For example, sides of conveyor belts or rollers, inside of transmissions, guards for gears or pulleys (Kochersperger, 1978).
- YELLOW: “Signifies hazards that might cause falling, tripping, or striking against. Objects that could cause this type of problem should be labeled with the appropriate yellow signs, for example, stairwells, pillars, posts, or low clearing overhead obstructions” (Frey, 1983, p. 157).
- GREEN: “Identifies first aid kits and safety equipment, for example, emergency showers, eyewash stations, emergency oxygen, stretcher station, and so on” (Frey, 1983, p. 157).
- BLUE: “Identifies information signs: signs that warn against starting power equipment under repair, such as forklifts, machinery, and so on” (Frey, 1983, p. 158).
- PURPLE: “Designates radiation hazards” (Frey, 1983, p. 158).
- BLACK/WHITE OR COMBINATION OF BLACK AND WHITE CHECKERING: “Used principally to identify traffic and housekeeping area. Examples are traffic aisles used for forklifts and other material handling equipment, or house keeping stations for brooms mops, and trash containers” (Frey, 1983, p. 158).



*1910.157- Portable Fire Extinguishers:* They should be kept fully charged at all times, and in designated unblock or not obstructed fire stations areas (Frey, 1983). Fire extinguishers consist of various types which can be used according to different classes of fires. Hence, they should be marked properly right extinguishers for proper use.

*1910.178- Power Industrial Trucks:* “OSHA requires operators to be trained and only authorized personnel may be use them” (Frey, 1983). The equipment specification, identification plates, and markings must be legible all time with viability of all safety guards and back rests which are installed by the manufacturer.

### *Safety*

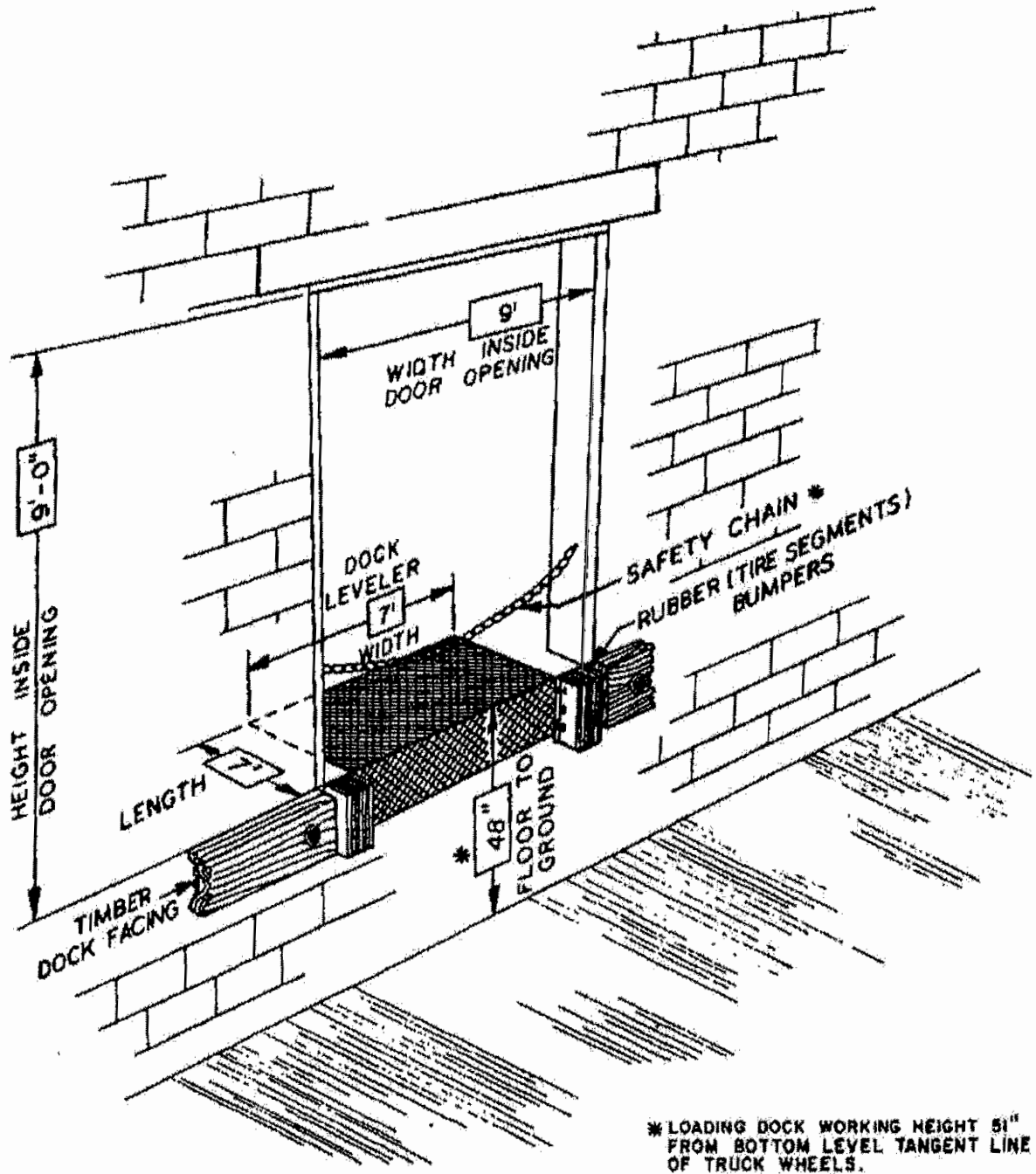
A basic proper method of handling and reporting accidents must be established or provided when using unsafe equipment or dealing with unsafe conditions (Frey, 1983). OSHA has a four pronged comprehensive approach for reducing injuries and illnesses from musculoskeletal disorders in the workplace which is called warehouse ergonomics (U.S. Department of Labor, n. d.). A few basic safety guideline examples are as follows for lifting, climbing, clothing:

- **Lifting:** When lifting, bend the knees and keep the back straight. Use the power in the legs to lift the load. Lift gradually and do not twist or jerk. Make sure you can see where you are going once the load has been lifted (Frey, 1983, p. 160).
- **Climbing:** “If you must climb, use safety ladder, and make sure it is large enough to do the job. Do not use a defective ladder” (Frey, 1983, p. 160).
- **Clothing:** Wear appropriate clothes for the job. Loose fitting or torn clothes do not belong in a warehouse. They only contribute to accidents. Rings and other jewelry do not belong in the warehouse either. They can get caught on bolts, nails and the like, causing

accidents. Remove jewelry before going to work, and if the job requires it, wear safety shoes (Frey, 1983).

- Eye wash station: A battery charging area should provide eyewash stations in addition to protective clothing (Frey, 1983).
- Report Hazardous Conditions Immediately: Report tripping hazards to supervisors. Make sure the proper attention is paid to maximum floor load capacity ratings. Aisles should not be blocked and major traffic aisles should clearly identify. Damaged floors should be reported to management and maintain the floor from free of paper, cardboard, grease, labels, wire, and other foreign objects (Frey, 1983).
- Truck Dock Operations: The major safety problem involved with loading operations in a truck dock is because of improper dock layouts and designs (Frey, 1983). The safe and unsafe methods for loading and unloading trailers from the dock area can also cause accidents. Therefore protection from accident needs to first balance trucks by using wheel chocks, jacks, and T-bars so that the vehicle does not move or come up off the ground when the forklift operator enters the trailer. The dock should be built around specific dimensions shown as Figure 2 and Figure 3.





## TYPICAL BUILDING FACE DOCK DIMENSION SPECIFICATIONS

Figure 3. Loading dock construction considerations

(Frey, 1983, p. 162)

## CHAPTER III: METHODOLOGY

### *Introduction*

This chapter describes methods and procedures used for solving our problem statement. Six-Sigma is the best approach model for solving the problem, which is also called Define, Measure, Analyze, Improve and Control phase (DMAIC) model. This model includes Define, Measure, Analyze, Improve and Control phase. Each phase of this model is described as follows.

*Define.* This phase describes all the present situations of the organization. The goal is to define performance on the inventories of products according to the existing building space, followed by defining an organizational proposal plan of new warehouse space to control the future inventories until the year 2018. The final part is to define all possible options such as buy, lease or renovate buildings according to the required specifications by OSHA.

*Measure.* The measure phase makes all the existing warehouse system data reliable and valid. The researcher spent most of the time with the warehouse manager, inventory manager and office manager to understand the warehouse system activities and measure all space layout plans. Some histogram charts are used to measure peak month of the inventories, and AutoCAD drawings are used to plot space layouts of existing buildings. An average weight measurement of inventory items in one volume unit is used for space calculation.

*Analysis.* The first focus part of the analysis is that the existing warehouse really can or cannot handle the present inventories. All the historical data of inventories and space layout drawings are analyzed to bring a good result to handle future inventories. Thereafter, the second focus of analysis is market study of properties in order to choose better option of buying or leasing the building, or renovating the existing building.

*Improve.* This phase defines the improvement part for the new warehouse. All the results of analysis are to implement for improvements. The basic OSHA specification is used for better performance and safety of warehouse. The new layout of the building is drawn in AutoCAD as per present specific requirements. This phase will improve all the warehouse system to manage inventories ratio up to the year 2018.

*Control.* The purpose of this phase is to control the system of inventories and perfect space management according to specification. A market analysis of properties in Eauc Claire will help to control the financial investment on warehouse building options like buy, lease and remodel.

## CHAPTER IV: RESULTS

### *Organizational Performance on Existing Warehouse*

The organization reported they are struggling to handle the increasing inventories. The existing warehouse space planning can not handle the expected growth. The plan of a new warehouse size proposed by the organization is also questionable to maintain the goal of the organizational management on inventories. Therefore the Six Sigma DMAIC model was used to solve the problem. In the “Define” the process improvement goals are consistent with organization demand and their strategy. Therefore some selected data was gathered from the organization which related to the issue, as follows:

1. Available historical data from 2005 to 2007 which defines all past transactions of products.
2. Rough plan layout of existing warehouse building. It is describing space planning on existing warehouse.
3. New facility planning by Feed My People Food Bank. These explain the future plan of management.
4. Food distribution growth Projections by Feed My People Food Bank helps to understand the future vision of the warehouse.
5. Turnovers and Inventories for first quarter of 2008. This defines turnover rates and inventories of each product.
6. Randomly selected weight of each product and all three dimensions in the pallet size define their average weight of each product.
7. Detail inventory on hand at end of year 2006 and 2007 shows the maximum last high inventories.

Other data was collected online to buy, lease and remodel and options which define market rates of Eau Claire's properties shown in Appendix D (Economic Development Division, n. d.).

Measurements were made of key aspect of current process of space management. Measure phase verifies most of the define phase's data by measuring them in a field and plotting them in AutoCAD drawings or calculating in a table format.

1. Historical Data 2005 to 2007 of warehouse inventory levels were calculated on a table and plotted in a bar graph (Appendix E).
2. Rough plan layout of existing warehouse building was plotted on AutoCAD, all area of space was calculated and numbers of pallets were counted manually (Appendix F and G).
3. New facility planning by Feed My People Food Bank was reviewed.
4. Food distribution growth Projections by Feed My People Food Bank was reviewed.
5. Turnovers and Inventories for first quarter of 2008 was calculated for detail unit out breakdown of cooler, dry, out freezer and non food products (Appendix H).
6. Weight of each item product according to their pallet volume was calculated to determine average weight in one cubic feet space (Appendix I).
7. Inventory on hand at end of year 2006 and 2007 was reviewed (Appendix J).
8. Data was collected online for properties and calculated to find average cost rates on each building and land, to buy or lease, and construction (Appendix K).

Analysis phase is analyzing all results of existing warehouse performance, and present requirements and future warehouse plans.



The result of historical data sheet shows on bar chart of Appendix E. All receipts and distribution have increased from year 2005 to year 2007. The bar chart shows the differences between receipt and distribution and variances from month to month. The peak months to focus management on inventories are October and March.

The plan layout of existing building in Appendix F shows space management to control present inventories. The existing building can hold 244 numbers of pallets products and 34.40% of total space of building is occupied with inventory. All aisles are narrow at 7 feet wide and 13.70 bulk spaces are used for product storage. Additional results are shown in Table 3.

Table 3

*Space Management in Existing Warehouse*

Description	Area in Sq. ft	Number of Pallets	Percentage of Area occupied
Shelves	848	153	12.05%
Bulk	964	53	13.70%
Small freezer	121	10	1.72%
Large freezer	247	20	3.51%
Cooler	100	8	1.42%
Office	591.20		8.40%
Restrooms and closet	92.50		1.31%
Aisle and other area	4,074.30		57.89%
Total	7,038.00		100.00%

Appendix H defines the first quarter of 2008 inventory and also shows a result of all items turnover rates. Items remaining inventory are 17.69% from receipt products. The summary is shown in Table 4.

Table 4

*Turnover Rate in Existing Warehouse*

Description	Total product in pound	Percentage of products
Total unit distribute cooler product	45,129.75	31.26%
Total units distribute dry product	30,723.00	21.28%
Total units distribute freezer product	42,329.00	29.32%
Total units distribute non food product	635.00	0.44%
Total inventories 1 <sup>st</sup> quarter 2008	25,539.75	17.69%
Total unit receipt products	144,356.50	100.00%

The calculation of average weight occupied per one unit volume can be found in Appendix I. Analysis of each item weights on average 5.48 pounds (per cubic foot). The pallet size is taken 4 feet breath, 3.5 feet wide and 6 feet height which result in 84 cubic feet, or 460.45 pounds. All calculation of required space can convert now in total numbers of pallet capacity. Hence, Table 5 shows the result of maximum existing building capacity to control normal inventories. Similarly, if the organization demands a change in their inventories, then the organization can find now their space need by finding total number of pallets. The process to calculate is simply to divide total demand of inventories by size of pallets multiplied by average weight of products per pallet.

$P=I / (p. w)$ , where

P- Total number of pallets (nos)       $P=120529.80/ 84*5.48=262$  nos.

I- Maximum Inventories during a whole year (lb)

p- Size of pallets (cu. ft)      w-average weight of products per cubic foot(lb)

Table 5

*Existing Building Capacity*

Description	Inventories	One pallet weight	Pallet, Nos.
<i>Existing building max capacity</i>			
Shelves and bulk area Freezer	94,852.70lb	460.45	206
and cooler	17,497.10lb	460.45	38

*Present and Future Warehouse Plan*

According to FMPFB, the maximum inventories at the end of 2006 are 120529.80lb (Appendix J) and demand 440000.00 pound of food might be the inventory on the new warehouse facility in future. Therefore the result for present warehouse and future warehouse requirement are shown in Table 6.

Table 6

*Present and Future Requirement Building Space*

Description	Inventories	Pallet, Nos.
Present Warehouse	120,529.80 lb	262
Future Warehouse	440,000.00lb	956
a. Shelves and bulk area b.	350,000.00lb	760
Freezer and cooler	90,000.00lb	195

The first part of analysis from the result in Tables 5 and 6 shows that existing warehouse is hardly handling 120,530lb of food where its capacity is just 112,350 lb.

