

RETURN BIDS TO:
RETOURNER LES SOUMISSIONS À:
Public Works and Government Services Canada
Telus Plaza North/Plaza Telus Nord
10025 Jasper Ave./10025 ave. Jaspe
5th floor/5e étage
Edmonton
Alberta
T5J 1S6
Bid Fax: (780) 497-3510

SOLICITATION AMENDMENT MODIFICATION DE L'INVITATION

The referenced document is hereby revised; unless otherwise indicated, all other terms and conditions of the Solicitation remain the same.

Ce document est par la présente révisé; sauf indication contraire, les modalités de l'invitation demeurent les mêmes.

Comments - Commentaires

Vendor/Firm Name and Address
Raison sociale et adresse du
fournisseur/de l'entrepreneur

Issuing Office - Bureau de distribution
Public Works and Government Services Canada
Telus Plaza North/Plaza Telus Nord
10025 Jasper Ave./10025 ave. Jasper
5th floor/5e étage
Edmonton
Alberta
T5J 1S6

Title - Sujet Cook-Chill Production Kitchen	
Solicitation No. - N° de l'invitation 21120-133852/A	Amendment No. - N° modif. 003
Client Reference No. - N° de référence du client 21120-133852	Date 2013-07-31
GETS Reference No. - N° de référence de SEAG PW-\$PWU-009-9882	
File No. - N° de dossier PWU-3-36101 (009)	CCC No./N° CCC - FMS No./N° VME
Solicitation Closes - L'invitation prend fin at - à 02:00 PM on - le 2013-08-09	Time Zone Fuseau horaire Mountain Daylight Saving Time MDT
F.O.B. - F.A.B. Plant-Usine: <input type="checkbox"/> Destination: <input type="checkbox"/> Other-Autre: <input type="checkbox"/>	
Address Enquiries to: - Adresser toutes questions à: Davyduke (RPC), Katherine	Buyer Id - Id de l'acheteur pwu009
Telephone No. - N° de téléphone (780) 497-3547 ()	FAX No. - N° de FAX (780) 497-3510
Destination - of Goods, Services, and Construction: Destination - des biens, services et construction: Correctional Services Canada Bowden Institution QEII, Highway 2 South Bowden, AB	

Instructions: See Herein

Instructions: Voir aux présentes

Delivery Required - Livraison exigée	Delivery Offered - Livraison proposée
Vendor/Firm Name and Address Raison sociale et adresse du fournisseur/de l'entrepreneur	
Telephone No. - N° de téléphone Facsimile No. - N° de télécopieur	
Name and title of person authorized to sign on behalf of Vendor/Firm (type or print) Nom et titre de la personne autorisée à signer au nom du fournisseur/ de l'entrepreneur (taper ou écrire en caractères d'imprimerie)	
Signature	Date

-
- Question 1. What walls will require the 1200mm high EP3 coating?
 Answer 1: The design builder's consultant is required to specify the appropriate coating for the different areas of the kitchen. See item#10 of Appendix A. Additional specifications for the different epoxy types that are required to be used as EP1 to EP5 are attached to this amendment as Eqpt Detail - 2A (Epoxy Specifications).
- Question 2. Is a drywall finish okay for the office area's
 Answer 2: Yes.
- Question 3. What locations should the EP4 coating be used in?
 Answer 3: See response to Q1 above.
- Question 4. Is the epoxy flooring and FRP to be used in the Basement location?
 Answer 4: Only suitable epoxy flooring with 6" high coving. Design builder will submit proposed basement wall insulation/finish type that will withstand use, heat and moisture with the design submissions.
- Question 5. Is a scaled drawing of the generic floor plan available?
 Answer 5: No

Attachment: Eqpt Detail - 2A (Epoxy Specifications)

- Question 6. The size/ footprint of the building is limited to approximately 8700 SF for the Kitchen and 2000 SF for the Loading Dock. We have checked the equipment list provided and the program requirements and have calculated this would take approximately 12000 SF of space. In order to provide all the equipment and services requested, we would need to increase the size of the building. Is this acceptable?
 Answer 6: The design builder is expected to limit the footprint to 8,700 SF. If during design development it becomes necessary to increase the size, it will be done as a change to the scope.
- Question 7. Is this kitchen for kettle products only This kitchen has no other cooking equipment except for the kettles and chilling/packaging equipment, which are good for liquid type products such as soup. Is that the extent of the menu?
 Answer 7: Yes.
- Question 8. Can you provide a menu and number of meal equivalents to be prepared on a daily basis.
 Answer 8: No. The kitchen design and equipment selection is based on a National cook-chill strategy.

