

THE LEON COUNTY SCHOOL DISTRICT
PURCHASING DEPARTMENT
3397 WEST THARPE ST.
TALLAHASSEE, FLORIDA 32303

INVITATION TO BID (ITB) & BIDDER'S ACKNOWLEDGEMENT

POSTING DATE:
February 06, 2015

PURCHASING CONTACT:
Remera Jones-Haynes – (850) 488-1206
jonesr4@leonschools.net

BID TITLE:
Food Service Equipment for Buck Lake Elementary School

BID NUMBER:
5308-2015

BID OPENING DATE & TIME:

February 26, 2015 @ 2:00 P.M. EST

NOTE: BIDS RECEIVED AFTER THE OPENING DATE AND TIME WILL NOT BE ACCEPTED.

The School District of Leon County, Florida, solicits your company to submit a bid on the above referenced goods or services. All terms, specifications and conditions set forth in this request are incorporated by this reference into your response. Bids will not be accepted unless all conditions have been met. In the event of a conflict between the General Bid Terms and Conditions and any Special terms and Conditions attached hereto, the Special Terms and Conditions shall have precedence. All bids must have an authorized signature in the space provided below. All bids must be sealed and received in the School District's Purchasing Office at 3397 West Tharpe St., Tallahassee, Florida, by the "Bid Opening Date & Time referenced above. All envelopes containing sealed bids must reference the "Bid Title," "Bid Number" and the "Bid Opening Date & Time." The School District is not responsible for lost or late delivery of Bids by the U.S. Postal Service or other delivery services used by the Bidder. Bids may not be withdrawn for a period of sixty (60) days after the bid opening unless otherwise specified.

THE FOLLOWING MUST BE COMPLETED, SIGNED, AND RETURNED AS PART OF YOUR BID. BIDS WILL NOT BE ACCEPTED WITHOUT THIS FORM, SIGNED BY AN AUTHORIZED AGENT OF THE BIDDER.

COMPANY NAME
MAILING ADDRESS
CITY, STATE, ZIP
FEDERAL EMPLOYER'S IDENTIFICATION NUMBER (FEIN):
TELEPHONE NUMBER: (EXT) FACSIMILE NUMBER
EMAIL:

I CERTIFY THAT THIS BID IS MADE WITHOUT PRIOR UNDERSTANDING, AGREEMENT, OR CONNECTION WITH ANY OTHER BIDDER SUBMITTING A BID FOR THE SAME MATERIALS, SUPPLIES, EQUIPMENT OR SERVICES, AND IS IN ALL RESPECTS FAIR AND WITHOUT COLLUSION OR FRAUD. I AGREE TO ABIDE TO ALL TERMS AND CONDITIONS OF THIS BID AND CERTIFY THAT I AM AUTHORIZED TO SIGN THIS BID FOR THE BIDDER.

AUTHORIZED SIGNATURE: TYPED OR PRINTED NAME:
TITLE: DATE:

BID IDENTIFICATION LABEL

NOTICE TO ALL BIDDERS: A label has been provided to properly identify your bid. Place the bid in a sealed envelope, type the name and address of the bidder on the label and affix the label to the front of the envelope.

The Leon County School District Purchasing office is open from 8:00 a.m. - 5:00 p.m. Monday through Friday. If you are hand delivering a proposal, a Purchasing representative will be available to time/date stamp your submittal during these hours.

Cut out the label below and attach it to your envelope.

Sealed Bid – DO NOT OPEN	Sealed Bid – DO NOT OPEN
Bid Title:	Food Service Equipment for Buck Lake Elementary School
Bid No.:	5308-2015
Bids Due:	February 26, 2015 @ 2:00 p.m. EST
From:	_____
Address:	_____

Deliver To:	Leon County Schools Purchasing Department 3397 West Tharpe Street Tallahassee, Florida 32303
Sealed Bid – DO NOT OPEN	Sealed Bid – DO NOT OPEN

Procurement Policy Statement for The School District of Leon County, Florida

Introduction

The following procurement policy statement shall govern all purchasing activities that relate to any aspect of the National School Lunch and Breakfast Programs. The intent of this statement is to provide guidance to our personnel and vendors on acceptable and/or required procurement practices. Our goal is to fully implement all required and recommended procurement rules, regulations and policies set forth in 7 CFR 210.21 and 7 CFR Part 3019 or by the State Agency.

Procurement Plan – Small Purchase Procedures (SPP)

The procurement method that shall govern all purchasing activities for this institution is called Small Purchase Procedures, “SPP.” This method of procurement is outlined in the National School Lunch Program regulations.

SPP shall be employed to procure all food service program related items that **do not exceed \$100,000 per year**, or per procurement event in aggregate purchases. If this threshold is exceeded or projected to be exceeded, then the sponsor shall use one of the other allowable methods which are: Competitive Sealed Bids, Competitive Negotiation (also called an RFP) or Noncompetitive Negotiation (also called Sole Source).

Note: The actual threshold for purchasing is the lesser of \$100,000 or the bid threshold established in the sponsor’s procurement policy.

The sponsor’s method of procurement recognizes these essential elements are required for this program to be in compliance with 7 CFR 210.21 and 7 CFR Part 3019.

- A. COMPETITION:** We shall demonstrate our goods and services are procured in an openly competitive manner.
- B. COMPARABILITY:** We recognize for true competition to take place, we must maintain reasonable product specifications to adequately describe the products to be purchased and the volume of planned purchases based upon pre-planned menu cycles.
- C. DOCUMENTATION:** We shall maintain for the current year and the preceding three years all menus, production records, invitations to bid, bid results, and tabulations or any other significant materials that will serve to document our policies and procedures.
- D. CODE OF CONDUCT:** This program shall be governed by the attached code of conduct and it shall apply to all personnel, employees, directors, agent, officers, volunteers or any person acting in any capacity concerning the food service procurement plan.
- E. PROCUREMENT REVIEW PROCESS:** This procurement plan shall receive an internal program review on an annual basis by an independent second party staff person who is not associated with food service procurement. This review shall be summarized in written form and kept with the other required program documentation.
- F. CONTRACT ADMINISTRATION:** Purchases shall be checked or verified by designated staff to assure that all goods and services are received and prices verified. All invoices and receipts shall be signed, dated, and maintained in the documentation file.

I. INTRODUCTION & GENERAL INFORMATION

The purpose and intent of this Invitation to Bid is to secure firm pricing and identify a supplier to furnish complete all food service equipment, labor, materials, tools and equipment necessary for the complete installation of kitchen equipment in a first class manner, including all work incidental thereto in accordance with the drawings and these specifications.

II. GENERAL TERMS AND CONDITIONS

NOTE: The term "Bidder" as used within this Invitation to Bid (ITB) refers to the person, company or organization responding to this ITB. The Bidder is responsible for understanding and complying with the terms and conditions herein.

A. **GENERAL:** Upon a Bid award, the terms and conditions of this Bid or any portion thereof may upon mutual agreement of the parties be extended for an additional term(s) or for additional quantities (all original terms and conditions will remain in effect).

B. **JOINT-BIDDING, COOPERATIVE PURCHASING AGREEMENT:** All bidders submitting a response to this ITB agree that such response also constitutes a bid to all State Agencies and Political Subdivisions of the State of Florida under the same conditions, for the same prices and for the same effective period as this bid, should the bidder(s) deem it in the best interest of their business to do so. This agreement in no way restricts or interferes with any state agency or political subdivision of the State of Florida to rebid any or all items.

State agencies wishing to make purchases from this agreement are required to follow the provisions of s. 287.042(16) (a), F.S. This statute requires the Department of Management Services to determine that the requestor's use of the contract is cost-effective and in the best interest of the State.

Pursuant to their own governing laws, and subject to the agreement of the Contractor, other entities may be permitted to make purchases at the terms and conditions contained herein. Non-Customer purchases are independent of the agreement between Customer and Contractor, and Customer shall not be a party to any transaction between the Contractor and any other purchaser.

C. **AWARD:** In the event of contract award, this contract shall be awarded all or none to the responsible and responsive bidder whose bid is determined to be the most advantageous to the District, taking into consideration price and other requirements as set forth in this ITB. The Board reserves the right to use the second most responsive bidder in the event the original successful bidder of the ITB does not fulfill their contract. Low cost is but one of the evaluation parameters and does not guarantee contract award. ***Bidders are cautioned to make no assumptions unless their offer has been evaluated as being responsive.*** Any or all award(s) made as a result of this ITB shall conform to applicable School Board Rules, State Board Rules and State of Florida Statutes.

Once bids are evaluated, the Purchasing Department will post a Notice of Intent to Award by electronic posting at <http://wwwold.leon.k12.fl.us/public/business/purchasing/Current%20News.htm> on or about **March 2, 2015** for a period of 72 hours or three business days, whichever is later. Failure to file a protest within the time prescribed in §120.57 Fla. Stat. shall constitute a waiver of proceedings.

It is anticipated that a recommendation for award will be presented to the School Board for consideration at its **March 10, 2015** meeting.

D. **TERM:** The initial term of this contract will be for approximately one (1) year and will begin after School Board approval, on or about **March 10, 2015**. All prices shall be firm for the term of the contract. The successful vendor agrees to this condition by signing its bid.

E. **BID OPENING AND FORM:** Bid openings will be public on the date and time specified on the Bidder's Acknowledgement form. All Bids received after the time indicated will be rejected as non-responsive and returned unopened to sender. Bids by Email, fax, telegram, or verbally by telephone or in person will not be accepted. To protect any confidential information contained in their Bid, companies must invoke the exemptions to disclosure provided by law in response to the ITB, and must identify the data and other material to be protected, and must state the reasons why such exclusion from public disclosure is necessary.

F. **PUBLIC RECORDS LAW:** Pursuant to Florida Statutes Chapter 119.071(1), proposals received as a result of this ITB will not become public record until thirty (30) days after the date of opening or until posting of a recommendation for award, whichever occurs first. Thereafter, all proposal documents or other materials submitted by all Proposers in response to this ITB will be open for inspection by any person and in accordance with Chapter 119, Florida Statutes. To the extent a Bidder asserts any portion of its proposal is exempt or confidential from disclosure under Florida's public records, the burden shall be on the Proposer to obtain a protective order from a jurisdictional court protecting such information from disclosure under

Florida's public records laws and also timely provide a certified copy of such protective order to the District prior to the District's release of such information into the public domain.

- G. **EXEMPT FROM THIS BID:** Purchases shall not include items available at lower prices on established Florida state contracts, cooperative bid agreements which are awarded by other Florida school boards, city, county, or other local governmental agencies, Florida community colleges, U.S. Communities contracts, GSA contracts and State University System contracts. The School District reserves the right to bid separately any item if deemed to be in the best interest of the District.
- H. **BIDDER'S RESPONSIBILITY:** Before submitting their Bid, each bidder is required to carefully examine the ITB specifications and to completely familiarize themselves with all of the terms and conditions that are contained within this request. Ignorance on the part of the bidder will in no way relieve them of any of the obligations and responsibilities which are a part of this ITB.
- I. **OCCUPATIONAL LICENSE:** The contractor shall be responsible for obtaining and maintaining throughout the contract period any required occupational license and other licenses required pursuant to the laws of Leon County, the City of Tallahassee, or the State of Florida. Every contractor submitting a bid on this invitation for bids shall include a copy of the company's local business or occupational license(s) or a written statement on letterhead indicating the reason no license exists.
- J. **WARRANTY:** All goods and services furnished by the Bidder, relating to and pursuant to this ITB will be warranted to meet or exceed the Specifications contained herein. In the event of breach, the Bidder will take all necessary action, at Bidder's expense, to correct such breach in the most expeditious manner possible.
- K. **PRICING:** All pricing submitted will include all packaging, handling, shipping charges and delivery to any point within Leon County, Florida to a secure area or inside delivery. **The School Board is exempt and does not pay Federal Excise or State of Florida Sales taxes.**
- L. **QUANTITIES:** Quantities listed in the bid are estimates provided for bidder information purposes only. No guarantee is given or implied as to the exact quantities, which will be purchased from this bid. The District reserves the right to increase or decrease all estimated quantities during the term of this contract or to delete any item or items as it deems appropriate, without affecting the bid pricing or the terms and conditions of the bid.
- M. **TERMS OF PAYMENT / INVOICING:** The normal terms of payment will be Net 30 Days from receipt and acceptance of goods or services and Bidder's invoice. Itemized invoices, each bearing the Purchase Order Number must be mailed on the day of shipment. Invoicing subject to cash discounts will be mailed on the day that they are dated.
- N. **PURCHASING CARDS:** The School District of Leon County may choose to use a "Purchasing Card" for ordering of goods and materials or payment of invoices under this contract. The Vendor, by submitting a proposal, agrees to accept this manner of payment and may not add additional handling charges or service fees to purchases made with the District's Purchasing Card(s). Refusal to accept this condition may cause the proposal to be declared non-responsive, or result in revocation of the contract, if already awarded. No third party payment, i.e. Pay pal will be considered
- O. **TRANSPORTATION AND TITLE:** (1) Title to the goods will pass to the School District upon receipt and acceptance at the destination indicated herein. Until acceptance, the Bidder retains the sole insurable interest in the goods. (2) The shipper will prepay all transportation charges. The School District will not accept collect freight charges. (3) No premium carriers will be used for the School District's account without prior written consent of the Director of Purchasing.
- P. **PACKING:** All shipments will include an itemized list of each package's content, and reference the School District's Purchase Order Number. No charges will be allowed for cartage or packing unless agreed upon by the School District prior to shipment.

- Q. INSPECTIONS AND TESTING:** The School District will have the right to expedite, inspect and test any of the goods or work covered by this ITB. All goods or services are subject to the School District's inspection and approval upon arrival or completion. If rejected, they will be held for disposal at the Bidder's risk. Such inspection, or the waiver thereof, however, will not relieve the Bidder from full responsibility for furnishing goods or work conforming to the requirements of this Bid or the Bid Specifications, and will not prejudice any claim, right, or privilege the School District may have because of the use of defective or unsatisfactory goods or work.
- R. STOP WORK ORDER:** The School District may at any time by written notice to the Bidder stop all or any part of the work for this Bid award. Upon receiving such notice, the Bidder will take all reasonable steps to minimize additional costs during the period of work stoppage. The School District may subsequently either cancel the stop work order resulting in an equitable adjustment in the delivery schedule and/or the price, or terminate the work in accordance with the provisions of the Bid terms and conditions.
- S. INSURANCE AND INDEMNIFICATION:** The Bidder agrees to indemnify and save harmless the School Board, its officers, agents and employees from and against any and all claims and liabilities (including expenses) for injury or death of persons or damage to any property which may result, in whole or in part, from any act or omission on the part of the Bidder, its agents, employees, or representatives, or are arising from any Bidder furnished goods or services, except to the extent that such damage is due solely and directly to the negligence of the School Board. **The Bidder will carry comprehensive general liability insurance, including contractual and product liability coverage, with minimum limits acceptable to the School Board. The Bidder will, at the request of the School District, supply certificates evidencing such coverage and listing the Leon County School Board as "Additional Insured" on said policies.**
- T. RISK OF LOSS:** The Bidder assumes the following risks: (1.) all risks of loss or damage to all goods, work in process, materials and equipment until the delivery thereof as herein provided; (2.) all risks of loss or damage to third persons and their property until delivery of all goods as herein provided; (3.) all risks of loss or damage to any property received by the Bidder or held by the Bidder or its suppliers for the account of the School District, until such property has been delivered to the School District; (4) all risks of loss or damage to any of the goods or part thereof rejected by the School District, from the time of shipment thereof to Bidder until redelivery thereof to the School District.
- U. LAWS AND REGULATIONS:** Bidders will comply with all applicable Federal, State and Local laws, statutes and ordinances including, but not limited to the rules, regulations and standards of the Occupational Safety and Health Act of 1970, the Federal Contract Work Hours and Safety Standards Act, the Fair Labor Standards Act, the Uniformed Services Employment and Reemployment Rights Act, Chapter 440, Florida Statutes, and the rules and regulations promulgated there under. Bidders agree not to discriminate against any employee or applicant for employment because of race, sex, religion, color, age, disability or national origin.
- All agreements as a result of an award hereto and all extensions and modifications thereto and all questions relating to its validity, interpretation, performance or enforcement shall be governed and construed in conformance to the laws of the State of Florida.**
- V. PUBLIC ENTITY CRIMES:** A Bidder, person, or affiliate who has been placed on the convicted vendor list following a conviction for a public entity crime may not submit a bid on a contract to provide any goods or services to a public entity for the construction or repair of a public building or public work, may not submit bids on leases of real property to a public entity, may not be awarded or perform work as a contractor, supplier, subcontractor, or consultant under a contract with any public entity, and may not transact business with any public entity in excess of the threshold amount provided in Florida State Statute, Section 287.017, for CATEGORY TWO for a period of 36 months from the date of being placed on the convicted vendor list.
- W. PATENTS AND COPYRIGHTS:** Bidders agree to indemnify and save harmless the School Board, its officers, employees, agents, or representatives using the goods specified herein from any loss, damage or injury arising out of a claim or suit at law or equity for actual or alleged infringement of letters of patent by reason of the buying, selling or using the goods supplied under this bid, and will assume the defense of any and all suits and will pay all costs and expenses thereto.
- X. CONFLICT OF INTEREST:** The award hereunder is subject to the provisions of Chapter 112 Florida Statutes. All Bidders must disclose the name of any company owner, officer, director or agent who is an employee of the School Board and/or is an employee of the School Board and owns, directly or indirectly, an interest of five % or more of the company.

- Y. TERMINATION FOR DEFAULT:** The Director of Purchasing or designee shall notify, in writing, the bidder of deficiencies, insufficiencies or default in the performance of its duties under the Contract. Three separate documented instances of deficiency or failure to perform in accordance with the specifications contained herein shall constitute cause for termination for default, unless specifically specified to the contrary elsewhere within this solicitation. It shall be at the School Board's discretion whether to exercise the right to terminate. Bidder shall not be found in default for events arising due to acts of God.
- Z. TERMINATION/CANCELLATION OF CONTRACT:** The School Board reserves the right to cancel the contract without cause with a minimum 30 (thirty) days written notice. Termination or cancellation of the contract will not relieve the bidder of any obligations for any deliverables entered into prior to the termination of the contract. Termination or cancellation of the contract will not relieve the bidder of any obligations or liabilities resulting from any acts committed by the bidder prior to the termination of the contract. The bidder may cancel the resulting contract with **30 (thirty) days written** notice to the Director of Purchasing. Failure to provide proper notice may result in the bidder being barred from future business with the School District.
- AA. TERMINATION FOR CONVENIENCE:** The performance of work under this contract may be terminated in accordance with this clause in whole, or from the time in part, whenever the School Board representative shall determine that such termination is in the best interest of the School Board. Any such termination shall be effected by the delivery to the bidder of a Notice of Termination specifying the extent to which performance of work under the contract is terminated, and the date upon which such termination becomes effective. Upon such termination for convenience, bidder shall be entitled to payment, in accordance with the payment provisions, for services rendered up to the termination date and the School Board shall have no other obligations to bidder. Bidder shall be obligated to continue performance of contract services, in accordance with this contract, until the termination date and shall have no further obligation to perform services after the termination date.
- BB. DRUG-FREE WORKPLACE:** Whenever two or more Bids are equal with respect to price, quality, and service, a Bid received from a business that certifies that it has implemented a drug-free workplace program as defined by Section 287.087 Florida Statutes, will be given preference in the award process.
- CC. AUDITS, RECORDS, AND RECORDS RETENTION:** The District or its representative reserves the right to inspect and/or audit all the Bidder's documents and records as they pertain to the products and services delivered under this agreement. Such rights will be exercised with notice to the Bidder to determine compliance with and performance of the terms, conditions and specifications on all matters, rights and duties, and obligations established by this agreement. Documents/records in any form shall be open to the District's representative and may include but are not limited to all correspondence, ordering, payment, inspection and receiving records, and contracts or sub-contracts that directly or indirectly pertain to the transactions between the District and the Bidder.
1. To establish and maintain books, records, and documents (including electronic storage media) in accordance with generally accepted accounting procedures and practices, which sufficiently and properly reflect all revenues and expenditures of funds provided by the District under this contract.
 2. To retain all contractor records, financial records, supporting documents, statistical records, and any other documents (including electronic storage media) pertinent to this contract for a period of five (5) years after termination of the contract, or if an audit has been initiated and audit findings have not been resolved at the end of five (5) years, the records shall be retained until resolution of the audit findings or any litigation which may be based on the terms of this contract.
 3. Upon completion or termination of the contract and at the request of the District, the Contractor will cooperate with the District to facilitate the duplication and transfer of any said records or documents during the required retention period as specified in paragraph 1 above.
 4. To assure that these records shall be subject at all reasonable times to inspection, review, or audit by Federal, state, or other personnel duly authorized by the District.
 5. Persons duly authorized by the District and Federal auditors, pursuant to Title 45, Code of Federal Regulations, Part 92.36 (l) (10), and Title 34, Section 80.36(i), shall have full access to and the right to examine any of provider's contract and related records and documents, regardless of the form in which kept, at all reasonable times for as long as records are retained.
 6. To include these aforementioned audit and record keeping requirements in all approved subcontracts and assignments.

- DD. WEAPONS AND FIREARMS:** The Board prohibits any contractor from possessing, storing, making, or using a weapon, including a concealed weapon, on Board property and any setting that is under the control and supervision of the Board as specified in Board Policy 7217. Violations will be subject to the immediate termination of the contract.
- EE. LEVEL 2 SCREENING REQUIREMENTS:** The following provisions, which implement the requirements of Board Policy 8475, Florida Statute Sections 1012.315, 1012.32, 1012.465 (Jessica Lunsford Act), 1012.467 and 1012.468 are included as additional terms and conditions of the contract:

Finger Printing and Background Check:

The vendor/contractor agrees to comply with all requirements of Board Policy 8475 and Florida Statute Sections 1012.315, 1012.32, 1012.465 (Jessica Lunsford Act), 1012.467 and 1012.468 by certifying that any/all employees have completed the mandatory background screenings as required by the referenced policy and statutes and shall provide the School Board with proof of compliance. These certifications will be provided to the Leon County School Board, Safety & Security Department in advance of the vendor/contractor providing any/all services as required herein. The vendor/contractor will bear the cost of acquiring the background screening required and any/all fees imposed by the Florida Department of Law Enforcement and or the District to maintain the fingerprints provided with respect to vendor/contractor and its employees. Contractor agrees to indemnify and hold harmless the School Board, its officers, agents and employees from any liability in the form of physical injury, death, or property damage resulting from the Contractor's failure to comply with the requirements of these cited policies and statutes. The vendor/contractor will follow procedures for obtaining employees background screening as established by the Leon County School Board, Safety & Security Department.

Where: Leon County School Board –Safety & Security Department
2757 W. Pensacola St.
Tallahassee, Florida 32304

When: Monday-Friday
8:00 a.m. – 5:00 p.m.

Point of Contact: Donald Kimbler @ 850-487-7293

LCSB Policy 8475 is subject to review and change. As a provision of this contract, if awarded, any changes made to this policy will automatically become a part of and be incorporated in this contract. It is the responsibility of the awardee(s) to be aware of any changes that may occur.

- FF. RECIPROCITY OF FLORIDA SCHOOL I.D. BADGES:** If contractor has a Level II clearance registered with another Florida school district, they may be able to obtain a Leon County School Board vendor i.d. badge. Contractor should check with the Safety & Security Department Fingerprint Services office to verify clearance and obtain a vendor i.d. badge.
- GG. CONTACT WITH STUDENTS:** No employees or independent contractors, material men, suppliers or anyone involved in any manner with projects resulting from this proposal shall have direct or indirect contact with students at project sites. A violation of this provision shall result in immediate termination of the offender and issuance of a trespass notice from the School District. Vendor/Proposer shall be responsible for insuring compliance by all employees, independent contractors and sub-contractors or other persons involved in any manner with projects resulting from this proposal.
- HH. SAMPLES AND BRAND NAMES:** Specifications referencing specific brand names and models are used to reflect the kind and type of quality in materials and workmanship, and the corresponding level of performance the School District expect to receive as a minimum. Bidders offering equivalents or superior products to the brand/model specified will be considered. The School District reserves the right to determine the acceptability of any alternatives offered.
- II. EVALUATION CRITERIA:** Primary factors used to decide the award hereunder will be price, availability and responsiveness. Other factors that may be used in the evaluation of this bid will be: (1.) administrative costs incurred by the School District in association with the discharge of any subsequent award; (2.) alternative payment terms; (3.) Bidder's past performance. The School District reserves the right to evaluate by lot, by partial lot, or by item, and to accept or reject any bid in its entirety or in part, and to waive minor irregularities if the bid is otherwise valid. In the event of a price extension error, the unit price will be accepted as correct. The School District has sole discretion in determining testing and evaluation methods.