In improve phase researcher develops one example of a new warehouse facility according to FMPFB demand which mix with require from Table 6 of future warehouse. The layout is plot on AutoCAD and drawing can be seen on Appendix K. The result of plot shows 16151.2 sq. ft space require for warehouse building with 20 ft ceiling height. All shelves are 9ft length and 4ft wide with 4 storage height. The total 800 numbers of pallets capacities on floor shelves are provided. The freezer is 800 sq ft and cooler is 200 sq. ft, there is also provided 500 sq. ft extra space for future expansion of freezer and cooler. All the OSHA standards and safety in literature review parts should be implementing in this layout.

*Buy, Lease and Remodel*

This subtitle includes the second analytical phase and also involves improvement phase. Analyze phase means to analyze and choose best option and improve phase means upgrading on new warehouse. Each result would be different due to variable unit rate based on location of properties and type of building. One example can be calculated to compare and contrast on the basis of average market rate shown on Appendix L. Table 7 shows the result of three options.

Table 7

*Compare and Contrast of Buy, Lease and Remodeling Options*

Description	Buy	Lease	Additional building For remodel	Remodeling
Future Warehouse				
Land- 87,120.35 sq. ft	\$70,567.48	-		
Building-16,151.2 sq. ft	\$760,761.90	\$91,254.28/yr	Add 9113.2 sq. ft	\$683,490.00

Example of total approximate simple expenditure on each option

1. Buy= Land + Building=\$831,329.30.
2. Lease=9yrsX91254.28=\$821,288.52
3. Renovate=Additional building + lease cost=\$683,490+26392.5\*5.5yrs =\$828,648.75

Each Cash flow can be converted to an equivalent annual amount from Excel spread sheet (Blank & Tarquin, 2008).

The formula  $PMT(i\%, n, P, F)$  where denotes:

$i\%$  - interest rate per year.

$n$ - Total number of years going to finance for warehouse.

$P$ - Total amount of cash (finance) in present value, or

$F$ - Total amount of cash (finance) in future value

If the bank will provide financing with an interest rate of 5% in a 30 year period, then payment per every year will be \$54,079.16. Here, result shows construction cost is less than leasing and renovating cost. Control phase need to be used for control space management, safety, standards and finance on the new required warehouse.

## CHAPTER V: DISCUSSION

This chapter provides the major findings, conclusions, and the recommendation related to study.

### *Major Findings*

1. The results of bar charts show that focus needs to be more on space management during October and March months in existing and new warehouse because those months are maximum distribution of products according to historical data from year 2005 to 2007.
2. The existing warehouse aisles are narrow at 7 feet wide and 13.70% of spaces are used for bulk space which means it is out of warehouse standards.
3. According to the transaction of existing warehouse the average 5.48 pounds of product requires one cubic foot of space.
4. The existing warehouse can hold 112,350 pounds of products as inventories, but it requires 120,530 pounds holding capacity in present. Therefore the organization is struggling to handle inventories during peak months.
5. According to the future goal to hold 440,000 pounds of inventories and their office requirement plans, they need a 16151 square foot space building and 87120 square feet of land.
6. Options to buy, lease, or renovate. If paying in cash without any interest or even in small interest, then the buy options is the best option because it owns an asset after few years which mean investment on capital. Lease and renovate warehouse are more expensive when thinking about long term goal of the organization.

### *Conclusions*

1. The new warehouse should be built in the future, but it can be built in two phases within 2018 as present requires 120,529 pound inventories only. The warehouse needs will grow to 440,000.00 lbs.
2. Before the new construction of warehouse began, the extra space needs to be managed on peak month (March and October) for temporary solution to handle the current problem.
3. Control phase needs to be used to control space management, safety, all standards and finance on the new warehouse so that continuous improvement can be implemented in future.

### *Recommendations*

1. Building a new warehouse is recommended only when the organization has a possibility of sustaining the long term service. Therefore purchasing a new warehouse is recommended to meet long-term needs; otherwise lease option is the best for short term goal.
2. If the new warehouse will be located close to major distributors, then short route distribution will reduce inventories in the organization which means less space management. Therefore the organization should study more in detail about distributor's routes for distribution of products from new warehouse.
3. The forecast of the organization growth should be updated regularly so that the full space will be used in future plans of a new warehouse.

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### Appendix A: Calculation for In and Out inventories data Sheet

	2005											
	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
Gross Receipt	40407.00	12438.00	59618.66	53452.40	79884.84	47795.00	61924.70	104789.00	57417.00	174207.00	150811.00	71864.00
Gross Distribution	38,340.00	25,404.25	49,125.00	32,405.08	67,526.30	59,115.10	62,008.40	82,376.00	98,169.50	69,393.25	80,572.00	90,497.00
Trash	123.00	0.00	449.00	2,715.00	2,325.00	2,956.00	0.00	4,276.00	2,216.00	1,723.00	1,422.00	451.00
Difference	1944.00	-12966.25	10044.66	18332.32	10033.54	-14276.10	-83.70	18137.00	-42968.50	103090.75	68817.00	-19084.00

	2006											
	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
Gross Receipt	100880.00	115130.00	148378.00	86773.50	130330.00	71774.50	77044.00	137335.00	96594.00	146510.00	105601.00	109533.00
Gross Distribution	74,655.00	115,913.12	73,284.00	87,879.90	121,379.65	85,883.10	87,098.50	122,675.94	108,871.50	123,268.92	114,687.62	93,647.22
Trash	2,750.00	1,387.00	1,465.00	565.00	4,713.00	4,607.00	975.00	3,795.00	1,581.00	678.00	1,015.00	848.00
Difference	23475.00	-2170.12	73629.00	-1671.40	4237.35	-18715.60	-11029.50	10864.06	-13858.50	22563.08	-10101.62	15037.78

	2007											
	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
Gross Receipt	126,100	115,708	110,909	117,943	119,059	90,032	117,616	143,330	127,205	174,614	114,478	124,321
Gross Distribution	127,752	119,250	118,903	115,460	100,704	112,129	123,785	146,019	136,910	139,766	120,963	136,095
Trash	4,046	1,709	817	2,286	2,011	1,286	2,963	3,332	8,188	76	2,662	1,891
Difference	-5697.64	-5250.58	-8810.56	197.00	16343.81	-23382.64	-9132.06	-6021.34	-17892.77	34771.60	-9147.00	-13664.75

### Appendix B-Growth Projections by Feed My People Food Bank

#### Pounds Distributed/ Projected Growth

	Feed My People service area, lbs distributed	Increase over previous year
2005	752,150	23%
2006	1,225,416	63%
2007	1,485,735	21%
2008	1,708,595	15%
2009	1,879,455	10%
2010	2,067,400	10%
2011	2,274,140	10%
2012	2,501,554	10%
2013	2,751,710	10%
2014	3,026,880	10%
2015	3,329,569	10%
2016	3,662,526	10%
2017	4,028,778	10%
2018	4,431,656	10%

#### Distribution projections

If we move in 2008, ten years later we will be distributing three times as much or 4.4 million pounds (assuming 15% growth this year and 10% annual increase thereafter).

To distribute 4.4 million pounds of food with 10 turns per year, the facility needs to hold 440,000 pounds of food (**3 times current capacity**). We have improved our turn rate approximately 68% in the last year. It is unlikely we can increase it much more.

### Appendix C- New Facility Planning by Feed My People Food Bank

#### 13,000 sq ft. with 20' clearance (24' ceiling)

Pallet area - mostly racked 7,500 sq ft (current is about 4,700 sq ft), Cold area 2,000 sq ft (800 sq ft for freezer, 200 sq ft for cooler plus 500 sq ft for future expansion and 500 sq ft for floor space in front of units), Shipping 200 sq ft (24' x 8' against wall; 6 pallets, 4 high in back plus), Receiving 350 sq ft, Packing area 1000 sq ft, Sanitary room for food repack (sink) 200 sq ft, Meeting room/ lunch room (sink) 500 sq ft.

Offices 850 sq ft:

General purpose 250, Administrator 140, Director 160, Assistant 100, Warehouse Mgr. 80 (window to warehouse)

Program Asst 100, File room (second story?), 2 Bathrooms (one handicapped) 100, Storage closets 80

Workshop space/ Equipment storage 140, (second story/ mezz. space available over packing area for box storage)

#### General warehouse features

- 2 semi height dock doors with levelers (42" – 54")
- 1 grade level door
- Turn around area for semis
- Truck parking area for 3 vehicles (1 semi, 2 straight trucks) – ability to plug-in
- Parking for 20 cars
- Heated (good ventilation for cooling)
- If facility will be owned rather than leased, ability to expand 5,000 – 9,000 sq ft. is desirable

9.5' aisles

#### **Location**

Primary concern: Good access for semis. Eau Claire/ Hallie area.

Access to bus line is helpful for our volunteer base, but not essential.

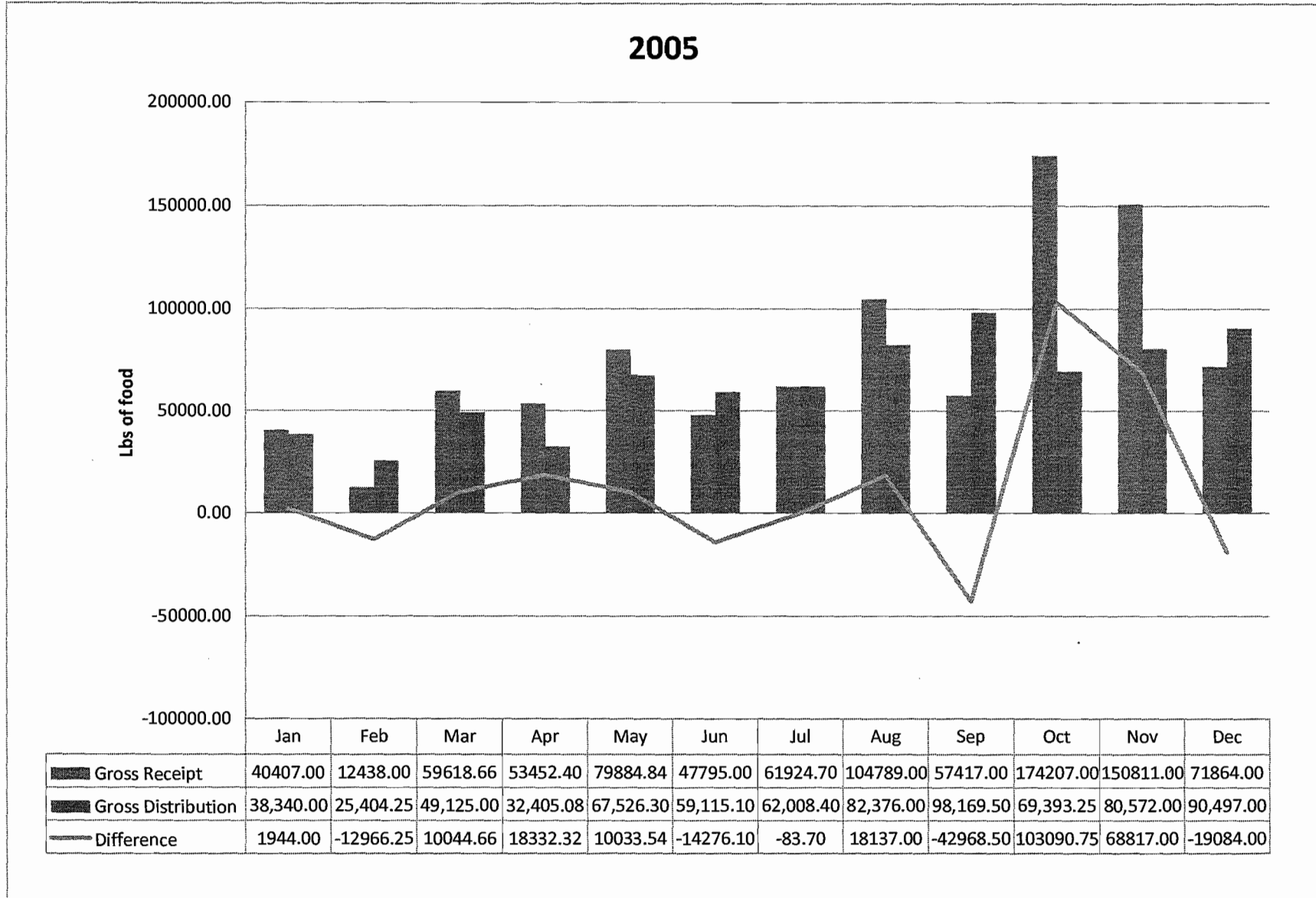
Collaboration opportunities with St. Francis Food Pantry and/or The Community Table desirable

