



ADDENDUM

Project: **Crestwood School District
Crestwood High School
Field Building & Site Improvements**

Project No.: **5622**

Date: **March 22, 2023**

Addendum Number: **#1**

Each Bidder's proposal amount shall include the work described herein.

This Addendum is hereby made a part of the Contract Documents. Unless otherwise indicated, the work described herein shall comply with, and be equal in all respects to the original Specification and Drawings accompanying same. Include incidental work required to properly complete the work, whether stated herein or not.

DRAWING REVISIONS

A9.03 – Exterior Wall Sections - Building B

CHANGE: Note 68

FROM: Heavy duty rated, steel framed wall mounted bench with aluminum seat.

TO: Heavy duty rated, steel framed wall mounted bench with aluminum seat, lengths to suit conditions - Pilot Rock; Product - WMB series.

A9.50 – Interior Wall Sections

CHANGE: Note 68

FROM: Heavy duty rated, steel framed wall mounted bench with aluminum seat.

TO: Heavy duty rated, steel framed wall mounted bench with aluminum seat, lengths to suit conditions - Pilot Rock; Product - WMB series.

SPECIFICATION REVISIONS

Section 11 4011 – Food Service Equipment

ADD: Section 11 4011 – Food Service Equipment

GENERAL

Mandatory Pre-Bid Meeting

Bidders Sign-in list is Attached.

Pre-Bid Meeting Agenda

Agenda is attached for reference only as an outline of our meeting. No information in the agenda should be considered binding. Refer to drawings and specifications for contractual conditions.

RFI Questions and Answers

RFI Question 1: Where would the awarded contractor be expected to stage for the project?

RFI Answer 1: Since there is a Phase 1 project that will be on-going when the awarded contractor begins their work, there will need to be a coordination meeting scheduled between the two parties to discuss what works best for all.

RFI Question 2: Does the East wall of Building A get removed?

RFI Answer 2: No, the wall itself will remain with siding removed and the new addition wall will be built directly adjacent to it (Refer to drawings for width of separation space).

RFI Question 3: Building A versus Building B?

RFI Answer 3: Building A is the building on the southern end of the site, Building B is at the Northeast corner of the site. Refer to the construction documents for further information.

RFI Question 4: Are prevailing wages required for this project?

RFI Answer 4: They are preferred, but not required.

RFI Question 5: Is the scope of Building B mostly just restrooms?

RFI Answer 5: Building B consists of the visitor's team room, restrooms, and a mechanical room.

RFI Question 6: Are we wrapping the existing building in brick?

RFI Answer 6: Yes, both the existing portions of Building A and Building B will be wrapped in a brick veneer.

RFI Question 7: Will the environmental testing be done by others?

RFI Answer 7: Yes.

RFI Question 8: Is there a specification for the wall base?

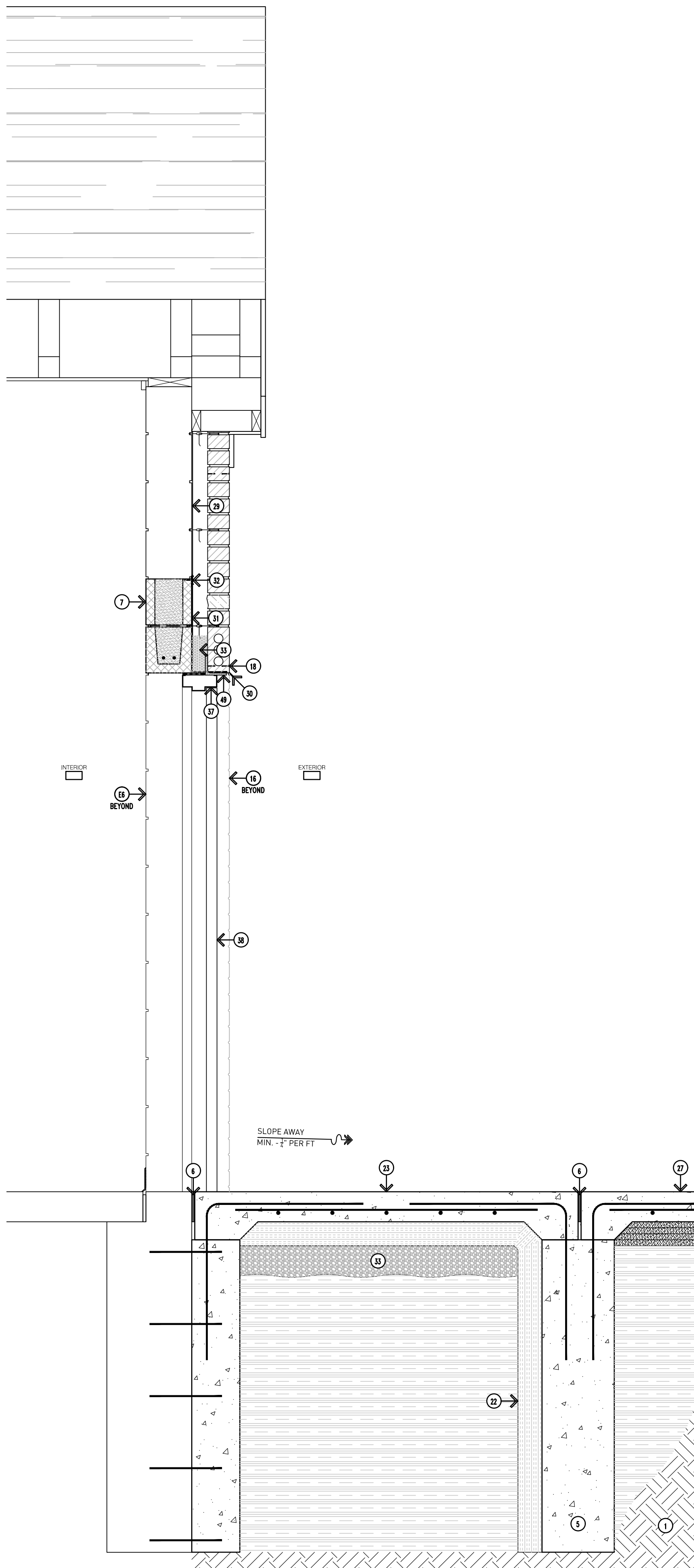
RFI Answer 8: Refer to sheet A8.50 under the "Finish Materials List", note RB for further information on specified product.

RFI Question 9: Is there a specification for the locker room benches?

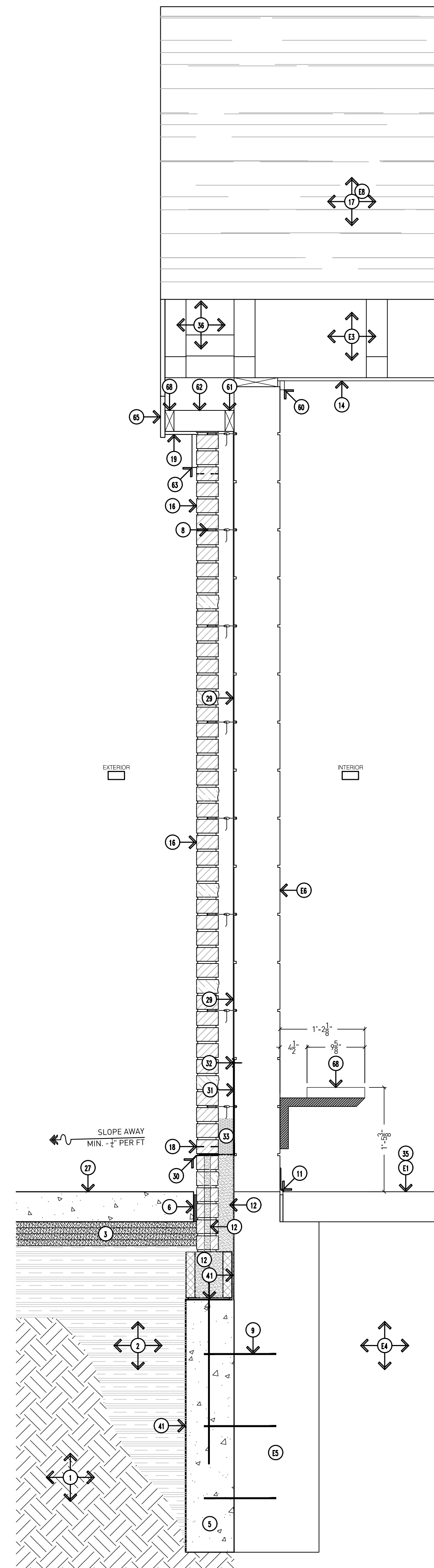
RFI Answer 9: Refer to the attached updated sheet A9.50 note 74 for further information on specified product.

RFI Question 10: Are there specifications for the food service equipment?

RFI Answer 10: Refer to the attached Spec Section 11 4011.



B4
A9.03 Building B: Exterior Wall Section
Scale: 1"=1'-0"
REFER TO B3/A9.02 FOR TYPICAL NOTES



B3
A9.03 Building B: Exterior Wall Section
Scale: 1"=1'-0"

DRAWING NOTES (CONTINUED):

29. CONTINUOUS SPRAY-APPLIED VAPOR BARRIER FROM FOUNDATION TO ROOFING.
30. STAINLESS STEEL METAL DRIP WITH HEMMED EDGE.
31. FULLY ADHERED FLEXIBLE MEMBRANE FLASHING WITH END DAMS.
32. TERMINATION BAR WITH TOP SEALANT--INSTALL PER MANUFACTURER'S REQUIREMENTS.
33. PEA STONE DRAINAGE MATERIAL (MINIMUM 6" HEIGHT).
34. VERTICAL ALUMINUM SIDING - REFER TO SPECIFICATIONS.
35. SEAL EXISTING CONCRETE FLOOR - REFER TO FINISH SCHEDULE.
36. PREFABRICATED WOOD TRUSSES - REFER TO STRUCTURAL DRAWINGS FOR SPACING.
37. HM DOOR FRAME - REFER TO DOOR SCHEDULE.
38. FRP DOOR - REFER TO DOOR SCHEDULE.
39. JAMB ANCHOR TO SUIT CONDITIONS.
40. GROUT FILLED DOOR FRAME.
41. ADHESIVE APPLIED WATERPROOFING - REFER TO SPECIFICATIONS.
42. LINE OF GRADE.
43. ISOLATION GASKET.
44. HEAVY DUTY PREFINISHED ALUMINUM COVER PLATE.
45. MOISTURE BARRIER MEMBRANE ATTACHED TO BUILDING STRUCTURE.
46. 1/2"Ø ANCHOR BOLT, 1'-4" LONG, 4" O.C.
47. 2 HOUR FIRE BARRIER.
48. STAINLESS STEEL COUNTERTOP - REFER TO FOOD SERVICE DRAWINGS FOR FURTHER INFORMATION.
49. STEEL ANGLE - REFER TO STRUCTURAL DRAWINGS FOR FURTHER INFORMATION.
50. OVERHEAD DOOR MOTOR.
51. OVERHEAD DOOR METAL TRACK.
52. METAL TRACK BRACKET.
53. ROLLER AXLE.
54. ROLLER AXLE BRACKET ATTACHED TO OVERHEAD DOOR.
55. STEEL ROLLER.
56. CUSTOM STEEL CHANNEL (PRIME AND PAINT) - REFER TO STRUCTURAL DRAWINGS FOR FURTHER INFORMATION.
57. O/H DOOR - REFER TO DOOR SCHEDULE FOR FURTHER INFORMATION.
58. 1 1/2" x 1 1/2" x 1/2" STRAP ANCHOR @ 24" O.C. VERTICALLY--WELD TO CHANNEL WITH HOOK IN GROUT.
59. GROUT SOLID.
60. WOOD TRIM 3/4" x 1-1/2" - CONTINUOUS AT PERIMETER - ALL ROOMS, PAINTED TO MATCH CEILING.
61. 2 x 4 LEDGER.
62. 2" x 4" LOOKOUT.
63. 1" x 6" WOOD TRIM BOARD - WITH ALUMINUM TRIM.
64. PREFINISHED ALUMINUM GUTTER.
65. 1" x 4" WOOD FASCIA - WITH ALUMINUM TRIM.
66. PREFINISHED ALUMINUM DRIP EDGE.
67. 2 x 4 BLOCKING.
68. HEAVY DUTY RATED, STEEL FRAMED WALL MOUNTED BENCH WITH ALUMINUM SEAT. LENGTHS TO SUIT CONDITIONS - PILOT ROCK, PRODUCT - WMB SERIES.

