Granville County
North Carolina

Date of Issue: October 14, 2019
Pre-Proposal Meeting: October 30, 2019 10:00 AM
Proposals Due: November 13, 2019 3:00 PM

Request for Proposal
for the
Granville County Law Enforcement Center
Detention Facility

Inmate Food Services

If you have received this Request for Proposal from a source other than the Granville County Development Services, it is the responsibility of the proposer to ensure that all addenda have been received. Bidders can notify Scott Phillips by email at scott.phillips@granvillecounty.org to ensure that your company is added to the distribution list.

However, it is still the responsibility of the proposer to ensure that all addenda are received prior to submitting a proposal.

REQUEST FOR PROPOSAL

GRANVILLE COUNTY LAW ENFORCEMENT CENTER
DETENTION FACILITY
525 NEW COMMERCE DRIVE / OXFORD, NC 27565

I. INTRODUCTION

Granville County Detention Center is requesting proposals for the provision of food service to include meals for inmates and staff seven days per week and program support services for an approximate population of 150 to 179 inmates, for a term of four (4) years, from October, 2020 through September, 2024. In addition, the County reserves the option of extending the contract without bid on a year to year basis for additional one (1) year periods.

Granville County foodservice operates in an on-site kitchen facility in their current jail; this contract would be for the provision of inmate foodservice to be provided at the new facility located at 525 New Commerce Road / Oxford, NC. The new facility which is currently under construction has a rated capacity of 179 beds.

II. OBJECTIVES OF RFP

To result in a contract between the successful bidder and Granville County that will meet the following objectives:

A. To deliver high quality food service that can be audited against established nutritional and health standards.

B. To operate the food service program using corrections-experienced and professionally trained personnel.

C. To operate the foodservice program in a cost-effective manner with full reporting to Granville County and the Sheriff.

D. To implement a written foodservice plan with clear objectives, policies, procedures, and annual evaluation of compliance.

E. To maintain an open collaborative relationship with the administration and staff of Granville County Sheriff's Office and other County offices.

F. To maintain standards established by Granville County, NCDHHS Jails and Detention Branch, as well as ACA, State, and Federal Correctional Food Service standards.

G. To offer a comprehensive program for continuing staff and inmate training.

H. To operate the food service program in a humane manner with respect to the inmates' rights to basic health and nutritional standards.

III. PROPOSAL PROCESS

The following is a schedule of events concerning the bid process:

• Distribution of the RFP	October 14, 2019
• Pre-Proposal meeting (location to be announced)	October 30, 2019 10:00AM
• **Due date**	**November 13, 2019 3:00 PM**
• Evaluation by committee / presentations	November 20, 2019 (if desired by Committee)
• Notification of award	December 3, 2019
• Commence services	October 2020

It is strongly recommended that all potential vendors attend the Pre-Proposal Meeting.

A complete original and six exact duplicates of the proposal will be submitted to:

Michael Felts, County Manager
Granville County Administrative Office
141 Williamsboro Street
Oxford, NC 27565

Proposals shall be sealed in an envelope and labeled with the following information; fax or electronic proposal will not be accepted.

Request for Proposal
Inmate Food Services
Granville County Law Enforcement Center / Detention Facility
Attention: Michael Felts, Granville Co Manager

Proposals must be received no later than 3:00 p.m. on November 13, 2019 at the address set forth above. Proposals received after 3:00 p.m. will not be considered.

Questions regarding bid specifications may be directed to the following individual:

Scott Phillips; Development Services Director
scott.phillips@granvillecounty.org
(919) 603-1425

All proposals must be accompanied by a guaranty given in the amount of 5 % of the proposed contract amount and may be given at the option of the proposer by certified check, cashier's check, or bid bond from a reputable insurance company authorized to post such bonds in the State of North Carolina.

IV. QUALIFICATIONS OF BIDDER

To be considered for award of this contract, the vendor must meet the following minimum qualifications:

A. The vendor must be organized for the purpose of providing institutional and/or volume food service, and must have five (5) years previous correctional foodservice experience with proven effectiveness in administering like size corrections food service programs, three (3) of which must be in the State of North Carolina.

B. The vendor must have a proven ability for a contract start-up of October, 2020.

C. The vendor must have qualified and trained staff with sufficient back-up personnel to successfully complete the contract requirements. Personnel must include a full-time, corrections-experienced, registered dietitian available for menu development.

D. The vendor must have the central office capability to supervise and monitor the program ensuring satisfactory provision of services. In addition, the vendor must have an alternate emergency preparation site in eastern North Carolina.

E. The vendor must submit a certified copy of a current financial report of the company. If the company is a subsidiary or division of a corporation, the relationship of the vendor must be clearly delineated in the proposal.

F. The vendor shall submit a list of five (5) references, including name of institution, address, contact person, and phone number.

G. The vendor shall submit a performance bond in the amount of 100 percent of the estimated cost of the first complete year of service after award but prior to start up. However, all proposals must be accompanied by an agreement of surety (Consent of Surety) for 100 % of the awarded amount if the contract is awarded to its principal. The consent of surety must not contain any conditions or reservations, other than the condition that the contract is to be awarded to the proposing contractor. Failure to submit the consent of surety will result in immediate rejection of a vendor's proposal.

H. The vendor shall include in proposal typical salaries, and benefits offered to employees for a facility this size.

V. SELECTION CRITERIA - CRITERIA FOR EVALUATION

Mandatory requirements include:

- Compliance with bid instructions
- Compliance with general requirements for all contracts by governing bodies overseeing the facility.

The vendor will be selected based on the bidder's written proposal and any requested

presentations. The selection committee will review all proposals and make their recommendations for selection. The primary criteria used in making a selection will be as follows:

A. (20%) The vendor's demonstrated experience and expertise in correctional facilities. Experience shall include current service in correctional facilities of similar size and volume, as well as experience of staff, district manager, dietitian, transition team, and local and regional support network.

B. (5%) The vendor's demonstrated ability to comply with American Correctional Association standards for local detention facilities and demonstrated compliance with the NCDHHS 10A NCAC 14J rules for the operations of jail facilities in North Carolina.

C. (15%) Past history and references. Vendors shall include a listing of references with their proposals, indicating facility locations, name, and telephone number of facility contact person. This list should contain at least two (2) current references, preferably of a size and service complexity comparable to Granville County.

D. (10%) The vendor's financial stability and condition. (Must submit with proposal last three (3) years of audited financial reports on CD)

E. (15%) Vendor’s development of an operating plan for food service that best meets the stated objectives and needs of Granville County. Includes quality of the Quality Assurance plan and proposed staffing and personnel plan.

F. (10%) Services and menu quality offered for price proposed. Includes nutritional quality, menu acceptability, and stated menu standards.

G. (25%) The price per meal proposed.

Procedure - Submitted proposals will be reviewed by a selection committee. Based on the selection criteria, vendors who are deemed fully qualified and best suited among those submitting proposals may be requested to participate in discussions regarding their proposals. Discussion will cover cost, methods of operation, and all other relevant factors.

At the conclusion of discussions, the vendors will be ranked based on selection criteria, and final negotiations will be conducted with the vendor ranked first. If a satisfactory agreement can be reached, the contract shall be awarded to the vendor; otherwise, negotiations will be

conducted with each subsequent vendor until a satisfactory contract can be established or until the selection committee determines that rejection of all proposals is the best interest of Granville County.

Granville County will assemble a committee for the purpose of bid evaluations.

VI. METHOD OF AWARD

The award will be made to the vendor whose proposal is determined to be professionally and technically complete. The selection process may, however, include a request for additional information or an oral presentation to support the written proposal; the price proposal will be considered firm and cannot be altered after receipt per the terms of this proposal, unless the County requests an additional financial proposal via a best and final offer. This does not imply a best and final offer opportunity will be available to the bidders.