JJ. CLARIFICATIONS AND INTERPRETATIONS: The School District reserves the right to allow for clarification of questionable entries, and for the Bidder to withdraw items with obvious mistakes. Any questions concerning terms, conditions or specifications will be directed to the designated Purchasing Agent referenced on the ITB Acknowledgement. Any ambiguities or inconsistencies shall be brought to the attention of the designated Purchasing Agent in writing at least seven workdays prior to the opening date of the Bid. Failure to do so, on the part of the bidder will constitute an acceptance by the bidder of consequent decision. An addendum to the ITB shall be issued and posted for those interpretations that may affect the eventual outcome of this bid. It is the bidder’s responsibility to assure the receipt of all addendum issued. No person is authorized to give oral interpretations of, or make oral changes to the Bid. Therefore oral statements given before the bid opening date will not be binding. The School District will consider no interpretations binding unless provided for by issuance of an addendum. Addenda will be made available at least five workdays prior to the opening date at <http://wwwold.leon.k12.fl.us/public/business/purchasing/Current%20News.htm>. The bidder shall acknowledge receipt of all addenda by signing and enclosing said addenda with their proposal.

KK. DISPUTE RESOLUTION CLAUSE: In the event a dispute occurs, or a clarification of contract terms becomes necessary, please indicate your company representative for arbitration proceedings.

Representative’s Name: _____

Telephone Number: _____

Our District Representative will be: **Mr. Jeff Wahlen
Ausley & McMullen
(850) 224-9115**

LL. PROTESTING BID SPECIFICATIONS: Any person desiring to protest the conditions/specifications in this Bid or any Addenda thereto, shall file a written notice of protest within 72 hours after receipt of the Bid or Addendum and shall file a formal written protest within ten days after the date the notice of protest was filed. Saturdays, Sundays and legal holidays or days during which the school district administration is closed shall be excluded in the computation of the 72 hour period. If the tenth calendar day falls on a Saturday, Sunday or legal holiday, the formal written protest must be received on or before 4:30 p.m. of the next calendar day that is not a Saturday, Sunday, legal holiday, or day during which the school district administration is closed.

Failure to file a notice of protest or to file a formal written protest within the time prescribed by Section 120.57(3), Florida Statutes, shall constitute a waiver of proceedings under Chapter 120, Florida Statutes and School Board Policy 6320.02.

MM. PROTESTS TO CONTRACT AWARD: The Board shall provide notice of a decision or intended decision concerning a solicitation, contract award, or exceptional purchase by electronic posting which can be accessed at the Purchasing Department’s website <http://wwwold.leon.k12.fl.us/public/business/purchasing/Current%20News.htm>. Any person desiring to protest the intended decision shall file a written notice of protest, within 72 hours after the official posting in the Purchasing Department office of the Notice of Intent to Award concerning this ITB, and shall file a formal written protest within ten days after filing the notice of protest. Saturdays, Sundays, legal holidays and days during which the school district administration is closed shall be excluded in the computation of the 72-hour period. If the tenth calendar day falls on a Saturday, Sunday or legal holiday, the formal written protest must be received on or before 4:30 p.m. of the next calendar day that is not a Saturday, Sunday, legal holiday or day during which the school district administration is closed. Section 120.57(3) (b), Florida Statutes, states that “the formal written protest shall state with particularity the facts and law upon which the protest is based.” Any person who files an action protesting an intended award shall post with the Purchasing Department, at the time of filing the formal written protest, a bond payable to the Leon County School Board consistent with F.A.C. Rule 28-110.005(2), and Board Policy 6320.02. The bond shall be conditioned upon the payment of all costs which may be adjudged against protester in an Administrative hearing in which the action is brought and any subsequent appellate court proceeding. **Failure to file a notice of protest within the time prescribed by Section 120.57(3), Florida Statutes, shall constitute a waiver of proceedings under Chapter 120, Florida Statutes and School Board Policy 6320.02.**

- NN. CONTACT:** All questions for additional information regarding this ITB must be directed to the designated Purchasing Agent noted on page one.

All contact and requests for clarifications should be submitted via e-mail to: jonesr4@leonschools.net no later than **February 17, 2015**. Answers will be posted at wwwold.leon.k12.fl.us/public/business/purchasing/Current%20new.htm no later than **February 19, 2015**.

Prospective bidders shall not contact any member of the Leon County School Board, Superintendent or staff regarding this bid prior to posting of the final tabulation and award recommendation on the website and in the Purchasing Office. Any such contact shall be cause for rejection of your bid.

- OO. BID PREPARATION COSTS:** Neither the Board nor its representatives shall be liable for any expenses incurred in connection with the preparation of a response to this proposal.

- PP. TERMS OF AGREEMENT:** All subsequent agreements as a result of an award hereunder, shall incorporate all terms, conditions and specifications contained herein, and in response hereto, unless mutually amended in writing.

III. SPECIAL CONDITIONS

These "SPECIAL CONDITIONS" are in addition to or supplement Section II General Terms and Conditions. In the event of a conflict, these SPECIAL CONDITIONS shall have precedence.

- A. AGREEMENT FORM:** The basis of our agreement shall be the terms and conditions of this Invitation to Bid and the Bidder's response thereto. Any alternative agreement form or document required by Bidder shall be attached with their response hereto. The Board reserves the right to reject any terms or conditions in conflict with those set by this ITB or negotiate mutually acceptable terms or conditions, as it deems appropriate.
- B. FIRM OFFER:** Any bid may be withdrawn until the date and time set for the opening of the bids. Any bid not so withdrawn shall constitute an irrevocable offer to provide the Board the services/products set forth in this ITB. Such offer shall be held open for a period of sixty days from ITB opening date or until one of the bids has been awarded by the District.
- C. RESERVATION FOR REJECTION OR AWARD:** The Board reserves the right to reject any or all bids, to waive irregularities or technicalities, and to request rebids. The Board reserves the right to award on an individual item basis, any combination of items, total low bid or, if an alternate bid is accepted, on such terms as are specified for the alternate bid, whichever manner is in the best interest of the Board.
- D. CLARIFICATIONS:** The District reserves the right to request clarification of information submitted and/or request related additional information or materials from the Bidder, to accurately evaluate the bid. Such information shall not materially change the original bid response nor serve to allow the addition of new information that was not originally expressed or referenced.
- E. COMPLIANCE WITH STATE/FEDERAL REGULATIONS:** All contracts involving federal funds will contain certain provisions required by applicable sections of CFR 34, Section 80.36(l) and Part 85.510, Florida Statute 257.36, or Florida Administrative Code Chapter 1B. The vendor certifies by signing the bid that the vendor and his/her principals are not presently debarred, suspended, proposed for debarment, declared ineligible or voluntarily excluded from participation in federally funded transactions and may, in certain instances, be required to provide a separate written certification to this effect.

During the term of any contract with the Board, in the event of debarment, suspension, proposed debarment, declared ineligible or voluntarily excluded from participation in federally funded transactions, the vendor shall immediately notify the Director of Purchasing, in writing. Vendors will also be required to provide access to records, which are directly pertinent to the contract and retain all required records for three years after the Board makes final payment.

For all contracts involving Federal funds in excess of \$10,000, the Board reserves the right to terminate the contract for cause, as well as for convenience, by issuing a certified notice to the vendor.

- F. SBDO PROGRAM:** The Board established the Small Business Development Office to support innovative race and gender neutral strategies to promote qualified small business participation as specified in Board Policy 6325.
- G. LOCAL PREFERENCE:** This ITB is subject to the local preference provisions as specified in Board Policy 6450.

- H. **FLORIDA PREFERENCE:** This ITB is subject to §284.084 Florida Statutes, which requires, among other things, the following: “A vendor, whose principal place of business is outside this state must accompany any written bid, proposal, or reply documents with a written opinion of an attorney at law licensed to practice law in that foreign state, as to the preferences, if any or none, granted by the law of that state to its own business entities whose principal places of business are in that foreign state in the letting of any or all public contracts.” Any vendor, regardless of whether its principal place of business is located inside or outside of this state, who submits any written bid, proposal or reply documents is responsible for understanding and complying with the requirements of §284.084 Florida Statutes.
- I. **MOST FAVORED CUSTOMER STATUS:** The awarded vendor shall afford the Board the most favored customer status for all items herein. Accordingly, if during the term of this contract, the contractor offers more favorable promotional or contract pricing to another entity for the same specification with similar quantities and conditions, the price under this contract shall be immediately reduced to the lower price. Additionally, if a current state of Florida contract contains more favorable pricing for the same specification with similar quantities and conditions, the contractor will be afforded an opportunity to adjust its contract price to match that of the state of Florida contract. Should the contractor decline, LCSB reserves the right to purchase the item(s) from the state of Florida contract.
- J. **TERMINATION:** Except as it relates to any warranty provision established by this agreement and in addition to any and all rights by the parties in law or equity, the Successful Bidder may terminate this agreement at any time with thirty (30) days written notice to other without penalty. The Board may unilaterally terminate this agreement with thirty (30) days written notice to Contractor without penalty at any time. In the event of termination, the Contractor (a.) shall be responsible for the delivery of all products and services up to the date of termination, or (b.) may mutually be canceled without penalty upon agreement by the parties. The District shall be responsible for payment of all goods, materials, and services ordered, received and accepted prior to termination. All warranty provisions as it relates to services/parts purchased during this agreement shall survive any termination between the parties regardless of cause and the supplier agrees to be obligated to continue to provide warranty repair service when and where needed as if no termination has occurred.
- K. **GOVERNING LAW AND VENUE:** All legal proceedings brought in connection with this contract shall only be brought in a state or federal court located in the state of Florida. Venue in state court shall be in Leon County, Florida. Venue in federal court shall be in the United States District Court, Northern District of Florida, Tallahassee Division. Each party hereby agrees to submit to the personal jurisdiction of these courts for any lawsuits filed there against such party arising under or in connection with this contract. In the event that a legal proceeding is brought for the enforcement of any term of the contract, or any right arising there from, the parties expressly waive their respective rights to have such action tried by jury trial and hereby consent to the use of non-jury trial for the adjudication of such suit. All questions concerning the validity, operation, interpretation, construction and enforcement of any terms, covenants or conditions of this contract shall in all respects be governed by and determined in accordance with the laws of the State of Florida without giving effect to the choice of law principles thereof and unless otherwise preempted by federal law.
- L. **NONDISCRIMINATION CONTACT INFORMATION:** No person shall on the basis of gender, marital status, sexual orientation, race, religion, national origin, age, or disability be denied employment, receipt of services, access to or participation in school activities or programs if qualified to receive such services, or otherwise be discriminated against or placed in a hostile environment in any educational program or activity including those receiving Federal financial assistance, except as provided by law. Any employee, student, parent or applicant alleging discrimination with respect to employment, or any educational program or activity may contact Dr. Kathleen Rodgers, Equity & Title IX Compliance Officer, 2757 W. Pensacola Street, Tallahassee, FL 32304; (850) 487-7129; rodgersk@leonschools.net.
- M. **CHARTER SCHOOLS:** Items or services awarded under this contract shall be made available to Charter Schools approved by the School Board of Leon County. The Board is not responsible or liable for purchases that may be made by Charter Schools.
- N. **COMPLIANCE WITH SCHOOL CODE:** Bidder agrees to comply with all sections of the Florida K-20 Education Code, Title XLVIII, Florida Statutes as it presently exists and further as it may be amended from time to time. Further, Contractor agrees that failure to comply with the Florida K-20 Education Code shall constitute a material breach of this Contract and may result in the termination of this Contract by the Board.
- O. **PRICE ESCALATION:** In the event of unforeseen circumstances that directly impact the pricing and/or servicing of this contract, the District reserves the right to negotiate the established bid price with the contractor at any time during the duration of this contract after completion of the initial contract term. Price negotiations will be at the sole discretion of the District.

The District may consider pricing increases of the bid item(s) if the following conditions occur:

1. There is a verifiable price increase of the bid item(s) to the contract supplier.
2. The contractor submits to the District, in writing, notification of price increases.

3. The price increase shall be comparable to documented manufacturers' or distributors' price changes or changes in industry related indices.
4. The contractor shall submit the above information to the Director of Purchasing thirty (30) calendar days prior to the effective date of the price increase. Requests for price increases may only be made after the first term of the contract.

When the contractor complies with the abovementioned conditions, the Director of Purchasing will review the information to determine if it is in the best interest of the District to adjust the pricing on the products bid, in conjunction with the contractor's effective date of price increase. The District reserves the right to deny any requests for price increases. The contractor must receive written notification from the Director of Purchasing that the District is in acceptance of the new prices before processing any orders with the new costs.

P. SCHOOL BOARD RIGHTS: The Board reserves the right to:

1. Reject any and all offers received as a result of the ITB and to re-bid the services if it is in the best interest of the Board.
2. Disqualify a bidder from receiving the award if such bidder, or anyone in the bidder's employment, has previously failed to perform satisfactorily in connection with public bidding or contracts.
3. Seek clarification of information submitted and to waive minor irregularities in any proposal.
4. Accept and utilize any and all ideas submitted in any proposal.
5. Negotiate further with any bidder responding to this ITB if it will best serve the interest of the Board.
6. Re-negotiate terms and conditions of this ITB due to regulatory changes or other factors that may impact this contract.

Subsequent to establishing a contract resulting from this ITB, if the Board determines that additional features, service, modifications, or deletions are needed and it is in the Board's best interest, the Board may enter into negotiations with the contractor to amend the contract.

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IV. TECHNICAL SPECIFICATIONS AND INSTRUCTIONS TO BIDDERS

The specifications and plans, as prepared by DAG Architects, Inc. can be picked up from:

Tom Miller or Mike Destafney

DAG Architects

612 South Copeland Street

Tallahassee, FL 32304

(850) 656-7506

PART 1 - GENERAL

1.01 GENERAL REQUIREMENTS:

- A. The General Provisions of the Contract, the General and Supplementary Conditions, and General Requirements apply to all Work specified under this section.
- B. In case of discrepancies and/or conflicts between the specifications and drawings, precedence of the various documents shall be as follows:
 - 1. The Itemized Equipment Specifications and drawings, which ever shows the greater quantity.
 - 2. Figured Dimensions on the Drawings.
 - 3. The General Conditions - Food Service Equipment (F.S.E.).
 - 4. The General Provisions of the Contract.
- C. Discrepancies and/or conflicts shall be submitted in writing to the Consultant for clarification before the General Contractors bid is submitted. This should be done at least ten (10) days before bids are to be opened so that an addendum may be issued if necessary. Should discrepancies and/or conflicts be discovered after the Work has been started, the General Contractor shall report same to the Consultant immediately, and no work connected with the discrepancies and/or conflicts shall be undertaken; or if underway, such work shall be stopped immediately until the General Contractor and the Consultant agree on the clarification thereof.
- D. If there is any conflict within or between any of the Contract Documents involving the quality or quantity of the work required it is the intention of the Contract that the work of highest quality or greatest quantity shown or specified shall be furnished. Whether or not the word "all" is used in the specification, coverage is intended to be complete, except where partial coverage is specifically and expressly noted. In all cases where an item is referred to in the singular number, it is intended that the reference shall apply to as many such items as are required to complete the work, or as shown on the drawings.
- E. Each model number includes the code *FO58 as a suffix. This code is known as the Specifier Identification System. It is not to be removed by the bidders. Its purpose is to identify the specifier to the vendors providing equipment in the event it is necessary to communicate questions, clarifications and comments, from prior to bid award through the final purchase. It is to be used on all correspondence including fax and e-mail when communicating with manufacturer representatives and factories.

1.02 SCOPE:

- A. Food Service Equipment Supplier shall furnish complete all food service equipment, labor, materials, tools and equipment necessary for the complete installation of kitchen equipment in a first class manner, including all work incidental thereto in accordance with the drawings and these specifications.
- B. The term "Complete Installation" shall mean the delivery of the kitchen equipment, with transportation and trucking charges prepaid to the building site, un-crated, assembled, set in place, leveled, calibrated, and ready for final connection to be performed by other Trades unless noted to be performed by the Food Service Equipment Supplier. The Food Service Equipment Supplier shall clean all equipment using cleaners approved by the manufacturer. Equipment is to be cleaned just prior to Owner's acceptance.
- C. Food Service Equipment Supplier is responsible for leaving equipment with threaded outlets for type of connections as standardized by food service equipment manufacturers for other Sub-contractors to make final steam, plumbing, electrical, and ventilating connections.

- D. Items marked "Existing", "Relocate", or "By Owner" are to be used and Food Service Equipment Supplier shall disconnect them from existing service, move them in accordance with construction schedule and warehouse them when necessary while site is being prepared by other Sub-contractors for final setting in place. Existing equipment shall be cleaned and refinished and/or repaired as noted in the ITEMIZED SPECIFICATIONS. Any damage during moving or warehousing shall be repaired at no cost to the Owner.
- E. This portion of the Contract shall be performed by a competent Food Service Equipment Supplier who is to provide a competent foreman for erection and placing of equipment and to counsel with other Sub-contractors in regard to connections at time of installation.
- F. Food Service Equipment Supplier is to deliver to other Sub-contractors all plumbing, steam fitting and electrical parts that are furnished loose and as a part of the equipment and if requested, counsel with other Trades for proper installation.
- G. Food Service Equipment Supplier shall erect the equipment at the site in full compliance with local rules and regulations.
- H. Food Service Equipment Supplier shall maintain a full time service department and be a factory appointed dealer in distribution for all equipment to be furnished.
- I. If all partitions will be erected prior to delivery of food service equipment, bidders are cautioned that all equipment must be fabricated to clear through finished door openings.
- J. Food Service Equipment Supplier shall clean up all debris made by his workmen immediately upon completion of installation and remove same from premises.
- K. Food Service Equipment Supplier shall supervise the placement of pipes, sleeves, drains and power prior to pouring of the floor slab.
- L. Food Service Equipment Supplier shall verify utility requirements of equipment marked "Existing", "Relocate" or "By Owner."

1.03 QUALIFICATIONS OF BIDDERS:

- A. It is required that all fabricated equipment such as food serving units, tables, sinks, countertops, etc., described in the following specifications, other than by name and catalog numbers, be manufactured by an equipment fabricator who has the plant, personnel, and engineering facilities to properly design, detail, and manufacture high quality food service equipment. All Work in the above category to be by one (1) manufacturer and of standard unit assembly and uniform design and finish.
- B. The prospective bidder for the equipment hereinafter specified shall be a recognized distributor for these items of equipment, including those of other manufacturers than his own.
- C. In consideration of the scope and size of performance of this section, the General Contractor shall provide the name of the Food Service Equipment Supplier that shall be performing this Work at the time of bid opening. Upon demand, Food Service Equipment Supplier being considered for possible negotiation, shall submit to the Consultant and Owner evidence of having executed Contracts of a size comparable to this Contract. If requested, he shall also submit evidence of sufficient financial resources for completion of the Contract. Only bidders meeting the preceding qualifications will be considered or approved.

1.04 MANUFACTURER'S NAME AND SUBSTITUTION:

- A. It is the intent of the ITEMIZED SPECIFICATIONS to establish a quality and performance standard for the equipment to be purchased under this section. The standards established by these specifications have been carefully set by the Consultant and Owner. The prime specified brand is identified as first named and in detail to establish this standard and alternate brands identified in these specifications must comply with the standard established by the prime specified product. It is, as well, the intent of this Contract to purchase equipment of the standard specified as competitively as possible without reduction of quality. To ensure this, the base bid shall be for items of equipment as specified with no substitutions. Bidders wishing to supply approved substituted items are encouraged to do so, identifying cost savings for each prior approved item. Owner reserves the right to accept the lowest base bid without regard to proposed substitutions.
- B. Any bidder wishing to supply alternate equipment other than that specified shall submit a request for substitution to the Consultant at least ten (10) days prior to Bid Date for approval or disapproval. If a substitution is approved, an addendum will be made.

- C. Bidders requesting such substitutions are cautioned to examine mechanical and electrical plans and building conditions to determine if such substitution will require changes in mechanical or electrical connections or require rearrangement. If any of the above changes would be involved, a layout of such changes and any additional cost (itemized) must be submitted with the request for substitution. If proposed substitutions entail additional cost which was not submitted with the request for substitution and approval is granted, bidders shall be responsible for such costs.
- D. In addition, a request for substitution must be accompanied by the manufacturer's specification and a "Substitution Request Form" which provides the Consultant with a detailed description of the manner in which the proposed substitution conforms and/or varies from the item specified. No request for substitution will be considered without an accompanying "Substitution Request Form".
- E. It is understood by the Consultant and Owner that no agent, dealer, broker or agency may bind a manufacturer beyond the manufacturer's own printed literature. Therefore, any party submitting a "Substitution Request Form" stating compliance with a feature specified for the prime specified item by a manufacturer in a manner not identified as a standard of projection or as an option for that item in the manufacturer's literature must be accompanied by a letter on the manufacturer's own letterhead stating that the manufacturer shall comply with the specified feature and such compliance shall not adversely affect the manufacturer's product performance, reliability, durability, appearance or effect the warranty.
- F. If the substituted item is approved and subsequently installed and upon final inspection found to deviated from the specifications in a manner not detailed in the "Substitution Request Form", the Food Service Equipment Supplier shall at the discretion of the Consultant or Owner bring the equipment into compliance or remove the equipment and replace it with one in compliance with the specifications at his own cost. In consideration of the job stage at the final inspection, the Food Service Equipment Supplier shall take no more than five (5) working days to make this replacement. Bidders are encouraged to review the "Substitution Request Form" (provided upon request) prior to using such items in their bid. Awarded Contractor shall be responsible for deviations not detailed in the "Substitution Request Form" submitted FROM ANY SOURCE. The "Substitution Request Form" will be made available at the Consultant's office upon request. Approval of submittals by the Consultant does not relieve the General Contractor or Food Service Equipment Supplier of this condition. The "Substitution Request Form" can be found in this document at the end of the GENERAL portion of Sec. 11.
- G. Related equipment, such as dishwasher assembly, steam equipment, refrigerators, and cafeteria line equipment shall be by one (1) and only one (1) manufacturer.
- H. No request for substitution will be considered after ten (10) days prior to date bid except in instances where the item is no longer available.

1.05 DRAWINGS AND FIELD MEASUREMENTS:

- A. Upon Contract award, submit eight (8) sets of the following shop drawings and product data. Partial submittals will not be reviewed.
 - 1. Specification sheets on all standard equipment containing illustrations, line drawings and rough-in information. Product Data is to be submitted in three-ring, hard cover binders. Each item is to have a cover sheet that lists the item number, description, quantity, manufacturer, model number, accessories/options, all utility requirements and any special remarks/notes.
 - 2. Complete and detailed shop drawings on all fabricated equipment, drawn at a minimum scale of 3/4" to the foot, plus necessary cross sections at a minimum scales of 3/4" to the foot, showing complete detail of each item of specially fabricated equipment. Shop drawings submitted that do not meet the above criteria will be rejected.
 - 3. Separated plumbing and electrical rough-in dimensioned drawings showing rough-in for each piece of equipment with each outlet when giving size, height and an explanation with each outlet cross-referenced to the specification sheets or shop drawings. Rough-in drawings ARE FURNISHED AS PART OF THESE PLANS, it is the responsibility of the Food Service Equipment Supplier to verify that all plumbing and electrical rough-ins are correct with item being furnished under this section. Items marked "Future", N.I.C., or "by Owner" or planned for purchase at a later date, the Food Service Equipment Supplier shall include these items as well as existing items to be reused on the rough-in dimensioned drawings.

