

**ADDENDUM No. 1  
to  
BID DOCUMENTS  
for  
Cuyahoga Community College  
East Campus Food Service - Einstein Bagel Site Prep  
4250 Richmond Road  
Highland Hills, OH 44122**

**June 17, 2019**

- 
- A. The original bidding documents for the above referenced project are hereby amended as noted in Addendum No. 1.
- B. This Addendum supersedes and takes precedence over information provided prior to the date of this Addendum.
- C. Attachments to this Addendum includes:
- a. Pre-Bid Meeting Minutes
  - b. Pre-Bid Sign In sheet
  - c. Einstein Bros – Equipment Drawings (For Reference Only)
  - d. FM Global Fire Suppression Layout – East Campus (For Reference Only)

**RFIs and Responses**

1. Will a performance or bid bond be required for this project?  
***GPD Response: There will be no bid or performance bond.***
2. Does the campus have any spare attic stock for floor and ceiling tiles for this area or will the GC be required to purchase those?  
***GPD Response: Tri-C has attic stock for both items and will provide them for reinstallation as needed. To clarify further: it is not intended that the contractor to demolish the entire floor. Instead it is anticipated that the floors are excavated/trenched as minimally as possible and the ceilings are disturbed as little as possible in order to complete the work.***
3. Can you please provide the fire alarm vendor contact, information from pre-bid meeting?  
***GPD Response: A specific vendor is not required. Instead the supplier shall be manufacturer must be certified for the equipment installed at the building.***
4. Is mc cable permitted rough-in concealed in stud walls, concealed lighting above ceiling? Plan E101 general note indicates ALL  $\frac{3}{4}$ " EMT.  
***GPD Response: Provide EMT as specified.***
5. Sheet E-101 Detail A3- shows a plan note #40 in the middle of the detail – however: Plan note #40 does not exist in the Plan Notes Legend please clarify?  
***GPD Response: Delete note reference 40***

6. Food service equipment drawings, schedules, plan QF-001, Notes 8 and 12 FIRE ALARM vendors, contact info?

**GPD Response: Delete specific Qsheet reference. See Response to #3 for fire alarm commentary.**

7. Is the Permit state permit? Who provides/pays for the permit? Subs permit included or separately (electric/fire alarm)?

**GPD Response: State permit is paid for by the AE and will include all trades. Each trade is given a predetermined number of inspections that are pre-paid as part of the fee. Inspections that exceed this total shall be paid for by the contractor.**

8. My question is for the Type B pendant do you have any more information as to which pendant?

**GPD Response: Please price the following fixture: natural-aqua in the 440.**

9. What are the dimensions of the two windows to receive the opaque window film? Also, there is no spec on window film. Can you provide a couple of options?

**GPD Response: Window dimensions must be verified in the field. For the film please utilize ARCHITECTURAL FINISH FILMS - 3M Frost/Matte and Mirror Series: FASARA - LAUSANNE Decorative / Privacy Glazing Film; as a basis of design. Equal alternates will be accepted. Film shall have a visible light transmittance between 75-85 percent and a visible light reflectance less than 20 percent. The product must have a maximum flame spread of 25 and a smoke development maximum of 450 in accordance with ASTM E84 Class A. Film must have an average thickness minimum 3.2 mils**

10. Is the building open for viewing by the contractors or do we need to setup a time to view? If it is the later, would you be willing to open it up to the sub-consultants?

**GPD Response: The building can be made available this Friday (6/19/20) at 9AM for viewing. Building can be accessed via the lobby of Mandel Liberal Arts building, use parking lot B2. Phil Pallone 216-402-2919.**

11. Can contractors use the restrooms inside the building?

**GPD Response: Per the pre-bid meeting the contractor must provide temporary facilities to be used by all on-site personnel.**

12. What is the current B.A.S. and who manages it?

**GPD Response: Tridium, managed by Brewer Garrett.**

13. Sheet E-200 Kitchen Equipment notes #2 Refer to K.E.C. Drawings and specifications for requirements please clarify and/or provide.

**GPD Response: Kitchen Equipment drawings are being provided for reference only.**

14. Sheet Drawing QF-001 noted on E-200 #4 missing. Please provide.

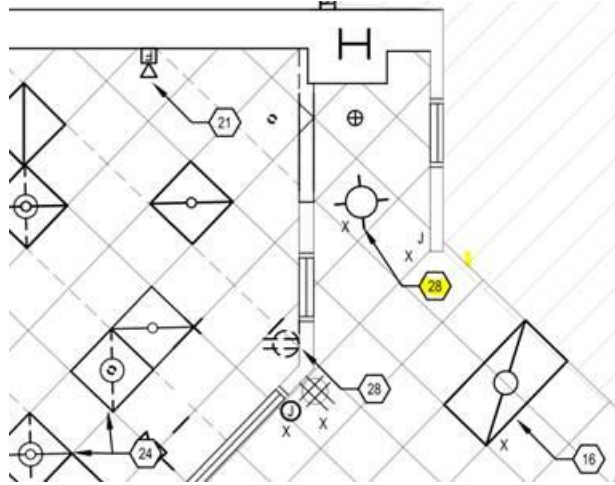
**GPD Response: References to QF shall be deleted.**

15. Sheet A-103 Plan Note #4 does not appear anywhere- please clarify?

**GPD Response: Delete Note #4 – Refer to response #2 above regarding removal and replacement of tile**

16. Sheet ED-101 Plan note #29 does not appear; please clarify?

**GPD Response: Note 29 is meant for the downlight in the northeast corner it is currently designated 28 and is highlighted below for reference.**



17. Sheet E-101 plan note #35: Who are college approved vendors? Is there a preferred Vendor?

**GPD Response: See Response to #3.**

18. Where is the nearest shut off valve?

**GPD Response: For Domestic water, assume that the nearest shutoff is located near the restrooms where domestic water is being tapped into. For Sprinkler system, please find the attached FM Global Drawing for reference.**

19. How thick is the Existing Slab on Grade?

**GPD Response: Drawings from the original building drawings indicate the existing slab on grade is 6”.**

20. Sheet P-101 Plan note #10: is the point of connection in the Slab on grade? If not, where is the point of connection?

**GPD Response: The point of connection would be in the ceiling space of the first floor.**

21. What is all included in the bid submission? Please clarify what is specifically needed.

**GPD Response: Please Refer to the RFP distributed June 1st, the contract documents, and all subsequent addendums.**

**CLARIFICATIONS:**

1. Kitchen Equipment Drawings are being provided for clarification and are for reference only. The scope of work in the Kitchen equipment drawings is not a part of this bid package nor should it be priced as such.
2. Scheduling for the Classroom – Tri-C will be taking room 106 off line for the Fall semester.

3. For all pricing submitted to date: Bidders must follow the bidding process per the RFP or bids will not be accepted.

4. The Ohio Department of Commerce – Division of Industrial Compliance has reviewed the documents and have issued the following Project CPA #2020021207. All inspections and, approvals, etc. will be tied to this assigned number.

5. Provide the following allowances as part of your bid submission:

- |                                   |          |
|-----------------------------------|----------|
| a. Door Hardware Cylinders/Cores: | \$300    |
| b. Fire Alarm Programming:        | \$10,000 |
| c. BAS Control Tie-in:            | \$2,500  |

**SPECIFICATION REVISIONS:**

1. None

**DRAWING REVISIONS:**

1. None

**END OF ADDENDUM No. 1**



**Wednesday, June 10<sup>th</sup>, 2020 @ 9:00am**  
**PRE-BID MEETING MINUTES**

for:

East Campus Food Service  
Einstein Bagel Site Prep

**East Campus**

**Project Number: C20202095**

**Project Contacts:**

**Capital & Construction Department**  
**Cuyahoga Community College**

District Director Project Management – Phillip J. Pallone, PE  
e-mail: [phillip.pallone@tri-c.edu](mailto:phillip.pallone@tri-c.edu)

**Cuyahoga Community College**  
**Supplier Managed Services (SMS)**

Buyer – Rob Ruppe  
Phone: (216)-987-4719 Fax: (216)-987-3495  
Email: [robert.ruppe@tri-c.edu](mailto:robert.ruppe@tri-c.edu)



1228 Euclid Ave, Suite 320  
Cleveland, OH 44115

Job No. 2020052.01



1) **Attendees:** Refer to attached Sign in Sheet

2) **Introduction**

CCC: - Phillip J. Pallone – District Director Project Management  
A/E: - Kyle Johns – GPD Group

3) **Purpose of Pre-Bid Meeting –**

- a) Prior to submitting a Bid, the Bidder shall examine all Contract Documents, including, but not limited to, the Drawings, Specifications, and Addenda for all divisions of Work for the Project, noting in particular all requirements which may affect its Work in any way. The Bidder's failure to become acquainted with the extent and nature of Work required to complete any portion of the Work in conformity with the requirements of the Contract Documents, shall not be a basis for additional compensation.
- b) If the Bidder finds any perceived conflict, error, omission, or discrepancy on or between the drawings and specifications, or any of the Contract Documents, the Bidder is to submit a written request for an interpretation or clarification to the Associate. All RFI's are to be submitted prior to **Thursday, June 17<sup>th</sup>, 2020**.
- c) The last Addendum for the project will be issued no later than **Friday, June 19<sup>th</sup> by 2:00 pm**.
- d) Proposed substitutions and/or equals are to be submitted no later than ten (10) days prior to bid opening per 2.5.2, **Wednesday, June 16<sup>th</sup>, 2020**.
- e) All items in the Pre-Bid meeting agenda, the attendee list and any clarifications addressed at the Pre- Bid Meeting will be formally issues to all bidders via Addendum.

4) **Bidding Requirements –**

- a) Bids due **Friday, June 26<sup>th</sup>, 2020 @ 2:00 p.m.**
- b) Bids to be delivered via the instructions provided in the RFP
  - **Bids received after 2:00 p.m. will not be considered.**
  - **The College will not be responsible if bids are delivered late or to the wrong location(s)**
- c) Bids **MUST** have included with them the following:
  - Completed Bid Form signed & with bid amount
  - Bid Security Form
    - Bond – Not Required due to Total \$ amount
  - Power of Attorney
  - References (College Requirement)
  - Acknowledgment of any addenda

***Note: Failure to include any of these submittals may result in bid rejection.***



- d) Bidders are encouraged to submit information requested on Bid Package Checklist.
  - Bidders Qualifications
  - Certificate of Compliance issued by the Ohio Department of Insurance
  - Showing Surety is licensed to do business in State of Ohio
  - Valid Ohio Workers Compensation Certificate
  - Ohio EEO Compliance Certificate
  - Ohio Secretary of State Certificate (for companies located outside of the state)
  - Ohio Declaration regarding material assistance / non-assistance to a terrorist organization
  - Ohio Drug Free Workplace Certificate
  - Updated W-9 form
- e) Any change, alteration or modification to the Bid Form may be cause for the bid to be rejected as not responsive.
- f) Contract Documents are available via; Tri-C's Capital Opportunities webpage.
- g) For information on bid results please contact the College's Capital & Construction Department at 216-987-4300.

