

**CHATHAM COUNTY PURCHASING DEPARTMENT**

**ADDENDUM NO. 1 FOR BID NO. 12-0132-3**

**TEMPORARY MOBILE KITCHEN**

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**\*\* PLEASE NOTE THAT THE BID OPENING HAS NOT  
CHANGED.**

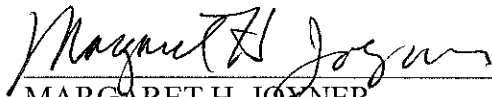
**\*\*24 JANUARY 2013, 2:00 PM\*\***

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**Please see the following attachments;**

- 1. Mobile kitchen requirements/clarifications:**
- 2. Mobile kitchen revised bid proposal sheet.**
- 3. Revised equipment layout.**
- 4. Revised kitchen bid drawings**

1/16/13  
DATE

  
MARGARET H. JOYNER  
PURCHASING AGENT  
CHATHAM COUNTY, GEORGIA

# **CCDC EXPANSION PROJECT**

## **TEMPORARY MOBILE KITCHEN**

**RFP NO. 12-0132-3**

### **Addendum #1**

**ADDENDUM #1 IS BASED ON THE INFORMATION  
DISCUSSED AT THE MANDATORY PRE-BID  
MEETING THAT WAS HELD ON THURSDAY,  
JANUARY 10, 2013 AT 10:00AM**

## **MOBILE KITCHEN REQUIREMENTS / CLARIFICATIONS**

1. Review proposed Mobile Kitchen layout, equipment and required utilities:
  - a. Trailer Supports, Blocking and Anchoring by Vendor to meet all Permit requirements at location indicated on the attached sheet.
  - b. Stairs / Covered Ramps and Platforms by Vendor to meet Permit requirements and as approved by Chatham County.
  - c. Equipment Requirements :
    - i. Mobile Freezer and Refrigerator Trailer sized to provide SF of storage as indicated on attached sheet;
    - ii. Mobile Kitchen Trailer including Cooking Equipment as indicated on the attached sheet as well as necessary MEP equipment to meet all Ga. Dept. of Public Health approval and State Fire Marshall requirements;
    - iii. Food Preparation areas as indicated on the attached sheet;
    - iv. Dry Storage area as indicated on the attached sheets
  - d. Meals Per Day Requirements
    - i. Three meals per day: Breakfast and Lunch (Hot); Dinner (Cold)
  - e. Vendor to provide detailed layout of proposed trailers, equipment and related facilities including all utility sizes and connection requirements and hook-up locations.
  - f. Vendor to provide all required Grease Traps to meet local codes ;
  - g. Vendor to provide all required utility distribution in the trailers including domestic water, electrical, sanitary sewer, ADA compliant restroom facilities and hand wash sinks;
  - h. Vendor to provide trailers with adequate Power and HVAC equipment;
  - i. Vendor to provide fire sprinkler systems at each trailer as required by the Ga. State Fire Marshall including dry type sprinkler heads at the cooler and freezer
  - j. Vendor to provide Approved Hoods with adequate Exhaust, Supply and Fire Suppression as required by the Ga. State Fire Marshall;
  - k. Vendor to provide propane compatible cooking equipment and include adequate propane piping and manifold to properly distribute within the trailers;
  - l. CCDC to provide propane source on site equal to two (2), 500 gal tanks;
  - m. All Utility Connections and Hook-up will be by CCDC.

