

1834 Kongens Gade St. Thomas, U.S. Virgin Islands 00802-6746

INVITATION FOR BID IFB-VIDE-2022-003

KITCHEN EQUIPMENT INSTALLATION AND SAFETY IMPROVEMENTS FOR

EULALIE R. RIVERA K-8th SCHOOL

ST. CROIX SCHOOL DISTRICT

Bid Date: August 29, 2022 Bid Deadline: September 9, 2022 at 1:00 PM EST

Electronic Bids should be emailed to bids@vide.vi

I. GENERAL INFORMATION

A. INTRODUCTION

The purpose of this Invitation for Bid (IFB) is to solicit proposals from contractors qualified and experienced in the repair of educational facilities, the general scope of which is primarily emergency egress lighting and signage, smoke detectors, door repairs/replacement, gate repairs, security mesh installation, panic hardware purchase and installation, new fire extinguishers, purchase and installation of manual pull stations at kitchens, electrical work, finishes, removal of existing and installation of owner-supplied kitchen equipment/fixtures from stored locations to the proposed locations including but not limited to food service equipment, kettles, serving counters, ice machines, water filters, pre-water filters, milk coolers, ranges, dishwashers with automatic chemical sanitation integral to the dishwasher and refrigerated merchandisers, and associated minor repairs including restoration of sheet rock, CMU and other walls broken to facilitate the work, ceiling removal and replacement, replacement of broken outlets with painting/re-tiling/finishing and of same. covers.

The Eulalie Rivera K-8 School located on the island of St. Croix, sustained damage during Hurricane(s) Irma and Maria.

Site Locations:

1. Eulalie R. Rivera Elementary School Route 1, Grove Place, St. Croix, VI 00840

In general, the scope of work will include, but not be limited to, the limited and selective demolition, removal, disposal, and replacement of: vinyl composition tile (VCT), windows, electrical outlets and covers, kitchen units and appliances, CMU and/or sheet rock walls, ceramic tiles and ceiling assemblies.

The specific quantified scopes of work for each campus are outlined in the following Attachments:

• Attachment A: Rivera Package 3 Drawings (Kitchen)

The successful contractor will be required to provide all **design to obtain permits**, labor, supervision, tools, equipment, and materials to execute the work.

The repair work to these facilities will be required to be 100% completed within 120 calendar days of Contract execution.

B. OVERALL PROJECT OBJECTIVES

The Government of the Virgin Islands via the Virgin Islands Department of Education has established the following project objectives to guide the implementation of this Project from a facility capital perspective:

- 1. Build out the condition of all the kitchens' rooms in each campus shown on the drawing to a clean and healthy condition to allow the proper resumption of preparing and serving meals in these facilities;
- 2. Perform all of the work by August 1, 2022 to allow teachers, administrators, and support staff to return to the campus to make ready the facilities for students the following week;

C. BACKGROUND AND ADMINISTRATIVE STRUCTURE

DEPARTMENT OF EDUCATION

The Commissioner of Education, the Honorable Dionne Wells Hedrington, Ed.D., Commissioner Nominee heads the Virgin Islands Department of Education, including the Virgin Islands Public School System. The Territory of the United States Virgin Islands has two (2) school districts – the St. Thomas-St. John school district and the St. Croix school district. The day-to-day operations of each school district are managed by a resident Insular Superintendent. The Department of Education will manage the bidding process

DEPARTMENT OF PROPERTY AND PROCURMENT

The Virgin Islands Department of Property and Procurement, Honorable Anthony D. Thomas, Commissioner, or his designee will manage the contractual processes. VIDE's Division of Procurement will serve as the liaison between the selected contractor and other agencies of the Virgin Islands Government in contract preparation.

D. CONTRACT TYPE

The contract awarded under this IFB will be a GVI Construction Contract. No payments in advance or in anticipation of services or supplies to be provided under the contract will be made by the Government other than 10% of the contract award amount for Mobilization when Mobilization is a line item in the Itemized Bid Sheet.

E. CONTRACT TERMS

The term of the contract awarded under this IFB shall be for a period of one year to allow sufficient time for administrative processing and financial closeout. The work shall be completed within One Hundred Twenty calendar days from the issuance of the Notice to Proceed (NTP).

PROPOSAL FORMAT AND CONTENT

In addition to the information required by other components of this IFB package, each proposal must contain the following information which will form the basis of the evaluation for each Proponent:

Part I: Firm General Qualifications

- 1) Company Name, Address, Phone
- 2) Names of Principals and Key Executives and Experience and Tenure of Each
- 3) History
- 4) Revenues
- 5) Number and Types of Employees
- 6) List of Completed Projects with Details on Type, Cost, and Completion Date
- 7) List of Active Projects with Same Details
- 8) Listing of Plant and Equipment
- 9) Project References Three references with details

Part II: Itemized Bid Sheet (see Attachment C and D)

III. NON-PERFORMANCE BY SELECTED CONTRACTOR

In the event of the selected contractor's non-performance under the subsequent contract and/or the violation or breach of the contract terms, the Government shall have the right to pursue all administrative, contractual, and legal remedies against the contractor and shall have the right to seek all sanctions and penalties as may be appropriate. Further, either party shall have the right to terminate the contract with or without cause upon the agreed upon written notice to the other party specifying the date of termination.

IV. CONTRACTUAL REQUIREMENTS (Required)

All bid proposals and subsequent contract and supporting documents must reflect the <u>legal name</u> of entity. Supporting documents that must be submitted prior to contract execution and within the time established by the Government shall include, but not be limited to, the following:

- (1) <u>Certificate of Resolution</u>, as to the authorized negotiator and signer of a contract.
- (2) <u>Current Virgin Islands Business License</u>(General Construction) issued to the <u>legal name</u> of record of the entity by the Government of the Virgin Islands, Department of Licensing and Consumer Affairs; <u>and</u> if applicable, copy of <u>current</u> business license issued by state, city or county in which the foreign corporation is operating.
- (3) One (1) <u>current</u> original <u>Certificate(s)of Good Standing/Existence</u>, in legal name of the Contractor by the Virgin Islands Office of the Lt. Governor, Division of Corporations and Trademarks; <u>and</u> if company is not locally formed, an original <u>Certificate of Good Standing</u>, <u>Certificate of Existence</u>, or <u>Certificate of Status</u> from the state of registration.
- (4) Certificate of Issuance or Renewal of Trade Name issued by the Virgin Islands Office of the Lt. Governor, Division of Corporations and Trademarks, if applicable.
- (5) <u>Articles of Incorporation or Organization</u>, as applicable; or documents governing operation.
- (6) <u>Certificate of Liability Insurance</u> indicating proof of coverage of <u>Professional Liability Insurance</u> and <u>General Liability/Public Liability Insurance</u> each of no less than [One Million Dollars and Zero Cents (\$1,000,000.00)] for any one occurrence. The Contractor must provide a <u>Certificate of Liability Insurance</u> and <u>Declaration/Endorsement</u> pages that indicating that the Government of the Virgin Islands, Department of Education, is as "certificate holder" and an "additional insured" on the <u>General Liability/Public Liability</u>

<u>Insurance.</u> The Professional Liability Insurance must cover the services to be provided under the contract.

- (7) Certificate of Government Insurance/Copy of Certificate providing firm/agents are covered by Workers' Compensation Employee's Liability.
- (8) System for Award Management (SAM) Debarment form issued by the U.S. General Service Administration, www.sam.gov
- (9) Payment and Performance Bonds in 100% of the total Contract Price.

Notes:

- 1) Please note the above-referenced documents are subject to modification at the Government's discretion.
- 2) All contractual documents including insurance certificates/policies must be kept updated and maintained throughout the term of the contract

V. ATTACHMENTS

- 1) Appendix A Notes to Bidder
- 2) Appendix B Outline Specifications
- 3) Appendix D Itemized Bid Sheet Eulalie R. Riviera Elementary School
- 4) Attachment A

APPENDIX A - NOTES TO BIDDERS

GENERAL REQUIREMENTS

<u>Lay Down Areas</u>. Existing grounds may be used for material lay down and storage after consultation with and approval by the owner's representative.

<u>Storage Rooms</u>. The Contractor may use rooms within the buildings to store materials and equipment. Contractor shall coordinate locations with the owner's representative and shall provide his own lock or lockset. The original lockset must be reinstalled prior to completion.

<u>Toilet Facilities</u>. The Contractor and his crew will have use of the bathroom in the existing campus facility. Contractor shall instruct his crew to respect the facility and keep it clean, as well as stock it with toilet paper. Contractor shall return it to clean and sanitary condition upon turnover to the Government.

<u>Site Cleanliness</u>. The Contractor shall maintain a clean and safe site throughout the duration of the project and shall ensure that blowing debris, trash, and dust be kept to a minimum. The site shall be returned to its original condition, or better, upon completion of the project.

<u>Dumpsters</u>. The Contractor shall arrange for and be responsible for all costs associated with debris removal, collection, transportation, and disposition.

Noise. The Contractor shall take measures to limit noise to acceptable levels especially in residential areas.

EXISTING CONDITIONS

<u>Utilities</u>. The campus will have power, water, and sanitary services available for use by the Contractor. The Government shall bear the costs of Contractor's use of these services during construction.

<u>Security</u>. The Contractor shall be solely responsible for protection and security of all materials, equipment, and completed work for the duration of the project until handover to the Government.

<u>Safety</u>. The Contractor shall implement a safety program to ensure the welfare of workers and guests throughout the construction period.

<u>Protection of Adjacent Work</u>. Contractor shall ensure that areas not designated to receive repair work shall remain undamaged. Any damage to these areas shall be repaired by the Contractor at his own expense to the satisfaction of the owner.

<u>Protection of Landscaping</u>. Contractor shall ensure that landscaping and all existing site features be protected during construction and that any damage incurred by the Contractor or his subs be repaired or replaced at his expense to the satisfaction of the owner.

<u>Unforeseen Conditions</u>. Contractor shall immediately notify the owner upon discovery of any conditions beyond the contracted scope of work or that present a health or safety issue.

<u>Subcontractors</u>. Contractor shall include in his/her proposal a list of subcontractors he/she is planning on using for the work.

APPENDIX B – OUTLINE SPECIFICATIONS

GENERAL REQUIREMENTS

<u>Demolition</u>. All damaged materials shall be removed and disposed of according to these Specifications in a safe, legal manner. Care shall be taken to protect all existing areas not scheduled to be demolished.

<u>Disposal</u>. The Contractor shall be responsible for the transportation of all demolished materials to a licensed facility for final deposition. Any and all disposal fees shall be borne by the Contractor. Contractor shall provide disposal records, tickets and tipping fee records to VIDE.

<u>Professional Services</u>. Should any repair work require design or specification by an architect or engineer, the Contractor shall engage, at his own expense, the services of a USVI licensed professional.

APPENDIX D – Itemized Bid Sheet Eulalie Rivera Elementary School (Please note that Bid Sheets are to be submitted on contractors Official Letterhead.)