GENERAL NOTES:

- G1. DO NOT SCALE DRAWING. DRAWING SCALE IS SHOWN FOR GENERAL REFERENCE ONLY.
- G2. NOT ALL NOTES ARE APPLICABLE TO THIS SHEET.
- G3. PROVIDE MASONRY ANCHORS @ 16" O.C. VERTICALLY AND HORIZONTALLY.
- G4. PROVIDE STAINLESS STEEL DRIP WITH HEMMED EDGE ABOVE ALL EXTERIOR WINDOW AND DOOR OPENINGS.
- G5. PROVIDE MASONRY WEEPHOLES @ 32" O.C. HORIZONTALLY COMPLETE WITH 3/8" x 1-1/2" PLASTIC WEEP VENT AND FLEXIBLE MEMBRANE FLASHING MIN. 16" UP WALL.
- G6. MASONRY CONTROL JOINTS SHOULD BE SPACED 25'-0" APART MAX. AND SHOULD NOT BE SPACED FURTHER THAN 1.5x THE WALL HEIGHT - REFER TO THE MASONRY INSTITUTE FOR FURTHER INFORMATION.
- G7. CONTRACTOR TO FIELD VERIFY ALL CONDITIONS, DIMENSIONS, ACCESS, ETC. PRIOR TO BIDDING AND STARTING WORK.
- G8. NEW PLYWOOD THICKNESS TO MATCHING EXISTING (C.F.V.)
- G9. RESTORE EXISTING PAVING, LANDSCAPING, LAWN, ETC. TO ORIGINAL CONDITIONS IF DAMAGED DURING CONSTRUCTION OPERATIONS.
- G10. REFER TO SPECIFICATIONS FOR SHINGLE TYPE, ALTERNATIVES, ETC.
- G11. CONTRACTOR TO INVESTIGATE EXISTING PLYWOOD SHEATHING FOR STRUCTURAL SOUNDNESS. IF IT IS DETERMINED THAT REPLACEMENT IS REQUIRED, THE CONTRACT WILL BE ADJUSTED ACCORDINGLY VIA CHANGE ORDER AT THE UNIT PRICES INCLUDED ON THE PROPOSAL FORM. CONTRACTOR TO MATCH EXISTING THICKNESS (C.F.V.)
- G12. INTENT IS FOR ENTIRE ROOF DECK TO BE COVERED WITH SELF-ADHERING LEAK BARRIER.

EXISTING TO REMAIN NOTES:

- E1. CONCRETE FLOOR SLAB - EXACT CONDITIONS UNKNOWN.
- E2. CMU BLOCK - EXACT CONDITIONS UNKNOWN.
- E3. ROOF STRUCTURE (WOOD TRUSSES) - EXACT CONDITIONS UNKNOWN.
- E4. UNDISTURBED SOIL.
- E5. STRUCTURAL FOOTING - EXACT CONDITIONS UNKNOWN. CONTRACTOR TO FIELD VERIFY DEPTH.
- E6. WOOD FRAME CONSTRUCTION - EXACT CONDITIONS UNKNOWN.
- E7. GYP. BOARD CEILING - EXACT CONDITIONS UNKNOWN.
- E8. PLYWOOD ROOF SHEATHING - EXACT CONDITIONS UNKNOWN. REFER TO NOTE G11.
- E9. PLYWOOD WALL SHEATHING - EXACT CONDITIONS UNKNOWN. REFER TO NOTE G11.

REMOVAL NOTES:

- R1. EXISTING ROOF STRUCTURE/SYSTEM AS INDICATED. CONTRACTOR TO REMOVE ROOF BACK TO THE FACE OF THE EXISTING WALL. WATERPROOF AND SEAL ANY AND ALL OPENINGS IN ROOF FOR A WEATHER-TIGHT INSTALLATION.

DRAWING NOTES:

1. PROPERLY COMPACTED EXISTING SUBGRADE.
2. COMPACTED ENGINEERED FILL AS REQUIRED AFTER REMOVAL OF EXISTING LAWN / UNSUITABLE SOILS AS REQUIRED FOR PROPER SLAB ELEVATION.
3. COMPACTED SAND CUSHION BASE (MINIMUM 4").
4. SEALED CONCRETE FLOOR SLAB OVER 15 MIL VAPOR BARRIER -- PROPERLY LAP AND SEAL JOINTS PER MANUFACTURER'S REQUIREMENTS.
5. CONCRETE FOUNDATION - REFER TO STRUCTURAL DRAWINGS.
6. 1/2" PREMOLDED EXPANSION JOINT WITH SEALANT.
7. CMU MASONRY BLOCK (EPOXY PAINT ALL SURFACES EXPOSED TO VIEW).
8. HORIZONTAL JOINT REINFORCING @ 16" O.C. VERTICALLY.
9. REINFORCING - REFER TO STRUCTURAL DRAWINGS.
10. EPOXY FLOOR COATING WITH INTEGRAL 4" COVED BASE.
11. 4" RUBBER BASE.
12. GROUT BRICK/CMU CORES AND COLLAR JOINTS SOLID BELOW FLASHING, BELOW GRADE, AND WHERE INDICATED BY STRUCTURAL DRAWINGS.
13. 2" RIGID INSULATION BOARD MINIMUM 24" INSIDE BUILDING, AND VERTICALLY BEHIND FOUNDATION.
14. 1/2" GYP. BOARD ON WOOD TRUSSES.
15. SERVING WINDOW FRAMING AND GLAZING - REFER TO WINDOW SCHEDULE AND DETAILS.
16. 4" BRICK VENEER WITH ADJUSTABLE BRICK TIES @ 16" O.C. VERTICALLY AND HORIZONTALLY (PROVIDE LENGTH AS REQUIRED DUE TO WALL CAVITY SIZE).
17. ASPHALT SHINGLES ON 40 MIL SELF ADHERING LEAK BARRIER OVER THE EXISTING PLYWOOD ROOF SHEATHING.
18. 1/2" x 1 1/2" PLASTIC WEEP VENT WITH INSECT SCREEN AT BASE AND TOP OF WALL.
19. ALUMINUM SOFFIT, FULLY VENTED - REFER TO SPECIFICATIONS.
20. 1/2" CROSS FURRING SPACED PER MANUFACTURER'S RECOMMENDATIONS.
21. 2" CRC MAIN RUNNER ATTACHED TO BUILDING STRUCTURE WITH GALVANIZED TIE WIRE (SPACED PER MANUFACTURER'S RECOMMENDATIONS).
22. INSULATION FORM - REFER TO STRUCTURAL DRAWINGS.
23. 5" CONCRETE FROST SLAB -- SLOPE AWAY FROM BUILDING MINIMUM 1/2" PER FOOT.
24. RECESSED LIGHT FIXTURE -- REFER TO ELECTRICAL DRAWINGS.
25. STEEL LINTEL WITH PLATE, PAINT -- REFER TO STRUCTURAL DRAWINGS.
26. 2" x 8" PRESERVATIVE TREATED WOOD PLATE.
27. CONCRETE SIDEWALK OR PLAZA PAVING - REFER TO CIVIL DRAWINGS.
28. SEALANT (WITH FOAM BACKER ROD AS NECESSARY TO SUIT CONDITIONS).

