

FAR13 RFQ
VA Montrose and VA Castlepoint

Questions

1. (VA MONTROSE) On page 3, Line Items and quantities chart, line items 0005 indicates 12 remote refrigeration, which aligns with 12 retherm stations in line 0001. This 1-to-1 ratio of remote refrigeration to retherm stations is a change from VA Montrose's existing retherm equipment installation. Their current equipment mix includes 2-to-1 ratio of remote refrigeration to retherm stations. Changing this ratio from 2-to-1 to 1-to-1 impacts installation, eliminating the ability to reuse the existing refrigeration lines between the retherm stations and remote refrigeration.
 - a. Please confirm that VA Montrose plans to change 2-to-1 ratio to 1-to-1 ratio (remote refrigeration to retherm stations), even though this increases the project cost and complexity.

N&FS is keeping the 2:1 ratio.

- b. If so, should offerors include removal of existing refrigeration lines and installation of new refrigeration lines in installation cost and scope of work?

No

2. (VA CASTLE POINT) On page 4, Line Items and quantities chart, line items 0020 indicates 6 remote refrigeration, which aligns with 6 retherm stations in line 0016. This 1-to-1 ratio of remote refrigeration to retherm stations is a change from VA Castle Point's existing retherm equipment installation. Their current equipment mix includes 3-to-1 ratio of remote refrigeration to retherm stations. Changing this ratio from 3-to-1 to 1-to-1 impacts installation, eliminating the ability to reuse the existing refrigeration lines between the retherm stations and remote refrigeration.
 - a. Please confirm that VA Castle Point plans to change 2-to-1 ratio to 1-to-1 ratio (remote refrigeration to retherm stations), even though this increases the project cost and complexity.

N&FS is keeping the 2:1 ratio.

- b. If so, should offerors include removal of existing refrigeration lines and installation of new refrigeration lines in installation cost and scope of work?

No

3. Should offerors include remote access package to monitor retherm system temperatures and events remotely for HACCP reporting? If so, should the remote access system be specified as Wi-Fi or Ethernet? (Ref: page 3 and 4, Line items and quantities chart, line items 0006 and 0021, "CONTROL PANEL WITH HACCP")

Ethernet

4. Existing retherm stations at both VA Montrose and VA Castle Point are currently hard-wired into electrical disconnects. In the salient characteristics, electrical service for retherm stations is noted to include plug (ref. page 6, base station retherm system).
 - a. On retherm stations, should offerors include plug set or hard-wired whip to connect to existing electrical disconnects?

Units should be hard wired to electrical disconnects with final terminations to be made by contractor.

- b. If plug set is required, should offeror include additional cost to replace existing electrical disconnects with electrical receptacles as part of the installation?
N/A
5. (VA MONTROSE) On page 4, line item 0013 specifies 36 each reversible trays. Should this be 36 cases of reversible trays?
Yes
6. (VA CASTLE POINT) On page 4, line item 0029 specifies 22 each reversible trays. Should this be 22 cases of reversible trays?
Yes
7. The installation detail was not part of the solicitation. Please provide a detailed "Installation Scope of Work" outlining what is to be included in the bid response, and what is the VA's responsibility.

Installer will:

- Receive on site 12 new b pods and 6 carts at the Castle Point campus and 24 new b pods and 12 carts at the FDR campus
- Supply 2 new condensers at the Castle Point campus and 6 new condensers at the FDR campus (compressor to have 4 year extended warranty)
- Remove old units and bring them to loading dock for disposal by others
- Set new unit in place and mount to the floor
- Run all new refrigeration lines from outside to inside units
- Make all final connections to properly sized utilities with 6'
- Test unit for proper operation
- All work to be performed during normal business hours Monday-Friday 7am-5pm

8. How will be bids be tabulated/graded? For example:
 - a. 25% Price?
 - b. 25% On-site demonstration and presentation
 - c. 25% System ability to keep hot food hot and cold food cold?
 - d. 25% Past performance?

Evaluations will be conducted in accordance with FAR 13 requirements as stated in the solicitation.

9. When will the questions be answered?

As soon as possible to ensure the specified close date is met.

10. May we ask for a 2-week extension after the answers are provided to professionally respond to the solicitation to include the details in the answers?

This equipment is critical to patient care and VA would experience unnecessary delays waiting too long for award. Two weeks would not be feasible.