



January 16, 2024

Bid Pack #7A FSE Secondary Campus Bid Summary Update

Redford Union School District



Table of Contents

Section 1	Design Recap	7
Section 2	Schedule Update	1
Section 3	Bid Summary	2
Section 4	Bond Team Recommendations	1
Section 5	Questions and Answers	



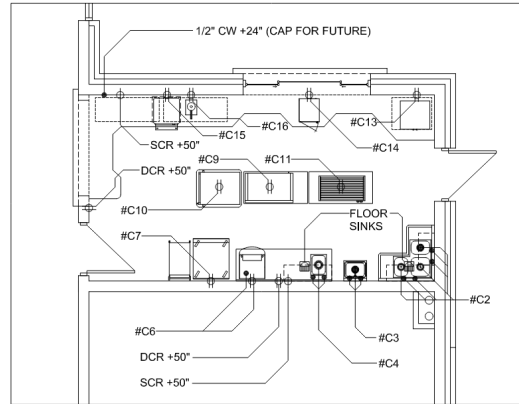
SECTION 1

Design Recap

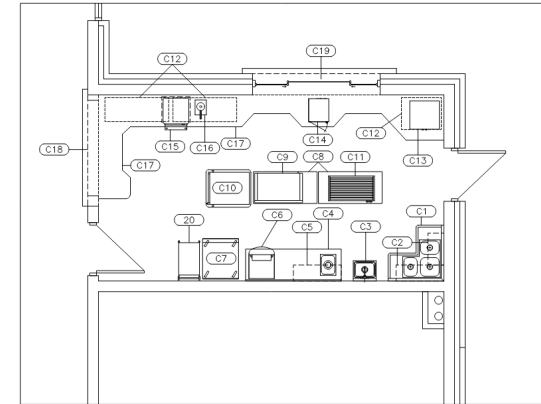
Design Recap – Concession Space

NOTES

- 1- LOCATIONS SHOWN ARE APPROXIMATE CONNECTION POINTS ON EQUIPMENT. FSEC TO PROVIDE FULLY DIMENSIONED ROUGH-IN PLAN.
- 2- UTILITY REQUIREMENTS, DIMENSIONS, INTERCONNECTIONS, AND SO ON ARE BASED ON THE FIRST-NAMED MANUFACTURER IN THE SPECIFICATIONS. THE FSEC IS RESPONSIBLE FOR ADVISING ANY DEVIATIONS THAT MAY RESULT FROM THE USE OF MANUFACTURERS OTHER THAN THE FIRST-NAMED, AND FOR ANY ADDITIONAL COSTS BY ANY TRADES INCURRED AS A RESULT OF USING MANUFACTURERS OTHER THAN THE FIRST-NAMED.
- 3- UTILITY REQUIREMENTS DO NOT NECESSARILY REFLECT EXISTING UTILITIES IN THE AREA. WHERE PRACTICAL, EXISTING UTILITIES SHALL BE USED IN LIEU OF PROVIDING NEW SERVICES.
- 4- MECHANICAL ENGINEER TO DETERMINE, PER LOCAL CODES, SIZE AND LOCATION OF GREASE INTERCEPTOR.
- 5- MECHANICAL ENGINEER TO DETERMINE, PER LOCAL REQUIREMENTS, DIRECT OR INDIRECT WASTE OUTLET CONFIGURATIONS FOR VARIOUS EQUIPMENT AND THE NEED FOR CONNECTION TO GREASE INTERCEPTORS.
- 6- GENERAL AREA FLOOR DRAINS NOT REQUIRED FOR FOOD SERVICE EQUIPMENT ARE NOT SHOWN.
- 7- PLUMBING CONTRACTOR TO EXTEND INDIRECT WASTE OUTLETS, AS LOCATED ON EQUIPMENT, TO BUILDING WASTE RECEPTACLES UNLESS OTHERWISE NOTED.
- 8- PLUMBING CONTRACTOR SHALL PROVIDE WATER PRESSURE REDUCING VALVES FOR PRESSURES IN EXCESS OF 50 PSI UNLESS OTHERWISE NOTED.
- 9- FSEC TO FURNISH AND INSTALL CORD AND PLUG AND COORDINATE MATCHING RECEPTACLE (NOT BY FSEC) TO FOOD SERVICE EQUIPMENT, AS INDICATED ON PLAN.
- 10- ELECTRICAL RECEPTACLES ARE INCLUDED WHERE REQUIRED TO ACCOMMODATE FOOD SERVICE EQUIPMENT. ELECTRICAL ENGINEER TO PROVIDE ADDITIONAL CONVENIENCE RECEPTACLES AS MAY BE NECESSARY.
- 11- FSEC WILL NOT BE RESPONSIBLE FOR FURNISHING ELECTRICAL COMPONENTS SUCH AS LINE OR DISCONNECT SWITCHES, SAFETY CUT-OUTS, CONTROL PANELS, FUSE BOXES, FITTINGS, WIRING OR PLUMBING COMPONENTS AND FIXTURES SUCH AS TEES, MIXING VALVES, ELBOWS, SHUT-OFF VALVES, COUPLINGS, AND FITTINGS OTHER THAN THOSE FURNISHED AS STANDARD WITH HIS EQUIPMENT OR AS OTHERWISE SPECIFIED.