Addendum #1: 22 March 2023
Bidding and Permits: 20 March 2023

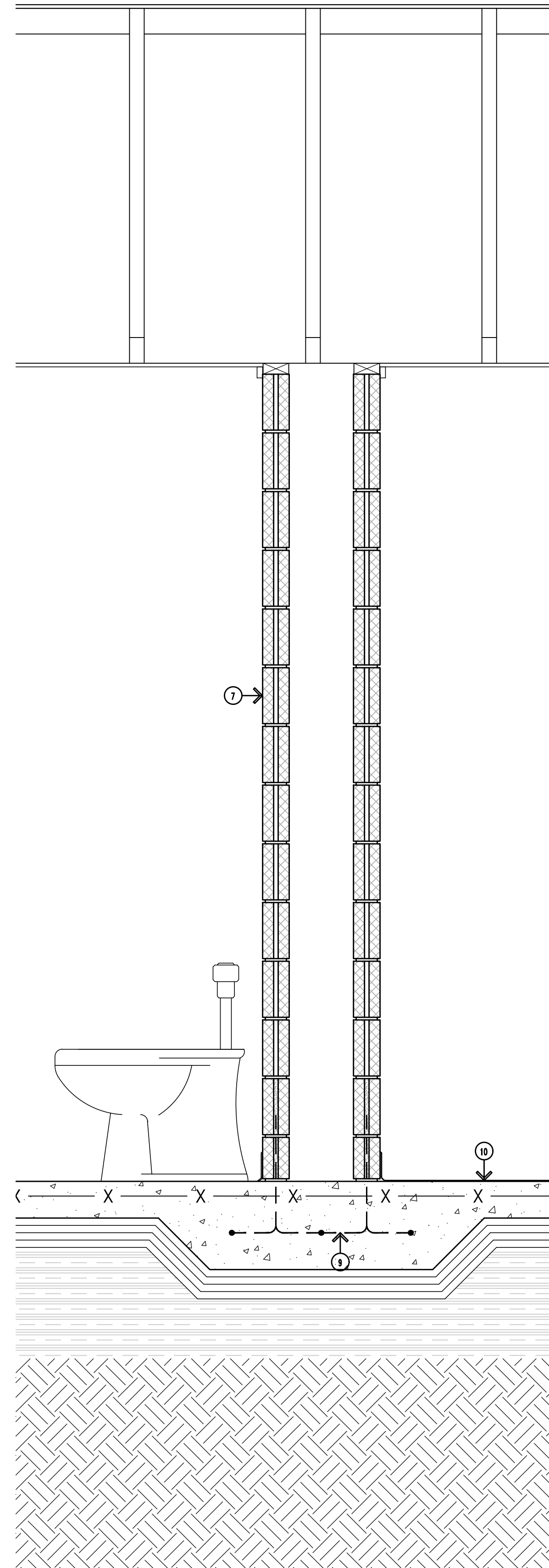
Exterior Wall Sections - Building B



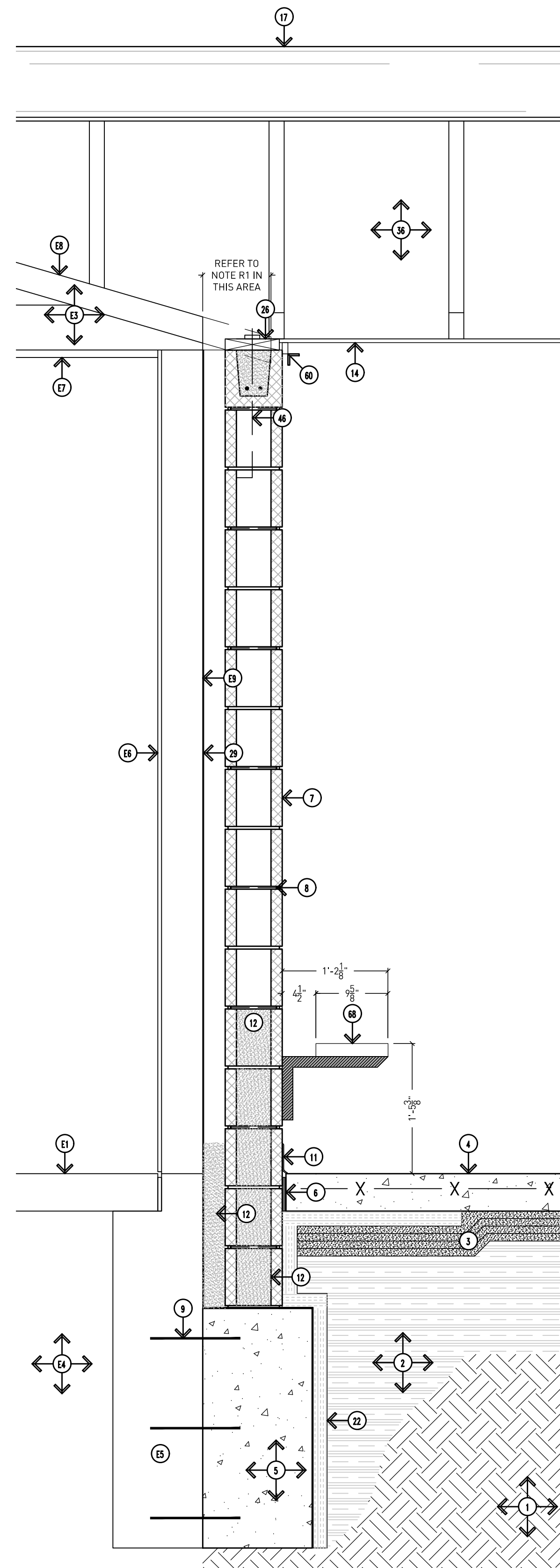
Crestwood School District
Crestwood High School
Field Building & Site Improvements

Project No. 5622

A9.03



A2 Building A: Area 1 Interior Wall Section
 Scale: 1"=1'-0"
 REFER TO 1/9.50 FOR TYPICAL NOTES



A1 Building A: Area 2 Interior Wall Section
 Scale: 1"=1'-0"

DRAWING NOTES (CONTINUED):

29. CONTINUOUS SPRAY-APPLIED VAPOR BARRIER FROM FOUNDATION TO ROOFING.
30. STAINLESS STEEL METAL DRIP WITH HEMMED EDGE.
31. FULLY ADHERED FLEXIBLE MEMBRANE FLASHING WITH END DAMS.
32. TERMINATION BAR WITH TOP SEALANT--INSTALL PER MANUFACTURER'S REQUIREMENTS.
33. PEA STONE DRAINAGE MATERIAL (MINIMUM 6" HEIGHT).
34. VERTICAL ALUMINUM SIDING - REFER TO SPECIFICATIONS.
35. SEAL EXISTING CONCRETE FLOOR - REFER TO FINISH SCHEDULE.
36. PREFABRICATED WOOD TRUSSES - REFER TO STRUCTURAL DRAWINGS FOR SPACING.
37. HM DOOR FRAME - REFER TO DOOR SCHEDULE.
38. FRP DOOR - REFER TO DOOR SCHEDULE.
39. JAMB ANCHOR TO SUIT CONDITIONS.
40. GROUT FILLED DOOR FRAME.
41. ADHESIVE APPLIED WATERPROOFING - REFER TO SPECIFICATIONS.
42. LINE OF GRADE.
43. ISOLATION GASKET.
44. HEAVY DUTY PREFINISHED ALUMINUM COVER PLATE.
45. MOISTURE BARRIER MEMBRANE ATTACHED TO BUILDING STRUCTURE.
46. 1/2"Ø ANCHOR BOLT, 1'-4" LONG, 4" O.C.
47. 2 HOUR FIRE BARRIER.
48. STAINLESS STEEL COUNTERTOP - REFER TO FOOD SERVICE DRAWINGS FOR FURTHER INFORMATION.
49. STEEL ANGLE - REFER TO STRUCTURAL DRAWINGS FOR FURTHER INFORMATION.
50. OVERHEAD DOOR MOTOR.
51. OVERHEAD DOOR METAL TRACK.
52. METAL TRACK BRACKET.
53. ROLLER AXLE.
54. ROLLER AXLE BRACKET ATTACHED TO OVERHEAD DOOR.
55. STEEL ROLLER.
56. CUSTOM STEEL CHANNEL (PRIME AND PAINT) - REFER TO STRUCTURAL DRAWINGS FOR FURTHER INFORMATION.
57. O/H DOOR - REFER TO DOOR SCHEDULE FOR FURTHER INFORMATION.
58. 1 1/2" x 1 1/2" x 1/2" STRAP ANCHOR @ 24" O.C. VERTICALLY--WELD TO CHANNEL WITH HOOK IN GROUT.
59. GROUT SOLID.
60. WOOD TRIM 3/4" x 1-1/2" - CONTINUOUS AT PERIMETER - ALL ROOMS, PAINTED TO MATCH CEILING.
61. 2 x 4 LEDGER.
62. 2" x 4" LOOKOUT.
63. 1" x 6" WOOD TRIM BOARD - WITH ALUMINUM TRIM.
64. PREFINISHED ALUMINUM GUTTER.
65. 1" x 4" WOOD FASCIA - WITH ALUMINUM TRIM.
66. PREFINISHED ALUMINUM DRIP EDGE.
67. 2 x 4 BLOCKING.
68. HEAVY DUTY RATED, STEEL FRAMED WALL MOUNTED BENCH WITH ALUMINUM SEAT, LENGTHS TO SUIT CONDITIONS - PILOT ROCK, PRODUCT - WMB SERIES.

GENERAL NOTES:

- G1. DO NOT SCALE DRAWING. DRAWING SCALE IS SHOWN FOR GENERAL REFERENCE ONLY.
- G2. NOT ALL NOTES ARE APPLICABLE TO THIS SHEET.
- G3. PROVIDE MASONRY ANCHORS @ 16" O.C. VERTICALLY AND HORIZONTALLY.
- G4. PROVIDE STAINLESS STEEL DRIP WITH HEMMED EDGE ABOVE ALL EXTERIOR WINDOW AND DOOR OPENINGS.
- G5. PROVIDE MASONRY WEEPHOLES @ 32" O.C. HORIZONTALLY COMPLETE WITH 3/8" x 1-1/2" PLASTIC WEEP VENT AND FLEXIBLE MEMBRANE FLASHING MIN. 16" UP WALL.
- G6. MASONRY CONTROL JOINTS SHOULD BE SPACED 25'-0" APART MAX. AND SHOULD NOT BE SPACED FURTHER THAN 1.5x THE WALL HEIGHT - REFER TO THE MASONRY INSTITUTE FOR FURTHER INFORMATION.
- G7. CONTRACTOR TO FIELD VERIFY ALL CONDITIONS, DIMENSIONS, ACCESS, ETC. PRIOR TO BIDDING AND STARTING WORK.
- G8. NEW PLYWOOD THICKNESS TO MATCHING EXISTING (C.F.V.)
- G9. RESTORE EXISTING PAVING, LANDSCAPING, LAWN, ETC. TO ORIGINAL CONDITIONS IF DAMAGED DURING CONSTRUCTION OPERATIONS.
- G10. REFER TO SPECIFICATIONS FOR SHINGLE TYPE, ALTERNATIVES, ETC.
- G11. CONTRACTOR TO INVESTIGATE EXISTING PLYWOOD SHEATHING FOR STRUCTURAL SOUNDNESS. IF IT IS DETERMINED THAT REPLACEMENT IS REQUIRED, THE CONTRACT WILL BE ADJUSTED ACCORDINGLY VIA CHANGE ORDER AT THE UNIT PRICES INCLUDED ON THE PROPOSAL FORM. CONTRACTOR TO MATCH EXISTING THICKNESS (C.F.V.)
- G12. INTENT IS FOR ENTIRE ROOF DECK TO BE COVERED WITH SELF-ADHERING LEAK BARRIER.

EXISTING TO REMAIN NOTES:

- E1. CONCRETE FLOOR SLAB - EXACT CONDITIONS UNKNOWN.
- E2. CMU BLOCK - EXACT CONDITIONS UNKNOWN.
- E3. ROOF STRUCTURE (WOOD TRUSSES) - EXACT CONDITIONS UNKNOWN.
- E4. UNDISTURBED SOIL.
- E5. STRUCTURAL FOOTING - EXACT CONDITIONS UNKNOWN. CONTRACTOR TO FIELD VERIFY DEPTH.
- E6. WOOD FRAME CONSTRUCTION - EXACT CONDITIONS UNKNOWN.
- E7. GYP. BOARD CEILING - EXACT CONDITIONS UNKNOWN.
- E8. PLYWOOD ROOF SHEATHING - EXACT CONDITIONS UNKNOWN. REFER TO NOTE G11.
- E9. PLYWOOD WALL SHEATHING - EXACT CONDITIONS UNKNOWN. REFER TO NOTE G11.

REMOVAL NOTES:

- R1. EXISTING ROOF STRUCTURE/SYSTEM AS INDICATED. CONTRACTOR TO REMOVE ROOF BACK TO THE FACE OF THE EXISTING WALL. WATERPROOF AND SEAL ANY AND ALL OPENINGS IN ROOF FOR A WEATHER-TIGHT INSTALLATION.

