



**CENTRALBIDDING**  
FROM CENTRAL AUCTION HOUSE

**Vermilion Parish School System - Large Equipment 2223-2**  
Vermilion Parish School Board

Project documents obtained from [www.CentralBidding.com](http://www.CentralBidding.com)

01-May-2023 09:33:52 AM

VERMILION PARISH SCHOOL SYSTEM  
CHILD NUTRITION PROGRAM  
220 South Jefferson Street  
Abbeville, LA 70510

If a bid will **NOT** be submitted for Large Equipment-2, LE2223-2, please complete the bottom of this page and return by fax or email.

Vermilion Parish School System  
Child Nutrition Program  
Attn: Amy Fremin  
Fax: 337-893-7098  
Email: [cnpurchasing@vpsb.net](mailto:cnpurchasing@vpsb.net)

**POTENTIAL BIDDER RESPONSE:**

N/A

Complete below and return letter to Vermilion Parish School System Child Nutrition Program if **NOT** submitting a bid.

\_\_\_\_\_  
Name of Vendor

declines to submit a bid for Large Equipment-2,  
LE2223-2, to the Vermilion Parish School System.

\_\_\_\_\_  
Signature of Vendor's Authorized Representative

\_\_\_\_\_  
Date

VERMILION PARISH SCHOOL SYSTEM  
CHILD NUTRITION PROGRAM  
220 South Jefferson Street  
Abbeville, LA 70510

**INVITATION TO BID**

TO: Vendor

FROM: Amy Fremin  
Child Nutrition Program Coordinating Supervisor

DATE: April 26, 2023

ITEM: Large Equipment-2  
Bid Number: LE2223-2

*Theresa Redmond  
Francis Bouchard*

**BID OPENING: Wednesday, May 10, 2023, 10:00 A.M**

Vermilion Parish School System  
220 South Jefferson Street Abbeville, LA  
70510  
Central Office Third Floor Conference Room, Room 306

**GENERAL RULES, CONDITIONS AND INSTRUCTION TO BIDDERS**

**SECTION I: INSTRUCTIONS TO BIDDERS**

At the above time and place, bids will be opened. The public is invited to attend. All bids may be submitted sealed to the above address on or before the time of the bid opening. Bids received after the date and time designated for opening of bids or received unsealed will not be considered. Bid openings will be made available via phone conference or web conference if needed.

**SUBMIT BIDS ON FORM PROVIDED**

Enclosed are bid forms, specifications and general rules, conditions and instructions for bidding. Bids shall be submitted in strict accordance with the specifications. The entire bid proposal document, including specifications and the signed Contract Section, must be returned as part of the actual bid or submit online one copy. Bid proposals shall be signed by an authorized representative of the firm and returned in a sealed envelope marked "**LARGE CAFETERIA EQUIPMENT-2, WEDNESDAY, MAY 10, 2023 AT 10:00 A.M.**" which indicates the date and hour of opening. Online bids proposals shall enter "**LARGE CAFETERIA EQUIPMENT-2, WEDNESDAY, MAY 10, 2023 AT 10:00 A.M.**" in the bid proposal box. Bid proposals should be sent by registered or certified mail, return receipt requested, or hand delivered to the Child Nutrition Program, Vermilion Parish School System, 220 South Jefferson Street, Abbeville, Louisiana 70510. Written receipts for bids physically submitted will be issued according to law. Do not fax or email bid proposal documents. The responsibility solely lies with each Proposer to ensure their proposal is delivered at the specified place and prior to the deadline for submission. The Vermilion Parish School System reserves the right to reject any and/or all bids and to waive any informalities incident thereto.

Bids submitted are binding on all bidders for 30 days from the date of the bid opening. Errors in quoted prices or in preparation of the bid will not relieve the vendor except as provided under Louisiana RS 38:2214.

The bid form must be typed or completed in ink. Corrections made by erasure or the use of correction fluid must be initialed by the person signing the bid.

## ONLINE ELECTRONIC BIDS

Bid information may also be viewed online. Electronic bids may be submitted online no later than 10:00 a.m. on May 10, 2023, at: <https://www.centralauctionhouse.com>.

## PRICES QUOTED

Prices quoted shall include handling and delivery to the Child Nutrition Program Warehouse or the designated school site. A list of all schools, cafeteria manager's names and school addresses is provided in Attachment A.

Prices may not exceed the national advertised and available General Services Administration (GSA) governmental price list.

The Vermilion Parish School System does not intend to award or to maintain any item in any group that is offered at a price equal or above the manufacturer's list price.

The approximate large cafeteria equipment purchases \$232,879.00 for school year 2021-2022. This amount is an **APPROXIMATION ONLY**. The right is reserved to increase or to decrease the quantities purchased. This purchased amount does not constitute an agreement to purchase the same quantities.

If there is a discrepancy between the unit price and the total price, the unit price will stand as the bid price.

A requested price quote on an item **DOES NOT** guarantee the purchase of the item.

## SPECIFICATIONS

Manufacturer name and specification or catalog number by design and size for purposes of identification and to denote the standard of quality desired. If there is any deviation in the description/specification, the alternate bid must be clearly indicated. Failure to state brands, when requested in the bid may result in disqualification or non-consideration of such bid.

