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# (12) United States Design Patent (10) Patent No.:

# Oleynik

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### (54) FOOD PREPARATION ENVIRONMENT

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- (52) U.S. Cl. USPC ..... D6/661.3
- (58) Field of Classification Search USPC ...... D6/653.1, 657, 660–664, 671, 671.1, D6/672–677, 699.1, 370, 570, 630, 659, (Continued)

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Primary Examiner — Ricky Pham

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### (57) **CLAIM**

The ornamental design for a food preparation environment, as shown and described.

### DESCRIPTION

FIG. **1** is a front perspective view of a food preparation environment illustrating a first embodiment of the new design;

FIG. **2** is a front view of the food preparation environment illustrating the first embodiment of the new design;

FIG. **3** is a rear view of the food preparation environment illustrating the first embodiment of the new design;

FIG. **4** is a right-side view of the food preparation environment illustrating the first embodiment of the new design, with the left-side view being a mirror image;

FIG. **5** is a section view of the food preparation environment illustrating the first embodiment of the new design, taken along the broken line A-A in FIG. **2**;

FIG. **6** is a top view of the food preparation environment illustrating the first embodiment of the new design;

FIG. 7 is a bottom view of the food preparation environment illustrating the first embodiment of the new design;

FIG. 8 is a front perspective view of the food preparation environment illustrating a second embodiment of the new design;

FIG. **9** is a front view of the food preparation environment illustrating the second embodiment of the new design;

FIG. **10** is a rear view of the food preparation environment illustrating the second embodiment of the new design;

FIG. 11 is a top view of the food preparation environment illustrating the second embodiment of the new design;

FIG. 12 is a section view of the food preparation environment illustrating the second embodiment of the new design; FIG. 13 is a front perspective of the food preparation environment illustrating a fourth embodiment of the new design;

FIG. **14** is a front view perspective of the food preparation environment illustrating the fourth embodiment of the new design;

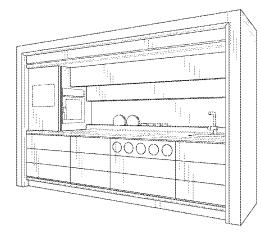
FIG. **15** is a rear view perspective of the food preparation environment illustrating the fourth embodiment of the new design;

FIG. **16** is a right-side view perspective of the food preparation environment illustrating the fourth embodiment of the new design; with the left-side view being a mirror image; FIG. **17** is a section view of the food preparation environment illustrating the fourth embodiment of the new design, taken along the broken line B-B in FIG. **14**;

FIG. **18** is a top view of the food preparation environment illustrating the fourth embodiment of the new design;

FIG. **19** is a bottom view of the food preparation environment illustrating the fourth embodiment of the new design; FIG. **20** is a front perspective view of the food preparation environment illustrating a fifth embodiment of the new design;

### (Continued)



(56)

FIG. 21 is a front view of the food preparation environment illustrating the fifth embodiment of the new design; FIG. 22 is a rear view of the food preparation environment illustrating the fifth embodiment of the new design; FIG. 23 is a right-side view of the food preparation environment illustrating the fifth embodiment of the new design; with the left-side view being a mirror image; FIG. 24 is a top view of the food preparation environment illustrating the fifth embodiment of the new design; and, FIG. 25 is a bottom view of the food preparation environment illustrating the fifth embodiment of the new design. The broken lines shown in the drawings are for illustrative purposes only and form no part of the claimed design.