**5) Finances –Cuyahoga Community College Local Funds**

- a) Bid the Job as a prevailing wage job. **Prevailing wage law will apply.** All labor costs, including sub-contractors are per prevailing wage standards.
  - Each worker employed by the contractor or subcontractor, or other person about or upon the public work, must be paid the prevailing rate of wages.
  - Upon award, each contractor must provide a list of its subcontractors' names, addresses, and telephone numbers.
  - To review prevailing wage procedures and forms, or to check current rates use the Division of Wage and Hour (Department of Commerce) website: <https://www.com.ohio.gov/dico/>
- b) Payments & Retainage:
  - (a) Pay within 30 days of approval
  - (b) Labor Retainage - 8% for 1<sup>st</sup> 50%
  - (c) Material Retainage – 8% of stored materials
  - (d) First Certified Payroll reports are due 2 weeks after the start of work.

**6) Overall Project Review**

Einstein Bagel Site Prep

- Project Location
- Project Area
- Scope of the project



- a) Site Conditions/Construction Access.
  - Use of CCC Facilities
    - Dedicated lay-down space in the parking lot and a designated lay down area will be assigned prior to commencement of project.
  - Materials/Delivery/Staging – will be coordinated with Plant Operations and the affected departments.
    - Project is located near a main entrance door and has a secondary exit door adjacent to
  - Construction Safety is the responsibility of each contractor. The college may request copies of your companies Safety Plan.
  
- b) Project Schedule:
  - Anticipated projected start date
  - Anticipated Projected completion date – 10/20/2020
  
- c) Miscellaneous
  - Contractor Identification
  - Payment Applications
    - Pencil copies reviews and final copies for processing
    - Contractor to Architect to Owner
  - Building Access – coordinate with Plant Operations.
  - Shutdowns
    - For single short-term shutdowns – 7-day notice
    - Extended shutdowns – 3 weeks in advance
  - Shift Work – Is allowed and must be coordinated in advance on a case by case basis.

**7) Project Specifics - Front End Documents / Division One**

- a) Summary of work.
  - Owner provided work and coordination.
- b) Some portions of the building will be in use.
  - Students will be using the building (around 50% capacity is planned)
- c) Project Superintendent – A full-time onsite Project Superintendent is required at any time work is occurring onsite. The Project Superintendent shall be experienced in administration and supervision of building construction, including work with multiple prime contractors.
- d) Temporary Facilities & Services – Contractors are responsible for all facilities and services as outlined in the specifications
  - Temporary restroom facilities must be provided by contractor





- e) Safety Plan- overhead work, 6'fall protection, hardhat, lockout/tagout, ventilation and air quality, etc...
- f) Review Alternates – No alternate scopes are indicated at this time.
- g) Review Allowances
  - o Door Hardware
  - o Fire Alarm
- h) Permits – General State of Ohio Plan Approval to be obtained by the Architect. All other permits, fees, and licenses are the responsibility of the prime contractor responsible for the work.
- i) Pre installation conferences
  - Pre- Demo, First Right of Salvage
  - Door hardware and keying
  - Security Systems

**8) Questions and Answer Session**

- a) Refer to addendum number one

**9) Site visit**

- a) Bidders were encouraged to walk the job site

**--End of Minutes--**



P2020052.01

CUYAHOGA COMMUNITY COLLEGE - Prebid Meeting East Campus Food Service Einstein Bagel Site Prep  
06/10/2018 @ 9:00 AM

SIGN-IN SHEET - Please Print

Name	Representing	E-Mail Address
Androsati	TURNER Construction Company	androsati@tccs.com
PAM Nichols	Erhart Electric	dnichols@erhartelectric.com
Michael Jorg	Advanced Mesh	Michaeljorga7@yahoo.com
Ben Misseri	Phoenix Electric	phoenixelectriccompany@gmail.com
BROCE BRUCE	DUNLOP & JOHNSTON	bruce@duplopanjohnston.com
Matt Eichler	Ozanne Construction	meidler@ozanne.com
Dymin Ozanne II	Ozanne Construction	DOzanne2@ozanne.com
Ralph Lantz	COSM CONSTRUCTION	RLANTZ@COSCONSTRUCTION.COM
JIM ARTHUR	GBB ELECTRIC	JIMARTHUR@GB-ELECTRIC.COM
Joe Arena	Forney + Bergandft	Joearena@forneybergandft.com
Joe Slovesky	Laur Construction	Joese@laurconstruction.com







# Einstein Bros Bagels

at the

# Cuyahoga Community College, East Campus



15 Enterprise Drive | P.O. Box 348  
Danville, Pennsylvania 17821  
Office: 570-271-1401  
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## Food Service General Notes

- All work shall comply with the more stringent requirements of the following:
  - The local building code in effect, or, International Building Code (current edition)
  - National Sanitation Foundation (NSF)
- Contractor(s) shall verify all food service equipment prior to layout, including:
  - Unit dimensions (width x depth x height)
  - Cut-out dimensions for all drop-in units
  - Floor depressions for walk-in refrigeration units
- All existing equipment scheduled to be re-used shall be serviced (cleaned, re-calibrated, missing/damaged parts repaired/replaced as appropriate) prior to re-installation.
- New exhaust hoods must be coordinated with HVAC contractor to verify ducting. Ventilators (hoods) shall be set-in-place (hung) by FSC prior to installation of ductwork.
- All self-serve type countertops shall be 34" above finish floor, maximum.
- FSC shall deliver and "set-in-place" all food service equipment and millwork indicated on food service drawings.
- Contractor shall coordinate all millwork with pertinent architectural drawings.
- Refer to interior design drawings for tables, furnishings, seating, window treatments, etc.
- All hot & hot/cold drop-in units shall include countertop edge thermal break. Minimum requirements shall meet, or exceed, the countertop manufacturer's printed instructions.
- Food service equipment close-out:
  - Start-up services - FSC shall be responsible for initial equipment start-up, check, and calibration. Services shall be provided by either the FSC, factory authorized representative, and/or factory authorized service agency.
  - Maintenance - FSC shall engage qualified instructor's to train owner's personnel to adjust and maintain all food service equipment.
  - Demonstration & training - FSC shall schedule and coordinate demonstration and training of owners personnel by factory authorized demonstrators.

## Food Service Plumbing Notes

- General**
  - All plumbing work shall comply with the more stringent requirements of the following:
    - The local code in effect, or, International Plumbing Code (current edition)
    - National Sanitation Foundation (NSF)
    - National Fuel Gas Code (NFPA 54)
    - Pertinent standards from UL Sanitation, ETL, and/or NSF Sanitation as appropriate.
  - Plumbing rough-in information shown on these drawings is based on the specific food service equipment indicated in the Food Service Equipment Schedule. All food service equipment being supplied must be verified prior to performing rough-in work.
  - Requirements for existing equipment scheduled to be relocated must be verified by Plumbing Contractor.
  - All dimensions shown are taken from face of finished walls, floors, and/or center of building columns. Locations of plumbing connections shown are diagrammatic, and must be coordinated with actual field conditions.
  - All plumbing rough-in's shown on these drawings are for food service equipment only. Refer to plumbing drawings for additional items including floor drains, hose bibbs, piping, etc.
  - Final plumbing connections, including all miscellaneous parts, pieces, and accessories, shall be made by the plumbing contractor.
- Domestic Water Supplies**
  - PC shall provide and install shut-off valves on all supply lines at each appliance and/or sink. Final connections shall be flexible piping, and shall be provided and installed by PC.
  - PC shall be responsible to verify the delivered pressure at each device is within manufacturer's printed tolerance.
  - Refer to plumbing drawings for vacuum breakers, pressure reducing valves, etc., which are not supplied with food service equipment.
- Sanitary**
  - PC is responsible to install traps on all sink drains, floor drains, and floor sinks.
  - Drains from all appliances shall be air-gapped minimum 2x pipe diameter.
  - Drains from multiple appliances should be collected and bundled/tied together.
  - Location of floor drains, hub drains, and/or floor sinks shall be as indicated on the food service drawings. Manufacturer, model, size, etc., shall be as determined by the plumbing engineer/plumbing contractor, and, shall be provided and installed by PC.
  - Location of floor area drains shall be as indicated on the plumbing drawings.
  - Location of floor troughs shall be as indicated on the food service drawings. FSC shall provide floor troughs to the site, for installation by the GC and/or PC.
- Gas**
  - It is the responsibility of the PC to verify and confirm the gas pressure to each appliance is within manufacturer's printed tolerances.
  - PC shall provide and install regulators at each gas appliance connection.
  - Final gas connections shall be flexible piping and shall be installed by PC.

## Symbols

	Detail Symbol		Equipment Tag		Floor Level w/ Elevation
	Elevation Symbol		Cut Line		Revision Cloud
	Section Symbol		Revision Delta		Detail Box
	Interior Elevation Symbol (4-Way)				

Plumbing Legend		Electrical Legend	
	CW Cold Water		SR Single Receptacle
	HW Hot Water		DR Duplex Receptacle
	DW Direct Waste		SDR Switched Duplex Receptacle
	IW Indirect Waste		QR Quad Receptacle
	G Gas		FB Recessed Floor Box
	RS Condensate Supply		DC Drop Cord Connection
	RR Condensate Return		EC Special Power Connection
	CWS Chilled Water Supply		D/T Data/Phone Connection
	CWR Chilled Water Return		S Switch
	FWS Filtered Water Supply		JB Junction Box
	HD Hub Drain		DISC Disconnect
	FD Floor Drain		LT RECESSED LIGHT FIXTURE
	FS Floor Sink		LT Pendant Light Fixture
	TD Trench Drain		KW Kilowatt
	Indirect Drain Line		HP Horse Power

\* Not all symbols shown may be used on these plans \*

## Food Service Drawing Index

Initial Release	02-05-2019		
Cover Sheet			
Cover Sheet - Food Service	CVR		
<b>Food Service Demolition Plans</b>			
Not Used	FS-0.0		
<b>Food Service Equipment Plans</b>			
Food Service Equipment Plan, Schedule & Elevations	FS-1.0		
<b>FSE Plumbing Plans</b>			
Food Service Plumbing Plan, Schedule & Elevations	FS-2.0		
<b>FSE Electrical Plans</b>			
Food Service Electrical Plan, Schedule & Elevations	FS-3.0		
<b>FSE Special Conditions Plans</b>			
Not Used	FS-4.0		
<b>Food Service Elevations &amp; Details</b>			
Not Used	FS-5.0		
<b>Food Service Vendor Shop Drawings</b>			
Not Used	FS-6.0		
<b>Food Service Ventilation Plans</b>			
Not Used	FS-7.0		
<b>Walk-In Refrigeration Drawings</b>			
Not Used	FS-8.0		
<b>Interior Design Drawings</b>			
Seating Plan	ID-1.0		

## Food Service Electrical Notes

- General**
  - All electrical work shall comply with the more stringent requirements of the following:
    - The local code in effect, or, National Electrical Code (current edition)
    - National Sanitation Foundation (NSF)
  - Electrical rough-in information shown on these drawings is based on the specific food service equipment indicated in the Food Service Equipment Schedule. All food service equipment being supplied must be verified prior to performing rough-in work.
  - Requirements for existing equipment scheduled to be relocated must be verified by electrical contractor.
  - All dimensions shown are taken from face of finished walls, floors, and/or center of building columns. Locations of electrical connections shown are diagrammatic, and must be coordinated with actual field conditions.
  - All electrical rough-in's shown on these drawings are for food service equipment only. Refer to electrical drawings for additional items including panels, disconnects, shunt trip breakers, ground fault breakers, convenience receptacles, lighting, wiring, etc.
  - Food service equipment shall be "set-in-place" by the food service contractor. Electrical contractor shall be responsible to:
    - Make all electrical connections, unless specifically indicated otherwise
    - Provide and install all miscellaneous parts, pieces, and accessories, as may be required for a complete and proper installation
    - Installation of certain food service equipment where indicated on the drawings (ballasts, controls, etc).
- Counters**
  - Millwork fabricator shall include 4"x4" metal boxes for each required connection as part of the millwork. EC is responsible to provide all wiring, devices, cover plates, connectors, etc., to complete the installation.
  - Where permitted by local code, rigid conduit may be routed through the 6" toe space indicated on the typical drawings to provide power to electrical connections indicated within that counter.
- Kitchen**
  - All work indicated in the kitchen shall be rated for a "wet location".