The County reserves the right to award this contract not necessarily to the vendor with the lowest price, but to the bidder that demonstrates the best ability to fulfill the requirements of the RFP. The successful vendor will be chosen based on the qualifications and selection criteria discussed in Sections IV and V of this proposal. Granville County reserves the right to award the contract to the vendor that Granville County feels best meets the needs of Granville County.

The successful vendor shall commence work only after the transmittal of a fully executed contract and after receiving written notification to proceed from Granville County. The successful bidder will perform all services indicated in the proposal in compliance with the negotiated contract.

Granville County reserves the right to reject any or all proposals for any reason, in whole or in part, received in response to this RFP. Granville County will not pay for any information herein requested, nor is it liable for any costs incurred by the proposer.

Vendors whose proposals do not meet the mandatory requirements will be considered non-compliant. After the evaluation of the proposals and selection of the successful vendor, all vendors will be notified in writing of the selected firm.

VII. PROPOSAL PACKAGE

Vendors must submit a response in the form of a proposal that includes the following sections:

A. Transmittal Letter

This letter is to be a brief letter, addressed to Granville County, which provides the following information:

- Name and address of the vendor
- Name, title, and telephone number of the contact person for the vendor
- A statement that the proposal is in response to this RFP
- The signature, typed name, and title of the individual who is authorized to commit the vendor to the proposal

B. Technical Proposal

This portion of the proposal must address each item listed below:

1. Introduction

a) Company Profile

- Date organized to provide food service management in institutional and correctional facilities
- Corporate background and depth of support, including description of parent company, if any
- Number of employees
- Number of years doing business

b) Describe current contracts or business with other correctional food service facilities

- Client
- Date of original contract
- Type/size

c) Facilities currently accredited by State or Federal Accreditation Board

- Name of facility
- Accrediting agency - list all

d) Company achievements in providing correctional food service management

e) Corporate and regional office organizational structure

f) References with addresses and phone contacts

C. Operational Standards

All proposals must clearly define:

a. Procedures for meal delivery to the inmates and staff
b. Quality and inventory control methods and standards
c. Specific procedures for providing safe, sanitary, and secure food service management, including supervision and control of inmate labor and internal security of products and equipment available to inmates.
d. Procedures for dealing with inmate/staff complaints about food and minimizing the potential for inmate litigation
e. Any additional equipment necessary for efficient food service operation
f. Procedures for weekly billing and weekly inventory of food and supplies
g. Operational procedures for handling food service should on-site kitchen facilities be rendered unusable through fire, etc.
h. Insurance - Vendor shall provide types of insurance and limits and provisions as contained herein:

- Contractor's Liability Insurance and Indemnification

(i) The Contractor shall not commence work under this contract until Contractor has obtained all the insurance required under this paragraph and such insurance has been approved by the Owner, nor shall the Contractor allow any Subcontractor to commence work on its Subcontract until the insurance required of the Subcontractor has been so obtained and approved.

(ii) All insurance policies shall be issued by companies authorized to conduct such business under the laws of the State of North Carolina and be acceptable to the Owner.

(iii) The status of the Contractor in the work to be performed by it under the Contract shall be that of an independent Contractor. As such, Contractor shall exercise due care to safeguard against any and all damage, loss or injury to persons or property that may arise, or be incurred, in or during the conduct or progress of said Work and which arises out of the Work.

(iv) The Contractor shall assume all responsibility for risks or casualties of every description, for any and all damage, loss or injury, to persons or property arising out of the nature of the work; negligence or failure of its employees and Subcontractors to comply with the Contract Documents; arising from action of the elements or from any unforeseen or unusual difficulty. The Contractor shall protect, defend, indemnify and save harmless the Owner, and all of its officers, agents and employees; and the Architect and/or Architect, as named on the plans and specifications, and its partners, agents and employees from all claims, demands and liabilities of any kind whatsoever in connection with work resulting from any acts of omission or commission chargeable to the Contractor, its Subcontractors and/or their respective duly authorized servants and/or employees. The Contractor agrees that the foregoing indemnification clause shall be insured under its Commercial General Liability policy, which must be endorsed to include Contractual Liability. If required by the Owner, the Contractor shall produce evidence of settlement by any such action before payment will be made

- Compensation Insurance

The Contractor shall procure and shall maintain during the life of this Contract Workmen's Compensation Insurance as required by the State of North Carolina for all of its employees to be engaged in such work at the site of the project under this Contract and in case any such work is sublet, the Contractor shall require the Subcontractor similarly to provide Workmen's Compensation Insurance for all of the latter's employees to be engaged in such work unless such employees are covered by the protection afforded by the Contractor's Workmen's Compensation Insurance. In case any class of employees engaged in hazardous work on the project under this Contract is not protected under Workmen's Compensation Statute, the Contractor shall provide and shall cause such Subcontractor to provide adequate employer's liability insurance for the protection of such of its employees as are not otherwise protected. The insurance referred to in this paragraph contain provisions waiving underwriters' rights of subrogation against the Owner.

- Contractors Commercial General Liability Insurance and Automobile Liability Insurance.

(i) The Contractor's Commercial General Liability (CGL) shall be in an amount acceptable to the Owner but not less than $1,000,000.00 per occurrence and $2,000,000.00 general aggregate per project. The Owner must be named as an additional named insured. The coverage must include:

  - Commercial Form
  - Premises/Operations
  - Products/Completed Operations
  - Contractual Liability Insurance

- Independent Contractors (if any part of the Work is to be subcontracted)
- Broad Form Property Damage
- Personal Injury
- Cross-Liability Coverage

(ii) The Contractor's Commercial Automobile Liability insurance must provide coverage for owned, non-owned, and hired vehicles and trailers used in connection therewith, with a combined single limit for bodily injury and property damage no less than $1,000,000.00 per occurrence.

(iii) The insurance required herein and approval of Contractor's insurance by Owner shall not relieve or decrease the liability of the Contractor hereunder.

- Scope of Insurance and Special Hazards

The insurance required under Sub-Paragraphs c and d hereof is a minimum to provide adequate protection for the Contractor and its Subcontractors, respectively, against damage claims which may arise from operations under this Contract, whether such operation be by the insured or by anyone directly or indirectly employed by the insured and, also against any of the special hazards which may be encountered in the performance of this Contract.

- Proof of Carriage of Insurance.

(i)The Contractor shall furnish the Owner with a certificate of insurance with, where appropriate, permission of the Owner to occupy, showing the type, amount, class of operations covered, effective dates and dates of expiration of policies. The certificate must indicate that the Owner is included as an additional named insured. Such certificates shall also contain substantially the following statement: "The insurance covered by this certificate will not be cancelled or materially altered, except after thirty (30) days written notice has been received by the Owner.

(ii) Contractor shall provide copies of any or all required insurance policies on request of Owner.

(iii) Owner and architect shall be named as additional insured's under said policies of insurance and the same shall be shown on the certificate of insurance required above.

- Renewal Requirements

If any of the property or casualty insurance requirements are not complied with at their renewal dates, payments to the Contractor will be withheld until those requirements have been met or, at the option of the Owner, Owner may pay the renewal premium and withhold such payment from any monies due the Contractor.

