A. Central Custodial Storage:

1. Every building should have assigned central storage that is capable of handling bulk supplies, storing equipment, etc. Actual space needed will vary based on the equipment needs for the building. Contact Housing and Dining Services Facilities for determination of equipment required, and assistance in determining proper room size.

2. Doors should be minimum 36" wide and swing out.

3. Provide broom and mop racks with positive locking holders.

4. Provide an eyebolt anchored into solid blocking for securing equipment with a cable and lock.

5. The room shall have ventilation with supply and exhaust air.

6. Provide power outlets for charging battery-powered equipment, LED light fixtures with lenses.

B. Custodial Closets:

1. Passageways, mechanical equipment rooms, pipe chases shall not serve as custodial closets, nor shall elevator controls, electrical panels, telephone equipment, roof access hatches, etc., be located in custodial closets.

2. There should be at least one custodial closet on every floor with not more than 150 feet to areas serviced. If large equipment needs to be stored, the closed shall be as straight as possible to reduce maneuvering equipment in a small space. Actual space needed may vary based on the equipment needs for the building, the availability of a large master custodial storage area, and whether the building has an elevator. Contact Housing and Dining Services Facilities to determine equipment required so that room size can be accurately calculated.

3. Doors should be minimum 36" wide and swing out.

4. Provide space allocation for one-foot wide freestanding shelf unit. Shelf unit owner provided-contractor installed, unless specified otherwise.

5. Provide broom and mop racks with positive locking holders. Locate over the sink a rack with swing rods for hanging wet rags, pads and mop heads.

6. A floor sink is needed for washing mops and draining buckets and floor care equipment. It should be designed like a handicapped accessible shower floor with curbs that allow rolling equipment into the sink area. Walls should be water resistant hard surfaces. The faucet should have a hose thread swing spout with a vacuum breaker.

7. The room shall have ventilation with supply and exhaust air.

8. Provide at least two duplex power outlets and an LED light fixture with lens.

C. Vending Machine Area:

1. An alcove area near the center of the building traffic pattern shall be provided where vending
machines can be placed. This area should be such that the safety and aesthetic values of
the building are not reduced. This area need not necessarily be a separate room but utilities
for the machines shall be provided, including provisions for data network connection. A
recessed area is a satisfactory solution to avoid conflict with the traveled ways.
   i. Provide space for 3-4 machines (verify dimensions with CSU)
   ii. Provide for network connection to each machine.

2. An area for recycling containers is needed. It can be incorporated into the vending machine
   area. Contact Housing and Dining Services Facilities for information regarding
   containers to determine spatial needs.

D. Food Preparation and Serving Areas:

1. Shall conform to Colorado Department of Health Standards and Regulations for Food Service

E. Chemical Storage Rooms:


2. Rooms shall be suitable to type of materials stored (NFPA-45[1991]) in regards to specific
   temperature, absence of light, humidity or avoidance of any moisture, explosive conditions,
   ventilation, etc.