



Travis County Commissioners Court Agenda Request

Meeting Date: August 21, 2012

Prepared By/Phone Number: John Carr, 854-4772

Dept. Head: Roger El Khoury, M.S., P.E., Director, FMD, 854-4579

County Executive: Leslie Browder, Planning and Budget, 854-9106

Sponsoring Court Members: County Judge Samuel T. Biscoe

AGENDA LANGUAGE:

Receive and accept results of an employee survey concerning cafeteria services at the Ned Granger Building.

BACKGROUND/SUMMARY OF REQUEST:

The Facilities Management Department (FMD) provides oversight for the cafeteria and vending services contract. Accent Food Services, our current cafeteria and vending services contractor, operates the cafeteria located at the third floor of the Ned Granger Building. The term for this contract will expire on October 31, 2012, but the County does have a remaining option to extend the services for another 12 months.

Over the past year, several of the previous occupants of the Ned Granger Building have relocated to the 700 Lavaca Street facility. This month the remaining members of the Commissioners Court and several other departments were also relocated. After these relocations are completed, the Ned Granger Building will continue to be a fully occupied County facility.

FMD surveyed the occupants of the Ned Granger, USB, EOB, Holt and Rusk Buildings to determine the level of interest in the cafeteria, the frequency of use, type foods to be offered, etc. We are pleased to report that 250 employees responded to the survey, which included these 10 questions.

1. Which building do you work in?
2. Do you currently purchase food from the 3rd floor cafeteria in the Granger building, and if "No", why not?
3. How often do you purchase food from the 3rd floor cafeteria?
4. Do you eat in, or get your food to go?
5. How many days a week would you visit the new cafeteria location?
6. What menu choice in a new cafeteria would you like to see?

7. Would changes in the menu increase the likelihood that you would use the cafeteria?
8. If you already use the cafeteria, would new menu choices increase your frequency of use?
9. If you do not currently use the 3rd floor cafeteria, would the new space on the first floor impact your choice to visit the cafeteria?
10. What changes would you like to see in the new cafeteria?

A summary of the findings will be discussed here with the full results of the survey included with the backup as Attachment One. Responses were received from employees in all buildings surveyed with exception of the Rusk Building. The majority of the responses, 60.4 % came from the Granger building. Of the 250 responders, 80.4% indicated that they currently purchase food from the 3rd floor cafeteria. From the 19.6% minority that did not use the cafeteria, the respondents listed several reasons, including they brought their lunch from home (9), use the Courthouse cafeteria or were not aware that a cafeteria was available in Granger (9) or did not like the food, menu choices or facility (11). Regarding the question on frequency of use of the cafeteria, 54.1% of the responders use the cafeteria for lunch either daily or weekly, while 49.1% use it for breakfast either daily or weekly.

Interestingly, a large majority of the responders replied that they get their food to go, while only 29.9% eat in the cafeteria. A significant number of the responses to question 10 reflect that many employees would favor a cafeteria with an improved layout and more seating.

When asked how many days the employees would visit a new cafeteria location, 64.1% said daily or weekly for lunch. Only 12.7% indicated they would not visit the cafeteria for lunch at all during a week. On the question of menu choices for a new cafeteria, there was strong support for all items listed in the survey except for vending machines or a coffee bar. On the question of whether changes in the menu would increase the likelihood of use for the cafeteria, a majority indicated yes, and similarly when asked if they already used the cafeteria, would new menu choices increase the frequency of use also received a strong majority affirmative response.

Question nine focused on employees that do not currently use the third floor cafeteria and asked if a new space on the first floor would impact on their choice to visit the cafeteria. Of this pool of employees that do not use the cafeteria, 56.1% responded that the new location would impact their choice of whether to visit the cafeteria.

The last question on what changes the employees would like to see in the new cafeteria drew 129 responses, which are included with the survey results at Attachment One. Responses ranged from comments on the menu choices, condition and/or layout/size of the cafeteria, to comments in support of the current staffing of the third floor facility. Most frequent comments appear to be about healthy food items and recommendation for an improved/expanded facility with additional seating.

STAFF RECOMMENDATIONS:

Facilities Management Department recommends the Commissioners Court accept the results from the employee survey.

ISSUES AND OPPORTUNITIES:

An additional agenda item is being posted for Commissioners Court consideration to discuss the assignment of available space within the building. Included in that agenda package will be a discussion of the possible relocation of the cafeteria to the first floor.