DRAWING NOTES:

1. PROPERLY COMPACTED EXISTING SUBGRADE.
2. COMPACTED ENGINEERED FILL AS REQUIRED AFTER REMOVAL OF EXISTING LAWN / UNSUITABLE SOILS AS REQUIRED FOR PROPER SLAB ELEVATION.
3. COMPACTED SAND CUSHION BASE (MINIMUM 4").
4. SEALED CONCRETE FLOOR SLAB OVER 15 MIL VAPOR BARRIER -- PROPERLY LAP AND SEAL JOINTS PER MANUFACTURER'S REQUIREMENTS.
5. CONCRETE FOUNDATION - REFER TO STRUCTURAL DRAWINGS.
6. 1/2" PREMOLDED EXPANSION JOINT WITH SEALANT.
7. CMU MASONRY BLOCK (EPOXY PAINT ALL SURFACES EXPOSED TO VIEW).
8. HORIZONTAL JOINT REINFORCING @ 16" O.C. VERTICALLY.
9. REINFORCING - REFER TO STRUCTURAL DRAWINGS.
10. EPOXY FLOOR COATING WITH INTEGRAL 4" COVED BASE.
11. 4" RUBBER BASE.
12. GROUT BRICK/CMU CORES AND COLLAR JOINTS SOLID BELOW FLASHING, BELOW GRADE, AND WHERE INDICATED BY STRUCTURAL DRAWINGS.
13. 2" RIGID INSULATION BOARD MINIMUM 24" INSIDE BUILDING, AND VERTICALLY BEHIND FOUNDATION.
14. 1/2" GYP. BOARD ON WOOD TRUSSES.
15. SERVING WINDOW FRAMING AND GLAZING - REFER TO WINDOW SCHEDULE AND DETAILS.
16. 4" BRICK VENEER WITH ADJUSTABLE BRICK TIES @ 16" O.C. VERTICALLY AND HORIZONTALLY (PROVIDE LENGTH AS REQUIRED DUE TO WALL CAVITY SIZE).
17. ASPHALT SHINGLES ON 40 MIL SELF ADHERING LEAK BARRIER OVER THE EXISTING PLYWOOD ROOF SHEATHING.
18. 1/2" x 1 1/2" PLASTIC WEEP VENT WITH INSECT SCREEN AT BASE AND TOP OF WALL.
19. ALUMINUM SOFFIT, FULLY VENTED - REFER TO SPECIFICATIONS.
20. 1/2" CROSS FURRING SPACED PER MANUFACTURER'S RECOMMENDATIONS.
21. 2" CRC MAIN RUNNER ATTACHED TO BUILDING STRUCTURE WITH GALVANIZED TIE WIRE (SPACED PER MANUFACTURER'S RECOMMENDATIONS).
22. INSULATION FORM - REFER TO STRUCTURAL DRAWINGS.
23. 5" CONCRETE FROST SLAB -- SLOPE AWAY FROM BUILDING MINIMUM 1/2" PER FOOT.
24. RECESSED LIGHT FIXTURE -- REFER TO ELECTRICAL DRAWINGS.
25. STEEL LINTEL WITH PLATE, PAINT -- REFER TO STRUCTURAL DRAWINGS.
26. 2" x 8" PRESERVATIVE TREATED WOOD PLATE.
27. CONCRETE SIDEWALK OR PLAZA PAVING - REFER TO CIVIL DRAWINGS.
28. SEALANT (WITH FOAM BACKER ROD AS NECESSARY TO SUIT CONDITIONS).

Addendum #1: 22 March 2023
 Bidding and Permits: 20 March 2023

Interior Wall Sections



Crestwood School District
 Crestwood High School
 Field Building & Site Improvements

Project No. 5622

A9.50

**SECTION 11 4011
FOOD SERVICE EQUIPMENT**

PART 1 – GENERAL

1.1 RELATED DOCUMENTS

- A. Drawings and general provisions of the Contract, including General and Supplementary Conditions and Division 01 Specification Sections, apply to this Section.

1.2 SUMMARY

- A. This Section includes food service equipment indicated on Drawings and schedules.
- B. Related Sections include the following:
 - 1. Division 05 5000 Section "Metal Fabrications" for equipment supports.
 - 2. Division 23 Sections "Mechanical" for supply and exhaust fans; exhaust ductwork; service roughing-ins; drain traps; atmospheric vents; valves, pipes, and fittings; fire-extinguishing systems (unless specified herein); and other materials required to complete food service equipment installation.
 - 3. Division 26 Sections "Electrical" for connections to fire alarm systems, wiring, disconnects, and other electrical materials required to complete food service equipment installation.
- C. Alternates: Furnish food service equipment as specified in Division 01 2300 Section "Alternates."
- D. Work by Others:
 - 1. Final utilities connections and interconnections by Mechanical Technical Division #15 and Electrical Technical Division #16 Contractors.
 - 2. Furnishing and installation of disconnect switches, stop clocks, traps, strainers or other fittings, and accessories required to permit removal of equipment for adjustment or repairs, unless specifically called for otherwise. The Contractor shall, however, provide any required information and direct on-site supervision to allow proper completion by other trades.
 - 3. Installation of sleeves in floors and walls.
 - 4. Masonry bases, fireproof hearths, flues, and vents unless specifically called for otherwise.
 - 5. Flushing out of lines before making final connections. It is the responsibility of this Contractor to verify, however, that lines are properly flushed before final connection.
 - 6. Temporary electric power during installation for power tools, lighting, and so on or for testing prior to commissioning of permanent service.
 - 7. Handling, improvement, or modification to existing equipment not included in this specification.
 - 8. Demolition.
 - 9. Other trades must review complete project specifications for definition of their total responsibilities.

1.3 DEFINITIONS

- A. Terminology Standard: Refer to NSF 2, "Food Equipment" or other applicable NSF standards for definitions of food service equipment and installation terms not otherwise defined in this Section or in other referenced standards.
- B. General: The following define the intent and context as it applies to this section of the specifications, and does not supersede or in any way replace definitions found in other sections.
 - 1. Furnish: The term "furnish" is used to mean "supply and deliver to the project site, ready for unloading, unpacking, assembly, installation, and similar operations".
 - 2. Install: The term "install" is used to describe operations at the project site including the actual "unloading, unpacking, assembly, erection, placing, anchoring, applying, working to dimension, finishing, curing, protecting, cleaning, and similar operations".
 - 3. Provide: The term "provide" means "to furnish and install, complete and ready for intended use".

1.4 SUBMITTALS

A. Floor Plans and Rough-ins

- 1. The Contractor shall submit copies of the following drawings to the Owner or his designated representative for review:
 - a. A floor plan of all food service areas showing all items of equipment and sufficient dimensions to indicate placement of equipment from walls, other items, etc. This sheet shall include an equipment schedule indicating item number, quantity, and description.

This sheet shall also include an equipment schedule, and the appropriate item number shall accompany each utility description on the body of the sheet. It is expected that the Contractor will refer to the data prepared by the Architect and Consultant to complete this requirement; however, it is the Contractor's responsibility to verify information shown thereon, and the Contractor's submittal will warrant that he is fully satisfied that the information shown on the submittal is totally correct, complete, and ready for use in the field by other trades. On a new project, rough-in dimensions shall be calculated from column centerlines or other established datum points. On a project in an existing space, calculations shall be from finished walls. Indicate all interconnections by other trades.
 - b. A completely and clearly dimensioned electrical rough-in plan indicating exact locations, heights, and services required for each item of food service equipment, as well as any incidental services (for example, convenience receptacles) shown on the Consultant's spot connection plan.
 - c. A plumbing rough-in plan conforming to the requirements noted in (b) above.
 - d. A ventilation rough-in plan conforming to the requirements noted in (b) above.
 - e. A building conditions plan conforming to the requirements noted in (b) above, and including all pertinent information regarding masonry bases, curbs, recesses, critical dimensions of walls and openings, wall anchorages and overhead supports, and any other special information required to insure a properly completed installation.
 - f. Electronic copies of the Consultant's work, which is copyrighted, shall not be authorized for use by the Contractor. The Consultant assumes no responsibility for any use, whether

authorized or not, or whether electronically editable or not, for the use of his documentation by the Contractor.

2. The scale of these drawings shall be $1/4" = 1'-0"$, and it shall be the responsibility of the Contractor to insure that his drawings are properly coordinated and that there are no conflicts between sheets. The Contractor may, at his option, combine [(b) and (c)] and [(d) and (e)], providing that the scale of all drawings is increased to $1/2" = 1'-0"$.
3. The review of these drawings by the Owner or his designated representative is for design purposes only, and that review and/or the reviewer's election to review drawings submitted not in accordance with the above directions will not relieve the Contractor from responsibility for the consequences of not having prepared the drawings as above described.

B. Manufacturer's Drawings

1. It is the responsibility of the Contractor to insure that drawings required from his vendors are received and submitted so as to allow review, correction, resubmittal, and production within the requirements of the project schedule.
2. The Contractor shall review, coordinate, and correct these drawings before submitting them for review.
3. The Contractor is responsible for verifying that notes and revisions on these drawings do not conflict with his rough-in drawings, and shall immediately notify the Owner or his representative of any such conflicts.

C. Shop Fabrication Drawings

1. The Contractor shall submit copies of drawings showing complete fabrication details of custom fabricated equipment.
2. The scale of these drawings shall be $3/4" = 1'-0"$, with sufficient cross sections to accurately describe construction. Sections shall be at a scale of $1-1/2" = 1'-0"$. Each drawing shall show name and address of fabricator.
3. These drawings shall indicate locations of utilities and interconnections in relation to the custom equipment. Junction boxes and breaker panels shall be presented in schedule form showing individual connections and total load. If requested by the Owner, provide complete wiring diagrams.

D. Manufacturers' Illustrations

1. Within 30 days from award of contract, the Contractor shall submit complete, bound brochures in a suitable binder with front and rear cover.
2. Provide a cover sheet for each item number, indicating item number, quantity, description, manufacturer, model number, utilities required, and accessories.

- E. The review of these items by the Owner or his representative is for the assistance of the Contractor, and does not relieve the Contractor of any responsibility for accuracy and completeness. When the Contractor is notified that further resubmittals will not be required, he shall provide to the Owner a reasonable number of copies of prints and brochures without charge.

1.5 QUALITY ASSURANCE

- A. Contractor Qualifications: It is the intent of these specifications that fabricated equipment be manufactured by a contractor who has the plant, personnel, and engineering facilities to properly detail and manufacture best quality kitchen equipment in accordance with the specifications. The manufacturer shall be subject to the approval of the Architect or Consultant.

-
1. All fabricated equipment must be fabricated by one contractor in his own plant and shall be of uniform quality, design, and finish. Millwork fabrication need not be provided by the sheet metal fabricator, however.
 2. The Contractor shall not sublet any portion of the fabricated equipment unless the names of the subcontractors have been submitted with the bid. The Contractor shall be fully responsible for the entire performance of his subcontractors.
 3. Upon demand, the bidder shall submit evidence of having successfully executed contracts of similar size and scope. He shall also be prepared to submit a financial statement giving evidence of his ability to properly execute this project.
 4. The Contractor shall be a recognized and qualified distributor of buy-out kitchen equipment.
- B. The Contractor shall be a recognized and qualified distributor of buy-out kitchen equipment.
- C. Manufacturer Qualifications: Engage a firm in continuous business at least ten (10) years, experienced in manufacturing food service equipment similar to that indicated for this Project and with a record of successful in-service performance.
- D. Source Limitations: Obtain each type of food service equipment through one source from a single manufacturer.
- E. Product Options: Various items are specified by brand, trade name, or name of manufacturer and model number. The base bid must include the price for the manufacturer and model number exactly as specified.
1. Specifications may include the suffix ***C004** as part of the model number or elsewhere in the individual item description. This identifies the specifying office of the Food Service Consultant to insure that equipment vendors receiving information from bidders can communicate questions, clarifications, and comments which will serve to help resolve any specification issues before bid award. **The bidder shall not remove this number from the specifications**, and it is to be included in all correspondence regarding the item.
 2. The Specification Identification System described above is administrated through the auspices of the North American Association of Foodservice Equipment Manufacturers (NAFEM). The use of the SIS code does not modify model numbers recognized by the National Sanitation Foundation (NSF) or other listing bodies. Additional information is available from NAFEM at 312-644-6610.
 3. The Contractor may propose equivalent equipment for substitution, supplying full data and illustration sheet for each item. Alternate prices on all substitute equipment shall be submitted on a SEPARATE SHEET attached to the base proposal and shall state the amount to be added to or deducted from the base bid, as well as any other benefits that may accrue to the owner (delivery, maintenance, warranty, utility savings, and so on) if the alternate item is accepted. Refer to the "Application for Substitution of Specified Food Service Equipment" in this specification.
 4. The Contract Documents are based on the named (or first-named, in the case of additional named alternates) manufacturer and model number in regard to size, utility requirements, interface with other equipment, and so on. Where the Contractor elects to employ approved products other than the named (or first-named), whether included in the specifications or approved during the submittal process, it is the Contractor's responsibility to verify any differences in requirements and so advise the Architect.
 5. The Contractor shall be responsible for any additional costs incurred by any parties as the result of using any manufacturer other than the named (or first-named).
 6. The Architect or the Consultant or their representatives shall be the sole judge of the quality and acceptability of the substitute offered.
 7. Alternates or substitutions shall be considered only at the time of bidding.
 8. Following is the Application for Substitution of Specified Food Service Equipment.