Alternate bid items must be functionally equivalent to the item specified. If an alternate item is bid, the bidder must indicate the brand and model that meets or exceeds the specified item, along with the unit price for that item. When brand name or equal is specified, the Child Nutrition Program Department will be the sole determiner of product equality and all decisions will be final.

Failure to state brands or After Receipt of Order (ARO) when requested in the bid may result in disqualification or non-consideration of such bid.

Each bidder is required to submit the following information with the Bid Proposal Form:

- a. Catalog cut sheets and/or descriptive literature labeled with the Invitation for Bid number;
- b. Bid item number and bidder's name;
- c. Full illustrations and detailed specifications for each item offered functionally equivalent to the brand name specified;
- d. All differences in specifications from brand name must be so marked.

Descriptive literature of the *alternate* item must be submitted 5 days prior to the bid closing time and date. Descriptive literature is required for the purpose of bid evaluation and award, details of the product(s) the bidder proposes to furnish as to design, materials, method of manufacture, construction, assembly or operation, as appropriate. **Failure to submit the descriptive literature shall be cause for rejection of that item.**

## **SAMPLES**

When samples are required, they must be submitted by the vendor to the Child Nutrition Department prior to the bid opening. Samples shall be a representative of the product to be delivered should the bid be awarded. Immediately following the bid award, samples may be picked up upon request.

## **SECTION II: AWARDS**

The opening of bids will be for public opening only. Bids will be evaluated and awarded on a **LINE ITEM** basis to the lowest responsible bidder whose bid is responsive and most advantageous to the school board. Award letters will be mailed to the successful bidders after the school board has approved all bid tabulation results. The school board reserves the right to reject any and/or all bids and to waive informalities.

The successful bidder must be authorized by the Secretary of State to do business in Louisiana pursuant to applicable law. Documentation of such authorization shall be provided if requested by the School Food Authority.

## **NOTICE OF ACCEPTANCE**

Written notice of award to a vendor will be mailed or delivered to the address given on this bid packet will be considered sufficient notice of acceptance of bid.

## **SECTION III: ORDERS AND DELIVERIES**

Orders shall be placed by email to the vendor with a purchase order. Vendor **MUST** deliver and/or install equipment within specified ARO on submitted bid. Delivery location shall be stated on each purchase order issued.

No equipment purchases are accepted as drop shipped.

Prior to all deliveries, the vendor must contact the Child Nutrition Program Department at 337-898-5702 to set-up a delivery appointment. Deliveries that are not pre-scheduled through the Child Nutrition Program Department will not be accepted and returned at expense of vendor. Warehouse deliveries shall be made to the Vermilion Parish School System Central Warehouse, located at 220 South Jefferson Street, Abbeville, Louisiana, 70510-5096, between the hours of 8:00 a.m. to 1:00 p.m., Monday thru Friday except for school holidays. A school calendar (Attachment B) is included for your information.

Deliveries made directly to the school sites will include off-loading from the selected carrier, carrying inside the receiving school, uncrating, setting in place, and removal of debris. Installation will be the responsibility of the Child Nutrition Program. Receiving hours will be from 6:30 a.m. through 1:00 p.m., Monday through Friday, except for school holidays, unless other arrangements have been made with the receiving school and the Child Nutrition Program Department.

Disconnection (if applicable) and/or removal of existing equipment will be the responsibility of the Child Nutrition Program prior to delivery/installation date. If demolition is needed, it will be specified in the bid specifications.

Connections of all utilities, plumbing and electrical components are provided by the Child Nutrition Program or will be specified in the bid specifications. If other connections required, it will be specified in the bid specifications.

Vendor must provide demonstration/in-service of new equipment by qualified personnel to the entire kitchen staff at time of installation or other time scheduled with Child Nutrition Program Department.

All items specified shall be delivered intact to the schools free from all defects, blemishes, stains, scratches, or otherwise imperfect conditions. Any damaged or imperfect items shall be removed from the delivery and invoice. The replacement of the imperfect item will be delivered at a later date.

## **DELIVERY FAILURE**

Bidders are cautioned to carefully consider the delivery time indicated for each item, as adherence will be required.

Vendors that do not adhere to their specified delivery time (ARO time frame) will be **penalized 5% of the total price for every 10 days late beyond the specified purchase order date.** The first day of the purchased order date is the date that the purchase order is emailed to the vendor.

Prior approval of the Child Nutrition Supervisor/Director shall be given before a vendor may deliver an alternate product other than that specified and awarded. Only an equal or superior product at an equal or lower price may be accepted if a vendor is out of stock of a particular item.

## **SHIPPING AND MARKING**

The contractor will be required to mark all shipments with the Vermilion Parish School System purchase order number clearly visible on the exterior of each container. A packing slip must be furnished with each shipment along with a listing that includes the contractor's stock number, item description, purchase order number, purchase order item number, quantity ordered, quantity shipped, and quantity back ordered.

## **SECTION IV: INVOICES AND STATEMENTS**

### **INVOICES**

Invoices and all related written materials pertaining to each delivery must show the purchase order number, the purchase order item number, and the item number shown on the contract.

Each vendor's invoice must be signed by the cafeteria manager or her/his designee after the items have been checked and before the driver leaves. In this way, any discrepancies in invoices can be easily checked. Drivers should be instructed to initial any necessary changes. Vendors are required to leave two (2) signed invoices at each respective school cafeteria.