- B. All drawings shall be based upon the floor plans and itemized specifications. Drawings shall include accurately dimensioned layouts and locations for all masonry bases, if required or called for, and shall include accurately dimensioned details and locations for equipment extending through walls.
- C. The Food Service Equipment Supplier shall also furnish with the submittals a list showing exact electrical characteristics required for each item in a check list format for approval of the Consultant before purchasing of these items.
- D. The Food Service Equipment Supplier shall verify all measurements at the building and be responsible for same before proceeding with the manufacture of the equipment. Measurements shown on drawings accompanying these specifications are approximate and are for estimating purposes only. The Food Service Equipment Supplier is to make two (2) mid-job inspections after submitting an approved 1/4" scale drawing of all mechanical, electrical, and plumbing placements. These two (2) inspections are to be made upon notification by the General Contractor in order to assure effective coordination between itself and Trades. The Food Service Equipment Supplier is to verify all plumbing and electrical stub-ups prior to the floor being poured and to verify hood placement. As it is an integral part of this section that all equipment be located properly, it shall be the Food Service Equipment Supplier's responsibility to verify completion of stub-ups and hood placement to insure proper placements of floor drains and mechanical outlet stubs to insure that all of the equipment provided under this section shall be properly located. Where necessary, he shall confer with the General Contractor and Tile Contractor to coordinate and establish such finished dimensions wherever necessary. Tile Contractor shall be responsible for maintaining these dimensions in erection of his Work, and will assume cost of any change necessary due to errors in his Work. At time of checking measurements, Food Service Equipment Supplier shall carefully examine spaces and existing conditions, and report to the Consultant any Work performed by others or planned by others which prevents him from execution of his Work as required under the Contract and obtain the Consultant's final decision and instructions before proceeding.
- E. Should Contract for food service equipment be awarded after mechanical services have been roughed in, Food Service Equipment Supplier shall carefully measure locations of all floor and wall penetrations and existing conditions, and indicate them and provide for them on his shop drawings and final mechanical plan. If his inspection reveals that any of these existing conditions seriously interfere with execution of this Work as required under his contract, he is to report these conditions to the Consultant and await his decision and instructions before proceeding with that portion of his detailed drawings.

1.06 MATERIAL AND WORKMANSHIP:

- A. Unless otherwise specified or shown on drawings, all material is to be new, of best quality, perfect and without flaws, and delivered upon completion in an undamaged condition.
- B. All Workmanship to be best of its respective kind. All labor to be performed in a thorough workman like manner by qualified, efficient and skilled mechanics.
- C. Food service equipment will be inspected after delivery and any equipment found not to be in accordance with specifications and/or approved shop drawings will be rejected and replaced with the approved equipment at the expense of the Food Service Equipment Supplier. Any defects found during inspection must be remedied to the satisfaction of the Owner.

1.07 STANDARDS:

- A. All equipment shall be constructed in strict compliance with the standards of the National Sanitation Foundation and in full compliance with the Public Health Regulations of the state in which installation is to be made. Each piece of equipment to have "Seal of Approval" label of the National Sanitation Foundation and U.L. Sanitation.
- B. All gas cooking and warming equipment must conform to AGA Standards.
- C. All equipment must conform to the National Fire Protection Associated (NFPA) Standard No. 96.
- D. All electrical equipment must be U.L. approved.
- E. All steam equipment shall be ASME code approved and National Board registered.
- F. Equipment to be of American manufacturer unless noted.

1.08 COMPLIANCE WITH LAWS AND CODE REGULATIONS:

- A. Nothing in the Contract Documents shall be construed to conflict with any local or state laws or regulations governing the installation or any part of the Work to be performed under this Contract, and all requirements shall be in accordance therewith, without any additional cost to the Owner.
- B. All Work and materials shall be in full accordance with the latest rules of the U.S. Public Health Service, local Public Health Service, National Board of Fire Underwriters, any local or state ordinances, and regulations of the State Fire Marshall.

1.09 WORK BY OTHER CONTRACTORS:

- A. All Plumbing, Steam, Electrical and Ventilation Work required in connection with this section shall be done by other Contractors, unless specifically called for in the ITEMIZED SPECIFICATIONS, to include but not limited to exhaust fans and duct work associated with the ventilation hood. The Work to be done by these other Contractors shall include roughing-in to points indicated on the mechanical, plumbing, and electrical plans, final connections from rough-in points to various pieces of equipment requiring such connections and the supplying of all necessary materials and labor for this Work except as hereinafter noted. Tile bases, if supplied below various items of kitchen equipment, are to be provided by other Trades.
- B. Refrigeration Work to be performed under this section as listed in the ITEMIZED SPECIFICATIONS except for electrical and plumbing connections to compressors, blower coils, controls, etc. These final connections shall be made by other Trades.
- C. All line and disconnect switches, safety cut-outs, control panels, fuse boxes, or other electrical controls, fittings, and connections shall be furnished and installed by other Trades. Starting switches shall be provided by Food Service Equipment Supplier as specified under GENERAL SPECIFICATIONS. Those starting switches furnished loose as standardized by food service equipment manufacturers (other than fabricated items) shall be mounted and wired complete under the Electrical Division.
- D. Any sleeves or conduit required for refrigeration and tubing lines shall be furnished and installed under the other trades. Also applicable to alarm system.
- E. Plumbing and Steam Fitting Trades are to see that all lines are flushed free of foreign matter before connecting fixtures.
- F. The Electrical Sub-Contractor shall make all final connections to equipment as shown on plans or specified herein; and it shall be the responsibility of the Electrical Sub-Contractor to check all items to see where starters, contactors, switches, etc., are required.
- G. The Plumbing Sub-Contractor shall rough-in and connect water and waste to the items which will be furnished and installed by the Food Service Equipment Supplier. The Food Service Equipment Supplier shall furnish faucets and all lever waste drains, hose reels with mixing valves to the Plumbing Contractor for connections and installation. The Plumbing Contractor will provide traps, tailpieces and fittings, water piping, floor drains, shut-off valves, and all other necessary fittings.
- H. The Mechanical Contractor shall furnish and install necessary ventilation facilities of sufficient capacity to operate the equipment. Mechanical Work done by the Food Service Equipment Supplier is listed in the ITEMIZED SPECIFICATIONS.
- I. The General Contractor shall furnish openings and passageways of sufficient strength to sustain the weight of the food service equipment. He shall furnish openings and passageways of sufficient size to permit the delivery and erection of the equipment in their respective locations without dismantling, providing the sizes are the same as shown on the shop drawings. The General Contractor shall furnish depressed floor for drain grates, and walk-in cooler/freezer when noted.

1.10 WAREHOUSING:

- A. Because of the responsibility of damage to the food service equipment, it shall not be shipped directly to the job site unless otherwise noted. It shall be shipped to the Food Service Equipment Suppliers' warehouse and delivered and uncrated by him. The exceptions to this unless otherwise noted in the ITEMIZED SPECIFICATIONS are the fabricated and fiberglass equipment and walk-in cooler/freezer which shall be shipped at a time when the building is ready to receive it and which shall be trucked direct to the job site on manufacturer's truck. The delivery time shall be coordinated with the General Contractor to arrive at a time when it will not interfere with the operation of other Contractors, but in time for the various Tradesmen to complete their final connections.

1.11 GENERAL SPECIFICATIONS:

- A. The following specifications apply to all items mentioned herein-after and embrace the particular details of construction. Any deviations are described in the ITEMIZED SPECIFICATIONS.
- B. All fabricated workmanship to be best of its respective kind, equal to the standards of manufacture used by Low Temp Manufacturing, Jonesboro, Georgia. Other approved fabricators are Atlanta Custom Fabricators and D&S Custom Stainless, Sarasota, Fl. Fabricators wishing to bid on the project must request approval as identified in this section showing uninterrupted production of like standards for more than five (5) years. All fabricated equipment shall be of the same manufacturer and bear the name of the fabricator.
- C. ELECTRICAL SPECIFICATION:
1. Motors up to and including 1/2 H.P. shall be wired to 110, 115, or 120 volts, single phase. Motors over 1/2 H.P. shall be wired for 208 volts, three phase, unless noted on Consultant's plans or in the ITEMIZED SPECIFICATIONS.
 2. Heating elements having a connected load up to and including 1,500 watts shall be wired for 115 volts, single phase. Any heating element over 1,500 watts or any combination of heating elements within one fixture totaling more than 1,500 watts shall be wired for 208 volts, single phase unless noted on Consultant's plans or in ITEMIZED SPECIFICATIONS.
 3. Provide 480 volt, three phase power where called for on the Contract Documents.
- D. SWITCHES AND CONTROLS:
1. The Food Service Equipment Supplier shall supply for each motor driven appliance or electrically heated unit, a suitable control switch or starter of proper type in accordance with U.L. Code. Controls that are mounted on vertical surfaces of fabricated fixtures shall be set into recessed die-stamped stainless steel cups or otherwise indented to prevent damage.
 2. All internal wiring for fabricated equipment items, including all electrical devices, wiring controls, switches, etc., built into or forming an integral part of these items shall be furnished and installed by Food Service Equipment Supplier in his factory with all items wired complete to a junction box within the fixture ready for final connection to building lines. A standard three-prong plug to fit "U" slot grounding type receptacles shall be provided for all equipment operating on a 110 or 120 volt single phase A.C. electrical outlet. A three-wire cored of suitable length shall be provided for this equipment as well.
- E. FAUCETS, VALVES, AND FITTINGS:
1. Food Service Equipment Supplier shall furnish all faucets and lever waste drains. Sinks shall be fitted with faucets as called for under each item or as separate item listed as faucets. All special faucets for kettles, pre-wash, etc., listed under ITEMIZED SPECIFICATIONS.
 2. All stop and shut-offs shall be furnished and installed by others.
 3. Each gas appliance shall have a separate gas line shut-off for each deck.
 4. All mobile gas fired equipment shall be supplied with flexible gas connectors with quick disconnects of not less than 3' in length, ANSI ZZ- 1.69 approved. Additionally, each mobile gas fired appliance shall be supplied with retainer adjustable and adjusted by the Food Service Equipment Supplier to a length not more than 6" less than gas connector supplied.
 5. All gas fired cooking equipment shall be supplied with flexible connectors, 3' in length, attached by Food Service Equipment Supplier ready for final connection by Plumbing Contractor. Flexible connectors are to be of commercial grade with plastic sleeves color-coded to indicate diameter of line. Use of the flexible connector is for future minor equipment adjustment. Plumbing Contractor should attach connectors to gas supply lines with this in mind allowing for future movement of equipment 24" left or right.
- F. NON-CORRODIBLE ALLOY:
1. Non-corrodible alloy, or stainless steel, specified hereinafter to be Type 304 stainless steel, having a standard analysis of 18% chrome and 8% nickel.

2. All gauges, where specified, to be United States Standard gauges. All exposed surfaces to be given a #4 finish 180 grit. Where manufacturing process and welding disturb the original finish, it shall be carefully re-ground, polished and restored to match balance of surface.

G. GALVANIZED:

1. Where galvanized iron is specified, furnish tight coat galvanized copper bearing to be used in largest possible sheets with as few joints as necessary.
2. All welded parts to be non-porous and free of imperfections, pits, cracks or discolorations. All welds of stainless steel to be ground and polished to original finish.

H. LEGS AND CROSS-RAILS:

1. Legs and cross rails shall be constructed of materials as follows as identified in the itemized specification (default shall be TYPE B).

TYPE A: 1-5/8" O.D. 16 gauge galvanized steel

TYPE B: 1-5/8" O.D. 16 gauge stainless steel

2. All legs and cross rails shall be fitted at top with fully enclosed stainless steel gussets welded to underbracing on a maximum of 5'-6" centers.
3. All legs are to be supported laterally by cross rails and lengthwise with cross rails on a maximum of 5'-6" centers. Omit cross rails when obstructing other equipment or when using solid undershelves.
4. All cross rails to be 10" on centerline above floor, or as called for by local health authorities.

I. FEET:

1. All pipe legs to be fitted with sanitary die-stamped stainless steel bullet shaped feet adjustable to 1". When specified, provided flanged feet with two (2) 5/16" holes for bolting to floor.

J. UNDERBRACING:

1. Perimeter of tops to be braced with 1-1/2" x 1-1/2" x 1/8" galvanized iron angles. Tops to be braced at center lengthwise and laterally at legs with 1" x 4" x 1" 12 gauge galvanized "U" channel. Tops to be reinforced so there will be no noticeable deflection with reinforcements stud welded to underside of top. Rivets or bolts used through the top are not accepted.
2. Angles on enclosed base table and serving counters to be width-wise on a minimum of 20" centers. Furnish angle under top lengthwise on open side of counters between partitions. Angles to be welded to adjoining body flanges.

K. SOUND DEADENING:

1. Furnish sound deadening material to break metal-to-metal contact between underbracing and tops on all worktables, dish tables, sinks, drainboards, enclosed base tables and serving counters. Sound deadening to be a minimum of 1/8" thick of 3-M EC1000 sound deadening under all work tables and dish tables and where specified.

L. FIELD JOINTS:

1. Field joints to be located for practical construction, consistent with sizes convenient for shipping and accessibility into building. Field joints in tops to be carefully sheared so they can be tightly butted and joined together to form an integral unit to match balance of equipment. All joints shall be homogeneously welded by electric fusion metal arc, using welding rod of same composition as material being welded, ground smooth and polished to an invisible joint to match adjoining surfaces. Draw-up bolt field joints shall be unacceptable unless specifically identified in the ITEMIZED SPECIFICATIONS.

M. JOINTS, FINISHES AND TRIM STRIPS:

1. All equipment shall be formed on one (1) piece of material wherever possible, with due regard to shipping and erection. All joints, where necessary, shall be homogeneously welded by electric fusion metal arc, using welding rod of same composition as material being welded, ground smooth and polished to an invisible joint to match adjoining surfaces.

N. METAL TOPS:

1. To be of 14 gauge stainless steel unless otherwise noted in the written specifications. All exposed rolled edges to have a #7 hi-lite finish. Tops to have a #4 satin finish.
2. Provide backsplashes to be constructed of materials as follows as identified in the ITEMIZED SPECIFICATIONS (no splash to be provided unless specified). When tables are not located against a wall and have a backsplash, the backsplash is to be enclosed on the rear and ends and polished to match the rest of the table.

TYPE A: 2" 90 degree turn up.

TYPE B: 5" 90 degree turn up.

TYPE C: 8" high with 2" returned on a 45-degree angle and 1/2" turn down.

TYPE D: 10" high with 2" returned on a 45-degree angle and 1/2" turn down.

O. WORK TABLE TOPS:

2. Exposed sides shall have all exposed edges turned straight down 1-1/4" under 5/8" on a 45-degree angle with corners welded, ground and polished.

P. DISH TABLE TOPS:

1. Dish table tops to have all free edges turned up 3" and finished with a 1-1/2" diameter rolled rim having a bull-nosed corner except where table shall be constructed to lip into dishwashing machine. Edges that abut walls or other high equipment to have a backsplash 8" high with 2" returned on a 45-degree angle turned down at rear for 1/2".

Q. SINKS:

1. Size to be as specified in Itemized specifications.
2. To be 14-gauge stainless steel with all interior horizontal and vertical corners coved on a minimum 5/8" radius. The front, bottom and back to be formed on one (1) sheet with front and back having a minimum 5/8" roll. End rims to be a 1-1/2" diameter roll with bull nosed corners.
3. Sink partitions to be double walled and fully welded in place.
4. Bottom of each compartment to have four (4) die-stamped radial grooves pitched to drain. Sinks to be fitted with 1-1/2" basket drain with removable strainer unless otherwise noted. Sinks specified with lever waste drains shall be equipped with Klein #7200 chrome-plated brass with 16-gauge bracket for rod support under each compartment.
5. Backsplash to be integral 8" high with a 2" return on 45 degree slope and 1/2" rear turn down at wall. Ends enclosed and welded.
6. Faucet holes of 1" are to be provided in backsplash 4" down from top. Faucet holes centered over single-compartment sinks and centered over partitions on multi-compartment sinks.
7. Sinks up to and including 72" long to have four (4) legs. Sinks 72" to 108" to have six (6) legs (exclusive of drainboard support legs).
8. Sinks to be 37" high to top of roll and at a depth specified in the ITEMIZED SPECIFICATIONS or 15" as measured from top of roll to bottom of compartment.
9. Table top sink inserts to be fully welded and polished integral to tabletop with deck mount faucet 1" knock-outs provided.

R. DRAINBOARDS:

1. Drainboards are to be constructed of same material and finish as sink, with backsplash a continuation of sink splash. Interior corners to be coved on a minimum 5/8" radius. Front and end rims to be approximately 3" high with a 1-1/2" top roll. Back splash and front rim are not to be pitched, but to continue level.
2. The drainboard is to be constructed with a minimum 1/2" pitch to drain into the sink.

3. Drainboards are to have same support frame as "Metal Tops" when over 30" and are to be supported by legs and have TYPE undershelves as specified for "LEGS and CROSSRAILS".

S. DRAWERS:

1. Drawers to be 20" x 20" x 5" deep or 15" x 20" x 5" deep when required by top widths or equipment sizes.
2. Drawers to be one (1) piece, die-stamped and fully coved corner construction. Drawer to be set in 18 ga.s/s channel frame and mounted on heavy steel roller bearing glides. Drawer bodies to be removable without use of tools. Drawer housing to be 18 ga.s/s.
3. Drawer face to be of #16-gauge stainless steel. Face to be die-stamped with a raised border for fridity and integral die-stamped handle embossed in face.
4. Drawer bodies shall be constructed of materials as follows as identified in the ITEMIZED SPECIFICATIONS (default shall be TYPE B):

TYPE A: 18 gauge galvanized
TYPE B: 18 gauge stainless steel

T. UNDERSHELVES:

1. Undershelves shall be constructed of materials as follows as identified in the ITEMIZED SPECIFICATIONS (default shall be TYPE C):

TYPE A: 18-gauge galvanized steel with edge double hemmed down 1-1/2" and returned 3/4". Supported by pressed steel rackets welded to the shelf and bolted to the legs. Tables over 36" wide to have 14-gauge undershelf in lieu of 18 gauge. Spray-painted enamel grey.

TYPE B: 18-gauge galvanized steel sectional and removable with edges rolled to contour of cross rails. Sections not to exceed 33" in length. Corners of shelf notched to fit tubing uprights. Abutting sections of shelves shall be turned down 1-1/2" straight. Spray-painted enamel grey.

TYPE C: 18 gauge stainless steel with edge double hemmed down 1-1/2" and returned 3/4". Supported by pressed steel brackets welded to the shelf and bolted to the legs. Tables over 36" wide to have 14 gauge undershelf in lieu of 18 gauge.

TYPE D: 18 gauge stainless steel sectional and removable with edges rolled to contour of cross rails. Sections not to exceed 33" in length. Corners of shelf notched to fit tubing uprights. Abutting sections of shelves shall be turned down 1-1/2" straight.

U. ELEVATED SHELVES:

1. Top mounted elevated shelves to be constructed of #16 gauge stainless steel with all edges 1-1/2" roll, corners rounded, welded and polished. Edges to have hi-lite finish. Turn up edges 2" where shelves abut walls or other equipment.
2. Supports shall be constructed of materials as follows as identified in the ITEMIZED SPECIFICATIONS (default shall be TYPE B):

TYPE A: Supports to be 1" O.D. 18 gauge stainless steel tubular uprights secured to table.

TYPE B: Mounted on 1-5/8" O.D. stainless steel cantilevered bracket. Tubing support to pass through backplash of table and into gusset welded to table underbracing. Gusset to be fitted with set screw.

V. ENCLOSED BASE COUNTERS:

1. Tops to be 14-gauge stainless steel. All exposed edges to have a 1-1/4" straight turn down under 5/8" on a 45 degree.
2. Counters shall be constructed of materials as follows as identified in the ITEMIZED SPECIFICATIONS (default shall be TYPE C):

TYPE A: 18 gauge painted steel semi-enclosed body and shelves.

TYPE B: 18 gauge painted steel semi-enclosed body with 18 gauge stainless steel exposed ends and shelves.

TYPE C: 18 gauge stainless steel semi-enclosed body and shelves.

3. Counters to be enclosed on rear and ends with 18 gauge steel body and partitions with trim. Body of counter to be sectional, unitized construction with ends and rear formed from continuous sheet of metal to unitize body with partitions being spot welded into place. Ends and partitions to terminate in a 2" or larger completely enclosed mullion.
4. Body braced at top per "UNDERBRACING". Body to be 28" high with 1-1/4" turn in on 90-degree angle at top and 7/8" on bottom.
5. Bodies to be furnished with 18 gauge steel bottom and intermediate shelves on open side where possible. Front edges of shelf to be turned down 1-5/8" and under 5/8" on a 90 degree angle. Intermediate shelf to be closed on rear of this turndown with a channel stiffener. Rear and ends of shelves to be turned up 1-1/4" and spot-welded to body. Shelves to be braced on underside with 14 gauge galvanized steel channels. Legs to be 6" high on 34" high counters and 8" high on 36" high counters. Legs to have die-stamped fully enclosed stainless steel gusset welded to 12 gauge galvanized iron plate and hat channel welded to body. Gussets to be fitted with 1-5/8" O.D. 16 gauge stainless steel tubing and feet per "LEGS". Legs to be spaced on a maximum of 5'-6" centers.

W. SERVING COUNTERS:

1. Tops to be 14-gauge stainless steel. All exposed edges to have a 1-1/4" straight down turned under 5/8" on a 45 degree.

2. Counters shall be constructed of materials as follows as identified in the ITEMIZED SPECIFICATIONS (default shall be TYPE C):

TYPE A: 18 gauge painted steel semi-enclosed body and shelves.

TYPE B: 18 gauge painted steel semi-enclosed body with 18 gauge stainless steel shelves.

TYPE C: 18 gauge stainless steel semi-enclosed body and shelves.

3. Counters to be enclosed on rear and ends with 18 gauge steel body and partitions with trim. Body of counter to be sectional, unitized construction with ends and rear formed from continuous sheet of metal to unitize body with partitions being spot welded into place.
4. Ends and partitions to terminate in a 2" or larger completely enclosed mullion. Body braced at top per "UNDERBRACING". Body to be 28" high with 1-1/4" turn in on 90 degree angle at top and 7/8" on bottom.
5. Bodies to be furnished with 18 gauge steel bottom and intermediate shelves on open side where possible. Front edges of shelf to be turned down 1-5/8" and under 5/8" on a 90 degree angle. Intermediate shelf to be closed on rear of this turndown with a channel stiffener. Rear and ends of shelves to be turned up 1-1/4" and spot welded to body. Shelves to be braced on underside with 14 gauge galvanized steel channels. Legs to be 6" high on 34" high counters and 8" high on 36" high counters. Legs to have die-stamped fully enclosed stainless steel gussets welded to 12 gauge galvanized iron plate and hat channel welded to body. Gussets to be fitted with 1-5/8" O.D. 16 gauge stainless steel tubing and feet per "LEGS". Legs to be spaced on a maximum of 5'-6" centers.
6. Front and end panels of counter shall be constructed of materials as follows as identified in the ITEMIZED SPECIFICATIONS (default shall be TYPE B):

TYPE A: 22 gauge stainless steel

TYPE B: Veneered with 1/16" thick plastic laminate. Veneer to be adhered to front and ends of counter with contact adhesive and 2" wide 18 gauge stainless steel pilaster strips equally spaced at tray slide bracket with 20 gauge stainless steel angle trim strip at bottom. Color of plastic laminate to be as selected by Owner.

X. TRAY SLIDES:

1. Tray slides to be mounted on front of serving counters with stainless steel brackets bolted into concealed tapping blocks within the counter framework. Brackets spaced on 42" centers.
2. Tray slides shall be constructed of materials as follows as identified in the ITEMIZED SPECIFICATIONS):

TYPE A: 3-bar stainless steel with capped ends constructed of 1" O.D. stainless steel seamless tubes to be approximately 12" wide and located 1-1/2" below counter top.

TYPE B: Solid 14 gauge stainless steel approximately 12" wide. Provided with three (3) die-pressed inverted "V" ridges on surface. Ends to be turned down and corners welded, ground and polished.

Y. HOT FOOD SECTIONS:

1. Hot food units are dry-moist electric with 12" x 20" die-stamped openings complete with raised beaded edges. U.L. recognized wells to be one (1) piece die-stamped stainless steel. Each compartment to have a 500 watt heat source with solid state digital controls. All switches and controls to be fully accessible. Individual controls to be pre-wired to a master switch.
2. Mobile units to have control panel mounted on a piano hinge mounting for service and provided with a 6" long cord with grounded plug.
3. Countertop behind hot food section to be extended 3" to form a plate ledge. Ends to be mitered on a 45 degree angle to adjacent top.
4. Mount below top extension a 8" wide 18 gauge stainless steel plate shelf. Hot food well controls to be mounted below plate shelf.

Z. PROTECTOR GUARDS:

1. To be 10" wide x 14" high with 16 gauge stainless steel top shelf. Edges of shelf to be foiled down with all corners rounded.
2. Sloped front and ends of protector guard to be of 1/4" polished plate glass fully recessed into a stainless steel frame welded to 1-1/4" stainless steel uprights.

AA. COLD PANS:

1. Countertop to be turned down into an 18 gauge stainless steel, welded, watertight pan, 22" wide I.D. the length as shown on plans. Provide a formica breaker strip between top and cold pan. Pan to be double-walled construction, fully insulated with 2" fiberglass insulation. Pan to have a 1" open brass drain in bottom. Interior bottom of casing to be stainless steel.
2. Pan shall be constructed as follows as identified in the ITEMIZED SPECIFICATIONS (default shall be TYPE B):

TYPE A: Ice cooled 6" deep I.D. to include a 1" high 18 gauge stainless steel, sectional, removable false bottom.

