**RESULTS - NEWCASTLE STORE DESIGN**

The MOD Pizza Store Design team moved forward with a preliminary design for a new store location in Newcastle, WA. The store designer created two blueprints: 1) a store designed around an 8’x16’ walk-in refrigeration unit and 2) a store designed with reach-in refrigeration units. A comparative analysis of both designs validates the benefits transitioning to reach-in.

### Optimized Back-Of-House Space Allocation

**Comparison:**
- **Walk-In Design:** Reduction of back-of-house space available for equipment and frost-free, space (
- **Reach-In Design:** Space is available for future units if demand is appropriate)

**Cost Savings**
- **Walk-In Design:** $10,000 savings
- **Reach-In Design:** $1,750 savings

### Higher Sales Capacity

- **Walk-In Design:** Projected additional seats 1,500
- **Reach-In Design:** Extra seating available 2 daily peak hours.
- **Sales capacity increase:** $35,320

### Continuous Improvement Proposals

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<tr>
<th>Proposal</th>
<th>Description</th>
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<tbody>
<tr>
<td>Sorting</td>
<td>Reduce energy waste by frequency of item, planogram and every reach-in depicting storage layout</td>
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<tr>
<td>Glass Doors</td>
<td>Store containers upon opening, reduce deep-cleaning</td>
</tr>
<tr>
<td>Swing Doors</td>
<td>Store containers upon opening, reduce deep-cleaning</td>
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<td>Inventory Management</td>
<td>Reduce energy waste upon opening, closing, and emptying</td>
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**ACKNOWLEDGEMENTS**

Polly Buchanan | Provided guidance and support in our project.
John Goedert | Provided direction with our project and insight into MOD Pizza.
Mikeala Bourree | Provided assistance during store visits and qualitative feedback.