### **STATEMENTS**

All invoices will only be paid after final statements have been received by the Child Nutrition Program Department. Payment of invoices will also be based on the approval by the Child Nutrition Supervisor of the equipment that is delivered and installed. Any other information regarding invoices, payments, etc. should be directed to the Vermilion Parish School System, Child Nutrition Department, Accounts Payable, 337-898-5714.

## **SECTION V: PERTINENT BID SPECIFICATIONS**

Detailed specifications for the equipment/installation are enclosed. Bids must be submitted in strict accordance with the specifications.

The vendor agrees to be responsible for any damage to buildings and/or grounds that are a direct result of carelessness of the delivery person.

### **WARRANTY**

Warranty information must be included with bid proposal.

## **OPTIONS & ACCESSORIES**

Unless otherwise noted, the specifications for the brand specified are the general specifications with no added options or accessories.

## **SECTION VI: CONTRACT CONDITIONS**

### **ORDER OF PRECEDENCE**

In the event of conflict, the Special Provisions of this contract shall take precedence over the General Conditions and Instructions to Bidders, included herein.

### **CONTACT FOR ADMINISTRATION**

In the event a contract is executed with your firm as a result of this solicitation, indicate the person(s) we may contact for prompt contract administration in the space provided on the Bid Proposal Form.

### **EMERGENCY PURCHASES**

The Vermilion Parish School System reserves the right to make emergency purchases from other sources, should the contractor be unable to furnish the required item within the required time frame.

## **SECTION VII: CONTRACT PROVISIONS**

### **TERMINATION OF CONTRACT**

#### **Violation of Contract Terms**

Repeated failure to make delivery in accordance with specifications will result in the termination of the contract and/or disqualification of the vendor until such time as she/he furnishes satisfactory evidence those future obligations can be fulfilled. Failure to render prompt service will be considered in making subsequent awards.

#### **Termination for Convenience**

The School Food Authority reserves the right to terminate any contract at any time, for any reason, by giving 30 days' notice in writing to the contractor. If the contract is terminated for convenience by the School Food Authority, the contractor will be paid for all items received and for any work completed as of the date of termination. In this case, contract termination does not arise from any fault on the part of the vendor (Appendix II of 2 CFR Part 200(B)).

If the School Food Authority terminates this contract in whole or in part, because of failure of the Contractor to furnish the supplies in accordance with the specifications and terms of this contract, the Child Nutrition Department may acquire services and supplies similar to those terminated and the contractor will be liable to the Child Nutrition Program for any excess costs for those services and supplies and any other damages of the Child Nutrition Program to include additional administrative costs, advertising costs, if any, and attorney fees. However, the contractor shall continue to furnish the supplies not terminated. The School Food Authority in Vermilion Parish, by written notice may terminate this contract, in whole or in part, in the event there is a reduction in Federal or State funds provided to the Child Nutrition Program. If this contract is so terminated, the contractor shall be paid for any services or food supplies furnished up to the date of termination.

## **Termination for Cause**

Where the School Food Authority has determined that the contractor is in default, the School Food Authority reserves the right to purchase any and all products or services covered by the contract on the open market and to charge the contractor with the cost in excess of the contract price. Until such assessed charges have been paid, no subsequent bid from the defaulting contractor will be considered. The School Food Authority reserves the right to terminate any contract at any time, for any reason, by providing the contractor with 30 days written notice.

Upon termination for default, payment may be withheld at the discretion of the Child Nutrition Program. The vendor will be paid for work satisfactorily performed prior to termination less any excess cost incurred by the department in re-procuring and completing the work.

Termination of a contract for cause includes but is not limited to, the following:

1. Failure to deliver within the time specified in the contract
2. Failure to meet quantity requirements
3. Failure of the product or service to meet specifications, conform to sample quality or to be delivered in good condition
4. Misrepresentation by the contractor, administratively, contractually, or any other misrepresentation
5. Fraud, collusion, conspiracy or other unlawful means of obtaining any contract with the SFA
6. Conflict of contract provisions with constitutional or statutory provisions of state or federal law
7. Any other breach of contract

## **APPENDIX II OF 2 CFR PART 200**

(A) Contracts for more than the simplified acquisition threshold currently set at \$250,000, which is the inflation adjusted amount determined by the Civilian Agency Acquisition Council and the Defense Acquisition Regulations Council (Councils) as authorized by 41 U.S.C. 1908, must address administrative, contractual, or legal remedies in instances where contractors violate or breach contract terms, and provide for such sanctions and penalties as appropriate.

(B) All contracts in excess of \$10,000 must address termination for cause and for convenience by the non-Federal entity including the manner by which it will be effected and the basis for settlement.

(C) Equal Employment Opportunity. Except as otherwise provided under 41 CFR Part 60, all contracts that meet the definition of "federally assisted construction contract" in 41 CFR Part 60-1.3 must include the equal opportunity clause provided under 41 CFR 60-1.4(b), in accordance with Executive Order 11246, "Equal Employment Opportunity" (30 FR 12319, 12935, 3 CFR Part, 1964-1965 Comp., p. 339), as amended by Executive Order 11375, "Amending Executive Order 11246 Relating to Equal Employment Opportunity," and implementing regulations at 41 CFR part 60, "Office of Federal Contract Compliance Programs, Equal Employment Opportunity, Department of Labor."