2. Vendor will be required to issue proper documentation upon award of the contract in order for CCDC to obtain all required permits and Approvals:
  - a. Trailer Site Installation Permit
  - b. Ga. Dept. of Public Health approval –
    - i. Link for regulations - [health.state.ga.us/program/envservices/foodservice.asp](http://health.state.ga.us/program/envservices/foodservice.asp)
  - c. State Fire Marshall Approval
3. Misc. Provisions
  - a. Service for Equipment Response Time Frame – Four hours for emergency items, 24 hours for all other non-emergency items;
  - b. Vendor shall not receive any advance payments. Mobilization may be billed once it is complete
  - c. Chatham County will require that the Vendor submit a Performance Bond to ensure that the delivery of the trailers and equipment to the site and the completion of the trailer installation to full working order is completed by the agreed upon dates. The County reserves the right to deduct up to \$500 a day from this amount for every day if the agreed to completion dates are not met.
  - d. Vendor shall have the mobile kitchen on site within 45 days of notice to proceed. And an additional 30 calendar days to complete all required installations, inspections, testing and start up. Chatham County will be responsible for making sure that all Owner requirements for Permits and Utilities have been met in order to not impact this schedule.
  - e. Contract Time Frames – Initial 3 month term with additional months to be charged at the same rate if requested by CCDC.
4. Note changes to 4.1 of original RFP. Mobile cooking trailers will be furnished with the following equipment and as shown on diagram:
  - a) Two (2) double stack convection ovens (propane)
  - b) Three (3) 80 gal steam kettles (propane)
  - c) One (1) 62 gallon tilt skillet (propane)
  - d) Adequate floor troughs
  - e) Three compartment Pot and Pan sink with Pot shelf
  - f) Three (3) work stations with sinks – two hot prep and one cold prep
  - g) Two reach in cooler/refrigerators
  - h) Dry storage area

- i) Provide adequate space for 5-6'x2' existing pan racks
  - j) Ventilation
  - k) Properly sized exhaust hood(s)
  - l) Make up air
  - m) Industrial HVAC
  - n) Fire suppression systems – wet, dry and chemical
  - o) Complete fire alarm systems
  - p) Propane fuel will be used – tanks and fuel furnished by owner. Vendor responsible for connections.
5. Deadline for questions will be Friday, January 18 at 12:00 pm.
  6. Please use revised bid proposal form attached to submit your cost proposal.
  7. Proposer shall submit details on their proposed insurance coverage and what coverage is expected from the County.

**PART V**  
**REQUEST FOR PROPOSAL**  
**CHATHAM COUNTY, GEORGIA**  
**COST PROPOSAL FORM**  
**RFP# 12-0132-3**

**TEMPORARY MOBILE KITCHEN FOR THE CHATHAM COUNTY**  
**DETENTION CENTER**

I have read and understand the requirements of this proposal, RFP No. P12-0132-3, and agree to provide the required services in accordance with this proposal, and all other attachments, exhibits, etc. I agree to furnish the Services as describe in the RFP for the fee listed below. I understand that the County will not be responsible for the reimbursement of any costs not specifically set forth in this proposal. In addition, the County reserves the right to accept any part or all of the fee schedule and to negotiate any charges contained herein unless qualified otherwise.

| <b>No</b> | <b>Service Description</b>   | <b>Monthly Cost</b> | <b>Total Cost</b> |
|-----------|--|---------------------|-------------------|
|           |  |                     |                   |
| 1.        | Mobilization   | N/A                 |                   |
| 2.        | Mobile Kitchen per specifications and drawings. Vendor to provide detail of proposed layout and equipment as an attachment. Estimated time needed for temporary kitchen is 3 months. Additional time if needed will be at same monthly rate. |                     |                   |
| 3.        | Demobilization   | N/A                 |                   |
|           | <b>Total</b>   |                     |                   |

FIRM NAME: \_\_\_\_\_

PROPOSER SIGNATURE: \_\_\_\_\_

ADDRESS: \_\_\_\_\_

CITY/STATE/ZIP: \_\_\_\_\_

TELEPHONE NUMBER: \_\_\_\_\_

FAX NUMBER: \_\_\_\_\_

E-MAIL: \_\_\_\_\_

BUSINESS TAX CERTIFICATE/LICENSE NUMBER: \_\_\_\_\_

CITY/COUNTY/STATE: \_\_\_\_\_

MINORITY BUSINESS ENTERPRISE? \_\_\_\_\_/YES\_\_\_\_\_/NO\_\_\_\_\_

MINORITY CLASSIFICATION: \_\_\_\_\_

Corporate Headquarters  
615 West Highland Avenue  
Ebensburg, PA 15931

phone (814) 472-7700  
fax (814) 472-7712  
email architecture@kimballcorp.com  
web site www.kimballcorp.com

PROJECT NAME:

CHATHAM  
COUNTY  
DETENTION  
CENTER

EXPANSION

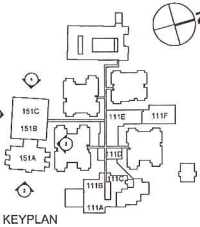
OWNER:  
CHATHAM COUNTY  
BOARD OF COMMISSIONERS

124 BULL STREET  
SAVANNAH, GA 31412

CONSULTANT



PROFESSIONAL



MARK DATE DESCRIPTION

ISSUE: 05/14/2010

PROJECT NO: 08-1200-0503

CAD DWG FILE:

DRAWN BY: GAH

CHECKED BY: JCC

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SHEET TITLE

MAIN KITCHEN  
EQUIPMENT  
FLOOR PLAN

K102

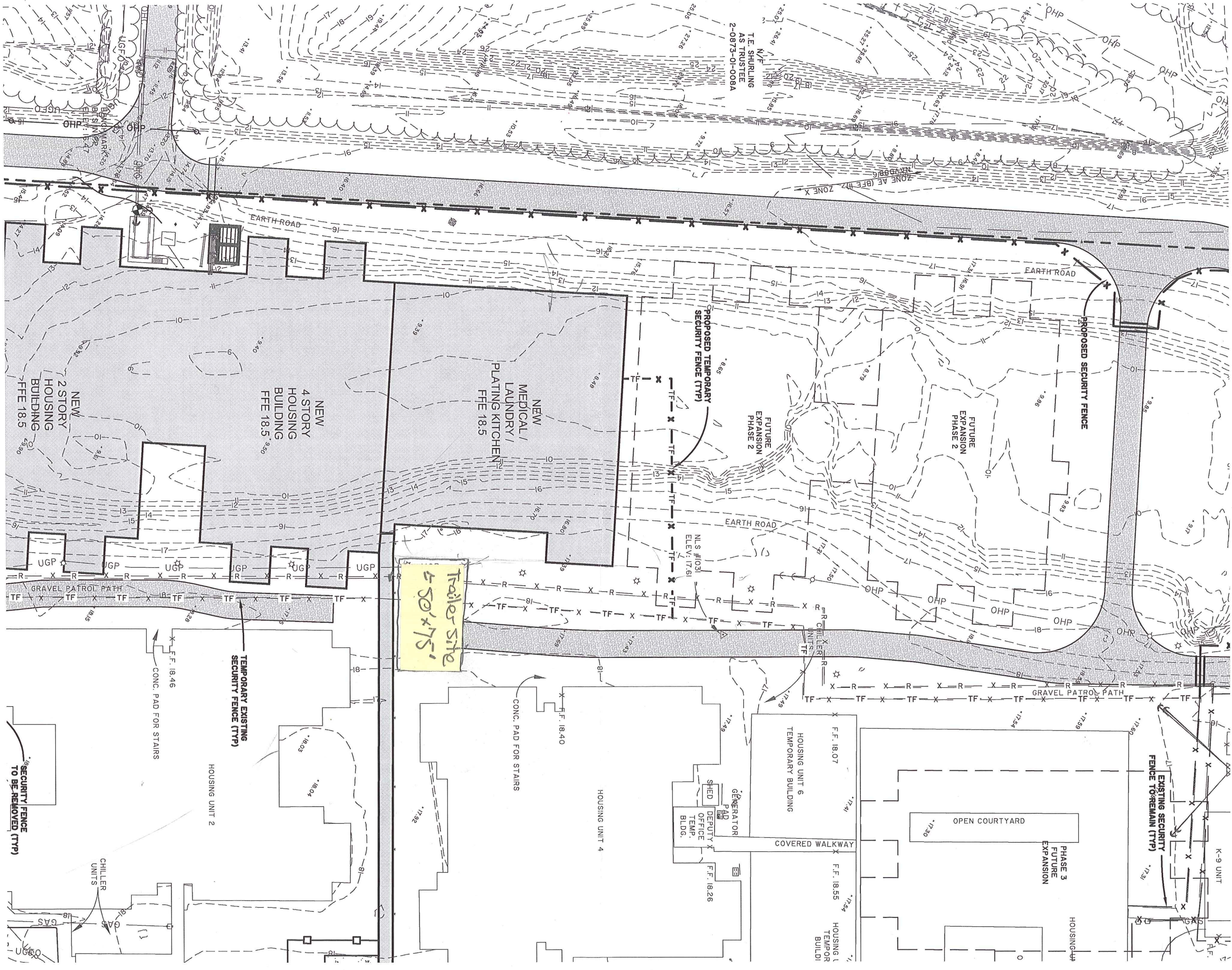
EQUIPMENT SCHEDULE

| ITEM NO | EQUIPMENT CATEGORY         |
|---------|----------------------------|
| 1       | WALK-IN SHELVING           |
| 2       | DUNNAGE RACK               |
| 3       | DRY STORAGE SHELVING       |
| 4       | 80 QT. MIXER               |
| 5       | BAKER'S TABLE              |
| 6       | HAND SINK                  |
| 7       | WORK TABLE W/SINK          |
| 8       | WORK TABLE                 |
| 9       | NUMBER NOT USED            |
| 10      | NUMBER NOT USED            |
| 11      | POT & PAN SINK             |
| 12      | POT SHELF                  |
| 13      | GRIDDLE                    |
| 14      | GRIDDLE TOP RANGE          |
| 15      | CONVECTION OVEN            |
| 16      | EXHAUST HOOD               |
| 17      | ROLL-IN OVEN               |
| 18      | ROLL-IN OVEN               |
| 19      | OVEN RACKS                 |
| 20      | NUMBER NOT USED            |
| 21      | WORK TABLE                 |
| 22      | 20 QT. MIXER               |
| 23      | HAND SINK                  |
| 24      | WORK TABLE W/SINK          |