### 1 Claim, 19 Drawing Sheets

### (58) Field of Classification Search

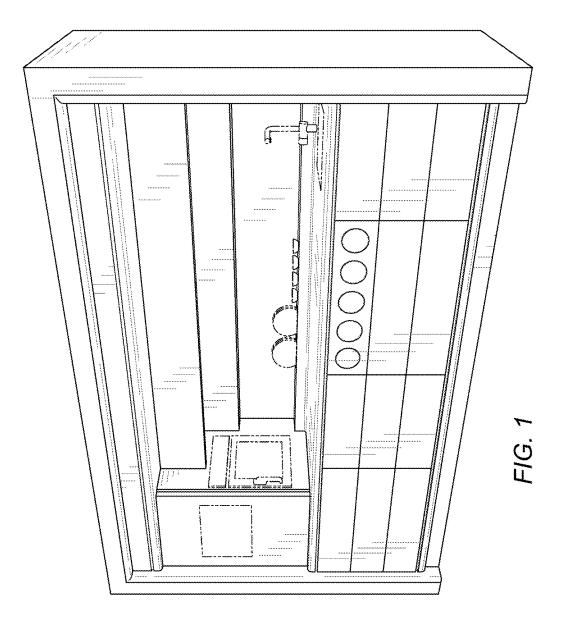
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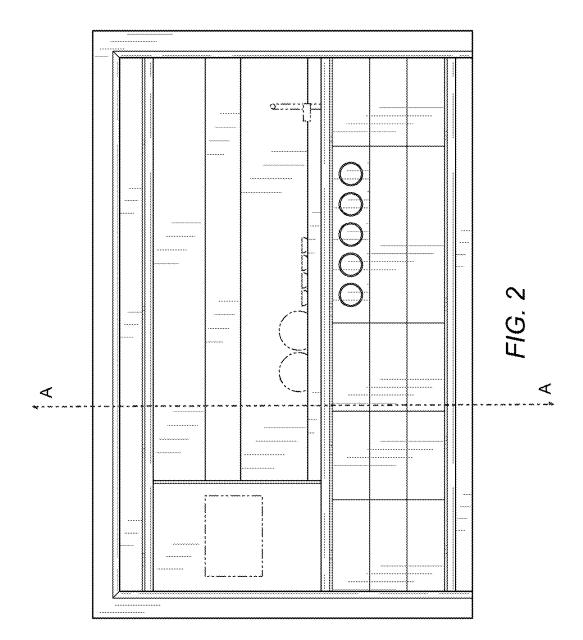
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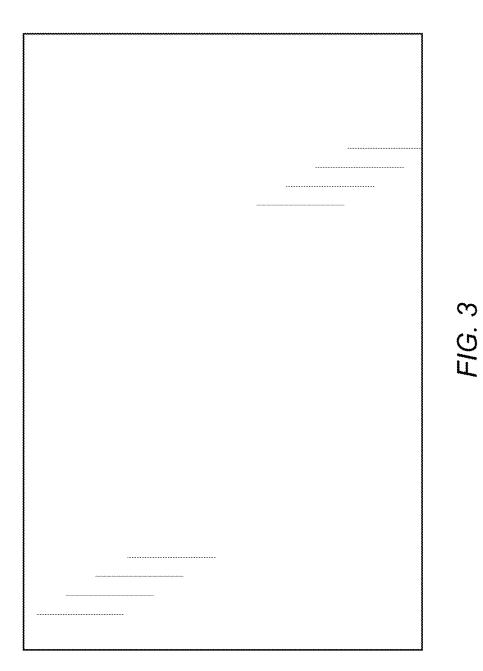
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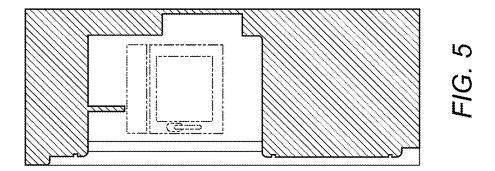
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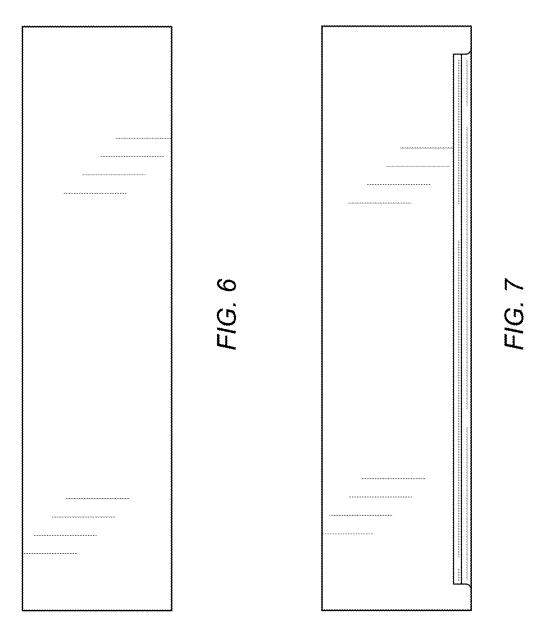