(D) Davis-Bacon Act, as amended (40 U.S.C. 3141-3148). When required by Federal program legislation, all prime construction contracts in excess of \$2,000 awarded by non-Federal entities must include a provision for compliance with the Davis-Bacon Act (40 U.S.C. 3141-3144, and 3146-3148) as supplemented by Department of Labor regulations (29 CFR Part 5, "Labor Standards Provisions Applicable to Contracts Covering Federally Financed and Assisted Construction"). In accordance with the statute, contractors must be required to pay wages to laborers and mechanics at a rate not less than the prevailing wages specified in a wage determination made by the Secretary of Labor. In addition, contractors must be required to pay wages not less than once a week. The non-Federal entity must place a copy of the current prevailing wage determination issued by the Department of Labor in each solicitation. The decision to award a contract or subcontract must be conditioned upon the acceptance of the wage determination. The non-Federal entity must report all suspected or reported violations to the Federal awarding agency. The contracts must also include a provision for compliance with the Copeland "Anti-Kickback" Act (40 U.S.C. 3145), as supplemented by Department of Labor regulations (29 CFR Part 3, "Contractors and Subcontractors on Public Building or Public Work Financed in Whole or in Part by Loans or Grants from the United States"). The Act provides that each contractor or sub recipient must be prohibited from inducing, by any means, any person employed in the construction, completion, or repair of public work, to give up any part of the compensation to which he or she is otherwise entitled. The non-Federal entity must report all suspected or reported violations to the Federal awarding agency.

(E) Contract Work Hours and Safety Standards Act (40 U.S.C. 3701-3708). Where applicable, all contracts awarded by the non-Federal entity in excess of \$100,000 that involve the employment of mechanics or laborers must include a provision for compliance with 40 U.S.C. 3702 and 3704, as supplemented by Department of Labor regulations (29 CFR Part 5). Under 40 U.S.C. 3702 of the Act, each contractor must be required to compute the wages of every mechanic and laborer on the basis of a standard work week of 40 hours. Work in excess of the standard work week is permissible provided that the worker is compensated at a rate of not less than one and a half times the basic rate of pay for all hours worked in excess of 40 hours in the work week. The requirements of 40 U.S.C. 3704 are applicable to construction work and provide that no laborer or mechanic must be required to work in surroundings or under working conditions which are unsanitary, hazardous or dangerous. These requirements do not apply to the purchases of supplies or materials or articles ordinarily available on the open market, or contracts for transportation or transmission of intelligence.

(F) Rights to Inventions Made Under a Contract or Agreement. If the Federal award meets the definition of “funding agreement” under 37 CFR §401.2 (a) and the recipient or sub recipient wishes to enter into a contract with a small business firm or nonprofit organization regarding the substitution of parties, assignment or performance of experimental, developmental, or research work under that “funding agreement,” the recipient or sub recipient must comply with the requirements of 37 CFR Part 401, “Rights to Inventions Made by Nonprofit Organizations and Small Business Firms Under Government Grants, Contracts and Cooperative Agreements,” and any implementing regulations issued by the awarding agency.

(G) Clean Air Act (42 U.S.C. 7401-7671q.) and the Federal Water Pollution Control Act (33 U.S.C. 1251-1387), as amended—Contracts and sub grants of amounts in excess of \$150,000 must contain a provision that requires the non-Federal award to agree to comply with all applicable standards, orders or regulations issued pursuant to the Clean Air Act (42 U.S.C. 7401-7671q) and the Federal Water Pollution Control Act as amended (33 U.S.C. 1251-1387). Violations must be reported to the Federal awarding agency and the Regional Office of the Environmental Protection Agency (EPA).

(H) Debarment and Suspension (Executive Orders 12549 and 12689)—A contract award (see 2 CFR 180.220) must not be made to parties listed on the government wide exclusions in the System for Award Management (SAM), in accordance with the OMB guidelines at 2 CFR 180 that implement Executive Orders 12549 (3 CFR part 1986 Comp., p. 189) and 12689 (3 CFR part 1989 Comp., p. 235), “Debarment and Suspension.” SAM Exclusions contains the names of parties debarred, suspended, or otherwise excluded by agencies, as well as parties declared ineligible under statutory or regulatory authority other than Executive Order 12549.

(I) Byrd Anti-Lobbying Amendment (31 U.S.C. 1352)—Contractors that apply or bid for an award exceeding \$100,000 must file the required certification. Each tier certifies to the tier above that it will not and has not used Federal appropriated funds to pay any person or organization for influencing or attempting to influence an officer or employee of any agency, a member of Congress, officer or employee of Congress, or an employee of a member of Congress in connection with obtaining any Federal contract, grant or any other award covered by 31 U.S.C. 1352. Each tier must also disclose any lobbying with non-Federal funds that takes place in connection with obtaining any Federal award. Such disclosures are forwarded from tier to tier up to the non-Federal award.

## **REQUIRED CONTRACT PROVISIONS FROM 2 CFR PART 200**

1. **Procurement of recovered materials** - A non-Federal entity that is a state agency of a political subdivision of a state and its contractors must comply with section 6002 of the Solid Waste Disposal Act, as amended by the Resource Conservation and Recovery Act. The requirements of Section 6002 include procuring only items designated in guidelines of the Environmental Protection Agency (EPA) at 40 CFR part 247 that contain the highest percentage of recovered materials practicable, consistent with maintaining a satisfactory level of competition, where the purchase price of the item **exceeds \$10,000** or the value of the quantity acquired by the preceding fiscal year exceeded \$10,000; procuring solid waste management services in a manner that maximizes energy and resource recovery; and establishing an affirmative procurement program for procurement of recovered materials identified in the EPA guidelines (2 CFR Part 200.322).
2. The SPONSOR and VENDOR must take all necessary affirmative steps outlined in 2 CFR 200.321 to assure that minority businesses, women's business enterprises, and labor surplus area firms are used when possible.