APPLICATION FOR SUBSTITUTION OF SPECIFIED FOOD SERVICE EQUIPMENT

This form is to be submitted in support of each suggestion or request to substitute a manufacturer and/or model number that is not included as the only-named, first-named, or additionally-named product in the Division 11400 (Food Service Equipment) specifications. Refer to Section 1.5.E in those specifications for additional information.

The decision to accept an unnamed alternate will be based exclusively on the information provided hereon and the Owner's or his designee's research and verifications of the claims, which may include sharing the information with the manufacturer(s) of the originally specified equipment. Accordingly, any proprietary information regarding the proposed substitution should be so identified and submitted as an addendum to this form.

By submitting this application the Contractor guarantees that the information is correct and accepts total responsibility for any and all additional costs that may directly or indirectly result from acceptance of the proposed substitution. It is in the interest of the Contractor to declare on this form ALL benefits that will accrue to the Owner, as additional information provided after this form is submitted will not be considered. Include the proposed manufacturer's catalog information.

The original specifications describe the minimum standards of the equipment – proposed substitutions that do not exceed this minimum standard or otherwise benefit the Owner will not be considered except in the case of an originally specified item that is no longer available. The Owner or his designee is the sole authority in regard to identifying specific features, capacities, and so on that are operationally critical (for instance, pan capacity). Acceptance of a proposed substitution does not in any way relieve the Contractor of responsibility for any and all direct or indirect costs associated with the substitution.

1. Date submitted _____
2. Item Number _____ Description _____ Quantity _____
3. Specified Manufacturer _____ Specified Model Number _____
4. Proposed Manufacturer _____ Proposed Model Number _____
5. Does the proposed equipment incorporate all features and options expressed or implied by the specifications, including features and options that are provided as standard by the specified item number?
 Yes No (describe – attach additional sheets if necessary) _____

6. Compare the utilities of the specified equipment with the proposed equipment:

Specified: Hot water _____ Cold water _____ Electrical (w/ amps) _____
Gas (w/ BTUH) _____ Exhaust/supply volume w/ duct connections _____

Proposed: Hot water _____ Cold water _____ Electrical (w/ amps) _____
Gas (w/ BTUH) _____ Exhaust/supply volume w/ duct connections _____

7. Compare the dimensions of the specified equipment with the proposed equipment:

Specified: Left to right _____ Front to rear _____ Height _____

Proposed: Left to right _____ Front to rear _____ Height _____

8. Does the proposed equipment require any changes to the work to be provided by other trades?

No Yes (describe – attach additional sheets if necessary) _____

9. Does the proposed equipment require any changes or create any issues in regard to adjacent or associated equipment (for instance: door swing interference; stretch/shrink of established dimensions; service access clearances; air circulation space)?

No Yes (describe – attach additional sheets if necessary) _____

10. What benefits will the owner realize as a result of this substitution being approved (for instance: capital expense; energy savings; future flexibility; warranty terms; shipping time)? Provide specific information (how much less energy will be necessary? How much capital expense will be saved? How much longer is the warranty?).

There are no benefits to the Owner

The following will benefit the Owner (attach additional sheets if necessary): _____

11. What are the actual or potential disadvantages to the substitution being approved?

There are no actual or potential disadvantages

The following are actual or potential disadvantages (attach additional sheets if necessary): _____

12. Are there any other considerations that should be evaluated? _____

13. Signature of Contractor's representative _____

- F. Regulatory Requirements: Comply with the following National Fire Protection Association (NFPA) codes:
1. NFPA 70, "National Electrical Code."
 2. NFPA 17: Standard for Dry Chemical Extinguishing Systems
 3. NFPA 17A: Standard for Wet Chemical Extinguishing Systems
 4. NFPA 96: Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations
- G. Listing and Labeling: Provide electrically operated equipment or components specified in this Section that are listed and labeled.
1. The Terms "Listed" and "Labeled": As defined in the National Electrical Code, Article 100.
 2. Listing and Labeling Agency Qualifications: A "Nationally Recognized Testing Laboratory" (NRTL) as defined in OSHA Regulation 1910.7.
- H. NSF Standards: Comply with applicable NSF International (NSF) standards and criteria and provide NSF Certification Mark on each equipment item, unless otherwise indicated.
- I. ANSI Standards: Comply with applicable ANSI standards for electric-powered and gas-burning appliances; for piping to compressed-gas cylinders; and for plumbing fittings, including vacuum breakers and air gaps, to prevent siphonage in water piping.
- J. SMACNA Standard: Where applicable, fabricate food service equipment to comply with the Sheet Metal and Air Conditioning Contractors National Association's (SMACNA) "Kitchen Equipment Fabrication Guidelines," unless otherwise indicated.
- K. Preinstallation Conference: Conduct conference at Project site to comply with requirements of Division 01 3100 Section "Project Management and Coordination."
- L. Warranty: All equipment shall be warranted in writing from the date of final acceptance for a minimum period of one (1) year (regardless of the duration of the manufacturer's warranty) from defective parts, material, design, and workmanship, whether furnished by the Contractor or any of his subcontractors. The Contractor will be responsible for the cost of the affected equipment and/or its parts as well as any related costs of affected structural, electrical, mechanical, or other work requiring removal or replacement as a direct or indirect result of the failure of the equipment.
1. The warranty shall also include start-up and one (1) years' service for all refrigeration equipment, with an additional four (4) year warranty on compressors.
 2. Neither the final certificate nor payment will relieve the Contractor of responsibility for honoring the warranty.
 3. The Contractor shall forward all manufacturers' warranty information to the Owner.

1.6 DELIVERY, STORAGE, AND HANDLING

- A. The Contractor shall furnish all labor, materials, equipment, and services necessary for all items specified. These shall be delivered prepaid; uncrated; assembled with all components within the equipment proper completely connected; set in place; leveled; fastened to the walls, floor, and ceiling if required; and left ready for final connections by other trades, which shall extend utility lines from rough-in locations to the final connection points on the equipment.

1.7 PROJECT CONDITIONS

- A. Field Measurements: Verify dimensions of food service equipment installation areas by field measurements before equipment fabrication and indicate measurements on Shop Drawings and Coordination Drawings. Coordinate fabrication schedule with construction progress to avoid delaying the Work.
 - 1. Established Dimensions: Where field measurements cannot be made without delaying the Work, establish required dimensions and proceed with fabricating equipment without field measurements. Other trades are responsible for coordinating construction to ensure actual dimensions correspond to established dimensions.
- B. Should it become necessary to schedule construction so that partitions and other structural features are erected prior to the delivery of equipment, equipment shall be fabricated so that it can be handled through available openings. The Contractor will be responsible for checking delivery access into the building and arranging delivery details as required.

1.8 COORDINATION

- A. Coordinate equipment layout and installation with other work, including light fixtures, HVAC equipment, and fire-suppression system components.
- B. Coordinate location and requirements of service-utility connections.
- C. Where interfacing with food service equipment, coordinate size, location, and requirements of concrete bases, floor depressions, and insulated floors. Concrete, reinforcement, and formwork requirements are specified in Division 03 Section "Cast-in-Place Concrete."
- D. All work is to be performed by the proper trades using skilled labor. All work shall be performed at hours required to maintain consistent work schedules with all other trades without additional cost to the Architect, Consultant, or Owner.
- E. If any work specified under this Contract must be done by others as a result of jurisdictional trade agreements or other restrictions, this Contractor shall sublet such work as necessary or make other satisfactory arrangements at his own expense and with the understanding that such work shall be done in accordance with the specifications and work schedule.

PART 2 – PRODUCTS

2.1 MATERIALS

- A. Stainless-Steel Sheet, Strip, Plate, and Flat Bar: ASTM A 666, Type 304, stretcher leveled, and in finish specified in "Stainless-Steel Finishes" Article.
- B. Stainless-Steel Tube: ASTM A 554, Grade MT-304, and in finish specified in "Stainless-Steel Finishes" Article.
- C. Sealant: ASTM C 920; Type S, Grade NS, Class 25, Use NT. Provide elastomeric sealant NSF certified for end-use application indicated. Provide sealant that, when cured and washed, meets requirements of Food and Drug Administration's 21 CFR, Section 177.2600 for use in areas that come in contact with food.

1. Color: As selected by Architect from manufacturer's full range of colors.
2. Backer Rod: Closed-cell polyethylene, in diameter larger than joint width.

2.2 ACCESSORIES

- A. The Contractor is responsible for providing the following accessories for all equipment, either mounted on the equipment or clearly identified if the accessory is to be mounted by others:
 1. Plumbing Accessories- crumb cup strainer waste outlets, lever handle wastes with strainers, tailpieces, faucets, standing or connected overflows, vacuum breakers, and other specialty fittings standard or necessary for the item specified. Where such accessories are mounted by the Contractor, this shall be done in the Contractor's shop whenever possible.
 2. Steam Fitting Accessories- steam supply valves with composition handles which shall remain reasonably cool to the touch in service, gauges, thermostats, pressure reducing valves, tinned copper coils, and injectors, as specified.
 3. Electrical Accessories- terminal blocks, conduit, wiring, signal lamps, on-off switches, control panels, heating elements, junction boxes, cords and plugs as required, and control switches.
 4. Refrigeration Accessories- refrigerant tubing, valves, fittings, hangers, pipe covering, thermometers, combined high and low pressure control switches, solenoid valves, thermostats, condensate evaporators, insulation, heaters, and condensate heater wires.
- B. Install an appropriately sized Superior, Everpure, or equal water conditioner/filter for all ice makers, coffee makers, water coolers, compartment steamers, and drink dispensers specified herein. These shall be concealed and accessible. Where possible, install a single such unit in the line prior to branching to individual items.
- C. The Contractor shall provide neoprene cords and plugs for all items requiring same, and shall coordinate his work with the electrical contractor to insure proper receptacle match. Shorten all cords to an appropriate length.
- D. The Contractor shall install fluorescent light fixtures, lamps, ballasts, and protective non-breakable sleeves for all equipment requiring fluorescent lighting.
- E. The Contractor shall provide refrigeration systems included in the specifications, self-contained and remote, completely installed, charged, tested, and operating properly. The scope of this requirement includes all compressors, racks, coils, vibration eliminators, moisture-indicating sight glasses, expansion valves, filters, separators, thermostats, controls, control wiring between compressor and coil (self-contained only; remote by electrical contractor), liquid line dryers, refrigeration grade copper tubing with all sweat joints, and 1/2" or equal Armaflex or equal insulation.