FISCAL IMPACT AND SOURCE OF FUNDING:

N/A

ATTACHMENTS/EXHIBITS:

1. Survey Responses

REQUIRED AUTHORIZATIONS:

N/A

1. Which building do you work in?

		Response Percent	Response Count
Granger		60.4%	151
USB		20.8%	52
EOB		15.6%	39
Holt		0.0%	0
Rusk		3.2%	8
answered question			250
skipped question			4

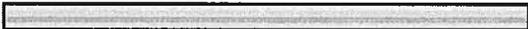
2. Do you currently purchase food from the 3rd floor Cafeteria in the Granger building?

		Response Percent	Response Count
Yes		80.4%	201
No		19.6%	49
if "No", why not?			41
answered question			250
skipped question			4

3. How often do you purchase food from the 3rd Floor Cafeteria?

	Never	Daily	Weekly	Monthly	Response Count
Breakfast	24.8% (54)	17.9% (39)	31.2% (68)	26.1% (57)	218
Lunch	22.3% (49)	14.1% (31)	40.0% (88)	23.6% (52)	220
Snacks	40.0% (72)	12.2% (22)	30.6% (55)	17.2% (31)	180
Coffee	73.4% (113)	9.1% (14)	7.8% (12)	9.7% (15)	154
				answered question	247
				skipped question	7

4. Do you eat in, or get your food to go?

		Response Percent	Response Count
Eat in		29.9%	67
To go		83.5%	187
		answered question	224
		skipped question	30

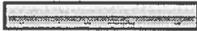
5. How many days a week would you visit the new cafeteria location?

	None	Daily	Weekly	Monthly	Response Count
Breakfast	18.3% (40)	25.1% (55)	36.1% (79)	20.5% (45)	219
Lunch	12.7% (28)	18.6% (41)	45.5% (100)	23.2% (51)	220
Snacks	30.5% (54)	20.3% (36)	37.9% (67)	11.3% (20)	177
Coffee	62.3% (99)	13.2% (21)	18.9% (30)	5.7% (9)	159
				answered question	239
				skipped question	15

6. What menu choices in new Cafeteria would you like to see? Check all that apply.

		Response Percent	Response Count
Hot Meals		76.4%	178
Sandwiches		72.5%	169
Breakfast		72.5%	169
Salad Bar		73.0%	170
Vending Machines		22.7%	53
Healthy Snacks		74.2%	173
Coffee Bar		33.5%	78
	Other (please specify)		34
	answered question		233
	skipped question		21

7. Would changes in the menu increase the likelihood that you would use the cafeteria?

		Response Percent	Response Count
Yes		69.7%	166
No		30.3%	72
	answered question		238
	skipped question		16

8. If you already use the cafeteria, would new menu choices increase your frequency of use?

		Response Percent	Response Count
Yes		72.2%	156
No		27.8%	60
	answered question		216
	skipped question		38

9. If you don't currently use the 3rd floor cafeteria would the new space on the first floor impact your choice to visit the cafeteria?

		Response Percent	Response Count
Yes		56.1%	87
No		43.9%	68
	answered question		155
	skipped question		99

10. What changes would you like to see in the new Cafeteria?

		Response Count
		129
	answered question	129
	skipped question	125

2. Do you currently purchase food from the 3rd floor Cafeteria in the Granger building? If no, why not?

I get ice from there every day. I hear the food is expensive.

6/25/2012 10:00 AMView Responses

breakfast, milk, cookies

6/22/2012 8:22 AMView Responses

Once every month I may purchase food.

6/20/2012 3:05 PMView Responses

usually bring lunch or go out

6/20/2012 11:41 AMView Responses

I brought my home made lunch

6/20/2012 8:16 AMView Responses

Unsanitary reasons

6/19/2012 3:51 PMView Responses

don't like the food

6/19/2012 2:48 PMView Responses

Not particularly tasty or healthy and the physical environment is dismal

6/19/2012 2:13 PMView Responses

I use the Courthouse cafeteria

6/19/2012 1:07 PMView Responses

bring own lunch/snacks

6/19/2012 10:34 AMView Responses

Sometimes

6/18/2012 4:47 PMView Responses

bring my lunch

6/18/2012 3:06 PMView Responses

Do not like menu offerings nor quality of the space

6/18/2012 2:36 PMView Responses

Bring own lunch

6/18/2012 2:11 PMView Responses

It's not healthy food and lunch is often very unappetizing

6/18/2012 2:09 PMView Responses

cooked in something that gets me sick every time.

6/18/2012 1:44 PMView Responses

I didn't know they had a cafeteria.