BASE BID ITEMS

No.	Description	Drawing Sheet No.	Qty.	Units	Unit Price	Total Price
1.	Note: Food service equipment to update. Refer to food service drawings, (Attachment D – Rivera Package 3 Drawings) Existing equipment not shown in drawings is existing to remain. Design services to obtain required Permits for all work	3.GØ.1 3.FS1.1 3.FS1.2 3.P1.1 3.EØ.1 3.E1.1				
2.	Remove existing ACT ceiling in kitchen and server and purchase and install new 1200SF sheet 3. GØ.1	3.GØ.1 3.FS1.1 3.FS1.2 3.P1.1 3.EØ.1 3.E1.1				
3.	Existing kettle to be removed Install Completely new owner provided kettles under existing exhaust hood in kitchen 103. (item no. 1 - kettle),	3.GØ.1 3.FS1.1 3.FS1.2 3.P1.1 3.EØ.1 3.E1.1	2	Each		
4.	Existing serving counters in kitchen 103 to be removed Install Completely new owner provided serving counters to be added to cafeteria 100. (item no. 3 - Serving counter, includes 3.1 - drop-in hot well, 3.2 - drop-in cold well, & 3.3 sneeze guard)	3.GØ.1 3.FS1.1 3.FS1.2 3.P1.1 3.EØ.1 3.E1.1	2	Each		
5.	Existing convection oven to be removed Install Completely with new owner provided convection oven under existing exhaust hood in kitchen 103. (item no. 4 - convection oven)	3.GØ.1 3.FS1.1 3.FS1.2 3.P1.1 3.EØ.1 3.E1.1	1	Each		
6.	Install Completely New owner provided ice machine to be added in kitchen 103. (item no. 6 - ice machine)	3.GØ.1 3.FS1.1 3.FS1.2 3.P1.1	1	Each		

No.	Description	Drawing Sheet No.	Qty.	Units	Unit Price	Total Price
		3.EØ.1 3.E1.1				
7.	Install Completely New owner provided water filter to be added for new owner provided ice machine in kitchen 103. (item no. 6.1 - water filter)	3.FS1.1 3.FS1.2 3.P1.1	1	Each		
8.	Install Completely New owner provided pre water filter to be added for new owner provided water filter in kitchen 103. (item no. 6.2 - pre filter)	3.FS1.1 3.FS1.2 3.P1.1	1	Each		
9.	Install Completely Existing milk cooler to be removed in kitchen 103 and replaced with new owner provided milk cooler in cafeteria 100. (item no. 7 - milk cooler)	3.GØ.1 3.FS1.1 3.FS1.2 3.P1.1 3.EØ.1 3.E1.1	1	Each		
10.	Install Completely New owner provided range located under existing exhaust hood in kitchen 103. (item no. 8 - range - 8 burner)	3.GØ.1 3.FS1.1 3.FS1.2 3.P1.1 3.EØ.1 3.E1.1	1	Each		
11.	Install Completely New owner provided deck oven to be located in kitchen 103. (item no. 9 - deck oven)	3.GØ.1 3.FS1.1 3.FS1.2 3.P1.1 3.EØ.1 3.E1.1	1	Each		
12.	Install Completely Existing dishwasher to be removed, new owner provided dishwasher to be located in existing dish room area. (item no. 10 - dishwasher) NOTE: Sanitization in kitchens receiving new dishwashers shall be through an automatic chemical sanitization process integral to the dishwasher.	3.GØ.1 3.FS1.1 3.FS1.2 3.P1.1 3.EØ.1 3.E1.1	1	Each		
13.	Install Completely New owner provided refrigerated merchandiser to be added to cafeteria 100. (item no. 11 - refrigerated merchandiser	3.GØ.1 3.FS1.1 3.FS1.2 3.P1.1 3.EØ.1 3.E1.1	1	Each		
14.	All Non-class k fire extinguishers are to be replaced in kitchen	N/A	4	Each		

No.	Description	Drawing Sheet No.	Qty.	Units	Unit Price	Total Price			
	Areas with class k fire extinguishers, per code requirements.								
15.	Patch existing concrete slab 400 SF	3.GØ.1	400	SF					
16.	Re-grout and Clean all wall tiles 300 SF	3.GØ.1	300	SF					
17.	Paint existing walls 340 SF	3.GØ.1	340	SF					
	LUMP SUM COST of Construction for completing entire project WITHOUT ALTERNATES:								
	Certified Correct:								
	(Licensed Contractor's Signature)								
	(Company)								
	(Address)								

ADD/DEDUCT ALTERNATE ITEMS

No.	Description	Specifics	Qty.	Units	Unit Price	Total Price
	ADDITIVE ALTERNATE 1					
1.	Clean and polish existing equipment to remain.					
	The purpose is to deliver a complete kitchen renovation with neat workmanlike appearance and full function.					
	Notify VIDE immediately if remaining equipment need repair					
	LUMP S	UM COST for cor	npleting	ALTERNA	ATE #1:	- \$
	Certified Correct:					
	(Licensed Contractor's Signature)	(Date)				
	(Company)					
	(Address)					

	Description	Specifics	Qty.	Units	Unit Price	Total Price				
	ADDITIVE ALTERNATE 2 – Fire Service Requested Repairs									
1.	Remove existing, if any, and Purchase and Install New Light Fixtures at Cafeteria Entrance									
2.	Remove existing, if any, and Purchase and Install Emergency lights and/or Exit Signs in the Cafeteria/Kitchen									
3.	Install a Panic Button on Freezer Door on the Inside of Door									
4.	Repair roof leak in the utility room									
5.	Replace propane gas lines and valves inside kitchen									
6.	Replace propane gas lines, valves and regulators: Clearly Marked by color/signage- shut off valve, not only at the tank									
7.	Design Services to obtain all required permits for all Fire Services Requested Repairs									
	LUMPS	SUM COST for co	malatina	ALTERN	ATE #2.					
	LOIVIF		inpieting	ALILINI	AIL #Z.	- \$				
	(Licensed Contractor's Signature)									
	(Company)									
	(Address)									

NOTES

THE FOLLOWING LANGUAGE SHALL BE DEEMED INSERTED INTO THE CONTRACT.

- 1. CONTRACTOR SHALL ADHERE TO ALL DEPARTMENT AND PROCUREMENT'S STANDARD BID FORM REQUIREMENTS ESTABLISHED FOR THE VIRGIN ISLANDS GOVERNMENT'S STANDARD GENERAL CONSTRUCTION CONTRACTS.
- 2. CONTRACTOR'S BID SHALL BE DISQUALIFIED IF ITEMIZED BID SHEET IS NOT FULLY COMPLETED WITH BOTH UNIT PRICE AND TOTAL PRICE.
- 3. THE QUANTITIES NOTED ABOVE ARE NOT NECESSARILY EXACT, AND THE ITEMS NOTED DO NOT NECESSARILY MAKE UP ALL THE WORK REQUIRED, OR NOTED IN THE SPECIFICATIONS AND DRAWINGS, FOR THE COMPLETE CONSTRUCTION AND PROPER OPERATION OF THE PROJECT. THE ITEMS NOTED, WILL BE USED IN ESTABLISHING IF THE COST, WHICH ARE BEING SUBMITTED BY THE BIDDER, ARE WITHIN THE CURRENT ACCEPTABLE PRICES BEING USED IN THE U.S. VIRGIN ISLANDS CONSTRUCTION MARKET. THE CONTRACTOR SHALL BE RESPONSIBLE FOR SUBMITTING A TOTAL LUMP SUM COST FOR THE COMPLETE CONSTRUCTION OF THE PROJECT.
- 4. IT IS THE CONTRACTOR'S RESPONSIBILITY TO ESTABLISH EXACT QUANTITIES BASED ON DOCUMENTS ISSUED AND SITE VISITS CARRIED OUT, FOR A TOTAL LUMP SUM COST TO CONSTRUCT THE PROJECT.
- 5. ADD ALTERNATES SHALL NOT BE INCLUDED IN THE TOTAL LUMP SUM COST OF CONSTRUCTION. THE ADD ALTERNATE ITEMS ARE FOR UTILIZATION IN THE EVENT THAT ADDITIONAL WORK OR ADJUSTMENT OF THE CONTRACTED WORK IS REQUIRED, DURING THE CONSTRUCTION OF THE PROJECT.
- 6. ALL PRICES BEING SUBMITTED FOR WORK TO BE DONE SHALL INCLUDE THE CONTRACTOR'S OVERHEAD TAXES AND PROFIT ALONG WITH ALL COSTS FOR MATERIALS, EQUIPMENT AND MANPOWER NECESSARY TO FACILITATE PROPER, SAFE, AND TIMELY COMPLETION OF THE PROJECT.
- 7. UNIT PRICES SUBMITTED ON THE ITEMIZED BID SHEET SHALL BE UTILIZED FOR ANY CREDITS OR DEBITS TO THE PROJECT; WHICH, IF NECESSARY, SHALL BE ADDRESSED AS A CHANGE ORDER TO THE PROJECT.

<u>ATTACHMENT – A</u>

PACKAGE 3

Route 1, Grove Place St Croix 00840 10/18/2021

EULALIE RIVERA ELEMENTARY SCHOOL PACKAGE 3 SCOPE OF WORK:

PURPOSE OF PACKAGE IS TO UPDATE EXISTING FINISHES IN KITCHEN 103 & SERVERY 103A. WORK IS PERFORMED IN COMPLIANCE WITH CODE METHOD: ALTERATIONS - LEVEL 1 (IEBC CHAPTER 7).

- A. FOOD SERVICE EQUIPMENT TO UPDATED. REFER TO FOOD SERVICE DRAWINGS. EXISTING EQUIPMENT NOT SHOWN IN DRAWINGS IS EXISTING TO REMAIN.
- B. EXISTING KETTLE TO BE REMOVED AND REPLACED WITH NEW OWNER PROVIDED KETTLES UNDER EXISTING EXHAUST HOOD IN KITCHEN 103. (ITEM NO. 1 KETTLE
- C. EXISTING SERVING COUNTERS IN KITCHEN 103 TO BE REMOVED AND NEW OWNER PROVIDED SERVING COUNTERS TO BE ADDED TO CAFETERIA 100. (ITEM NO. 3 SERVING COUNTER, INCLUDES 3.1 DROP-IN HOT WELL, 3.2 DROP-IN COLD WELL, & 3.3 SNEEZE GUARD)
- D. EXISTING CONVECTION OVEN TO BE REMOVED AND REPLACED WITH NEW OWNER PROVIDED CONVECTION OVEN UNDER EXISTING EXHAUST HOOD IN KITCHEN 103. (ITEM NO. 4 CONVECTION OVEN)
- E. NEW OWNER PROVIDED ICE MACHINE TO BE ADDED IN KITCHEN 103. (ITEM NO. 6 ICE MACHINE)
- F. NEW OWNER PROVIDED WATER FILTER TO BE ADDED FOR NEW OWNER PROVIDED ICE MACHINE IN KITCHEN 103. (ITEM NO. 6.1 WATER FILTER)
- G. NEW OWNER PROVIDED PRE WATER FILTER TO BE ADDED FOR NEW OWNER PROVIDED WATER FILTER IN KITCHEN 103. (ITEM NO. 6.2 PRE FILTER)
- H. EXISTING MILK COOLER TO BE REMOVED IN KITCHEN 103 AND REPLACED WITH NEW OWNER PROVIDED MILK COOLER IN CAFETERIA 100. (ITEM NO. 7 MILK COOLER
- I. NEW OWNER PROVIDED RANGE LOCATED UNDER EXISTING EXHAUST HOOD IN KITCHEN 103. (ITEM NO. 8 RANGE 8 BURNER)
- J. NEW OWNER PROVIDED DECK OVEN TO BE LOCATED IN KITCHEN 103. (ITEM NO. 9 DECK OVEN)

SHAWN COCHRAN

OFFICE: 913-897-7811

- K. EXISTING DISHWASHER TO BE REMOVED, NEW OWNER PROVIDED DISHWASHER TO BE LOCATED IN EXISTING DISHROOM AREA. (ITEM NO. 10 DISHWASHER)
- L. SANTIZATION IN KITCHENS RECEIVING NEW DISHWASHERS SHALL BE THROUGH AN AUTOMTIC CHEMICAL SANITIZATION PROCESS INTEGRAL TO THE DISHWASHE

M. NEW OWNER PROVIDED REFRIGERATED MERCHANDISER TO BE ADDED TO CAFETERIA 100. (ITEM NO. 11 - REFRIGERATED MERCHANDISER)

PROJECT CONTACT

OWNER: VIRGIN ISLANDS DEPARTMENT OF EDUCATION

GOVERNOR ALBERT BRYAN JR.