**Appendix D Properties in Eau Claire ( Download from <http://www.eauclaireddevelopment.com/properties/> )**

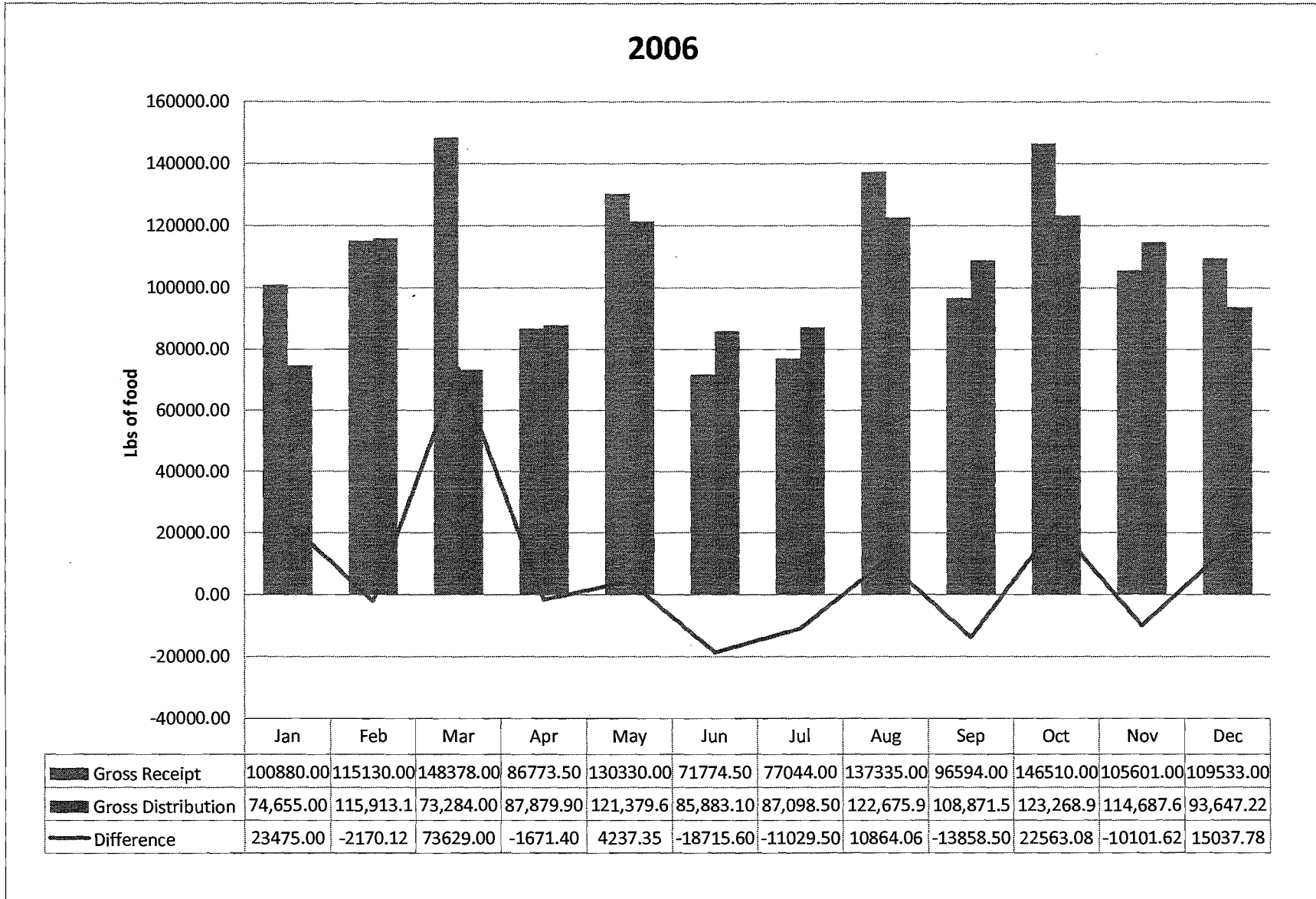
800 Wisconsin St.	Downtown	100 – 27,000	Lease: \$125/Bay 1 year min	Storage	<a href="#">Details</a>
4115 Robin Rd.	City	2,200 – 11,000	Lease: varies – contact agent	industrial	<a href="#">Details</a>
2452 Truax Blvd	City	3,000 – 12,000	Lease: \$10.75/SF	industrial building	<a href="#">Details</a>
3233 Louis Ave	City	4,000 – 12,500	Lease: Lease: \$5.00/sf Sale: \$270,000	Whse	<a href="#">Details</a>
4635 Anderson Dr	City	4,080 – 12,240	Lease: \$1900/mo NNN	industrial building	<a href="#">Details</a>
3110 Louis Ave	City	4,096 – 12,288	Lease: \$3.20 – 3.75/SF NNN + Util.	Whse	<a href="#">Details</a>
3015 E Clairemont	City	12,000	Lease: Negotiable Sale: \$1,250,000	Industrial Office	<a href="#">Details</a>
2328 Truax Blvd	City	12,860	Lease: Call for details	showroom/warehouse	<a href="#">Details</a>
3540 Jeffers Rd.	City	15,280	Sale: \$449,000	Office/Whse	<a href="#">Details</a>
3010 Mondovi Rd.	City	19,200	Sale: \$975,000	industrial building	<a href="#">Details</a>
2550 Alpine road	City	19,250	Lease: \$5.25/SF	industrial building	<a href="#">Details</a>
2411 3rd Street	City	20,000	Lease: \$3.50/sf net	Industrial	<a href="#">Details</a>
3120 Melby street	City	24,000	Sale: \$950,000 Lease: negotiable ( 3–5 year term)	commercial – all types	<a href="#">Details</a>
1334 International	City	31,300	Sale: 3,500,000	Industrial	<a href="#">Details</a>
International Drive	City	0.8 ac	Sale: \$18,000	industrial land	<a href="#">Details</a>
4502 Royal Drive	City	1.1 ac	Sale: \$295,000	industrial land	<a href="#">Details</a>
International Dr	City	1.2 ac	Sale: 27000	industrial land	<a href="#">Details</a>
International Drive	City	1.6 ac	Sale: \$36,000	industrial land	<a href="#">Details</a>
International Drive	City	1.8 ac	Sale: \$40,500	industrial land	<a href="#">Details</a>
International Drive	City	1.9 ac	Sale: \$42,750	industrial land	<a href="#">Details</a>
International Drive	City	2 ac	Sale: \$45,000	industrial land	<a href="#">Details</a>
International Drive	City	2.2 ac	Sale: \$49,500	industrial land	<a href="#">Details</a>
International Drive	City	2.4 ac	Sale: \$54,000	industrial land	<a href="#">Details</a>
International Drive	City	2.5 ac	Sale: \$56,250	industrial land	<a href="#">Details</a>
Truax Boulevard	City	2.5 ac	Sale: 87500	industrial land	<a href="#">Details</a>
International Drive	City	2.7 ac	Sale: \$60,750	industrial land	<a href="#">Details</a>
Truax Boulevard	City	2.75 ac	Sale: 98000	industrial land	<a href="#">Details</a>
International Drive	City	3 ac	Sale: \$67,500	industrial land	<a href="#">Details</a>
International Drive	City	3.4 ac	Sale: \$76,500	industrial land	<a href="#">Details</a>
International Drive	City	4 ac	Sale: \$90,000	industrial land	<a href="#">Details</a>
Fortune Dr	City	4.5 ac	Sale: \$157,500	industrial land	<a href="#">Details</a>
West Hamilton Ave	City	4.6 ac	Sale: 103500	industrial land	<a href="#">Details</a>
Venture Dr	City	4.92 ac	Sale: \$171,500	industrial land	<a href="#">Details</a>
County Line Rd	City	5 ac	Sale: \$175,000	industrial land	<a href="#">Details</a>
2020 Prairie Ln	City	261,000	Sale: negotiable Lease: negotiable	industrial building	<a href="#">Details</a>
Prairie Ln	City	6.35 ac	Sale: \$220,500	industrial land	<a href="#">Details</a>
County Line Rd	City	7 ac	Sale: \$245,000	industrial land	<a href="#">Details</a>
Prospect Dr	City	7 ac	Sale: \$245,000	industrial land	<a href="#">Details</a>
International Drive	City	7.9 ac	Sale: \$177,750	industrial land	<a href="#">Details</a>
County Line Rd	City	8 ac	Sale: \$280,000	industrial land	<a href="#">Details</a>
Prospect Dr	City	8 ac	Sale: \$280,000	industrial land	<a href="#">Details</a>

Prairie Ln	City	8 ac	Sale: \$280,000	industrial land	<a href="#">Details</a>
Prospect Dr	City	8.5 ac	Sale: \$297,500	industrial land	<a href="#">Details</a>
County Line Rd	City	9 ac	Sale: \$315,000	industrial land	<a href="#">Details</a>
Venture Dr	City	9 ac	Sale: \$315,000	industrial land	<a href="#">Details</a>
County Line Rd	City	10 ac	Sale: \$350,000	industrial land	<a href="#">Details</a>
County Line Rd	City	11 ac	Sale: \$385,000	industrial land	<a href="#">Details</a>
County Line Rd	City	12 ac	Sale: \$420,000	industrial land	<a href="#">Details</a>
Truax Boulevard	City	12.81 ac	Sale: 448000	industrial land	<a href="#">Details</a>
County Line Rd	City	13 ac	Sale: \$455,000	industrial land	<a href="#">Details</a>
County Line Rd	City	16 ac	Sale: \$560,000	industrial land	<a href="#">Details</a>
County Line Rd	City	18 ac	Sale: \$630,000	industrial land	<a href="#">Details</a>
Venture Dr	City	79.7 ac	Sale: \$2,789,500	industrial land	<a href="#">Details</a>
County Line Rd	City	141 ac	Sale: \$4,935,000	industrial land	<a href="#">Details</a>

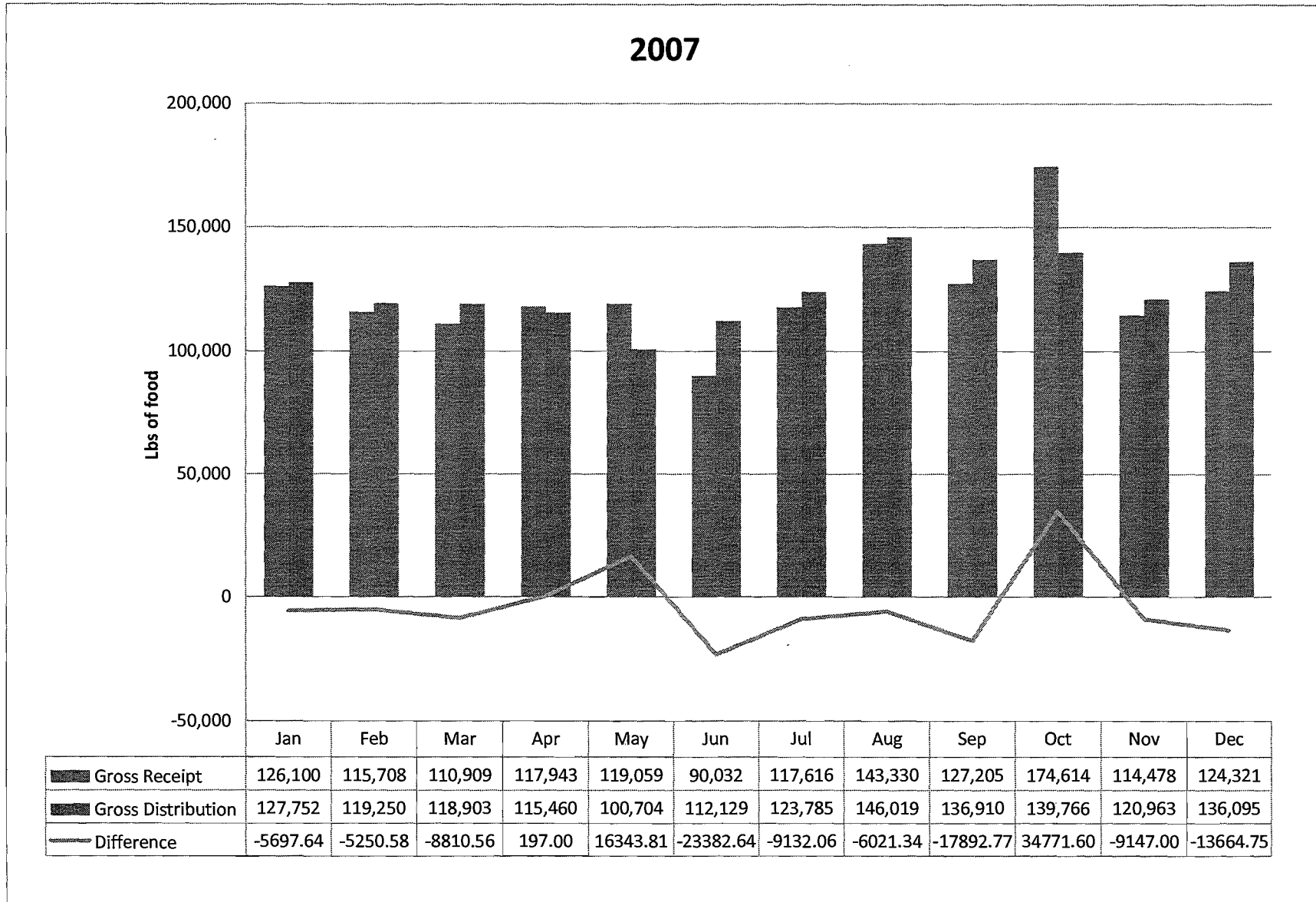
Appendix E: Bar chart of in and out inventories in 2005



Bar chart of in and out inventories in 2006



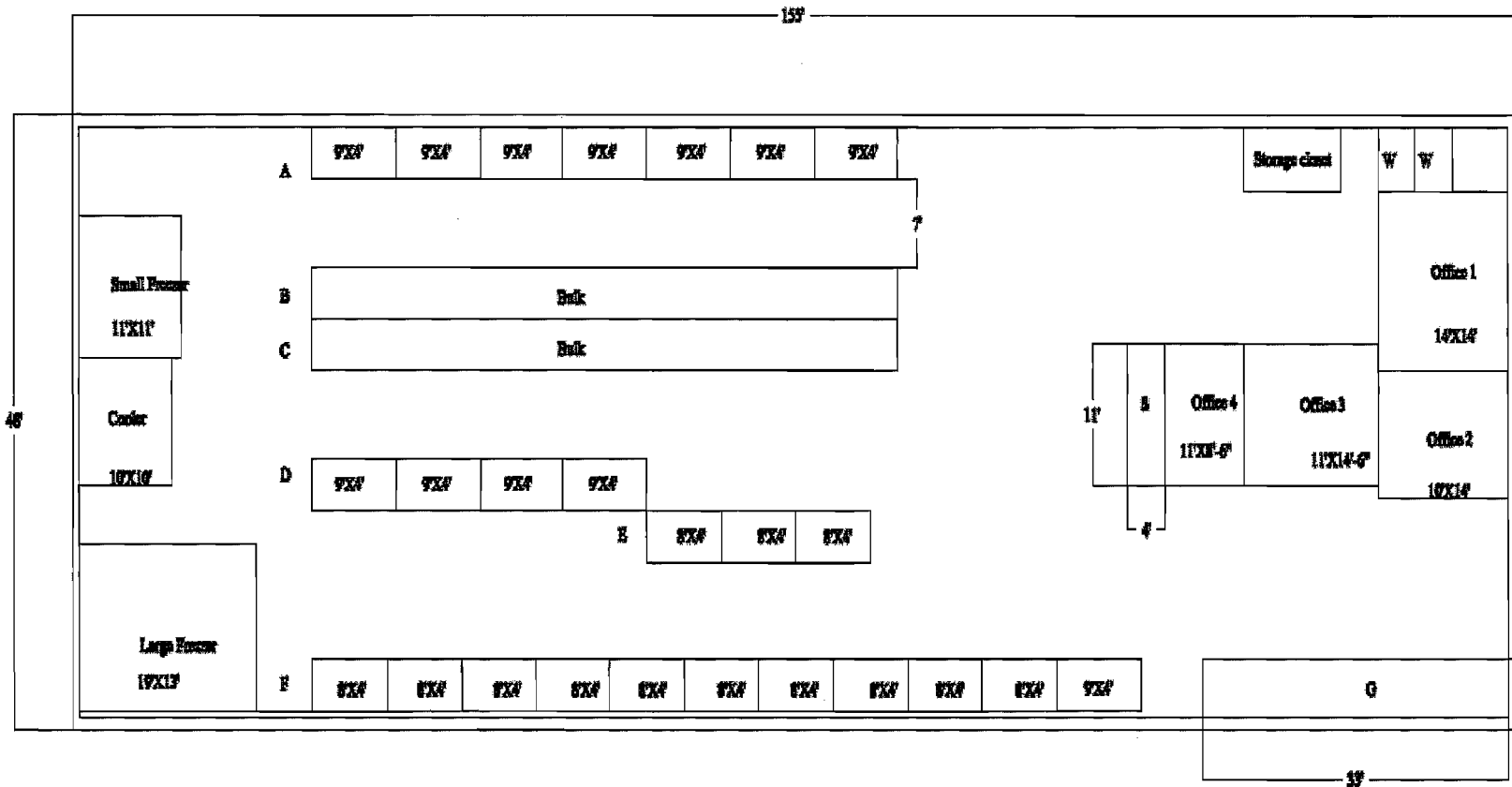
Bar chart of in and out inventories in 2007