6/18/2012 1:20 PMView Responses

Not convenient

6/18/2012 1:16 PMView Responses

either bring my own food or don't consider Granger as option

6/18/2012 12:36 AMView Responses

Lack of food choices

6/18/2012 12:27 AMView Responses

just never made it over there

6/18/2012 12:26 AMView Responses

Did not know there was a cafeteria in the building

6/18/2012 12:07 AMView Responses

inconvenient

6/18/2012 11:59 AMView Responses

sometimes

6/18/2012 11:45 AMView Responses

bring from home

6/18/2012 11:45 AMView Responses

Infrequently purchase food and never from cafeteria

6/18/2012 11:44 AMView Responses

didn't know it existed until a few months ago. I go to the Courthouse.

6/18/2012 11:42 AMView Responses

I didn't know there was a cafeteria

6/18/2012 11:41 AMView Responses

I bring my lunch every day-on a special food plan

6/18/2012 11:36 AMView Responses

I have worked downtown since '99 and didn't know there was a cafeteria

6/18/2012 11:36 AMView Responses

never knew it was there

6/18/2012 11:36 AMView Responses

bring my own lunch save a lot of money like that

6/18/2012 11:36 AMView Responses

sometimes

6/18/2012 11:34 AMView Responses

Not enough variety and health food selections

6/18/2012 11:32 AMView Responses

Poor choices and poor quality

6/18/2012 11:31 AMView Responses

new employee (6 mos) - haven't been in Granger before and didn't know there was a cafeteria

6/18/2012 11:31 AMView Responses

don't like it

6/18/2012 11:31 AMView Responses

It is disgusting. Fattening. Too many unsanitary conditions.

6/18/2012 11:30 AMView Responses

Nothing healthy.

6/18/2012 11:30 AMView Responses

Didnt even know we had a Cafeteria - been with the county 2 years now

6/18/2012 11:30 AMView Responses

I never think about it.

6/18/2012 11:29 AMView Responses

10. What changes would you like to see in the new Cafeteria?

Larger salad bar

6/28/2012 9:18 AMView Responses

The cafeteria should have additional seating space.

6/26/2012 9:06 AMView Responses

No styrofoam packaging.

6/25/2012 1:51 PMView Responses

lower prices

6/25/2012 10:01 AMView Responses

More healthful options. I don't use it more because it is a guilty pleasure - grill food. The healthy options aren't usually in the best shape. I only go for breakfast on occasion because the choices aren't that great besides the tacos. For lunch there are a lot more options outside and in closer proximity. When we move to Lavaca I will visit this cafeteria even less - only when I am in the building for a meeting and only for snacks.

6/24/2012 5:33 PMView Responses

pizza

6/22/2012 8:24 AMView Responses

Healthier choices. A salad bar does not equal healthy food options. I'm talking about real choices. There should be a veggie burger. Vegetable sides should be cooked in a healthier way (not soaked in butter or oil).

6/21/2012 2:47 PMView Responses

First floor location would be great. Outside seating would be nice.

6/21/2012 1:43 PMView Responses

Healthier menu options; even little things like preparing food healthier (i.e. oatmeal with out butter).

6/21/2012 10:45 AMView Responses

Real plates, silverware. Better, healthier choices. Expand the salad bar. Better sandwich meat -- too fatty

6/21/2012 10:08 AMView Responses

The food needs to be fresher and better prepared. Currently it is overcooked and unhealthy. The people are nice however.

6/21/2012 8:56 AMView Responses

Credit card purchases does not have to be at \$3.00. My breakfast costs 2.44 but to use my credit card I must spend extra money and buy another item that I dont want just to use the card.

6/21/2012 8:17 AMView Responses

more help

6/21/2012 8:04 AMView Responses

A higher grade of food served. organic etc.

6/20/2012 3:08 PMView Responses

Move to first floor with an inexpensive salad bar or fresh sandwiches hot and cold.

6/20/2012 3:07 PMView Responses

more variety, better coffee with refills

6/20/2012 11:43 AMView Responses

First floor would be great for all customers including non-employees. I would like to see more hot cafeteria style food, like at the State Capitol.

6/20/2012 11:27 AMView Responses

I am so pleased with our cafeteria! The staff is so friendly and the food is consistently good. I buy my lunch there ever single day, and often times will purchase my evening dinner meal to take home with me. I would be lost without them!!

6/20/2012 11:07 AMView Responses

Better decor and a more extensive menu. Woud love to hace ice cream during the sping, summer and other warm monthw.