| 25      | WORK TABLE                 |
| 26      | EXHAUST HOOD               |
| 27      | DEEP FAT FRYER             |
| 27a     | SPREADER CABINET           |
| 28      | GRIDDLE                    |
| 29      | 4 BURNER RANGE             |
| 30      | S/S WALL CAP               |
| 31      | CONVECTION OVEN            |
| 32      | CONVECTION STEAMER         |
| 33      | 62 GAL. TILT SKILLET       |
| 34      | 80 GAL. KETTLE             |
| 35      | COOK'S TABLE W/ BAIN MARIE |
| 36      | COOK'S TABLE W/ BAIN MARIE |
| 37      | WORK TABLE                 |
| 38      | WORK TABLE W/SINKS         |
| 39      | SLICER                     |
| 40      | NUMBER NOT USED            |
| 41      | 20 QT. MIXER               |
| 42      | VCM                        |
| 43      | ROLL-THRU HEATED CABINET   |
| 44      | ROLL-THRU HEATED CABINET   |
| 45      | ROLL-THRU REFRIGERATOR     |
| 46      | ROLL-THRU REFRIGERATOR     |
| 47      | TRAY MAKE-UP TABLE         |
| 48      | MILK DISPENSER             |
| 49      | MOBILE WORK TABLE          |
| 50      | ROLL-IN REFRIGERATOR RACK  |
| 51      | SCRAPPING TABLE            |
| 52      | COLLECTOR                  |
| 53      | ICE MAKER                  |
| 53a     | ICE BIN                    |
| 54      | 3 COMPARTMENT SINK         |
| 55      | FLOOR TROUGH               |
| 56      | FLIGHT TYPE DISHWASHER     |
| 57      | TRAY DRYING RACK           |
| 58      | TRAY DELIVERY CART         |
| 59      | FLOOR TROUGH               |
| 60      | NUMBER NOT USED            |

