

BID PACKAGE**BP11 FOOD SERVICE EQUIPMENT
SCOPE OF WORK &
PROJECT SPECIFIC CONDITIONS**

Project Name: Wendell H. Murphy Football Center Kitchen Renovation

SCOPE OF WORK:

Subcontractor agrees to commence Subcontractor's work herein described upon notification by Contractor and to perform and complete such Work in accordance with the Contract Documents and Contractor's Schedule.

Scope – This subcontract agrees to furnish and install all necessary labor, materials, equipment, taxes incidentals, tools, sales and use taxes, licenses, permits, insurance, freight, supervision, engineering (if applicable) and overtime for the work listed below. Meet all industry and manufacturer's standards, the contract drawings & specifications, addenda if any, and all local/state/federal codes and insurance and/or incidentals necessary to provide and install the **Food Service Equipment** for the **Wendell H. Murphy Football Center Kitchen Renovation** project. Work under this Subcontract Agreement specifically includes, but shall not be limited to, the following.

1. Work on this project will occur during school year with students and faculty in the building. The owner is allowing the majority of work to commence during normal working hours, but subcontractor understands work will be sequenced to comply with school's requirements (ex. no loud noises during testing times). Loud, odorous, and work in currently occupied areas shall occur off-hours (7pm-7am or weekends). Subcontractor includes all out-of-sequence and off-hours work needed to comply with Owner's requirements.
2. Work in this scope includes Kitchen that is accessed from Level 1 loading dock. Subcontractor includes access and removal of debris from loading dock for this scope of work. Include protection of all finishes from Loading Dock Entry to work space.
3. All work outlined in project specifications to include but limited to:
 - a. 114000 Food Service Equipment
4. All closeout information such as warranties and as-built drawings shall be submitted and approved prior to final billing. O&M manuals shall be submitted with 50% billing. Delays in providing this documentation will result in held payments.
5. Lower tier subcontractors must be supervised by prime subcontractor employees at all times.
6. All subcontractor employees, including tier subcontractors and vendors, are required to abide by OSHA regulations and Shelco Safety Guidelines.
7. The subcontractor agrees to clean up their portion of the work daily. Clean-up under this agreement shall include the following but not limited to removal of all waste materials from all areas on a daily basis and placed in Shelco provided waste dumpsters. Subcontractor will abide by the Shelco Waste Management Plan.

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8. Subcontractor shall provide protection of adjacent work and unfinished surfaces during the scope of work installation, including but not limited to, HVAC, plumbing, electrical, glazing, or other permanent structures.
9. Subcontractor is responsible for all misc. equipment required for their work including man lifts, forklifts, lift trucks, hoists, etc.
10. Subcontractor is responsible for receiving, unloading, and handling of all subcontractor's materials and equipment.
11. Subcontractor shall perform all testing of plumbing systems as required per contract specifications and code requirements.
12. Subcontractor has reviewed the project schedule and will adequately staff the project to complete the scope Monday-Friday, 7am-5pm. Saturday, Sunday will only be worked as a make-up day.
13. All deliveries are to be schedule with Shelco in advance. If deliveries show up unannounced, then Shelco may elect to reject deliveries at no cost to Shelco.
14. Delivery and hook-up of all kitchen equipment is included in this scope. This includes all braided supply lines, elbows, appurtenances, etc. for a complete and functional system.
15. PPE will be required for all personnel while on-site. This includes (but is not limited to) hard hat, safety vest, clear safety glasses. PPE will be strictly enforced.
16. Subcontractor is highly recommended to walk the floors to review existing conditions. No change orders will be issued due to "unforeseen conditions" that are available for review on-site.
17. Subcontractor to provide and install all appliances shown on A416B. Includes EQ1-EQ5.
18. Subcontractor to complete scope per project schedule.
19. Subcontractor to remove all trash from job site and dispose of off-site.
20. If any appliances are discontinued, then alternates must be approved in writing.
21. Subcontractor to run all kitchen equipment to confirm functionality prior to turnover.
22. Subcontractor to clean all appliances prior to turnover. This includes removal of all plastic protection (if requested by Shelco).
23. Subcontractor to provide 1 year labor/materials warranty on all appliances. Provide any extended warranties provided by the manufacturer.
24. Dimension rough in shop drawings for all equipment (existing, new & owner furnished) is the responsibility of the Food Service Vendor. Subcontractor responsible for verifying all utility connections on existing equipment prior to demo to ensure engineer drawings have accurate rough ins.
25. Disconnect and move all equipment noted to be "reused" within the onsite storage area within Players' Lounge 319. Subcontractor will be responsible for moving equipment back into the Kitchen during final installation.
26. Coordination of Servery casework ensuring all equipment fits in designed locations.
27. Relocation of existing coolers for storage and then reinstallation at later date during construction.
28. Furnish and install new exterior freezer
29. All sneeze guards and shop drawings are included in this scope of work.
30. Subcontractor to reference and include equipment per remarks on KEC Schedule.

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31. All refrigeration work and equipment required for complete Kitchen Equipment scope of work including freezer and coolers.
32. Dish wash machine with vent cowls and stainless duct to ceiling.
33. Furnish and install floor troughs in Kitchen, final piping connections by others.

Alternates

#3: Furnish and install outdoor freezer.

#4: Furnish and install Kitchen Equipment Package per Plans & Specifications.

Allowances to be carried in Base Bid:

MISCELLANEOUS ITEMS:

Coordination - Subcontractor shall be responsible for reviewing the complete set of building contract drawings and coordinating his work with all other trades involved, including building design loads, underground utility design, and bridging requirements.

Supervision - Subcontractor shall provide one Superintendent or Foreman for project to interface with Shelco Project Superintendent. Subcontractor's Superintendent or Foreman shall not be changed without prior approval of Shelco's Project Superintendent. Subcontractor's Superintendent or Foreman shall be present on site at all times while Subcontractor is performing work.

Warranty – The Subcontractor shall provide a one-year workmanship warranty from the date of final acceptance from the Owner.

Equipment - Subcontractor includes all lifts, equipment, etc. as required for safe installations.

Final Cleaning - Final cleaning is by others, however, the Contractor shall leave his work in a "construction cleaned" condition. "Construction cleaned" is defined as being broom clean when finishing is complete. Comply with product manufacturer's recommendations for cleaning.

It is the intent of this Agreement that a complete and fully complete **Appliance Package** in accordance with the contract documents, including miscellaneous items required but not explicitly specified or shown. Subcontractor shall furnish and install all parts, accessories, devices, protection, and all other items necessary for his system to perform its intended function, except as specifically excluded elsewhere in this agreement. Subcontractor shall not assume that any item adjacent to or interfacing with its work will be furnished by others unless specifically so identified elsewhere in this subcontract.