(i) Claims. In the event that claims in excess of the insured amounts provided are filed by reason of any operations under the services provided by the Contractor, the amount of excess of such claims, or any portion thereof, may be withheld from payment due until such time as the Contractor shall furnish such additional security covering such claims as may be determined by the Owner.

i. Policies and Procedures - The proposal shall indicate the method the vendor will follow in establishing and revising food service policies and procedures.

j. Accreditation - The proposal shall address the vendor's plan to secure and/or maintain any food service accreditation for delivery of food service to Granville County

k. Personnel - The proposal shall provide a list of benefits provided to all employees, including insurance coverage, vacation plan, and other related benefits. If no hourly benefits are provided, the vendor must clearly address their plan for employee recruitment and retention, including hourly wage rates.

l. Current Granville County Food Service Personnel – Granville County may elect to identify current Granville County foodservice personnel which shall remain as Granville County employees but will be compensated by the selected bidder and will work within the Granville County Sheriff's Detention Center kitchen.

VIII. SCOPE OF WORK

A. Description of Current Operation

a) The average daily population has been approximately 150 adult inmates, including an average of 20 sack meals to inmates in court or work crews. Additionally, the vendor shall expect to serve approximately 36 meals per day to staff; 13 – 15 for breakfast, 13 – 15 for lunch, and 6 for dinner.
b) The meals will be prepared at the Granville County Law Enforcement Center / Detention Facility located at 525 New Commerce Road / Oxford, NC.
c) The awarded food service contractor will be required to pay Granville County, upon execution of the contract, the sum of $257,823.00 for the purchase of kitchen equipment. Granville County understands the vendor will absorb these

costs over the 4-year life of the contract, and should the agreement end prior to the 4-year period for whatever reason, the County agrees to pay back the unamortized value of the equipment investment.

d) The price per meal charged shall be determined by taking the actual meals ordered or served each day times the contract price for that number of meals.

(1) Inmate workers supervised by Detention Officers deliver meals to each living area. Meals will be served on reusable trays.

(2) Vendor workers will be expected to supervise inmates in the tray make-up and delivery of meals at this site.

(3) The current meal service schedule is as follows:

Breakfast	8:00 AM
Lunch	12:00 PM
Dinner	6:00 PM

B. Vendor Service Requirements

Vendors will be expected to provide the following services as part of the food service program:

1. Food and Supplies

a) Purchase and safely manage all consumable supplies and food products that are required for food service operation. These supplies and food products shall remain the property of the contractor. The vendor shall provide kitchen cleaning supplies for the kitchen area. The vendor shall also provide insulated trays for inmates.

b) Purchase and maintain a sufficient inventory of insulated meal trays, tray drying racks, and meal delivery carts needed to support meal service.

c) Be responsible for routine cleaning and housekeeping of food service preparation, service, and storage area and will, on a continuing basis, maintain standards of sanitation required by state or local regulations. The County will be responsible for removal of trash and garbage.

d) Achieve satisfactory ratings for inspections of kitchen facilities by County and State health agencies. A daily fine of $100.00 may be imposed to the bidder for every day any ratings achieved are below the grade of “A.”

2. Licenses, Fees, and Taxes

a) Secure and pay all federal, state, and local licenses, permits, and fees required for the operation of the food services provide hereunder. During the period of this agreement, if it is deemed by taxing authorities that all or a portion of the services provided hereunder are to be subject to a sales or similar tax, which has not been collected by the vendor, the County agrees to pay such tax.

3. Billing Process and Record Keeping

a) Vendor shall submit to the County on the first day of each week, covering the preceding week, an invoice for meals ordered or served whichever is greater. The price per meal charged to the County shall be described in the proposal and shall be guaranteed for meals for (1) one year.

b) Access and Records - The vendor shall keep full and accurate records of sales and meal count records in connection with the food services. A copy of said record shall be supplied to the Sheriff or designee on a monthly basis on the first working day of the subsequent month. In addition, all such records shall be available for auditing by the County at any time during regular working hour

4. Return Facility in Good Working Order

The Vendor shall return to the County at the expiration of this contract the food service premises and all equipment furnished by the County in the condition in which received except for ordinary wear and tear and except to the extent that said premises and equipment may have been lost or damaged by fire, flood, or unavoidable occurrence and except to the extent that said equipment may have been stolen by persons other than employees of the vendor without negligence on the part of the vendor or its employees and providing that all damages and losses are reported to the County for all items covered by this paragraph. The County will pay for needed repairs caused by normal wear and tear.

The County will replace equipment, which in the opinion of the County has exceeded its useful life after consultation with the vendor.

5. Additional Food Service Requirement

The vendor agrees to provide any additional food services as mutually agreed upon at prices mutually agreed to

6. Participation in Client-required Security Training

Note any mandatory requirements

7. Uniforms for Vendor Staff

Vendor shall provide professional, neat uniforms that distinguish the vendor's paid staff from the inmates and corrections officers.

8. Daily Processing of Complaints

Food service complaints from inmates must be processed at least daily as follows:

a) Trained food service personnel shall act upon all complaints.

b) The food service director shall be responsible for resolving inmate or staff grievances.

A. Menu Specifications

1. **All proposals must clearly define**:
   a) Proposed menu(s)
   b) A summary nutritional analysis of the menu(s)
   c) Registered dietitian certification of both the menu and nutritional analysis
   d) The vendor's specifications that will be adhered to for food products
   e) All proposals must meet or exceed quality of food service as detailed in Scope of Work

2. **Inmate cycle menu**

a) Menu Cycle

- Each Vendor shall submit a four (4) week cycle menu.
- Each week will include 21 meals and comply with ACA standards and NC 10NCAC14J jail minimum standards for inmate foodservice
- No proposal will be considered that does not provide the menu upon which the cost of service is calculated together with the portion sizes of each menu item. Sample menus that may not be served after the contract is awarded will not be allowed.
- Menu description requirements
    - Menus submitted in the proposal must include clearly defined descriptions of food items.
    - All menu items must be listed weight or volume measurements (e.g. ½ c, 3 oz, wt., etc.). All cake, muffin, and cornbread portions that are cut in a pan must indicate the size of the cut (e.g. 1/60 cut).
    - Meat portions in casseroles must include cooked weight measurements of meat or meat equivalent per portion.
    - Weights of entrees on menus must be indicated as cooked or raw weights.

b) Balanced menu planning requirements

- The menu shall be planned with products and recipes with proven inmate acceptability. The vendor shall include in the proposal a method to monitor inmate preferences and to make acceptability adjustments.
- A variety of food flavors, textures, temperatures, and appearances shall be used.
- Fruit and vegetable requirements:
    - To assure a minimum level of menu quality, at least five ½-cup fruit and vegetable equivalents are required each day on the menu. A minimum daily variety of four different fruits and vegetables shall be used to meet the requirement. Items such as fruit drink, rice, and noodles do not qualify as fruit or vegetable equivalents.
    - Menus will provide a minimum of one fruit or fruit equivalent (1/2 c) serving per day (which will count as one of the five minimum fruit and vegetable portions)

c) Avoid excessive fat calories

a) To avoid excessive fat calories and provide more stomach filling bulk on the menu, portions for margarine, butter, salad dressing, and mayonnaise shall be restricted on the menu. A maximum of 1/2 oz shall be used as a margarine or

salad dressing portion. Sandwich meals shall include appropriate mustard and catsup condiments, not unnecessary margarine.

b) Nutritional requirements

- Menus will provide a weekly average of no less than 2,800 calories per day in addition to all required nutrients
- Menus will provide a weekly average of 70 grams of protein per day. This will be met by providing a minimum of two (2) protein servings per day, excluding breading. A meat or meat equivalent may include meat, eggs, cheese, peanut butter, or soy.
- Menus will provide a minimum of two milks per day for general population; Juveniles and pregnant women will receive four milks per day.
- No organ meats shall be allowed in any ground meat.
- Nutritional analysis – tied to actual recipes and products proposed
- Menu and analysis certified by registered dietician
    - A copy of the dietitian's ADA registration card shall be submitted with the proposal.
    - A registered dietitian will approve all menus prior to service and annually thereafter. All meals served will be in compliance with the most recently published Recommended Dietary Allowances and Dietary Reference Intakes for Adult Males as established by the National Academy of Sciences.