Appendix F

# Existing Warehouse



**Appendix G: Area calculation and Pallet Count on AutoCAD drawing**

Row	Description	No.	Size		Area	Pallets					
			L (Ft.)	B (Ft.)	Sq. Ft.	Occupied					
A	Shelves	7	9	4	252	42					
B	Bulk	1	63	4	252	14					
C	Bulk	1	63	4	252	14					
D	Shelves	4	9	4	144	21					
	Bulk	1	24	4	96	6					
E	Bulk	1	36	4	144	8					
	Shelves	3	8	4	96	24					
F	Shelves	10	8	4	320	60					
	Shelves	1	9	4	36	6					
G	Bulk	1	33	4	132	8					
S	Bulk	1	11	8	88	3					
				<b>Sub Total</b>	<b>1812</b>	<b>206</b>					
	Small Freezer		11	11	121						
	Cooler		10	10	100						
	Large Freezer		19	13	247						
				<b>Sub Total</b>	<b>468</b>						
	Office 1		14	14	196						
	Office 2		14	10	140						
	Office 3		14.6	11	160.6						
	Office 4		8.6	11	94.6		<b>Sub-Total Area</b>		<b>2963.7</b>	<b>42.11%</b>	
				<b>Sub Total</b>	<b>591.2</b>		<b>Aisle &amp; other Area</b>		<b>4074.3</b>	<b>57.89%</b>	
	Rest Room 1		4	5	20		<b>Existing Building Area</b>		<b>7038.0</b>	<b>100.00%</b>	
	Rest Room 2		4	5	20						
	Storage Closet		10.5	5	52.5						
				<b>Sub Total</b>	<b>92.5</b>						

### Appendix H-Turnovers and Inventories for 1<sup>st</sup> quarter of 2008

Category	Item ID	Description	1st Quarter total	1st Quarter Total	1st Quarter turn
Cooler	4806	ORIGINAL PARKAY MARGARINE, 6/4	66.00	46.00	70%
Cooler	4806F	ORIGINAL PARKAY MARGARINE, 6/4	17.00	17.00	100%
Cooler	ASST PROD	ASSORTED PRODUCE	52540.00	43462.00	83%
Cooler	MISC FREE COOLER	MISC FREE COOLER	1659.00	1235.00	74%
Cooler	P5261	MILK, 2% 1/2 GALLONS	40.00	39.00	98%
Cooler	P5281	MILK, 2% GALLONS, 4 - 1 GALLON	335.00	330.75	99%
			<b>54657.00</b>	<b>45129.75</b>	<b>83%</b>
Dry	0182	SPAGHETTI ROUNDY'S	0.00	0.00	
Dry	070815CP	BUSH'S BEST CROWDER PEAS, 1/#1	121.00	22.00	18%
Dry	070815FF	FAT FREE VEGETARIAN BEANS, 12/	103.00	45.00	44%
Dry	070815I	BUSHES ASST 32oz AND LARGER	83.00	83.00	100%
Dry	070815PIN	BUSH'S BEST PINTO BEANS, 1/#10	16.00	4.00	25%
Dry	080221	CAMPBELLS SLOW KETTLE SOUP	197.00	67.00	34%
Dry	080304	ASST PEPBRIDGE FARM COOKIES AN	275.00	223.00	81%
Dry	080304F	ASST PEPBRIDGE FARM COOKIES AN	149.00	149.00	100%
Dry	080306Q	Quaker Oatmeal Raisin Cookies	72.00	70.00	97%
Dry	080330	CORN POPS CEREAL 16/10.9 oz	96.00	0.00	0%
Dry	080330CM	CHEX MIX PEANUT LOVERS 3/2#	9.00	0.00	0%
Dry	080401	BRAN FLAKES, 14/17.3 oz	0.00	0.00	
Dry	1007	TEDDY GRAHAMS CHOCOLATE, SINGL	152.00	65.00	43%
Dry	1015	FIBER ONE HONEY CLUSTERS, 72 i	352.00	168.00	48%
Dry	11150	MAC N CHEESE DINNER ROUNDY'S	0.00	0.00	
Dry	1122	LEAN SOURCE	0.00	0.00	
Dry	1165	PEAS, SWEET, 24/15 oz	175.00	133.00	76%
Dry	1184	FRUIT 2o TROPICAL FRUIT, 24/16	100.00	75.00	75%
Dry	1194	CRYSTAL SPRING WATER, 1.5 L bo	0.00	0.00	
Dry	1197	TARTAR SAUCE, 12/10 oz bottles	104.00	101.00	97%
Dry	1245	SWEET PEAS & CARROTS, SLICED,	59.00	52.00	88%
Dry	1268	CHILI MAN HOT CHILI W/BEANS	150.00	58.00	39%
Dry	1279	FRUIT 2o RASPBERRY, 24/16 oz	70.00	16.00	23%
Dry	1300	BABY FOOD, VEG BEEF 24/4 oz	37.00	18.00	49%
Dry	1320	PROGRESSO LT. HOMESTYLE VEGETA	48.00	16.00	33%
Dry	1352	POWERADE ASST. FLAVORS,	110.00	41.00	37%
Dry	1393	CHEETOS, JALAPENO CHEDDAR CRUN	33.00	25.00	76%
Dry	1400	CINNI-MINI CRUNCH	0.00	0.00	
Dry	1683	KNORR BEEF BROTH	50.00	15.00	30%
Dry	1703	CORN SWEET WHOLE KERNEL (REPAC	22.00	6.00	27%
Dry	1703F	CORN SWEET WHOLE KERNEL (REPAC	5.00	5.00	100%
Dry	1759	CHICKEN BROTH (KNORR), 12/30.4	88.00	76.00	86%
Dry	1785	ACT II LIGHT BUTTER MICROWAVE	244.00	38.00	16%
Dry	1820	KASHI GOLEAN HIGH PROTIE/FIBE	64.00	10.00	16%
Dry	1829	YOGOS STRAWBERRY STRIPED FRUIT	151.00	119.00	79%
Dry	1980	DRESSING	0.00	0.00	

Dry	1982	DICED TOMATOES, 12/14.5 oz	291.00	240.00	82%
Dry	2042	FULL THROTTLE ENERGY DRINK	0.00	0.00	
Dry	21061	FRUIT SNACKS, ASST,12/5.4oz	100.00	88.00	88%
Dry	2190	SPECIAL K STRAWBERRY BARS,	150.00	152.00	101%
Dry	2201	SEASONED SKILLET'S CRISPY POTAT	426.00	39.00	9%
Dry	227	SLICED CARROTS ROUNDY'S	0.00	0.00	
Dry	2349	BLUEBERRY MUFFIN TOPS (SNACK'E	115.00	60.00	52%
Dry	2354	VERY FINE APPLE CHERRYBERRY PN	110.00	66.00	60%
Dry	2357	NATURE VALLEY FRUIT & NUT CHEW	753.00	221.00	29%
Dry	2357F	NATURE VALLEY FRUIT & NUT CHEW	10.00	10.00	100%
Dry	2364	HIDDEN VALLEY RANCH DRESSING	140.00	63.00	45%
Dry	2375	CHEERIOS OAT CLUSTER CRUNCH	149.00	107.00	72%
Dry	2394	KRAFT ZESTY ITALIAN BIOLOGIQUE	150.00	111.00	74%
Dry	2417	CHOW MEIN NOODLES, LA CHOY, 12	50.00	47.00	94%
Dry	2462	PROGRESSO SOUP ASST.	54.00	17.00	31%
Dry	2479	KASHI GO LEAN ROLLS CHOCOLATE	145.00	69.00	48%
Dry	2479F	KASHI GO LEAN ROLLS CHOCOLATE	5.00	5.00	100%
Dry	2549	SUN BOLT TROP. ORANGE A.M. ENE	65.00	51.00	78%
Dry	2551	SHORTBREAD PEANUT COOKIES,	100.00	83.00	83%
Dry	2570	ROLD GOLD PRETZELS, 4/36 oz ba	100.00	65.00	65%
Dry	2580	POWER WING - CHIPS AHOY, OREO,	125.00	151.00	121%
Dry	2682	CHEERIOS SNACK MIX, ORIGINAL	100.00	20.00	20%
Dry	2702	CINNAMON TOASTERS (SNACK'ERS)	77.00	38.00	49%
Dry	27530	SYRUP ROUNDY'S	0.00	0.00	
Dry	2770	CAPRI SUN, ALL NATURAL, VARIET	102.00	80.00	78%
Dry	27822	PANCAKE/WAFFLE MIX ROUNDY'S	0.00	0.00	
Dry	2832	ACT II KETTLE CORN MICROWAVE P	172.00	144.00	84%
Dry	2875	CHOCOLATE COLOSSAL CRUNCH	0.00	0.00	
Dry	2894	GIRL SCOUT COOKIES CHOC. CHIP	0.00	0.00	
Dry	2919	POULTRY GRAVY, ALL NATURAL	25.00	15.00	60%
Dry	2958	INSTANT VARIETY SAMPLER SUISSE	101.00	11.00	11%
Dry	2965	QUAKER 90 CALORIE PACK, BUTTER	100.00	12.00	12%
Dry	30180	TASTEEO'S CEREAL ROUNDY'S	0.00	0.00	
Dry	3045	SNICKERS DARK CHOCOLATE SNOWME	119.00	80.00	67%
Dry	3072	COCO ROOS, 100 CALORIES SNACK'	230.00	31.00	13%
Dry	3100	SHH MISCELLANEOUS BOXES, 40 #	457.00	366.00	80%
Dry	3107	DOVE ENERGY WASH	0.00	0.00	
Dry	3127	CORN SWEET WHOLE KERNEL (REPAC	270.00	186.00	69%
Dry	3127F	CORN SWEET WHOLE KERNEL (REPAC	10.00	10.00	100%
Dry	3136	CHEESE-IT CRACKERS	100.00	81.00	81%
Dry	3186	HONEY GRAHAM SQUARES	118.00	98.00	83%
Dry	3282	CARIBOU ICED COFFEE (REGULAR)	32.00	32.00	100%
Dry	3304	CHEX MIX CHOCOLATE TURTLE	63.00	12.00	19%
Dry	3474	SUN CHIPS, CINNAMON, 1	200.00	95.00	48%
Dry	34741	SUN CHIPS, CARAMEL APPLE, 1	27.00	27.00	100%
Dry	3496	PROGRESSO, VEGETABLE & NOODLE	50.00	18.00	36%

Dry	3505	PEAS SMOOTH YELLOW CASE (REPA	43.00	0.00	0%
Dry	3594	PROGRESSO SOUTHWESTERN STYLE V	0.00	0.00	
Dry	3624	CORN, CREAM STYLE, (REPACK), 4	50.00	16.00	32%
Dry	3624F	CORN, CREAM STYLE, (REPACK), 4	5.00	5.00	100%
Dry	3636	WHEAT THINS CHIPS, 100 CALORIE	101.00	59.00	58%
Dry	3652	OLD EL PASO TACO SHELLS	100.00	12.00	12%
Dry	3731	PASTA MAC & BEEF IN TOMATO SAU	100.00	59.00	59%
Dry	3810	CHILI MAN HOT CHILI W/O BEANS	140.00	40.00	29%
Dry	3828	SEEDS OF CHANGE, CHOCOLATE SAN	23.00	15.00	65%
Dry	3868	HOT WHEELS ANIMAL CRACKERS	108.00	16.00	15%
Dry	3895	CEREAL, ASSORTED	282.00	267.00	95%
Dry	3903	ENVIGA BERRY FLAVOR SPARKLING	357.00	219.00	61%
Dry	3964	NATURE VALLEY ROASTED PEANUT	36.00	38.00	106%
Dry	4186	NUTRISODA RENEW WATERMELON &	234.00	228.00	97%
Dry	4223	ANGELA MIA STEWED TOMATOES	25.00	8.00	32%
Dry	4266	SLICED POTATOES ROUNDY'S	0.00	0.00	
Dry	4369	TEA	0.00	0.00	
Dry	4418	PINEAPPLE CONCENTRATE	0.00	0.00	
Dry	4432	CHICKEN TORTILLA SOUP, (REPACK	100.00	24.00	24%
Dry	4456	FRUIT RIPPLES, STRAWBERRY APPL	70.00	70.00	100%
Dry	44561	THINSATIONS 100 CALORIE PACK (	200.00	45.00	23%
Dry	4473	PEANUT SWEET & SALTY GRANOLA B	94.00	94.00	100%
Dry	4494	CHEESE-IT PARTY MIX ASST.	100.00	12.00	12%
Dry	4539	CORN, SWEET WHOLE KERNEL,	140.00	19.00	14%
Dry	4720	PROGRESSO CHICKEN SAUSAGE GUMB	212.00	134.00	63%
Dry	4736	FRUIT CHILLERS, STRAWBERRY	105.00	72.00	69%
Dry	4937	MARSHMALLOW MATEYS, 6/38 oz ba	60.00	56.00	93%
Dry	4958	TUNA ROUNDY'S	0.00	0.00	
Dry	5072	HOUSE RECIPE ASST. JELLY SINGL	139.00	100.00	72%
Dry	5443	SLICED PICKLES	50.00	14.00	28%
Dry	5467	MARINADE BEEF W/RED WINE, 2/64	31.00	2.00	6%
Dry	5473	MYOPLEX CARB SENSE, LEMON CHEE	23.00	16.00	70%
Dry	54731	CARNATION STRAWBERRY INSTANT	76.00	76.00	100%
Dry	5676	PEANUT BUTTER ROUNDY'S	0.00	0.00	
Dry	5725	BABY FOOD, FRUIT PACK ASST., (	88.00	3.00	3%
Dry	5757	TOOTHPASTE	0.00	0.00	
Dry	57831	BLUEBERRY MUFFIN TOPS ORIGINAL	100.00	53.00	53%
Dry	5787	ALFREDO SAUCE, HEAT & SERVE, 1	0.00	0.00	
Dry	6484	FLOUR ROUNDY'S	0.00	0.00	
Dry	6988	CONCORD GRAPE JELLY ROUNDY'S	0.00	0.00	
Dry	7013	CEREAL	0.00	0.00	
Dry	7053	ASSORTED NUTRISYSTEM MEALS,	100.00	73.00	73%
Dry	7054	MIXED VEGETABLES, 48/8 oz	193.00	122.00	63%
Dry	7065	SPECIAL K BARS, STRAW & CHOC D	349.00	201.00	58%
Dry	7114	MISC. FRUIT & PUDDING CUPS	36.00	16.00	44%
Dry	7119	IODIZED TABLE SALT	25.00	12.00	48%