COMMISSIONER RACQUEL BERRY-BENJAMIN

INSULAR SUPERINTENDANT STEPHON JURGEN

(ST. THOMAS AND ST. JOHN)

INSULAR SUPERINTENDANT CARLOS MACGREGOR (ST. CROIX)

CHIEF OPERATIONS OFFICER DIONE WELLS-HEDRINGTON ED.D

24-HOUR CONTACT

JAMES G. BERNIER, P.E.

TERRITORIAL DIRECTOR OF CAPITAL PROJECTS & FACILITIES

DIVISION OF ARCHITECTURAL ENGINEERING VIRGIN ISLANDS DEPARTMENT OF EDUCATION (VIDE) NO. 1834 KOGENS GADE

ST. THOMAS, U.S. VIRGIN ISLANDS 00802-6746 OFFICE #: (340) 774-0100 EXT. 8151 MOBILE #: (340) 277-7451

DLR GROUP CONTACT: JIM FRENCH OFFICE: 913-897-7811 <u>ST. THOMAS VIDE</u> 1834 KONGENS GADE, ST. THOMAS, VI 00802

PHONE: 340-774-0100

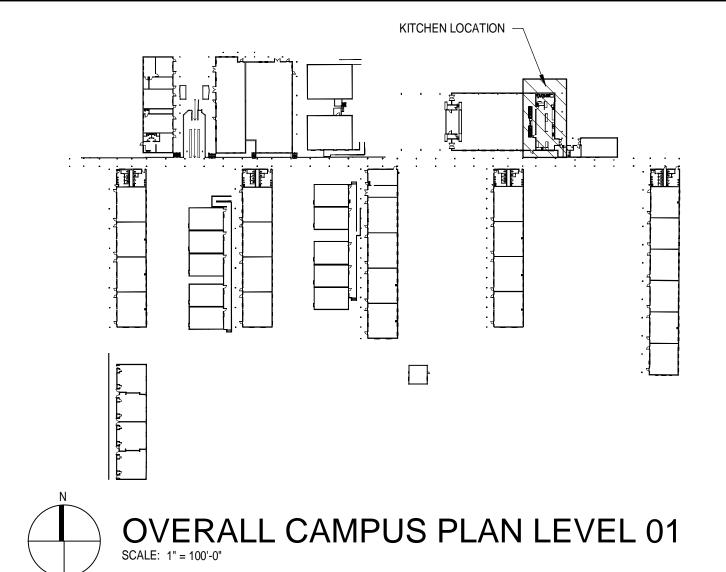
PHONE: 340-773-1095

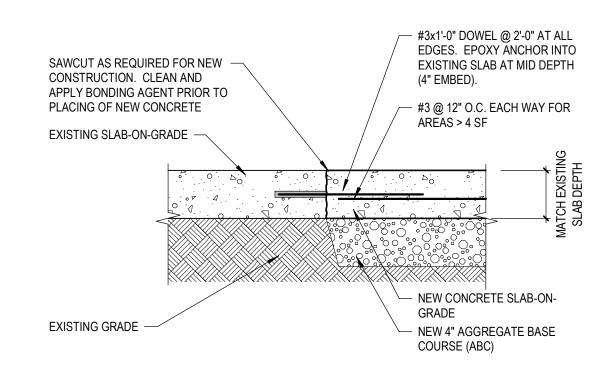
STRUCTURAL ENGINEER
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THOMAS KRAMER
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ELECTRICAL ENGINEER
DLR GROUP
SEAN AVERY
OFFICE: 913-897-7811

ST. CROIX VIDE 2133 HOSPITAL STREET, CHRISTIANSTED, ST. CROIX, VI 00820

SECTION	SIGNATURE	APPROVAL
DPNR - EARTH CHANGE		
DPNR - BUILDING PERMIT		
DPNR - ZONING		
PWD - DRIVEWAY		
WAPA		
WMA		

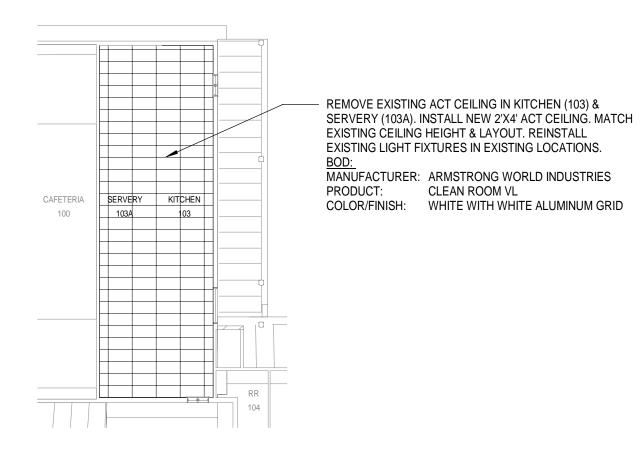




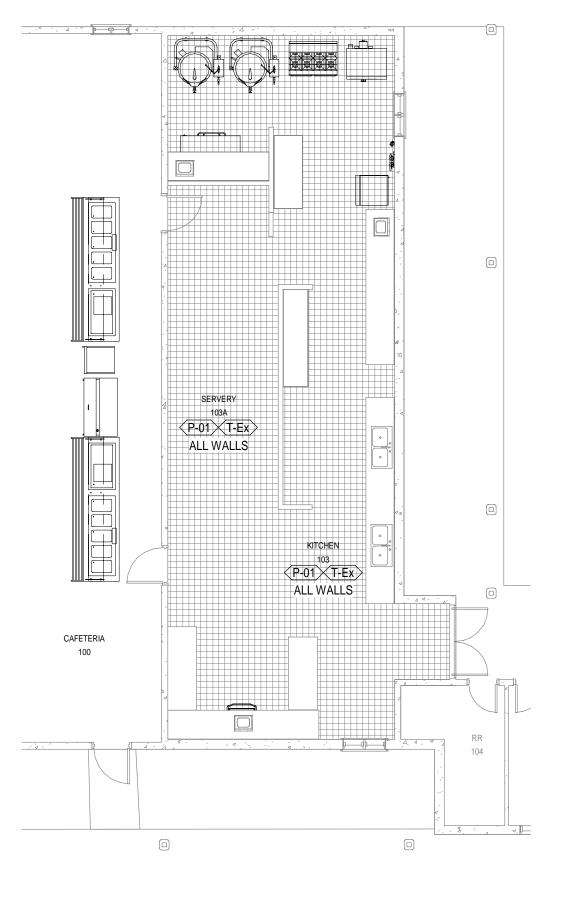
(AT EXISTING SLAB-ON-GRADE)

TYP PATCH AT EXISTING SLAB-ON-GRADE

3.G0.1 SCALE: 1 1/2" = 1'-0"







FINISH UPGRADE LEGEND

EXISTING QUARRY TILE TO REMAIN.
PRESSURE WASH & RE-SEAL EXISTING TILE TO
REMAIN. REGROUT AS NEEDED. ASSESS &
REPLACE DAMAGED TILES TO MATCH EXISTING

EXISTING WALL TILE & TILE BASE TO REMAIN.
CLEAN & RESTORE EXISTING WALL TILE & TILE
BASE TO REMAIN. REGROUT AS NEEDED. ASSESS
& REPLACE DAMAGED TILES TO MATCH EXISTING.

P-01

REFINISH EXISTING PAINTED PARTITIONS WITH NEW EPOXY PAINT. VERIFY EXISTING PAINT TYPE IN THE FIELD PRIOR TO INSTALLATION OF NEW PAINT FINISH.

BOD

MANUFACTURER: SHERWIN WILLIAMS
PRODUCT: LOW VOC, PREMIUM PAINT
COLOR/FINISH: SW9165 GOSSANER VEIL



.KITCHEN GENERAL

3.G0.1 PACKAGE 3 COVER SHEET

.KITCHEN FOOD SERVICE.

3.F.S1.1 FOODSERVICE EQUIPMENT PLAN
3.F.S2.1 FOODSERVICE EQUIPMENT SCHEDULE & NOTES

KITCHEN PLUMBING

.KITCHEN ELECTRICAL

KITCHEN PLUMBING PLAN

3.E0.1 ELECTRICAL SYMBOLS, ABBREVIATIONS, & NOTES
3.E1.1 ELECTRICAL KITCHEN PLAN

CONTRIBUTION OF THE PARTY OF TH

GENERAL NOTES - PACKAGE 3

- 1. GENERAL CONTRACTOR TO COORDINATE WORK BY ALL TRADES AND ENSURE THAT THE WALL, FLOOR, CEILING SURFACES ARE PATCHED TO MATCH EXISTING ADJACENT FINISH POST ANY REQUIRED CUTTING NEEDED TO COMPLETE THE WORK. THIS INCLUDES ROOF AND SITE WORK.
- 2. CONTRACTOR TO BE INFORMED THERE ARE CONCURRENT PACKAGES FOR MECHANICAL/MAINTENANCE AND CODE WORK ON THE SCHOOL CAMPUS.
- REFER TO MECHANICAL, ELECTRICAL AND FOOD SERVICE DRAWING SETS FOR FULL SCOPE OF WORK.
- REFERENCE MECHANICAL AND ELECTRICAL DOCUMENTS FOR ADDITIONAL SIGNAGE REQUIREMETNS
- PROVIDE SEISMIC BRACING FOR SUSPENDED CEILINGS OR AS SHOWN ON THE DRAWINGS.
- WHERE EXISTING SLAB-ON-GRADE IS REQUIRED TO BE PATCHED OR REPAIRED IN CONJUNCTION WITH MECHANICAL, ELECTRICAL, OR FOOD SERVICE SCOPES, INSTALL PER STRUCTURAL DETAIL. PATCH & REPAIR EXISTING FINISHES TO MATCH EXISTING ADJACENT FINISHES.