1 KITCHEN EQUIPMENT FLOOR PLAN  
K102 SCALE: 1/4" = 1'-0"

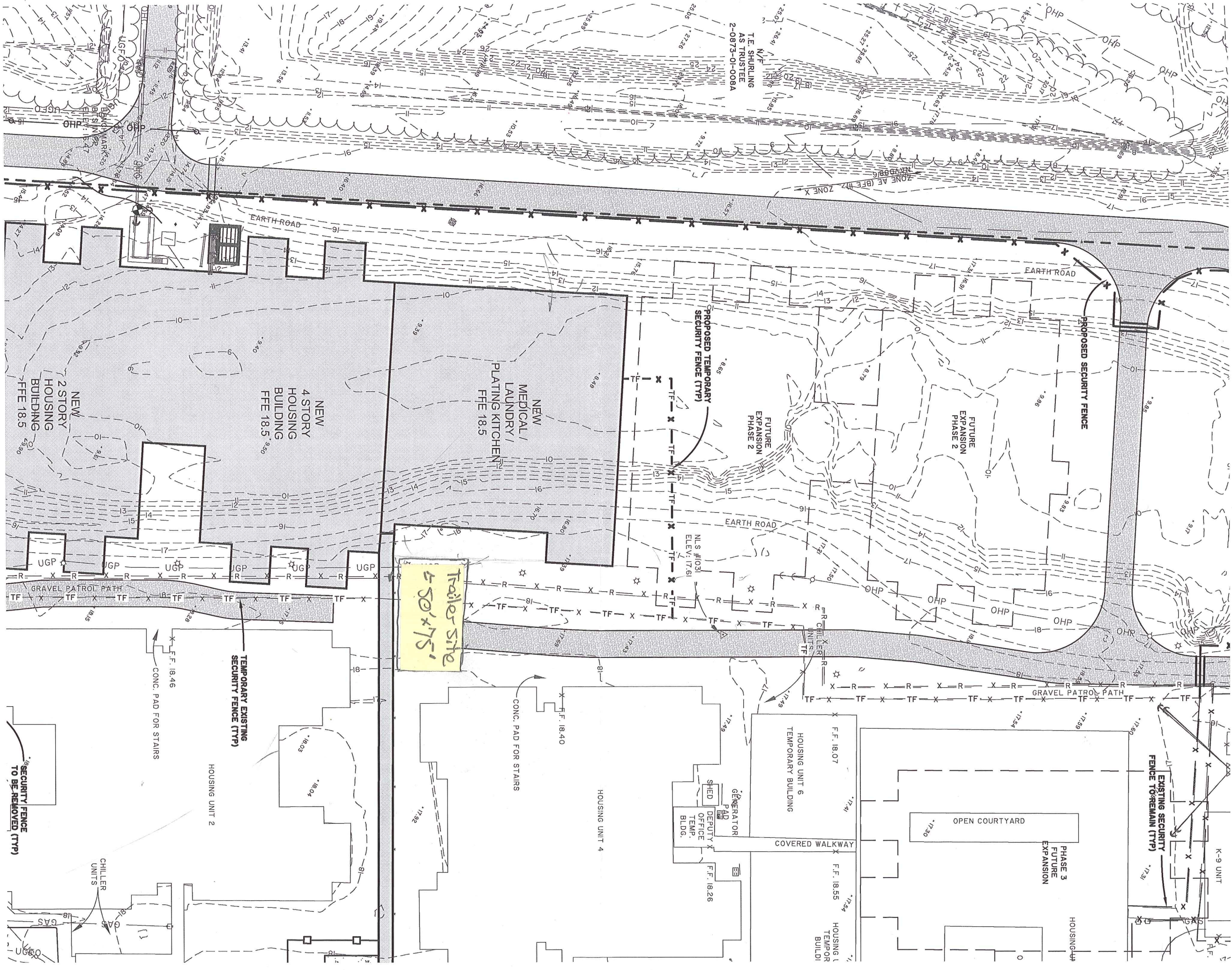
CAMACHO ASSOCIATES, INC.  
FOOD FACILITIES DESIGNERS/CONSULTANTS  
ATLANTA, GEORGIA (770) 582-1144