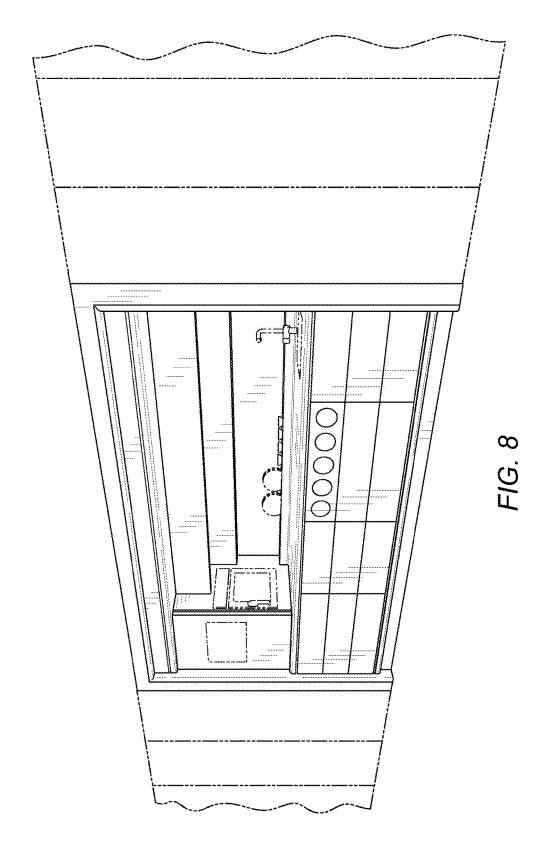


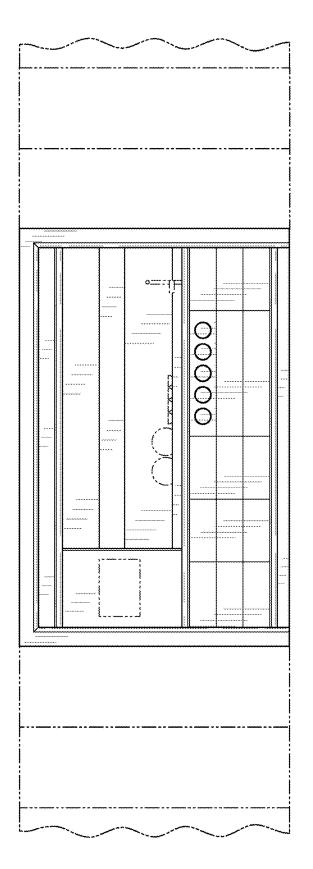


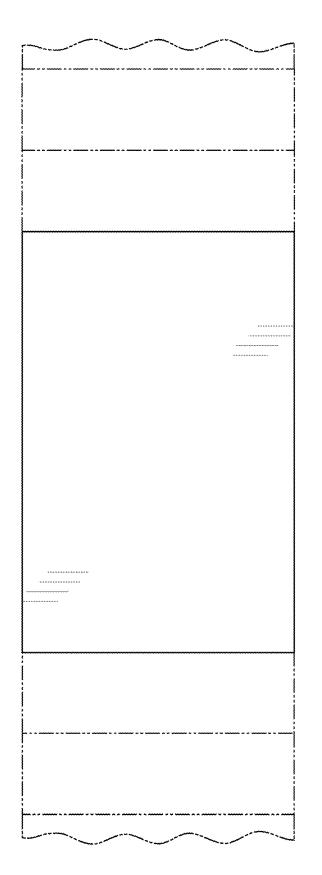


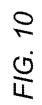
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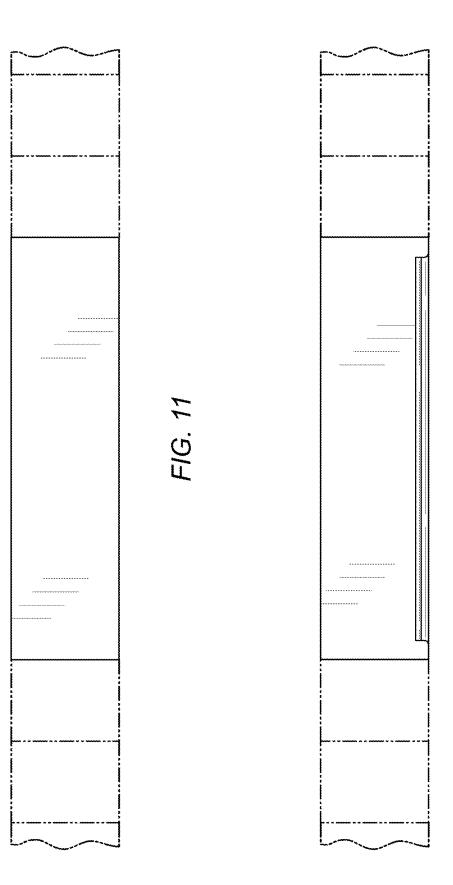