Question 9. There is a separate washroom for inmates, so will there will have to be some security involved, even if the inmates working here are of minimum risk.

Answer 9: No.

Question 10. The arrangement of the rooms is similar to another project we worked on several years back, where inmates were required to go to a pick-up area in the main production kitchen to receive groceries and supplies and take back to their self-contained, decentralized cell-block, where the inmates were responsible for the final heating and preparation of their own meals. Is that the case here?

Answer 10: Yes

Question 11. The Specifications under Appendix No. 9 does not include any specification standards for custom fabricated or standard manufactured foodservice equipment which should be under Division 11, Sections 11 40 00 thru 11 45 00. Does C.S.C. have a standard for those specification sections?

Answer 11: No. The design builder is required to use the RFP as a guideline and develop design and specifications for this project. CSC will review all design submissions. Item 37 of the user specifications (appendix A) refers to custom fabricated stainless steel.

Questions related to - APPENDIX 'A'

Question 12. Item 2. References Appendix - 'T' as being the standard set for this project, but there are no specifications for foodservice equipment (Sections 11 40 00 through 11 44 90). Can you provide or clarify.

Answer 12: All the kitchen equipment has been listed in Appendix 'G' and Appendix 'H'. OEM details have also been provided for most of the equipment.

Question 13. Item 3. States that foodservice equipment must be installed by the OEM authorized distributor using certified technicians. This is not the standard requirement for all equipment. Please clarify.

Answer 13: The intent is that the installation must meet OEM requirements in order to ensure proper installation, performance and warranty.

Question 14. Item 11. States that utility raceways must be pre-engineered and pre-manufactured. By pre-manufactured, does that mean that a dealer, or manufacturer with stainless steel fabrication capability, needs to fabricate the raceways and pre-wire and pre-plumb them in their shop? Or can the raceway be installed and site wired and plumbed?

Answer 14: The raceway can be site wired and plumbed.

Question 15. Item 22. States that a refrigeration penthouse can be designed above the loading dock. Can we consider other alternates, such as a system that can be located on the main kitchen floor (or basement) and use the heat of rejection to pre-heat

incoming hot water. This would eliminate the need for a penthouse and low ambient controls for the condensing units. The system can be serviced by the technicians without having service technicians carry tools up the stairs to the roof or work in winter conditions.

Answer 15: This is a design build project. CSC will entertain the idea of installing the condensing units in the basement. We will encourage using the heat of rejection to preheat incoming hot water etc. However this may have an impact on the basement size and can be explored during design development.

Question 16. Item 23. Requires the design to maximize the use of day lighting, but there are no outside windows shown on the plan, only windows on interior walls, some in locations not accessible for cleaning, such between the kettles and food prep sinks. Please clarify.

Answer 16: This is a design build project. We need the design builder to propose options that meet the intent.

Question 17. Item 30. Asks for an emergency power supply to handle Fire Alarms and HVAC and Security Systems. If the power outage is of a longer duration (24 to 48 hrs.), should it also be capable of powering the refrigeration systems?

Answer 17: No. There is very little emergency power capacity available on site. Please see Amendment 002 of Jul 25, 2013.

Question 18. Item 43. Describes the alarm for the walk-in coolers and freezers. Is this a separate system, or tied into the security system?

Answer 18: It can be tied to the security system. Proponents must note that the kitchen building will have an independent security system. See amendment 002 of Jul 25, 2013.

Question 19. Item 56. This covers the Fire Alarm system, but is it related to the smoke/fire detectors within the building or the Fire Suppression System covering the exhaust hoods?

Answer 19: All the above have to be part of the kitchen fire alarm system.

Question 20. NOTE: Normally, an exhaust hood above steam kettles would not require a fire suppression system as long as it is not connected to any other system above equipment producing grease laden vapors. However, the kettles are capable of browning meats that may be used in the recipe for a meat sauce, which produces grease vapors. Please Clarify.