Affirmative steps will include:

1. Placing qualified small and minority businesses and women's business enterprises on solicitation lists;
2. Assuring that small and minority businesses, and women's business enterprises are solicited whenever they are potential sources;
3. Dividing total requirements, when economically feasible, into smaller tasks or quantities to permit maximum participation by small and minority businesses, and women's business enterprises;
4. Establishing delivery schedules, where the requirement permits, which encourage participation by small and minority businesses, and women's business enterprises;
5. Using the services and assistance, as appropriate, of such organizations as the Small Business Administration and the Minority Business Development Agency of the Department of Commerce; and
6. Requiring the prime contractor, if subcontracts are to be let, to take the affirmative steps listed in paragraphs (1) through (5) of this section.

## **REQUIRED CONTRACT PROVISIONS FROM 7 CFR PART 210**

1. The SFA and vendor shall comply with the **Buy American Provision** for all solicitations and contracts that involve the purchase of food, USDA Regulation (7 CFR Part 250 and 7 CFR Part 210). The vendor is required to utilize, to the maximum extent practicable, domestic commodities and products. This requirement pertains to component items. It does not include spices, sauces, etc. The District participates in the National School Lunch Program and School Breakfast Program and is required to use the nonprofit food service funds, to the maximum extent practical, to buy domestic commodities or products for Program meals. A "domestic commodity or product" is defined as one that is either produced in the U.S. or is processed in the U.S. substantially using agricultural commodities that are produced in the U.S. as provided in 7 CFR Part 210.21(d). Section 12(n) of the National School Lunch Act defines "domestic commodity or product" as an agricultural commodity that is produced in the U.S. and a food product that is processed in the U.S. Substantially means over 51% of the final processed product (by weight or volume) must consist of agricultural commodities that were grown domestically. The Buy American provision must be followed in all procurements where funds are used from the nonprofit food service account, whether directly by an SFA or on its behalf. Exceptions to the Buy American provision should be used as a last resort; however, an alternative or exception may be approved upon request. To be considered for the alternative or exception, the request must be submitted in writing to a designated official, a minimum of day 14 days in advance of delivery.

The request must include the:

A. Alternative substitute (s) that are domestic and meet the required specifications:

1. The product is not produced or manufactured in the U.S. in sufficient and reasonably available quantities of a satisfactory quality; or
2. Competitive bids reveal the costs of a U.S. product are significantly higher than the non-domestic product.

The SFA will include the "BUY AMERICAN PROVISION CERTIFICATION FORM FOR FOOD PURCHASES in all procurements (A sample copy is included in this Plan). The vendor must identify all food products bid by the Company that do not meet the definition of "domestic" on this document. In the event the SFA receives a bid from a vendor that does not include this Information, the SFA is to consider the bid non-responsive.

## **SECTION VIII: OTHER CONTRACT PROVISIONS**

1. The vendor shall comply with the following **civil rights laws**, as amended:

Title VI of the Civil Rights Act of 1964; Title IX of the Education Amendments of 1972; Section 504 of the Rehabilitation Act of 1973; the Age Discrimination Act of 1975; Title 7 CFR Parts 15, 15a, and 15b; the Americans with Disabilities Act; and FNS Instruction 113-1, Civil Rights Compliance and Enforcement in School Nutrition Programs.

### **FAILURE TO DELIVER – DAMAGES**

If the contractor fails to deliver products within the mutually agreed upon time schedule or the products delivered by the contractor are unsuitable for consumption, and if such failure results in the school system being unable to serve a reimbursable meal, the contractor agrees to pay the school system for any and all losses of State and Federal reimbursement withheld from the School Breakfast Program, the National School Lunch Program or the snack program.

### **PIGGYBACKING PROVISION**

Vermilion Parish School System will allow up to 15 School Food Authorities within the State of Louisiana to piggyback on all bids and proposals as long as it does not cause a material change per federal code.

- The School Food Authority shall request in writing the times and estimated quantity they intend to purchase.
- Vermilion Parish School System will inform vendor affected by the piggybacking to seek approval
- Vermilion Parish School System will send approval of request to the School Food Authority and maintain records per federal and state code and regulations.