## Abbreviations

&	And	F.R.	Fire Retardant	OPNG.	Opening
∠	Angle	F.S.	Full Size	OPP.	Opposite
@	At	FIN.	Finish	PC	Plumbing Contractor
⊘	Centerline	FL	Floor	PLAM.	Plastic Laminate
∅	Diameter	FLUOR.	Fluorescent	PL	Plate
#	Pound or Number	FSC/FSEC	Food Service Equipment Contractor	PLYWD.	Plywood
ACT.	Acoustical Ceiling Tile	FT.	Feet / Foot	PT.	Point, Paint
ADJ.	Adjustable			PTD.	Painted
ACE	Atlantic Culinary Environments	GA.	Gauge	QT.	Quarry Tile
A.F.F.	Above Finish Floor	GC	General Contractor		
ALUM	Aluminum	GL	Glass		
ARCH.	Architectural	GYP.	Gypsum	RAD.	Radius
		GWB	Gypsum Wall Board	REF.	Reference
BLDG.	Building			REQ'D	Required
BFC	Below Finished Ceiling	HC	Heating Contractor	RESIL.	Resilient
BLKG.	Blocking	H.M.	Hollow Metal	RM.	Room
BM.	Beam	HC.	Handicapped		
BOT.	Bottom	HDWD.	Hardwood	S/S	Stainless Steel
CAB.	Cabinet	HORIZ.	Horizontal	SCHED.	Schedule
C.B.B.	Cement Backer Board	HT.	Height	SCT.	Suspended Ceiling Tile
CER.	Ceramic	HVAC	Heating, Ventilation, and Air Conditioning	SHT.	Sheet
CLG.	Ceiling			SIM.	Similar
CLKG.	Caulking/Sealant	I.D.	Inside Diameter (Dim)	SPEC.	Specification
CLR.	Clear	INSUL.	Insulation	SQ.	Square
COL.	Column			SS	Solid surface
CONC.	Concrete	JT.	Joint	STD.	Standard
CONT.	Continuous			STL	Steel
CT	Carpet	KC/KEC	Kitchen Equipment Contractor	STOR.	Storage
CT	Ceramic Tile			SUSP.	Suspended
		LAM	Laminate	T.	Tread
DBL.	Double	LT.	Light	TBD.	To Be Determined
DIA.	Diameter	LVT	Luxury Vinyl Tile	T.O.	Top of
DIM.	Dimension			THK.	Thick
DN.	Down	MAX.	Maximum	TYP.	Typical
DR.	Door	MC	Mechanical Contractor		
DTL.	Detail	MECH.	Mechanical	U.O.N.	Unless Otherwise Noted
DWG.	Drawing	MFR.	Manufacturer	U/C	Under Counter
		MIN.	Minimum	VCB	Vinyl Cove Base
EXST'G	Existing	MISC	Miscellaneous	VCT	Vinyl Composition Tile
E.P.	Electrical Panelboard	MRB	Moisture Resistant Gypsum Wallboard	VWC	Vinyl Wall Covering
EA.	Each	MTL.	Metal	VERT.	Vertical
EC	Electrical Contractor			V.I.F.	Verify In Field
EL.	Elevation	N/A	Not Available/Not Applicable	VST	Vinyl Stair Tread
ELEC.	Electrical	N.I.C.	Not In Contract		
EMER.	Emergency	N.T.S.	Not To Scale	W/	With
EQ.	Equal	NO.	Number	W/O	Without
F.E.	Fire Extinguisher	NOM.	Nominal	WR	Water Resistant
		O.D.	Outside Dimension (Dim.)	WD.	Wood
F.O.	Face of	O.F.C.I.	Owner Furnished Contractor Installed	WT.	Weight
F.O.F.	Face of Finish				
F.O.S.	Face of Studs				