Dry	7121	HONEY NUT SCOOTERS	0.00	0.00	
Dry	9056	WHOLE KERNEL SWEET CORN ROUNDY	0.00	0.00	
Dry	9491	CHICKEN NOODLE SOUP ROUNDY'S	0.00	0.00	
Dry	FREEBREAD	FREE, BREAD, ASSORTED	6245.00	4358.00	70%
Dry	FREEMD	FREE, MISCELLANEOUS DONATIONS	10897.50	10644.00	98%
Dry	FREEMEGA	FREE, MEGA BAGS	1178.00	1059.00	90%
Dry	P1169	CHILI w/ BEANS PULL TOP	78.00	63.00	81%
Dry	P1171	GRAPE JELLY, 12/18 oz	140.00	66.00	47%
Dry	P1175	CHICKEN NOODLE SOUP, 24/10oz	250.00	192.00	77%
Dry	P11761	CREAM OF MUSHROOM SOUP	225.00	159.00	71%
Dry	P1177	TOMATO SOUP, 24/10oz	206.00	139.00	67%
Dry	P11785	VEGETABLE BEEF SOUP, 24/10 oz	178.00	124.00	70%
Dry	P1604	BEEF STEW, 12/24 oz	160.00	127.00	79%
Dry	P2056	PANCAKE SYRUP, 12/24 oz	232.00	172.00	74%
Dry	P2059	PEANUT BUTTER, 12/18 oz	386.00	304.00	79%
Dry	P3522	MACARONI & CHEESE, 24/7.25 oz	294.00	286.00	97%
Dry	P44821	PEAR HALVES IN LIGHT SYRUP, 24	236.00	236.00	100%
Dry	P4778	SPAGHETTI SAUCE, 24/15 oz CANS	211.00	164.00	78%
Dry	P4963	MIXED FRUIT, 24/15 oz	100.00	61.00	61%
Dry	P4964	APPLESAUCE, 24/15 oz	220.00	163.00	74%
Dry	P4989	PEACH SLICES IN LIGHT SYRUP, 2	175.00	148.00	85%
Dry	P51244	RICE, LONG GRAIN, 24/1 # bags	175.00	138.00	79%
Dry	P5130	CORN, WHOLE KERNEL, 24/15.25 o	115.00	57.00	50%
Dry	P5131	GREEN BEANS, CUT, 24/14.5 oz	218.00	130.00	60%
Dry	P5171	MIXED VEGETABLES, 24/15.25 oz	100.00	35.00	35%
Dry	P5172	APPLE JELLY, 12/18 oz glass ja	120.00	85.00	71%
Dry	P5454	PEARS, DICED, 12/10.6 oz	50.00	7.00	14%
Dry	P56381	PEAS, GREEN, 24/15 oz	80.00	76.00	95%
Dry	P5666	FRUIT COCKTAIL, 24/15 oz	131.00	75.00	57%
Dry	P5683	FLOUR, 8/5 # BAGS	15.00	15.00	100%
Dry	P5684	SUGAR, GRANULATED, 10/4 lbs	54.00	47.00	87%
Dry	P5788	PANCAKE MIX, 12/24 oz	100.00	99.00	99%
Dry	P7025	CHEESEBURGER HELPER, 12/6.4 oz	167.00	136.00	81%
Dry	P7026	CHEESY TUNA HELPER, 12/6.5 oz	97.00	70.00	72%
Dry	P7028	ELBOW MACARONI, 20/16 oz bag	230.00	151.00	66%
Dry	P7029	SPAGHETTI, 20/16 oz	171.00	130.00	76%
Dry	P7076	TUNA, FLAKED IN WATER	150.00	142.00	95%
Dry	PIES	MAIN ST PIES	4491.00	3968.00	88%
			<b>40296.50</b>	<b>30723.00</b>	<b>76%</b>
Freezer	071130KK	KREATE A KAKE 6/18oz	23.00	29.00	126%
Freezer	1124	PIZZA, ASSORTED	19488.00	19025.00	98%
Freezer	2427	LA CHOY SNOW PEAS, 12/6 oz car	307.00	269.00	88%
Freezer	2727	BUTTERSCOTCH PUDDING	2.00	2.00	100%
Freezer	3336	HAM PATTIES, BULK	96.00	92.00	96%
Freezer	3563	MAC & CHEESE	78.00	24.00	31%
Freezer	3667	FREE, ASSORTED ICE CREAM TREAT	16233.00	14315.00	88%

Freezer	4867	CHICKEN STRIPS	86.00	86.00	100%
Freezer	5154	MEATLESS SMOKED SAUSAGE	117.00	90.00	77%
Freezer	5607	FRENCH TOAST, CHERRY TOPPING,	28.00	21.00	75%
Freezer	5737	BLUEBERRY FRUIT BARS 12/12CT	750.00	1126.00	150%
Freezer	5795	MIXED BERRY THICKENED FROZEN D	25.00	13.00	52%
Freezer	7069	CHICKEN BROTH	28.00	0.00	0%
Freezer	7069F	CHICKEN BROTH	10.00	10.00	100%
Freezer	P7023	PURCHASE, GROUND BEEF, 80/20	55.00	49.00	89%
Freezer	VENISON	FREE, VENISON	10017.00	7178.00	72%
			<b>47343.00</b>	<b>42329.00</b>	<b>89%</b>
Non Food	Z0129020017	TRASH CANS, BATHROOM SIZE	309.00	19.00	6%
Non Food	Z0712010047	PLASTIC COLANDERS	580.00	25.00	4%
Non Food	Z080807	36/85-2PLY FACIAL TISSUE, SG	160.00	109.00	68%
Non Food	Z0952	NAPKIN, 18/1/400	48.00	16.00	33%
Non Food	Z1030	RAGO 10" BOWL	0.00	0.00	
Non Food	Z1646	FREE, GIFT BAGS OF SMALL TOYS	272.00	112.00	41%
Non Food	Z1702	FOAM BOWLS W/HINGED LIDS	12.00	12.00	100%
Non Food	Z1780	COUGH DROPS	0.00	0.00	
Non Food	Z2041	CONDITIONER FOR DANDRUFF, 36/4	8.00	2.00	25%
Non Food	Z2745	SCOTCH BRITE DISINFECTING WIPE	70.00	66.00	94%
Non Food	Z2811	OXI CLEAN VERSATILE STAIN REMO	49.00	28.00	57%
Non Food	Z3212	CHAPSTICK	0.00	0.00	
Non Food	Z36951	CREST VANILLA MINT	71.00	39.00	55%
Non Food	Z3715	DOWNY ULTRA FABRIC SOFTENER LI	0.00	0.00	
Non Food	Z37151	AIR FRESHNER	0.00	0.00	
Non Food	Z3865	MATRIX SHAMPOO, ASSORTED	119.00	60.00	50%
Non Food	Z4198	PAMPERS ALOE WIPES	0.00	0.00	
Non Food	Z4451	HEAD & SHOULDERS OCEAN LIFT S	46.00	11.00	24%
Non Food	Z4611	SENSITIVE BABY WIPES	100.00	15.00	15%
Non Food	Z4691	PURELL INSTANT HAND SANITIZER,	32.00	7.00	22%
Non Food	Z56691	TIDE W/DOWNY	0.00	0.00	
Non Food	Z5828	GAIN ULTRA FABRIC, JOYFUL EXPR	77.00	71.00	92%
Non Food	Z5915	ACE ULTRA W/BLEACH ALTERNATIVE	100.00	36.00	36%
Non Food	Z5940	PAMPERS SENSITIVE WIPES	0.00	0.00	
Non Food	Z84902	NAPKIN, 18/1/500	7.00	7.00	100%
			<b>2060.00</b>	<b>635.00</b>	<b>31%</b>

TOTAL UNITS IN	144356.50	100.00%
TOTAL UNITS OUT COOLER	45129.75	31.26%
TOTAL UNITS OUT DRY	30723.00	21.28%
TOTAL UNITS OUTFREEZER	42329.00	29.32%
TOTAL UNITS OUT NON FOOD	635.00	0.44%
<b>Inventories per 1<sup>st</sup> quarter 2008</b>	<b>25539.75</b>	<b>17.69%</b>

<b>Appendix I- Calculation of average weight occupied by one unit volume</b>
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Category	Item ID	Description	Pallet count	L (Ft.)	B (Ft.)	H (Ft.)	Cu.ft	Weight	Unit
Cooler	4806	ORIGINAL PARKAY	1	4.00	3.50	4	56	460	8.21
Cooler	4806F	ORIGINAL PARKAY	1	4.00	3.50	1	14	170	12.14
Cooler	ASST PROD	ASSORTED PRODUCE	29	4.00	3.50	4	1624	43462	26.76
Cooler	MISC FREE COOLER	MISC FREE COOLER	1	4.00	3.50	4	56	1235	22.05
Cooler	P5261	MILK, 2% 1/2 GALLONS	2	4.00	3.50	4.5	126	1365	10.83
Cooler	P5281	MILK, 2% GALLONS, 4 - 1	11	4.00	3.50	4.5	693	13200	19.05
Dry	0182	SPAGHETTI ROUNDY'S							
Dry	070815CP	BUSH'S BEST CROWDER	1	4.00	3.50	1	14	176	12.57
Dry	070815FF	FAT FREE VEGETARIAN	1	4.00	3.50	4	56	540	9.64
Dry	070815I	BUSHES ASST 32oz AND	2	4.00	3.50	4	112	664	5.93
Dry	070815PIN	BUSH'S BEST PINTO	1	4.00	3.50	1	14	32	2.29
Dry	080221	CAMPBELLS SLOW	2	4.00	3.50	4	112	1407	12.56
Dry	080304	ASST PEPPRIDGE FARM	1	4.00	3.50	4	56	223	3.98
Dry	080304F	ASST PEPPRIDGE FARM	1	4.00	3.50	2	28	149	5.32
Dry	080306Q	Quaker Oatmeal Raisin	2	4.00	3.50	4	112	350	3.13
Dry	080330	CORN POPS CEREAL							
Dry	080330CM	CHEX MIX PEANUT							
Dry	080401	BRAN FLAKES, 14/17.3 oz							
Dry	1007	TEDDY GRAHAMS	2	4.00	3.50	4	112	325	2.90
Dry	1015	FIBER ONE HONEY	3	4.00	3.50	4.5	189	2184	11.56
Dry	11150	MAC N CHEESE DINNER							
Dry	1122	LEAN SOURCE							
Dry	1165	PEAS, SWEET, 24/15 oz	3	4.00	3.50	4	168	3325	19.79
Dry	1184	FRUIT 2o TROPICAL	2	4.00	3.50	4	112	2250	20.09
Dry	1194	CRYSTAL SPRING WATER,							
Dry	1197	TARTAR SAUCE, 12/10 oz	1	4.00	3.50	5	70	1212	17.31
Dry	1245	SWEET PEAS & CARROTS,	1	4.00	3.50	5	70	1300	18.57
Dry	1268	CHILI MAN HOT CHILI	1	4.00	3.50	4	56	870	15.54
Dry	1279	FRUIT 2o RASPBERRY,	1	4.00	3.50	2	28	192	6.86
Dry	1300	BABY FOOD, VEG BEEF	1	4.00	3.50	1	14	180	12.86
Dry	1320	PROGRESSO LT.	1	4.00	3.50	1	14	160	11.43
Dry	1352	POWERADE ASST.	1	4.00	3.50	5	70	1230	17.57
Dry	1393	CHEETOS, JALAPENO	1	4.00	3.50	6	84	200	2.38
Dry	1400	CINNI-MINI CRUNCH							
Dry	1683	KNORR BEEF BROTH	1	4.00	3.50	1	14	300	21.43
Dry	1703	CORN SWEET WHOLE	1	4.00	3.50	1	14	48	3.43
Dry	1703F	CORN SWEET WHOLE	1	4.00	3.50	1	14	45	3.21
Dry	1759	CHICKEN BROTH	2	4.00	3.50	4	112	2280	20.36
Dry	1785	ACT II LIGHT BUTTER	1	4.00	3.50	2	28	342	12.21
Dry	1820	KASHI GOLEAN HIGH	1	4.00	3.50	2	28	150	5.36
Dry	1829	YOGOS STRAWBERRY	2	4.00	3.50	5	140	1785	12.75



Dry	1980	DRESSING							
Dry	1982	DICED TOMATOES,	3	4.00	3.50	4	168	5280	31.43
Dry	2042	FULL THROTTLE ENERGY							
Dry	21061	FRUIT SNACKS,	2	4.00	3.50	5	140	1320	9.43
Dry	2190	SPECIAL K STRAWBERRY	1	4.00	3.50	5	70	456	6.51
Dry	2201	SEASONED SKILLETTS	1	4.00	3.50	3	42	312	7.43
Dry	227	SLICED CARROTS							
Dry	2349	BLUEBERRY MUFFIN TOPS	1	4.00	3.50	5	70	1260	18.00
Dry	2354	VERY FINE APPLE	1	4.00	3.50	4	56	1320	23.57
Dry	2357	NATURE VALLEY FRUIT &	1	4.00	3.50	5	70	663	9.47
Dry	2357F	NATURE VALLEY FRUIT &	1	4.00	3.50	1	14	30	2.14
Dry	2364	HIDDEN VALLEY RANCH	1	4.00	3.50	4	56	315	5.63
Dry	2375	CHEERIOS OAT CLUSTER	2	4.00	3.50	5	140	4605	32.89
Dry	2394	KRAFT ZESTY ITALIAN	2	4.00	3.50	5	140	2442	17.44
Dry	2417	CHOW MEIN NOODLES,	2	4.00	3.50	4	112	540	4.82
Dry	2462	PROGRESSO SOUP ASST.	1	4.00	3.50	1	14	153	10.93
Dry	2479	KASHI GO LEAN ROLLS	2	4.00	3.50	4	112	1380	12.32
Dry	2479F	KASHI GO LEAN ROLLS	1	4.00	3.50	1	14	110	7.86
Dry	2549	SUN BOLT TROP. ORANGE	1	4.00	3.50	5	70	1020	14.57
Dry	2551	SHORTBREAD PEANUT	2	4.00	3.50	4	112	996	8.89
Dry	2570	ROLD GOLD PRETZELS,	2	4.00	3.50	4	112	650	5.80
Dry	2580	POWER WING - CHIPS	2	4.00	3.50	5	140	1510	10.79
Dry	2682	CHEERIOS SNACK MIX,	1	4.00	3.50	4	56	100	1.79
Dry	2702	CINNAMON TOASTERS	1	4.00	3.50	4	56	456	8.14
Dry	27530	SYRUP ROUNDY'S							
Dry	2770	CAPRI SLN, ALL	1	4.00	3.50	5	70	1040	14.86
Dry	27822	PANCAKE/WAFFLE MIX							
Dry	2832	ACT II KETTLE CORN	1	4.00	3.50	6	84	432	5.14
Dry	2875	CHOCOLATE COLOSSAL							
Dry	2894	GIRL SCOUT COOKIES							
Dry	2919	POULTRY GRAVY, ALL	1	4.00	3.50	2	28	300	10.71
Dry	2958	INSTANT VARIETY	1	4.00	3.50	1	14	55	3.93
Dry	2965	QUAKER 90 CALORIE	1	4.00	3.50	2	28	120	4.29
Dry	30180	TASTEEO'S CEREAL							
Dry	3045	SNICKERS DARK	2	4.00	3.50	5	140	1600	11.43
Dry	3072	COCO ROOS, 100	1	4.00	3.50	5	70	310	4.43
Dry	3100	SHH MISCELLANEOUS	10	4.00	3.50	5	700	14640	20.91
Dry	3107	DOVE ENERGY WASH							
Dry	3127	CORN SWEET WHOLE	3	4.00	3.50	4	168	4650	27.68
Dry	3127F	CORN SWEET WHOLE	1	4.00	3.50	1	14	400	28.57
Dry	3136	CHEESE-IT CRACKERS	2	4.00	3.50	4	112	810	7.23
Dry	3186	HONEY GRAHAM	2	4.00	3.50	5	140	980	7.00
Dry	3282	CARIBOU ICED COFFEE	1	4.00	3.50	4	56	640	11.43
Dry	3304	CHEX MIX CHOCOLATE	1	4.00	3.50	4	56	240	4.29
Dry	3474	SUN CHIPS, CINNAMON, 1	2	4.00	3.50	5	140	1235	8.82
Dry	34741	SUN CHIPS, CARAMEL	1	4.00	3.50	3	42	351	8.36