### **INTERPRETATION OF BID**

Any questions pertaining to this solicitation shall be directed to:

Amy Fremin, Coordinating Supervisor Child Nutrition Program  
Vermilion Parish School System  
220 S. Jefferson Street  
Abbeville, Louisiana 70510  
Telephone Number: 337-898-5802

**Vermilion Parish School System  
Child Nutrition Program**

Attachment A  
School Sites and Cafeteria Managers  
2022-2023

Melissa "Lisa" Bertrand  
Abbeville High School  
1305 Wildcat Drive  
Abbeville, LA 70510  
337-893-6454

Stoni Meaux  
Dozier Elementary School  
415 West Primeaux  
Erath, LA 70533  
337-937-6293

Mona Primeaux  
Forked I/E Broussard Elem School  
19635 Columbus Road  
Abbeville, LA 70510  
337-642-9158

Angela Leblanc  
Kaplan High School  
200 East Pirate Lane  
Kaplan, LA 70548  
337-643-1567

Laveta "Ozzy" Herrington  
Eaton Park Elementary School  
1502 Sylvester Street  
Abbeville, LA 70510  
337-893-0741

Dora Romero  
Meaux Elementary School  
12419 La. Hwy 696  
Abbeville, LA 70510  
337-893-8523

Cindy Trahan  
Rene Rost Middle School  
112 West 6th Street  
Kaplan, LA 70548  
337-643-6826

Suzanne Wright  
LeBlanc Elementary  
4511 East La. Hwy 338  
Abbeville, La 70510  
337-937-6926

Nycole Marceaux  
Erath High School  
Erath Middle School  
808 South Broadway  
Erath, LA 70533  
337-937-6721

Brenda Touchet  
Herod Elementary School  
120 Odea Street  
Abbeville, LA 70510  
337-893-2930

Amanda Tate  
Indian Bayou Elem School  
1603 La Hwy 700  
Rayne, LA 70578  
337-334-2937

Shawn Leblanc  
Kaplan Elementary School  
608 Eleazar Avenue  
Kaplan, LA 70548  
337-643-1850

Melissa Miguez  
J H Williams Middle School  
1105 Prairie Avenue  
Abbeville, LA 70510  
337-893-0796

Crystal Morvant  
Cecil Picard Elementary  
203 S. Albert Avenue  
Maurice, LA 70555  
337-893-1407

Amanda Lege  
Gueydan High School  
Jesse Owens Elementary  
901 Main Street  
Gueydan, LA 70542  
337-536-9890

Brenda Nunez  
Seventh Ward Elem School  
12012 Audubon Road  
Abbeville, LA 70510  
337-898-0506

Candie Bourque  
North Vermilion High School  
North Vermilion Middle School  
11609 La Hwy 699  
Maurice, LA 70555  
337-893-4285

**Vermilion Parish School System  
Child Nutrition Program**

Attachment B  
School Calendar  
2022-2023

**School Calendar**

|                    |   |
|--------------------|---|
| August 4, 8, & 9   | Teachers report to school – In School Staff Development |
| August 11          | Teachers and students report to school                  |
| August 11, 12 & 15 | Mandatory Screening of Pre-K & Kindergarten Students    |
| August 16          | Pre-K & Kindergarten students report to school          |
| May 18             | Graduation for Gueydan High School                      |
| May 19             | Graduation for Abbeville and Kaplan High Schools        |
| May 20             | Graduation for Erath and North Vermilion High Schools   |
| May 26             | Record Day - Report Cards will be mailed                |

**HOLIDAYS**

|                           |                        |
|---------------------------|------------------------|
| July 4                    | Independence Day       |
| September 5               | Labor Day              |
| November 7 & 8            | Fall Break             |
| November 21 - 25          | Thanksgiving Break     |
| December 26 – January 6   | Winter Break           |
| January 17                | Martin Luther King Day |
| February 20 – February 24 | Mardi Gras Break       |
| April 7 – April 14        | Spring Break           |
| May 29                    | Memorial Day           |

# Vermilion Parish School System Child Nutrition Program

Attachment C  
Delivery Schedule – Dry and Frozen Foods  
2022-2023

| <u>DELIVERY WK</u> | <u>MENU DATES</u>                      |
|--------------------|--|
| Jul 25             | Aug 11, 12 15, 16, 17, 18, 19 (7 days) |
| Aug 8              | Aug 22, 23, 24, 25, 26 (5 days)        |
| Aug 15             | Aug 29, 30, 31; Sept 1, 2 (5 days)     |
| Aug 22             | Sept 6, 7, 8, 9 (4 days)               |
|                    | <b>Sept 5 OFF</b>                      |
| Aug 29             | Sept 12, 13, 14, 15, 16 (5 days)       |
| Sept 6             | Sept 19, 20, 21, 22, 23 (5 days)       |
| Sept 12            | Sept 26, 27, 28, 29, 30 (5 days)       |
| Sept 19            | Oct 3, 4, 5, 6, 7 (5 days)             |
| Sept 26            | Oct 10, 11, 12, 13, 14 (5 days)        |
| Oct 3              | Oct 17, 18, 19, 20, 21 (5 days)        |
| Oct 10             | Oct 25, 26, 27, 28 (4 days)            |
|                    | <b>Oct 24 OFF</b>                      |
| Oct 17             | Oct 31; Nov. 1, 2, 3, 4, (5 days)      |
| Oct 25             | Nov 9, 10, 11 (3 days)                 |
|                    | <b>Nov 7 &amp; 8 OFF</b>               |
| Oct 31             | Nov 14, 15, 16, 17, 18 (5 days)        |
|                    | <b>Nov 21 – 25 OFF</b>                 |
| Nov 9              | Nov 28, 29, 30; Dec. 1, 2 (5 days)     |
| Nov 14             | Dec 5, 6, 7, 8, 9 (5 days)             |
| Nov 28             | Dec 12, 13, 14, 15, 16 (5 days)        |
| Dec 5              | Dec 19, 20, 21, 22, 23 (5 days)        |
|                    | <b>Dec 26 – Jan 6 OFF</b>              |
| Dec 12             | Jan 10, 11, 12, 13 (4 days)            |
|                    | <b>Jan 9 OFF</b>                       |
| Dec 19             | Jan 17, 18, 19, 20 (4 days)            |
|                    | <b>Jan 16 OFF</b>                      |
| Jan 10             | Jan 23, 24, 25, 26, 27 (5 days)        |
| Jan 17             | Jan 30, 31; Feb. 1, 2, 3 (5 days)      |
| Jan 23             | Feb 6, 7, 8, 9, 10 (5 days)            |
| Jan 30             | Feb 13, 14, 15, 16, 17 (5 days)        |
|                    | <b>Feb 20 – 24 OFF</b>                 |
| Feb 6              | Feb 27, 28; Mar. 1, 2, 3 (5 days)      |
| Feb 13             | Mar 6, 7, 8, 9, 10 (5 days)            |
| Feb 27             | Mar 13, 14, 15, 16, 17 (5 days)        |
| Mar 6              | Mar 20, 21, 22, 23, 24 (5 days)        |
| Mar 13             | Mar 27, 28, 29, 30, 31 (5 days)        |
| Mar 20             | Apr 3, 4, 5, 6 (4 days)                |
|                    | <b>Apr 7 – 14 OFF</b>                  |
| Mar 27             | Apr 17, 18, 19, 20, 21 (5 days)        |
| Apr 3              | Apr 24, 25, 26, 27, 28 (5 days)        |
| Apr 17             | May 1, 2, 3, 4, 5 (5 days)             |
| Apr 24             | May 8, 9, 10, 11, 12 (5 days)          |
| May 1              | May 15, 16, 17, 18, 19 (5 days)        |
| May 8              | May 22, 23, 24, 25, 26 (5 days)        |