3. **Court sack meals**

Currently, court sack meals are not required. If required in the future, these meals are served in place of the regular inmate meals.

a) Court sack meals are to consist of:

- Two (2) sandwiches made with: Four (4) slices of bread and 3-oz. meat and/or cheese
- 2 ps.. condiments
- Fresh fruit
- Chips or dessert Item
- Beverage (8 oz.. container)

b) Sack meals are to be billed at regular inmate rates

4. **Medical and religious diets**
   a) The vendor shall provide, at no additional cost, medical diets conforming to physician-ordered specifications.
   b) The vendor shall provide, at no additional cost, a lacto- vegetarian and/or vegan diet for all religious requests from the administrative or religious authority. Other meals requested, such as prepackaged meals, shall be provided at mutually agreed upon pricing. No pork products served.
   c) Average number and type
      - The average daily number of inmates receiving medical diets has been approximately seven (7) including an average of seven (7) night snack meals to inmates for medically approved diets.
      - The most common medical diet orders are lactose and diabetic
      - The average daily number of inmates receiving religious diets has been approximately 0.
      - The most common religious diet orders are: N/A
   d) Policies and documentation requirements
      - The vendor will submit with their proposal a sample of their corrections diet handbook.
5. **Staff meals**
   a) Vendor shall detail their recommendations for institution of a staff dining room program.
   b) Vendor shall be responsible for supplying coffee and accompaniments to the staff break rooms, to include Sheriff's Office and Detention Center, and control room areas that are manned 24/7.
6. **Holiday** meals
   a) The vendor shall include in the proposal their policies for serving special meals (spirit lifters) on holidays.
      - Proposed menus and holidays shall be identified. A minimum of five (5) spirit lifter meals shall be provided annually, including Easter, Thanksgiving, Christmas, and New Year holiday periods and one (1) meal to be scheduled at the discretion of the sheriff's office.
      - All such meals will be provided at contract rates.

7. **Documentation of meals served**

a) Served menu records - substitution policy

- Documentation of all meals served, including substitutions, shall be maintained. A plan for assuring nutritional compliance with substitutions shall be provided in the proposal.
- The vendor shall outline procedures used to assure all meals will be served at appropriate temperatures and in a manner that makes them palatable, neat, and visibly pleasing.

b) Standardized recipes

- Standardized recipes with portion yield data for all items shall be available and utilized.

B. Staff Requirements

1) **Staffing plan to provide adequate resources to meet objectives**

a) Assign a minimum number of employees per shift to oversee and supervise all aspects of the food service operation.

b) Inmates will be provided, as the vendor requires, subject to the approval of the Sheriff.

c) The vendor will provide an organizational chart and job descriptions for all professional and inmate staff with their proposal including number of inmates required per shift. Inmate personnel shall be used for the preparation of food, delivery of meals, and general sanitation and cleaning.

d) The vendor agrees to train and supervise inmate personnel, subject to the overall control of the County.

e) The vendor is responsible for all wages, salary benefits, and overtime payments to its staff.

2) **Credentials of vendor staff**

a) The vendor shall submit the resume of the district manager as a part of its proposal.

b) The vendor will include a description of the qualifications of the food service director they plan to place in the facility.

3) **Employee-related processes**

a) Health exams: Vendor will agree that its employees assigned to duty at the jail shall submit to periodic health examination at least as frequently and as stringently as required by law and agrees to submit satisfactory evidence of compliance with all health regulations to the County, upon request.

b) Clearance requirements: All employees of the contracting firm who will work in the jail must be cleared and approved by the sheriff's office. All employees must comply with the department's written policy and procedures relating to facility security.

4) **Supervision and training of inmates**

a) If the proposal is to use inmates, the vendor shall provide training in food service delivery and management. The proposal shall outline what this training will entail as part of the vendor's overall vocational training program.

b) Inmates are not permitted to supervise other inmates.

5) **Supervision and training of paid staff**

The vendor shall provide training in food service delivery and management. The proposal shall outline what this training will entail as part of the vendor's overall training program.

C. Participation in Federal / state programs (include those that apply)

1) **Commodities**

Vendor agrees to make the fullest use of any USDA-donated commodities when they are available, wholesome, and appropriate for menu purposes. The vendor reserves the right to refuse acceptance of any such commodities that are contaminated or in excessive amounts. The utilization/control of USDA donated commodities are subject to the following requirements:

- The vendor will properly handle, store, and prepare all commodities.
- A weekly inventory shall be taken of all commodities by the vendor. The report shall include for each USDA donated commodity, the commodities on

hand at the beginning of the week, the quantity used, the quantity list due to spoilage, theft, or shrinkage, and the balance at the end of the week.

- Commodities received will be used solely for the benefit of those persons in the jail.
- The vendor shall credit to the County's invoice a fair market value for USDA products as agreed by the parties.

IX. CONTRACT REVIEW

Granville County and the food service provider shall, as mutually agreed, conduct quarterly review meetings between the County and the food service provider management team for the evaluation and amendment, if necessary, of the agreement.

X. TERMINATION OF CONTRACT

A. Termination for Cause: Granville County may terminate the contract at any time that the contractor fails to carry out its provisions or to make substantial progress under the terms specified in the contract.

1) Granville County shall provide the contractor with 60 days written notice of conditions endangering performance. If after 60 days written notice, the contractor fails to remedy the condition contained in the notice, Granville County shall issue an order to stop work immediately.

2) Granville County shall be obligated to reimburse the contractor only for those services rendered prior to the date of notice of termination, less any liquidated damages that may be assessed for non-performance.

B. Unilateral Right to Terminate: Either party upon receipt of not less than 90 days written notice may terminate the contract on an agreed date prior to the end of the contract period without penalty to either party.

C. Lack of Funds: Notwithstanding any other provisions of the contract, if the funds anticipated for the continued fulfillment of this contract are at any time not forthcoming, through the failure of the County government to appropriate funds, discontinuance or material alteration of the program under which funds were

provided, Granville County shall have the right to terminate the contract without penalty by giving not less than 90 days written notice documenting the lack of funding.

XI. RESPONSIBILITY OF GRANVILLE COUNTY:

A. Granville County shall be responsible for and provide:

1) Accurate and timely orders for the number of meals to be served to inmates, correctional officers, and staff within two (2) hours of the time for meals to be served.
2) Adequate ingress and egress to all production areas.
3) Adequate heat, lights, ventilation, and all other utilities. Granville County shall provide local intercom and business telephone service to the vendor at no charge. This telephone shall be used only for local service, business-related calls. Should the contractor desire local service for personal use and other non-business related calls or long distance calls, whether business or personal, a separate telephone not connected to the county system shall be installed at the contractor's expense.
4) Extermination services and removal of trash and garbage from loading dock areas.
5) General maintenance to the building structure including, but not limited to, the maintenance of gas, water, sewer, ventilation, lighting, air conditioning, refrigeration, duct work, floor coverings, and wall and ceiling surfaces. The county's maintenance does not include day to day cleaning operations in the kitchen area.
6) Adequate preparation, storage, and holding equipment and maintenance for same.
7) Adequate number of inmates for kitchen duties.
8) Security, control, and limitation of inmate movement in, to, and from the food service area, including physical security of employees, suppliers, and other authorized visitors.
9) Maintain kitchen appliances and equipment in proper working order on an on-going basis

XII. COST SUMMARY

The cost per meal prepared shall be indicated on the bid summary sheet (Attachment A).

The per meal prices stated in this RFP will be firm for the period beginning on the effective date and ending on June 30, 2024. Per meal prices for each subsequent 12-month period shall be adjusted on the anniversary of the effective date by an amount to be determined utilizing the percentage change with the Consumer Price Index Food Away from Home, and must be approved by Granville County prior to increase effective date.