TYPE B: Mechanically cooled 6" deep with continuous refrigeration coil bonded to pan and concealed in mastic 1" deep. Refrigeration to be Copeland and self-contained.

BB. DOUBLE DECK DISPLAY STANDS:

1. To be a two (2) shelf unit of lengths shown on plan x 18" wide. First shelf to be 10" above countertop and 8" between each additional shelf. Uprights to be constructed of 1-1/4" square stainless steel tubing with stainless steel cap and base. Shelves to be 1/4" polished plate glass resting on a supporting horizontal framework of stainless steel square tubing, welded to uprights. The display case is to be enclosed on the front and ends with 1/4" polished plate glass. Front sneeze guards to be mounted on adjustable brackets.

CC. SLIDING DOORS:

1. To be 20 gauge stainless steel single pan construction mounted on ball bearing wheels. Furnish a die-stamped "W" shaped bottom track. Handles are to be stainless steel recessed and doors are to be furnished with a limit stop.

DD. NON-REFRIGERATED HINGED DOORS:

1. To be 20 gauge stainless steel pan construction with recessed stainless steel handles. To be a maximum of 30" wide mounted on heavy duty NSF stainless steel lift-off pin hinges fitted with magnetic type catch.

EE. REFRIGERATED BASE:

1. Mechanically cooled base to be an integral part of countertop and body. Base to be double-wall construction with 3" of approved fiberglass insulation in the top, bottom, doors, and sides. Inner lining to be 20 gauge stainless steel with welded seams and coved bottom corners. Provide forced air evaporator on rear wall with automatic condensate evaporator. Provide Copeland refrigeration, self-contained. Doors to be double pan insulated stainless steel with tight sealing gaskets and heavy-duty chrome plated hardware. Furnish with one (1) intermediate adjustable stainless steel shelf.

FF. REFRIGERATION SERVICE:

1. Refrigeration shall include start-up and service for one (1) year.

GG. FIBERGLASS REINFORCED POLYESTER CAFETERIA EQUIPMENT:

1. Body exteriors to be seamless molded fiberglass (F.R.P.) with smooth exterior surfaces and rounded corners. Fiberglass reinforced polyester (F.R.P) shall be molded with permanent color. The F.R.P. pylon shall have a minimum of 5.25 ounces per square foot of fiberglass mat. Bottom, lower sides and top sides shall have additional 2.66 ounces per square foot of woven mat. The glass content shall be 35% to 40%, Rockwell hardness a minimum of 46%, flexural strength 9 to 18 p.s.i. x 103, tensile strength 17,900 p.s.i. and tensile elongation of 1 to 1.2%.
2. Where finished, F.R.P. parts are used in conjunction with casters or other component parts which impact concentrated stress at specific points; these points shall be internally reinforced with metal channels and other reinforcing shapes.
3. Top to be 14 gauge stainless steel 30" deep the length as shown on plans, with square turndown on all sides and corners fully welded, ground and polished. To have #4 satin finish with all edges having a #7 Hi-lite finish.
4. Counter height shall be 36".
5. When specified interior shelving to be 18 gauge stainless steel with horizontal and vertical corners coved. Interior shelving to be 18 gauge stainless steel with rear and ends turned up and secured to interior body liner.
6. Casters: Shall be 5" in diameter, swivel, ball bearing casters with non-marking hard rubber tires. Brake casters shall be supplied on a minimum of two (2) per unit. NOTE: Some items may specify other size casters.
7. Tray Slides: All tray slides are to be fold down type reinforced by stainless steel channel to the bottom of the cabinet.
8. Color: Color to be selected by Consultant and Owner.
9. Delivery of fiberglass equipment shall be by blanket wrap on the manufacturer's own truck and not to be stored on the job site for more than two weeks prior to final inspection.

1.12 GENERAL CONSTRUCTION NOTES:

1. It is the intention of these specifications to produce equipment to meet the individual needs of the Owner. The primary requirements in the manufacture of this equipment are the proper use of materials and construction as specified. In addition, features of sanitation, ready accessibility for cleaning, low cost in maintenance in operation, strength and ruggedness shall be maintained in the manufacture or fabrication of this equipment.
2. It is the intention of these specifications that all exposed surfaces of equipment be free from bolts, screws, and rivet heads. Wherever bolts shall be required, they shall be concealed type wherever possible and shall be of similar composition to the metal to which they are applied.

3. Water inlets shall be located above positive water level to prevent siphoning of liquids into the water system. Wherever conditions shall require a water inlet placed below the water level suitable type of vacuum breaker shall be placed on the fixture to form part of same to prevent siphoning.
4. Suitable pipe slots shall be provided through all undershelves to accommodate necessary service lines. These slots shall be of proper size and shall be neatly made with turned up edges on all four (4) sides to eliminate cutting or defacing of equipment on job. Cabinet bases shall be provided with an inner panel duct at ends or rear of cabinet to allow vertical pipe space to conceal the vertical piping.
5. All hardware, including that used for refrigerators, shall be of heavy-duty cast type and arranged for locking device. Hardware shall be specifically selected for the particular use to which each piece is intended.

1.13 QUALITY AND GUARANTEE:

1. It is the purpose and intention of these specifications to obtain equipment of the highest quality commercially manufactured.
2. All equipment is to be guaranteed free from defects in Workmanship and/or material for a period of one (1) year from the date of acceptance of same by the Consultant and Owner unless noted in the ITEMIZED SPECIFICATIONS. All refrigeration units are to have a five (5) year manufacturer's warranty on the compressor. Extended guarantees will be specified in the ITEMIZED SPECIFICATIONS.

1.14 TESTING AND OPERATING INSTRUCTIONS:

1. After all utility connections to equipment have been made by other Contractors, Food Service Equipment Supplier shall conduct final test of equipment in presence of consultant and Owner or other duly Authorized Representative.
2. Food Service Equipment Supplier, upon completion of Work, shall deliver to the Food Service Director two (2) sets of instruction manuals, two (2) sets of parts and maintenance manuals including care of finished surfaces, and two (2) sets of a listing of names and addresses of the various manufacturers supplying the equipment. Food Service Equipment Supplier, upon completion of Work, shall deliver to General Contractor three (3) sets of instruction manuals, three (3) sets of parts and maintenance manuals, including care of finished surfaces, and three (3) sets of a listing of names and addresses of the various manufacturers supplying the equipment. Information is to be assembled in a hardback loose-leaf binder suitably labeled for a permanent record. A separate record of written guarantees with records of factory registration, where required, shall be handled the same as the above manuals. The Food Service Equipment Supplier is to obtain, from the various manufacturers, dvd/videos that demonstrate the use & care of the equipment.

1.15 SPECIAL CONDITIONS:

1. Food Service Equipment Supplier shall furnish a qualified representative to instruct and demonstrate to the Owner's personnel the proper operation, care and maintenance of all equipment involved. The date and time shall be designated by the consultant
2. In addition, the Food Service Equipment Supplier shall provide a qualified representative to be on hand for the first day of operation. Representative shall spend full time at the site for this day. Additional training in the proper use and maintenance of all equipment, as well as checks on equipment for correct operation, will take place during this time.
3. It shall be the responsibility of the Food Service Equipment Supplier to thoroughly familiarize building maintenance personnel during first day of operation on all supplied or relocated equipment in the manner of its care and maintenance. Particular note to be given to proper de-liming of steam generator, tightening of convection oven door chain, sharpening of slicer blade, proper lubrication of mixer, slicer, and other equipment requiring periodic lubrication. Procedure in freeing jammed disposer and dish machine pumps, spray heads, and all other incidental preventative maintenance procedures that the instruction thereof would prevent unnecessary service calls and expense. Where gas fired equipment is specified, maintenance is to be instructed in the proper method of lighting all pilot lights. Maintenance and food service personnel are to be instructed in the prompt prevention thereof. A check list of these points and the accomplishment thereof to be presented to the Owner.

SUBSTITUTION REQUEST FORM

TO: _____ (Consultant Project Manager)

PROJECT: _____ (CONTRACT BID DATE ___/___/___)

We hereby submit for your consideration the following product for prior approval in lieu of the specified item:

DRAWING	SPEC. SEC. NO.	ITEM NO.	SPECIFIED ITEM
_____	_____	_____	_____
_____	_____	_____	_____

Proposed Substitution: _____

Model Number: _____

Attach complete information on changes to Drawings, Mechanical, Electrical, or Plumbing Specifications, which proposed substitution will require for its proper installation.

Submit with request all literature and substantiating data to prove equal quality and performance to that which is specified. Clearly mark manufacturer's literature to indicate equality in performance. It shall not be the responsibility of the reviewing consultant to search unfamiliar literature to identify compliance. Therefore, unmarked literature shall be considered reason for disapproval of the submittal.

FILL IN THE BLANKS BELOW:

A. Does the substitution affect dimensions shown on Drawings? Yes No
If yes, clearly indicate changes: _____

B. Does the substitution require different or additional mechanical, electrical, or plumbing requirements? Yes No
If yes, clearly indicate changes: _____

C. The undersigned fully acknowledges responsibility to pay for changes to the building design, including engineering and detailing costs caused by the requested substitution.

Signature: _____

D. What affect does substitution have on other Contracts or other Trades?

E. What affect does the substitution have on the construction schedule?

F. Manufacturer's warranties of the substitution are **same** or **different** than the specified item. If different, attach a copy of the proposed manufacturer's printed warranty. If specification requires warranty exceeding the manufacturer's printed warranty, provide a letter of compliance on the manufacturer's own letterhead.

G. Itemized comparison of specified item with the proposed substitution: (List all features identified in the specifications for the specified item and corresponding notation of compliance or manner of deviation. Reference all notations below by

marking manufacturer's literature as confirmation. Compliance to a feature in the specifications not substantiated by a corresponding notation on the manufacturer's literature requires written confirmation as detailed in Sec. 11 "Manufacturer's Name and Substitution" para. "e".)

SPECIFIED FEATURE

COMPLIANCE OR DEVIATION

(attach additional sheets if required)

CERTIFICATION OF EQUAL PERFORMANCE
AND ASSUMPTION OF LIABILITY FOR
EQUAL PERFORMANCE

For use by Consultant:

- ACCEPTED
- ACCEPTED AS NOTED
- NOT ACCEPTED
- RECEIVED TOO LATE

The undersigned states that the function, appearance and quality are equivalent or superior to the specified item.

Submitted by:

BY _____

DATE _____

Signature

Title

REMARKS _____

Firm

Address

Telephone

Date

Signature shall be by person having authority to legally bind his firm to the above terms.
Failure to provide legally binding signature will void application for approval.

Foodservice Design Concepts, Bob Land

Buck Lake Elementary School

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ITEMIZED LIST OF FOODSERVICE EQUIPMENT

ITEM #1- REFRIGERATION SYSTEM: ONE (1) REQUIRED. Refrigeration system shall be RDT model #ZS1-2 out door system furnished as listed below with all standard accessories plus the following options.

- A. Provide with #ZS1KAE*FO58 1.5 hp medium temperature scroll cooler compressor with a #ADT-120*FO58 matching coil. Refrigerant shall be R-404A.
- B. Provide with a #ZF18KAE*FO58 6.05 hp low-temperature scroll freezer compressor with a #LET-160 matching coil. Refrigerant shall be R404A.
- C. System shall be totally hard piped and provided with summer/winter controls, matching thermostatic, solenoid valves, and expansion valves factory mounted.
- D. Refer to Drawing FS1.4 for details.
- E. Provide with all options specified under Items 3 and 4 of these specifications.
- F. System to operate on 208v-60-3p. and be furnished with line disconnect.

ITEM #2 - FLY FANS: ONE (1) REQUIRED. Fly Fans shall be a Mars Air Door model #STD48-1U*FO58, provided with all standard accessories.

- A. Provide with micro switch. Equipment Dealer shall coordinate the installation of this item with other trades.
- B. Fan to operate on 120/60/1., color to be grey

ITEM #3 & #4 - WALK-IN COOLER/FREEZER: ONE (1) REQUIRED:

- A. Provide one (1) each walk-in cooler/freezer as shown on plans –cooler10'-2" x 14'7" , freezer12'- 6" x 23'-2" actual size all to be 8'-6" high. Finish to be .040 embossed aluminum interior and exterior, non-exposed exterior finish to be stucco galvanized. Interior ceiling finish to be #4008 mill embossed aluminum enamel white (factory or job site painted surface is unacceptable).
- C. Provide vertical and wall trim with finish to match mating panels.
- D. Floor shall be recessed installation in depressed pad or as identified on the plans. Walk-in prefabricated floor to be bright galvanized steel to receive tile & setting bed.
- E. Panels shall consist of precision roll formed inner and outer pans separated by foamed-in-place (not cut slab) rigid polyurethane insulation molded to form compressible tongue and groove joints at mating edges. All panel edges including ceiling and floor panels shall have double reverse flanges. Panel gaskets to be acid resistant, NSF, and foamed-in-place with interior gasket sleeving double reverse flange. Panel thickness to be a full 4" with a K factor of .121 when cured, U factor not to exceed .030,R factor 33.3, compressive strength of 30 PSI, ASTM E-84 classified with UL label.
- F. Panels shall be drawn together and held in place by wrench activated eccentric cam locks. Panel fasteners to be secured and foamed-in-place of a "fan" metal type. Foam density around panel edges and fasteners not to exceed that of interior panel for maximum insulation quality. No wood members are to be part of panel fasteners or door sections. No foam of a compressive strength in excess of 30 PSI shall be acceptable. Ceiling panels shall be supported by hanger rods and angle iron if required.
- G. Provide two (2) 34" x 78" net opening doors. Door finish to be as specified for panels with the same insulation and thickness as specified for panels. Door jamb perimeter to be internally supported with heavy gauge welded channel steel support. Door hinging to be as shown. Doors to be infitting with two (2) self-closing lift hinges and one (1) spring loaded hinge mounted on heavy pre-threaded backup plates. Door units to have a built-in dial thermometer, combination pilot light and 3 way interior and exterior toggle switch for interior vapor proof LED lights, interior light switch safety pilot, anti-condensate heaters around door perimeter, stainless steel buck strip for magnetic gasket, and safety release. Adjust doors for pad depression and provide with adjustable sweeper gasket. Provide doors hydraulic door closure, exterior 34" x 36" x 3/16" aluminum tread kick plate, provide Clearview strip air curtain and foot treadles. Entire exposed front of cooler/freezer to have 4'-0" high diamond tread plate.
- H. Provide heated pressure relief vent mounted in freezer section over door.

- I. Provide door with a vapor proof light mounted on door section centered above door. Two (2) additional vaporproof 4' two tube LED light fixtures with bulbs designed for medium temperature operation to be mounted in the cooler ceiling and two (2) lowtemp LED fixtures with bulbs to be mounted in the freezer ceiling. LED fixtures with bulbs are part of this section and are to be mounted in ceilings. Cooler door frame shall have Modularm 75CL for both cooler and freezer with contacts for auto dialer for notification in case of problems.
- J. Walk-in panels, door, and accessories as manufactured by Mid-South Industries Thermo-Kool.

REFRIGERATION EQUIPMENT:

- A. Refrigeration system shall consist of, but not be limited to compressor, condenser, receiver, pre-wired control panel, fused electrical service, one point electrical connection with disconnect, all refrigerant piping extended to service point, necessary controls and evaporator coils for the required duty. Control systems shall include all safety and operating controls required to meet, ARI,UL, and NEC requirements and must control and/or protect the device to which it is connected, insuring compliance with manufacturers' requirements for proper operation and warranty protection.
- B. System is to be as specified in Item #1. Outside systems shall be designed for 100 degree ambient and housed in a enclosed rust proof housing with all major components of the condensing unit module assembled on a, 14 gauge, 3" welded channel base. The outdoor frame and base to be constructed of 14 gauge S/S. The air louver to be one piece top discharge construction with removable side panels for major maintenance. Each refrigeration system shall have a pre-wired main power and control panel, containing but not limited to the main power terminal block for single point connection, main power master circuit breaker, branch circuit breaker and motor contractor for each compressor.
- D. Refrigerant piping within the housing shall be of CR type grade L hard copper tubing (soft copper is unacceptable) assembled with forged or wrought copper fittings. All brazed joints, copper/copper to be made with an approved brazing alloy with a minimum 5% silver content. Copper/brass or copper steel joints are to be made with minimum 45% silver content material. All piping is to terminate at the service point of the condensing module. Refrigerant piping and controls shall be completely factory piped and tested before shipment. Minimum test pressures, 390 PSIG high side and 150 PSIG low side. NOTE: the maximum high pressure setting of the high pressure safety is 90% of the test pressures. High pressure controls that do not have maximum set point of this value are unacceptable.
- E. Freezer refrigeration system to include one (1) 6.0 horsepower Low Temperature reciprocating type, scroll R-404A compressor, # ZF18KAE*FO58 condensing unit liquid refrigerant receiver, # LET146*FO58 matching -10 degree TD coils, room thermostat, dual pressure control, dehydrator, sight glass, vibration eliminator, contact starter, electrical common disconnect, expansion valve, pump down solenoid, defrost inner-lock, defrost contactor, defrost timer, heat exchanger, Othermostatic control, fan cycling switch, crankcase heater, anti-acid line filter on suction line and line filter on liquid line.
- F. Cooler refrigeration system to include one (1) ZS11AKE, 1.5 horse-power medium temperature reciprocating type, scroll R-404A compressor, #ADT120*FO58 condensing unit, liquid refrigerant receiver, # RA126-115*FO58 matching 35 degree TD coil, room thermostat, dual pressure control, dehydrator, sight glass, vibration eliminator, contact starter, electrical common disconnect, expansion valve, crankcase heater, anti-acid line filter on suction line and line filter on liquid line and pump down solenoid.
- G. Control panel shall be pre-wired and contain all electrical, refrigeration and instrumentation controls necessary for a complete and operable system. All controls to be factory mounted and shall be UL listed.
- H. Provide and install Modularm on cooler door frame for(2) for temperature monitoring, and temperature alerting system for cooler and freezer.
- I. Cooler refrigeration system to have a minimum energy rating of 8.68 EER and Freezer system a minimum of 4.9 EER.
- J. Refrigeration to be manufactured by RDT as specified in Item 1 and shown on Drawing Sheet FS1.7.

INSTALLATION

- A. Refrigerant piping between outside condensing modules and evaporators shall be of ACR type grade L hard copper tubing (soft copper is unacceptable) assembled with forged or wrought copper fittings. All brazed joints copper/copper to be made with an approved brazing alloy with a minimum 5% silver content. Copper/brass or copper steel joints are to be made with minimum 45% silver content material. Quick disconnect coupling and pre-charged lines are unacceptable.
- B. Hard copper line sets are to be installed in accordance with acceptable refrigeration practices, including utilization of any and all necessary line traps and line grading to maximize the flow of oil and refrigerant throughout the systems.
- C. Refrigeration lines to be cleaned with Freon 22 and vacuum tested prior to charging.
- D. Freezer suction lines are to be insulated with 1/2" wall Amor flex, cooler suction lines are to be insulated with 1/2" wall armor flex.
- E. Condensate drain lines are to be of ACR grade L hard copper tubing, with freezer line wrapped with heater tape and insulated with 1/2" wall armo-flex. Condensate to be drained through wall penetrations into floor drain located in front of cooler/freezer.
- F. All floor panels are to be installed level and wall panels plumb.
- G. Doors and sweeper gaskets to be adjusted and light tested for air tight seal.
- H. All walk-in panel penetrations are to be field drilled and wall sleeves used. All building wall penetrations are to be sleeved by the appropriate diameter PVC conduit and sealed with silicone at interior and exterior penetration and foamed internally.
- I. F.S.E. dealer is responsible installation, for start-up and checking all pressures, setting of time clock and pull-down of unit to an operating temperature of -10 degrees F and 35 degrees. F.S.E. dealer is to maintain on-site temperature check for 2 hours after start-up with a pressure gauge check at the end of this time and is to also visually inspect and pressure gauge check until the next day.
- J. General Contractor is to provide the following:
 - 1. All electrical/control wiring and make final electrical connections.
 - 2. All electrical conduit is to be of lock-tight type or field formed-in-place.
 - 3. All wall and roof penetrations and pitch pockets the size and at locations as designated by the walk-in installation supervisor.
 - 4. Where condensing unit's location is to be at ground level, provide a 6'-6" x 6'-0" (or as necessary) 4" 3000 psi concrete, wire reinforced monolith footing pad for condensing units.
 - 5. A sand leveling bed in a depressed pad, level and at the correct depth for the 4" walk-in floor and a 1-1/2" Quarry tile setting bed to be level with kitchen finished floor. Any material other than sand must have prior approval by foodservice consultant.
 - 6. Provide soffit enclosure of space between top of walk-in and ceiling.

ITEM#5 – WALK-IN STORAGE SHELVING : ONE (1) LOT REQUIRED. Shelving units shall be Metro type Metroseal III*FO58.

- A. Provide three (3) 24" x 42" units 5 tier with 74-5/8" posts and adjustable feet.
- B. Provide eleven (11) 24" x 48" unit 5 tier with 74-5/8" posts and adjustable feet.
- C. All units to be free standing.
- D. Equipment Dealer to verify fit with walk-in shop drawings & field dimensions.

ITEM #6 – WALK-IN STORAGE DUNNAGE RACK: ONE (1) LOT REQUIRED. Dunnage racks shall be New Age platforms.

- A. Provide two (2) units 24" x 48" #2064FO58
- B. Provide two (2) units 24" x 36" #2008*FO58
- C. Provide two (2) units 24" x 42" #2008*FO58
- D. Provide two (2) units 24" x 60" #2010*FO58
- E. Dunnage racks to be all welded, aluminum construction.
- F. Equipment Dealer to verify fit with field dimensions.

ITEM #7 – STACKED WASHER/DRYER – BY OWNER: CONTRACTOR TO INSTALL.

ITEM #8 – JANITORS STORAGE SHELVING : ONE (1) LOT REQUIRED. Shelving units shall be InterMetro Type Metroseal 3*FO58.

- A. Provide one (1) 24" x 48" units, 4 tier with 74-5/8" posts and adjustable feet.
- B. All units to be free standing.
- C. Equipment Dealer to verify fit with field dimensions.

ITEM #9 – MOP SINK - BY PLUMBING CONTRACTOR.

ITEM #10 - MOP HANGER: ONE (1) REQUIRED. Mop hanger shall be Restaurant Specialties model # Handy Hanger.

ITEM# 11 – DRY STORAGE SHELVING : ONE (1) LOT REQUIRED. Shelving units shall be Metro type Metroseal III*FO58.

- A. Provide four (4) 24" x 54" units 5 tier with 74-5/8" posts and adjustable feet.
- B. Provide sixteen(16) 24" x 48" unit 5 tier with 74-5/8" posts and adjustable feet.
- C. All units to be free standing.
- D. Equipment Dealer to verify fit with field dimensions.

ITEM #12 – DRY STORAGE DUNNAGE RACKS: ONE (1) LOT REQUIRED. Dunnage racks shall be New Age platforms.

- A. Provide three (3) units 24" x 48" #2009FO58
- B. Verify fit with field dimensions.
- D. Dunnage racks to be all welded, aluminum construction.
- E. Equipment Dealer to verify fit with field dimensions.

ITEM #13 - MOBILE PAN RACK: FOUR (4) REQUIRED. Mobile pan rack shall be New Age. Model #1305*FO58. Provide with all standard accessories.

- A. Pan racks shall be sized for 18" x 26" and 12"X20" pans.
- B. Pan racks shall be all welded construction.

ITEM #14 – POTABLE POT AND PAN STORAGE RACKS: TWO (2) REQUIRED. Pan and pan storage racks shall be MeteoMax I open polimar shelving with Micro band. 3*FO58.

- A. Provide two (2) 24" x 48" units, 4 tier with 74-5/8" posts and adjustable feet.
- B. All units to be free standing.
- C. Furnished with #5PCB castors..

ITEM 15 - WASH DOWN SYSTEM: ONE (1) REQUIRED. Wash down system shall be a SMT model #SMT-600-WDF*FO58 provided with all standard accessories and the following.

- A. Provide with Hummer Jet Jr (850 psi)
- B. Provide with Wall & Tile Brush
- C. Provide with Trap Shooter
- D. Provide with two (2) one gallon chemical holders
- E. Provide with 36" spray gun/wand assembly
- F. Provide with s/s wall mount brackets with gun hanger
- G. Hose reel with 100 ft. of high pressure hose
- H. Maintenance kit with filter & replacement oil
- I. Mount to wall as shown on plans.
- J. Unit to operate on 120/1 with power cord and plug.