These drawings are being provided  
For Reference Only  
06/16/2020

No.	Revision Description	Date

Date of Original Issue: February 5, 2020

Project Number: 200015

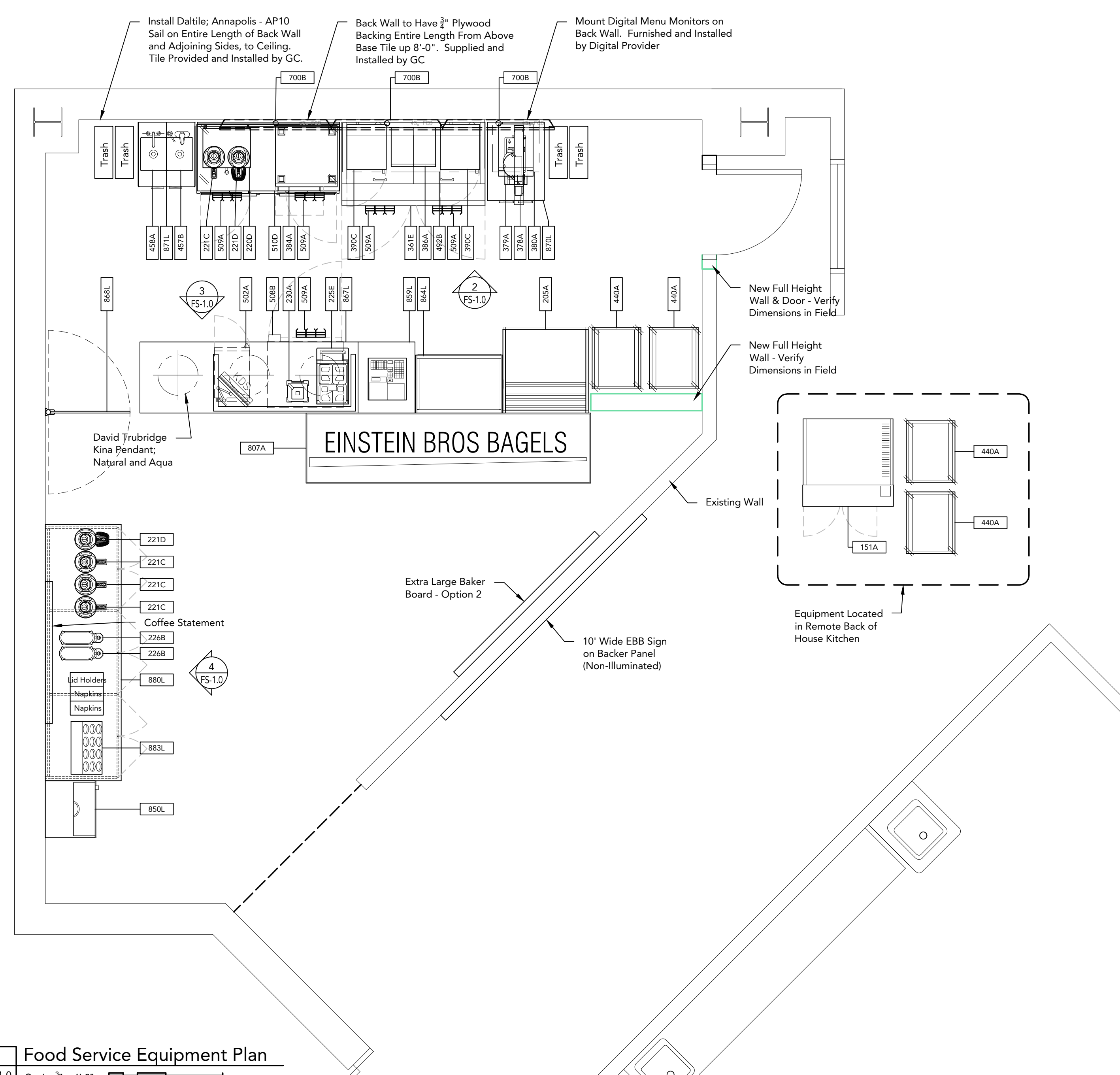
## Einstein's Bros Bagels at Tri-C East

4250 Richmond Road  
Highland Hills, OH, 44122

## Cover Sheet

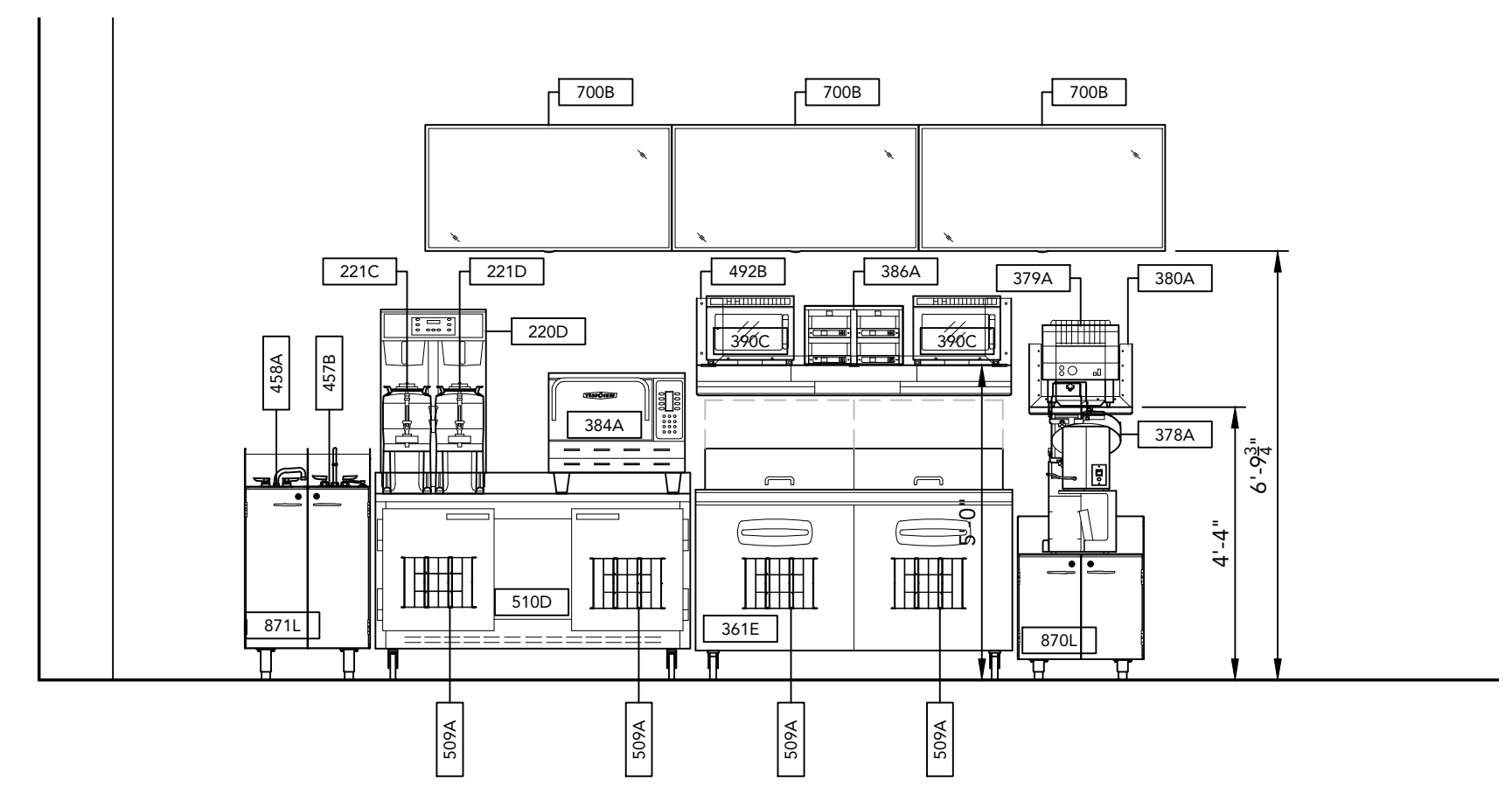
## CVR



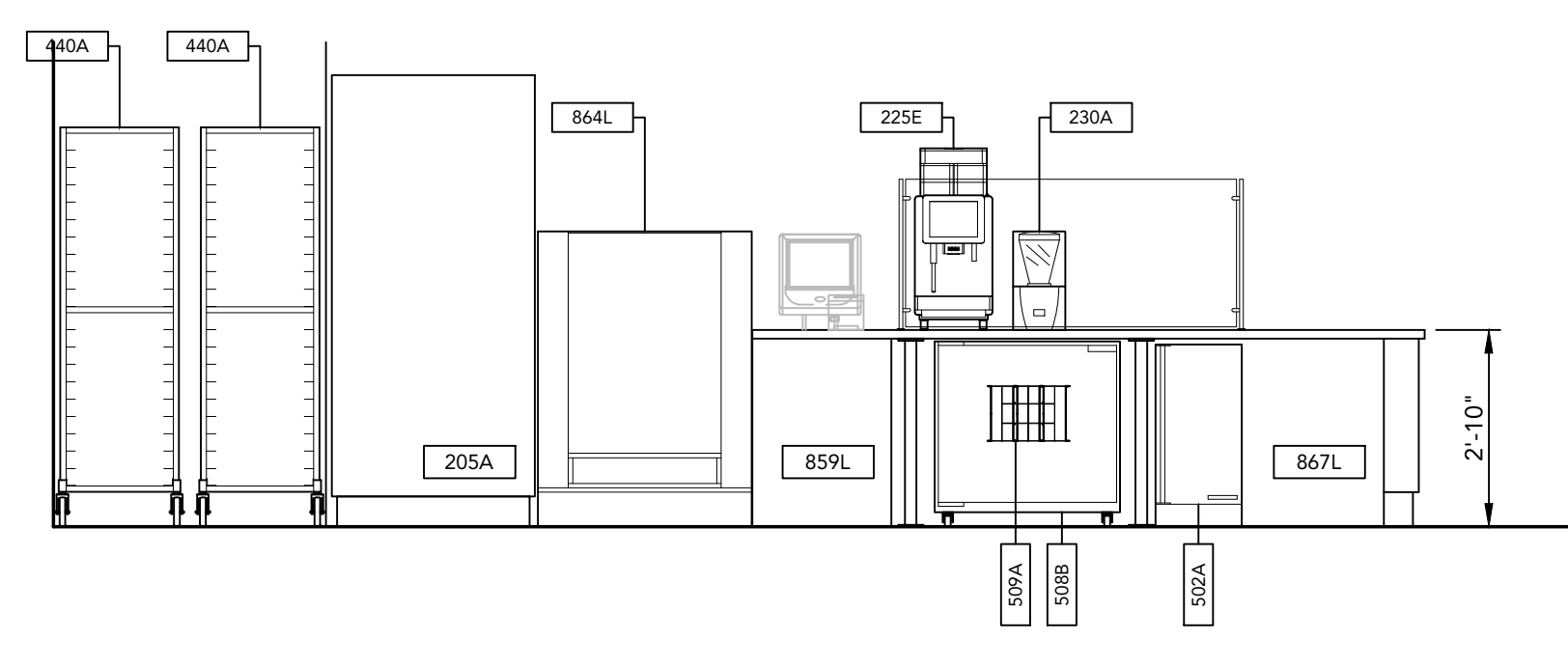


Food Service Equipment Schedule					
Item Number	Quantity	Category	Manufacturer	Model	Equipment Remarks
151A	1	Convection Oven, Electric	Doyon	JA125L	
205A	1	Open Display Merchandiser	Federal Industries	RSSM-3785C	
220D	1	Coffee Brewer	Curtis	TP15T16A1173K-001	
	1	Water Filtration System, for Coffee Brewers	3M Purification	BREW120-MS	
221C	4	Milano Coffee Server	Curtis	TLCG15	
221D	2	Beverage Dispenser, Insulated	Curtis	TXSG1501S600	
225E	1	Coffee Machine, Bean to Cup	Franke	A800 FRESH BREW	
226B	2	Tea / Coffee Dispenser	Curtis	TCN	
230A	1	Blender, Bar	Blendtec	C825C11Q-B1GB1D	
361E	1	Mega Top Sandwich / Salad Preparation Refrigerator	Nor-Lake	NLSMP60-24A	By Others
378A	1	French Bread / Bun / Bagel Slicer	Oliver	723-N	
379A	1	Conveyor Toaster	Hatco	TQ-800HBA	
380A	1	Toaster Shelf	Eagle Group	YMWS-0008-01	
384A	1	Rapid Cook Oven	TurboChef	TORNADO 2	
386A	1	Egg Holder	Carter-Hoffmann	MC2W2H	
390C	2	Microwave Oven	Panasonic	NE-17523	
440A	4	Utility Rack, Mobile	Eagle Group	OUR-1820-3/W	
457B	1	Drop-In Sink	Eagle Group	Y-CCT-0666-00A	
458A	1	Sink, Drop-In (Dump)	Eagle Group	Y-CCT-0660-00B	
492B	1	SS Sandwich Shelf	Eagle Group	YSHELF-0185-00B	
502A	1	Nugget Ice Maker with Bin	Hoshizaki	C-80BAJ-AD	
508B	1	Undercounter Refrigerator	Traulsen	UHT32-L	
509A	5	Cup Dispenser, Door Mounted	Eagle Group	YEIN-CUP-0001-00	
510D	1	Refrigerated Work Top	Beverage Air	WTR60AHC	
700B	3	Digital Menu, 42"	TBD	TBD	By Other
807A	1	Branded Carpet	Aramark	CUSTOM	By Other
850L	1	Trash Container	Retail Fixture	CUSTOM	By Other
859L	1	POS Counter 24	Retail Fixture	CUSTOM	By Other
864L	1	Bagel Case	Retail Fixture	CUSTOM	By Other
867L	1	POS/Barista Component	Retail Fixture	CUSTOM	By Other
868L	1	Gate	Retail Fixture	CUSTOM	By Other
870L	1	Slicer Cabinet 24"	Retail Fixture	CUSTOM	By Other
871L	1	Hand Dump Sink Cabinet 24"	Retail Fixture	CUSTOM	By Other
880L	1	Beverage Counter 108"	Retail Fixture	CUSTOM	By Other
883L	1	Condiment Unit 12-Hole	Retail Fixture	CUSTOM	By Other

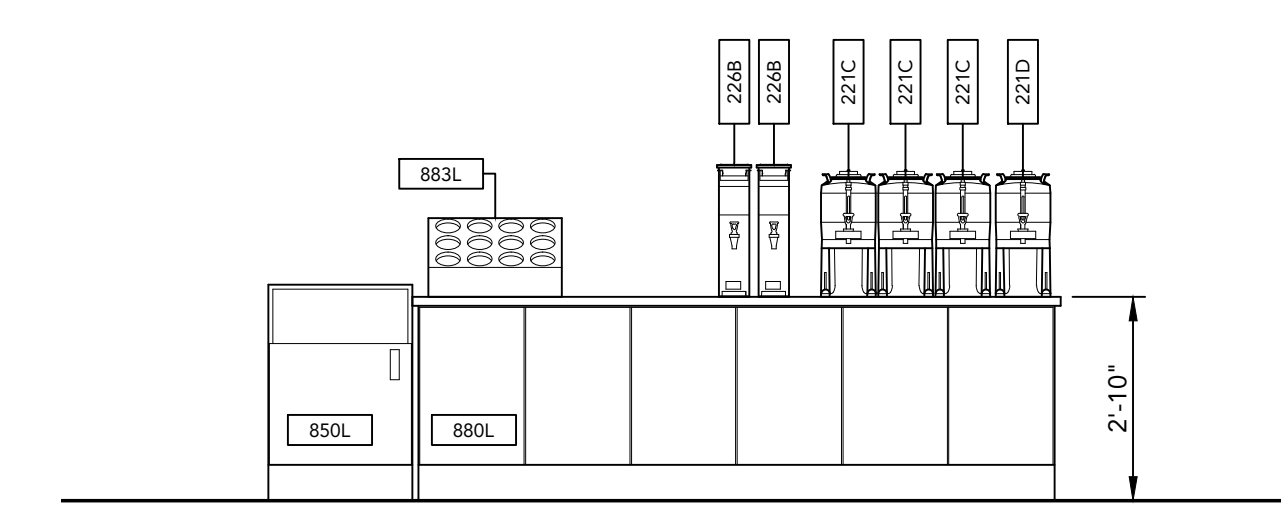
1 Food Service Equipment Plan  
FS-1.0 Scale: 1/8" = 1'-0"



2 Back Line Equipment Elevation  
FS-1.0 Scale: 1/8" = 1'-0"



3 Front Counter Equipment Elevation  
FS-1.0 Scale: 1/8" = 1'-0"



4 Beverage Counter Equipment Elevation  
FS-1.0 Scale: 1/8" = 1'-0"

These drawings are being provided  
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06/16/2020



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www.AtlanticCE.com

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No.	Revision Description	Date