2.3 FABRICATION, GENERAL

- A. Fabricate food service equipment according to NSF 2 requirements. Factory assemble equipment to greatest extent possible.
- B. Welding: Use welding rod of same composition as metal being welded. Use methods that minimize distortion and develop strength and corrosion resistance of base metal. Provide ductile welds free of mechanical imperfections such as gas holes, pits, or cracks.

1. Welded Butt Joints: Provide full-penetration welds for full-joint length. Make joints flat, continuous, and homogenous with sheet metal without relying on straps under seams, filling in with solder, or spot welding.
 2. Grind exposed welded joints flush with adjoining material and polish to match adjoining surfaces.
 3. Where fasteners are welded to underside of equipment, finish reverse side of weld smooth and undepressed.
 4. Coat unexposed stainless-steel welded joints with suitable metallic-based paint to prevent corrosion.
 5. Tack welds shall have at least 1/2" of welding material at a maximum spacing of 4" with the exception of channel ends where a minimum of two welds will be required regardless of spacing.
 6. Field joints will be performed only when accessibility or transportation considerations prohibit a single unit. Such joints will be welded whenever a welded joint would otherwise be required, and shall be equal in quality to welds performed in the shop.
 7. Any welding of galvanized metal shall be followed by treating to prevent rusting or corrosion at the weld.
- C. Fabricate field-assembled equipment prepared for field-joining methods indicated. For metal butt joints, comply with referenced SMACNA standard, unless otherwise indicated.
- D. Where stainless steel is joined to a dissimilar metal, use stainless steel welding material or fastening devices.
- E. Form metal with break bends that are not flaky, scaly, or cracked in appearance; where breaks mar uniform surface appearance of material, remove marks by grinding, polishing, and finishing.
- F. Sheared edges shall be ground and polished to eliminate the possibility of injury or damage to personnel or equipment. Raw corners shall be ground to a minimum 1/4" radius. Overlapping materials will not be acceptable.
- G. Provide surfaces in food zone, as defined in NSF 2, free from exposed fasteners.
- H. Cap exposed fastener threads, including those inside cabinets, with stainless-steel lock washers and stainless-steel cap (acorn) nuts.
- I. The Contractor shall provide suitable pipe chases and pockets and/or perform all necessary drilling, punching, and cutting of his equipment for work or connections performed by other trades. This includes grinding to eliminate any possibility of injury to damage or equipment. Such work shall be performed in the Contractor's shop whenever possible, and if done in the field shall be of the same quality as if shop performed.
- J. Provide enclosures, including panels, housings, and skirts, to conceal service lines, operating components, and mechanical and electrical devices including those inside cabinets, unless otherwise indicated.
- K. Rivets are not acceptable under any circumstances, nor are manufacturers' name plates except in the case of catalog equipment, where a name plate must appear bearing the model number of the equipment along with all pertinent mechanical and electrical data.

2.4 STAINLESS-STEEL EQUIPMENT

-
- A. Edges and Backsplashes: Provide equipment edges and backsplashes indicated complying with referenced SMACNA standard, unless otherwise indicated.
 - B. Tables: Fabricate with reinforced tops, legs, and reinforced under-shelves or cross bracing to comply with referenced SMACNA standard, unless otherwise indicated, and as follows:
 - 1. Tops: Minimum #14 gauge 0.0781-inch- (1.984-mm-) thick stainless steel, unless otherwise indicated.
 - 2. Legs: 1-5/8 inch (41.3 mm) OD, minimum #16 gauge 0.0625-inch- (1.588-mm-) thick stainless steel with stainless-steel gusset and adjustable insert bullet-type feet with minimum adjustment of 1 inch (25 mm) up or down without exposing threads, unless otherwise indicated.
 - 3. Undershelves: Minimum #16 gauge 0.0625 (1.588-mm-) thick stainless steel, unless otherwise indicated.
 - 4. Top and Undershelf Reinforcement: Provide minimum #12 gauge 0.1094 inch thick, stainless-steel reinforcing, unless otherwise indicated.
 - 5. Cross Bracing: 1-1/4 inch (31.75 mm) OD, minimum #16 gauge 0.0625-inch- (1.588-mm-) thick stainless steel, unless otherwise indicated.
 - C. Sinks: Fabricate of minimum #14 gauge 0.0781-inch- (1.984-mm-) thick stainless steel with fully welded, 1-piece construction. Construct 2 sides and bottom of sink compartment from 1 stainless-steel sheet with ends welded integral and without overlapping joints or open spaces between compartments. Provide double-wall partitions between compartments with 1/2-inch- (13-mm-) radius rounded tops that are welded integral with sink body. Cove horizontal, vertical, and interior corners with 3/4-inch (19-mm) radius. Pitch and crease sinks to waste for drainage without pooling. Seat wastes in die-stamped depressions without solder, rivets, or welding.
 - 1. Wastes: 2-inch (50-mm) nickel-plated bronze, rotary-handle waste assembly with stainless-steel strainer plate and nickel-plated brass, connected overflow.
 - 2. Drainboards: Minimum #14 gauge 0.0781-inch- (1.984-mm-) thick stainless steel, pitched to sink at 1/8 inch/12 inches (3 mm/300 mm) of length. Reinforce drainboards with minimum #14 gauge 0.0781-inch- (1.984-mm-) thick stainless steel, unless otherwise indicated.
 - 3. Legs: 1-5/8 inch (41.3 mm) OD, minimum #14 gauge 0.0625-inch- (1.588-mm-) thick stainless steel with stainless steel gusset welded to #12 gauge 0.1094-inch- (2.779-mm-) thick, stainless steel support plate. Provide adjustable insert bullet-type feet with minimum adjustment of 1 inch (25 mm) up or down without exposing threads, unless otherwise indicated.
 - 4. Drainboard Braces: 1 inch (25 mm) OD, minimum #16 gauge 0.0625-inch- (1.588-mm-) thick stainless steel, unless otherwise indicated.
 - 5. Cross Bracing: 1-1/4 inch (31.75 mm) OD, minimum #16 gauge 0.0625-inch- (1.588-mm-) thick stainless steel, unless otherwise indicated.
 - D. Wall Shelves and Overshelves: Fabricate to comply with referenced SMACNA standard, unless otherwise indicated, and with minimum #16 gauge 0.0625-inch- (1.588-mm-) thick, stainless steel shelf tops.
 - E. Refer to the sheets in the drawing set which describe specific fabrication details to be used in the course of construction.

2.5 STAINLESS-STEEL FINISHES

- A. General: Comply with NAAMM's "Metal Finishes Manual for Architectural and Metal Products" for recommendations relative to applying and designating finishes.

1. Remove or blend tool and die marks and stretch lines into finish.
 2. Grind and polish surfaces to produce uniform, directional textured, polished finish indicated, free of cross scratches. Run grain with long dimension of each piece.
- B. Concealed Surfaces: No. 2B finish (bright, cold-rolled, unpolished finish).
- C. Exposed Surfaces: No. 4 finish (bright, directional polish).
- D. When polishing is completed, passivate and rinse surfaces. Remove embedded foreign matter and leave surfaces chemically clean.
- E. Protect mechanical finishes on exposed surfaces from damage by applying a strippable, temporary protective covering before shipment.

2.6 MILLWORK

- A. Core materials shall be 3/4" exterior or marine grade plywood unless otherwise specified.
- B. Particle board or other pressed wood products are not acceptable.
- C. Plastic laminate shall be by Formica, Wilson Art, or approved equal, applied according to manufacturer's recommendations with a urea-based adhesive. Rubber based adhesives are not acceptable. Plastic laminate shall be NSF listed.

2.7 PRESENTATION OF BIDS

- A. It is intended that the contract be awarded as a whole to the successful bidder. An itemized breakdown is required so that the Owner may, at his option, delete the item in its entirety, supply any part or portion thereof, or increase the quantity, making a suitable adjustment in the contract price based on the breakdown. Each individual price shall include the material cost plus the labor cost associated with that item.
- B. Fill out the following Itemized Price List.

Item	Qty.	Description	Price
1	1	Serving Counter "A"
2	4	Undercounter Mobile Heated Drawers
3	Lot	Wall Shelves "A"
4	1	Microwave Oven (Existing)	XXXXXXXXXXXXXXXXXXXX
5	1	Hot Beverage Powder Mix Dispenser
6	1	Three Compartment Sink
7	Lot	Wall Shelves "B"
8	1	Hand Sink
9	1	Serving Counter "B"
10	Lot	Wall Shelves "C"
11	-	Unassigned Number	XXXXXXXXXXXXXXXXXXXX

12	-	Unassigned Number	XXXXXXXXXXXXXXXXXXXX
13	1	Speed Oven (Future)	XXXXXXXXXXXXXXXXXXXX
14	2	Open Shelving
15	1	Mobile Work Table "A"
16	2	Mobile Work Table "B"
17	4	Mobile Work Table "C"
18	2	Cold Beverage Display "A"
19	2	Cold Beverage Display "B" (Existing)	XXXXXXXXXXXXXXXXXXXX
20	-	Unassigned Number	XXXXXXXXXXXXXXXXXXXX
21	-	Unassigned Number	XXXXXXXXXXXXXXXXXXXX
22	1	Mobile Hot Holding Cabinet
23	2	Secure Refrigerator
24	1	Secure Freezer
25	1	Hot Dog Roller Grill
26	1	Nacho Bin
27	1	Nacho Cheese Pump
28	1	Pretzel Display (Existing)	XXXXXXXXXXXXXXXXXXXX
29	1	Popcorn Machine (Existing)	XXXXXXXXXXXXXXXXXXXX
30	2	Secure Shelving Unit

Subtotal

Any extra charges (describe)

.....

TOTAL COST (excluding taxes)

Taxable amount

.....