ITEM# 16 - HAND SINK:FOUR (4) REQUIRED. Hand sinks shall be Advance Tabco model #7-PS-85*FO58 provided with faucet, tailpieces, traps, soap, towel dispenser, clean-outs, skirt and mounting brackets.

ITEM #17 – POT AND PAN SINK: ONE (1) REQUIRED. Pot and pan sink shall be by LTI. Construct as described below and in general construction details. Unit shall be size and shape as per plan.

- A. Provide Fisher#28983 rotary drains with 16 gauge stainless steel support brackets.
- B. Provide two (2) T&S brass #B-231 faucets.

- C. Provide two (2) integral drain boards 36" long and 36" with Type B legs and Type C undershelf
- D. Compartment size shall be 36" x 26-1/2" x 18" deep on 40" on disposer end with soak compartment provide
all other compartments shall be 24" x 26-1/2" x 15" deep.
- E. Unit shall be shipped in a manner that requires no field welds.
- F. Unit shall have 1-1/2 rolled rims and a 1-1/2 turndown at the backsplash.
- G. Construct as described in general construction details.
- I. Disposer bowl welded in place as shown furnished with a B-113 T&S spray with wall support bracket.

ITEM #18 & 20 - DISPOSER: TWO (2) REQUIRED. Disposer shall be a Salvajor Model 200-18-ARSS-LD*FO58. Provide with all standard accessories.

- A. Furnish 18" bowl and 6" adapter and to be sent to fabricator for mounting in Item #18 and #19.
- B. Units to operate on 208/60/3.

ITEM #19 - VEGETABLE PREP TABLE AND SINK: ONE (1) REQUIRED. Prep table and sink shall be by LTI and shall be approximately 8'-0" long x 30" wide with marine edge across front and ends. Provide 8" back splash across rear.

- A. Sink size shall be 20" x 26-1/2" x 10" deep. Provide with Fisher # 28983 rotary waste drains with 16 gauge stainless steel front support brackets, and a T&S #B113 spray faucet.
- B. Provide Type B legs and Type C under shelf.
- C. Provide one Type B drawer.
- D. Left hand sink compartment to be 10" deep to receive disposer. Weld-in 6 1/2" sink adapter and provide bracket for control panel.
- E. Construct as described in general construction details.

ITEM #21 - VEGETABLE PREP SINK: EXISTING RELOCATE AS SHOWN..

ITEM #22 - PREP TABLE: EXISTING RELOCATE AS SHOWN..

ITEM #23 - MIXER: ONE (1) REQUIRED. Mixer shall be a Hobart Model # HL200-1STDDEL*FO58. Provide with all standard accessories. Provide deluxe accessory package as indicated in model number.

- A. Mixer to operate on 120/60/1.
- B. Provide with three speeds and stir speed.
- C. Bowl guard is to be easily removable without the use of tools.

ITEM #24 - PREP TABLE: EXISTING RELOCATE AS SHOWN..

ITEM #25 - HEATED CABINET, WINSTON: EXISTING RELOCATE AS SHOWN..

ITEM #26 - REFRIGERATOR, TRUE: EXISTING RELOCATE AS SHOWN..

ITEM #27 - EXHAUST HOOD AND UDS: ONE (1) REQUIRED. Exhaust system and UDS shall be by Captiveaire as specified below and as shown on drawings.

Provide Captiveaire U.L. Listed, NSF approved Model No. 6030ND-2-ACPSPI/PI. Baffle Filter type ventilator in compliance with NFPA Pamphlet No. 96, BOCA, ICBO, [Uniform Mechanical Code] and SBCCI. Ventilator shall be size and shape as shown on drawing and shall be complete with U.L. Classified s/s baffle type filters, duct collar, plenum, concealed collection trough, s/s closure panels, and hanger brackets.

- A. Entire unit shall be constructed of a minimum of No. 18 gauge type No.304 stainless steel with a No. 4 finish. All external seams and joints to be welded and liquid tight; all exposed welds to be ground and polished.
- B. Back to back sections to be divided with S/S framing, bottom and end facing
- C. Provide U.L. Classified baffle type filters, installed at not less than a 45° angle, running full length in back of canopy.
- D. Provide a concealed, full length grease trough, accessible from the top for

cleaning, with removable, concealed grease cups each end.

- E. Incorporate integral supply air make up system consisting of duct collar, plenum and air diffuser baffle. Supply air chamber to be Type "P" with duct collar balancing damper and air diffuser on external front of hood to discharge low velocity air toward kitchen areas. Provide insulation on all interior exposed sides. Provide balancing dampers at duct collars.
- F. U.L. Listed light fixtures pre-wired to one connection point. Fluorescent fixtures to be provided.
- G. Integral fire suppression system enclosures.
- H. Wet Chemical System, in accordance with all Local, State, and National Codes. The system shall be an Ansul R102, installed by Captiveaire and fully tested.
- I. U.L. Listed ventilator without fire damper.
- J. Exhaust fans and curbs are furnished, duct work and fans and curbs installation are to be provided under the Mechanical section of the specifications.

A. GENERAL Provide a Captiveaire, U.L. Listed Energy Distribution and Control System the system shall be manufactured in accordance with the latest edition of the National Electric Code (NEC), National Electrical Manufacturers Association (NEMA), National Fire Protection Association (NFPA) Pamphlet No. 96 and No. 54, Uniform Plumbing Code, ASME, and Occupational Safety and Health Administration (OSHA), using only U.L. Listed, Bureau of Mines rated and A.G.A. and C.G.A. certified Components.

Raceway system shall be length as shown x 12" W. x 27" in cross section including a 7" peaked top; and shall be completely pre-wired and (pre-plumbed) to final connection points for, electric, hot water, cold water, for the equipment as shown on drawing.

- A. Fixed riser, pedestal, 7" peaked top, end caps and raceway exterior panels shall be constructed of no. 16 ga. type no. 304 stainless steel with a no. 4 mill finish.
- B. Removable panels shall be constructed of no. 18 ga. stainless steel.
- C. Provide water tight barrier between plumbing and electrical compartment.
- F. Units shall be provided with neoprene bumper strips.

B. ELECTRICAL

- A. Electrical compartment shall be a completely enclosed sheet metal housing, accessible by removal of concealed screws.
- B. Internal electrical main feeder(s) shall be bus bar type having balanced load and phases with branch circuit locations directly behind each connection plate.
- C. Bus bar shall be manufactured from 100 percent copper and mounted on non-conductive insulators, spaced at 24" maximum centers and equipped with connection lugs for main service. Bus bar to be mounted horizontally as shown on drawings. Circuit breakers to be connected to bus bars without wire. Receptacles to be located under the horizontal chase.
- D. Field joints shall be connected by attaching cables to insulated terminals.
- E. Branch circuit wiring for each electrical connection shall be phase identified and sized in accordance with circuit breaker rated ampacity.
- F. Provide 5" x 9", 16 ga. stainless steel connection plate for each electrical connection equipped with point-of-use circuit breaker with U.L. Recognized cover.
- G. Connection plate shall also be equipped with grounding type receptacle having specific NEMA polarized configuration, and metallic label with permanently lettered electrical characteristics.
- H. Plates shall be spaced on 12" center, and readily interchangeable by maintenance personnel to facilitate changes, additions and deletion of equipment.
- I. Provide blank plates for future equipment.
- J. System shall be provided busbar assembly U.L. Listed ground fault equipment protection (GFEP) device.
- K. Provide matching Power Supply Cords (and/or pre-wired flexible conduit) with 120 volt, and 208 volt, cord sets, all cord sets being shielded and non-arcing type. Include braided stainless steel restrainer.
- L. Provide quick-connect and quick disconnect means of separating each ground fault device, fire-fuel shutoff and all control wiring from the Energy Distribution System to facilitate changing of connection plates for future additions, deletions or changes of equipment.

C. MAIN ELECTRICAL DISCONNECT

- A. Provide shunt type main electrical disconnect mounted in control tower.

D. PLUMBING

- A. Plumbing compartment shall be isolated from electrical compartment.
- B. All piping and disconnects in system shall be colored.
- C. Field joints shall be secured by tightening unions.
- D. All hot and cold water piping, including individual branch pipe connections, shall be hard temper type "L" copper tubing with copper sweat type solder fittings.
- E. Each branch connection shall be provided with brass double shut-off quick-disconnect, and flexible hose connector consisting of brass bellows type corrugated hose with braided stainless steel restrainer and polytech coating allowing a smooth surface for cleaning.
- F. Gas piping shall be black iron pipe with welded thread outlets to branch connections and drip tee in service riser.
- G. Each branch connection shall be provided with quarter turn ball type shut-off valve, brass quick disconnect, 2 wall S/S flexible hose connector with polytec coating.

E. INSULATION

- A. All water and steam lines shall be covered with 3/8" thermal closed cell pipe insulation per ASTM-E90-C.

F. SHUT-OFF VALVES

- A. Provide quarter turn ball type shut-off valves for all gas and water main incoming services.
- B. Provide quarter turn ball type shut-off valves for (gas) (steam supply) (condensate return) branch piping to be connected to individual equipment.

G. FIRE-FUEL SHUT-OFF

- A. Provide Fire-Fuel Shut-Off for (electric) (gas) service(s) for individual pieces of equipment per NFPA No. 96.
- B. Entire shut-off system shall be enclosed completely pre-wired and (pre-plumbed), requiring only one final connection by E.C. from 120 volt power source in Fire Extinguishing System relay or micro switch (single throw, double pole, Form C relay when both gas and electric are specified).

H. CONTROL TOWER

- A. Provide control tower at (one) end to include separate indicator lights numerically coded to each connection plate to show breaker status.
- B. Provide permanent, metallic label for indicator lights, and test procedure for Ground Fault Protection.
- C. Provide duplex convenience outlet with breaker; manual fuel reset station with delay, warning light and solid state whistle; ventilator light switch and breaker; fan on/off switch (VCED); main electrical disconnects.

I. OPTIONS

- A. Control Panel UDS mounted includes Fan switch with fire system interface.

J. PERFORMANCE

- A. At time of submittal, manufacturer must supply for approval of copy of U.L. test report and U.L. listing card for proper electrical services, according to amperages and voltages specified below, and individual U.L. listing cards for component accessories such as U.L. listed power supply cords, U.L. recognized breaker actuators and AGA hoses and quick disconnect couplings.
- B. Upon request of Consultant, manufacturer must submit operating samples, drawings and diagrams of component accessories for evaluation and approval prior to Equipment Contractor preparing his submittal.

K. FACTORY SUPERVISION

- A. Provide full factory supervision of installation and inspection of installation at initial equipment start-up by

qualified factory technicians to insure that connections have been correctly made and that unit is functioning properly.

ITEM #28 - MODULAR RANGE: ONE (1) REQUIRED. Modular range shall be a Garland model #MST4SE*FO58 provided with the following accessories.

- A. Provide s/s front, sides and s/s 10" flu riser.
- B. Provide 6" s/s legs with flanged feet. K.E.C. to fasten to floor.
- C. Range to operate on n. gas furnish with rear gas connection.
- D. Stainless steel end caps and cover.
- E. Elect. Spark ignition system.

ITEM 29 – FORTY GALLON TILTING SKILLET: ONE (1) REQUIRED. Tilting skillet shall be a Groen #BPP-40G*FO58 provided with the following accessories.

- A. Provide with double pantry faucet and support bracket.
- B. Unit to operate on n. gas with electronic ignition.
- C. Provide flanged feet on rear legs.
- D. Controls to operate on 120v-60-1p.
- E. Elect Spark ignition system

ITEM #30 - FLOOR TROUGH WITH GRATE: TWO (2) REQUIRED. Floor Trough with Grates shall be grate style manufactured by LTI.

- A. Provide one (1) unit to be 18" x 30".
- B. Provide one (1) unit to be 18" x 36".
- C. Unit to have removable stainless steel subway grate in approx. 1'-3" sections
- D. Unit shall be rectangular, tiger grate style.

ITEM #31– FOURTY QT. TILTING KETTLE AND STAND: ONE (1) REQUIRED. Forty qt. tilting kettle shall be Groen Model #TDHC-40/TS9-3*FO58 provided with all standard options and accessories.

- A. Provide with double pantry faucet with bracket.
- B. Provide with stainless steel cover,
- C. Provide unit to operate on N. gas with pressure regulator.
- D. Provide unit to operate on 120/60/1 for controls.

ITEM #32 – DOUBLE CONVECTION OVEN: ONE (1) REQUIRED. Double convection oven shall be a Blodgett model #DFG-200 furnished with all standard accessories.

- A. Provide 6" legs with adj. s/s feet.
- B. Provide with glass doors.

ITEM#33 – COMBI OVEN: ONE (1) REQUIRED. Combi shall be a Alto Shaam Model #CTC10-20E*FO58 provided with all standard accessories.

- A. Provide units to operate on 480/60/3.
- B. Provide with programmable, fully automatic, electronic cooking controls with programmable menu for a minimum of 300 menus and 9 modes of operation.
- C. Provide with Type 304 stainless steel interior with coved corners.
- D. Provide one full day of chef's training by a factory authorized chef.
- E. Provide with care control system for each unit and 10 packages of tablets.
- F. Provide unit with a adapters for shelving for 18"x26' and 12"x20" cooking pans. Provide with a total of ten (10) fry baskets
- G. PrOvide with # 5016084 combi. Stand.

ITEM #34 – TWO-DOOR FREEZER: ONE (1) REQUIRED. Refrigerator shall be a Traulsen model #G2210 furnished all standard accessories.

- A. Unit to be furnished with 8ea. epoxy plated adjustable shelves.

- B. Freezer to operate on 120v.-60-1p. furnished with plug and cord.

ITEM #35 - PREP. TABLE : ONE (1) REQUIRED. Prep. by LTI and shall be approximately 7'-6" long x 30" wide with 6" back splash.

- A. Provide type B legs and Type C under shelf.
- B. Provide two (2) Type B drawers.
- C. Construct as described in general construction details and as shown on elevation drawings.

ITEM 36 - WORK TABLE WITH UTENSIL RACK: ONE (1) REQUIRED. Worktable shall be by LowTemp and shall be approximately 6'-0" long x 24" wide. Provide with all standard accessories.

- A. Provide with Type B legs and Type C undershelf.
- B. Provide with one (1) Type B drawer as shown on plan.
- C. Construct as described in general construction details.

ITEM #37 - ICE MACHINE AND BIN: ONE (1) REQUIRED. Ice machine shall be a Hoshizaka Model #KM-515MAH*FO58 provided with a Model #B-500SF*FO58 storage bin.

- A. Unit to operate on 120//1.
- B. Cube size shall be crescent.
- C. Provide a Hoshizaki Model #HF-single*FO58 water filter.

ITEM #38 - PREP. TABLE: ONE (1) REQUIRED. Prep. by LTI and shall be approximately 6'-0" long x 30" wide with 6" back splash.

- A. Provide B legs and Type C under shelf.
- B. Provide one (1) Type B drawers.
- C. Construct as described in general construction details and as shown on elevation drawings.

ITEM 39 - MICROWAVE OVEN: ONE (1) REQUIRED. Microwave oven shall be a Panasonic Model #NE-2180*FO58 provided with all standard accessories.

- A. Unit to operate on 208/60/1. Provide with power cord and plug.
- B. Unit shall accommodate 12" x 20" steam table pans.

ITEM #40 – PASS-THRU HEATED CABINET: ONE (1) REQUIRED. Heated cabinet shall be a Traulsen Model #RHF232NPUT-FHD*FO58. Provide with all standard accessories.

- A. Provide unit to operate on 120-208/60/1.
- B. Provide with 6" stainless steel legs with adjustable feet.
- C. Provide with full height doors, hinged as shown on plan.
- D. Provide with ten (10) chrome, triple plated shelves with 1" adjustable stainless steel pilaster strips per section.

ITEM #41 – PASS-THRU REFRIGERATOR: ONE (1) REQUIRED. Refrigerator shall be a Traulsen Model # RHT232NPT-FHD*FO58. Provide with all standard accessories.

- A. Provide unit to operate on 120/60/1 with cord and plug.
- B. Provide with 6" stainless steel legs with adjustable feet.
- C. Provide with full height doors, hinged as shown on plan.
- D. Provide with ten (10) chrome, triple plated shelves with 1" adjustable stainless steel pilaster strips per section.

ITEM #42 - MILK COOLER: TWO (2) REQUIRED. Milk Coolers shall be a Traulsen #RMC49-S*FO58 provided with all standard accessories.

- A. Unit to operate on 120/60/1. furnished with power cord and plug.
- B. Provide with s/s exterior and interior.

ITEM #43 - COLD FOOD SERVING COUNTER: TWO (2) REQUIRED. Cold food serving counter shall be Colorpoint Model #66-CFMX--MOD*FO58.

- A. Provide unit to operate on 120-/60/1 with cord and plug.

- B. Provide with 6" wide stainless steel cutting board and 12" solid tray slide..
- C. Provide with single service buffet shield food protector.
- D. Provide with fluorescent lights.
- E. Provide with line-up locks.
- F. Provide with Jarvis Series 30, 6-1/4" poly lock grey ball bearing casters.
- G. K.E.C. to verify color selection with owner.
- H. Recess top for sheet pans.

ITEM #44 - SOLID HOT TOP SERVING COUNTER: TWO (2) REQUIRED. Solid hot top serving counter shall be Colorpoint Model #36-CPS-MOD*FO58.

- A. Provide unit to operate on 120/60/1 with cord and plug.
- B. Provide with 6" wide stainless steel cutting board and 12" solid tray slide.
- C. Provide with single service buffet shield food protector.
- D. Provide with heat lamp with infra-red strip with lights.
- E. Provide with line-up locks.
- F. Provide with Jarvis Series 30, 6-1/4" poly lock grey ball bearing casters.
- G. K.E.C. to verify color selection with owner.

ITEM #45 - HOT FOOD SERVING COUNTER: TWO (2) REQUIRED. Hot food serving counter shall be Colorpoint Model #EF4-EPA-66MOD*FO58.

- A. Provide unit to operate on 120-208/60/1 and with cord & plug.
- B. Provide with 6" wide stainless steel cutting board and 12" solid tray slide.
- C. Provide with single service buffet shield food protector.
- D. Provide with heat lamp with infra-red strip with lights.
- E. Provide with line-up locks.
- F. Provide with Jarvis Series 30, 6-1/4" poly lock grey ball bearing casters.
- G. K.E.C. to verify custom color selection with owner.
- H. Recess top for sheet pans.

ITEM #46- CUSTOM CORNER UNITS: TWO (2) REQUIRED. Cold food serving counter shall be Colorpoint Model #CCU-3030-MOD*FO58.

- A. Unit to be size and shape as per plan.
- B. Provide with 6" s/s legs with adj. s/s feet.
- C. Provide lower and intermediate s/s shelves.
- E. Provide with line-up locks.

ITEM #47 - CASHIER STAND: ONE (1) REQUIRED. Cashier stand shall be Colorpoint Model #60ST-CSE-MOD*FO58.MOD top 63" long.

- A. Provide with line-up locks.
- B. Provide with Jarvis Series 30, 6-1/4" poly lock grey ball bearing casters.
- C. Provide with two (2) locking cashier drawer.
- D. K.E.C. to verify color selection with owner.

ITEM #48 - TRAY DISPENSERS: TWO (2) REQUIRED. Tray dispensers shall be Colorpoint model #CPM-MTS*FO58 provided with all standard accessories.

- A. Provide 18ga. s/s skirt on three sides for Styrofoam trays.
- B. Provide with pan holder for a 12" by 20" full size pan 6" deep.

ITEM #49 – STYRO GENIE: ONE (2) REQUIRED. Furnish one Model #SG-1200 Styro-Geni by Styro-Smart furnished with all standard accessories.

- A. Furnish with two (2)-model #SC2 tap and stack carts with cactors.
- B. Call Lou Dellaporta 850-566-7222 for pricing.

END OF SECTION 11400.

FOOD SERVICE EQUIPMENT DRAWING SCHEDULE

FS1.1- LARGE SCALE KITCHEN EQUIPMENT PLAN

FS1.2 – LARGE SCALE PLUMBING ROUGH-IN PLAN

FS1.3 – KITCHEN SCHEDULES AND DETAILS PLAN

FS1.4 – LARGE SCALE KITCHEN ELECTRICAL ROUGH –IN PLAN

FS1.5 – LARGE SCALE REFRIGERATION PLAN

FS1.6 – LARGE SCALE EXHAUST HOOD PLAN

FS1.7 – HOOD AND FIRE SYSTEM DETAILS

FS1.8 – HOOD AND FIRE CABINET SYSTEM NOZZLE LOCATIONS

FS1.9- HOOD AND FAN CONTROL WIRING

THIS SPACE INTENTIONALLY LEFT BLANK

Part II: BIDDING PROCEDURES:

2.01 All bids must be prepared using the forms contained in these specifications and submitted in accordance with the Instruction to Bidders.

2.02 A bid is invalid if it has not been deposited at the designated location prior to the time and date for receipt of bids indicated in the advertisement or invitation to bid, or prior to any extension thereof issued to the bidders.

2.03 Unless otherwise provided in any supplement to these Instructions to Bidders, no bidder shall modify, withdraw or cancel his bid or any part thereof for 60 days after the time designated for the receipt of bids in the advertisement or invitation to bid.

2.04 Prior to the receipt of bids, Addenda will be mailed or delivered to each qualified General Contractor recorded by the Architect as having received the bidding documents and will be available for inspection wherever the bidding documents are kept available for this purpose.

2.05 PREPARATION AND SUBMISSION OF BID PROPOSAL FORM:

(a) Each bidder shall indicate their bid prices thereon in the proper spaces for the entire work and for the alternates on which they bid. Any erasures or other corrections in the bid must be explained or noted over the signature of the Bidder. Bids containing any conditions, or irregularities of any kind may be rejected by the Owner.

(b) Each Bid shall specify a unit price figure written in ink, for each of the separate items, as called for, except when the bid is called for on a lump sum basis. Lump sum bids shall be shown in both words and figures; where there is a variation between the written amount and figures, the low one will be taken as the bid price.

(c) Each bid must give the full business address of the bidder, and state whether he is an individual, corporation or partnership. Proposals by a corporation must be signed with the legal name and seal of the corporation followed by the name of the state of its incorporation and by the manual signature and designation of an officer, agent, or other person, authorized to bind the corporation. Proposals by partnerships shall show the names of all partners and must be signed in the partnership name by one of the partners or by an authorized representative. In either case, the partnership signature shall be followed by the manual signature and designation of the person signing.

In every case, the name of the person signing, and his designation, shall be typed or printed below his signature. A bid by a person who affixes to his signature the word "President," "Secretary," "Agent," or other designation without disclosing his principal may be held to be the bid of the individual so signing. Satisfactory evidence of the authority of an officer, agent, attorney, or other person signing for a corporation and for an agent, attorney, etc., signing for a partnership or an individual shall be furnished.

(d) The Owner reserves the right to waive informality in any bid, to reject any and all bids in whole or in part, with or without cause, and/or to accept the bid that in its judgment will be in the best interest of the Leon County School Board.

2.06 **BASIS OF BID:** The Bidder shall include with their Bid all unit cost items, quantity estimates and alternates indicated on the Bid Form. Failure to comply may be cause for rejection. If the Owner wishes to learn the relative or additional construction cost of alternate use of material, or an increase or decrease in scope of the project, these items will be defined as alternates and will be specifically described by the Drawings and/or the Specifications. Alternates will be listed in the Bid Form in such a manner that the Bidder shall be able to clearly indicate what sums will add to (or deduct from) their Base Bid. The Owner reserves the right to accept or reject any or all bids or combinations there-of as deemed in the best interest of the Owner.

No segregated Bids or assignments shall be considered.

2.06.1 Each Bidder shall, if so requested by the Owner, present further evidence of Bidder's experience, qualifications and ability to carry out the terms of the Contract, including a financial statement.

2.07 **MODIFICATION OF BIDS:** Bid Modifications will be accepted from Bidders if addressed to the Owner at the place where Bids are to be received (marked "Modification of Bid") and if received prior to the opening of the Bids. Modifications may be in written or telegraphic form. Modifications will be acknowledged by the Owner or the Architect before opening of formal Bids. Bid modifications written on the outside of the sealed Proposal envelope are acceptable when such notations are made and signed and dated by the Bidder prior to submittal for the bid. No notations may be made and signed by the Bidder after submittal of the bid. Modifications will be read by the Owner prior to opening of formal bids. It is the full responsibility of the Bidder to bring any Bid Modification to the attention of the person opening the bids at the time of opening of the affected bid.