Date of Original Issue: February 5, 2020  
Project Number: 200015

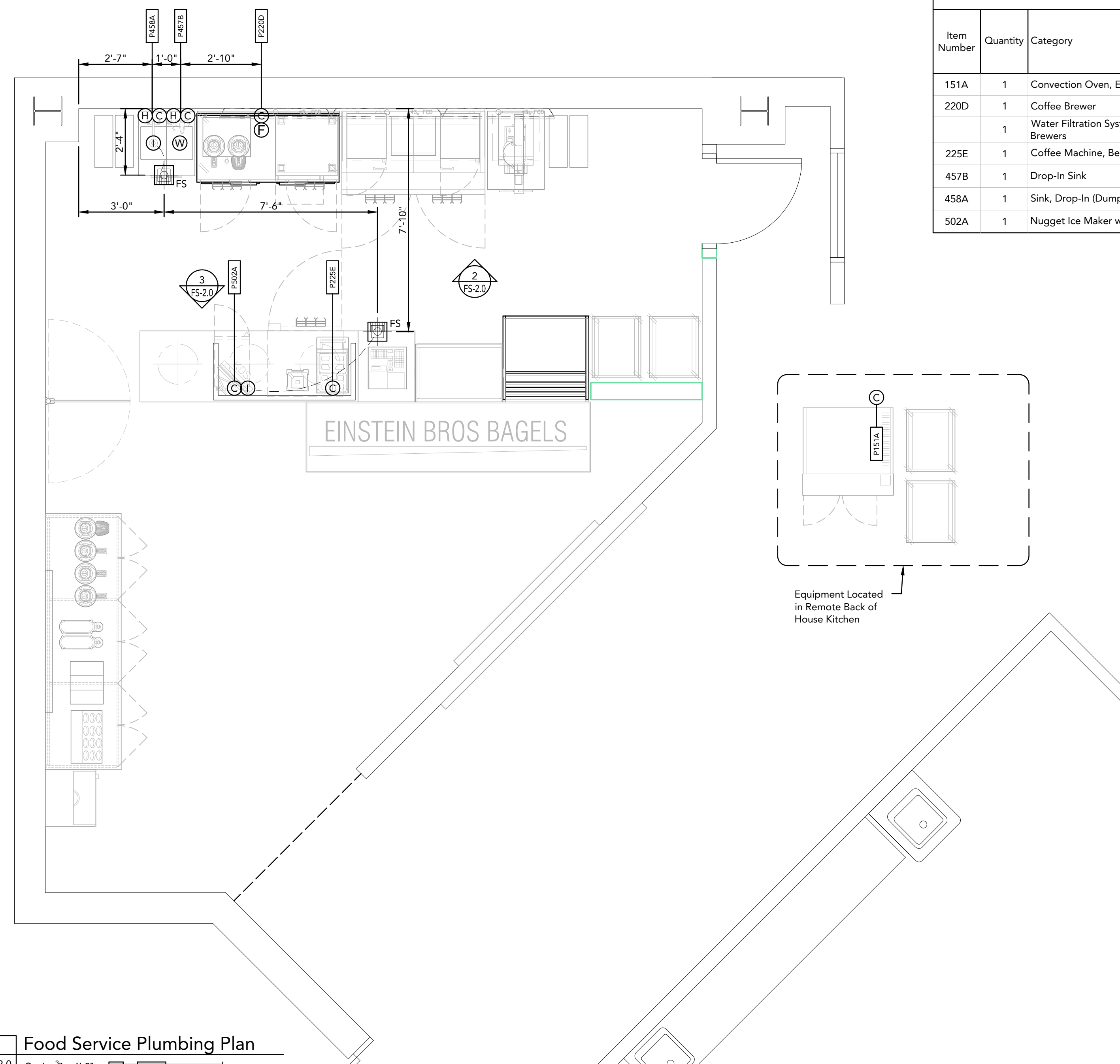
**Einstein's Bros Bagels**  
at  
**Tri-C East**  
4250 Richmond Road  
Highland Hills, OH, 44122

**Food Service Equipment Plan, Schedule & Elevations**

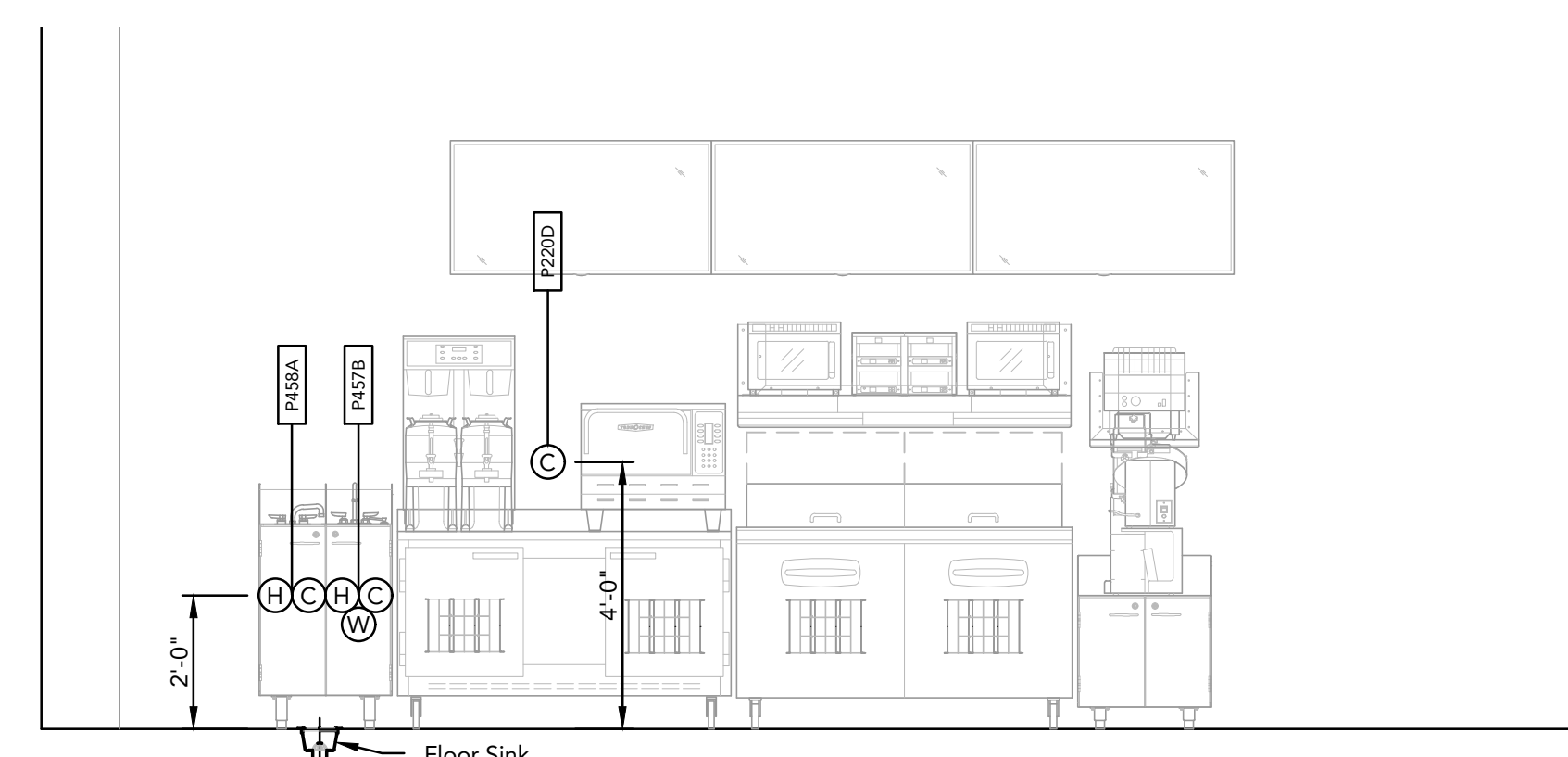
**FS-1.0**



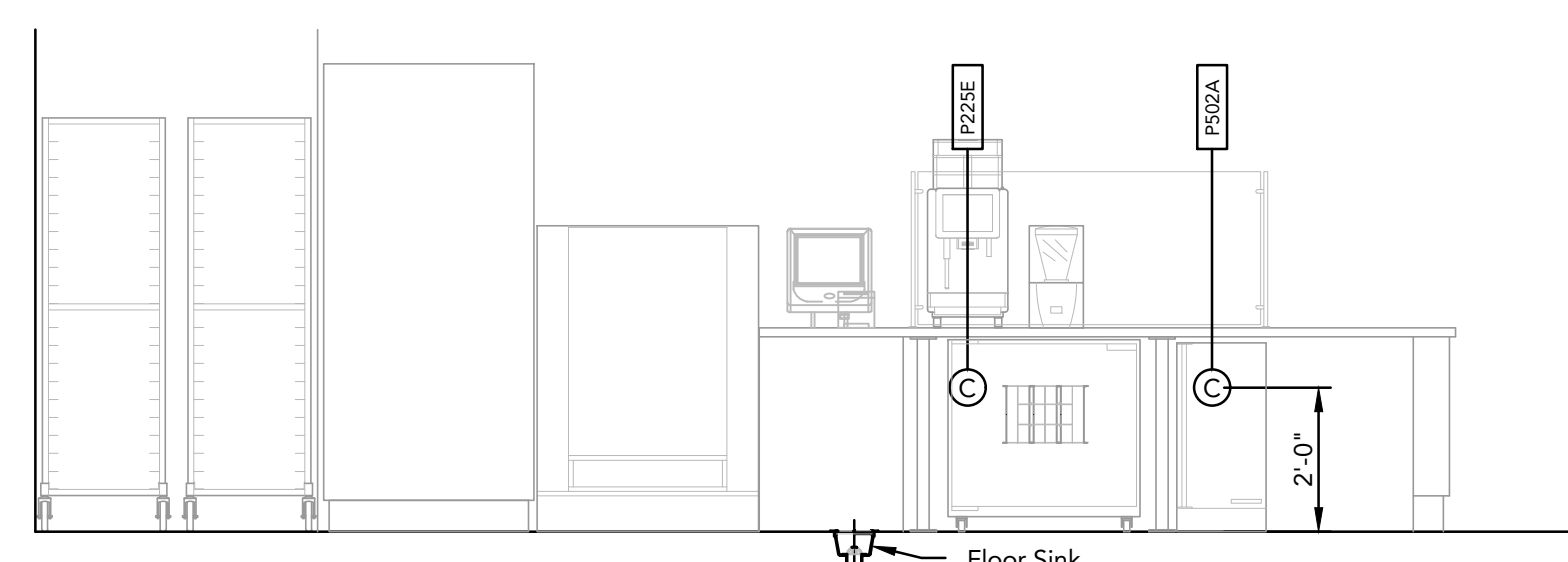
Food Service Equipment Plumbing Schedule																	
Item Number	Quantity	Category	Manufacturer	Model	Cold Water (in)	Cold Water Conn. Height (in)	Hot Water (in)	Hot Water Conn. Height (in)	Filtered Water Size	Filtered Water Conn. Height (in)	Indirect Waste Size	Direct Waste Size	Direct Waste Conn. Height (in)	Gas Size (in)	Gas MBTU	Gas Conn. Height (in)	Plumbing Remarks
151A	1	Convection Oven, Electric	Doyon	JA12SL	1/4"												
220D	1	Coffee Brewer	Curtis	TP15T16A1173K-001					3/8"								
	1	Water Filtration System, for Coffee Brewers	3M Purification	BREW120-MS	3/8"	48"											
225E	1	Coffee Machine, Bean to Cup	Franke	A800 FRESH BREW	3/8"	24"											
457B	1	Drop-In Sink	Eagle Group	Y-CCT-0666-00A	1/2"	24"	1/2"	24"				1-1/4"	24"				
458A	1	Sink, Drop-In (Dump)	Eagle Group	Y-CCT-0660-00B	1/2"	24"	1/2"	24"			1-1/4"						
502A	1	Nugget Ice Maker with Bin	Hoshizaki	C-80BAJ-AD	1/2"	24"					1/2"						Ice Maker Drain