criteria for Work Area Method ("Method"). The

improvements and repairs shown herein are to

accordance with the Code Method.

improve the life safety in the existing buildings in

These drawings and specifications have been prepared following the 2021 edition of the International Existing Building Code ("Code") per Chapter 6 Classification of the Work defining the

68-21103-xx

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PACKAGE 3 COVER SHEET

ISSUED FOR

PERMIT

10/18/2021

REVISIONS

3.G0.1

68-21103-xx

FOODSERVICE EQUIPMENT PLAN

3.FS1.1

CAFETERIA 100 KITCHEN 103 EQUIPMENT PLAN 1/8" = 1'-0"

FOODSERVICE SCHEDULE & NOTES

										MASTER SCHED	ULE						
ITEM NO	VI P&P PO ITEM # O	ty EQUIPMENT CATEGORY	EQUIPMENT REMARKS	AMPS	ΚW	VOLTS	PHASE DIRECT	PLUG	NEMA	ELECTRICAL AFF (IN) SYBWARY SYBWARY STATEMENT OF THE STAT	COLD WATER SIZE (IN)	COLD WATER AFF (IN)	HOT WATER SIZE (IN) HOT WATER	- 꿈 뭐 꿈	AFF (IN) INDIR DRAIN SIZE (IN)	ION AFF PLUMBING REMARKS GAS SECTION 10 PT 10 P	MBTUH GAS AFF (IN) brown
1	18	2 KETTLE	BY OWNER. REMOVE EXISTING KETTLE.	5.0		110-120	1	X	5-15P	24 BY OWNER, VERIFY ROUGH-IN REQUIREMENTS. DO NOT CONNECT THIS UNIT TO A GFCI 125 VOLT, 1 PH, 15 & 20 AMPERE RECEPTACLE. SEE ELECTRICAL NOTE 24.	0.5	X	0.5 X		2	FL FLOOR SINK. BY OWNER, VERIFY ROUGH-IN REQUIREMENTS. HW & CW PROVIDED THRU EXISTING SUPPLIES. DRAW-OFF VALVE TO DRAIN TO FLOOR SINK. SEE PLUMBING NOTES 14 & 24.	100 12 BY OWNER, VERIFY ROUGH-IN REQUIREMENTS. P.C. TO CONNECT TO QUICK DISCONNECT. SEE PLUMBING NOTES 9, 10, 17 & 24.
3.1	20	2 SERVING COUNTER 2 DROP-IN HOT WELL	BY OWNER. REMOVE EXISTING SERVING COUNTERS. BY OWNER.	22.9	5.5	208-240	1 X			STUB STUB UP 10". BY OWNER, VERIFY ROUGH-IN REQUIREMENTS. E.C. TO SUPPLY & MOUNT JBOX INSIDE ITEM# 3 SERVING COUNTER FOR DROP-IN HOT WELL					(5)0.5	FL FLOOR SINK, ALSO SERVICES ITEM# 3.2. BY OWNER, VERIFY ROUGH-IN REQUIREMENTS. SEE PLUMBING NOTE 24.	
3.2		2 DROP-IN COLD WELL	BY OWNER.	8.0	0.2	115	1	X	5-15P	CONNECTION. SEE ELECTRICAL NOTE 24. STUB STUB UP 10". BY OWNER, VERIFY ROUGH-IN REQUIREMENTS. E.C. TO SUPPLY & MOUNT RECEPTACLE INSIDE ITEM# 3 SERVING COUNTER FOR DROP-IN COLD WELL CONNECTION. SEE ELECTRICAL NOTE 24.					1	FL SEE ITEM# 3.1. BY OWNER, VERIFY ROUGH-IN REQUIREMENTS. SEE PLUMBING NOTE 24.	
3.3	21	2 SNEEZE GUARD 1 CONVECTION OVEN	BY OWNER. DBL STACK, BY OWNER. REMOVE EXISTING CONVECTION OVEN.	7.7	0.5	120 1120	1		5-15P 5-15P	24 BY OWNER, VERIFY ROUGH-IN REQUIREMENTS. UNIT IS DBL STACK. HAS TWO ELECTRICAL CONNECTIONS. SEE ELECTRICAL NOTE 24.						0.75	100 12 BY OWNER, VERIFY ROUGH-IN REQUIREMENTS. UNIT IS DBL STACK MANIFOLDED TO SINGLE POINT CONNECTION. P.C. TO CONNECT TO QUICK DISCONNECT. SEE PLUMBING NOTES 9, 10, 17 & 24.
6	23	1 ICE MACHINE	BY OWNER.	13.0		208-230	1 X			BY OWNER, VERIFY ROUGH-IN REQUIREMENTS. MAX 20 AMP FUSE SIZE OR HACR CIRCUIT BREAKER. SEE ELECTRICAL NOTE 24.					(2)0.75	FL FLOOR SINK. BY OWNER, VERIFY ROUGH-IN REQUIREMENTS. CW PROVIDED THRU ITEM# 6.1 WATER FILTER, REDUCE TO 1/2" @ ICE MACHINE. SEE PLUMBING NOTES 6 & 24.	
6.1		1 WATER FILTER	BY OWNER.								0.75	76				BY OWNER, VERIFY ROUGH-IN REQUIREMENTS. CW PROVIDED THRU ITEM# 6.2 PRE FILTER, INCREASE TO 3/4" @ WATER FILTER. P.C. TO CONT. CW THRU TO ITEM# 6. SEE PLUMBING NOTES 6 & 24.	
6.2		1 PRE FILTER	BY OWNER.								0.375	76				BY OWNER, VERIFY ROUGH-IN REQUIREMENTS. P.C. TO CONTINUE CW THRU TO ITEM# 6.1. SEE PLUMBING NOTES 6 & 24.	
7	24	1 MILK COOLER	BY OWNER.	2.7	0.2	115	1	X	5-15P	STUB UP 10". BY OWNER, VERIFY ROUGH-IN REQUIREMENTS. REQUIRES 15 AMP DEDICATED OUTLET. SEE ELECTRICAL NOTE 24.							
8	25	1 RANGE - 8 BURNER	BY OWNER.													1	286 12 BY OWNER, VERIFY ROUGH-IN REQUIREMENTS. P.C. TO CONNECT TO QUICK DISCONNECT. SEE PLUMBING NOTES 9, 10, 17 & 24.
9	26	1 DECK OVEN	TRIPPLE STACK, BY OWNER.													0.75	112 BY OWNER, VERIFY ROUGH-IN REQUIREMENTS. UNIT IS TRIPPLE STACK MANIFOLDED TO SINGLE POINT CONNECTIONI. P.C. TO CONNECT TO QUICK DISCONNECT. SEE PLUMBING NOTES 9, 10, 17 & 24.
10	27	1 DISHWASHER	BY OWNER. REMOVE EXISTING DISHWASHER.	24.9	5.0 2.0	208-240	3 X			BY OWNER, VERIFY ROUGH-IN REQUIREMENTS. ELECTRIC TANK HEAT, MOTORS & CONTROLS. MINIMUM 30 AMP SUPPLY CIRCUIT. SEE ELECTRICAL NOTE 24.		7			1.5	FL FLOOR SINK. BY OWNER, VERIFY ROUGH-IN REQUIREMENTS. CW FOR DRAIN WATER TEMP KIT. SEE PLUMBING NOTE 24.	
				20.4		208-240	3 X			BY OWNER, VERIFY ROUGH-IN REQUIREMENTS. BOOSTER HEATER. MINIMUM 30 AMP SUPPLY CIRCUIT. SEE ELECTRICAL NOTE 24.			0.75 7			BY OWNER, VERIFY ROUGH-IN REQUIREMENTS. MINIMUM 110° INCOMING WATER TEMPERATURE. SEE PLUMBING NOTE 24.	
11	28	1 REFRIGERATED MERCHANDISER	BY OWNER	5.4	0.33	115	1	X	5-15P	STUB UP 10". BY OWNER, VERIFY ROUGH-IN REQUIREMENTS. REQUIRES 15 AMP DEDICATED OUTLET. SEE ELECTRICAL NOTE 24.							