6/20/2012 10:40 AMView Responses

A separated entry and exit area to reduce crowding for orders and payment and to allow exit without walking through those waiting on food. A better preparation and service area for the food workers. Modernized payment technology. Please keep the cafeteria! It is essential to the quality of "life in Granger".

6/20/2012 10:09 AMView Responses

everthing change in the food menu.

6/20/2012 8:26 AMView Responses

Healthier choices

6/20/2012 8:15 AMView Responses

1st floor would be nice, and would expose it to more public traffic. I believe it would increase sales, too.

6/20/2012 7:36 AMView Responses

more place to sit

6/19/2012 4:53 PMView Responses

NA

6/19/2012 3:59 PMView Responses

More space and more variety.

6/19/2012 3:54 PMView Responses

Cleaner personnel

6/19/2012 3:54 PMView Responses

Better food and coffee

6/19/2012 2:49 PMView Responses

Stop dictating their menu and their pricing. Competitively lease the new space and let the market decide what sells there.

6/19/2012 2:16 PMView Responses

expanded menu, better quality food, continued competitive prices

6/19/2012 2:07 PMView Responses

Bigger seating area.

6/19/2012 1:08 PMView Responses

More seating and a bigger salad bar.

6/19/2012 10:51 AMView Responses

healthier lunch options, expanded salad bar, more healthy snacks

6/19/2012 10:47 AMView Responses

more seating and more helpers

6/19/2012 10:37 AMView Responses

cleaner/more healthy choices

6/19/2012 10:36 AMView Responses

Hide that really huge box of pre-cooked bacon strips so we can pretend we are getting freshly prepared food. Just kidding :)

6/19/2012 9:46 AMView Responses

The cafeteria is fine as is, and good changes are always welcome for example adding ice cream section. However, getting rid of it would be a disaster.

6/19/2012 9:43 AMView Responses

More space, better exterior lighting, cleaner, better organized, improve equipment, offer fresher, higher quality meals even at more cost. Gotta say, however, some of the best meatloaf ever and the staff has always been friendly and helpful.

6/19/2012 9:00 AMView Responses

I would like for the cafeteria to stay where it is located now.

6/19/2012 8:08 AMView Responses

Would like for it to stay in the Granger building. More seating would be great.

6/19/2012 7:51 AMView Responses

Fruits, more vegetable salad bar choices

6/18/2012 6:22 PMView Responses

Definately keep the cafeteria in the Granger Building. I wouldnt want changes that would make the prices go up. It would be difficult to afford to continue purchases if they went up. The staff is one of the best parts of the cafeteria...and I think most of the customers would agree.

6/18/2012 4:39 PMView Responses

I would like to see improved efforts in waste reduction with regard to cups. We have a Conservation Coordinator who should be able to help reduce this waste stream.

6/18/2012 4:19 PMView Responses

cheaper prices

6/18/2012 3:46 PMView Responses

Offer healthy salads, wraps w protein & vegies, hot tea, alternatives to milk (almond milk or soy milk)

6/18/2012 3:38 PMView Responses

More emphasis on sandwiches, soups, and salads. We don't really need a whole cafeteria- more of a sandwich and breakfast shop with coffee.

6/18/2012 3:31 PMView Responses

Healthier options, lower prices. It seems overpriced to me now.

6/18/2012 3:02 PMView Responses

Arrange the lines and the space so that it's easier to use.

6/18/2012 2:45 PMView Responses

Better quality interior environment - natural lighting, nice finishes and art work, good furnishings, neat appearance.

6/18/2012 2:41 PMView Responses

its already a great place...too bad it is hidden

6/18/2012 2:40 PMView Responses

better seating arrangement and variety of seating types.

6/18/2012 2:24 PMView Responses

The people who run it are so nice. I hope that doesn't change. I'd like to see better coffee. More fresh fruit and veggies.

6/18/2012 2:22 PMView Responses

Man, make it healthy and edible. I think the staff does what they do because it's what they know. They would be on board with a change, too, I feel certain. Create partnerships with local farms (even to sell farm goods and if it doesn't sell before it goes bad, it becomes soup) and get creative with recipes. Eating healthy original recipe items doesn't have to be intimidating or require a new culinary skill set but it will require commitment. Why not be able to buy a carrot-peanut soup? Or a whole grain pizza pie? Get those food trailer people on board and have them come in once a week and sell their wares. Those geniuses from East Side King or the Schmaltz trailer would love a new clientele and exposure. Make it so that everyone is streaming toward the Granger building at lunchtime with high anticipation. Yeah, keep selling sandwiches and that sort of consistent thing, but we can make it better. Work with the Wellness Clinic and have "Dr. Oz-approved" recipes that are, for ex., heavy on beans for a no-carb lunch that compliments a certain stage of a fitness program. Etc. Just get creative!