XIII. E-VERIFY

The Contractor and any of its subcontractors must comply with the requirements of the North Carolina General Statues, if applicable, which require certain employers to verify the work authorization of each newly hired employee through the federal E-Verify program operated by the United States Department of Homeland Security and other federal agencies.

The undersigned hereby certifies that he or she is authorized by the vendor or bidder listed above to make the foregoing statement.

IX. HUB

The Office of Historically Underutilize Businesses (HUB) promotes full and equal access to business opportunities with the State of North Carolina. HUB firms which include minority-owned and women-owned businesses, disadvantaged-owned businesses and disabled-owned businesses as well as other responsible vendors shall have a fair and reasonable opportunity to participate in state business opportunities.

Prime suppliers and contractors should support the HUB Office Program by making an effort to engage minority, women, disadvantaged and disabled businesses as subcontractors for goods and services to the extent available. The state's utilization goal is 10%.

The County of Granville reserves the right to accept a response that does not satisfy all requirements but which, in the county's sole judgment, sufficiently demonstrates the ability to produce, deliver, and to satisfy the major requirements set forth in the RFP. The county reserves the right to interview any or all respondents set forth in the RFP, or to ask for additional information or clarifications.

End of Request

ATTACHMENT A

Granville Co Law Enforcement Center / Detention Facility
INMATE FEEDING COST SUMMARY

Meal prices will be billed on an ordered or served basis, whichever is greater. Special functions and catering meal services will be mutually negotiated. The price increment will be determined by adding the total number of billable inmate meals ordered or served to inmates for the billing week, and dividing by 21. Staff / visitor meals will be billed at the same price as the inmate meal for that specific week, unless otherwise negotiated.

2800 Min. Calorie meals

Population Range		**Price per meal**
50	75	
76	101	
102	127	
128	153	
154	179	
180	205	
206	231	
232	above	

ATTACHMENT B

In further description of this proposal, we desire to submit sheets marked as follows:

_____

_____

Bidding under the name of: _____

Federal Employee Identification Number _____

Which is (Check one of the following):

( ) Corporation, incorporated under the laws of the State of:

_____

( ) Partnership, consisting of (List Partners)

_____

_____

_____

( ) Assumed Name (Register No.)_____

( ) Individual

AUTHORIZED SIGNATURE: _____

Printed or typed: _____

TITLE: _____
ADDRESS: _____
DATE: _____
TELEPHONE: _____

****

When payment on such order or contract is to be directed to the same company at an address different from above, fill in the following address:

_____

_____

The Contractor shall not assign this contract without the approval of the Granville County Board of Commissioners.

* A detailed and certified financial statement shall be submitted by all corporations.

NON-COLLUSION AFFIDAVIT

State of North Carolina
County of Granville

_____(name of individual), being first duly sworn, deposes and says that:

1. He/She is the _____ (title) of _____ (company name), the proposer that has submitted the attached proposal;

2. He/She is fully informed respecting the preparation and contents of the attached proposal and of all pertinent circumstances respecting such proposal;

3. Such proposal is genuine and is not a collusive or sham proposal;

4. Neither the said proposer nor any of its officers, partners, owners, agents, representatives, employees or parties in interest, including this affiant, has in any way colluded, conspired, connived or agreed, directly or indirectly, with any other proposer firm or Person to submit a collusive or sham proposal in connection with the contract for which the attached proposal has been submitted or to refrain from proposing in connection with such contract, or has in any manner, directly or indirectly sought by agreement or collusion of communication or conference with any other proposer, firm or person to fix the price or prices in the attached proposal or of any other proposers, or to fix any overhead, profit or cost element of the proposal price of the proposal of any other proposer or to secure through collusion, conspiracy, connivance or unlawful agreement any advantage against the County of Granville or any person interested in the proposed contract; and

5. The price or prices quoted in the attached proposal are fair and proper and are not tainted by any collusion, conspiracy, connivance or unlawful agreement on the part of the proposer or any of its agents, representatives, owners, employees, or parties in interest, including this affiant.

_____
Signature

Seal

_____
Title

Date: _____

NON-COLLUSION AFFIDAVIT

This form must be notarized

SUBSCRIBED AND SWORN TO BEFORE ME,
This _____ day of _____, 20____

Notary Public _____

My Commission Expires: _____

PROPOSER'S CERTIFICATION FORM

To Whom It May Concern:

I have carefully examined the Request for Proposal and any other documents accompanying or make a part of this Request for Proposal.

I certify that all information contained in this proposal is truthful to the best of my knowledge and belief. I further certify that I am duly authorized to submit this proposal on behalf of the company and that the company is ready, willing and able to perform the services if awarded the contract.

I further certify, under oath, that this proposal is made without prior understanding, agreement, connection, discussion, or collusion with any other person, firm or corporation submitting a proposal for the same service; no officer employee or agent of the County of Granville or any other proposer is interested in said proposal; and that the undersigned executed this Proposer's Certification with full knowledge and understanding of the matters therein contained and was duly authorized to do so.

It is distinctly understood that the County reserves the right to reject any or all proposals.

_____
Name of Firm

_____
Authorized Signature

_____
Printed or Typed Name and Title

_____
Mailing Address

_____
City/State/Zip Code

Federal Tax ID: _____

Phone: _____

Fax: _____

Email: _____

Date: _____

(SEAL, if Corporation)

CERTIFICATION REGARDING DEBARMENT AND SUSPENSION

The undersigned applicant certifies to the best of his or her knowledge and belief, that he applicant and its principals:

(a) are not presently debarred, suspended, proposed for debarment, declared ineligible or voluntarily excluded from covered transactions by any Federal Department or agency;

(b) have not within a 3-year period preceding this proposal been convicted of or had a valid judgment rendered against them for commission of fraud or a criminal offense in connection with obtaining, attempting to obtain, or performing a public (Federal, State, or local) transaction or contract under a public transaction; violation of Federal or State antitrust statutes or commission of embezzlement, theft, forgery, bribery, falsification or destruction of records, making false statements, or receiving stolen property;

(c) are not presently indicted or otherwise criminally or civilly charged by a governmental entitle (Federal, State, or local) with commission of any of the offenses enumerated in paragraph (b) of this certification; and

(d) Have not within a 3-year period preceding this application/proposal had one or more public transactions (Federal, State, or local) terminated for cause or default.

Should the applicant not be able to provide this certification, an explanation as to why should be placed after the assurances page in the application package.

The applicant agrees by submitting the proposal that it will include, without modification, the clause titled "Certification Regarding Debarment, Suspension, in eligibility, and Voluntary Exclusion-Lower Tier Covered Transactions" in all lower tier covered transactions (i.e., transactions with sub- grantees and/or contractors) and in all solicitations for lower tier covered transactions.

_____ (Seal if Corporation)

Signature

_____

Title

Date: _____

NOTARIZE

SUBSCRIBED AND SWORN TO BEFORE ME,
This _____ day of _____, 20____

NOTARY PUBLIC _____

My Commission Expires: _____

EXCEPTIONS TO THE PROPOSAL AND SAMPLE SERVICE AGREEMENT

Please list here all exceptions to the RFP. Failure to do so may result in disqualification of the proposal. Any RFP clauses to which the vendor does not take exception will assume to be agreed upon by the vendor. For any exception, please reference the appropriate page/section number.

CUSTOMER REFERENCES

Please provide, at a minimum, five (5) references in which your company has completed **within North Carolina**. Please use references of comparable projects and government entities.