GENERAL NOTES

- 1. THE DRAWINGS, SPECIFICATIONS, ALL ELECTRONIC MEDIA, AND OTHER DOCUMENTS PROVIDED BY ADVANCED FOODSERVICE CONSULTING FOR PROJECT SHALL BE DEEMED ADVANCED AND THEY SHALL RETAIN ALL COMMON LAW, STATUTORY AND OTHER RESERVED RIGHTS, INCLUDING COPYRIGHT. THE OWNER/ARCHITECT SHALL BE PERMITTED TO RETAIN COPIES, INCLUDING REPRODUCIBLE COPIES OF THE ADVANCED DOCUMENTS FOR THIS PROJECT.
 - A.) OWNER/ARCHITECT ACKNOWLEDGES THAT ADVANCED FOODSERVICE CONSULTING SHALL HAVE NO LIABILITY FOR ANY USE OF ADVANCED DRAWINGS, SPECIFICATIONS AND OTHER DOCUMENTS BY ANY OTHER PARTY OTHER THAN ADVANCED.
 - B.) ADVANCED FOODSERVICE CONSULTING TAKES NO RESPONSIBILITY FOR ELECTRONIC MEDIA'S COMPATIBILITY WITH SOFTWARE OR HARDWARE USED BY THE RECIPIENT. WHEREAS THE TRANSMITTED INFORMATION IS SUBJECT TO CHANGE, THE RECIPIENT MUST ACCEPT RESPONSIBILITY FOR OBTAINING ANY UPDATES.
 - C.) ALL INFORMATION REMAINS PROPERTY OF ADVANCED FOODSERVICE CONSULTING AND MAY NOT BE COPIED OR USED WITHOUT WRITTEN PERMISSION BY AN OFFICER OF
- 2. DRAWINGS PROVIDED INDICATE THE GENERAL ARRANGEMENT AND LOCATION OF FOOD SERVICE EQUIPMENT AND ARE REASONABLY EXACT BASED UPON INFORMATION PROVIDED BY THE ARCHITECT AND OTHERS AT THE TIME THE DOCUMENTS WERE PRODUCED. THEREFOR, ACCURACY IS NOT GUARANTEED. DRAWINGS ARE FOR ASSISTANCE AND GUIDANCE. EXACT LOCATION AND LEVELS ARE TO BE GOVERNED BY THE BUILDING CONSTRUCTION DOCUMENTS.
- 3. ALL WORK MATERIALS AND EQUIPMENT SHALL BE IN FULL ACCORDANCE WITH CURRENT CODES AND REGULATIONS OF LOCAL JURISDICTION AUTHORITIES, PUBLIC HEALTH, NATIONAL BOARD OF FIRE UNDERWRITERS, AS WELL AS LOCAL, STATE AND NATIONAL ORDINANCES.
- 4. THE GENERAL AND SUBCONTRACTORS SHALL BE RESPONSIBLE FOR THE VERIFICATION OF ALL CONDITIONS AND DIMENSIONS AT THE JOB SITE AS INDICATED BY THESE DRAWINGS AND SHALL NOTIFY FOODSERVICE CONTRACTOR OF ANY DISCREPANCIES BEFORE BEGINNING THEIR WORK.
- 5. GENERAL CONTRACTOR TO VERIFY THE SIZE, LOCATION, AND CAPACITIES OF UTILITIES NECESSARY TO OPERATE ALL EQUIPMENT INDICATED BY OWNER OR BY OTHERS. IF UTILITIES ARE INDICATED FOR THIS EQUIPMENT ON THE ADVANCED FOODSERVICE CONSULTING DRAWINGS. THEY ARE TYPICAL CONNECTIONS ONLY AND MUST BE VERIFIED AS TO NECESSITY, CAPACITY AND LOCATION.
- 6. ALL ROUGH-INS ARE TO STUB THRU THE FLOOR OR TERMINATE IN THE WALLS AS INDICATED BY THESE DRAWINGS. REFER TO THE MANUFACTURER'S SPECIFICATION SHEETS AND DETAIL DRAWINGS FOR FINAL CONNECTIONS.
- 7. THE FOODSERVICE EQUIPMENT DRAWINGS INDICATE ONLY THE UTILITIES NECESSARY TO OPERATE THE RELOCATED FOOD SERVICE EQUIPMENT. REFER TO THE ARCHITECTURAL DRAWINGS FOR ADDITIONAL CONVENIENCE RECEPTACLES, EXIT LIGHTS, EMERGENCY LIGHTING, PHONE CONNECTIONS, PA SYSTEMS, ALARM SYSTEMS, HOSE BIBS, WATER COOLERS, AND FLOOR AND AREA DRAINS.
- 8. ALL PLUMBING, ELECTRICAL, REFRIGERATION, AND VENTILATION WORK INCLUDING ROUGH-INS AND FINAL CONNECTIONS OF THE EQUIPMENT IS TO BE PERFORMED BY THE APPROPRIATE TRADES. THIS IS NOT A PART OF FOODSERVICE CONTRACT.
- 9. BUILDING CONTRACTORS SHALL PROVIDE AND INSTALL WALL BACKING OR STEEL BACKING IN ANY WALLS AS REQUIRED TO HANG FOODSERVICE EQUIPMENT IF WALLS DEVIATE FROM CONCRETE
- 10. INSTALLATION OF EQUIPMENT (BY OTHERS AND NOT PART OF KEC) SHALL INCLUDE DELIVERY, UNLOADING, UNCRATING, SETTING IN PLACE OF EQUIPMENT, LEVELING AND CAULKING AS REQUIRED. INSTALLATION DOES NOTE INCLUDE HOISTING OF EQUIPMENT TO THE ROOF TOP, CORE DRILLING, ROOF PENETRATIONS, BUILDING PENETRATIONS, AND PITCH POCKETS, CURBS, FIRE STOPPING, WEATHERPROOFING, IN WALL BLOCKING, INTERCONNECTING WIRING FROM EQUIPMENT CONTROLS TO EQUIPMENT, INTERCONNECTING PLUMBING, PERMITS, FEES INTERCONNECTING DUCT WORK FROM EQUIPMENT TO BUILDING HVAC SYSTEMS, HEAT TAPE, INSULATION.
- 11. ALWAYS VERIFY SCALE WITH DIMENSIONS GIVEN.

ELECTRICAL NOTES

- 1. ALL ELECTRICAL SERVICES TO MEET LOCAL, STATE, & NATIONAL CODES.
- 2. ELECTRICAL CONTRACTOR SHALL PROVIDE ALL MATERIAL, LABOR, AND FEES TO INSTALL THE ELECTRICAL SERVICE AND SYSTEMS AS REQUIRED TO OPERATE THE FOODSERVICE EQUIPMENT, AND AS INDICATED BY THESE DRAWINGS AND SPECIFICATIONS. E.C. TO SUPPLY AND INSTALL ALL QUICK DISCONNECTS & ELECTRICAL DISCONNECTS. E.C. TO MAKE ALL FINAL ELECTRICAL CONNECTIONS TO EQUIPMENT EXTERNAL, AND INTERNAL, PARTS, FITTINGS, AND ETC. TO MAKE EQUIPMENT OPERATIONAL, TO BE SUPPLIED AND INSTALLED BY THE E.C.; UNLESS SPECIFIED
- 3. CHECK WITH ARCHITECT AND/OR OWNER FOR ANY ADDITIONAL ELECTRICAL CONNECTIONS, SUCH AS E.C.O.'S AND ETC. ALSO CHECK FOR SERVICES TO EQUIPMENT WHICH IS NOT SHOWN OR SPECIFIED BY ADVANCED FOODSERVICE CONSULTING.
- 4. SUGGESTED ROUGH-IN LOCATIONS HAVE BEEN SHOWN, E.C. TO MAKE ADJUSTMENTS FOR BEAMS, FOOTINGS, AND ETC., IF REQUIRED.
- 5. ELECTRICAL SERVICES ARE TO BE EXTENDED TO RECEPTACLE OR J.B.LOCATED IN CABINET FIXTURE. RECEPTACLE AND/OR J.B. TO BE SUPPLIED BY E.C. IF NOT ON OWNER EQUIPMENT.
- 6. CORD SETS TO BE SUPPLIED AND INSTALLED BY E.C., UNLESS EQUIPMENT IS FACTORY EQUIPPED WITH SAME. E.C. TO INSTALL.
- 7. ELECTRICAL CONTRACTOR TO SUPPLY AND INSTALL MAGNETIC STARTERS AND THERMAL OVERLOAD PROTECTION FOR ALL MOTORS, IF REQUIRED.
- 8. OUTLET HEIGHTS AS SHOWN IN THE SCHEDULE ARE FROM FINISHED FLOOR TO CENTER LINE OF OUTLET, AND SUCH OUTLETS SHALL STUB OUT OF WALL, FLOOR, OR CEILING AS NOTED AS SAID HEIGHT.
- 9. —
- 10. 11. —
- 12. 13. —
- 14. —
- 15. 16. —
- 17. ELECTRICAL ROUGH-INS SHALL BE BY THE ELECTRICAL CONTRACTOR.
- 18. ALL ABOVE COUNTER RECEPTACLES IN BUILDING WALLS TO BE MOUNTED HORIZONTALLY, UNLESS NOTED OTHERWISE
- 19. FOR ALL HARDWIRED COUNTERTOP ITEMS, E.C. TO LEAVE ENOUGH SEAL-TIGHT FLEX FROM WALL TO DEVICE FOR REMOVAL OF ITEM FOR CLEANING AND MAINTENANCE.
- 20. PROVIDE CONNECTION FROM EXHAUST FAN TO VENT CONTROL ON DISHMACHINE SO FAN IS ACTIVATED WHEN DISHMACHINE IS OPERATIONAL AND SHUTS OFF WHEN DISHMACHINE IS "OFF".
- 22. E.C. SHALL PROVIDE PASS & SEYMOUR G.F.C.I. RECEPTACLES OR EQUIVALENT QUALITY BRANDED RECEPTACLES AND/OR CIRCUIT BREAKERS. FOODSERVICE WILL NOT BE RESPONSIBLE FOR EQUIPMENT/SERVICE ISSUES FOR USAGE OF POOR QUALITY G.F.C.I. RECEPTACLES. ANY AND ALL COSTS FOR REPAIRS FROM SERVICE AGENTS DUE TO THE ABOVE WILL BE RESPONSIBILITY OF THE E.C./OWNER. E.C. TO PROVIDE ALL NECESSARY G.F.C.I. RECEPTACLES AS REQUIRED BY LOCAL, STATE, & NATIONAL CODES,
- 24. ALL TAGGED EQUIPMENT SHOWN IS OWNER SUPPLIED. VERIFY ROUGH-IN REQUIREMENTS WITH OWNER'S EQUIPMENT.
- 25. ALL EQUIPMENT NOT TAGGED & NOT SHOWN IS EXISTING TO REMAIN. IF REMOVED AND REINSTALLED VERIFY IF ANY CODE REQUIREMENTS MUST BE UPDATED.