**Vermilion Parish School System  
Child Nutrition Program**

Attachment D  
Bid Opening Checklist  
2022-2023

The following documents must be signed by an authorized representative of the firm, or the bid will be considered incomplete and will be rejected.

- Invitation to Bid
- Contract Section
- Contract Section (EEO)
- Suspension and Debarment Certification Form
- Instruction to Bidders for Completing Certification Form
- Certificate of Independent Price Determination Form
- Lobby Certification Form
- Instruction to Disclosure of Lobbying Form
- Disclosure of Lobbying Activities Form
- Request for Bid Quotes Sheet

If there will be no bid submitted, complete and sign the following document.

No Bid Form

Associated Food Equipment

Vendor Name and Date

Supplies

VPSS CNP Purchaser and Date

5/10/23



ALL VENDORS MUST SIGN AND RETURN THIS CONTRACT SECTION AND SUBMIT WITH THE BID PROPOSAL FORM

CONTRACT SECTION:

In compliance with the attached request for bids and subject to conditions imposed in the specifications and general rules, conditions, and instructions, the undersigned firm offers and agrees to furnish any or all items at the price set opposite each item for the period July 1, 2022 through June 30, 2023 upon award to it of this contract by the Vermilion Parish School System.

NAME OF FIRM: Associated Food Equipment + Supplies

SIGNATURE OF AUTHORIZED REPRESENTATIVE: [Signature]

TYPED NAME OF AUTHORIZED REPRESENTATIVE: Frank Bourgeois

TITLE OF AUTHORIZED REPRESENTATIVE: Manager

COMPLETE ADDRESS OF BUSINESS: 130 Wheelock St  
Alexandria LA 71301

TELEPHONE NUMBER: 318 704 6097

FAX: 318 704 6099

DATE: 5/19/23

NAME OF SCHOOL SYSTEM: Vermilion Parish School System

SIGNATURE OF AUTHORIZED REPRESENTATIVE: [Signature]

TYPED NAME OF AUTHORIZED REPRESENTATIVE: Amy Fremin, MS, RD, LDN, SNS

TITLE OF AUTHORIZED REPRESENTATIVE: Child Nutrition Supervisor

COMPLETE ADDRESS: 220 South Jefferson Street  
Abbeville, LA 70510

TELEPHONE NUMBER: 337-898-5802

DATE: 4/27/23

**ALL VENDORS MUST SIGN AND RETURN THIS CONTRACT SECTION AND SUBMIT WITH THE BID PROPOSAL FORM**

By the signature of its authorized representative on this document, the bidder hereby certifies that it is in compliance with Executive Order 11246, entitle "Equal Employment Opportunity," as amended by Executive Order 11375, and as supplemented in Department of Labor regulations (41 CFR Part 60).

NAME OF FIRM: Associated Food Equipment  
+ Supplies

SIGNATURE OF AUTHORIZED REPRESENTATIVE: [Signature]

TYPED NAME OF AUTHORIZED REPRESENTATIVE: Frank Bartheaux

TITLE OF AUTHORIZED REPRESENTATIVE: Manager

COMPLETE ADDRESS OF BUSINESS: 130 Wheelock St  
Alexandria LA 71301

TELEPHONE NUMBER: 318 704 6097

FAX: 318 704 6099

DATE: 5/9/23

(NOTE: COMPLETE BUT DO NOT DETACH THIS SHEET)

## SUSPENSION AND DEBARMENT CERTIFICATION UNITED STATES DEPARTMENT OF AGRICULTURE (USDA)

Certification Regarding Debarment, Suspension, Ineligibility and Voluntary Exclusion - Lower  
Tier Covered Transactions

This certification is required by the regulations implementing Executive Order 12549, Debarment and Suspension, Title 2 CFR Part 200.212 and Appendix II of 2 CFR Part 200). The regulations were published as Part IV of the January 30, 1989, Federal Register (pages 4722-4733). Copies of the regulations may be obtained by contacting the USDA agency with which this transaction originated.