6/18/2012 2:16 PMView Responses

larger salad bar

6/18/2012 2:04 PMView Responses

Expanded seating, More pleasant conditions.

6/18/2012 1:58 PMView Responses

I'm actually moving to 700 Lavaca in a couple of months, so I really just want to see a cafeteria there that's easily accessible, clean, has plenty of tables in case I do want to eat away from my desk, and a good view. Reasonable prices are a must, too (not to say that the current one does not; it is VERY competitive with other choices downtown).

6/18/2012 1:54 PMView Responses

Healthier food options

6/18/2012 1:48 PMView Responses

Healthier food choices, larger salad bar and/or potato bar.

6/18/2012 1:46 PMView Responses

I would have to see how the floor change would effect the clientelle at the cafeteria. I'm worried that moving it to the 1st floor would allow for the homeless to come in for various things.

6/18/2012 1:41 PMView Responses

The new Cafeteria would have to be convenient to my work location. If it moves from the 3rd flr granger, then I will no longer use it. Too expensive and I have other alternatives.

6/18/2012 1:38 PMView Responses

Healthier foods.

6/18/2012 1:38 PMView Responses

see #6, light and airy dining room w/windows and tables outside!

6/18/2012 1:30 PMView Responses

Greater healthy menu choices.

6/18/2012 1:21 PMView Responses

Vending Machines

6/18/2012 1:21 PMView Responses

I would like to see coffee from a local producer like Texas Coffee Traders and fresh local items. thx

6/18/2012 1:19 PMView Responses

more seating, better salad bar, variety of menu choices

6/18/2012 1:14 PMView Responses

easier access, FASTER service. Larger portions. variety in food choices.

6/18/2012 1:05 PMView Responses

health affordable choices.

6/18/2012 12:56 AMView Responses

More inviting and professional atmosphere and decor. Maria is a good cook and should be involved in any menu changes/offers. Salad bar could be expanded. Maria is quite adept to creating a variety of items from what she has on hand. She is a +++. Fish tacos, Quesadillas, taco salads, all good and affordable.

6/18/2012 12:53 AMView Responses

more and healthier vegetarian items. A lot of the stuff made there is cooked in butter and full of fat. I usually bring my lunch b/c it is cheaper and healthier.

6/18/2012 12:51 AMView Responses

Healthier foods and snacks like lots of vegetables and whole grain breads and low fat proteins (I would eat there much more often), and a real coffee bar with espresso/cappuccino/latte drinks that can be made nonfat and sugar free (I would be there every day for this). The foods that are offered now have too much fat and sugar and refined flours.

6/18/2012 12:23 AMView Responses

Sub-style sandwiches

6/18/2012 12:23 AMView Responses

na

6/18/2012 12:23 AMView Responses

My healthier menu. Possibly a greener salad bar with a lot more variety.

6/18/2012 12:23 AMView Responses

better prices

6/18/2012 12:21 AMView Responses

More drink options like different types of juice, milk, smoothies, teas (hot or cold), and flavored waters like vitamin water zero. Yogurt options like greek yogurt or even frozen yogurt.

6/18/2012 12:18 AMView Responses

Cleaner

6/18/2012 12:16 AMView Responses

Keep it in the Granger building, please.

6/18/2012 12:16 AMView Responses

none

6/18/2012 12:14 AMView Responses

Cheaper prices.

6/18/2012 12:13 AMView Responses

lower prices and new menu

6/18/2012 12:13 AMView Responses

They need more help, at times when they are busy -- another hand could help.

6/18/2012 12:13 AMView Responses

its find the way it is may be healthier meals

6/18/2012 12:10 AMView Responses

Competitive quality and cost of offerings. Don't try to provide a large selection and focus on fewer but better offerings. Make it the lunch/snack location of choice due to quality, competitive pricing, and dining atmosphere. IE Shaded outdoor seating, fast checkout, cleanliness. Survey users on potential specials offered monthly. Consider having tastings, bringing in food from other well known establishments. Buy the best, highest quality ICE MACHINE. Speedy Stop locations comes to mind.