PLUMBING NOTES

- 1. ALL PLUMBING SERVICES TO MEET LOCAL, STATE, AND NATIONAL CODES.
- 2. ALL FINAL MECHANICAL CONNECTIONS TO EQUIPMENT, EXTERNAL AND INTERNAL PARTS, FITTINGS AND ETC. TO MAKE EQUIPMENT OPERATIONAL, TO BE SUPPLIED AND INSTALLED BY THE MECHANICAL CONTRACTOR, UNLESS OTHERWISE SPECIFIED. ALL PLUMBING FIXTURES INCLUDING BUT
- NOT LIMITED TO HAND SINKS, FAUCETS, HOSES, VACUUM BREAKERS, AND DISPOSERS TO BE HUNG/SET IN PLACE AND INSTALLED BY M.C. 3. CHECK WITH ARCHITECT AND/OR OWNER FOR ANY ADDITIONAL PLUMBING CONNECTIONS, SUCH AS FLOOR DRAINS, DRAINS, AND ETC. ALSO
- CHECK FOR SERVICES TO EQUIPMENT WHICH IS NOT SHOWN OR SUPPLIED BY KITCHEN EQUIPMENT CONTRACTOR. 4. MECHANICAL SERVICES SHOWN ON THIS PLAN ARE ACTUAL SIZE AT PIECE OF EQUIPMENT. LINES ARE TO BE RUN TO EQUIPMENT OF SIZE REQUIRED, OR AS STATED ON MECHANICAL ENGINEER'S DRAWINGS.
- 5. SUGGESTED ROUGH-IN LOCATIONS HAVE BEEN SHOWN. MECHANICAL CONTRACTOR TO MAKE ADJUSTMENTS FOR BEAMS, FOOTINGS, AND ETC., IF REQUIRED. 6. DO NOT PROVIDE SOFT WATER SUPPLIES TO COFFEE URNS, COFFEE MAKERS, WATER STATIONS, ICE MACHINES, & STEAM EQUIP. UNLESS
- OTHERWISE SPECIFIED. P.C. TO EXTEND THRU WATER FILTER PRIOR TO FINAL CONNECTION. P.C. TO VERIFY WATER QUALITY WITH EQUIPMENT
- 7. MECHANICAL CONTRACTOR TO EXTEND DRAIN OUTLETS FROM TROUGH(S), HOT WATER BOOSTER(S), ICE BIN(S) ICE MACHINE(S), SINK HEATER(S), ETC. TO ADJACENT FLOOR DRAIN. 8. VERIFY WITH HEALTH AND PLUMBING CODES IF WASTES SHOULD BE DIRECT OR INDIRECT. ALSO VERIFY IF CLEAN WATER WASTES ARE REQ'D TO
- EMPTY INTO STORM SEWERS AND TELL TALE DRAINS ARE REQUIRED. DRAINS TO BE SUPPLIED AND INSTALLED BY P.C. 9. QUICK GAS DISCONNECTS, (EXISTING), ARE TO BE INSTALLED BY MECHANICAL CONTRACTOR ON ALL GAS FIRED COOKING EQUIPMENT. IF NOT AVAILABLE TO BE BY P.C.
- 10. THE MECHANICAL CONTRACTOR SHALL INSTALL A GAS SHUT-OFF VALVE(S) IN THE MAIN GAS SUPPLY LINE(S) TO THE FOOD SERVICE COOKING EQUIPMENT. THE VALVE(S) SHALL BE PROVIDED BY THE FIRE SUPPRESSION SYSTEM CONTRACTOR AS SUBCONTRACTOR TO GENERAL
- 11. PLUMBING CONTRACTOR SHALL PROVIDE AND LOCATE GREASE INTERCEPTORS, AND RUN ALL APPLICABLE WASTE LINES THROUGH SUCH INTERCEPTORS AS DIRECTED BY MECHANICAL CONTRACTOR.
- 12. ALL ROUGH-IN HEIGHTS AS SHOWN IN SCHEDULE ARE FROM FINISHED FLOOR TO CENTERLINE OF ROUGH-IN, AND SUCH ROUGH-INS SHALL STUB OUT OF WALL, FLOOR, OR CEILING AS NOTED AT SAID HEIGHT.
- 13. MECHANICAL CONTRACTOR TO PROVIDE AND INSTALL BACKFLOW PREVENTER DEVICE(S) AS REQUIRED BY CODE. 14. MECHANICAL CONTRACTOR TO CONNECT DISHWASHER, KETTLE, TILT SKILLET, FLOOR TROUGH DRAINS TO SINK TAILPIECE WITH APPROVED AIR
- GAP FITTING. DRAIN PIPING TO WITHSTAND BOILING WATER. 15. ALL FOOD PREPARATION SINKS SHALL BE CONNECTED TO AN INDIRECT DRAIN AND SHALL HAVE AN AIR GAP AT THE DRAIN EQUAL TO TWICE THE DIAMETER OF THE SINK DRAIN PIPING.
- 16. 17. KEC IS RESPONSIBLE FOR INDIVIDUAL FOODSERVICE EQUIPMENT GAS REGULATORS ON EQUIPMENT UNLESS NOTED OTHERWISE. M.C./P.C. TO
- SUPPLY AND INSTALL BUILDING MAIN GAS REGULATOR(S) AND PROVIDE ADEQUATE GAS PRESSURE TO FOODSERVICE EQUIPMENT. 18. MECHANICAL CONTRACTOR SHALL SEAL ALL PLUMBING/PIPING FLOOR OPENINGS WATER-TIGHT. PROVIDE CHROME-PLATED REMOVABLE ESCUTCHEONS AT ALL WALL AND FLOOR PENETRATIONS. PROVIDE AND INSTALL SLEEVES THAT EXTEND 4" ABOVE FLOOR (OR RAISED BASE) AND SEAL OPENING BETWEEN SLEEVE AND PIPE.
- 19. MECHANICAL CONTRACTOR SHALL CONCEAL AS MUCH PLUMBING AND PIPING AS POSSIBLE IN THE WALLS/FLOOR/CEILING CONSTRUCTION, MINIMIZE EXPOSED PIPING RUNS TO MAKE THEM AS SHORT AS POSSIBLE. EXPOSED PIPING SHALL BE 6" ABOVE THE FLOOR MINIMUM AND 1" OFF THE WALL MINIMUM. CHROME PLATE ALL EXPOSED PIPING.
- 21. MECHANICAL CONTRACTOR SHALL PROVIDE AND INSTALL "P" TRAPS WITH TAILPIECES, TO MEET CODES.
- 22. M.C. TO TERMINATE ALL INDIRECT WASTE LINES 1" ABOVE THE FLOOD PLAIN OF FLOOR DRAINS OR RIM OF FLOOR SINKS; TO MEET LOCAL CODES.
- 23. P.C. SHALL PROVIDE RIGID METAL SLEEVES THROUGH BEARING WALLS FOR ALL WATER, GAS, WASTE LINES, ETC. 24. ALL TAGGED EQUIPMENT SHOWN IS OWNER SUPPLIED. VERIFY ROUGH-IN REQUIREMENTS WITH OWNER'S EQUIPMENT.
- 25. ALL EQUIPMENT NOT TAGGED & NOT SHOWN IS EXISTING TO REMAIN. IF REMOVED AND REINSTALLED VERIFY IF ANY CODE REQUIREMENTS MUST

MECHANICAL NOTES

1. EXHAUST HOODS & FANS ARE EXISTING TO REMAIN. TRADES TO VERIFY AND NOTIFY IF MODIFICATIONS ARE REQUIRED FOR NEW AND ADDITIONAL EQUIPMENT.

"The measures shown in these documents are in agreement with the requirements of the Department of

Education, the Authority Having Jurisdiction, the

Health Department.

at the completion of this project.

Department of Planning and Natural Resources, the

Virgin Island Fire Department, and the Virgin Island

These are temporary measures to improve the life

safety in the existing building(s). It is not the intent that

all existing systems will be completely code compliant

It is our understanding that the life safety issues will

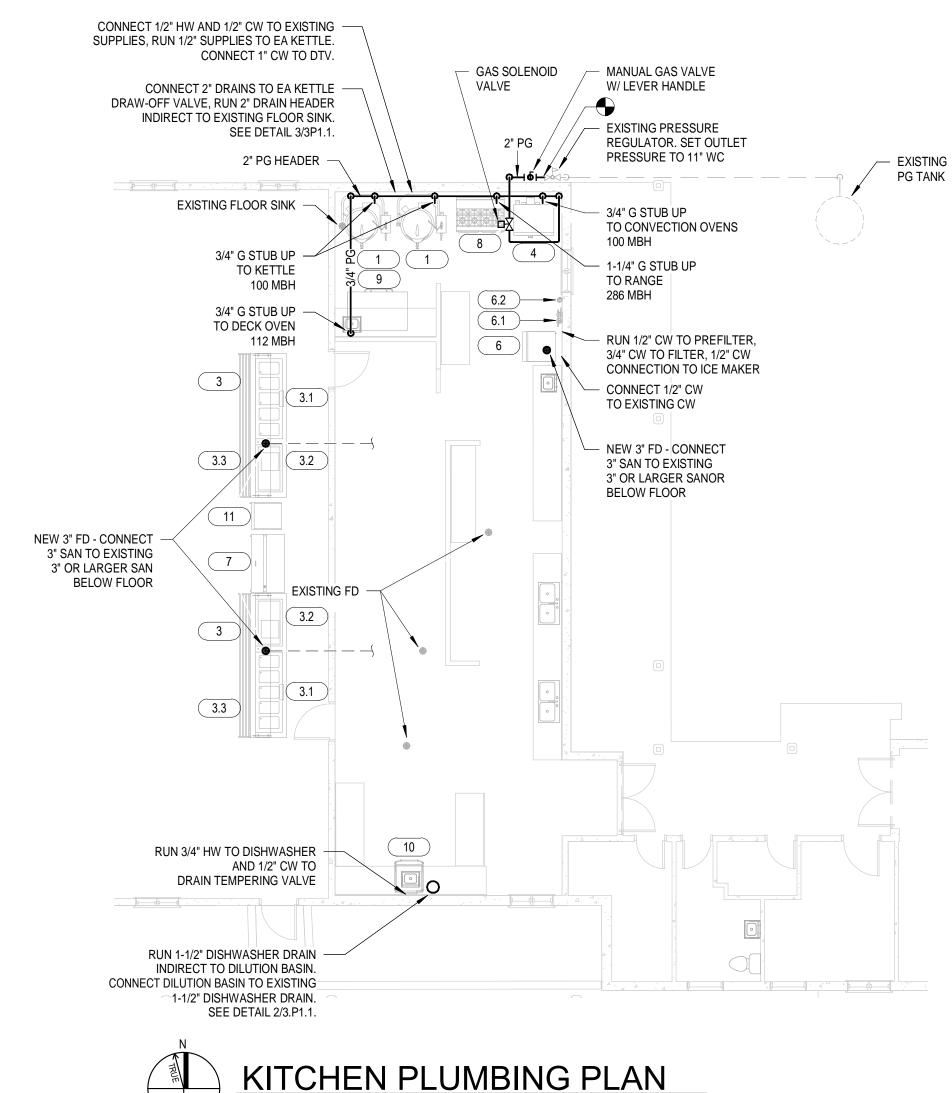
ultimately be addressed in totality by the Education

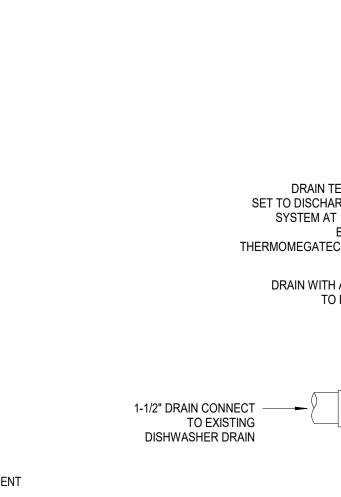
Department in a later package as part of the long term

master plan to bring all schools into code compliance."

KITCHEN PLUMBING PLAN

3.P1.1





NOTE: PROVIDE ANY GAS APPLIANCE REGULATORS REQUIRED, OR INSTALL ANY REGULATORS FURNISHED BY KITCHEN EQUIPMENT CONTRACTOR. VERIFY ROUGH-IN REQUIREMENTS WITH KITCHEN EQUIPMENT CONTRACTOR. ARRANGEMENT SHOWN IS SCHEMATIC. ADJUST TO SUIT ACTUAL CONDITIONS. ATTACH RISER AND HEADER TO WALL WITH 1" CLEARANCE BEHIND PIPE. MAKE FINAL CONNECTION TO EQUIPMENT AS RECOMMENDED BY MANUFACTURER. PROVIDE WELDED FITTINGS AND JOINTS IN ANY CONCEALED UNVENTILATED LOCATION.

TYPICAL PIPE SUPPORT

ANCHORED FROM WALL.

PIPE DROP OF SIZE AND

TYPICAL 6" DIRT LEG

LOCATION SHOWN ON PLAN

PLUMBING CONTRACTOR SHALL INSTALL EMERGENCY GAS SHUT OFF VALVE

(NORMALLY CLOSED). VALVE TO BE ELECTRIC SOLENOID TYPE WITH SPRING

WITH THE FIRE EVENT SHUT DOWN NOTIFICATION SYSTEM SHOWN ON THE

EXHAUST HOOD

RETURN AND 24 VOLT ACTUATOR, SUITABLE FOR USE ON GAS PIPING SYSTEMS.

PROVIDE RELAYS AS REQUIRED TO ACTIVATE SHUT OFF VALVE IN CONJUNCTION

ELECTRICAL PLANS. REFER TO ELECTRICAL DRAWINGS FOR CONTROL OPERATION.

CEILING

GAS PIPE HEADER ALONG WALL BEHIND COOKING —

EQUIPMENT APPROXIMATELY 12" ABOVE FLOOR.

QUANTITY AND SIZE OF CONNECTIONS AS REQUIRED BY EQUIPMENT

SIZE AS SHOWN ON PLANS.

SERVED. PROVIDE MANUAL GAS VALVE LOCATED WHERE

ACCESSIBLE BESIDE OR ABOVE EACH PIECE OF EQUIPMENT.