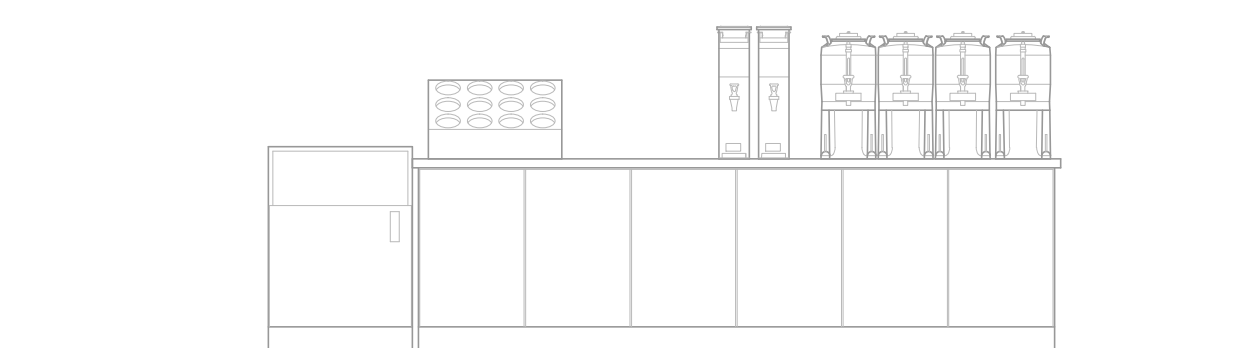
1 Food Service Plumbing Plan  
 FS-2.0 Scale: 3/8" = 1'-0"



2 Back Line Plumbing Elevation  
 FS-2.0 Scale: 3/8" = 1'-0"



3 Front Counter Plumbing Elevation  
 FS-2.0 Scale: 3/8" = 1'-0"



4 Beverage Counter Plumbing Elevation  
 FS-2.0 Scale: 3/8" = 1'-0"

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**For Reference Only**  
 06/16/2020

No.	Revision Description	Date
	Date of Original Issue:	February 5, 2020
	Project Number:	200015

**Einstein's Bros Bagels**  
 at  
**Tri-C East**  
 4250 Richmond Road  
 Highland Hills, OH, 44122

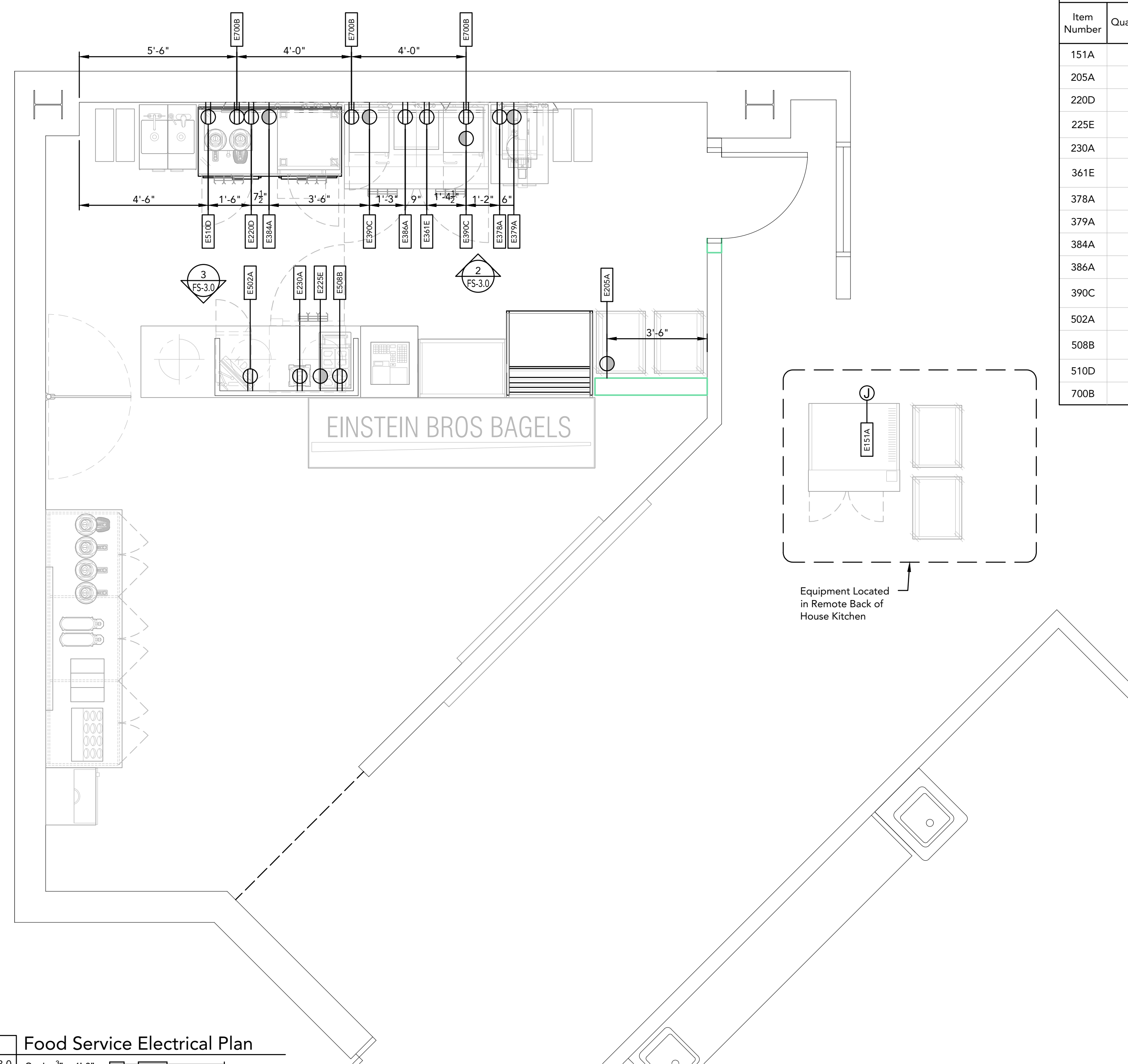
**Food Service Plumbing Plan, Schedule & Elevations**