SPOT CONNECTION PLAN



FLOOR PLAN

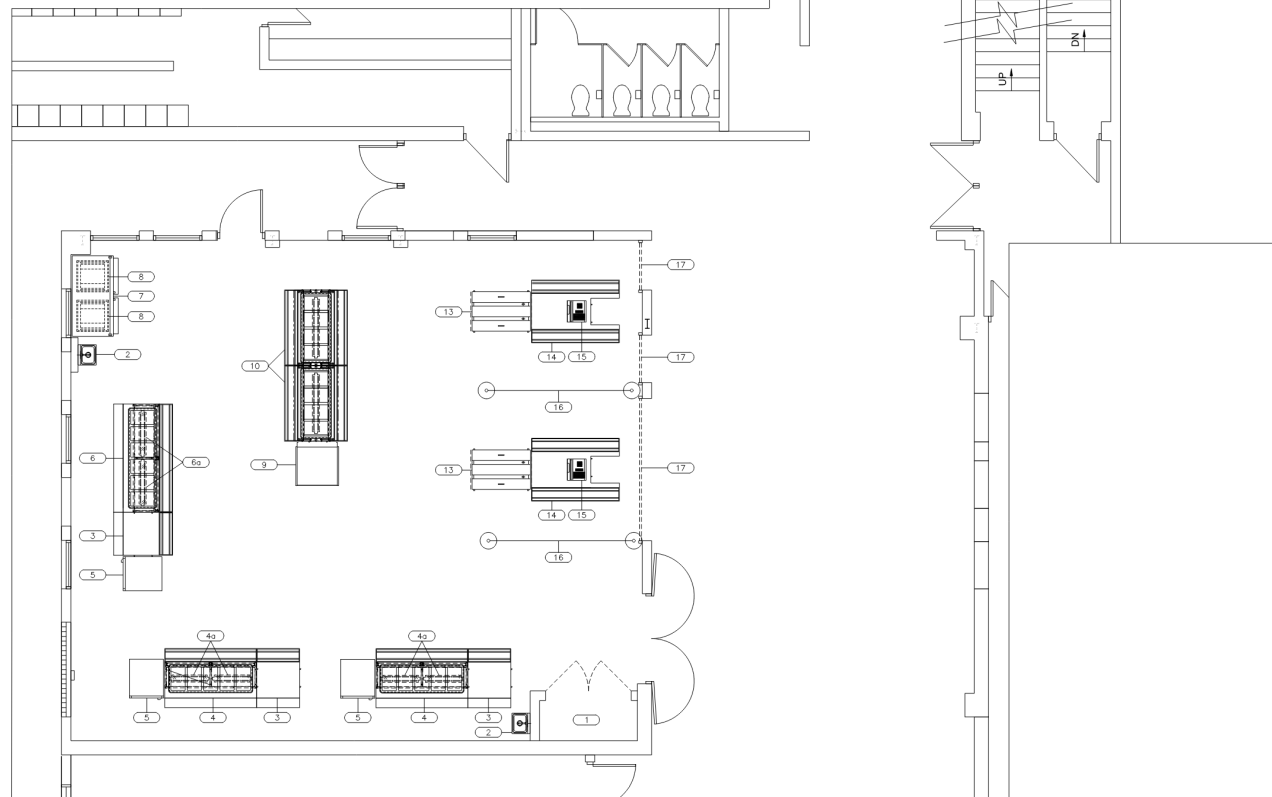
LEGEND

EC	ELECTRICAL CONNECTION
DR	DUPLEX RECEPTACLE (120/1Ø)
SR	SINGLE RECEPTACLE (208/1Ø)
DCR	DUPLEX CONVENIENCE RECEPTACLE (120/1Ø)
SCR	SINGLE CONVENIENCE RECEPTACLE (208/1Ø)
HP	HORSEPOWER
KW	KILOWATTS
FLA	FULL LOAD AMPS
HW	HOT WATER
CW	COLD WATER
W	DIRECT WASTE
FD	FLOOR DRAIN
FFD	FUNNEL FLOOR DRAIN
FS	FLOOR SINK
IW	INDIRECT WASTE
DFA	DOWN FROM ABOVE
AFF	ABOVE FINISHED FLOOR
FSEC	FOOD SERVICE EQUIPMENT CONTRACTOR