T.E. SHURLING  
AS TRUSTEE  
2-0873-01-008A

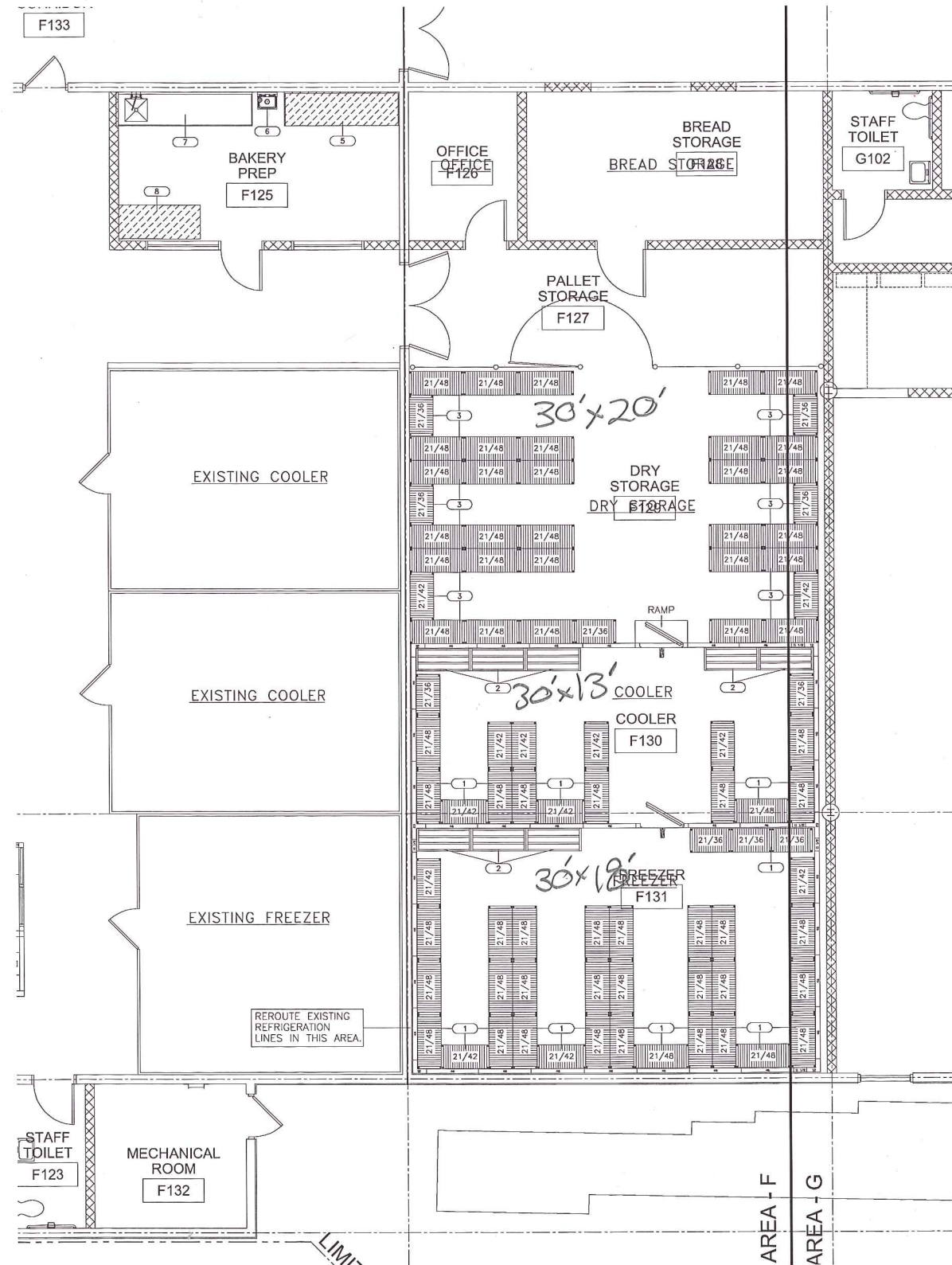
Trailer site  
50'x75'



T.E. SHURLING  
AS TRUSTEE  
2-0873-01-008A

Trailer site  
50'x75'