2.08 WITHDRAWAL OF BIDS: Bids may be withdrawn on written request received from bidders prior to the time fixed for opening. Such request shall be properly signed in accordance with the requirements pertaining to signatures contained on Page B-3, Paragraph 3.05(c). Negligence on the part of the bidder in preparing the bid confers no right for withdrawal of the bid after it has been opened.

2.09 BID GUARANTEE: 5% (Total Bid – Base Bid Plus All Alternates). Bid shall be accompanied by a bid guarantee which shall be a Bid Bond (Signed or countersigned by a Florida Resident Insurance Agent), Cashier's Check, Certified Check (Certified Checks offered as Bid Guarantees must have Florida Documentary Stamps attached), or bank Draft, made payable to the SCHOOL BOARD OF LEON COUNTY, FLORIDA. Such check or bond shall be submitted with the understanding that it shall guarantee that the Bidder will not withdraw their bid for a period of 60 consecutive calendar days after the scheduled closing time for the receipt of Bids; that, if this Bid is accepted, Bidder will enter into a formal contract with the Owner in accordance with the form of agreement included as part of the contract documents and that the required Performance Bond and Payment Bond will be given; and that, in the event of the withdrawal of Bid within said period, or failure to enter into said Contract and give said bond within eight (8) owner business days after Bidder has received notice of acceptance of their Bid; the Bidder shall be liable to the Owner for the full amount of the Bid guarantee as representing the damage to the Owner on account of the default of the Bidder in any particular thereof.

The Bid Bonds and checks shall be returned by mail to all except the three (3) lowest Bidders within fifteen (15) days after the formal opening of the Bids. The Owner reserves the right to hold the Bid Guarantee of the lowest three Bidders until after they have executed the contract with the accepted Bidder and the Performance bond and Payment and Material bonds have been approved by the Owner. If required Contract and Bonds have not been executed within sixty consecutive calendar days after the date of the opening of the bids, then the Bid Bond or check of any Bidder will be returned upon his request, provided Bidder has not been notified of the acceptance of their bid prior to the date of such request.

Part III. EXAMINATION OF DOCUMENTS AND SITE:

3.01 Each Bidder shall examine the Bidding Documents carefully; and, six (6) days prior to the date for receipt of bids, Bidders shall make a written request to the Architect for interpretation or correction of any ambiguity, inconsistency or error which may be discovered. Any interpretations or corrections will be issued as addenda. The Architect and/or Owner shall not be responsible for oral clarifications. No addendum shall be issued after three (3) calendar days prior to Bid.

3.02 Bidders shall carefully examine the Bidding Documents and the construction site to obtain first-hand knowledge of the existing conditions. Contractors shall not be given extra payment for conditions which can be determined by examining the site and Bidding Documents.

3.03 The submission of a bid by a Bidder shall be an acknowledgment that Bidder has thoroughly examined the Contract, site, specifications, and drawings and completely understands their obligations and those of the Owner under the documents. Failure to mention any work, materials, appurtenances, or safety methods in these specifications or plans which are required for the satisfactory and safe completion of an efficient, safe, complete, and working system as implied by these specifications and drawings shall not relieve the Contractor of any responsibility to provide such for the completion of such a system.

3.04 The Owner assumes no responsibility for any understanding or representations made by any of its officers or agents during or prior to the execution of the Contract, unless (1) such understanding or representation are expressly stated in the contract and (2) the Contract expressly provides that the responsibility therefore is assumed by the Owner.

Part IV. SUBSTITUTIONS:

4.01 Each bidder represents that his bid is based upon the materials and equipment described in Bidding documents.

4.02 No substitutions for other material and equipment will be considered unless a written request has been submitted to the Architect for approval at least ten (10) days prior to the date for receipt of bids. Each such request shall include a complete description of the proposed substitute, the name of the material or equipment for which it is to be substituted, drawings, cuts, performance and test data and any other data or information necessary for a complete evaluation.

4.03 If the Architect approves any proposed substitution, such approval will be set forth in an addendum.

4.04 If any bidder is unable to procure written approval of any substitution from the Architect prior to the opening of bids, then he shall base his bid on the exact items specified.

4.05 Substitutions which have not been approved in writing by the Architect prior to the opening of bids, may be listed on the Bid Proposal form along with the amount the bidder will add to or deduct from the Base Bid if such substitution is approved. Substitutions so submitted shall include any and all adjustments of that work or any other affected thereby. Substitutions listed on the Bid Proposal Form which are approved will be incorporated into the contract with the successful bidder.

4.06 Requests for any substitutions not submitted in accordance with the above instructions will be denied by the Architect.

4.07 Requests for any substitution(s) of subcontractors will need to be in compliance with FS 255.0515:

FS255.0515: Bid for state contracts; substitution of subcontractors. With respect to state contracts let pursuant to competitive bidding, whether under Chapter 1013, relating to educational facilities, or this chapter, relating to public buildings, the contractor shall not remove or replace subcontractors listed in the bid subsequent to the list being made public at the bid opening, except upon good cause shown.

History. –s. 1, ch. 78-389

Part V. LIST OF SUBCONTRACTORS AND MATERIALS SUPPLIERS:

1.01.1 The Contractor shall within twenty-four (24) hours after the Bid is opened, submit to the Owner (at 3397 West Tharpe Street, Tallahassee, FL 32303) a list of subcontractors and materials suppliers. This list, if requested, shall include each company name, the character of its work or the materials it supplies. The address and telephone number and the name of the person with whom the Contractor is dealing.

1.01.2 When the Contractor submits his bid, he shall include his Listing of Subcontractors, in a separate sealed envelope, on the form provided in these specifications.

Part VI. REJECTION OF BIDS:

6.01 The Bidder acknowledges the right of the Owner to reject any or all bids and to waive any informality or irregularity in any bid received. In addition, the bidder recognizes the right of the Owner to reject a bid if the bidder failed to furnish any required bid security, or to submit the data required by the bidding documents, or if the bid is in any way incomplete or irregular; to reject the bid of a bidder who is not in a position to perform the contract; and to re-advertise for other or further bid proposals.

6.02 The Owner reserves the right to reject any or all bids when such rejection is in the interest of the Owner, and to reject the Bid of a Bidder who is not in a position to perform the Contract, or whose List of Subcontractors is improperly prepared, or not included in the Bid Proposal.

Part VII. SUBMISSION OF POST-BID INFORMATION:

7.01 The selected bidder, if requested shall within eight (8) Owner business days after Notification of Board Award submit the following:

1. Executed Performance Bond and Payment Bond with local agent's name, address, and phone number. In accordance with FS 255.05...Performance and Payment Bonds are to be recorded prior to the date of commencement of project. The address is: Leon County Clerk of Circuit Court, 313 South Calhoun Street, Tallahassee, Florida 32301, (850) 577-4030. Please request a copy of the recorded document to be submitted along with other Post Bid documentation to the Contract Administrator. You will also receive a receipt from the clerk for your records.
2. Criminal Background Checks. Any questions regarding the Background Checks, please call Safety and Security Office at (850) 488-7117 or go the website www.leonschools.net, go to District Departments, Safety and Security link.
3. Evidence of Insurance as required in this contract document, to include a statement of the School Board of Leon County, Florida being listed as "primary additional insured".

Part VIII. AWARD OF CONTRACT:

8.01 The Contract, if awarded by the Owner, will be awarded within sixty (60) calendar days of receipt of the bids to the lowest responsible Bidder, provided Bidder's bid is reasonable and it is in the best interest of the Owner to accept. The Owner reserves the right to waive any informality in bids received when such waiver is in the best interest of the Owner.

8.02 The method of determining the lowest responsible bid from bidders shall be the Base Bid Price plus or minus Alternate Prices listed on the Bid Proposal Form which are accepted by the Owner.

Part IX. FAMILIARITY WITH LAWS:

9.01 The Bidder shall be familiar with and shall perform work in accordance with all Federal, State and local laws, ordinances, rules and regulations affecting the work. Special attention is called to, but not limited to, the Local Environmental Ordinances. Ignorance of them on the part of the bidder shall in no way relieve Bidder from responsibility of compliance with all said laws, ordinances, rules and regulations.

Part X. ASSESSMENTS AND TAXES:

10.01 Although the Owner is not subject to the Florida Sales Tax, any contractor who purchases materials which will be used in the construction of a public works facility **will not** be exempt from the sales tax on those materials. The Owner is exempt from all Federal excise taxes on materials, appliances, etc., which are incorporated into and become a part of the finished improvements. The Owner is not required to pay for any municipal building permit. The Bidder shall take this information into consideration in preparing their proposal.

Part XI. FLORIDA PRODUCTS AND LABOR:

11.01 The Bidder's attention is called to Section 255.40, Florida Statutes, which requires that on public building contracts, Florida products and labor shall be used whenever price and quality are equal.

Part XII. ALTERNATES:

12.01 Alternates may be included in the specifications, and where included, the Bidder shall indicate the sum Bidder will deduct from, or add to, their Base Bid. Such Alternates may or may not be accepted.

Part XIII. LICENSE:

14.01 The Contractor and his subcontractors shall meet all requirements of the State of Florida, county and city license regulations.

Part XIV. DISQUALIFICATION OF BIDDER:

15.01 More than one Bid from an individual, firm, partnership, corporation or association under the same or different names will not be considered. Reasonable grounds for believing that a Bidder is interested in more than one Bid for the same work will cause the rejection of all bids in which such Bidder is believed to be interested. Bids will be rejected if there is reason to believe that collusion exists between Bidders. Bids in which the prices obviously are unbalanced may be rejected.

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Bid Proposal Form

Bid No. 5308-2015 – Food Service Equipment for Buck Lake Elementary School

Vendor Acknowledgment and Approval

I certify that this bid is made without prior understanding, agreement or connection with any corporation, firm, or person submitting a bid for the same materials, supplies or equipment, and in all respects fair and without collusion or fraud. The following information, including an authorized representative signature is required to be submitted with your bid in order to be considered for evaluation and award. The person signing below acknowledges and agrees with all proposed information as submitted and has the authorization of the said company to enter into a contractual agreement with the School Board of Leon County for the purposes as proposed and as described herein. Please print and sign below where required.

Authorized Representative's Name/Title	Authorized Representative's Signature	Date

Company's Name	Telephone Number	FAX Number

Address	City	State	Zip Code

Area Representative	Telephone Number	FAX Number

Food Service Equipment for Buck Lake Elementary		
BASE BID	Base Bid for equipment as specified to include delivery, uncrating, placement and mechanical connections.	\$
Per Unit Pricing		
ITEM NO.	DESCRIPTION	UNIT PRICE
1	Refrigeration System	
2	Fly Fans	
3 & 4	Walk-In Cooler/Freezer	
5	Walk-In Storage Shelving (1 Lot)	
6	Walk-In Storage Dunnage Racks (1 Lot)	
8	Janitor Storage Shelving (1 Lot)	
10	Mop Hanger	
11	Dry Storage Shelving (1 Lot)	
12	Dry Storage Dunnage Racks (1 Lot)	
13	Mobil Pan Rack	
14	Potable Pot and Pan Storage Racks	
15	Wash Down System	

16	Hand Sink	
17	Pot and Pan Sink	
18 & 20	Disposer	
19	Vegetable Prep Table and Sink	
23	Mixer	
27	Exhaust Hood and UDS	
28	Modular Range	
29	Forty (40) Gallon Tilting Skillet	
30	Floor Trough with Grate	
31	Forty (40) Qt. Tilting Kettle and Stand	
32	Double Convection Oven	
33	Combi Oven	
34	Two (2) Door Freezer	
35	Prep Table	
36	Work Table with Utensil Rack	
37	Ice Machine and Bin	
38	Prep Table	
39	Microwave Oven	
40	Pass Thru Heated Cabinet	
41	Pass Through Refrigerator	
42	Milk Cooler	
43	Cold Food Serving Counter	
44	Solid Hot Top Serving Counter	
45	Hot Food Serving Counter	
46	Custom Corner Units	
47	Cashier Stand	
48	Tray Dispenser	
49	Styro Genie	

ADDENDA ACKNOWLEDGMENT: The undersigned also acknowledges the receipt of the following Addenda:

ADDENDUM NO. _____ DATED _____ **ADDENDUM NO.** _____ DATED _____

ADDENDUM NO. _____ DATED _____ **ADDENDUM NO.** _____ DATED _____

LISTING OF SUBCONTRACTORS

(To be submitted in a separate envelope marked, "LISTING OF SUBCONTRACTORS," along with Bidder's Bid Form)

To:
Leon County Schools
Purchasing Department
3397 West Tharpe Street
Tallahassee, Florida 32303
ATTENTION: Director of Construction

NOTE: To be executed as part of the Bidders Proposal. If, due to Alternate bids, more than one subcontractor must be considered, Contractor shall list each and state which is to be considered for Base Bid work and which is to be considered for alternate work if a specific alternate is to be taken.

Bidder agrees that, if they are apparent low bidder or if so requested by the Owner, they will submit to the Owner a full list of subcontractors and suppliers within 24 hours of bid opening (contained in Section P) to the Contract Administrator for the School Board of Leon County, Florida, 3397 West Tharpe Street, Tallahassee, FL 32303.

All subcontractors and suppliers are subject to approval of the Owner. The following are the subcontractors and suppliers proposed to be used if the undersigned is awarded the contract for Food Service Equipment for W.T. Moore Elementary School.

Division of Work	Corporate Name & Address	Principal or Officer's Name
_____	_____	_____
_____	_____	_____
_____	_____	_____

The undersigned declares that they have fully investigated each subcontractor listed and have determined to their own complete satisfaction that such contractor maintains a fully-equipped organization capable technically and financially of performing the pertinent work, and has made similar installations in a satisfactory manner.

Name of Firm: _____

Signed By: _____

Title: _____

Address/Zip: _____

Telephone No. _____ Contractor's Certificate No. _____

CONFLICT OF INTEREST CERTIFICATE

Bidder **must** execute either Section I or Section II hereunder relative to Florida Statute 112.313(12). Failure to execute either section may result in rejection of this bid proposal.

SECTION I

I hereby certify that no official or employee of the Leon County School District requiring the goods or services described in these specifications has a material financial interest in this company.

_____	_____
<i>Signature</i>	<i>Company Name</i>
_____	_____
<i>Name of Official (Type or print)</i>	<i>Business Address</i>

	<i>City, State, Zip Code</i>

SECTION II

I hereby certify that the following named Leon County School District official(s) and employee(s) having material financial interest(s) (in excess of 5 %) in this company have filed Conflict of Interest Statements with the Supervisor of Elections, 315 South Calhoun Street, Tallahassee, Leon County, FL prior to bid opening.

Name	Title or Position	Date of Filing
_____	_____	_____
_____	_____	_____

_____	_____
<i>Signature</i>	<i>Company Name</i>
_____	_____
<i>Name of Official (Type or print)</i>	<i>Business Address</i>

	<i>City, State, Zip Code</i>



48SUPERINTENDENT
Jackie Pons

BOARD CHAIRMAN
Maggie B. Lewis-Butler

LEON COUNTY SCHOOLS
2757 West Pensacola Street – Tallahassee, FL 32304-2998

FAX FORM TO: (850) 487-7869

BOARD VICE-CHAIR.
Dee Dee Rasmussen

BOARD MEMBERS
Dee Crumpler
Georgia "Joy" Bowen
Alva Striplin

APPLICATION FOR VENDOR STATUS
(IRS W-9 Facsimile)

NEW VENDOR
UPDATE

COMPANY NAME: _____

CONTACT PERSON: _____

PHONE NUMBER: (____) _____

FAX NUMBER: (____) _____

CORRESPONDENCE:

ADDRESS: _____

CITY: _____ STATE: _____

ZIP + 4: _____ - _____

REMITTANCE: NAME (if different than above): _____

ADDRESS: _____

CITY: _____ STATE: _____

ZIP + 4: _____ - _____

WEBSITE: _____

EMAIL ADDRESS: _____

PLEASE CHECK APPROPRIATE BOX: Individual/Sole Proprietor S Corporation C Corporation
 Partnership Other _____
 LLC – Type (Check one) C D P

TAX IDENTIFICATION NUMBER: _____ - _____ OR _____ - _____ - _____
Federal Employer Identification Number Social Security Number

Section 6109 of the Internal Revenue Service Code requires you to provide your correct TIN to persons, businesses, or agencies that are required to file information returns with the IRS. Purchase orders will not be issued to vendors who fail to provide a TIN.

PLEASE INDICATE THE FOLLOWING: *Minority Vendor? Yes No Male Female
Race: White: Hispanic: African American:
Asian: American Indian: Other: _____

*If yes, certification required –
(Please submit with form)

By: _____
SIGNATURE PRINTED NAME DATE

LCSB site contact requesting vendor: _____
NAME PHONE/EMAIL

**THE LEON COUNTY SCHOOL DISTRICT
PURCHASING DEPARTMENT
3397 WEST THARPE STREET
TALLAHASSEE, FLORIDA 32303**

CUSTOMER REFERENCE FORM

Bid No. 5308-2015 – Food Service Equipment for Buck Lake Elementary School

Please provide references for work performed over the last year at commercial, multi-residential developments and/or institutional complexes for contracts of comparable size.

Company Name: _____

Business Type: _____

Contact Person: _____

Telephone: _____

Email: _____

Date Last Supplied Products or Services: _____

Company Name: _____

Business Type: _____

Contact Person: _____

Telephone: _____

Email: _____

Date Last Supplied Products or Services: _____

Company Name: _____

Business Type: _____

Contact Person: _____

Telephone: _____

Email: _____

Date Last Supplied Products or Services: _____

**THE LEON COUNTY SCHOOL DISTRICT
PURCHASING DEPARTMENT
3397 WEST THARPE STREET
TALLAHASSEE, FLORIDA 32303**

VENDOR QUESTIONNAIRE

Bid No. 5308-2015 – Food Service Equipment for Buck Lake Elementary School

Please provide written responses to the following questions. If the answer to any of the questions is `Yes`, Vendor shall describe fully the circumstances, reasons therefore, the current status, and ultimate disposition of each matter that is the subject of this inquiry.

Has Vendor been declared in default of any contract?

Yes No

Has Vendor forfeited any payment of performance bond issued by a surety company on any contract?

Yes No

Has an uncompleted contract been assigned by Vendor's surety company on any payment of performance bond issued to Vendor arising from its failure to fully discharge all contractual obligations there under?

Yes No

Within the past three years, has Vendor filed for reorganization, protection from creditors, or dissolution under the bankruptcy statutes?

Yes No

Is Vendor now the subject of any litigation in which an adverse decision might result in a material change in the firm's financial position or future viability?

Yes No

Is Vendor currently involved in any state of a fact-finding, negotiations, or resistance to a merger, friendly acquisition, or hostile take-over, either as a target or as a pursuer?

Yes No

Within the next year, does Vendor plan any personnel reductions? If so, explain by attachment.

Yes No

Within the next year, does Vendor plan any divestments? If so, explain by attachment.

Yes No

DRUG FREE WORKPLACE

Preference shall be given to businesses with drug-free workplace programs. Whenever two or more bids that are equal with respect to price, quality, and service are received by the State or by any political subdivision for the procurement of commodities or contractual services, a bid received from a business that certifies that it has implemented a drug-free workplace program shall be given preference in the award process. Established procedures for processing tie bids will be followed if none of the tied vendors have a drug-free workplace program. In order to have a drug-free workplace program, a business shall:

- 1) Publish a statement notifying employees that the unlawful manufacture, distribution, dispensing, possession, or use of a controlled substance is prohibited in the workplace and specifying the actions that will be taken against employees for violations of such prohibition.
- 2) Inform employees about the dangers of drug abuse in the workplace, the business's policy of maintaining a drug-free workplace, any available drug counseling, rehabilitation, and employee assistance programs, and the penalties that may be imposed upon employees for drug abuse violations.
- 3) Give each employee engaged in providing the commodities or contractual services that are under bid a copy of the statement specified in subsection (1).
- 4) In the statement specified in subsection (1), notify the employees that, as a condition of working on the commodities or contractual services that are under bid, the employees will abide by the terms of the statement and will notify the employer of any conviction of, or plea of guilty or nolo contendere to, any violation of Chapter 893 or of any controlled substance law of the United States or any state, for a violation occurring in the workplace no later than five (5) days after such conviction.
- 5) Impose a sanction on, or require the satisfactory participation in a drug abuse assistance or rehabilitation program if such is available in the employee's community, by any employee who is so convicted.
- 6) Make a good faith effort to continue to maintain a drug-free workplace through implementation of this section.

As the person authorized to sign the statement, I certify that this firm complies fully with the above requirements.

Vendor's Signature _____

CERTIFICATION REGARDING DEBARMENT, SUSPENSION, INELIGIBILITY AND VOLUNTARY EXCLUSION -LOWER TIER COVERED TRANSACTIONS

(BEFORE COMPLETING CERTIFICATION, READ INSTRUCTIONS ON THE FOLLOWING PAGE)

1. The prospective lower tier participant certifies, by submission of this proposal, that neither it nor its principals is presently debarred, suspended, proposed for debarment, declared ineligible, or voluntarily excluded from participation in this transaction by any Federal department or agency.
2. Where the prospective lower tier participant is unable to certify to any of the statements in this certification, such prospective participant shall attach an explanation to this proposal.

Organization Name

PR/Award Number or Project Name

Name(s) of Authorized Representative(s)

Title(s) of Authorized Representative(s)

Signature(s)

Date

INSTRUCTIONS FOR CERTIFICATION OF DEBARMENT

1. By signing and submitting this form, the prospective lower tier participant is providing the certification set out on the reverse side in accordance with these instructions.
2. The certification in this clause is a material representation of fact upon which reliance was placed when this transaction was entered into. If it is later determined that the prospective lower tier participant knowingly rendered an erroneous certification, in addition to other remedies available to the Federal Government, the department or agency with which this transaction originated may pursue available remedies, including suspension and/or debarment.
3. The prospective lower tier participant shall provide immediate written notice to the person to whom this proposal is submitted if at any time the prospective lower tier participant learns that its certification was erroneous when submitted or has become erroneous by reason of changed circumstances.
4. The terms "covered transaction," "debarred," "suspended," "ineligible," "lower tier covered transaction," "participant," "person," "primary covered transaction," "principal," "proposal," and "voluntarily excluded," as used in this clause, have the meanings set out in the Definitions and Coverage sections of rules implementing Executive Order 12549. You may contact the person to which this proposal is submitted for assistance in obtaining a copy of those regulations.
5. The prospective lower tier participant agrees by submitting this form that, should the proposed covered transaction be entered into, it shall not knowingly enter into any lower tier covered transaction with a person who is debarred, suspended, declared ineligible, or voluntarily excluded from participation in this covered transaction, unless authorized by the department or agency with which this transaction originated.
6. The prospective lower tier participant further agrees by submitting this form that it will include this clause titled "Certification Regarding Debarment, Suspension, Ineligibility and Voluntary Exclusion -Lower Tier Covered Transactions," without modification, in all lower tier covered transactions and in all solicitations for lower tier covered transactions.
7. A participant in a covered transaction may rely upon a certification of a prospective participant in a lower tier covered transaction that it is not debarred, suspended, ineligible, or voluntarily excluded from the covered transaction, unless it knows that the certification is erroneous. A participant may decide the method and frequency by which it determines the eligibility of its principals. Each participant may, but is not required to, check the Nonprocurement List.
8. Nothing contained in the foregoing shall be construed to require establishment of a system of records in order to render in good faith the certification required by this clause. The knowledge and information of a participant is not required to exceed that which is normally possessed by a prudent person in the ordinary course of business dealings.
9. Except for transactions authorized under paragraph 5 of these instructions, if a participant in a covered transaction knowingly enters into a lower tier covered transaction with a person who is suspended, debarred, ineligible, or voluntarily excluded from participation in this transaction, in addition to other remedies available to the Federal Government, the department or agency with which this transaction originated may pursue available remedies, including suspension and/or debarment.



SWORN STATEMENT – NEW CONTRACTS
SWORN STATEMENT PURSUANT TO SECTION 1012.465,
FLORIDA STATUTES AS AMENDED BY
HB 1877, THE JESSICA LUNSFORD ACT

THIS FORM MUST BE SIGNED AND SWORN TO IN THE PRESENCE OF
A NOTARY PUBLIC OR OTHER OFFICIAL AUTHORIZED TO ADMINISTER OATHS.

1. This sworn statement is submitted to The School Board of Leon County, Florida (hereinafter "Board" or "School Board") by [blank line] (Print individual's name and title)
for [blank line] (Print name of entity submitting sworn statement)
whose business address is [blank line]
and its Federal Employer Identification Number (FEIN) is [blank line]
If the entity has no FEIN, include the Social Security Number (SSN) of the individual signing this sworn statement and so indicate.