EQUIPMENT SCHEDULE															
Item No	Qty	Equipment Category	Equipment Remarks	Hot Water Size (in)	Hot Water AFF (in)	Cold Water Size (in)	Cold Water AFF (in)	Direct Drain Size (in)	Direct Drain AFF (in)	Indir Drain Size (in)	Gas Size (in)	Gas Use (MBTUH)	Gas AFF (in)	Plumbing Remarks	
C1	1	THREE COMPARTMENT SINK		1/2	14	1/2	14	2.0(GT)	16	(2)2.0*				* TO AIR GAP WASTE	
C2	LOT	TIERED WALL SHELF "A"	TWO TIERS												
C3	1	HAND SINK		1/2	14	1/2	14	1.5	16						
C4	1	WORK TABLE WITH SINK	INTEGRAL STORAGE SHELF BELOW	1/2	14	1/2	14			2.0*				* TO AIR GAP WASTE	
C5	LOT	TIERED WALL SHELF "B"													
C6	1	POWDERED MIX HOT BEVERAGE DISPENSER				1/2	50								
C7	1	REACH-IN REFRIGERATOR/FREEZER													
C8	2	MOBILE WORK TABLE	OPEN STORAGE BELOW												
C9	1	REFRIGERATED GLASS DOOR MERCHANDISER													
C10	1	MOBILE HEATED CABINET													
C11	1	HOT DOG ROLLER GRILL													
C12	3	FLOOR SHELF													
C13	1	POPCORN POPPER													
C14	1	PRETZEL MERCHANDISER	FUTURE												
C15	1	NACHO WARMER													
C16	1	NACHO CHEESE PUMP													
C17	1	SERVICE COUNTER	OPEN STORAGE BELOW (ITEM #12)												
C18	1	CLOSURE "A"	NOT BY FSE CONTRACTOR												
C19	1	CLOSURE "B"	NOT BY FSE CONTRACTOR												
C20	1	MOBILE UTILITY/DELIVERY CART	THREE SHELVES												

Design Recap – Secondary Campus Serving Rm

Item No	Qty	Equipment Category	Equipment Remarks	Hot Water (GPM)	Hot Water (AFT (H))	Cold Water (GPM)	Cold Water (AFT (H))	Ice Cream (GPM)	Ice Cream (AFT (H))	Roll-In (GPM)	Roll-In (AFT (H))	Gas Size (H)	Gas Size (AFT (H))	Gas Size (AFT (H))	Plumbing Remarks	Volts	Phase	HP	Amperes	Service (AFT (H))	Direct	Plug	Remarks
1	1	STORAGE AREA	NOT BY PSE CONTRACTOR																				
2	2	HAND SINK		1/2	34	1/2	34	1.5	16														
3	3	PLAT TOP SERVING COUNTER "A"																					
4	2	FIVE WELL HOT FOOD COUNTER																					
4a	2 PWF	STRIP HEATER WITH LIGHTS																					
5	3	MOBILE HOT FOOD-HOLDING CABINET																					
6	1	10K WELL HOT FOOD COUNTER																					
6a	1 PWF	STRIP HEATER WITH LIGHTS																					
7	1	ROLL-IN REFRIGERATOR																					
8	2	MOBILE REFRIGERATOR RACK																					
9	1	AIR SCREEN REFRIGERATOR "A"																					
10	2	FOUR-WELL COLD FOOD COUNTER																					
11	-	UNASSIGNED NUMBER																					
12	-	UNASSIGNED NUMBER																					
13	2	MILK COOLER																					
14	2	CASHER COUNTER "A"																					
15	3	P.O.S. STATION																					
16	4	TRAFFIC GUIDE STANCHION																					
17	3	OVERHEAD DOOR CLOSURE																					
18	-	UNASSIGNED NUMBER																					
19	-	UNASSIGNED NUMBER																					
20	2	PLAT TOP SERVING COUNTER "B"	EXISTING - OWNER RELOCATE																				
21	1	CASHER COUNTER "B"	EXISTING - OWNER RELOCATE																				
22	1	ICE CREAM CABINET	EXISTING - OWNER RELOCATE																				
23	1	DISPLAY RACK	EXISTING - OWNER RELOCATE																				
24	1	AIR SCREEN REFRIGERATOR "B"	EXISTING - OWNER RELOCATE																				





SECTION 2

Schedule Update

Schedule

Receive Bids for Subcontractors	November 21, 2023
Post-Bid Interviews	November 29, 2023
Board of Education Update	January 16, 2024
Finalize Award Recommendation	January 17, 2024
Board Award Recommendation Presented for Approval	January 23, 2024
Issue Subcontracts	January 26, 2024
Submittal Review Period	February – March, 2024
Material Procurement Period	March – June, 2024
Construction Start On-Site	July 18, 2024
Construction Substantial Completion	August 14, 2024
First Day of School	August 26, 2024



SECTION 3

Bid Summary

Bid Summary

Work Category 29 - Food Service Equipment	<i>Recommended</i>	
Contractor Name	Great Lakes Hotel & Supply	Stafford Smith
Base Bid	\$ 268,692.00	\$ 290,175.00



SECTION 4

Bond Team Recommendations

Bond Team Recommendation

Base Bid Contract Award (<i>Initial</i>)	= \$268,692
Contingency, Fees, Bond, Insurance	= \$18,522
Total Construction Cost	= \$287,214

NOTES:

1. This recommendation is based on the bids received on 11/21/23.



SECTION 5

Questions & Answers