



Oregon State University

RESER STADIUM WESTSIDE COMPLETION FOOD SERVICE EQUIPMENT

PROJECT NUMBER: 1994-20

RFP #2022-008423

ADDENDUM NO. ONE (1)

ISSUE DATE: June 10, 2022

CONTRACT ADMINISTRATOR:

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This Addendum is hereby issued to inform you of the following revisions and or clarifications to the above-referenced RFP and/or the Contract Documents for the Project, to the extent they have been modified herein. Any conflict or inconsistency between this Addendum and the Solicitation Document or any previous addenda will be resolved in favor of this Addendum. Proposals shall conform to this Addendum. Unless specifically changed by this Addendum, all other requirements, terms and conditions of the Solicitation Document and or Contract Documents, and any previous addenda, remain unchanged and can be modified only in writing by OSU. The following changes are hereby made:

PRE-BID CONFERENCE

Item 1 Those in attendance at the 6/1/2022 Mandatory Pre-Bid Conference included representatives from the following firms:

- Bargreen
- TriMark West
- Great Lakes Hotel Supply
- Curtis Restaurant Equipment

QUESTION AND ANSWER:

Item 2 Q: Please confirm whose responsibility Bar Tops and Bar Counters are. Some items note them by others, and others as by Food Service Contractor.

A: Stainless steel service bar tops to be by KEC.

- Item 3 Q: Is the project taxable?
A: Yes, see definition of Direct Costs in A.1 of the General Conditions
- Item 4 Q: There is noted a requirement for a Oregon Contractors License on the Bid Form. We would like to exclude this if possible as we do not currently have one.
A: The Equipment Installer shall be required to have an Oregon Contractors Construction Board (CCB) license within Ten (10) Days of issuance of an Intent to Award.
- Item 5 Q: Item #C26 is noted by others in the spec, but the drawings do not confirm. Whose responsibility is the Gas Blender?
A: Gas blenders are to be provided by the beer system vendor.
- Item 6 Q: Item #C65 is drawn as being wall flashing, but the Food Service specs note this item as being a spare number. What is the design intent?
A: Intent for item #C65 is to be wall flashing behind 3 compartment sink and prep table with sinks. Refer to 10/QF500-11.
- Item 7 Q: Item #D2.1 isn't shown in the specifications, but drawn as a remote compressor rack. More of a heads up than a question
A: Refer to sheet QF700-4 for item D2.1 information.
- Item 8 Q: Item #D5 is noted by others in the spec, but the drawings do not confirm. Whose responsibility is the Gas Blender?
A: Gas blenders are to be provided by the beer system vendor.
- Item 9 Q: Item #E15 has a quantity of (13) in the specs, but (15) are shown on the drawings. What is the correct quantity?
A: Quantity should match drawings, at (15).
- Item 10 Q: Item #E147.1 is specified as being the food service contractor, but the drawings note this water filter as being by others. Who is responsible for this unit?
A: Item #E147.1 should be by purveyor.
- Item 11 Q: Item #F2 has a quantity of (2) in the specs, but only (1) is drawn. What is the correct quantity?
A: Item #F2 should be quantity of (1).
- Item 12 Q: Item #F31 is specified as being a corner guard, but the drawings note this item as being a spare number. What is the design intent?
A: Item #F31 should be spare number.
- Item 13 Q: Item #F40 is specified as being a spare number, but the drawings show this item as being a wall cabinet. What is the design intent?
A: Item #F40 should be wall cabinet, per QF412-2.

Item 14 Q: Item #H14 is specified as being a drip trough, but this item is not shown on the drawings. Please confirm design intent.

A: Item #H14 should be spare number. Drip troughs called out as item #H87.

Item 15 Q: Item #H8 has a quantity of (2) in the specs, but the drawings show a quantity of (4). What is the correct quantity?

A: Item #H8 is quantity of (1) in specifications and drawings.

Item 16 Q: Bid Bond required?

A: No

Item 17 Q: Performance and Payment Bond required?

A: Yes

Item 18 Q: Structural and Mechanical Permits for Hoods and Walkins to be included in bid?

A: Permits will be paid by OSU

Item 19 Q: Curb for Refrigeration Equipment to be included in bid?

A: Yes

Item 20 Q: Seismic drawings and calculations required for Hoods, Walkins and Refrigeration Rack curb?

A: Structural information part of deferred submittals.

Item 21 Q: Is the remote refrigeration rack Item A3 to be mounted directly on top of the walk-in cooler / freezer box item #A1?

A: Item #A3 will be mounted to the structure above, not directly on the walk in.

Item 22 Q: Will there be enough clearance above the walk-in box for this unit to fit and how it will be secured in place, on top of the walk-in box or hung from the building structure above?

A: Item #A3 has 8'-7" from the top of the walk in to the bottom of structure above. Mounted above the walk in.

Item # B7 has 10'-5" from the top of the walk in to the bottom of structure above. Mounted on the walk in.

Item #D2.1 has 7'-8" from the top of the walk in to the bottom of structure above. Mounted on the walk in.

Item #E32.1 will be mounted on the roof outdoors.

Item 23 Q: The current HVAC drawing do not show any accommodation for the removal of the hot air that Item A3 will be producing. How will the BTU load for this unit be handled? (138480 BTU's)

A: All refrigeration rack will be roof mounted. All current rack drawings in foodservice set call for outdoor units.

Item 24 Q: There does not seem to be any accommodation for heat exhaust shown on the current HVAC plan.

A: All refrigeration rack will be roof mounted. All current rack drawings in foodservice set call for outdoor units.

Item 25 Q: As it looks right now all of the remote refrigeration units are currently to be located on top / above each walk-in cooler or freezer box, please confirm the clearance from the top of the walk-in box to the structure above will allow for the remote refrigeration units.

A: Item #A3 has 8'-7" from the top of the walk in to the bottom of structure above. Mounted above the walk in.

Item # B7 has 10'-5" from the top of the walk in to the bottom of structure above. Mounted on the walk in.

Item #D2.1 has 7'-8" from the top of the walk in to the bottom of structure above. Mounted on the walk in.

Item #E32.1 will be mounted on the roof outdoors.

Item 26 Q: Note item E32.1 is missing from the current 114000 specs and there is no refrigeration specification shop drawings.

A: Reference sheet QF700-5 for details on item #E32.1.

Item 27 Q: Upon further examination of the 114000 specifications on this piece of equipment and what is shown in the food service shop drawings there is a difference in the model numbers.

A: Utilize the model numbers on the manufacturer shop drawings.

Item 28 Q: Is this remote refrigeration rack going to be an indoor unit designed to sit on top of the walk-in cooler / freezer box or will this be an outdoor unit to be located some where on the roof of the building, and if so where?

A: Rack #A3 will be mounted above the walk in cooler.

Rack #B7 will be mounted on the walk in.

Rack #D2.1 will be mounted on the walk in.

Rack #E32.1 will be mounted outdoors on the roof.

Item 29 Q: The specs and equipment schedules differ on shelving tiers, specs call for 4-tier, and schedules call for 5-tier. What is the correct tier for shelving?

A: Please provide 5 tier as shown on the equipment schedule.

END OF ADDENDUM NO. ONE (1)