2. I, [blank line] (Print individual's name and title) am duly authorized to make this sworn statement
on behalf of: [blank line]
[blank line]
[blank line] (Print name of entity submitting sworn statement)

3. I understand that during the 2005 Legislative Session, House Bill 1877, The Jessica Lunsford Act (hereinafter "The Act" or "Act") was passed and approved by Governor Bush on May 2, 2005, with an effective date of September 1, 2005.

4. I understand that the Act amends the background screening requirements of section 1012.465, Florida Statutes (2004) for all non-instructional school district employees or "contractual personnel" by requiring all non-instructional school district employees or contractual personnel who are permitted access on school grounds when students are present to undergo and pass "level 2 background screening," and further I understand the Act defines "contractual personnel" to include any vendor, individual, or entity under contract with the Board.

5. I understand that pursuant to section 1012.465, Florida Statutes as amended by the Act, non-instructional school district employees or contractual personnel who are permitted access on school grounds when students are present, who have direct contact with students or who have access to or control of school funds must meet level 2 screening requirements as described in sections 1012.32 and 435.04, Florida Statutes.

6. I understand that as a [blank line] (eg. a charter bus company) (Type of entity)
all contractual personnel, as defined in section 1012.465, Florida Statutes, must meet Level 2 screening requirements as outlined in sections 1012.32 and 435.04, Florida Statutes in order to do business with the School Board.

- 7. I understand that “level 2 screening requirements” as defined in sections 1012.32 and 435.04, Florida Statutes means that fingerprints of all contractual personnel must be obtained and submitted to the Florida Department of Law Enforcement for state processing and to the Federal Bureau of Investigation for federal processing.
- 8. I understand that the School Board has implemented Board Policy 2.021 to comply with level 2 screening requirements, as defined in sections 1012.32 and 435.04, Florida Statutes. I understand that my company must comply with these local procedures as they are developed or amended from time to time.
- 9. I understand that any costs and fees associated with the required background screening will be borne by my company.
- 10. I understand that any personnel of the contractor found through fingerprint processing and subsequent level 2 background screening to have been found guilty of, regardless of adjudication, or entered a plea of nolo contendere or guilty to any offense outlined in Section 435.04, Florida Statutes (or any similar statute of another jurisdiction), **shall not be permitted** to come onto school grounds or any leased premises where school-sponsored activities are taking place when students are present, shall not be permitted direct contact with students, and shall not be permitted to have access to school district funds.
- 11. I understand that the failure of any of the company’s or my affected personnel to meet level 2 screening standards as required by section 1012.465, Florida Statutes, may disqualify my company from doing business with the School Board.
- 12. I hereby certify that the foregoing statement is true and correct in relation to the company for which I am submitting this sworn statement. I further certify that this statement is being given knowingly and voluntarily by me on behalf of my company.

The company submitting this sworn statement agrees to be bound by the provisions of SECTIONS 1012.32, 1012.465, AND 435.04 OF THE FLORIDA STATUTES AS AMENDED BY HB 1877, THE JESSICA LUNSFORD ACT 2005.

I CERTIFY THAT THE SUBMISSION OF THIS FORM TO THE SCHOOL BOARD OF LEON COUNTY, FLORIDA ON BEHALF OF THE COMPANY IDENTIFIED IN PARAGRAPH ONE (1) ABOVE BINDS THE COMPANY TO FULLY COMPLY WITH THE BACKGROUND SCREENING REQUIREMENTS OF SECTIONS 1012.32, AND 435.04, FLORIDA STATUTES.

(Signature)

Sworn to and subscribed before me this _____ day of _____ 20_____

_____ is personally known to me OR produced identification

by showing _____
(Type of Identification)

Notary Public – State of _____ My commission expires on: _____

Signature of Notary Public

(Printed, typed or stamped commissioned name of Notary Public)

AFFIDAVIT FOR CLAIMING LOCAL PURCHASING PREFERENCE

Proposer/Bidder/Quoter affirms that it is a local or adjacent county business as defined by Policy #6450 of Leon County Schools and the regulations thereto.

A Leon/adjacent county vendor is a private independent vendor that has been licensed for at least six (6) months preceding the bid or proposal opening, as required by local, State, and Federal law to provide the goods, services, or construction to be purchased. The vendor must have a physical business address, staffed by at least one (1) person, in the geographical boundaries of Leon County or in the adjacent counties of Gadsden, Jefferson, or Wakulla, Florida. The vendor, on a day-to-day basis, should provide to the Board the needed goods and/or services substantially from the local business address. Post Office boxes are not verifiable and shall not be used for the purpose of establishing said physical address.

Please complete the following in support of the self-certification:

Business Name: _____

Address: _____

<i>Phone</i>	<i>Fax</i>	<i>Email</i>
County: _____	Length of time at this location: _____	# of employees at this location _____

Is your business certified as a small business through Leon County Schools? _____

_____ <i>Signature of Authorized Representative</i>	_____ <i>Date</i>
--------------------------------------------------------	----------------------

State of FLORIDA

County of _____

Sworn to and subscribed before me, a Notary Public for the above State and County, on this _____ day of _____, 20_____.

_____ <i>Notary Public</i>	_____ <i>My Commission Expires</i>
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INDEMNIFICATION AND INSURANCE

In consideration of this Contract, if awarded, the Vendor agrees without reservation to the indemnification and insurance clauses contained herein. These clauses are attached to and form a part of **Bid No. 5308-2015 – Food Service Equipment for Buck Lake Elementary School.**

The Vendor shall hold harmless, indemnify and defend the indemnities (as hereinafter defined) against any claim, action, loss, damage, injury, liability, cost or expense of whatsoever kind or nature including, but not by way of limitation, attorneys' fees and court costs arising out of bodily injury to persons including death, or damage to tangible property arising out of or incidental to the performance of this Contract (including goods and services provided thereto) by or on behalf of the Vendor, whether or not due to or caused in part by the negligence or other culpability of the indemnities, excluding only the sole negligence or culpability of the indemnities. The following shall be deemed to be indemnities: The School Board of Leon County, Florida and its members, officers and employees.

INSURANCE

Prior to being recommended for award, the Vendor has five business days after notification to submit proof of insurance as required herein. Failure to submit a fully completed certificate of insurance signed by an authorized representative of the insurer providing such insurance coverage's may cause the Vendor to be considered non-responsive and not eligible for award of the Contract. The insurance coverage's and limits shall meet, at a minimum, the following requirements:

1. **Commercial General Liability Insurance in an amount not less than \$1,000,000 combined single limit per occurrence for bodily injury and property damage.**
2. **Automobile Liability Insurance covering all owned, non-owned and hired vehicles used in connection with the operation of the Vendor, in an amount not less than \$1,000,000 combined single limit per occurrence for bodily injury and property damage.**
3. **Workers' Compensation Insurance for all employees of the Vendor as required by Florida Statutes.**

"The School Board of Leon County, Florida" must be listed as additional insured on all liability coverage's except Workers' Compensation.

The insurance coverage required shall include those classifications, as listed in standard liability insurance manuals, which most nearly reflect the operations of the Vendor.

All insurance policies shall be issued by companies with either of the following qualifications:

1. The company must be:
 - a. authorized by subsisting certificates of authority by the Department of Insurance of the State of Florida or
 - b. an eligible surplus lines insurer under Florida Statutes. In addition, the insurer must have a Best's Rating of "A" or better and a Financial Size Category of "IV" or better according to the latest edition of Best's Key Rating Guide, published by A.M. Best Company.

or

2. With respect only to the Workers' Compensation insurance, the company must be:
 - a. authorized as a group self-insurer pursuant to Florida Statutes or
 - b. authorized as a commercial self-insurance fund pursuant to Florida Statutes

Neither approval nor failure to disapprove the insurance furnished by the Vendor to the School Board shall relieve the Vendor of the Vendor's full responsibility to provide insurance as required by this Contract.

The Vendor shall be responsible for assuring that the insurance remains in force for the duration of the contractual period; including any and all option years that may be granted to the Vendor. The certificate of insurance shall contain the provision that the School Board be given no less than thirty (30) days written notice of cancellation. If the insurance is scheduled to expire during the contractual

period, the Vendor shall be responsible for submitting new or renewed certificates of insurance to the School Board at a minimum of thirty (30) calendar days in advance of such expiration.

Unless otherwise notified, the certificate of insurance must be delivered to the following address:

**Leon County Schools
Purchasing Department
Attn: June Kail, Director of Purchasing
3397 W. Tharpe St.
Tallahassee, Florida 32303**

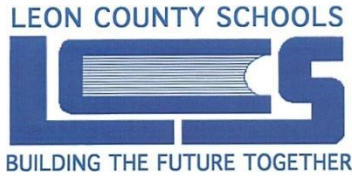
The name and address of Leon County Public Schools, as shown directly above, must be listed as Certificate Holder on the Certificate of Insurance as well as clearly noted as "Additional Insured".

The Vendor may be in default of this Contract for failure to maintain the insurance as required by this Contract. Any questions and/or inquiries should be directed to Janet Maxwell at (850) 487-7113.

Bid No. 5308-2015 – Food Service Equipment for Buck Lake Elementary School

BID SUBMITTAL REQUIREMENTS / CHECKLIST: To help ensure that you include all the submittals necessary to complete a thorough evaluation of your proposal, we suggest that you use this checklist as a reminder. Please include this checklist along with your response. Items checked “Required” must be submitted with your response or your proposal may be declared non-responsive.

Required	Included	Verified	Description of Submittal
<input checked="" type="checkbox"/>			ITB – Bidder Acknowledgement Form – page 1
			Bidder Identification Label (affixed to submittal) – page 2
			Occupational Licenses as required – page 4, item I
<input checked="" type="checkbox"/>			Dispute Resolution Contact – page 8, item KK
			Substitution Request Form - page 26 - 27
<input checked="" type="checkbox"/>			Bid Guarantee - page 40 Item 2.09
<input checked="" type="checkbox"/>			Bid Proposal Form – page 43 – 44
<input checked="" type="checkbox"/>			Listing of Subcontractors - page 45
<input checked="" type="checkbox"/>			Conflict Of Interest Certificate – page 46
<input checked="" type="checkbox"/>			Application for Vendor Status – page 47
<input checked="" type="checkbox"/>			Customer Reference Form – page 48
<input checked="" type="checkbox"/>			Vendor Questionnaire – page 49
<input checked="" type="checkbox"/>			Drug Free Workplace Certification – page 50
<input checked="" type="checkbox"/>			Certification Regarding Debarment – pages 51 - 52
<input checked="" type="checkbox"/>			Sworn Statement / Jessica Lunsford Act – pages 53 - 54
<input checked="" type="checkbox"/>			Affidavit For Claiming Local Purchasing Preference – page 55
			Bid Submittal Requirements Checklist – page 58
			Statement of No Bid – page 59
			Buck Lake Kitchen Drawings – page 60 - 68



STATEMENT OF NO BID

If you are not bidding on this service/commodity, please complete and return this form to: Purchasing Department, Leon County Schools, 3397 W. Tharpe Street, Tallahassee, Florida, 32303. (Please print or type, except signature)

Failure to respond may result in deletion of vendor's name from the qualified bidder's list for the School District of Leon County.

COMPANY NAME: _____

ADDRESS: _____

CITY: _____ STATE: _____ ZIP: _____

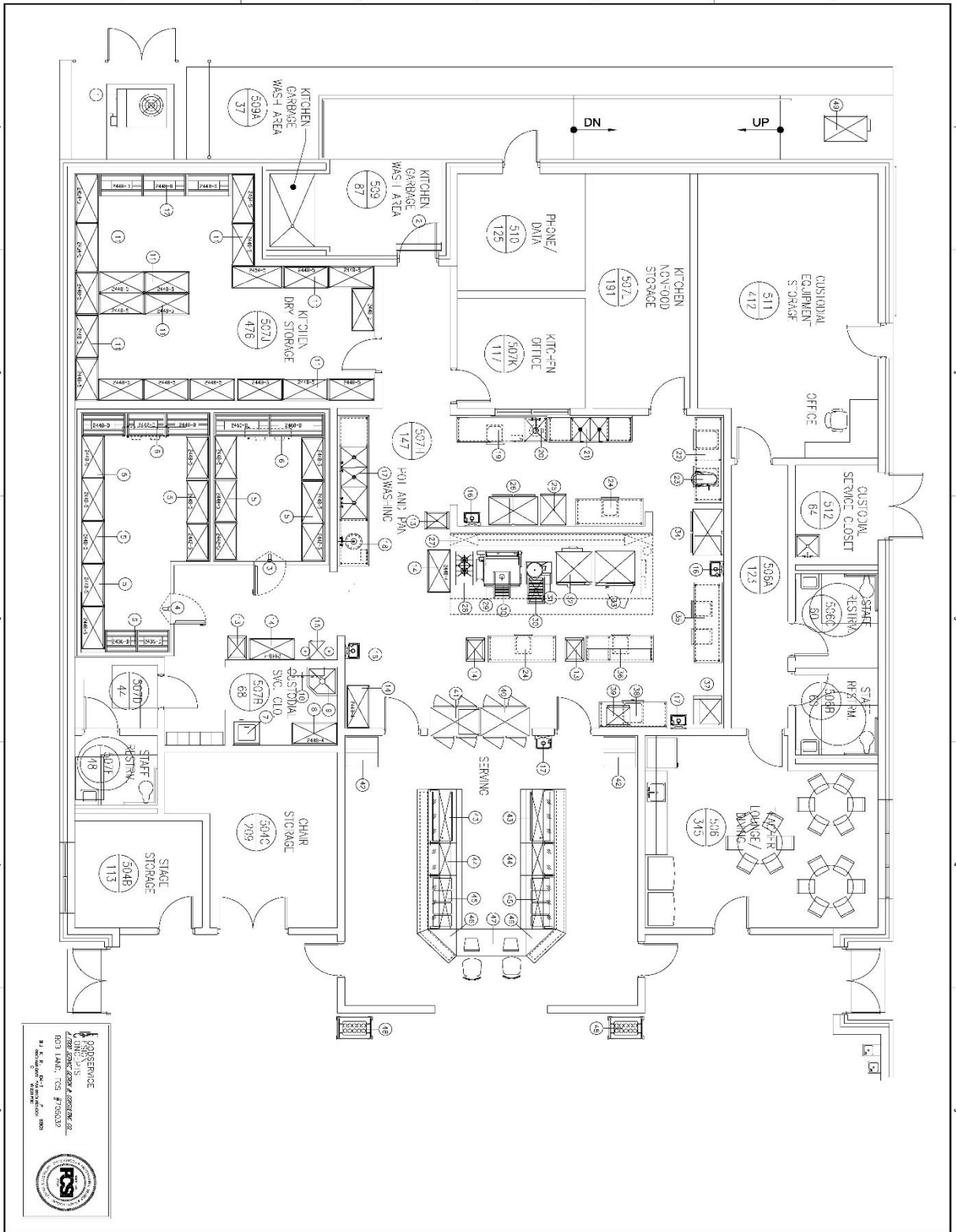
CONTACT PERSON: _____ TELEPHONE: _____

We, the undersigned, have declined to bid on your **Bid No. 5308-2015 – Food Service Equipment for Buck Lake Elementary School**


- We do not offer this product or the equivalent.
- Insufficient time to respond to the invitation to bid.
- Remove our name from this bid list only.
- Our product schedule would not permit us to perform.
- Unable to meet bond requirements.
- Other. (Specify below)


REMARKS: _____

SIGNATURE: _____ DATE: _____



000SERVIC
 FLS
 1700 W. GOLF COURSE BLVD. SUITE 200
 BOYD LANE, FL 33426
 888-888-8888



 <p> DAY ARCHITECTS INC. 1700 W. GOLF COURSE BLVD. SUITE 200 BOYD LANE, FL 33426 888-888-8888 </p>	DESIGN DEVELOPMENT
	LEON COUNTY SCHOOLS BUCK LAKE ELEMENTARY SCHOOL ADDITIONS & REMODELING 1600 PEDRICK ROAD TALLAHASSEE, FLORIDA 32317
OWNER'S REPRESENTATIVE: LEON COUNTY SCHOOLS 1700 W. GOLF COURSE BLVD. SUITE 200 BOYD LANE, FL 33426 888-888-8888	SOHEMATIC DESIGN
DRAWING NO.: FS1.1	DATE: 14-10-2014 PROJECT NO.: 14038

ITEM DESCRIPTION	MANUFACTURER	REMARKS
1 REFRIGERATION SYSTEM	ROTT	
2 FLY FAN	MARS AIR DOOR	
3 WALK-IN COOLER	THEIRMO-KOOL	
4 WALK-IN FREEZER	THEIRMO-KOOL	
5 WALK-IN STORAGE SHELVING	INTERMETRO	
6 DUNNAGE RACK	NEW AGE	
7 STACKED WASH/DRYER	SEE SPECIALTIES	
8 JANITORS SHELVING	INTERMETRO	
9 JANITOR SINK	SEE PLUMBING	
10 MOP HANGER	HANDY HANGER	
11 DRY STORAGE SHELVING	INTERMETRO	
12 DUNNAGE RACK	NEW AGE	
13 UNIVERSAL PAN STORAGE RACK	NEW AGE	
14 PART. POT & PAN STORAGE RACK	NEW AGE	
15 WASH DOWN SYSTEM	WETWORK	
16 HOT AND PAN SINK	SHI PANASTARSCO	
17 HOT AND PAN SINK	SHI	
18 DISPOSER	SALVADOR	
19 PREP SINK AND TABLE	LI	
20 DISPOSER	SALVADOR	
21 PREP SINK	EXISTING	RELOCATE AS SHOWN
22 6" x 4" PREP TABLE	EXISTING	RELOCATE AS SHOWN
23 20 QT. MBLER	HOBART	RELOCATE AS SHOWN
24 PREP TABLE	EXISTING	RELOCATE AS SHOWN
25 HOLDING CABINET	WINSTON EXIST	RELOCATE AS SHOWN
26 REFRIGERATOR	TRUE EXIST	RELOCATE AS SHOWN
27 EYE HOOD, UDS & FIRE SYSTEM	CAVITTE-AIRE	
28 2 EYE MODULAR RANGE	GAULAND	
29 40 GAL BREAKING PAN	GREEN	
30 FLOOR DRAIN GRANULES	LI	
31 40 QT TILTING KETTLE	GREEN	
32 DOUBLE CONNECTION OVEN	BLODGETT	
33 COMBI OVEN	ALTOGRAM	
34 FREEZER	TRULISEN	
35 PREP TABLE	LI	
36 PREP TABLE WITH UTENSIL RACK	LI	
37 PREP TABLE	LI	
38 UNDERWAVE OVEN	PARASONG	
39 PASS THROUGH CABINET	TRULISEN	
40 PASS THROUGH CABINET	TRULISEN	
41 MILK COOLER	TRULISEN	
42 MILK COOLER	TRULISEN	
43 HEATED SOLID TOP UNIT	COLON POINT	
44 HOT FOOD UNIT	COLON POINT	
45 CUSTOM CORNER UNIT	COLON POINT	
46 CASHIERS STATION	COLON POINT	
47 TRAY, SILVER AND WIPAN DISP	COLON POINT	
48 TRAY RECYCLE UNIT & CARTS	SYNO SMART	

FOODSERVICE PLUMBING CONNECTION SCHEDULE

P-1 1/2" TYPICAL COPPER PIPE FROM COOLER/REFRIGERATOR CONDENSATE TO FLOOR DRAIN WITH FLOOR SINK. 1/2" DIA. COPPER PIPE TO BE USED TO MAINTAIN SLOPE OF 1/8" PER FOOT. 1/2" DIA. COPPER PIPE TO BE USED TO MAINTAIN SLOPE OF 1/8" PER FOOT. 1/2" DIA. COPPER PIPE TO BE USED TO MAINTAIN SLOPE OF 1/8" PER FOOT.

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FOODSERVICE MECHANICAL CONNECTION SCHEDULE

M-1 1/2" DIA. COPPER PIPE TO BE USED TO MAINTAIN SLOPE OF 1/8" PER FOOT. 1/2" DIA. COPPER PIPE TO BE USED TO MAINTAIN SLOPE OF 1/8" PER FOOT. 1/2" DIA. COPPER PIPE TO BE USED TO MAINTAIN SLOPE OF 1/8" PER FOOT.

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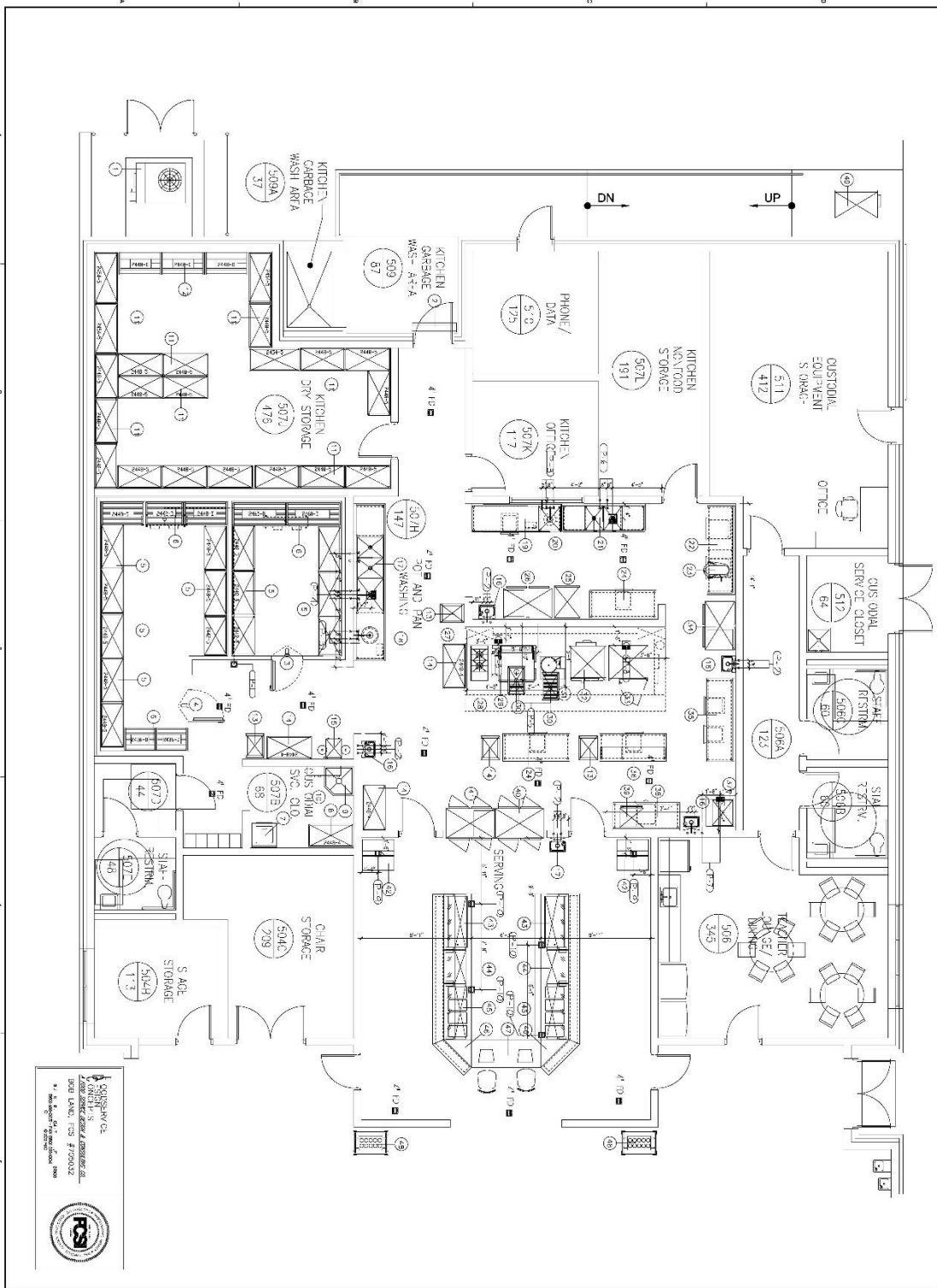
DAY
DAY ADVERTISING INC.
1000 N. W. 10TH AVENUE, SUITE 100
MIAMI, FLORIDA 33136
TEL: 305.575.1234


LEON COUNTY SCHOOLS
BUCK LAKE ELEMENTARY SCHOOL
ADDITIONS & REMODELING
1600 PEDRICK ROAD
TALLAHASSEE, FLORIDA 32317

4. 1/2" DIA. COPPER PIPE TO BE USED TO MAINTAIN SLOPE OF 1/8" PER FOOT. 1/2" DIA. COPPER PIPE TO BE USED TO MAINTAIN SLOPE OF 1/8" PER FOOT. 1/2" DIA. COPPER PIPE TO BE USED TO MAINTAIN SLOPE OF 1/8" PER FOOT.

