

Questions & Answers

1. Does that temporary kitchen have to be constructed in a modular type building or can it be constructed in a trailer type facility?

Answer: Specs shown on drawing sheet 411QF411 call for fiberglass so a truck trailer would not work in this instance.

2. Does the layout of the temporary kitchen have to be the exact layout of the temporary kitchen depicted in Drawing Number 411QF411 or can another layout be offered?

Answer: The layout shown has been extensively coordinated/ constructed with and signed-off by the owner/client to ensure functionality of preparing patient meals during construction. Layout must be very similar to what is shown.

3. Can the cooking equipment be gas? Natural or Propane?

Answer: Schedules on 411QF412 call for propane gas.

4. What are the dimensions of the footprint of the area the temporary kitchen will be placed?

Answer: The temporary trailer assembly is APPROXIMATELY 36' wide by 60' long. The freezers add another 20' to the length. The temporary kitchen connector by the temporary kitchen contractor is shown as 9' wide by 20' long. Temporary kitchen egress stairs would be in addition to these dimensions. Egress from building around the south side of the trailers must be maintained. If an alternate trailer assembly is proposed, contractor should field verify existing conditions.

5. Drawing 411QF411 Item 39 Walk-In Blast Chiller - Is there a make and model # for reference?

Answer: Polar King Custom blast-chiller unit was used for a basis of design.

6. Drawing 411QF411 Item 36 Dish-machine - Make and Model # for reference or type of dish- machine?

Answer: Hobart Flight-type dish-machine (size as shown) was used for a basis of design.

7. How many meals per day will the temporary kitchen produce for?

Answer: Total beds in the facility that will be serviced by the temporary kitchens have a max of 365.

8. On sheet 411A100M note 7.07 calls for spray poly insulation below the cooler. On Sheet 411A120 note 7.03 calls for rigid foam board. Which is it?

Answer: On Sheet 411A100N, change note 7.07 to 7.03. Delete note 7.07. All insulation to be applied to underside of slabs below coolers is to be the rigid foam board

9. On sheet 411A100N note 3.09 calls for retaining wall as shown on civil drawings. The civil drawings do not show a retaining wall only sidewalk. Which is correct? Answer: All retaining wall is existing. A small section of wall was proposed in earlier submittals, but has been removed and replaced with grading.

10. On C100 detail 3/C100 shows precast wheel stops. The civil drawings do not show locations or quantities. Are they required?

Answer: Omit detail 3/C100.

11. Spec book page 3 of 51 Note 4 states that amendment 3 deduct all work associated with replacement of refrigerated walk-in equipment as indicated in the specs and drawings. We cannot find on the specs and drawings this listed. What should we do?

Answer: This refers to Item 2 on Sheet 411QF600, Meat and Vegetable Storage Cooler (and other drawings that show work for this item). Specifications for this item are included in 11 41 21.

12. On sheet 411MD100 note 31 states to remove steam piping etc. This note should say Deduct Alt. #1 per sheet 411MP100. Please clarify.

Answer: Note 31 on 411MD100 is correct as written. This area is not part of Deduct Alternate No. 1. Note 31 on 411MP100 is correct as written as well (notes are different sheet by sheet).

Revise Bid Item 2 (Deduct Alternate 1) to read: Contractor shall perform all work as described in BID ITEM 1 (BASE BID) except deduct all work associated with installation of **Air Handling Unit 411-AHU3, ductwork and controls** serving Unassigned 118 as indicated in the specifications and drawings. **Removal and replacement of perimeter heating system serving Unassigned 118 is base bid and shall NOT be deducted.** Contractor shall have 540 days from Notice to Proceed (NTP) to complete the work associated with Bid Item 2 (Deduct Alternate No. 1).