2.8 EXISTING EQUIPMENT

- A. The term "existing equipment" as used in this specification shall mean food service equipment now in storage or active use by the Owner. Equipment identified as "existing" that is not being relocated may or may not need to be removed to accommodate construction in the area.
- B. Where the documents indicate that an item is to be installed by the Contractor, it is the Contractor's responsibility to carefully examine the item in place to ascertain that it operates properly and will properly fit in its new location.
- C. The Contractor shall also: disassemble (if required) the items; remove and store in a properly bonded and protected storage facility; deliver, reassemble (if required) and install in its new location where indicated on the drawings; and verify that the equipment operates properly. The Contractor is responsible for scheduling of delivery and installation of all existing items, whether delivered by the Contractor or the Owner.
- D. Where the documents indicate that an item is to be installed by the Owner, the Owner shall be responsible for removal, storage, and delivery to the installation area. Final installation and coordination between items shall be by the Contractor. The Contractor shall notify the Owner of the necessary delivery dates no less than 14 days prior to the delivery date.
- E. If the documents do not indicate if an existing item is to be installed by the Contractor or Owner, it shall be assumed that the Contractor shall install it.
- F. The Contractor shall verify and indicate on his rough-in plan all utility connections required for the proper installation of all existing equipment to be reused.
- G. If any items are indicated to require reconditioning, the Contractor shall submit a time and materials proposal for any reconditioning, which shall be in addition to the base bid.
- H. Reconditioning (where specifically called for) shall be interpreted to mean:
 1. A thorough scraping and steam cleaning to remove scale and all foreign material;
 2. Repainting of all items having exposed, worn, or scarred surfaces, which are not of rustproof materials;
 3. Furnishing any required filler pieces, braces, hardware, and so on necessary to complete the installation in a workmanlike manner.
 4. Repainting of the understructure (legs, shelves, drawers, etc.) when required shall be aluminum lacquer or other chip resistant finish. Other items shall be completely repainted or touched up, as required by their condition, in their original color.
 5. Refrigeration equipment shall have all components checked for efficient operation, and all worn or malfunctioning items shall be replaced.
 6. Items containing heating elements shall be checked and any electrical components not functioning properly shall be replaced.
- I. Disposition of existing equipment:
 1. Equipment to be reused by the Owner at other locations: the Contractor shall disassemble if necessary and relocate from the existing location to an area adjacent to or nearby in the facility as identified by the Owner. Further services may be performed through a separate arrangement between the Contractor and Owner.
 2. Equipment identified for re-use at the current location: the Contractor shall disassemble if necessary and relocate from the existing location to an area adjacent to or nearby in the facility

as identified by the Owner. The Contractor is responsible for ensuring adequate isolation and protection during construction and post-installation until accepted by the Owner. Alternatively, the Contractor may store this equipment off-site at their expense.

3. Equipment not identified for further use: the Contractor shall solicit the Owner to identify any equipment (not already identified per paragraphs 1 and 2 above) that the Owner wishes to retain, and for those items follow the procedure described in paragraph 1. Otherwise, the Contractor shall remove and dispose of this equipment as they choose.

2.9 ITEM SPECIFICATIONS

2.9.01 ITEM #1 SERVING COUNTER "A" (1) REQUIRED

- A. Provide the unit constructed to the standards of the ADVANCE-TABCO #FSS-W-30x*C004 (refer to Section 1.5.E in regard to the "C004" suffix) equipment. The Food Service Equipment Contractor is responsible for verifying that the space available in the field will accommodate the unit.
- B. The unit shall be in an "L" shape. The left leg shall measure approximately 17'-6" left to right and the right leg approximately 8'-0" left to right. The front to rear dimension at the server positions on the left leg shall be 1'-4" at the service windows, measuring 2'-9" centered at the movable portion of the window. The front to rear dimension shall be 2'-6" front to rear at all other locations. Provide a 30° transition from the server positions to the full-depth portions of the counter. The height of the counter shall be approximately 2'-10" – verify the height of the pass windows and construct to match.
- C. The rear shall be provided with a 1" single-thickness turn-up except at the pass window locations, where they shall be turned down and butted up against the building wall. The front and both sides shall be turned down.
- D. Verify that the height is sufficient, and the table supports located as required, to accommodate Item #2, Undercounter Mobile Heated Drawers.

2.9.02 ITEM #2 UNDERCOUNTER MOBILE HEATED DRAWERS (4) REQUIRED

- A. Provide the ALTO-SHAAM #500-3D*C004 complete with 3" casters and caster stand assembly.

2.9.03 ITEM #3 WALL SHELVES "A" LOT REQUIRED

- A. Provide (2) ADVANCE-TABCO #WS-12-36*C004 and (2) #WS-12-60*C004, in a double-deck "L" shape. The Food Service Equipment Contractor is responsible for verifying that the space available in the field will accommodate the unit.

2.9.04 ITEM #4 MICROWAVE OVEN (1) REQUIRED

- A. This item is not included in the Food Service Equipment Contract and is provided with an item number for reference only.

2.9.05 ITEM #5 HOT BEVERAGE POWDER MIX DISPENSER (1) REQUIRED

- A. Install the BUNN #37000.000*C004 complete with hot water button and manufacturer's recommended water treatment option.

2.9.06 ITEM #6 THREE COMPARTMENT SINK (1) REQUIRED

- A. Install the ADVANCE-TABCO #K7-CS-32*C004, complete with faucet hardware and rear and left side splashes, closed where exposed. The Food Service Equipment Contractor is responsible for verifying that the space available in the field will accommodate the unit.

- B. The process flow shall be from right to left. The sink bowls shall each be provided with the #K-16*C004 twist handle drain with overflow. As part of this item provide stainless steel wall protection from the top of the backsplash to a point 5'-0" a.f.f. (or as high as practical), starting 6" to the left of the left-hand sink and extending 6" to the right of the right hand sink. Provide backsplashes at the rear and both sides, closed at the sides.

2.9.07 ITEM #7 WALL SHELVES "B" LOT REQUIRED

- A. Provide (2) ADVANCE-TABCO #WS-12-60*C004, in a double-deck configuration. The Food Service Equipment Contractor is responsible for verifying that the space available in the field will accommodate the unit.

2.9.08 ITEM #8 HAND SINK (1) REQUIRED

- A. Install the ADVANCE-TABCO #7-PS-51*C004 complete with all standard accessories including lever drain with overflow and P-trap, and with #7-PS-36*C004 wall support brackets.
- B. In lieu of the standard unit furnish the T&S BRASS #EC-3101*C004 hands-free electronic splash-mounted gooseneck faucet system with adjustable shut-off timer.

2.9.09 ITEM #9 SERVING COUNTER "B" (1) REQUIRED

- A. Install the unit constructed to the standards of the ADVANCE-TABCO #FSS-W-30x*C004 equipment. The Food Service Equipment Contractor is responsible for verifying that the space available in the field will accommodate the unit.
- B. The unit shall be in a "U" shape. The left leg shall measure approximately 8'-0" left to right, the base leg approximately 30'-0" left to right (including the offset section) and the right leg approximately 5'-6" left to right. The front to rear dimension at the server positions on the base leg shall be 1'-4" at the service windows, measuring 2'-9" centered at the movable portion of the window. The front to rear dimension shall be 2'-6" front to rear at all other locations – note the offset configuration at the interface of the base and right legs. Provide a 30° transition from the server positions to the full-depth portions of the counter. The height of the counter shall be approximately 2'-10" – verify the height of the pass windows and construct to match.
- C. The rear shall be provided with a 1" single-thickness turn-up except at the pass window locations, where they shall be turned down and butted up against the building wall. The front and both sides shall be turned down.
- D. Provide the #TA-11B*C004 sink at the left side, complete with recessed shoulder and #K2C*C004 flush-fitting Poly-Vance cutting board. Provide the #K-16*C004 twist handle drain with overflow and #K-50*C004 deck-mounted faucet.
- E. Verify that the height is sufficient, and the table supports located as required, to accommodate Item #2, Undercounter Mobile Heated Drawers.

2.9.10 ITEM #10 WALL SHELVES "C" LOT REQUIRED

- A. Provide (2) ADVANCE-TABCO #WS-12-36*C004 and (2) #WS-12-84*C004, in a double-deck "L" shape. The Food Service Equipment Contractor is responsible for verifying that the space available in the field will accommodate the unit.

2.9.11 ITEM #11 UNASSIGNED

2.9.12 ITEM #12 UNASSIGNED

2.9.13 ITEM #13 SPEED OVEN (1) REQUIRED

- A. This item is not included in the Food Service Equipment Contract and is provided with an item number for reference only.

2.9.14 ITEM #14 OPEN SHELVING (2) REQUIRED

- A. Provide the following METRO components in the sizes and configurations shown. The Food Service Equipment Contractor is responsible for verifying that the space available in the field will accommodate the units:
- B. (10) #1860NK3*C004 shelves;
(8) #74PK3*C004 posts.

2.9.15 ITEM #15 MOBILE WORK TABLE "A" (1) REQUIRED

- A. Provide the ADVANCE-TABCO #MS-367*C004 measuring 7'-0" left to right by 3'-0" front to rear by 3'-0" to the working surface. Provide with 5" heavy duty polyurethane casters (those at the front provided with brakes). The Food Service Equipment Contractor is responsible for verifying that the space available in the field will accommodate the unit.

2.9.16 ITEM #16 MOBILE WORK TABLE "B" (2) REQUIRED

- A. Provide the ADVANCE-TABCO #MS-305*C004 measuring 5'-0" left to right by 2'-6" front to rear by 3'-0" to the working surface. Provide with #PT-12R-60*C004 rear-mounted overshef turned down on all sides. Also provide the #ADT-3-2020*C004 drawers complete with side panels, and 5" heavy duty polyurethane casters (those at the front provided with brakes).

2.9.17 ITEM #17 MOBILE WORK TABLE "C" (4) REQUIRED

- A. Provide the ADVANCE-TABCO #MS-244*C004 measuring 4'-0" left to right by 2'-0" front to rear by 3'-0" to the working surface. Provide with 5" heavy duty polyurethane casters (those at the front provided with brakes). The Food Service Equipment Contractor is responsible for verifying that the space available in the field will accommodate the unit.

2.9.18 ITEM #18 COLD BEVERAGE DISPLAY "A" (2) REQUIRED

- A. Provide the TRUE #GDM-33-HC-LD*C004 complete with barrel lock and 4" diameter casters.

2.9.19 ITEM #19 COLD BEVERAGE DISPLAY "B" (2) REQUIRED

- A. This item is not included in the Food Service Equipment Contract and is provided with an item number for reference only.

2.9.20 ITEM #20 UNASSIGNED

2.9.21 ITEM #21 UNASSIGNED

2.9.22 ITEM #22 MOBILE HOT HOLDING CABINET (1) REQUIRED

- A. Provide the VULCAN #VBP15SL*C004 complete with full perimeter bumper and glass Dutch doors.

2.9.23 ITEM #23 SECURE REFRIGERATOR (2) REQUIRED

- A. Provide the TRUE #STG1R-2HG-HC*C004 complete with a field-reversible hinge and a total of (4) shelves. The two units shall be keyed differently.

2.9.24 ITEM #24 SECURE FREEZER (1) REQUIRED

- A. Provide the TRUE #STG1F-2HS*C004 complete with a field-reversible hinge and a total of (4) shelves. The upper and lower doors shall be keyed differently, corresponding to the separate keying provided for the two secure refrigerators.

2.9.25 ITEM #25 HOT DOG ROLLER GRILL (1) REQUIRED

- A. Provide the APW-WYOTT #HRS-50S*C004.

2.9.26 ITEM #26 NACHO BIN (1) REQUIRED

- A. Provide the HATCO #FDWD-1-MN*C004.

2.9.27 ITEM #27 NACHO CHEESE BIN (1) REQUIRED

- A. Provide the HATCO #CCW*C004.

2.9.28 ITEM #28 PRETZEL DISPLAY (1) REQUIRED

- A. This item is not included in the Food Service Equipment Contract and is provided with an item number for reference only.

2.9.29 ITEM #29 POPCORN MACHINE (1) REQUIRED

- A. This item is not included in the Food Service Equipment Contract and is provided with an item number for reference only.

2.9.30 ITEM #30 SECURE SHELVING UNIT (2) REQUIRED

- A. Provide the following METRO components in the sizes and configurations shown. The Food Service Equipment Contractor is responsible for verifying that the space available in the field will accommodate the units:
- B. (2) #SE55LCQ*C004 base assembly;
(4) #2448QBR*C004 intermediate shelves.