6/18/2012 12:06 AMView Responses

lower prices

6/18/2012 12:05 AMView Responses

MORE HELP

6/18/2012 12:04 AMView Responses

n/a

6/18/2012 12:00 AMView Responses

More sandwiches

6/18/2012 12:00 AMView Responses

healthy options

6/18/2012 11:59 AMView Responses

fresh produce

6/18/2012 11:57 AMView Responses

I would like to see an expanded dining area and a wider variety of food items offered. Hot lunches and freshly prepared food items are the a few of the reasons I go there on a daily basis. Please don't take away the Granger cafeteria!

6/18/2012 11:50 AMView Responses

variety of food choices, a better salad bar selection

6/18/2012 11:50 AMView Responses

The current cafe staff is great. They know people and what we order before we even ask! That;'s GREAT Service! Please keep them if you can. The food is always good and hot and fresh. Maybe a vending machine for candy bar. But other than that, I enjoy using the cafe daily and weekly. Thank You!

6/18/2012 11:48 AMView Responses

improved salad bar, more health-conscious choices (gluten free, vegetarian, low fat/low sodium), more menu variety each week (but keep taco salad day!)

6/18/2012 11:47 AMView Responses

healthir food and safety signs

6/18/2012 11:46 AMView Responses

Healthy meals. If breakfast were served all day, it would increase business

6/18/2012 11:45 AMView Responses

good seating is a must. I would go more often and stay.

6/18/2012 11:45 AMView Responses

More variety

6/18/2012 11:44 AMView Responses

expanded seating, cleaner environment, and more healthy choices on the menu.

6/18/2012 11:44 AMView Responses

Variety

6/18/2012 11:43 AMView Responses

Healthier food options - more salad toppings - cheaper prices (if the food remains the same... I understand that w/ healthier food, the price will be more expensive).

6/18/2012 11:43 AMView Responses

More healthy food. I don't go as often as I used to cause my options are limited and I am currently trying to lose weight.

6/18/2012 11:41 AMView Responses

Healthier cooking methods. Instead of cooking vegetables in oil, butter or grease, steam them or roast them and stop putting the bacon and sausage in them.

6/18/2012 11:41 AMView Responses

Healthier foods, better coffee

6/18/2012 11:41 AMView Responses

More and better and healthier food options.

6/18/2012 11:39 AMView Responses

More seating. It can get crowded during the lunch hour. It is usually very busy.

6/18/2012 11:38 AMView Responses

Just keep up the healthy lunches with cooked vegetables!

6/18/2012 11:38 AMView Responses

Larger, newer, and cleaner space. More varied hot entree selection. The current cafeteria seems to have the same lunch food everyday.

6/18/2012 11:38 AMView Responses

Equipment machine to do exercise.. :)

6/18/2012 11:37 AMView Responses

Better quality ingredients

6/18/2012 11:36 AMView Responses

more seating; more choices and healthier food,

6/18/2012 11:36 AMView Responses

healthy but delicious? Faster lunch service

6/18/2012 11:36 AMView Responses

Definetly stay in the building no matter where but in the Grainger BLDG!!!

6/18/2012 11:35 AMView Responses

healthy fruits and veggies.

6/18/2012 11:35 AMView Responses

Larger seated area and more variety of hot meals. Feels like the same old food every week.

6/18/2012 11:35 AMView Responses

Better salad bar

6/18/2012 11:34 AMView Responses

Menu is important but the main problem is the horrendous quality of the existing cafeteria (high fat content, poor quality vegetables. Plus it has all the ambience of the Paris sewers.

6/18/2012 11:34 AMView Responses

Healthier snacks and better coffee

6/18/2012 11:33 AMView Responses

Healthier food and snacks; Larger variety on salad bar

6/18/2012 11:33 AMView Responses

More seating and more windows. Most of us in this building do not have a view outside and that, at least, would be something.

6/18/2012 11:33 AMView Responses

Bigger area to dine in.

6/18/2012 11:33 AMView Responses

Healthier hot meal choices.

6/18/2012 11:32 AMView Responses

There doesn't need to be a cafeteria in the Granger. There are plenty of options around if employees would just walk.

6/18/2012 11:32 AMView Responses

more options and healthier foods

6/18/2012 11:32 AMView Responses

More healthy choices

6/18/2012 11:32 AMView Responses

None needed; Cafeteria as is is awesome

6/18/2012 11:32 AMView Responses

Gluten-free items

6/18/2012 11:31 AMView Responses

HEALTHY FOOD... Consult with the Wellness clinic. The food is terrible, the place smells awful!

6/18/2012 11:31 AMView Responses

better salad bar

6/18/2012 11:30 AMView Responses