**FS-2.0**

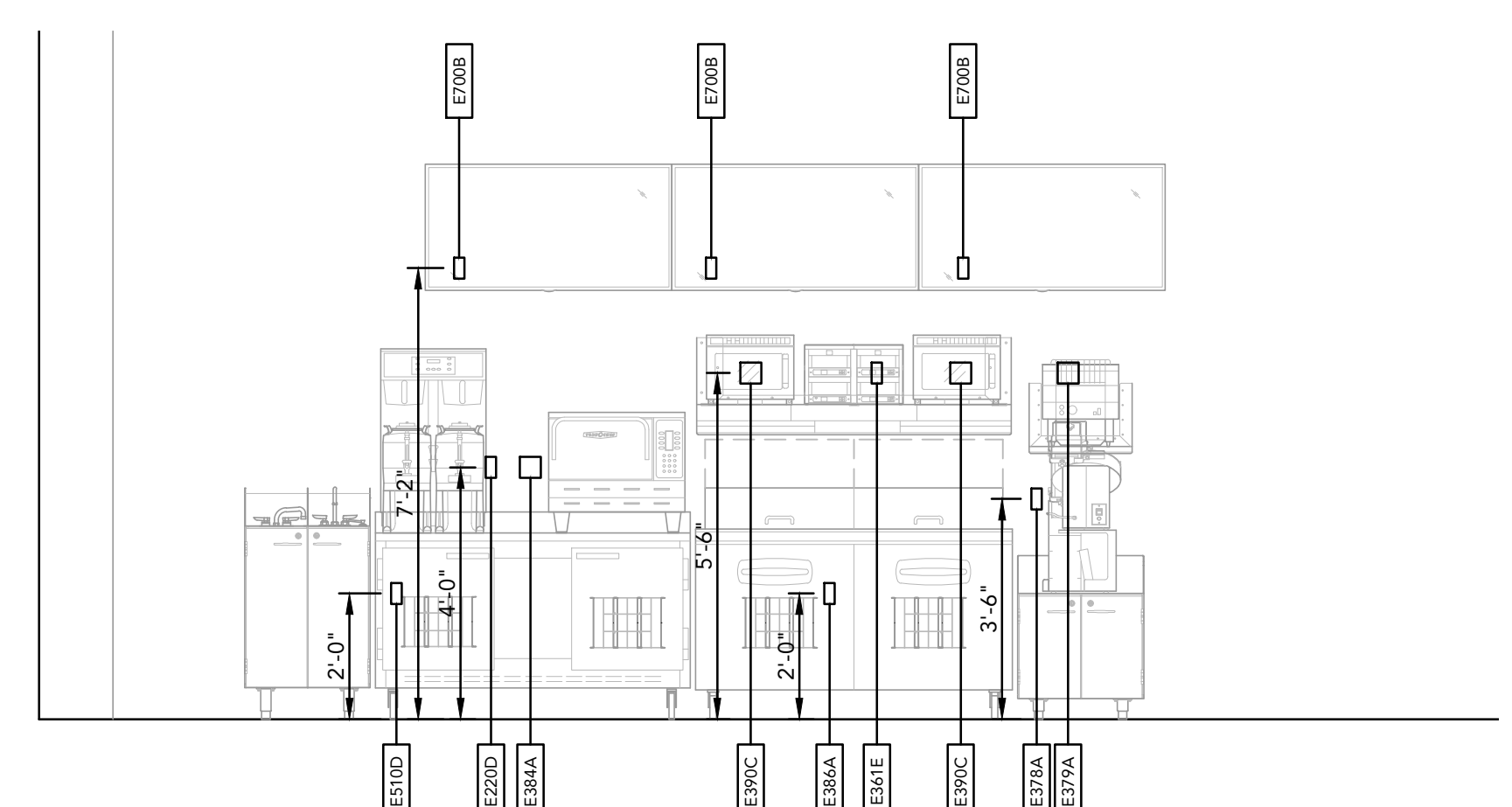




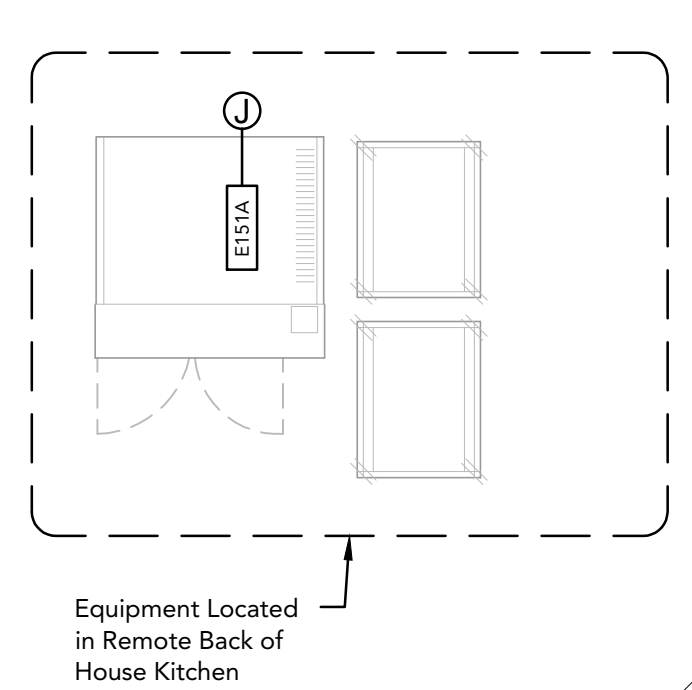
Food Service Equipment Electrical Schedule														
Item Number	Quantity	Category	Manufacturer	Model	Voltage	Phase	Amps	Cycle	Hp	Kw	Connection Type	NEMA	Electrical Conn. Height	Electrical Remarks
151A	1	Convection Oven, Electric	Doyon	JA125L	120/208	3	66.0	60	3/4	21.5	Direct		24"	
205A	1	Open Display Merchandiser	Federal Industries	RSSM-378SC	208-240	1	20.0	60			Cord & Plug	L14-20P	24"	
220D	1	Coffee Brewer	Curtis	TP15T16A1173K-001	220	3	30.0	60			Cord & Plug	15-30P	54"	Cord & Plug by GC
225E	1	Coffee Machine, Bean to Cup	Franke	A800 FRESH BREW	200-220			60			Cord & Plug	L6-30P	24"	
230A	1	Blender, Bar	Blendtec	C825C11Q-B1GB1D	120	1	15	60	3-4/5	1.8	Cord & Plug	5-15P	24"	
361E	1	Mega Top Sandwich / Salad Preparation Refrigerator	Nor-Lake	NLSMP60-24A	115	1	3.2	60	3/8		Cord & Plug	5-15P	24"	
378A	1	French Bread / Bun / Bagel Slicer	Oliver	723-N	115	1	6.2	60	1/3		Cord & Plug	5-15P	36"	
379A	1	Conveyor Toaster	Hatco	TQ-800HBA	208	1	15.8	60		3.28	Cord & Plug	6-20P	60"	
384A	1	Rapid Cook Oven	TurboChef	TORNADO 2	208	1	30.0	60		5.99	Cord & Plug	6-30P	48"	5 foot cord
386A	1	Egg Holder	Carter-Hoffmann	MC2W2H	120	1		60		0.8	Cord & Plug	5-15P	60"	
390C	2	Microwave Oven	Panasonic	NE-17523	208	1	13.6	60		1.7	Cord & Plug	6-20P	60"	
502A	1	Nugget Ice Maker with Bin	Hoshizaki	C-80BAJ-AD	115	1	4.0	60			Cord & Plug	5-15P	24"	
508B	1	Undercounter Refrigerator	Traulsen	UHT32-L	115	1	7.5	60	1/4		Cord & Plug	5-15P	24"	
510D	1	Refrigerated Work Top	Beverage Air	WTR60AHC	115	1	3	60	1/5		Cord & Plug	5-15P	24"	
700B	3	Digital Menu, 42"	TBD	TBD	120	1	5.0	60			Cord & Plug	5-15P	86"	



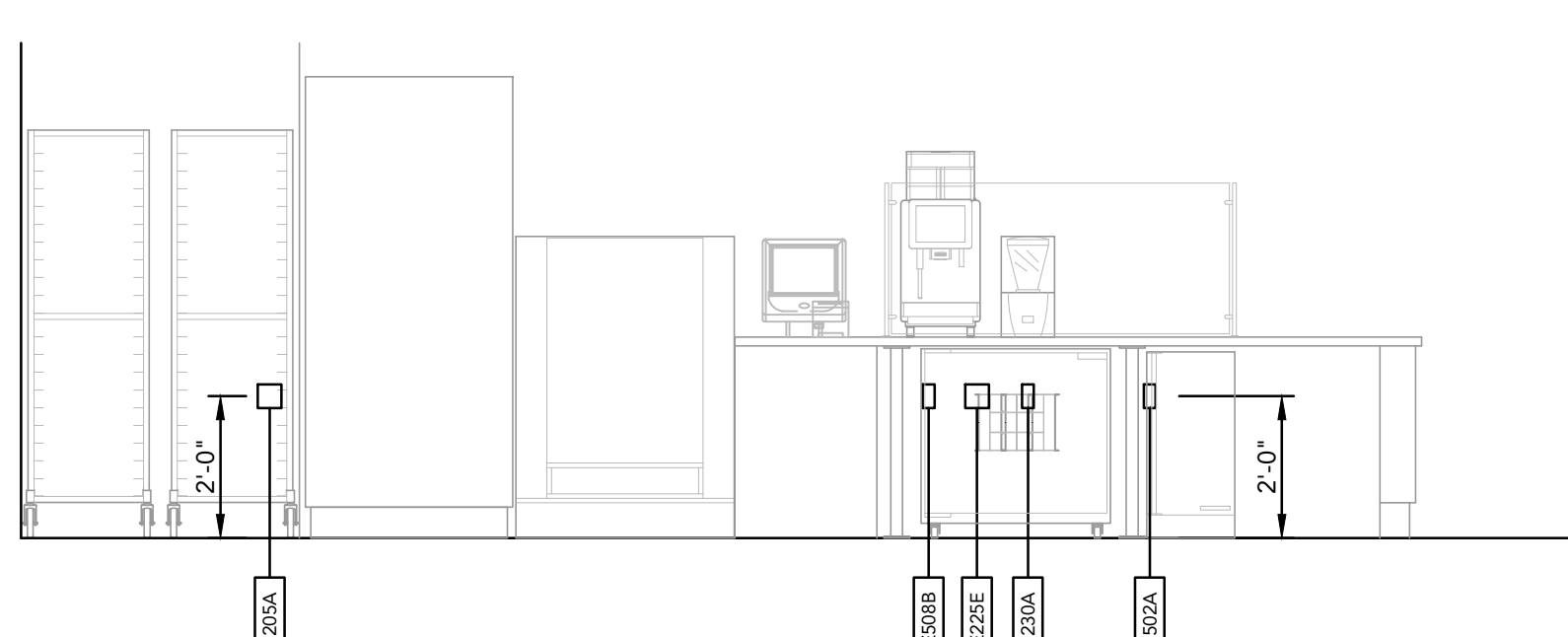
1 Food Service Electrical Plan  
 FS-3.0 Scale: 1/8" = 1'-0"



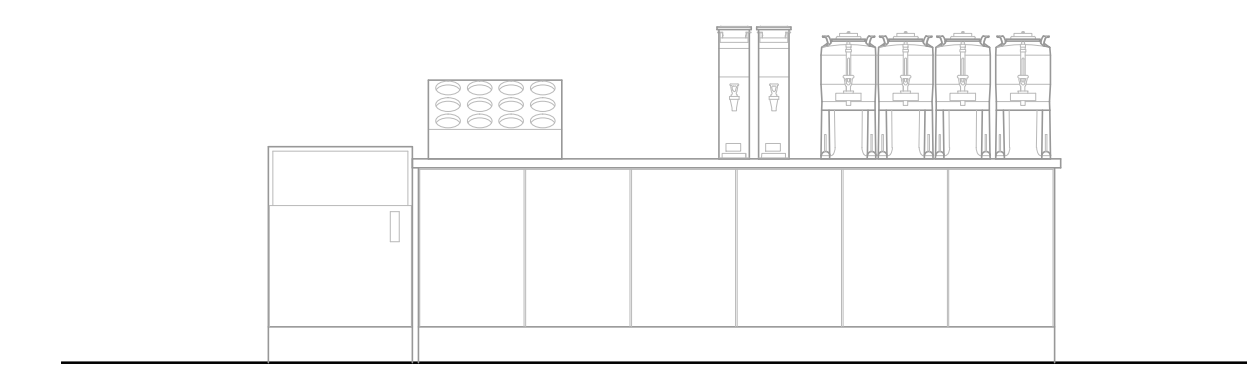
2 Back Line Electrical Elevation  
 FS-3.0 Scale: 1/8" = 1'-0"