Dry	3496	PROGRESSO, VEGETABLE	1	4.00	3.50	1	14	36	2.57
Dry	3505	PEAS SMOOTH YELLOW							
Dry	3594	PROGRESSO							
Dry	3624	CORN, CREAM STYLE,	1	4.00	3.50	2	28	640	22.86
Dry	3624F	CORN, CREAM STYLE,	1	4.00	3.50	1	14	200	14.29
Dry	3636	WHEAT THINS CHIPS, 100	2	4.00	3.50	5	140	590	4.21
Dry	3652	OLD EL PASO TACO	1	4.00	3.50	4	56	180	3.21
Dry	3731	PASTA MAC & BEEF IN	2	4.00	3.50	5	140	590	4.21
Dry	3810	CHILI MAN HOT CHILI	1	4.00	3.50	44	616	520	0.84
Dry	3828	SEEDS OF CHANGE,	1	4.00	3.50	2	28	300	10.71
Dry	3868	HOT WHEELS ANIMAL	1	4.00	3.50	1	14	160	11.43
Dry	3895	CEREAL, ASSORTED	7	4.00	3.50	6	588	900	1.53
Dry	3903	ENVIGA BERRY FLAVOR	3	4.00	3.50	4	168	4380	26.07
Dry	3964	NATURE VALLEY	1	4.00	3.50	5	70	380	5.43
Dry	4186	NUTRISODA RENEW	2	4.00	3.50	5	140	684	4.89
Dry	4223	ANGELA MIA STEWED	1	4.00	3.50	1	14	60	4.29
Dry	4266	SLICED POTATOES							
Dry	4369	TEA							
Dry	4418	PINEAPPLE							
Dry	4432	CHICKEN TORTILLA	1	4.00	3.50	4	56	960	17.14
Dry	4456	FRUIT RIPPLES,	1	4.00	3.50	6	84	910	10.83
Dry	44561	THINSATIONS 100	1	4.00	3.50	3	42	225	5.36
Dry	4473	PEANUT SWEET & SALTY	2	4.00	3.50	5	140	940	6.71
Dry	4494	CHEESE-IT PARTY MIX	1	4.00	3.50	4	56	240	4.29
Dry	4539	CORN, SWEET WHOLE	1	4.00	3.50	4	56	760	13.57
Dry	4720	PROGRESSO CHICKEN	1	4.00	3.50	5	70	4608	65.83
Dry	4736	FRUIT CHILLERS,	1	4.00	3.50	4	56	360	6.43
Dry	4937	MARSHMALLOW MATEYS,	2	4.00	3.50	5	140	1680	12.00
Dry	4958	TUNA ROUNDY'S							
Dry	5072	HOUSE RECIPE ASST.	1	4.00	3.50	6	84	900	10.71
Dry	5443	SLICED PICKLES	1	4.00	3.50	2	28	210	7.50
Dry	5467	MARINADE BEEF W/RED	1	4.00	3.50	1	14	16	1.14
Dry	5473	MYOPLEX CARB SENSE,	1	4.00	3.50	1	14	48	3.43
Dry	54731	CARNATION	1	4.00	3.50	5	70	304	4.34
Dry	5676	PEANUT BUTTER							
Dry	5725	BABY FOOD, FRUIT PACK	3	4.00	3.50	1	42	36	0.86
Dry	5757	TOOTHPASTE							
Dry	57831	BLUEBERRY MUFFIN TOPS	1	4.00	3.50	5	70	530	7.57
Dry	5787	ALFREDO SAUCE, HEAT &							
Dry	6484	FLOUR ROUNDY'S							
Dry	6988	CONCORD GRAPE JELLY							
Dry	7013	CEREAL							
Dry	7053	ASSORTED NUTRISYSTEM	2	4.00	3.50	5	140	3066	21.90
Dry	7054	MIXED VEGETABLES, 48/8	2	4.00	3.50	5	140	3660	26.14
Dry	7065	SPECIAL K BARS, STRAW	1	4.00	3.50	6	84	603	7.18
Dry	7114	MISC. FRUIT & PUDDING	1	4.00	3.50	3	42	672	16.00

Dry	7119	IODIZED TABLE SALT	1	4.00	3.50	3	42	540	12.86
Dry	7121	HONEY NUT SCOOTERS							
Dry	9056	WHOLE KERNEL SWEET							
Dry	9491	CHICKEN NOODLE SOUP							
Dry	FREEBREAD	FREE, BREAD, ASSORTED	12	4.00	3.50	6	1008	4358	4.32
Dry	FREEMD	FREE, MISCELLANEOUS	295	4.00	3.50	6	24780	10644	0.43
Dry	FREEMEGA	FREE, MEGA BAGS	4	4.00	3.50	5	280	7413	26.48
Dry	P1169	CHILI w/ BEANS PULL	1	4.00	3.50	5	70	1016	14.51
Dry	P1171	GRAPE JELLY, 12/18 oz	1	4.00	3.50	4	56	990	17.68
Dry	P1175	CHICKEN NOODLE SOUP,	2	4.00	3.50	4	112	3456	30.86
Dry	P11761	CREAM OF MUSHROOM	2	4.00	3.50	4	112	2862	25.55
Dry	P1177	TOMATO SOUP, 24/10oz	2	4.00	3.50	4	112	2502	22.34
Dry	P11785	VEGETABLE BEEF SOUP,	2	4.00	3.50	4	112	2232	19.93
Dry	P1604	BEEF STEW, 12/24 oz	2	4.00	3.50	4	112	2286	20.41
Dry	P2056	PANCAKE SYRUP, 12/24	4	4.00	3.50	5	280	4300	15.36
Dry	P2059	PEANUT BUTTER, 12/18	3	4.00	3.50	4	168	4864	28.95
			Total				38738	212343	5.48
		<b>Note: per pallet 4.00'X3.50'X6'=84cu.ft</b>	1pallet=84cu.ftX5.48=460.45lb						

## Appendix-J Inventory On Hand December 2006

### Shared Maintenance Product

Item ID	Item Description	Qty on Hand	Weight	pounds
0418010037	FREE, GARBANZO BEANS, 6/#10 CA	3.00	46.00	138
051109	PINEAPPLE, CANNED, 1/7# CAN	11.00	7.00	77
060214CS	CHEDDAR CHEESE SOUP, 12/32 oz	111.00	28.00	3108
060214RS	ROASTED RED PEPPER & TOMATO, 1	234.00	28.00	6552
060214TS	CREAM OF TOMATO SOUP, 12/32 oz	127.00	28.00	3556
0606023	MINUTE MAID LEMONADE & NESTEA	11.00	22.00	242
0607124	FANCY KETCHUP, 200 INDIVIDUAL	20.00	3.00	60
060901	ASSORTED BUSH BROTHERS PRODUCT	86.00	1.00	86
061009	BUSH BEANS, 28 oz	5,647.00	1.00	5647
061024	BUTTERMILK RANCH DRESSING, 50/	52.00	7.00	364
0611RWD	GARDEN GOODNESS REDWINE DRESSI	13.00	16.00	208
0611SC	STUFFING CROUTONS, 18/14 oz	32.00	18.00	576
06120806	Hershey (Almond Joy Pina Colad	3.00	50.00	150
061219	MASHED POTATOES, 4/5 # bags	16.00	20.00	320
061222	STEAK BISCUIT SANDWICHES, 24/4	271.00	6.00	1626
070110	WHOLE CHICKENS, UNCOOKED BUTTE	6.00	42.00	252
1035	WHEAT CRACKERS, 408/6 ct	21.00	19.00	399
1101	FREE, ASST CHICKEN, BULK	500.00	1.00	500
1101D	ASSORTED CHICKEN PRODUCTS, 2/5	51.00	10.00	510
1124	PIZZA, ASSORTED	2,513.00	1.00	2513
1139	WILD RICE (READY TO SERVE), 8/	74.00	6.00	444
1191	POWERADE, STRAWBERRY, 24/20 oz	54.00	35.00	1890
1300	BABY FOOD, VEG BEEF 24/4 oz,	150.00	11.00	1650
1326	TRISCUIT ORIGINAL, 12/13 oz BO	31.00	12.00	372
1354	TRAIL MIX BARS (FRUIT & NUT/OA	4.00	8.00	32
1625	SALTINE CRACKERS, 500/2 ct	12.00	8.00	96
1767	ORANGE TANGERINE JUICE, 100 %	6.00	29.00	174
1839	CHARBROILS W/ CHEESE SANDWICHE	10.00	15.00	150
1986	TOMATO SWEET SAUCE, 4/1.5 # VA	9.00	30.00	270
2005	BACON SLICED FLAT PACK, BULK	51.00	15.00	765
2006	HONEY & OAT BLENDERS, 1/36 oz	36.00	2.00	72
2118	JUICY JUICE, 4/8pk/6.75 oz	67.00	16.00	1072
2265	TROPICANA ORANGE JUICE,	7.00	28.00	196
2277	BENEFIBER APPLE DRINK, 8/64 oz	10.00	28.00	280
2305	MUFFIN TOPS CEREAL, BLUEBERRY,	1.00	14.00	14
2309	PINEAPPLE, CRUSHED, 6/#10 CANS	51.00	46.00	2346
2311	PEANUTBUTTER COOKIES, FAMOUS A	39.00	15.00	585
2318	SMART START, MAPLE BROWN SUGAR	34.00	7.50	255
2349	BLUEBERRY MUFFIN TOPS (SNACK'E	23.00	9.00	207

2399	SPECIAL K, 14/12 oz	20.00	16.00	320
2434	APPLE STRAWBERRY JUICE, 100 %	62.00	29.00	1798
2450	BUFFALO BOULLION, 250/22 oz p	8.00	6.00	48
2529	ALMONDS, ROASTED GARLIC SLICED	21.00	9.00	189
2539	YELLOW PLAIN CORNMEAL FLOUR,	3.00	41.00	123
2550	CONVERSATION HEARTS, 150/SINGL	21.00	6.00	126
2629	FRENCH ONION SOUP, 22/14.5 oz	18.00	24.00	432
2713	BUFFALO GRAVY DRY, 100/.6 oz	17.00	6.00	102
2722	CANDEREL, NATURAL SUGAR SUBST	182.00	5.00	910
2743	CHEX 100 CALORIE CHOCOLATE	17.00	4.00	68
2778	LIPTON CHIPOTLE RICE FIESTA SI	17.00	6.00	102
2810	WHOLE KERNEL CORN, 24/15.25 oz	36.00	27.00	972
2944	CHICKEN & DUMPLING/CHICKEN POT	67.00	9.00	603
2966	MINI PANCAKES, 24/45 count bag	10.00	23.00	230
3021	RICE KRISPIE TREATS (SPLIT STI	85.00	7.00	595
3050	PUFFED RICE, 12/6 oz	6.00	6.00	36
3113	SCOOTERS, 8/18.75 oz BOXES	65.00	13.00	845
3202	APPLE KRISP/PIE FILLING, 12/21	51.00	20.00	1020
3400	COCOA RICE/FRUITY RICE, 12/13	122.00	13.00	1586
3423	LLOYDS, BBQ SHREDDED PORK, 6/1	3.00	8.00	24
3439	GOLDEN ROMA TOMATOES, 4/#10 CA	23.00	30.00	690
34491	PAPAYA NECTAR, 24/11.5 oz	11.00	20.00	220
3813	BEANS & WEINERS DINNER KITS, 3	64.00	38.00	2432
3975	SOY BURGERS (NO MEAT), 12/4 pa	2.00	10.00	20
3977	NUTRITION SHAKE, ASSORTED FLAV	20.00	16.00	320
4031	SWEET PEAS, 6/#10 CANS	3.00	45.00	135
4224	SNACK'N WAFFLES	25.00	12.00	300
4415	CHEEZ-IT CRACKERS, 60/2 oz	13.00	9.00	117
4436	ANISETTE TOAST CRACKERS, 12/5.	1.00	7.00	7
4522	PIZZA SAUCE, 6/#10 CANS	12.00	46.00	552
4705	BERRY COLOSSAL CRUNCH, 18/7.8	18.00	13.00	234
4709	TURBOZ, 12/12 oz	44.00	11.00	484
4723	GREAT MEASURE WHOLE WHEAT FLAK	50.00	10.00	500
4752	SPAGHETTI MARINARA SAUCE, 6/6#	3.00	46.00	138
4839	CHEESE PIZZA W/CARROTS & POTATO	1.00	12.00	12
4851	GROUND TURKEY, 12/1 lb pkgs	93.00	13.00	1209
4858	CHUNK HAM, 12/5 oz	296.00	5.00	1480
4881F	FREE, CHICKEN WHOLE W/O GIBBLE	9.00	21.00	189
4884	BEEF BARBACOA, 4/5.5 # bags	4.00	23.00	92
4910	SWEET PEAS, 32/15 oz	52.00	35.00	1820
4930	SYRUP, ASSORTED FLAVORS, 6/33.	18.00	18.00	324
5035	LIGHT RED WINE VINEGAR & OLIVE	20.00	12.00	240
5119	POULTRY GRAVY, SHELF STABLE, 1	98.00	27.00	2646
5473	MYOPLEX CARB SENSE, LEMON CHEE	59.00	6.00	354
5476	VINAIGRETTE SWEET DIJON, 12/13	4.00	17.00	68
5487	HYDRATION THICKENED ORANGE DRI	10.00	39.00	390