KITCHEN GAS APPLIANCE DETAIL 3.P1.1 NO SCALE

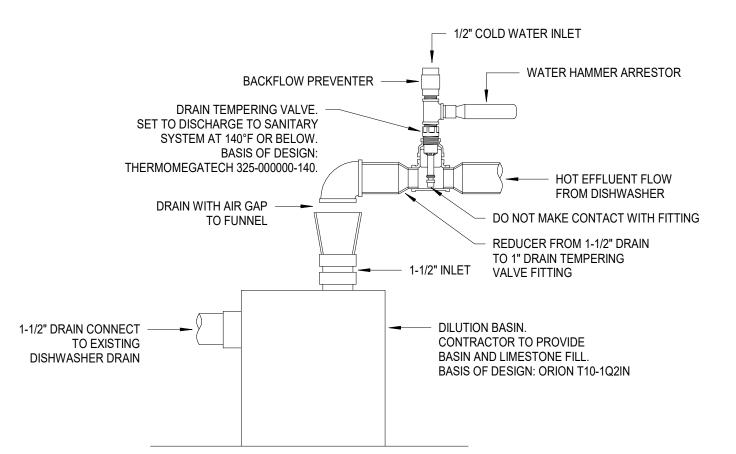
FLEXIBLE APPLIANCE -

JOINTS IN BOTH ENDS

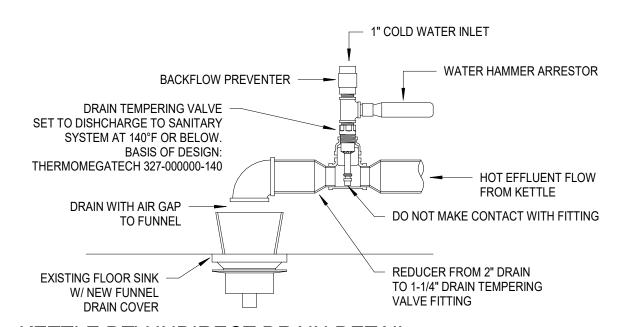
CONNECTOR WITH SWIVEL

FURNISHED AND INSTALLED

BY PLUMBING CONTRACTOR.



DISHWASHER DTV DILUTION BASIN DIRECT DRAIN DETAIL



EQUIPMENT TAG - SEE FOOD SERVICE DRAWINGS FOR DETAILED INFORMATION

PLUMBING GENERAL NOTES:

EQUIPMENT LOCATIONS, UTILITY REQUIREMENTS AND DETAILED

2. REMOVE AND SAVE ALL UTILITIES TO EXISTING EQUIPMENT BEING

3. NOTE ALL EXISTING EQUIPMENT NOT BEING REPLACED SHALL

4. ALL PG PIPING IS TO BE SCH. 40 BLACK STEEL PIPE.

5. PROVIDE AND INSTALL REDUCER AND INDIVIDUAL MANUAL

SHUTOFF VALVES AT ALL GAS EQUIPMENT CONNECTIONS AS

6. NEW POTABLE WATER SUPPLY TO BE CONNECTED TO EXISTING

COLD WATER SUPPLY TO KITCHEN AND KITCHEN WATER HEATER

1. REFER TO THE FOOD SERVICE PLANS FOR NEW KITCHEN

CONNECT TO EXISTING

UNDER SEPARATE PACKAGE 2.

SHEET LEGEND:

SCALE: 1/8" = 1'-0"

INFORMATION.

REPLACED.

REMAIN IN OPERATION.

CW COLD WATER

DTV DRAIN TEMPERING VALVE

DW DISHWASHER

FS FLOOR SINK

FD FLOOR DRAIN

HW HOT WATER

PG PROPANE GAS WC WATER COLUMN

KETTLE DTV INDIRECT DRAIN DETAIL

3.P1.1 NO SCALE

XXX/X = AMP RATING / POLES

LSIG = ADJUSTABLE SETTINGS (WHERE NOTED)

GFPE = GROUND FAULT PROTECTION OF EQUIPMENT ERMS = ENERGY REDUCTION MAINTENANCE SWITCH

G = GROUND FAULT PROTECTION OF EQUIPMENT

L = LONG TIME

S = SHORT TIME I = INSTANTANEOUS

XXX/X = SWITCH AMP RATING / POLES

GROUNDING ELECTRODE SYSTEM

REVISION NUMBER

DESCRIPTION

X = STARTER NEMA SIZE

ENCLOSED SWITCH; MOUNT 60-INCHES AFF TO TOP XX/X = AMP RATING / NO. OF POLES

XX/X = AMP RATING / NO. OF POLES

XXAF = FUSE SIZE; AF=AMP FUSE; NF=NO FUSE

XXAF = FUSE SIZE; AF=AMP FUSE; NF=NO FUSE

COMBINATION CONTROLLER \ DISCONNECT; MOUNT 60-INCHES AFF TO TOP

XX = ENCLOSURE NEMA RATING; BLANK=NEMA 1; WP=NEMA 3R

3.E0.1

(5)	DE14011011ED		555 44 454 44 44 44 44 45	N.E	NON ENGED
(D)	DEMOLISHED	FAA	FIRE ALARM ANNUNCIATOR	NF	NON-FUSED
(E)	EXISTING	FACP	FIRE ALARM CONTROL PANEL	NL	NIGHT LIGHT
(R)	RELOCATED	FC	FOOT CANDLE		
Ø	PHASE	FLA	FULL LOAD AMPS	OFCI	OWNER FURNISHED CONTRACTOR INSTALLED
		FS	FLOW SWITCH	OS&Y	OUTSIDE SCREW AND YOKE
Α	AMPERE	FSD	FIRE SMOKE DAMPER		
AC	ABOVE COUNTER			Р	POLE(S)
AF	AMP FRAME (CIRCUIT BREAKER)	G	EQUIPMENT GROUNDING CONDUCTOR	PA	PUBLIC ADDRESS
AIC	AMPERE INTERRUPTING CAPACITY	GEN	GENERATOR	PB	PULL BOX
AL	ALUMINUM	GFI, GFCI	GROUND FAULT CIRCUIT INTERRUPTER	PH	PHASE
AMP	AMPERE	GFPE	GROUND FAULT PROTECTION OF EQUIPMENT	PIV	POST INDICATOR VALVE
AP	WIRELESS ACCESS POINT	GND	EQUIPMENT GROUNDING CONDUCTOR	PWR	POWER
AT	AMP TRIP (CIRCUIT BREAKER OR FUSE)				
ATS	AUTOMATIC TRANSFER SWITCH	HH	HANDHOLE	RCP	REFLECTED CEILING PLAN
AV	AUDIO-VIDEO, AUDIO-VISUAL	HOA	HAND-OFF-AUTOMATIC	RECPT	RECEPTACLE
AWG	AMERICAN WIRE GAUGE	HP	HORSE POWER	REF	REFERENCE
BAS	BUILDING AUTOMATION SYSTEM	IC	INTERCOM	SCCR	SHORT CIRCUIT CURRENT RATING
BJ	BONDING JUMPER	IG	ISOLATED GROUND	SD	SMOKE DAMPER
BKR	BREAKER			SEC	SECONDARY
BMS	BUILDING MANAGEMENT SYSTEM	JB	JUNCTION BOX	SPD	SURGE PROTECTION DEVICE
				SWBD	SWITCHBOARD
С	CONDUIT	KAIC	THOUSAND AMPERE INTERRUPTING CIRCUIT		
CATV	CABLE TELEVISION	KV	KILOVOLT	TBB	TELECOMMUNICATIONS BONDING BACKBONE
СВ	CIRCUIT BREAKER	KVA	KILOVOLT AMPERES	TC	TIME CLOCK
CCTV	CLOSED CIRCUIT TELEVISION	KW	KILOWATT	TGB	TELECOMMUNICATIONS GRONDING BUSBAR
CFCI	CONTRACTOR FURNISHED CONTRACTOR INSTALLED			TMGB	TELECOMMUNICATIONS MAIN GRONDING BUSBAR
CKT	CIRCUIT	LT	LIGHT	TO	TELECOMMUNICATIONS OUTLET
CU	COPPER	LTG	LIGHTING	TR	TELECOMMUNICATIONS ROOM
				TS	TAMPER SWITCH
DB	DECIBEL	MCA	MINIMUM CIRCUIT AMPACITY	TV	TELEVISION
DC	DIRECT CURRENT	MCB	MAIN CIRCUIT BREAKER		
DISC	DISCONNECT	MCC	MOTOR CONTROL CENTER	UG	UNDERGROUND
DP	DISTRIBUTION PANELBOARD	MH	MANHOLE	UPS	UNINTERRUPTABLE POWER SUPPLY
DW	DISHWASHER	MLO	MAIN LUGS ONLY		
		MOCP	MAXIMUM OVERCURRENT PROTECTION	V	VOLT
ECS	EMERGENCY COMMUNICATION SYSTEM	MRTS	MOTOR RATED TOGGLE SWITCH	VA	VOLT-AMPERE
EGB	ELECTRICAL GROUNDING BUSBAR	MSB	MAIN SWITCHBOARD	VFD	VARIABLE FREQUENCY DRIVE
EMD	ESTIMATED MAXIMUM DEMAND	MTD	MOUNTED		
EMGB	ELECTRICAL MAIN GROUNDING BUSBAR	MTG	MOUNTING	W	WIRE
EP	EXPLOSION PROOF	MTS	MAIN TRANSFER SWITCH	WA	TELECOMMUNICATIONS WORK AREA
ER	EXISTING (TO BE) RELOCATED	iii O	Will House En officer	WG	WIRE GUARD
ERMS	ENERGY REDUCTION MAINTENANCE SWITCH	N	NEUTRAL	WP	WEATHER-PROOF (NEMA 3R)
EWC	ELECTRIC WATER COOLER	N.C.	NORMALLY CLOSED	V V I	WEATHER FROOF (HEMA OIL)
LVVO	LLEGINIO WAILN GOOLLIN	N.O.	NORMALLY OPEN	XFMR	TRANSFORMER
FA	FIRE ALARM	N.O.	HOMMALLI OI LIN	VI IAII/	TRANSI ORIVIER
17	I IIVE ALAINN				

GENERAL RENOVATION NOTES

(TYPICAL ALL ELECTRICAL SHEETS)

- MODIFICATIONS TO EXISTING POWER DISTRIBUTION EQUIPMENT: MATCH EXISTING MANUFACTURER, SWITCH TYPE, FUSE TYPE, BREAKER TYPE AND KAIC RATING FOR ALL INSTALLED DEVICES.
- 2. EXISTING PANEL DIRECTORIES AT PANELS AFFECTED BY WORK: PROVIDE UPDATED TYPED PANEL DIRECTORY. CONSULT OWNER FOR INPUT ON LABELING OF ALL EXISTING
- 3. DEVICES AND LIGHT FIXTURES DENOTED 'ER' ARE EXISTING TO BE RELOCATED. NOTIFY A/E IF DEVICES OR FIXTURES ARE