Agency/Company Name:

_____

Street Address:

_____

City, State and Zip Code:

_____

Contact Name:

_____

Contact Phone Number:

_____

Date Service Provided:

_____

Agency/Company Name:

_____

Street Address:

_____

City, State and Zip Code:

_____

Contact Name:

_____

Contact Phone Number:

_____

Date Service Provided:

_____

Agency/Company Name:

_____

Street Address:

_____

City, State and Zip Code:

_____

Contact Name:

_____

Contact Phone Number:

_____

Date Service Provided:

_____

Agency/Company Name:

_____

Street Address:

_____

City, State and Zip Code:

_____

Contact Name:

_____

Contact Phone Number:

_____

Date Service Provided: _____

NON-COLLUSION AFFIDAVIT

State of North Carolina
County of Granville

_____ (name of individual), being first duly sworn, deposes and says that:

1. He/She is the _____ (title) of _____ (company name), the proposer that has submitted the attached proposal;

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4. Neither the said proposer nor any of its officers, partners, owners, agents, representatives, employees or parties in interest, including this affiant, has in any way colluded, conspired, connived or agreed, directly or indirectly, with any other proposer firm or Person to submit a collusive or sham proposal in connection with the contract for which the attached proposal has been submitted or to refrain from proposing in connection with such contract, or has in any manner, directly or indirectly sought by agreement or collusion of communication or conference with any other proposer, firm or person to fix the price or prices in the attached proposal or of any other proposers, or to fix any overhead, profit or cost element of the proposal price of the proposal of any other proposer or to secure through collusion, conspiracy, connivance or unlawful agreement any advantage against the County of Granville or any person interested in the proposed contract; and

5. The price or prices quoted in the attached proposal are fair and proper and are not tainted by any collusion, conspiracy, connivance or unlawful agreement on the part of the proposer or any of its agents, representatives, owners, employees, or parties in interest, including this affiant.

_____
Signature

Seal

_____
Title

Date: _____

This form must be notarized

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My Commission Expires: _____

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I certify that all information contained in this proposal is truthful to the best of my knowledge and belief. I further certify that I am duly authorized to submit this proposal on behalf of the company and that the company is ready, willing and able to perform the services if awarded the contract.

I further certify, under oath, that this proposal is made without prior understanding, agreement, connection, discussion, or collusion with any other person, firm or corporation submitting a proposal for the same service; no officer employee or agent of the County of Granville or any other proposer is interested in said proposal; and that the undersigned executed this Proposer's Certification with full knowledge and understanding of the matters therein contained and was duly authorized to do so.

It is distinctly understood that the County reserves the right to reject any or all qualifications.

_____
Name of Firm

_____
Authorized Signature

_____
Printed or Typed Name and Title

_____
Mailing Address

_____
City/State/Zip Code

Federal Tax ID: _____

Phone: _____

Fax: _____

Email: _____

Date: _____

(SEAL, if Corporation)

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The undersigned applicant certifies to the best of his or her knowledge and belief, that he applicant and its principals:

(e) are not presently debarred, suspended, proposed for debarment, declared ineligible or voluntarily excluded from covered transactions by any Federal Department or agency;

(f) have not within a 3-year period preceding this proposal been convicted of or had a valid judgment rendered against them for commission of fraud or a criminal offense in connection with obtaining, attempting to obtain, or performing a public (Federal, State, or local) transaction or contract under a public transaction; violation of Federal or State antitrust statutes or commission of embezzlement, theft, forgery, bribery, falsification or destruction of records, making false statements, or receiving stolen property;

(g) are not presently indicted or otherwise criminally or civilly charged by a governmental entitle (Federal, State, or local) with commission of any of the offenses enumerated in paragraph (b) of this certification; and

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_____ (Seal if Corporation)

Signature

_____

Title

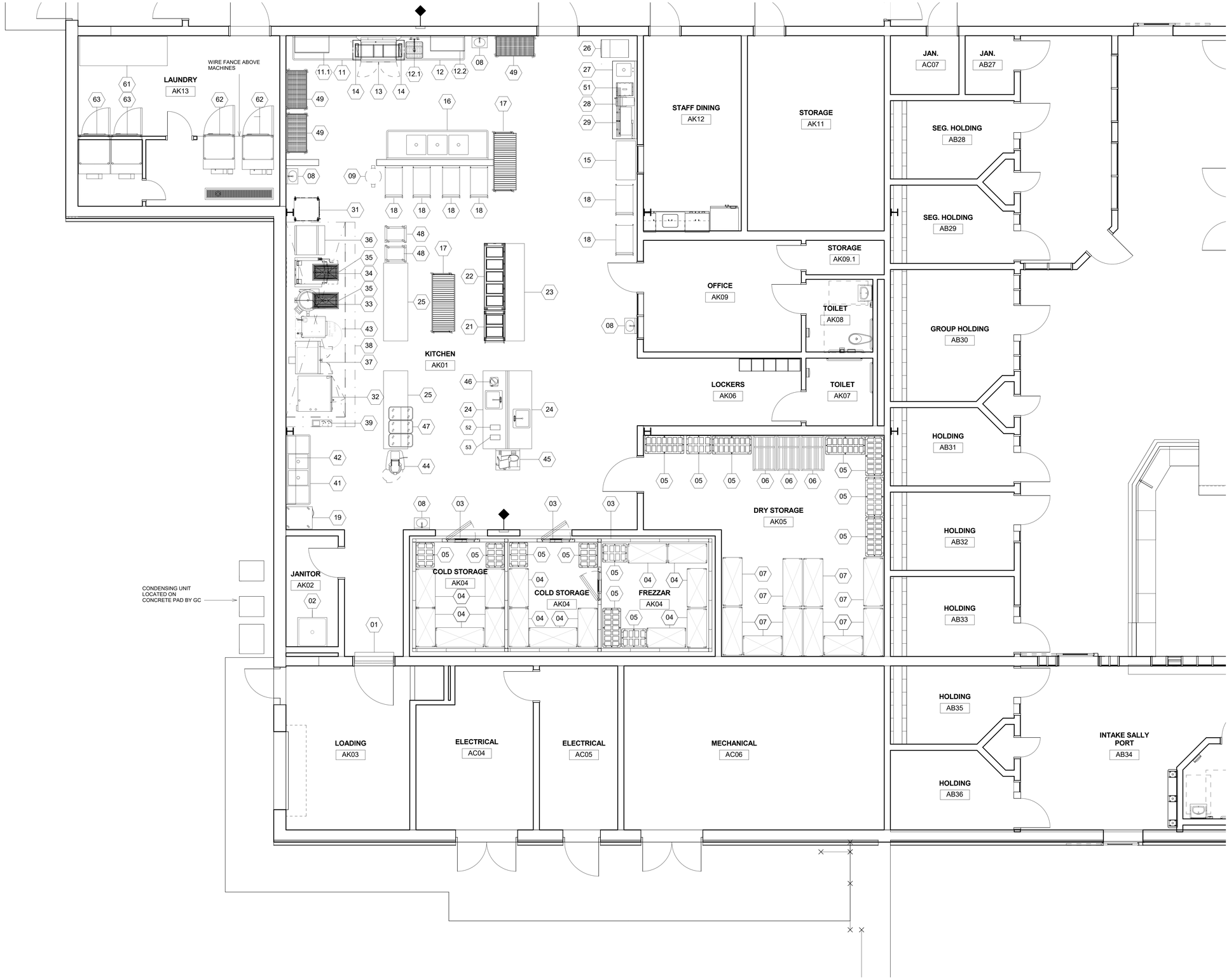
Date: _____

NOTARIZE

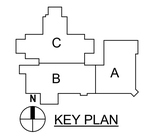
SUBSCRIBED AND SWORN TO BEFORE ME,
This _____ day of _____, 20____