Answer 20: The kettles will be used to prepare meat sauce. This is a design build project and must be designed to meet code.

Question 21. Item 58. Refers to Cat 6E wiring (for security and communication systems) terminating in the LAN closet, but there is no such room shown on the plans. Please Clarify.

Answer 21: This is a design build project. See Item 59, Appendix A.

Question 22. Item 74. This covers door closers, Please Clarify if closers are required for Janitor's closets, which were not on the list.

Answer 22: Yes. Design Builder to determine specifications.

Questions related to - APPENDIX 'B'

Question 23. The equipment shown on the plan is identified with an item number, but the list provided in Attachment 8 - Appendix 'H' does not include any item above #CS-41. Please Clarify.

Answer 23: See column "Dwg Ref#" in Appendix H.

Question 24. The plan is not to a measurable scale and has no dimensions, so we are unable to determine the actual net area of each of the equipped food service areas and determine an accurate foodservice equipment budget. Please Clarify.

Answer 24: Appendix B provides just the generic layout. The TOR provides the areas for budgeting.

Questions related to - APPENDIX 'G'

Question 25. This list is for Owner Supplied - Contractor Installed equipment, but does not provide sufficient information to accurately size mechanical and electrical loads. A manufacturer's name and model number would be required, or we will need to make a selection, which requires more information on type of product and volumes being produced in a single shift. Please Clarify.

Answer 25: The detailed OS equipment specifications will be available during design development.

Questions related to - APPENDIX 'H'

Question 26. This list is for Contractor Supplied - Contractor Installed equipment and identifies equipment up to Item #CS-41, but the plan has equipment up to Item #87. Please Clarify.

Answer 26: See column "Dwg Ref#" in Appendix H.

Questions related to - APPENDIX 'T'

Question 27. This is the standard for the tender specifications, but does not include any specifications standard for the food service equipment. Are we to use a C.S.C. standards or utilize our standard? Our standard covers Sections 11 40 00 through 11 44 90. NOTE: The numbering of our specifications standards may be different from C.S.C. standards. Please Clarify.

Answer 27: CSC has no standards for food service equipment. Appendix T is included as a reference to the required standards in design for this project. All fixed kitchen equipment required for this project is specified in equipment details#1 to #18.

Question 28. Please provide net sq. m. measurements of the equipped foodservice areas only. Also for the Stairs, offices, washrooms and the lunch room areas.

Answer 28: This is a design build project. The design builder is required to develop the design details using the generic layout as a functional template. See Appendix B and terms of reference (TOR).

Question 29: As there's no description of the type of meals being produced in the production kitchen, or the number of meals.

1. Is there a menu and production schedule?
2. What is the total number of meals to be produced daily...weekly?
3. Does the kitchen operate 3, 5 or 7 days per week?
1. For the SGMP operation and the functions, can you provide a description of this operation and the amounts to be stored and distributed?

Answer 29: The design builder must base design on a 10 hour per day/7 days a week operation of the kitchen. Menu is not available at this time. The equipment specified for the SGMP area in this RFP will meet the operational needs.

Question 30. Do Federal institutions require a minimum amount of storage of non-perishable items be on hand at all times? There's no mention of storage requirements. Please confirm that the storage rooms are adequately sized?

1. Are there any minimum/maximum requirements?

Answer 30: The generic layout in Appendix B, will serve as a reference to the space requirements. The equipment list and specifications covers the storage shelf space requirements.

Question 31. Other questions have to do with energy savings and built-in fail-safes. We recommend the installation of rack type refrigeration systems rather than stand-alone systems that, if they break-down, there will be no loss of product, or requirement to relocate the product to a working cooler or freezer. The racked type system can also handle the refrigeration requirements of the cook-chill tank.

1. Will you consider utilizing racked type refrigeration systems that will maintain temperatures of all coolers and freezers even with the failure of one or two compressors?
2. Would it be of interest to incorporate a heat reclaim option that can be used to pre-heat incoming cold water from 50F to 130F with minimum additional energy input?

Answer 31: The proponents should base their bid on the requirements of the RFP. Any options that will enhance reliability and improve energy efficiency can be reviewed during design development.