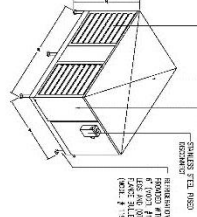
SCHEMATIC DESIGN

Drawn By: B. LAND
Checked By:
Date: 11-10-2014
Project No.: 14058
Drawing Title: KITCHEN EQUIPMENT SCHEDULE AND DETAILS AND ELECTRICAL ROOM-PLAN DETAILS
Drawing No.: FS1.2



 <p>D&J DESIGN GROUP, INC. 1111 W. UNIVERSITY BLVD., SUITE 100 TALLAHASSEE, FLORIDA 32310 TEL: 904.244.1111 WWW.DANDJDESIGN.COM</p>	<p>LEON COUNTY SCHOOLS BUCK LAKE ELEMENTARY SCHOOL ADDITIONS & REMODELING 1600 PEDRICK ROAD TALLAHASSEE, FLORIDA 32317</p>
	<p>DESIGN DEVELOPMENT</p>
<p>DATE: 11-10-2014 DRAWING NO.: 14085 PROJECT NO.: 14085</p>	<p>DESIGNED BY: B. LAND CHECKED BY: 11-10-2014 DATE: 11-10-2014 DRAWING TITLE: KITCHEN PLUMBING ROOMS/PLAN</p>
<p>CONSTRUCTION 1600 PEDRICK ROAD & ADDITIONS/REM. TALLAHASSEE, FLORIDA 32317 TEL: 904.244.1111 WWW.DANDJDESIGN.COM</p>	<p>DATE: 11-10-2014 DRAWING NO.: 14085 PROJECT NO.: 14085</p>
<p>Drawing No.: FS1.3</p>	

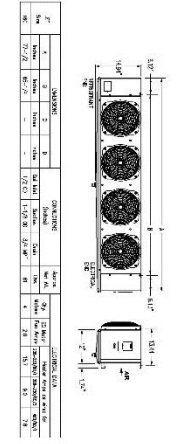
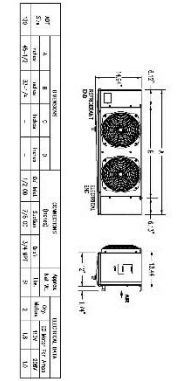
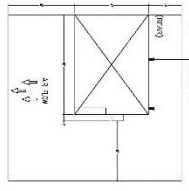
SECTION 23-0100 - MECHANICAL SYSTEMS
PART 1



NOTES:
1. THE SUPPLIER SHALL BE RESPONSIBLE FOR PROVIDING ALL MATERIALS AND LABOR NECESSARY TO COMPLETE THE WORK.
2. THE SUPPLIER SHALL BE RESPONSIBLE FOR OBTAINING ALL NECESSARY PERMITS AND APPROVALS FROM THE LOCAL AGENCIES.
3. THE SUPPLIER SHALL BE RESPONSIBLE FOR THE PROTECTION OF ALL EXISTING UTILITIES AND STRUCTURES.
4. THE SUPPLIER SHALL BE RESPONSIBLE FOR THE PROTECTION OF ALL EXISTING FINISHES AND MATERIALS.

CONNECTIONS AND CONNECTIONS SHALL BE MADE AS SHOWN ON THE DRAWINGS.
• CONNECTIONS SHALL BE MADE AS SHOWN ON THE DRAWINGS.

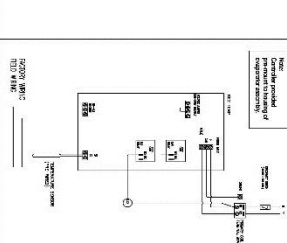
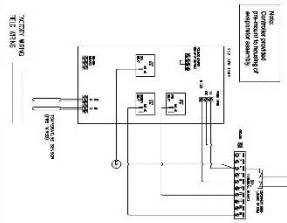
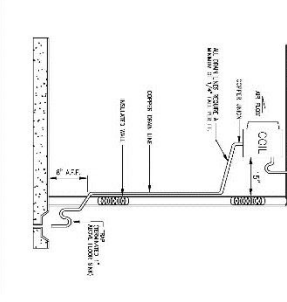
ENGINEERING SUMMARY			TOPSE SUPPLY 208-240/60/3 CONNECTED LOAD 35.0 AMPS MAX FUSE SIZE 50 AMPS MINIMUM CIRCUIT AMPACITY 42.4								
NO.	DESCRIPTION	TYPE	COMPRESSION			CONDENSATION			EVAPORATION		
			REFRIGERANT	CONDENSING PRESSURE	EVAPORATING PRESSURE	CONDENSING PRESSURE	EVAPORATING PRESSURE	CONDENSING PRESSURE	EVAPORATING PRESSURE	CONDENSING PRESSURE	EVAPORATING PRESSURE
1	CONDENSING UNIT	1/2 HP	R-410A	120 PSIG	50 PSIG	120 PSIG	50 PSIG	120 PSIG	50 PSIG	120 PSIG	50 PSIG
2	EVAPORATOR	1/2 HP	R-410A	120 PSIG	50 PSIG	120 PSIG	50 PSIG	120 PSIG	50 PSIG	120 PSIG	50 PSIG
3	COMPRESSOR	1/2 HP	R-410A	120 PSIG	50 PSIG	120 PSIG	50 PSIG	120 PSIG	50 PSIG	120 PSIG	50 PSIG
4	CONDENSING UNIT	1/2 HP	R-410A	120 PSIG	50 PSIG	120 PSIG	50 PSIG	120 PSIG	50 PSIG	120 PSIG	50 PSIG
5	EVAPORATOR	1/2 HP	R-410A	120 PSIG	50 PSIG	120 PSIG	50 PSIG	120 PSIG	50 PSIG	120 PSIG	50 PSIG
6	COMPRESSOR	1/2 HP	R-410A	120 PSIG	50 PSIG	120 PSIG	50 PSIG	120 PSIG	50 PSIG	120 PSIG	50 PSIG



---ADDITIONAL CLEARANCE REQUIRED FOR POWER OPERATION

---ADDITIONAL CLEARANCE REQUIRED FOR POWER OPERATION

---ADDITIONAL CLEARANCE REQUIRED FOR POWER OPERATION



25 SERIES ENGINEERING SPECIFICATIONS

1. The condensing unit shall be of the scroll type, hermetic, and shall be capable of operating at a condensing pressure of 120 psig and an evaporating pressure of 50 psig.

2. The condensing unit shall be capable of operating at a condensing pressure of 120 psig and an evaporating pressure of 50 psig.

3. The condensing unit shall be capable of operating at a condensing pressure of 120 psig and an evaporating pressure of 50 psig.

4. The condensing unit shall be capable of operating at a condensing pressure of 120 psig and an evaporating pressure of 50 psig.

5. The condensing unit shall be capable of operating at a condensing pressure of 120 psig and an evaporating pressure of 50 psig.

CONSEQUENCE ENGINEERING
4200 S.W. 11th Street, Suite 100
Boca Raton, FL 33432
Phone: 561-995-2000
Fax: 561-995-2001

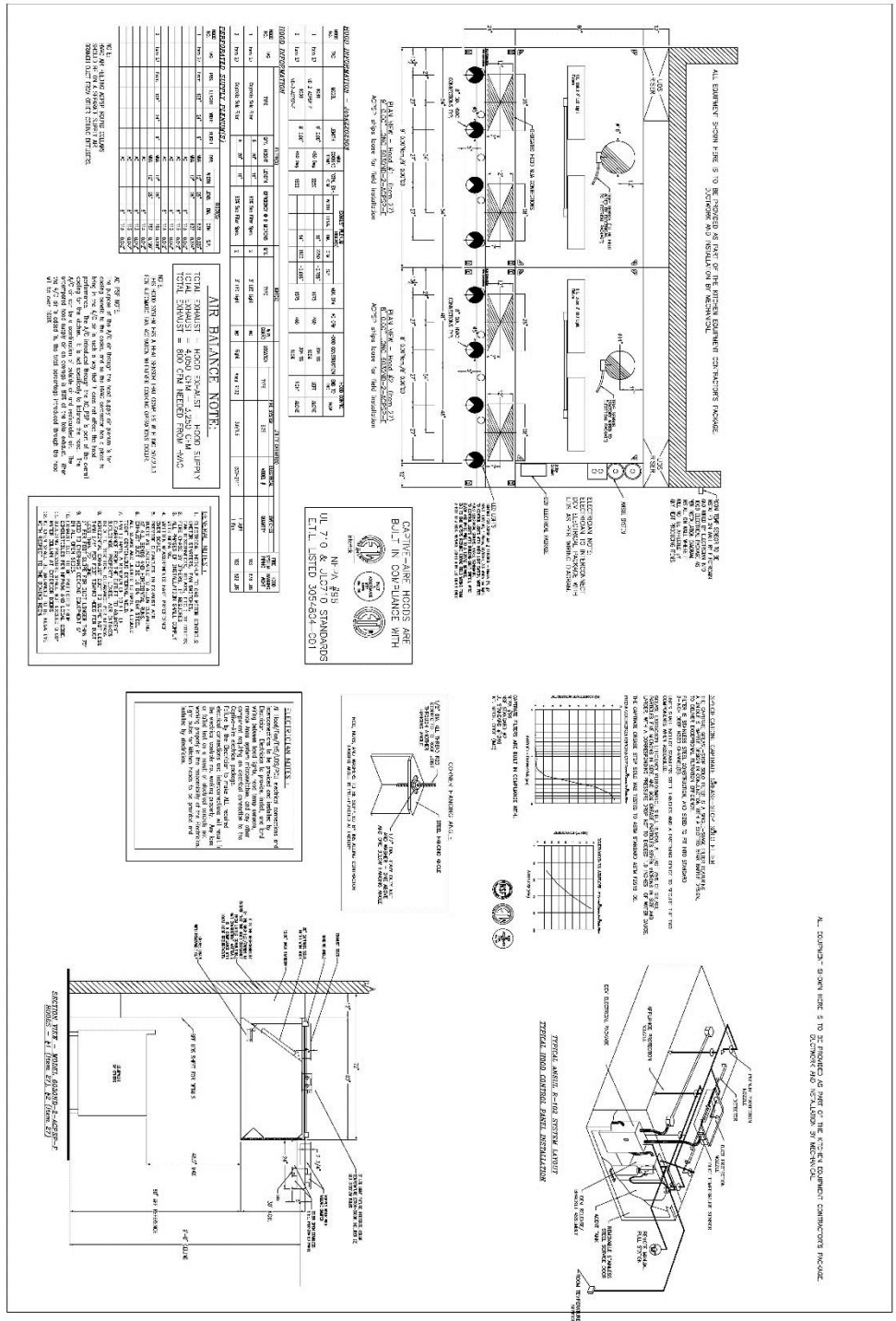
LEON COUNTY SCHOOLS
BUCK LAKE ELEMENTARY SCHOOL
ADDITIONS & REMODELING
1600 PEDRICK ROAD
TALLAHASSEE, FLORIDA 32317

DESIGN DEVELOPMENT

Person: _____
Checked By: **B. LAND**
Date: 14-10-2014
Project No.: 1408
Drawing Title: REFRIGERATION SYSTEM
Drawing No.: FS1.5

SCHEMATIC DESIGN

1. THE SUPPLIER SHALL BE RESPONSIBLE FOR PROVIDING ALL MATERIALS AND LABOR NECESSARY TO COMPLETE THE WORK.
2. THE SUPPLIER SHALL BE RESPONSIBLE FOR OBTAINING ALL NECESSARY PERMITS AND APPROVALS FROM THE LOCAL AGENCIES.
3. THE SUPPLIER SHALL BE RESPONSIBLE FOR THE PROTECTION OF ALL EXISTING UTILITIES AND STRUCTURES.
4. THE SUPPLIER SHALL BE RESPONSIBLE FOR THE PROTECTION OF ALL EXISTING FINISHES AND MATERIALS.



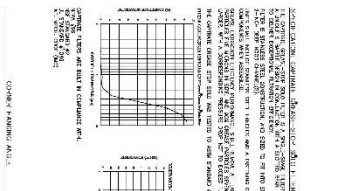
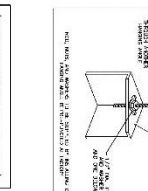
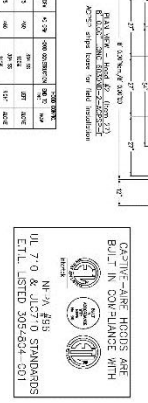
ALL EXHAUST SYSTEMS SHALL BE DESIGNED AS PART OF THE EXHAUST SYSTEM CONTRACTOR'S PACKAGE.

ITEM DESCRIPTION - EXHAUST SYSTEMS

ITEM NO.	QUANTITY	UNIT	DESCRIPTION	AMOUNT	PRICE	TOTAL
1	1	EA	EXHAUST SYSTEM	1.00	100.00	100.00
2	1	EA	EXHAUST SYSTEM	1.00	100.00	100.00
3	1	EA	EXHAUST SYSTEM	1.00	100.00	100.00
4	1	EA	EXHAUST SYSTEM	1.00	100.00	100.00
5	1	EA	EXHAUST SYSTEM	1.00	100.00	100.00

ITEM DESCRIPTION - AIR BALANCE

ITEM NO.	QUANTITY	UNIT	DESCRIPTION	AMOUNT	PRICE	TOTAL
6	1	EA	AIR BALANCE SYSTEM	1.00	100.00	100.00
7	1	EA	AIR BALANCE SYSTEM	1.00	100.00	100.00
8	1	EA	AIR BALANCE SYSTEM	1.00	100.00	100.00
9	1	EA	AIR BALANCE SYSTEM	1.00	100.00	100.00
10	1	EA	AIR BALANCE SYSTEM	1.00	100.00	100.00



AIR BALANCE NOTE:

ALL AIR BALANCE SYSTEMS SHALL BE DESIGNED TO MEET ALL APPLICABLE REGULATIONS AND STANDARDS.

ALL AIR BALANCE SYSTEMS SHALL BE DESIGNED TO PROVIDE POSITIVE EXHAUSTION AND TO BE PROTECTED AGAINST REVERSE FLOW.

ALL AIR BALANCE SYSTEMS SHALL BE DESIGNED TO BE EASY TO MAINTAIN AND TO BE PROTECTED AGAINST REVERSE FLOW.

ALL AIR BALANCE SYSTEMS SHALL BE DESIGNED TO BE PROTECTED AGAINST REVERSE FLOW.

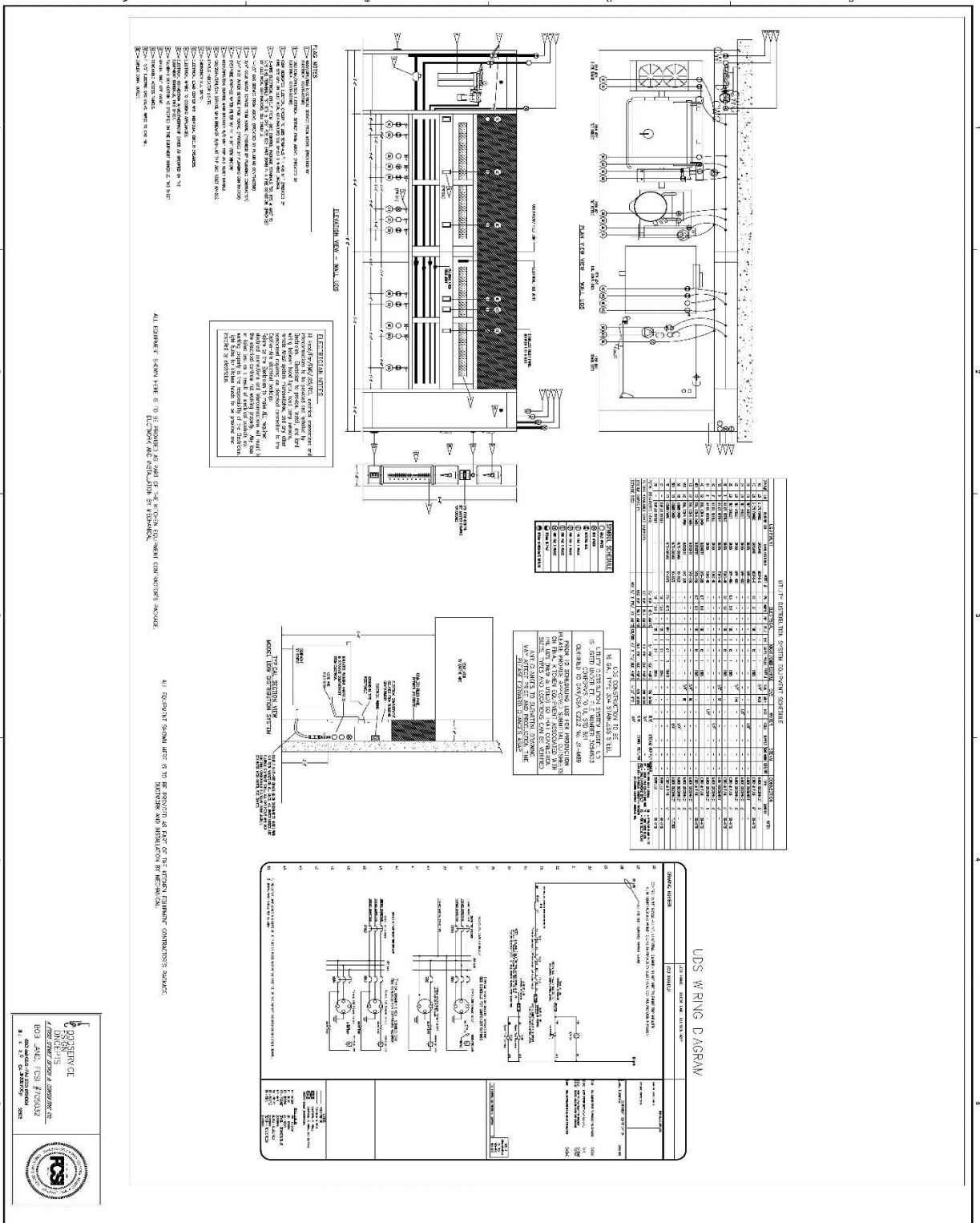
ALL AIR BALANCE SYSTEMS SHALL BE DESIGNED TO BE PROTECTED AGAINST REVERSE FLOW.

CONTRACTOR'S PACKAGE:

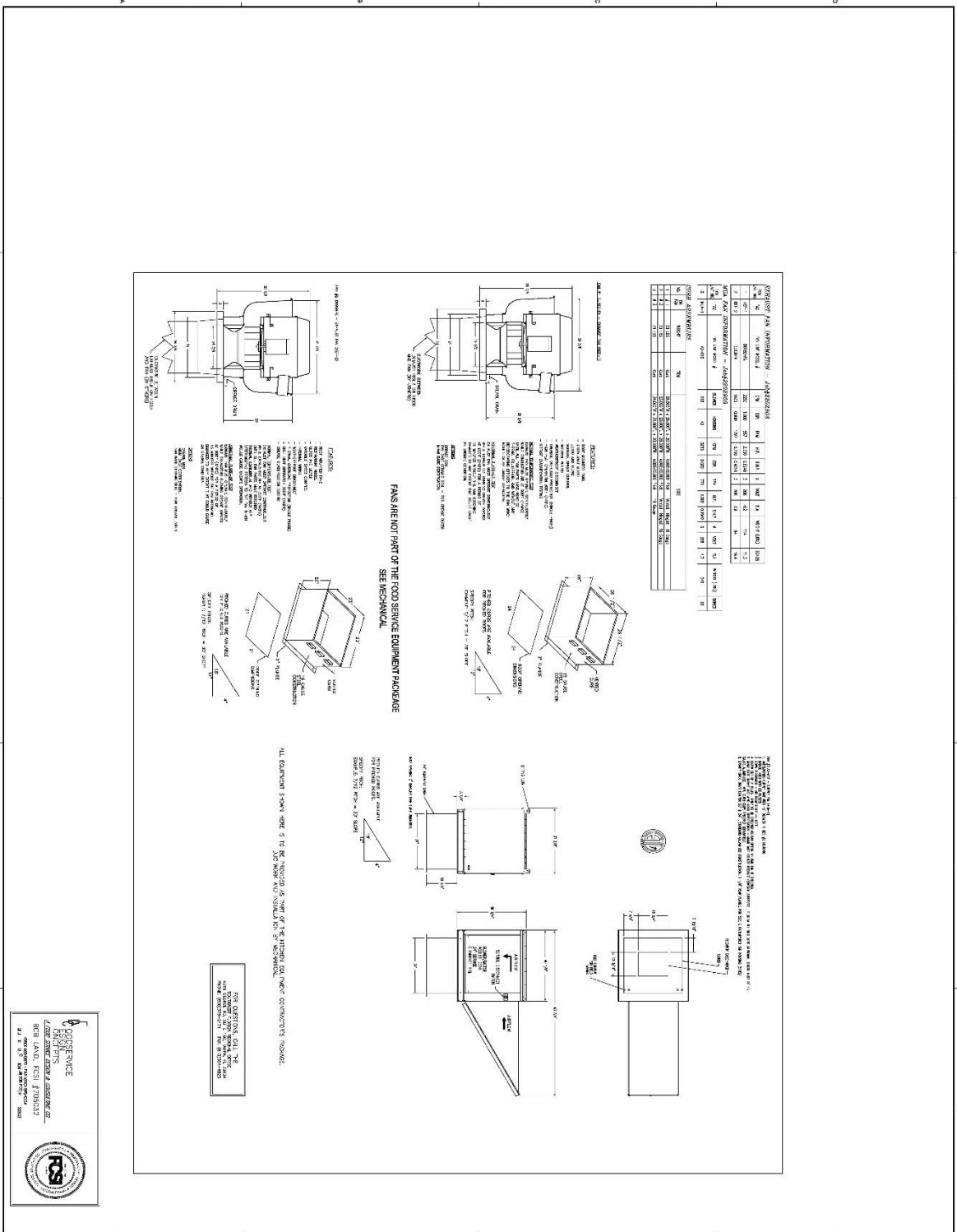
GENERAL REQUIREMENTS:

- CONTRACTOR SHALL BE RESPONSIBLE FOR THE DESIGN AND CONSTRUCTION OF THE EXHAUST SYSTEMS.
- CONTRACTOR SHALL BE RESPONSIBLE FOR THE DESIGN AND CONSTRUCTION OF THE AIR BALANCE SYSTEMS.
- CONTRACTOR SHALL BE RESPONSIBLE FOR THE DESIGN AND CONSTRUCTION OF THE EXHAUST SYSTEMS.
- CONTRACTOR SHALL BE RESPONSIBLE FOR THE DESIGN AND CONSTRUCTION OF THE AIR BALANCE SYSTEMS.
- CONTRACTOR SHALL BE RESPONSIBLE FOR THE DESIGN AND CONSTRUCTION OF THE EXHAUST SYSTEMS.

	DESIGN PROFESSIONAL PROJECT NO. 14285 DATE: 11-16-2014 DRAWING TITLE: EXHAUST HOOD AND DETAILS	LEON COUNTY SCHOOLS BUCK LAKE ELEMENTARY SCHOOL ADDITIONS & REMODELING 1600 PEDRICK ROAD TALLAHASSEE, FLORIDA 32317
		DESIGN DEVELOPMENT DESIGN NO. 14285




	PROJECT NO. 14-10-2014 DATE: 14-10-2014 PROJECT NO.: 14086 DRAWING NO.: FS1.8
	LEON COUNTY SCHOOLS BUCK LAKE ELEMENTARY SCHOOL ADDITIONS & REMODELING 1600 PEDRICK ROAD TALLAHASSEE, FLORIDA 32317



LEON COUNTY SCHOOLS
BUCK LAKE ELEMENTARY SCHOOL
ADDITIONS & REMODELING
 1600 PEDRICK ROAD
 TALLAHASSEE, FLORIDA 32317

DESIGN DEVELOPMENT



daq
 DESIGN ASSISTANCE
 QUANTIFICATION
 ANALYSIS
 DESIGN
 ADMINISTRATION

Revision

NO.	DATE	BY	REVISION

Drawn By: B. LAND
 Checked By:
 Date: 11-10-2014
 Project No.: 1408

Design Title:
**FOOD EVALUATOR AND MAKE-UP
 FANS**

Drawing No.: **FS1.9**

SCHEMATIC DESIGN

ALL DIMENSIONS SHOWN ARE TO FACE UNLESS OTHERWISE NOTED.
 SEE MECHANICAL FOR FAN SPECIFICATIONS.
 SEE MECHANICAL FOR FAN SPECIFICATIONS.
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