NOTARY PUBLIC _____

My Commission Expires: _____



1 FS.01 FOODSERVICE EQUIPMENT PLAN
1/4" = 1'-0"



KEY PLAN

MOSELEY ARCHITECTS
11430 NORTH COMMUNITY HOUSE ROAD GIBSON BUILDING SUITE 225 CHARLOTTE,
PHONE (704) 540-3755 FAX (704)
MOSELE ARCHITEC .COM

BID SET

FOODESIGN
The Foodservice Design Agency
615 South College St., 9th Floor
Charlotte, NC 28202
Office Phone: 704-546-6151

GRANVILLE COUNTY LAW ENFORCEMENT CENTER

GRANVILLE COUNTY NORTH CAROLINA
OXFORD, NORTH CAROLINA

PROJECT NO:	DATE:
570839	AUGUST 1, 2018

REVISIONS

DATE	DESCRIPTION
08/17/18	Revision 1

FOODSERVICE EQUIPMENT PLAN

FS.01

12/4/2018 9:40:31 AM

FOODSERVICE EQUIPMENT SCHEDULE

QTY.	ITEM	DESCRIPTION	MANUFACTURER	MODEL	ITEM	ELECTRICAL							PLUMBING								GAS			REMARKS
						ELECTRICAL A.F.F.	KW	HP	AMPS	VOLTS	PHASE	NEMA	HW SIZE	HW/A.F.F.	CW SIZE	CW/A.F.F.	IW	DRAIN TYPE	DW	DW A.F.F.	GAS SIZE	GAS/A.F.F.	BTU/HR.	
1	01	AIR CURTAIN	BERNER	CLC08-1048A	01	ABV.		1/5	3.4	120	1	N												MICRO SWITCH @ DOOR
1	02	MOP SINK	IMC TEDDY	FA-ADA	02								1/2"	14"	1/2"	14"			2"					WITH HOSE BIB BY PLUMBER
2	03	COLD STORAGE ASSEMBLY	BALLY	CUSTOM	03													F.D.						SEE REFRIGERATON CONNECTION SCHEDULE
14	04	WIRE SHELVING UNIT	METRO	A456K3	04																			EPOXY, CASTERS 36" H. 4-TIER
14	05	DUNNAGE RACK	METRO	HP2260PD	05																			POLYMER, SIZES BASED ON PLAN
3	06	CAN RACK	CHANNEL	CSR-156	06																			CASTERS
10	07	WIRE SHELVING UNIT	METRO	EZ2448BR-4	07																			4-TIER 74"H POST SIZES BASED ON PLAN
4	08	HAND SINK	SELECT STANLESS	PL-SHS-1-X	08								1/2"	14"	1/2"	14"			1 1/2"					GOOSE NECK FAUCET
1	09	TRASH CAN, MOBILE	BY OWNER	NIKC	09																			CASTERS
1	10	NOT USED	-	-	10																			
1	11	CLEAN DISHTABLE	SELECT STAINLESS	7CD-L-14	11																			
1	11.1	DISHTABLE SORTING SHELF	SELECT STAINLESS	42-WRS-R	11.1																			MOUNTED 4'-6" A.F.F.
1	12	SOILED DISHTABLE	SELECT STAINLESS	7SD-R-14	12												2"	F.S.						SEE CUSTOM DETAIL, SCRAP BASKET
1	12.1	PRE-RINSE FAUCET ASSEMBLY	T&S BRASS	B-0133-BC	12.1								1/2"	14"	1/2"	14"								
1	12.2	DISHTABLE SORTING SHELF	SELECT STAINLESS	42-WRS-R	12.2																			WALL MOUNTED 4'-6" A.F.F.
1	13	DISHWASHER, CONVEYOR TYPE	HOBART	CI44EN-ADV+BUILDUP	13	64"			30.1	208	3		1/2	14"	1/2	14"	2"	F.S.						SINGLE POINT CONNECTION, DRAIN WATER TEMPERING KIT
1	14	PANTLEG VENT	EAGLE GROUP	DVS-60	14																			SEE VENTILATION CONNECTION SCHEDULE
1	15	WORKTABLE	SELECT STAINLESSS PRODUCTS	4SU-24-14	15																			UNDERSHELF CASTERS
1	16	THREE (3) COMPARTMENT SINK	SELECT STAINLESS	3B2430-2D24-14	16								2@1/2"	14"	2@1/2"	14"	2"	F.S.						(3) LRVER WASTE, T&S BRASS B-0231 FAUCET ASSEMBLY (2) QTY.
2	17	TRAY DRYING/ STORAGE RACK	SAMMONS	9040-HDFR1761315	17																			CASTERS
6	18	TRAY DELIVERY CART	SAMMONS	2145-2-2849	18																			CASTERS
1	19	REACH-IN REFRIGERATOR	BEVERAGE AIR	HBR23-HC-1	19	24"		1/4"	5.8	120	1	NEMA 5-15P												CASTERS
1	20	NOT USED	-	-	20																			
1	21	SERVING COUNTER, COLD FOOD	CADDY CORP	RIF-602	21	STUB		1/4	5.8	120	1	NEMA 5-15P												CASTERS
1	22	SERVING COUNTER, HOT FOOD, ELECTRIC	CADDY CORP	TF-605	22	STUB		1/4	23.9	208	1	NEMA 6-50P												CASTERS
1	23	WORK TABLE	SELECT STAINLESS	10SU-24-14	23																			UNDERSHELF
2	24	WORK TABLE	SELECT STAINLESS	8SLB-30-14	24								1/2"	STUB	1/2"	STUB		F.S.						20" x 20" x 12" BOWL SINK W/ DECK MOUNT FAUCET, DRAIN LEVER, FIXED UNDERSHELF
2	25	WORK TABLE	SELECT STAINLESS	8SL-30-14	25																			FIXED UNDERSHELF
1	26	ICE CUBER	ICE-O-MATIC	CIM0520FA	26	64"			17.8	120	1	C&P			3/4"	64"	1"	F.D.						WATER FILTER, ICE BIN MODEL B55PS
1	27	BEVERAGE COUNTER	SELECT STAINLESS	8TCB-30-BC	27								1/2"	14"	1/2"	14"	2"	F.S.						DECK MOUNT FAUCET
1	28	TEA BREWER	BY VENDOR	NIKC	28	48"			14.0	120	1	5-15P			1/4"	48"		F.S.						WATER FILTER VERIFY UTILITIES WITH VENDOR
1	29	COFFEE URN	BY VENDOR	NIKC	29	48"			28.0	120	1	C&P			3/8"	48"		F.S.						WATER FILTER, VERIFY UTILITIES WITH VEDOR
1	30	NOT USED	-	-	30																			
1	31	MOBILE HEATING CABINET	METRO	C589-SDS-L	31	48"			16.7	120	1	NEMA 5-20P												CASTERS
1	32	COMBI OVEN, ELECTRIC	ALTO-SHAAM	CTC7-20E	32	48"			87.0	208	3	DIRECT			(2)3/4"	48"	2"	F.S.						STACKING KIT, WATER FILTER BACKFLOW PREVENTION DEVICE
1	33	KETTLE, GAS, STATIONARY	MARKET FORGE	F-20GL	33	24"			2.0	120	1	C&P	1/2"	14"	1/2"	14"		F.S.			3/4"	24"	100,000	QUICK GAS DISCONNECT, DOUBLE PANRTY FAUCET
1	34	TILTING SKILLET BRAISING PAN, GAS	MARKET FORGE	30P-STGL	34	24"			3.0	120	1	C&P	1/2"	14"	1/2"	14"	2"	F.S.			3/4"	24"	93,000	QUICK GAS DISCONNECT, FAUCET WITH SPARE HOSE
2	35	FLOOR TROUGH	IMC TEDDY	ASFT-1830-PFG	35														4"					
1	36	HD RANGE, 36", MANUAL GRIDDLE	VULCAN	VGM36S	36																1 1/4"	24"	140,000	QUICK GAS DISCONNECT
1	37	CONVECTION OVEN, GAS	VULCAN	VC44GD	37	24"		(2)1/2		120	1	(2)5-15P									3/4"	48"	100,000	QUICK GAS DISCONNECT, CASTERS
1	38	EXHAUST HOOD	CAPTIVEAIRE	ND-PSP	38	ABV.			20.0	120	1	(2) DIRECT												SEE VENTILATION SCHEDULE
1	39	FIRE SUPPRESSION SYSTEM	ANSUL	R-102	39																			WET CHEMICAL
1	40	NOT USED	-	-	40																			
1	41	TWO (2) COMPARTMENT SINK	SELECT STAINLESS	2B1824-2D24	41								1/2"	14"	1/2"	14"	2"	F.S.						T&S BRASS B-0231 FAUCET, 2 LEVER DRAIN
1	42	OVERSHELF	SELECT STAINLESS	7WSPR-12	42																			MOUNTED 66" A.F.F.
1	43	CONVECTION STEAMER, ELECTRIC	CLEVELAND	(2) 22CET6.1	43	50"			29.8	208	3	(2) DIRECT			2@3/4"	50"	1"	F.S.						WATER FILTER, BACKFLOW PREVENTION DEVICE
1	44	PLANETARY MIXER	HOBART	HL400-4STD	44	STUB		1.5	9.3	208	1	DIRECT												WITH ATTACHMENTS
1	45	MEAT SLICER	HOBART	HS6N-1	45	STUB		1/2	5.4	120	1	5-15P												WITH STAND
1	46	FOOD PROCESSOR	HOBART	FP41-1	46	STUB		3/4	8.0	120	1	C&P												
3	47	INGREDIENT BINS	CAMBRO	IBS27148	47																			CASTERS
2	48	BUN/SHEET PAN RACK	CRES COR	207-1812	48																			CASTERS
3	49	SHELVING UNIT, MOBILE	METRO	Q556BG3	49																			POLYMER, CASTERS 68" H POST
1	50	NOT USED	-	-	50																			
1	51	BEVERAGE DISPENSER, INSULATED	CAMBRO	1000LCD157	51												1"	F.S.						
1	52	INSULATED TRAY SERVER	BY OWNER	BY OWNER	52																			700 INSULATED TRAY SERVERS
1	53	INSULATED TRAY SERVER COVER	BY OWNER	BY OWNER	53																			700 INSULATED TRAY SERVER COVERS
1	54-60	NOT USED	-	-	54-60																			
1	61	FOLDING TABLE	BY OWNER	NIKC	61																			
2	62	WASHER/EXTRACTOR, 55 LB.	UNIMAC	UY55	62	ABV.		4.02		208	3	DIRECT	3/4"	24"	3/4"	24"		F.T.						DIRECT CONNECTION, DRAIN TO FLOOR TROUGH
2	63	DRYER TUMBLER, 75 LB.	UNIMAC	UT-75	63	ABV.			13.0	120	1	DIRECT									1/2"	ABV.	165,000	8" DIA. VENT CONN. @ 920 CFM
1	64-70	NOT USED	-	-	64-70																			