Equipment Located in Remote Back of House Kitchen



3 Front Counter Electrical Elevation  
 FS-3.0 Scale: 1/8" = 1'-0"



4 Beverage Counter Electrical Elevation  
 FS-3.0 Scale: 1/8" = 1'-0"

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 06/16/2020

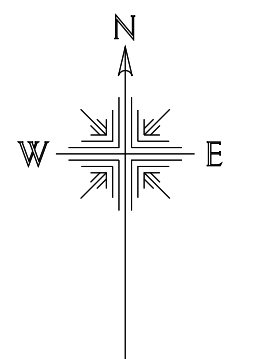
No.	Revision Description	Date

Date of Original Issue: February 5, 2020  
 Project Number: 200015

**Einstein's Bros Bagels**  
 at  
**Tri-C East**  
 4250 Richmond Road  
 Highland Hills, OH, 44122

**Food Service Electrical Plan, Schedule & Elevations**

**FS-3.0**



**LEGEND**

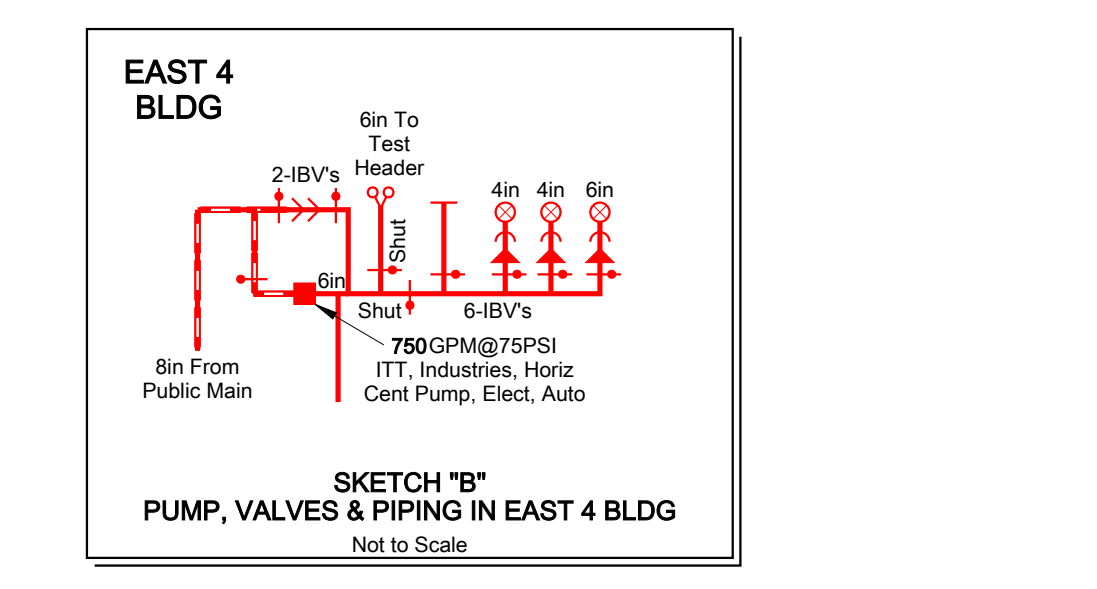
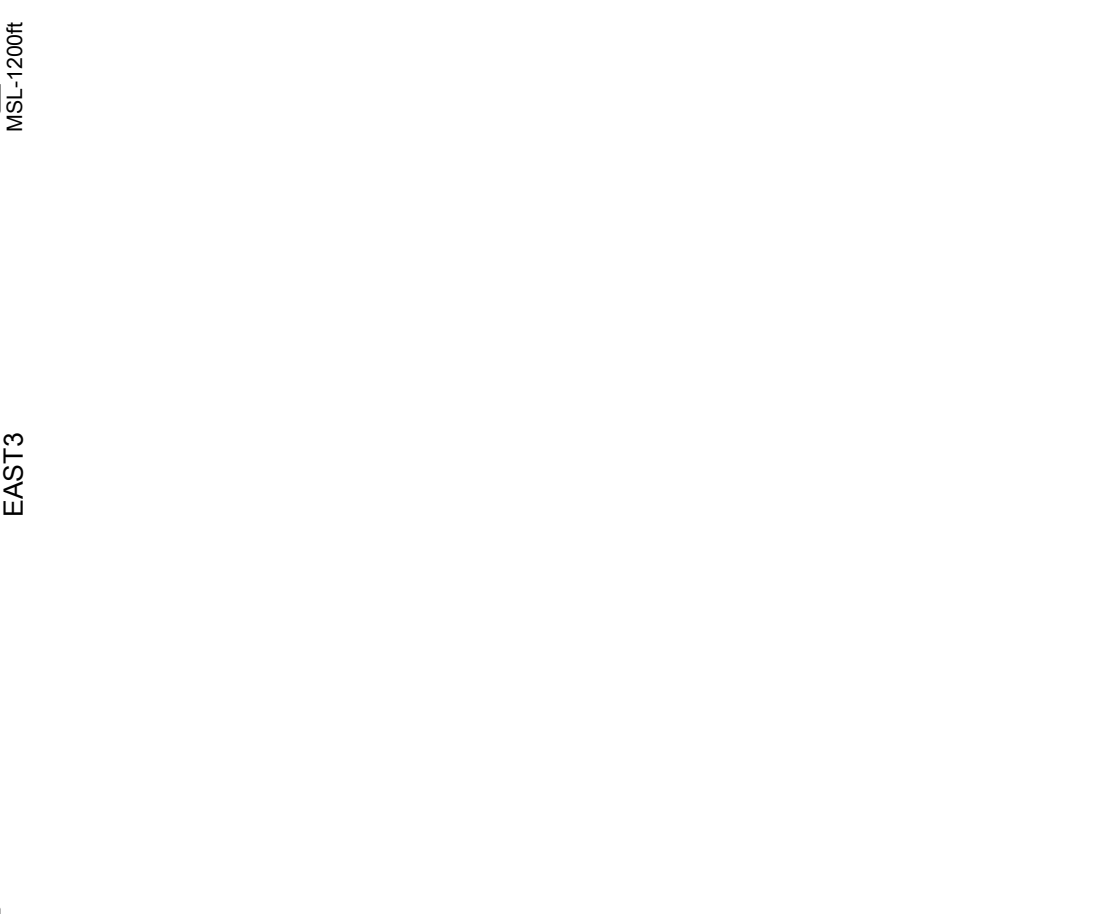
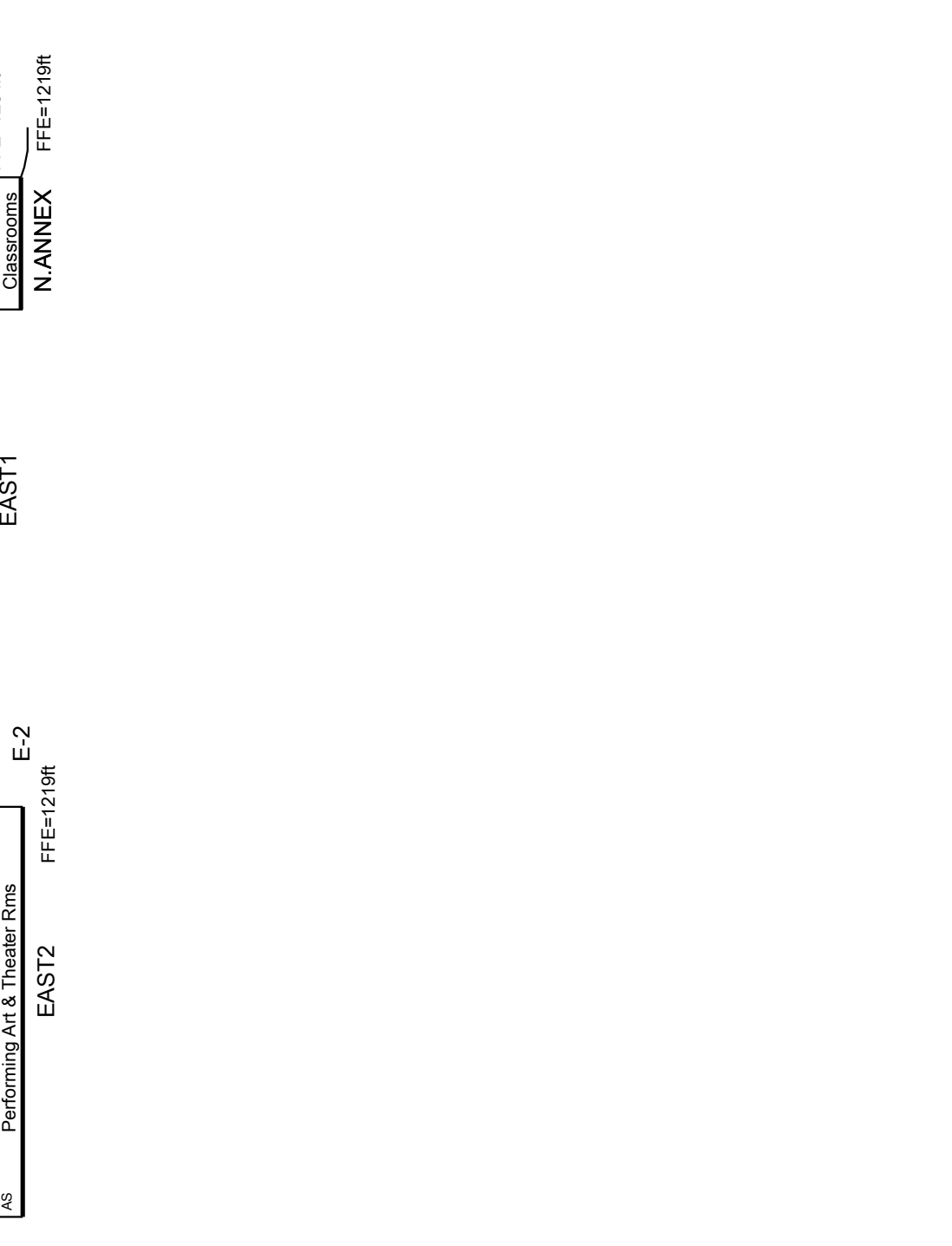
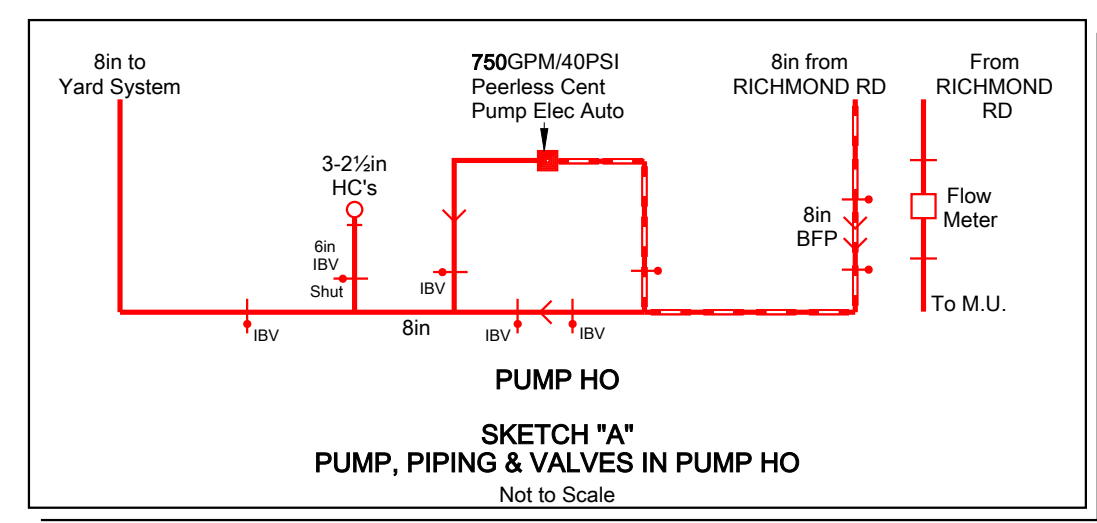
- Flush-type hydrant
- Automatic operation point of distribution
- Post indicating valve (PIV) or Post indicating gate valve
- Outside screw and yoke valve (OS&Y)
- Dry or wet pre-action system with fire department pump/connector (number of riser indicate number of hose outlets)
- Check valve (Detector check or back flow prevention when indicated)
- Gate valve, non-rising stem, pressure relief valve (PRV), quick closing valve (COV) or air relief or gas
- Inspector's test valve
- Hose connection
- Fire pump
- Flow alarm
- BV Indicating butterfly valve
- Alarm check valve
- Elevators or stairs complete on all floors without enclosures
- Fire department connection

**REVISIONS**

DR	CH	DATE	CHANGES MADE
DR	01	March 24, 2020	For Initial Risk Evaluation of S. Chouda, April 13, 20
DR	02	May 11, 20	For Initial Risk Evaluation of S. Chouda, May 11, 20
DR	03	May 11, 20	For Initial Risk Evaluation of S. Chouda, May 26, 20
DR	04	June 1, 21	For Initial Risk Evaluation of S. Chouda, May 17, 21
DR	05	June 1, 21	For Initial Risk Evaluation of S. Chouda, May 17, 21

**Cuyahoga Community College District**  
**"Eastern Campus"**  
 Highland Hills, Ohio

Sketch From D.M. Paluf  
 March 24, 2020  
 Scale: 1 in = 100 ft  
 By L. Schein



STGE BLDG  
 75 x 110  
 (1987)

SIDK(1)	
01	Classrooms & Office
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