PART 3 – EXECUTION

3.1 EXAMINATION

- A. Examine areas and conditions, with Installer present, for compliance with requirements for installation tolerances, service-utility connections, and other conditions affecting installation and performance of food service equipment. Do not proceed with installation until unsatisfactory conditions have been corrected.
- B. Examine roughing-in for piping, mechanical, and electrical systems to verify actual locations of connections before installation.

3.2 INSTALLATION, GENERAL

- A. A minimum of three (3) weeks before the job opening, the Contractor shall provide three (3) copies of original maintenance and repair manuals, giving operating and maintenance instructions, parts lists, and names and addresses of local service agencies and representatives for each piece of equipment having electrical and/or mechanical components. Provide wiring and connection diagrams where one or more items are interconnected.
- B. Indicate field joints and methods of connection on Drawings. Correlate with NSF 2 requirements.
- C. Complete equipment field assembly, where required, using methods indicated.
1. Provide closed butt and contact joints that do not require a filler.
 2. Grind field welds on stainless-steel equipment smooth, and polish to match adjacent finish. Comply with welding requirements in "Fabrication, General" Article.
- D. Any field cutting or welding shall comply with the provisions of the National Fire Protection Association's "National Fire Codes" or local requirement, whichever is more stringent, pertaining to such work, and the Contractor shall be responsible for any damage resulting from failure to comply.
- E. Verify equipment maintenance-clearance requirements of authorities having jurisdiction and of local sanitation and health codes. Reflect minimum clearances on Drawings and revise below to suit Project.

- F. Install equipment with access and maintenance clearances according to manufacturer's written instructions and requirements of authorities having jurisdiction.
- G. Except for mobile and adjustable-leg equipment, securely anchor and attach items and accessories to walls, floors, or bases with stainless-steel fasteners, unless otherwise indicated.
- H. Install cabinets and similar equipment on concrete or masonry bases in a bed of sealant.
- I. Install trim strips and similar items requiring fasteners in a bed of sealant. Fasten with stainless-steel fasteners at 48 inches (1200 mm) o.c. maximum.
- J. Install sealant in joints between equipment and abutting surfaces with continuous joint backing, unless otherwise indicated. Provide airtight, watertight, vermin-proof, sanitary joints.
- K. Prior to turning completed areas over to the Owner, the Contractor shall clean and polish all equipment herein specified and make it ready for use, including commissioning and demonstration to the Owner.

3.3 PROTECTION

- A. Provide final protection and maintain conditions, in a manner acceptable to manufacturer and installer, that ensure food service equipment is without damage or deterioration at the time of Substantial Completion.
- B. Care shall be taken to prevent any damage whatsoever to the equipment, building, or previous work. Such damage will be repaired at the expense of the Contractor causing it.
- C. Tile, terrazzo, and finished floors and walls shall be protected by the Contractor with suitable planking or other material prior to movement or installation of equipment on it.

3.4 DEMONSTRATION AND TURNOVER

- A. The Contractor shall retain title and responsibility for all equipment until accepted by the Owner. Any items lost or damaged shall be immediately replaced or repaired to a new condition to the satisfaction of the Architect and/or Consultant.
- B. Prior to acceptance by Owner the Contractor shall commission and test all equipment in the presence of the Owner or his agent to his satisfaction that the equipment is operating properly.
- C. Prior to Owner's acceptance, the Contractor shall have a qualified representative on hand to instruct the Owner's employees in the proper operation and maintenance of the equipment.

END OF SECTION

This page intentionally left blank



PLAN HOLDERS LIST

Project: **Crestwood School District
Crestwood High School
Field Building & Site Improvements**

Project No.: **5622**

Date: **March 22, 2023**

Bids Due At: **Crestwood School District
27235 Joy Road
Dearborn Heights, MI 48127**

Bid Date Due: **April 4, 2023** Time Due: **2:00pm**

Addendum Issued				BIDDER (Co. Name) / ADDRESS	BIDDER PHONE / FAX	BIDDER EMAIL ADDRESS:
#1: [DATE]	#2: [DATE]	#3: [DATE]	#4: [DATE]			
				Allied Building Service 1801 Howard Street Detroit, MI 48216	Phone: (313)230-0800 Fax: Cell: Chris (734)969-6500 Cell: Kelly (248)773-6857 Name (s): Chris Atkins & Kelly McGuigan	chrisa@teamallied.com kmcguigan@teamallied.com
				Axiom Construction Services Group, LLC. 7789 E Michigan 36, Whitmore Lake, MI 48189	Phone: 248.446.1104 Fax: Cell: 248.763.8948 Name: Deib Mougrabi	dmougrabi@axiomcsqllc.com
				City Contracting 1414 N. Campbell Road, Royal Oak, MI 48067	Phone: 248.430.0082 Fax: (248) 530-4340 Cell: (248)990-8765 Name: Jeff Flesor	jeff@citycontractingservices.com
				Shaw Construction & Mgmt. 13980 Farmington Road Livonia, MI 48154	Phone: 734.425.6854 Fax: Cell: Mike (586)372-1193 Name: Mike Cone & Shawn Kranick	mccone@shawcm.com



				Plan Rooms		
				Builders Exchange CDC DODGE REED Michele Milks (CAM) BX Lansing ConstructConnect		Projects@grbx.com plans@cdcnews.com dodge.docs@construction.com docprocessing@cmdgroup.com editor@buildwithcam.com bids@bxlansing.com Corinne.Eitel@constructconnect.com



PRE-BID MEETING AGENDA

Project: **Crestwood School District
Crestwood High School (1501 N Beech Daly, Rd.)
Field Building**

Project No.: **5622**

Date: **21 March 2023**

Agenda

- 1. Welcome**
- 2. Introduction**
 - a. Penny Morgan, Crestwood School District
 - b. Jamal Al, Crestwood School District
 - c. Mackenzie Fisher, Ehresman Architects
- 3. Contact Information**
 - a. All technical questions should be directed in writing to the Architect by email (architects@ehresmanarchitects.com). We will direct to an engineer, if required.
 - b. All insurance or accounting questions should be directed to Penny Morgan (pmorgan@csdm.k12.mi.us).
- 4. Mandatory Meeting**
 - a. Must sign in as the entity submitting the bid.
 - b. Only those attending the meeting will be allowed to bid.
 - c. Make sure the email and other contact information on the sign-in sheet is legible because email from our office will be the primary means of communication.
- 5. Project Description**
 - a. Removal
 - a. Existing Cell Tower/Storage (Building A) – Removal of existing site paving, topsoil, fill material for construction of brick ledge foundation and building addition, exterior siding (evaluate condition of exterior sheathing), doors, frames & hardware, exterior mechanical and electrical as indicated on drawings. No interior work beyond replacement of exterior doors.
 - b. Existing Concessions/Storage (Building B) – Removal of existing site paving, topsoil, fill material for construction of brick ledge foundation, interior framing, ceilings, casework, doors, frames & hardware, mechanical and electrical as indicated on drawings.
 - b. New Work
 - a. Home Field Building/Concessions (Building A) – Sitework, perimeter foundations for existing building brick ledge and door stoops, building addition foundations, face brick of existing building, masonry building addition, wood trusses, asphalt shingle roof (including existing), doors, frames & hardware, windows, food service equipment, restroom partitions and accessories, mechanical, plumbing, electrical as indicated on drawings.
 - b. Visitor Field Building (Building B) – Sitework, perimeter foundations for existing building brick ledge and door stoops, face brick of existing building, new masonry

ehresmanarchitects.com

803 W. Big Beaver Road, Suite 350, Troy, MI 48084 | 248.244.9710 | (f) 248.244.9712

interior walls, roof overhang rework, asphalt shingle roof, doors, frames & hardware, restroom partitions and accessories, mechanical, plumbing, electrical as indicated on drawings.

6. Review Alternates

- a. Alternate No. 1 - Food Service Equipment:
 - a. Alternate Item: ADD to the base proposal amount to purchase and install Food Service Equipment. Refer to the drawings and Section 11 4011 for further information. Include itemized breakdown on page 12 and 13 of Section 11 4011.
- b. Alternate No. 2 - Stadium Entry with Masonry Piers, Ticket Booth, Decorative Gates and Arch:
 - a. Alternate Item: ADD to the base proposal amount to install Masonry Piers, Ticket Booth, Decorative Gates and Arch. Refer to the drawings for further information.

7. Plans and specifications

- a. Engineering Reproduction, Inc. for viewing and purchase. 13550 Conant Avenue, Detroit, MI 48212. Telephone: (313) 366-3390.
- b. Digital Documents may be requested from Ehresman Associates, Inc. d/b/a Ehresman Architects via architects@ehresmanarchitects.com.
- c. Digital Documents are on display at the office of the following construction plan rooms:
 - a. Construction Associates of Michigan (CAM).
 - b. Dodge Data.
 - c. Construction Market Data (CMD).
 - d. Construction Data Company (CDC).

8. Addenda

- a. All addenda will be emailed to those on the sign-in sheet and to those known to have requested the documents, in addition to Sigma and the plan rooms listed.
- b. Addendum #1 will include the mandatory meeting sign-in sheet, pre-bid meeting agenda, and any contractor questions that come out of today's meeting.
- c. Contractor questions must be submitted by Tuesday, March, 28th 2023 by 12:00pm. The final Addenda will be issued Wednesday, March 29th, 2023 at 4:00pm.

9. Bid Due Date

- a. **Tuesday, April 4th, 2023 before 2:00pm.**

10. Type of Bidder

- a. General Contractor.

11. Type Bid

- a. Fixed stipulated sum.

12. Bid Bond

- a. Submit with the bid in the amount of 5%.

13. Performance and Labor & Material Payment Bond

- a. Include cost in Base Proposal Amount for 100% of the contract.

14. Prevailing Wages

- a. Preferred, but not required.

15. Union

- a. Preferred, but not required.

16. Schedule:

- a. Anticipated award date: **Monday, May 1st, 2023**
- b. Start on-site operations: **Immediately after contract execution.**
- c. Substantial completion:
 - a. **Building A - Wednesday, September 27, 2023;**
 - b. **Building B - Wednesday, August 30, 2023.**
- d. Final completion:
 - a. **Building A - Wednesday, October 4, 2023**
 - b. **Building B - Wednesday, September 6, 2023.**

17. Site Access / Other Work / Staging Area

- a. Staging and work must be contained within the existing project area.
- b. Coordinate with Building Engineer for parking and access to water, electric, etc. if required.
- c. Damage to existing to remain items will be repaired at no additional expense to the Owner.

18. Work Hours

- a. Limit conduct of especially noisy exterior work to the hours of 7:00 a.m. to 7:00 p.m.
- b. The Contractor may execute the work during the entire twenty-four (24) hours of any day of the week with the approval of the Owner, provided that they so conduct their operations as to not create a public nuisance or disturb the peace, and provide such operations are conducted so as to comply with all applicable laws, ordinances, and regulations and that building security needs are provided.
- c. Whenever a Contractor intends to depart from normal work hours, they shall notify the Owner in writing at least forty-eight (48) hours in advance. Special arrangements can be made for emergency work or shutdowns as may be required.
- d. If work is not completed by the start of the school in September, excessively noisy work must be performed after school hours.

19. Environmental Testing

- a. Is to be done by others.

20. Thank You – Adjourned