Finding Success with T&S:

The University of Georgia Dining Services





The Background

The University of Georgia (UGA) is a public university with an enrollment of more than 36,500 undergraduate and graduate students. The university has five dining facilities and more than 20 retail operations across its 767-acre main campus in Athens, Georgia. An average of 30,000 meals per day are served to the more than 10,000 students who use the school's meal plan.



The Problem

Across the facilities, there was a blend of equipment brands that had been installed at various times. This variety led to inconsistent performance and to challenges with repairs and maintenance since repair workers had to stock a wide array of parts for the different equipment.

In addition, the university's high-volume dining locations require durable plumbing equipment to stand up to repeated, heavy use. The largest dining facility averages about 7,000 meals served per day, with others each serving 4,000-5,000 meals per day.





The Solution

In order to increase efficiency, Sammy Johnson, facilities manager for UGA Dining Services, moved several years ago to standardize plumbing equipment to one brand.

T&S Brass was selected because it offered long-term reliability and a wide product selection to meet the varied needs of the dining program. T&S products are used throughout UGA Dining Service facilities, including pre-rinse units and faucets for hand sinks, two- and three-compartment sinks, pot sinks, prep sinks, service sinks, and more.

The installed T&S products have required little ongoing maintenance, Johnson said. Reducing leaks or other plumbing problems ensures the kitchens' operations are not interrupted and not wasting valuable resources.

"T&S products have proven to be consistent and reliable for us."

— Sammy Johnson,Facilities Manager for UGA Dining Services

When periodic maintenance is required, having T&S products across all facilities, coupled with the interchangeability of T&S parts, has streamlined repair procedures. Requiring fewer parts to be regularly stocked frees up valuable maintenance vehicle space, and having one brand of products reduces confusion and labor time.