<u>POWER</u>

	CIRCUIT HOME RUN	RECEPTACLES	S	X	ENCLOSED CONTROLLER (ACROS MOUNT 60-INCHES AFF TO TOP
——ө	CONDUIT TURNING UP	DIAGONAL LIN	IE THROUGH SYMBOL OR DENOTED 'AC'		X = STARTER NEMA SIZE
	CONDUIT TURNING DOWN	INDICATES MO	DUNT DEVICE ABOUT COUNTER.		
	CONDUIT STUB-UP		ATED AS 'MOUNT ABOVE COUNTER' MOUNT OX 2" ABOVE TOP OF BACKSPLASH OR	XX/X XXAF	ENCLOSED SWITCH; MOUNT 60-IN $XX/X = AMP RATING / NO.$
	CONDUIT SLEEVE CONDUIT SEAL	6" ABOVE COL	JNTERTOP IF NO BACKSPLASH EXISTS.	XX	XXAF = FUSE SIZE; AF=AN
<u> </u>	CONDUIT SEAL CONDUIT CONCEALED IN CEILING OR WALLS, POWER	\mapsto	SIMPLEX RECEPTACLE		X = STARTER NEMA S
*	CONDUIT CONCEALED IN CEILING OR WALLS, OTHER		OWN LEXTREGEL PROCE	XX/X	COMBINATION CONTROLLER \ DIS
	(* = SEE ABBREVIATIONS)	\Rightarrow	DUPLEX RECEPTACLE	XXAF XX	XX/X = AMP RATING / NO. XXAF = FUSE SIZE; AF=AN
	CONDUIT CONCEALED IN FLOOR OR UNDERGROUND, POWER CONDUIT CONCEALED IN FLOOR OR UNDERGROUND, OTHER	#	DUPLEX RECEPTACLE, GFI TYPE	XX	XXX = FOSE SIZE, AF = AN XX = ENCLOSURE NEM
<u></u>	(* = SEE ABBREVIATIONS)		DUPLEX RECEPTAGLE, GRITTPE		
	EXPOSED CONDUIT, POWER	=	DUPLEX RECEPTACLE, MOUNT ABOVE COUNTER	M	METER
* -	EXPOSED CONDUIT, OTHER	_	DUPLEX RECEPTACLE, GFI TYPE,		SOCKET/METER
	(* = SEE ABBREVIATIONS)		MOUNT ABOVE COUNTER	SPD	SURGE PROTECTION DEVICE
Т	TRANSFORMER		FOURDI EV DECEDTACI E		
_		-\	FOURPLEX RECEPTACLE	Δ T XX	TRANSFORMER
(X	BRANCH CIRCUIT PANEL BOARD	#	FOURPLEX RECEPTACLE, GFI TYPE		T = TRANSFORMER ID XX = SIZE
(X	DISTRIBUTION PANEL BOARD	ΧT		$\widetilde{\mathcal{M}}$	AA = SIZE
	EQUIPMENT CABINET, AS NOTED	- 100	FOURPLEX RECEPTACLE, MOUNT ABOVE COUNTER	Y	
			FOURPLEX RECEPTACLE, GFI TYPE, MOUNT ABOVE COUNTER	🛊	
XXX	SWITCHBOARD		MOUNT ABOVE COUNTER		
CT	CURRENT TRANSFORMER ENCLOSURE	\Rightarrow	DUPLEX RECEPTACLE, FLUSH IN CEILING		
M	METER			o	BREAKER $XXX/X = AMP RATING / POLE$
	OFNEDATOR	$\vdash \bigoplus$	DUPLEX RECEPTACLE, HORIZONTALLY MOUNTED	LSIG	LSIG = ADJUSTABLE SET L = LONG TIMI
GEN	GENERATOR	НШ	DUPLEX RECEPTACLE, HORIZ. MTD, GFI TYPE		S = SHORT TIN
ATS	AUTOMASTIC TRANSFER SWITCH				I = INSTANTA G = GROUND F
Ţ	SYSTEM GROUND ELECTRODE	+	DUPLEX RECEPTACLE, HORIZ. MTD, MOUNT ABOVE COUNTER		GFPE = GROUND FAULT P ERMS = ENERGY REDUCT
-	THERMOSTAT	H	DUPLEX RECEPTACLE, HORIZ. MTD, GFI TYPE,		
			MOUNT ABOVE COUNTER	XXX/3 XXX	FUSIBLE SWITCH
Î _	MUSHROOM		WEATHER RESISTANT GFI DUPLEX RECEPTACLE,		XXX/X = SWITCH AMP RAT XXX = FUSE SIZE
МН	ELECTRICAL MANHOLE	$\mathop{\equiv}_{R}$	ROOF MOUNT 18" ABOVE ADJACENT STRUCTURE WITH A WEATHERPROOF, IN-USE COVER	<u> </u>	
ΗН	ELECTRICAL HANDHOLE		WEATHER RESISTANT GFI DUPLEX RECEPTACLE.	1	GROUNDING ELECTRODE SYSTE
M	MOTOR CONNECTION, HORSEPOWER AS INDICATED	₩P	MOUNT 18" AFF WITH A WEATHERPROOF, IN-USE COVER		CROONSING ELECTROSE CTOTES
S _F	MANUAL SWITCH, WITH FUSE		DUPLEX RECEPTACLE TO SERVE ELECTRIC WATER	<u> </u>	
S _T	MANUAL SWITCH, WITH THERMAL OVERLOAD	€ EWC	COOLER, MOUNT AT HEIGHT PER EQUIPMENT MANUFACTURER'S INSTALLATION GUIDELINES	=	
\boxtimes	MAGNETIC MOTOR STARTER		DUPLEX RECEPTACLE TO SERVE TELEVISION,	OFNEDAL	
	DISCONNECT SWITCH, WITH FUSE	\Longrightarrow_{TV}	MOUNT AT SAME HEIGHT AND WITHIN 8"	GENERAL	SYMBOLS
MEH	DISCONNECT SWITCH, WITHOUT FUSE	IV	OF ADJACENT TV OUTLET		——— DETAIL NUMBER
		=	DUPLEX RECEPTACLE, EMERGENCY	? SIM	CROSS REFERENCE
\square	COMBINATION MOTOR STARTER			355	SHEET NUMBER
R	RELAY	₩	FOURPLEX RECEPTACLE, EMERGENCY		
©	PHOTOELECTRIC CELL	\Rightarrow	DUPLEX RECEPTACLE, LOWER SWITCHED	200	
٠	SWITCH, PUSH BUTTON, SINGLE		DUPLEX RECEPTACLE, SWITCHED	? SIM ???	DETAIL REFERENCE
*	SWITCH, PUSH BUTTON, DOUBLE		DOFILE REGLETAGLE, SWITCHED		
		\Longrightarrow	RANGE RECEPTACLE	by .	DUM BING ELEVATION
*	SWITCH, PUSH BUTTON, TRIPLE	⊢ ⊙ A	SPECIAL RECEPTACLE	[™] 2 (?)	BUILDING ELEVATION INTERIOR ELEVATION
J	JUNCTION BOX, CEILING		(MARK INDICATES OUTLET IN SCHEDULE)		
\sim	JUNCTION BOX ABOVE SUSPENDED CEILING	\odot	FLUSH FLOOR OUTLET BOX		
6	WITH FLEX CONNECTION	⊙	FLUSH FLOOR BOX WITH DUPLEX RECEPTACLE	?	KEYED NOTE
(L)	FLUSH JUNCTION BOX, WALL MOUNTED	O 10			
J	SURFACE JUNCTION BOX, CEILING MOUNTED	$\odot \oplus$	FLUSH FLOOR BOX WITH FOURPLEX RECEPTACLE	? — —	COLUMN GRID LINE
-J	SURFACE JUNCTION BOX, WALL MOUNTED				
	·		MULTIDEVICE FLOOR BOX WITH DUPLEX AND DATA OUTLETS, DIVIDED 2 GANG BOX WITH	ROOM NAME	ROOM NAME /
РВ	PULL BOX		SINGLE GANG PLASTER RING	(111)	ROOM NUMBER
	EQUIPMENT CONNECTION	,	MULTI-RECEPTACLE STRIP,	?	DOOR NUMBER
-			SPACING AS INDICATED		
\oplus	EQUIPMENT CONNECTION		DIVIDED RACEWAY	$\langle X \rangle$	EQUIPMENT TAG
		HU	USB ONLY RECEPTACLE		

- = RECEPTACLE WITH USB PORTS
- HAND DRYER, INSTALL HAND DRYER SPECIFIED

DEVICE BOX NOTES

- 1. SEE SYMBOLS LEGEND THIS SHEET FOR MOUNTING HEIGHTS UNLESS NOTED OTHERWISE ON DRAWINGS.
- 2. ALL MOUNTING HEIGHTS ARE TO CENTERLINE OF BOXES UNLESS NOTES OTHERWISE.

GENERAL DEMOLITION NOTES

1. ITEMS INDICATED ON DEMOLITION PLANS ARE BASED ON AS-

DEMOLISHED. DEMOLISH ADDITIONAL ITEMS NOT SHOWN ON

DRAWINGS, BUT WHICH MUST BE REMOVED TO COMPLETE

AND/OR SPECIAL SYSTEM SHEETS FOR NEW LOCATIONS. 'ER'

A. IT CAN BE REUSED TO FEED DEVICES INSTALLED UNDER

D. IT WILL NOT BE EXPOSED IN A FINISHED AREA (UNLESS

MECHANICAL EQUIPMENT TO BE REMOVED. IN ADDITION TO

MAINTAIN FUNCTIONALITY OF ALL EXISTING LOW VOLTAGE

CONSTRUCTION. PROVIDE TEMPORARY INTERCONNECTIONS

AS REQUIRED TO ACCOMMODATE CONSTRUCTION SCHEDULE.

SYSTEMS INCLUDING, BUT NOT LIMITED TO, TELECOM CABLING NETWORKS, INTERCOM, CLOCKS, FIRE ALARM,

SAFETY AND SECURITY DURING ALL PHASES OF

BUILT DRAWINGS AND FIELD OBSERVATIONS AND ARE

(TYPICAL ALL ELECTRICAL DEMOLITION SHEETS)

THE PROJECT.

INTENDED TO GIVE THE BIDDER A GENERAL

REPRESENTATION OF EXISTING CONDITIONS.

REMOVE ALL ITEMS SHOWN FULL-TONE OR NOTED ELSEWHERE IN THE DOCUMENTS TO BE REMOVED OR

3. ITEMS SHOWN HALF-TONE ARE EXISTING TO REMAIN.

IS DEFINED AS EXISTING (TO BE) RELOCATED.

THIS CONTRACT.

NOTED OTHERWISE).

EQUIPMENT TO BE REMOVED.

4. RELOCATE ITEMS DENOTED 'ER'. SEE LIGHTING, POWER

5. EXISTING CONDUIT MAY REMAIN IF ALL THE FOLLOWING ARE

B. IT DOES NOT INTERFERE WITH OTHER TRADES. C. IT WAS ORIGINALLY INSTALLED MEETING SPECIFICATIONS RELATED TO THIS PROJECT.

6. PROVIDE ELECTRICAL DEMOLITION ASSOCIATED WITH

DEVICES SHOWN, REFER TO MECHANICAL AND ARCHITECTURAL DEMOLITION SHEETS TO DETERMINE