5503	HAM/EGG/VEGGIE & CHEESE OMELET	1.00	32.00	32
5504	WHEAT ROUNDS CRACKERS, BULK	48.00	25.00	1200
5522F	FREE, CHICKEN SPLIT BREAST W/O	11.00	39.00	429
5523	PHILLY BEEF STEAK W. ONION & B	26.00	32.00	832
5537	CHICKEN BREAST LEMON PEPPER	32.00	5.00	160
5538	CHICKEN BREAST MARINADE CAJUN,	15.00	5.00	75
5550	GARLIC POWDER, 72/2.88 oz	17.00	18.00	306
5554	ELBOW MACARONI, 6/2 # BAGS	12.00	13.00	156
5607	FRENCH TOAST, CHERRY TOPPING,	5.00	24.00	120
5614	CAVATAPPI PASTA, (CORKSCREW),	41.00	4.00	164
5653	RIGATONI PASTA, 20/16 oz	19.00	22.00	418
5654	ROTINI PASTA, 12/16 oz	26.00	25.00	650
ASST PROD	ASSORTED PRODUCE	4,337.00	1.00	4337
FREEBREAD	FREE, BREAD, ASSORTED	1,264.00	1.00	1264
FREEMD	FREE, MISCELLANEOUS DONATIONS	1,425.00	1.00	1425
FREEMEGA	FREE, MEGA BAGS	407.00	7.00	2849
FREESHelf	FREE SHELF	235.00	1.00	235
HONEY	HONEY, 200/9 gram	17.00	4.00	68
MISC FREE COOLER	MISC FREE COOLER	60.00	1.00	60
MISC FREE FREEZER	MISC FREE FREEZER ITEMS	150.00	1.00	150
PIES	MAIN ST PIES	125.00	1.00	125
PNF4781	DEODORANT, ROLL-ON, 96 UNITS	2.00	15.00	30
VENISON	FREE, VENISON	6,640.00	1.00	6640
Z0129020017	TRASH CANS, BATHROOM SIZE	375.00	0.06	22.5
Z060112	FREE, ELECTRASOL, 6/454 gr	3.00	7.00	21
Z061117C24	FREE, CUPS, 600/24 oz	40.00	15.00	600
Z061117C33	FREE, CUPS, 480/33 oz	75.00	12.00	900
Z0712010047	PLASTIC COLANDERS	726.00	0.05	36.3
Z1073	HEAT DEFENDER SPRAY, 12/8.5	18.00	9.00	162
Z1234	NASCAR MATCHBOX CARS, 48 cars	1.00	7.00	7
Z1554	DAWN DISH SOAP DIRECT FOAM, 6/	29.00	14.00	406
Z1646	FREE, GIFT BAGS OF SMALL TOYS	423.00	1.00	423
Z2041	CONDITIONER FOR DANDRUFF, 36/4	51.00	12.00	612
Z2641	CASCADE, REGULAR SCENT, 4/155	19.00	44.00	836
Z2642	DOWNY FABRIC SOFTENER, 8/60 oz	4.00	35.00	140
Z2670	OFF SKINTASTIC INSECT REPELLEN	11.00	9.00	99
Z2760	FREE, PLASTIC BOWLS, 40/4 cup	16.00	4.00	64
Z2922	TIDE, 4/150 oz plastic bottles	43.00	46.00	1978
Z3341	PAMPERS BABY WIPES, 7/80 ct	28.00	12.00	336
Z3519	AMMONIA, 8/64oz plastic bot	17.00	34.00	578
Z3695	LISTERINE ORAL CARE STRIPS,	16.00	5.00	80
Z3803	CLEANER & POLISH GLASS KIT	4.00	3.50	14
Z4180	CLOROX BLEACH, 6/96 oz	41.00	45.00	1845
Z4555	CHARMIN, 5/12 ROLL PKG	56.00	18.00	1008
Z4632	DIAPERS, #3 CRUISERS, 3/72 ct,	24.00	17.00	408
Z4646	VASELINE LOTION, 360/1 oz	1.00	35.00	35

Z46969	CONDITIONER, SUAVE NATURAL,	32.00	7.00	224
Z5088	SYSCO PLASTIC LIGHT WEIGHT BOW	13.00	18.00	234
Z5409	SHAMPOO, HEAD & SHOULDERS, 12/	100.00	7.00	700
Z5488	PUFFS, 3/216 2-PLY	30.00	3.00	90
Z55071	CHARMIN, 1/12 ROLL PKG	46.00	3.00	138
Z5648	CHARMIN, BASIC, TOILET TISSUE	329.00	1.00	329

**total shared maintainance pounds**

**96906.8**

Purchase Product

<u>Item ID</u>	<u>Item Description</u>	<u>Qty on</u>	<u>Weight</u>	<u>pounds</u>
P10853	APPLESAUCE, SINGLE SERVE, 72/4	4.00	21.00	84
P1168	MACARONI O's & BEEF, 24/15 oz	18.00	27.00	486
P11695	CHILI W/BEANS PULL TOP, 24/15o	28.00	27.00	756
P11743	RICE, 12/2 # bag	53.00	25.00	1325
P11759	CHICKEN NOODLE SOUP, 24/10oz	28.00	18.00	504
P11761	CREAM OF MUSHROOM SOUP	29.00	18.00	522
P11784	VEGETABLE BEEF SOUP, 24/10 oz	29.00	18.00	522
P16041	BEEF STEW, 12/24 oz	14.00	21.00	294
P1943	CHEESY TUNA HELPER, 12/7.75 oz	53.00	8.00	424
P2030	JIFFY BAKING MIX, 12/40 oz	29.00	33.00	957
P205611	PANCAKE SYRUP, 12/24 oz	21.00	25.00	525
P2059	PEANUT BUTTER, 12/18 oz	93.00	15.00	1395
P23221	TUNA, WATER PACKED, 48/6 oz	51.00	23.00	1173
P25095	MARGARINE QUARTERS, 30/1 lb	7.00	32.00	224
P35226	MACARONI & CHEESE, 24/7.25 oz	40.00	13.00	520
P44822	PEAR HALVES IN LIGHT SYRUP, 24	21.00	27.00	567
P47782	SPAGHETTI SAUCE, 24/15 oz CANS	43.00	27.00	1161
P4779	ELBOW MACARONI, 12/16 oz	28.00	15.00	420
P47802	PASTA SANITA SPAGHETTI, 24/16	47.00	25.00	1175
P49896	PEACH SLICES IN LIGHT SYRUP, 2	26.00	27.00	702
P50113	CHEESEBURGER HELPER, 12/7.75 o	95.00	8.00	760
P51301	CORN, WHOLE KERNEL, 24/15.25 o	21.00	27.00	567
P51312	GREEN BEANS, CUT, 24/14.5 oz	91.00	26.00	2366
P51431	GROUND BEEF, 16/1 lb. pkgs	15.00	16.00	240
P51701	BEEF RAVIOLI, 24/15 oz	35.00	26.00	910
P54551	CREAM STYLE CORN, 24/15 oz	26.00	27.00	702
P5561	PANCAKE MIX, 12/2 lb	43.00	27.00	1161
P5616	MILK, WHITE, 1%, SHELF STABLE,	49.00	32.00	1568
P5617	MILK, CHOCOLATE, 1%, SHELF STA	50.00	32.00	1600
P93002	BEANS AND FRANKS, 24/7.5 oz	1.00	13.00	13

**total purchase pounds**

**23623**

**Total Inventories at end of 2006**

**120529.8**

## Inventory On Hand December 2007

### Shared Maintenance Product

Item ID	Item Description	Qty on Hand	Weight	pounds
060901	ASSORTED BUSH BROTHERS PRODUCT	369.00	1	369
070815CP	BUSH'S BEST CROWDER PEAS, 1/#1	121.00	7	847
070815FF	FAT FREE VEGETARIAN BEANS, 12/	103.00	23	2369
070815PB	SHOWBOAT PORK & BEANS, 12/42 o	16.00	35	560
070815PIN	BUSH'S BEST PINTO BEANS, 1/#10	16.00	8	128
070920	SWEET BBQ WHOLE CHICKEN, 6/3 L	8.00	23	184
071022B	CREME CURLS 12/4 PK	3.00	6	18
071121CC	CHEESE CAKE FROZEN 30 oz	2.00	13	26
071130KK	KREATE A KAKE 6/18oz	17.00	9	153
071220A	SWEET BBQ CHICKEN, 6/52 oz	48.00	22	1056
1120	BREADED VEAL PARMIGIANA	47.00	20	940
1125	RAVIOLI BITES IN PIZZA SAUCE,	10.00	33	330
1179	SNACK ZONE FUNDRAISER ASST. CA	23.00	34	782
1191	POWERADE, STRAWBERRY, 24/20 oz	21.00	35	735
1197	TARTAR SAUCE, 12/10 oz bottles	27.00	9	243
1205	POWERADE, LEMON, 24/20 oz	21.00	35	735
1223	TEDDY GRAHAMS CHOCALATEY CHIP	93.00	7	651
1236	COMBOS ZESTY SALSA TORTILLA, 1	37.00	28	1036
1251	TOOTIE FRUITIES, 1/12.5 oz bag	171.00	1	171
1300	BABY FOOD, VEG BEEF 24/4 oz	37.00	11	407
1393	CHEETOS, JALAPENO CHEDDAR CRUN	33.00	7	231
1486	YUKON GOLD SWEETENED POPPED UP	41.00	15	615
1496	ASSORTED NABISCO SNACKS	18.00	7	126
1496W	ASSORTED NABISCO SNACKS	60.00	1	60
1528	HONEY GRAHAM SQUARES, 48/2 oz	18.00	9	162
1530	CHEESE FILLED CROISSANTS	19.00	18	342
1613	KETTLE CLASSICS MESQUITE BBQ P	43.00	4	172
1619	FROSTED FLAKES, 12/18 oz box	45.00	17	765
1667	LIPTON ONION RECIPE SOUP & DIP	51.00	15	765
1681	REFRIED BEANS, 24/15 oz	13.00	28	364
1697	SKIN ON POTATOE SLICES (REPAC	22.00	7	154
1806	RICE CRISP CEREAL, 3/24 oz bag	52.00	5	260
1829	YOGOS STRAWBERRY STRIPED FRUIT	100.00	4	400
1986	TOMATO SWEET SAUCE, 4/1.5 # VA	3.00	30	90
2052	CRANBERRY JUICE LIGHT, 12/15.2	50.00	14	700
2136	CHOCOLATE COMPLETE NUTRITION B	19.00	17	323
2137	STRAWBERRY COMPLETE NUTRITION	19.00	17	323
2349	BLUEBERRY MUFFIN TOPS (SNACK'E	49.00	9	441



2357	NATURE VALLEY FRUIT & NUT CHEW	752.00	5	3760
2367	MICROWAVE POPCORN, NATURAL, 28	159.00	8	1272
2375	CHEERIOS OAT CLUSTER CRUNCH	149.00	8	1192
2394	KRAFT ZESTY ITALIAN BIOLOGIQUE	50.00	14	700
2417	CHOW MEIN NOODLES, LA CHOY, 12	50.00	10	500
2418	FRENCH TOAST W/CHERRY TOPPING,	2.00	25	50
2511	DASANI, LEMON WATER, 12/1 lite	2.00	28	56
2580	POWER WING - CHIPS AHOY, OREO,	125.00	20	2500
2702	CINNAMON TOASTERS (SNACK'ERS)	77.00	10	770
2743	CHEX 100 CALORIE CHOCOLATE	25.00	4	100
2832	ACT II KETTLE CORN MICROWAVE P	91.00	6	546
2884	KETTLE CLASSICS NATURAL POTATO	15.00	5	75
3045	SNICKERS DARK CHOCOLATE SNOWME	67.00	11	737
3173	UNEEDA BISCUIT (NABISCO)	16.00	5	80
3193	94 % FAT FREE, MICROWAVE POPCO	8.00	8	64
3206	DAVID SUNFLOWER KERNELS (ROAST	30.00	3	90
3336	HAM PATTIES, BULK	40.00	12	480
3398	BERRY COLOSSAL CRUNCH	12.00	15	180
3563	MAC & CHEESE	78.00	26	2028
3640	DOVE CHOCOLATE BARS, 12/8.5 oz	117.00	7	819
3667	FREE, ASSORTED ICE CREAM TREAT	960.00	1	960
3800	VALENTINE FRUIT SNACKS	3.00	18	54
3828	SEEDS OF CHANGE, CHOCOLATE SAN	23.00	7	161
3903	ENVIGA BERRY FLAVOR SPARKLING	207.00	10	2070
3964	NATURE VALLEY ROASTED PEANUT	36.00	7	252
3989	100 CALORIE PACKS (3 PACK)	13.00	2	26
4061	SNACKS, MULTI CULTURAL ASST	2.00	12	24
4109	CARIBOU COFFEE (MINT CONDITION	42.00	8	336
4174	SALTINE CRACKERS, 500/2 ct	19.00	9	171
4435	BARNUM'S ANIMAL CRACKERS,	52.00	7	364
4456	FRUIT RIPPLES, STRAWBERRY APPL	70.00	3	210
4457	TRISCUIT CRACKERS, ROSEMARY &	100.00	9	900
4473	PEANUT SWEET & SALTY GRANOLA B	86.00	5	430
4583	GATORADE, LEMON-LIME,	21.00	35	735
4730	GRANOLA OATMEAL RAISIN BARS, 5	4.00	7	28
4741	CARIBOU COFFEE CHOCOLATR MOCHA	102.00	4	408
4838	UNCLE BENS WHOLE GRAIN MEDLEY	72.00	14	1008
5064	SCOOTERS, 48/2 oz bowls	13.00	8	104
5090	MARSHMALLOW MATEYS, one 12 oz	35.00	1	35
5438	DAN ACTIVE, STRAW/BLUEBERRY	47.00	5	235
5463	MACARONI TWIST 1" LENGTH, 5/24	19.00	9	171
5467	MARINADE BEEF W/RED WINE, 2/64	31.00	10	310
5473	MYOPLEX CARB SENSE, LEMON CHEE	23.00	6	138
54731	CARNATION STRAWBERRY INSTANT	24.00	6	144
5607	FRENCH TOAST, CHERRY TOPPING,	28.00	24	672
5725	BABY FOOD, FRUIT PACK ASST., (	88.00	10	880