# EQUIPMENT SCHEDULE

| ITEM NO | EQUIPMENT CATEGORY         |
|---------|----------------------------|
| 1       | WALK-IN SHELVING           |
| 2       | DUNNAGE RACK               |
| 3       | DRY STORAGE SHELVING       |
| 4       | 80 QT. MIXER               |
| 5       | BAKER'S TABLE              |
| 6       | HAND SINK                  |
| 7       | WORK TABLE W/SINK          |
| 8       | WORK TABLE                 |
| 9       | NUMBER NOT USED            |
| 10      | NUMBER NOT USED            |
| 11      | POT & PAN SINK             |
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| 36      | COOK'S TABLE W/ BAIN MARIE |
| 37      | WORK TABLE                 |
| 38      | WORK TABLE W/SINKS         |
| 39      | SLICER                     |
| 40      | NUMBER NOT USED            |
| 41      | 20 QT. MIXER               |
| 42      | VCW                        |
| 43      | ROLL-THRU HEATED CABINET   |
| 44      | ROLL-THRU HEATED CABINET   |
| 45      | ROLL-THRU REFRIGERATOR     |
| 46      | ROLL-THRU REFRIGERATOR     |
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| 48      | MILK DISPENSER             |
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| 51      | SCRAPPING TABLE            |
| 52      | COLLECTOR                  |
| 53      | ICE MAKER                  |
| 53a     | ICE BIN                    |
| 54      | 3 COMPARTMENT SINK         |
| 55      | FLOOR TROUGH               |
| 56      | FLIGHT TYPE DISHWASHER     |
| 57      | TRAY DRYING RACK           |
| 58      | TRAY DELIVERY CART         |
| 59      | FLOOR TROUGH               |
| 60      | NUMBER NOT USED            |

1  
K103

## KITCHEN EQUIPMENT FLOOR PLAN (BUILDING "G")

SCALE: 1/4" = 1'-0"



Corporate Headquarters  
615 West Highland Avenue  
Ebensburg, PA 15931

phone (814) 472-7700  
fax (814) 472-7712  
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PROJECT NAME:

## CHATHAM COUNTY DETENTION CENTER

EXPANSION

OWNER:

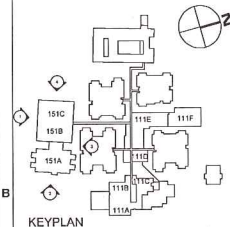
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CONSULTANT



PROFESSIONAL



| MARK                                   | DATE         | DESCRIPTION |
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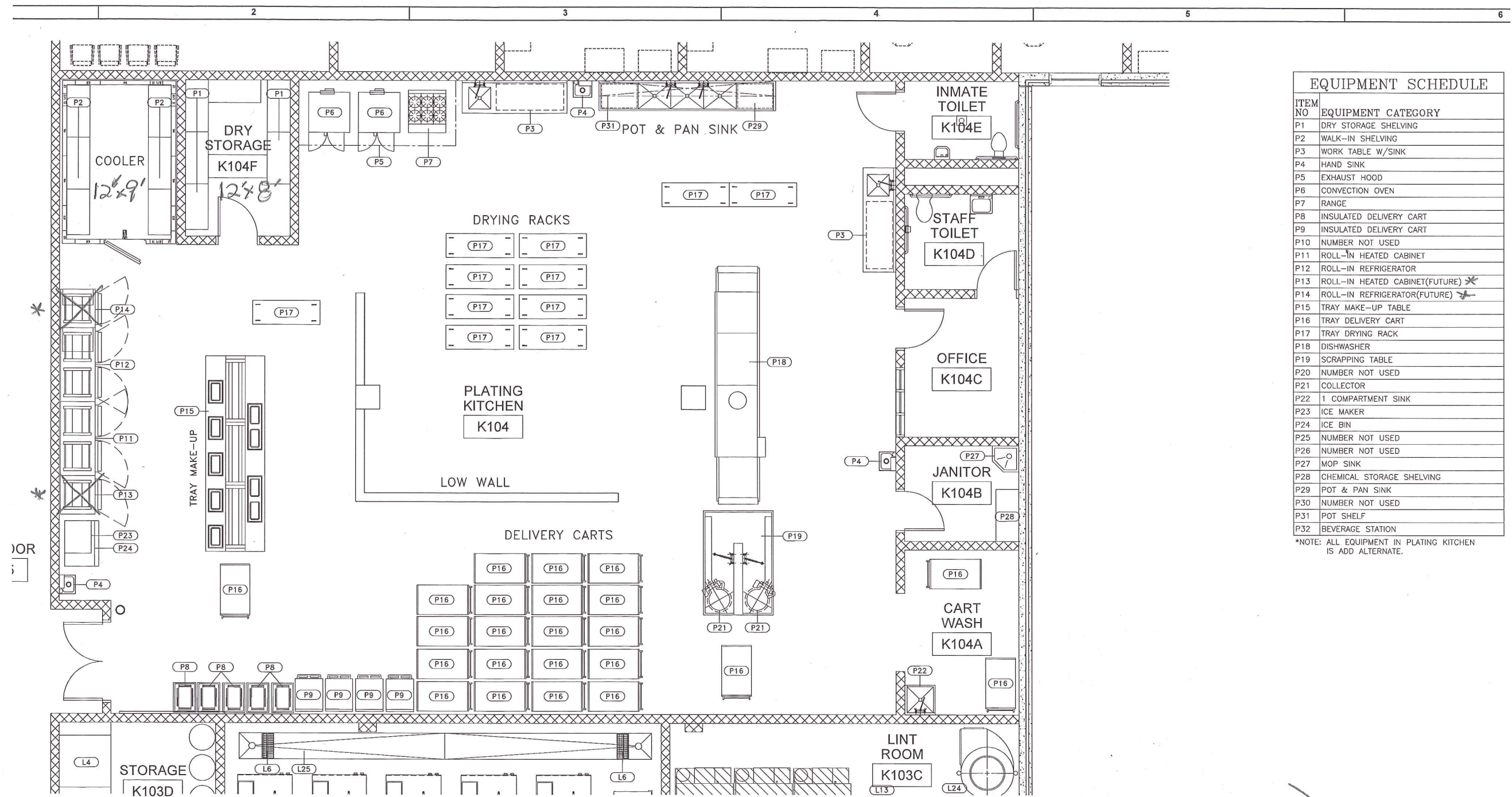
SHEET TITLE

