

**MOUNT CARMEL HEALTH SYSTEM**  
MULTIPLE LOCATIONS IN OHIO

Mount Carmel East



**Mount Carmel St. Ann's** | This renovation transformed the cafeteria, room service, and bistro and elevated the level of culinary expertise on display. The culinary station features interchangeable equipment, providing serving flexibility.

Opening Date: 2013  
Equipment Cost: \$1,630,000  
Peak Retail Meal Volume: 1,000  
Total Size: 16,707 SF

**Mount Carmel New Albany** | The rehabilitation center renovation included a kitchen and servery expansion to grow with services. It boasts an efficient roomservice and high patient satisfaction scores.

Opening Date: 2014  
Equipment Cost: \$650,000  
Peak Retail Meal Volume: 300  
Total Size: 5,675 SF

**Mount Carmel Grove City** | Rippe designed the retail cafeteria and roomservice program for Grove City's first full-service hospital. The cafeteria is located next to a tranquil green space. Its long, narrow dining room is saturated with natural light and has a biophilic connection to the exterior.

Opening Date: 2018  
Est. Equipment Cost: \$1,850,000  
Peak Retail Meal Volume: 1,200  
Total Size: 16,340 SF

**Mount Carmel East** | Completed in 2018, this was our fourth project on the Mount Carmel Health System. This foodservice department expansion included a kitchen, servery, dining room, and coffee shop. A fifth project is now underway in Dublin, OH.

Opening Date: 2018  
Equipment Cost: \$1,780,000  
Peak Retail Meal Volume: 1,200  
Total Size: 18,015 SF



Mount Carmel Grove City



Mount Carmel St. Ann's

We design kitchens specific to the hospital and culture in a way that anyone can operate them. This was beneficial when the operators on Mount Carmel East changed twice. Patient service on this project was based on a room service methodology and a double T-line was designed to handle approximately 300 trays. The retail serving area includes several main entrée concepts that can be changed by daypart into a variety of healthy, made-to-order culinary creations. It is equipped to handle up to 1,200 transactions at lunch, as well as flex down to low volumes during nights and weekends.

At the end of the system-wide renovations, Mount Carmel will see consistency throughout their foodservice kitchens and retail by using one, consistent design consultant. These spaces will allow them to prepare high quality food for patients, staff and visitors.