5795	MIXED BERRY THICKENED FROZEN D	25.00	13	325
5833	PICKLES, SWEET GHERKINS, 6/2 q	6.00	39	234
5997	CHOC MARSHMALLOW MATEYS	29.00	15	435
60325	PEANUT BUTTER CUPS, 24/6oz	2.00	11	22
7008	TEDDY GRAHAMS HONEY	2.00	7	14
ASST PROD	ASSORTED PRODUCE	3,000.00	1	3000
FREEBREAD	FREE, BREAD, ASSORTED	172.00	1	172
FREEMD	FREE, MISCELLANEOUS DONATIONS	539.50	1	539.5
FREEMEGA	FREE, MEGA BAGS	55.00	7	385
MISC FREE COOLER	MISC FREE COOLER	159.00	1	159
TURKEY	TURKEY, AVE 12 #/ BIRD	90.00	11	990
VENISON	FREE, VENISON	8,000.00	1	8000
Z0129020017	TRASH CANS, BATHROOM SIZE	309.00	.06	18.54
Z0712010047	PLASTIC COLANDERS	580.00	.05	29
Z080807	36/85-2PLY FACIAL TISSUE, SG	160.00	15	2400
Z0952	NAPKIN, 18/1/400	48.00	34	1632
Z1073	HEAT DEFENDER SPRAY, 12/8.5	3.00	9	27
Z1097B1	NAPKIN, 24/1/200	22.00	29	638
Z1192	GLAD PLASTIC CONTAINERS W/LIDS	21.00	10	210
Z1192B1	BATH TISSUE, 18/4/1000	26.00	38	988
Z1269	MY LITTLE PONY TOOTHPASTE, 12/	32.00	4	128
Z1349	DOWNY, ULTRA, 6/1.1 liter	100.00	8	800
Z1646	FREE, GIFT BAGS OF SMALL TOYS	272.00	1	272
Z1702	FOAM BOWLS W/HINGED LIDS	5.00	6	30
Z1854	PAPER LUNCH BAGS, 12/100 bags	9.00	21	189
Z1891B1	BATH TISSUE, 12/4/1250	13.00	26	338
Z2041	CONDITIONER FOR DANDRUFF, 36/4	8.00	12	96
Z2811	OXI CLEAN VERSATILE STAIN REMO	49.00	33	1617
Z3109	SCOPE ORIGINAL MINT MOUTHWASH	32.00	7	224
Z36951	CREST VANILLA MINT	71.00	5	355
Z3865	MATRIX SHAMPOO, ASSORTED	19.00	8	152
Z41081	BATH TISSUE, 24/4/176	2.00	16	32
Z41082	BATH TISSUE, 8/12/176	10.00	15	150
Z41084	BATH TISSUE, 16/6/176	1.00	18	18
Z41204	BATH TISSUE, 24/4/176	7.00	18	126
Z41210	BATH TISSUE, 24/4/176	1.00	16	16
Z41217	BATH TISSUE, 24/4/176	3.00	17	51
Z41229	BATH TISSUE, 4/24/176	7.00	16	112
Z41230	BATH TISSUE, 4/24/176	7.00	17	119
Z41233	BATH TISSUE, 4/24/176	7.00	17	119
Z41238	BATH TISSUE, 4/24/176	13.00	16	208
Z41247	BATH TISSUE, 16/6/176	13.00	15	195
Z41248	BATH TISSUE, 16/6/176	13.00	16	208
Z41261	BATH TISSUE, 8/12/176	23.00	16	368
Z4691	PURELL INSTANT HAND SANITIZER,	32.00	30	960
Z4694	KID FRESH WIPES, 12/48 count	46.00	8	368

Z5723	DISNEY KIDS CLIP PLAYER/JUNGLE	13.00	3	39
Z5828	GAIN ULTRA FABRIC, JOYFUL EXPR	77.00	47	3619
Z84901	NAPKIN, 18/1/250	1.00	22	22
Z84902	NAPKIN, 18/1/500	6.00	39	234
ZO963	NAPKIN, 18/1/400	1.00	34	34
ZOO23A1	NAPKIN, 18/1/250	1.00	19	19

**total shared maintainance pounds**

**76294.04**

Purchase Product

<b>Item ID</b>	<b>Item Description</b>	<b>Qty on Hand</b>	<b>Weight</b>	<b>pounds</b>
P1168	MACARONI O's & BEEF, 24/15 oz	56.00	27	1512
P1169	CHILI w/ BEANS PULL TOP	27.00	27	729
P1171	GRAPE JELLY, 12/18 oz	40.00	20	800
P1175	CHICKEN NOODLE SOUP, 24/10oz	14.00	18	252
P1177	TOMATO SOUP, 24/10oz	36.00	18	648
P1604	BEEF STEW, 12/24 oz	40.00	21	840
P1943	CHEESY TUNA HELPER, 12/7.75 oz	45.00	8	360
P2030	JIFFY BAKING MIX, 12/40 oz	32.00	33	1056
P2056	PANCAKE SYRUP, 12/24 oz	11.00	25	275
P2059	PEANUT BUTTER, 12/18 oz	36.00	15	540
P2509	PURCHASE, MARGARINE, 30/1 lb b	43.00	32	1376
P3522	MACARONI & CHEESE, 24/7.25 oz	48.00	13	624
P4778	SPAGHETTI SAUCE, 24/15 oz CANS	46.00	27	1242
P47802	PASTA SANITA SPAGHETTI, 24/16	13.00	25	325
P4964	APPLESAUCE, 24/15 oz	26.00	27	702
P51244	RICE, LONG GRAIN, 24/1 # bags	16.00	25	400
P5130	CORN, WHOLE KERNEL, 24/15.25 o	40.00	27	1080
P5131	GREEN BEANS, CUT, 24/14.5 oz	28.00	26	728
P51721	APPLE JELLY, 12/18 oz glass ja	44.00	20	880
P56381	PEAS, GREEN, 24/15 oz	30.00	27	810
P5645	APPLESAUCE, SINGLE SERVE, 72/4	42.00	22	924
P57881	PANCAKE MIX, 12/20 oz	40.00	22	880
P5813	CHEESEBURGER HELPER, 12/8 oz b	10.00	8	80
P5907	PURCHASE, WIENERS	28.00	13	364
P5958	PURCHASE, GROUND BEEF, 80/20,	12.00	15	180
P7028	ELBOW MACARONI, 20/16 oz bag	50.00	22	1100

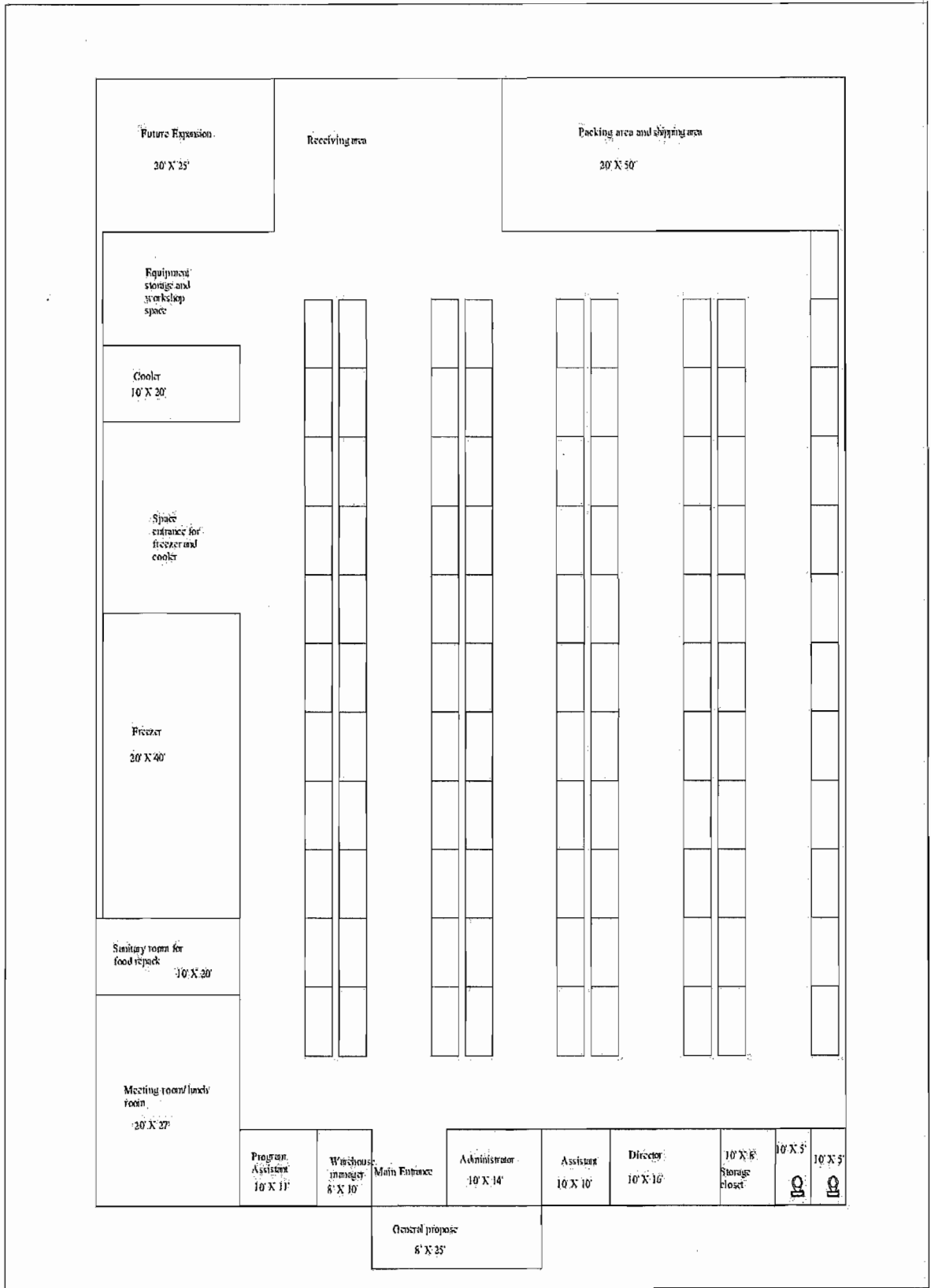
**total purchase pounds**

**18707**

**Total Inventories at end of 2007**

**95001.04**

Appendix K: New warehouse design on AutoCAD



### Appendix L: Calculation of property in market value

Address	Area	A.C	Sale	Unit rate/sq.ft	
International Drive	City	0.8	\$ 18,000	\$ 0.5165	industrial land
International Dr	City	1.2	\$ 27,000	\$ 0.5165	industrial land
International Drive	City	1.6	\$ 36,000	\$ 0.5165	industrial land
International Drive	City	1.8	\$ 40,500	\$ 0.5165	industrial land
International Drive	City	1.9	\$ 42,750	\$ 0.5165	industrial land
International Drive	City	2	\$ 45,000	\$ 0.5165	industrial land
International Drive	City	2.2	\$ 49,500	\$ 0.5165	industrial land
International Drive	City	2.4	\$ 54,000	\$ 0.5165	industrial land
International Drive	City	2.5	\$ 56,250	\$ 0.5165	industrial land
Truax Boulevard	City	2.5	\$ 87,500	\$ 0.8035	industrial land
International Drive	City	2.7	\$ 60,750	\$ 0.5165	industrial land
Truax Boulevard	City	2.75	\$ 98,000	\$ 0.8181	industrial land
International Drive	City	3	\$ 67,500	\$ 0.5165	industrial land
International Drive	City	3.4	\$ 76,500	\$ 0.5165	industrial land
International Drive	City	4	\$ 90,000	\$ 0.5165	industrial land
Fortune Dr	City	4.5	\$ 157,500	\$ 0.8035	industrial land
West Hamilton Ave	City	4.6	\$ 103,500	\$ 0.5165	industrial land
Venture Dr	City	4.92	\$ 171,500	\$ 0.8002	industrial land
County Line Rd	City	5	\$ 175,000	\$ 0.8035	industrial land
Prairie Ln	City	6.35	\$ 220,500	\$ 0.7972	industrial land
County Line Rd	City	7	\$ 245,000	\$ 0.8035	industrial land
Prospect Dr	City	7	\$ 245,000	\$ 0.8035	industrial land
International Drive	City	7.9	\$ 177,750	\$ 0.5165	industrial land
County Line Rd	City	8	\$ 280,000	\$ 0.8035	industrial land
Prospect Dr	City	8	\$ 280,000	\$ 0.8035	industrial land
Prospect Dr	City	8	\$ 280,000	\$ 0.8035	industrial land
Prairie Ln	City	8	\$ 280,000	\$ 0.8035	industrial land
Prospect Dr	City	8.5	\$ 297,500	\$ 0.8035	industrial land
County Line Rd	City	9	\$ 315,000	\$ 0.8035	industrial land
Venture Dr	City	9	\$ 315,000	\$ 0.8035	industrial land
County Line Rd	City	10	\$ 350,000	\$ 0.8035	industrial land
County Line Rd	City	10	\$ 350,000	\$ 0.8035	industrial land
County Line Rd	City	11	\$ 385,000	\$ 0.8035	industrial land
County Line Rd	City	12	\$ 420,000	\$ 0.8035	industrial land
Truax Boulevard	City	12.81	\$ 448,000	\$ 0.8029	industrial land
County Line Rd	City	13	\$ 455,000	\$ 0.8035	industrial land
County Line Rd	City	16	\$ 560,000	\$ 0.8035	industrial land
County Line Rd	City	18	\$ 630,000	\$ 0.8035	industrial land
Venture Dr	City	79.7	\$ 2,789,500	\$ 0.8035	industrial land
County Line Rd	City	141	\$ 4,935,000	\$ 0.8035	industrial land

1 acre = 43560.174 square feet

**Buy or lease unit rate calculation for land and building**

Address	Area	Size buiding	land	Sale		Cost		Unit rate/Sq.ft		Lease rate	
				Land	Buiding	Land	Buiding	Land	Buiding		
2452 Truax Blvd	City	3,000 - 12,000	-	-	-	-	-	-	-	\$10.75/SF	industrial building
3233 Louis Ave	City	4,000 - 12,500	-	-	-	-	-	-	-	\$5.00/ SF	Whse
4643 Anderson Dr	City	4,080 - 12,240	2.2 A.C	\$ 270,000	\$ 76,666	\$ 193,334	\$ 0.800	-	-	1900/mo NNN	Industrial/Office
3110 Louis Ave	City	4,096 - 12,288	-	-	-	-	-	-	-	Lease: \$3.20 - 3.75/SF NNN + Util.	Whse
2328 Truax Blvd	City	12,860	3.1 A.C	\$ 1,250,000	\$ 110,473	\$ 1,139,527	\$ 0.818	-	\$ 88.61	-	showroom/wareho use
3540 Jeffers Rd.	City	15,280	68,486 Sq.ft	\$ 449,000	\$ 54,789	\$ 394,211	\$ 0.800	-	\$ 25.80	-	Office/Whse
3010 Mondovi Rd.	City	19,200	6.39 A.C	\$ 975,000	\$ 227,718	\$ 747,282	\$ 0.818	-	\$ 38.92	-	industrial building
2550 Alpine road	City	19,250	-	-	-	-	-	-	-	\$5.25/SF	industrial building
2411 3rd Street	City	20,000	-	-	-	-	-	-	-	\$3.50/SF net	industrial building
3120 Melby street	City	24,000	3.03 A.C	\$ 950,000	\$ 107,979	\$ 842,021	\$ 0.818	-	\$ 35.08	-	commercial - all types
1334 International Drive	City	31,300	-	\$ 3,500,000	-	-	-	-	-	-	Industrial industrial land & building
4502 Royal Drive	City	-	1.1 A.C	\$ 295,000	\$ 39,200	-	\$ 0.818	-	-	-	