MAIN KITCHEN  
EQUIPMENT  
FLOOR PLAN

K103

CAMACHO ASSOCIATES, INC.  
FOOD FACILITIES DESIGNERS/CONSULTANTS  
ATLANTA, GEORGIA (770) 582-1144





| EQUIPMENT SCHEDULE |                                  |
|--------------------|----------------------------------|
| ITEM NO            | EQUIPMENT CATEGORY               |
| P1                 | DRY STORAGE SHELVING             |
| P2                 | WALK-IN SHELVING                 |
| P3                 | WORK TABLE W/SINK                |
| P4                 | HAND SINK                        |
| P5                 | EXHAUST HOOD                     |
| P6                 | CONVECTION OVEN                  |
| P7                 | RANGE                            |
| P8                 | INSULATED DELIVERY CART          |
| P9                 | INSULATED DELIVERY CART          |
| P10                | NUMBER NOT USED                  |
| P11                | ROLL-IN HEATED CABINET           |
| P12                | ROLL-IN REFRIGERATOR             |
| P13                | ROLL-IN HEATED CABINET(FUTURE) * |
| P14                | ROLL-IN REFRIGERATOR(FUTURE) *   |
| P15                | TRAY MAKE-UP TABLE               |
| P16                | TRAY DELIVERY CART               |
| P17                | TRAY DRYING RACK                 |
| P18                | DISHWASHER                       |
| P19                | SCRAPPING TABLE                  |
| P20                | NUMBER NOT USED                  |
| P21                | COLLECTOR                        |
| P22                | 1 COMPARTMENT SINK               |
| P23                | ICE MAKER                        |
| P24                | ICE BIN                          |
| P25                | NUMBER NOT USED                  |
| P26                | NUMBER NOT USED                  |
| P27                | MOP SINK                         |
| P28                | CHEMICAL STORAGE SHELVING        |
| P29                | POT & PAN SINK                   |
| P30                | NUMBER NOT USED                  |
| P31                | POT SHELF                        |
| P32                | BEVERAGE STATION                 |

\*NOTE: ALL EQUIPMENT IN PLATING KITCHEN IS ADD ALTERNATE.

1 KITCHEN EQUIPMENT FLOOR PLAN (PLATING KITCHEN)  
K104 SCALE: 1/4" = 1'-0"

BUILDING "K"