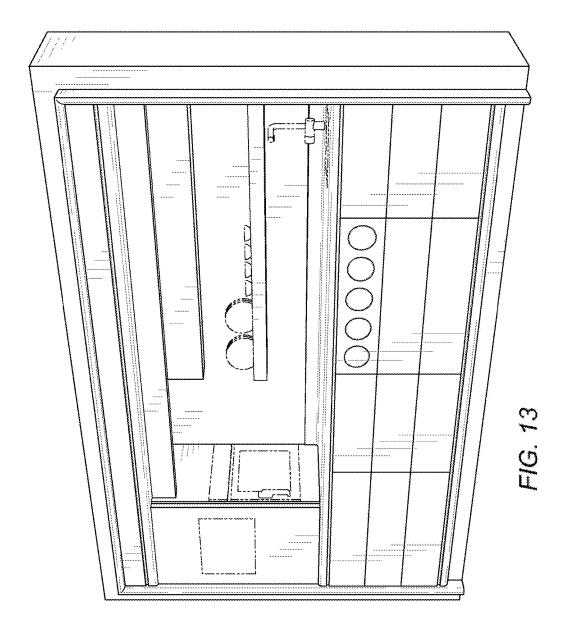


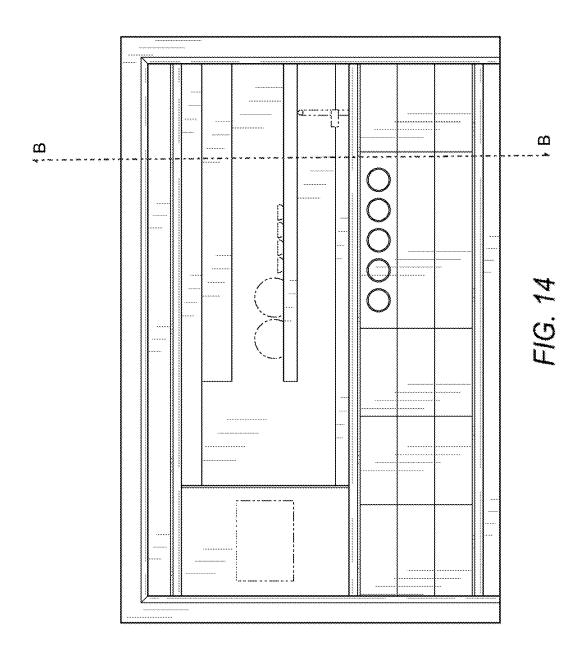












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FIG. 15
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