110° F. HOT WATER REQUIREMENTS		GPH
MOP SINK	1	10
HAND SINK	4@5	20
	TOTAL	30

140F. HOT WATER REQUIREMENTS	GPH
CAN WASH	15

160F. HOT WATER REQUIREMENTS		GPH
WASHER-EXTRACTORS	2@ 125	250

VENTILATION CONNECTION SCHEDULE

ITEM	CONNECTION	SIZE	CFM	S.P.	QTY.	TOTAL
38A	EXHAUST	14" DIA	2200	-0.935"	1	2200
38B	SUPPLY	10 X 28"	586	0.159"	3	1760
38C	EXHAUST	14" DIA	2000	-0.801"	1	2000
38D	SUPPLY	12" X 28"	800	0.191"	2	1600
63	EXHAUST	8"	920	-	2	1840
14	EXHAUST	4 X 16	208	.25	1	200
14	EXHAUST	4 X 16	400	.25	1	400

ELECTRICAL LOADS ARE BASED ON MANUFACTURER'S INFORMATION. MINIMUM CIRCUIT AMPACITY AND OVERCURRENT PROTECTION TO BE DETERMINED BY CODE REQUIREMENTS AND/OR MANUFACTURER'S DIRECTIONS.

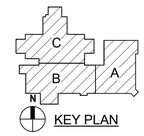
***GAS NOTE:
KITCHEN EQUIPMENT WILL BE PROVIDED WITH GAS PRESSURE REGULATORS DESIGNED TO OPERATE WITH 14" W.C. INCOMING GAS PRESSURE OR LESS. PLUMBER TO PROVIDE INTERMEDIATE REGULATORS, AS REQUIRED TO REDUCE INCOMING BUILDING PRESSURE TO LEVEL SUITABLE FOR EQUIPMENT.

ABBREVIATIONS

ABV.	ABOVE
A.F.F.	ABOVE FINISHED FLOOR
CTR.	COUNTER MOUNTED
C.W.	COLD WATER
E.C.	ELECTRICAL CONTRACTOR
F.D.	FLOOR DRAIN
F.S.	FLOOR SINK
F.S.E.C.	FOOD SERVICE EQUIPMENT CONTRACTOR
G.C.	GENERAL CONTRACTOR
H.W.	HOT WATER
I.W.	INDIRECT WASTE
M.C.	MECHANICAL CONTRACTOR
N.I.K.C.	NOT IN KITCHEN CONTRACT
S/S	STAINLESS STEEL
ST.	STUB
U.C.	UTILITY CHASE
W.	WASTE

REFRIGERATION CONNECTION SCHEDULE

CONN.	EQUIPMENT	LOAD	V/PH	REMARKS
03A	LIGHTS, COOLER	300 W	120/1	2 EXTRA LIGHTS
03B	EVAP. COIL, COOLER	2 AMP	120/1	-
03C	COND. UNIT, COOLER	7.3 MCA	208/1	-
03D	LIGHTS, COOLER	300W	120/1	2 EXTRA LIGHTS
03E	EVAP. COIL, COOLER	2 AMP	120/1	-
03F	COND.UNIT, COOLER	5.8 MCA	208/3	-
03G	LIGHTS & DOOR HEAT	300 W	120/1	2 EXTRA LIGHTS
03H	HREAT TAPE, FREEZER	10.7AMP	208/1	DRAINLINE HEAT TAPE
03I	EVAP. COIL FREEZER	1.2 AMP	208/1	FEED DEFROST THRU TIMER @ COND. UNIT
03J	COND. UNIT, FREEZER	13.1 MCA	208/3	



KEY PLAN

MOSELEY ARCHITECTS
11430 NORTH COMMUNITY HOUSE ROAD GIBSON BUILDING SUITE 225 CHARLOTTE.
PHONE (704) 540-3755 FAX (704)
MOSELE ARCHITEC .COM

BID SET

FOODESIGN
The Foodservice Design Agency
615 South College St. 9th Floor
Charlotte, NC 28202
Office Phone: 704-545-6151

GRANVILLE COUNTY LAW ENFORCEMENT CENTER

GRANVILLE COUNTY NORTH CAROLINA
OXFORD, NORTH CAROLINA

PROJECT NO: 570839	DATE: AUGUST 1, 2018
REVISIONS	
DATE	DESCRIPTION
08/17/18	Revision 1
12/03/18	CONFORMED SET

FOOD SERVICE EQUIPMENT SCHEDULE

FS.02

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