**(Before completing certification, read instructions on next page.)**

1. The prospective lower-tier participant certifies, by submission of this proposal, that neither it nor its principals are presently debarred, suspended, proposed for debarment, declared ineligible, or voluntarily excluded from participation in this transaction by any federal department or agency.
2. Where the prospective lower-tier participant is unable to certify to any of the statements in this certification, such prospective participant shall attach an explanation to this proposal.

Associated Food Equipment Large Equipment Bid  
Supplier 2 223-2  
Organization Name PR/Award Number or Project Name

Frank Boudreau Manager  
Name(s) and Titles of Authorized Representative(s)

[Signature]  
Signatures

5/9/23  
Date

## INSTRUCTIONS TO BIDDERS FOR COMPLETING CERTIFICATION FORM

NOTE: Each responsive bidder must include this certification statement with its bid on each contract equaling or exceeding \$25,000 or any contract for audit services regardless of amount.

1. By signing and submitting this form, the prospective lower tier participant is providing the certification set out on the reverse side in accordance with these instructions.
2. The certification in this clause is a material representation of fact upon which reliance was placed when this transaction was entered into. If it is later determined that the prospective lower tier participant knowingly rendered an erroneous certification, in addition to other remedies available to the Federal Government, the department or agency with which this transaction originated may pursue available remedies, including suspension and/or debarment.
3. The prospective lower tier participant shall provide immediate written notice to the person to which this proposal is submitted if at any time the prospective lower tier participant learns that its certification was erroneous when submitted or has become erroneous by reason of changed circumstances.
4. The terms *covered transaction*, *debarred*, *suspended*, *ineligible*, *lower tier covered transaction*, *participant*, *person*, *primary covered transaction*, *principal*, *proposal*, and *voluntarily excluded*, as used in this clause, have the meanings set out in the Definitions and Coverage sections of the U. S. Department of Agriculture regulations 7 CFR 3017 implementing Executive Order 12 549. (Contact the person to whom this proposal is submitted for assistance in obtaining a copy of those regulations.)
5. The prospective lower tier participant agrees by submitting this form that, should the proposed covered transaction be entered into, it shall not knowingly enter into any lower tier covered transaction with a person who is debarred, suspended, declared ineligible, or voluntarily excluded from participation in this covered transaction, unless authorized by the department or agency with which this transaction originated.
6. The prospective lower tier participant further agrees by submitting this form that it will include this clause titled "Certification Regarding Debarment, Suspension, Ineligibility and Voluntary Exclusion Lower Tier Covered Transaction" without modification in all lower tier covered transactions and in all solicitations for lower tier covered transactions.
7. A participant in a covered transaction may rely upon a certification that a prospective participant in a lower tier covered transaction has not been debarred, suspended, ineligible, or voluntarily excluded from the covered transaction, unless the participant knows that the certification is erroneous. A participant may decide the method and frequency by which it determines the eligibility of its principals. Each participant may, but is not required to, check the Nonprocurement List.
8. Nothing contained in the foregoing shall be construed to require establishment of a system of records in order to render in good faith the certification required by this clause. The knowledge and information of a participant is not required to exceed that which is normally possessed by a prudent person in the ordinary course of business dealings.
9. Except for transactions authorized under Paragraph 5 of these instructions, if a participant in a covered transaction knowingly enters into a lower tier covered transaction with a person who is suspended, debarred, ineligible, or voluntarily excluded from participation in this transaction, in addition to other remedies available to the Federal Government, the department or agency with which this transaction originated may pursue available remedies, including suspension and/or debarment.

**CERTIFICATE OF INDEPENDENT PRICE DETERMINATION**

Both the school food authority and the Vendor (offeror) shall execute this Certificate of Independent Price Determination.

Associated Food Equipment Supplies  
Name of Vendor

Vermilion Parish School System – Child Nutrition Program  
Name of School Food Authority

By submission of this offer, the offeror certifies and in the case of a joint offer, each party thereto certifies as to its own organization, that in connection with this procurement:

1. The prices in this offer have been arrived at independently, without consultation, communication or agreement, for the purpose of restricting competition, as to any matter relating to such prices with any other offeror with any competitor.
  2. Unless otherwise required by law, the prices which have been quoted in this offer have not been knowingly disclosed by the offeror and will not knowingly be disclosed by the offeror prior to opening in the case of an advertised procurement, or prior to award in the case of a negotiated procurement, directly or indirectly to any other offeror or to any competitor; and
  3. No attempt has been made or will be made by the offeror to induce any person or firm to submit, an offer for the purpose of restricting competition.
- A. Each person signing this offer on behalf of the Vendor certifies that:
4. He or she is the person in the offeror's organization responsible within the organization for the decision as to the prices being offered herein and has not participated, and will not participate, in any action contrary to (A) (1) through (A) (3) above; or
  5. He or she is not the person in the offeror's organization responsible within the organization for the decision as to the prices being offered herein, but that he or she has been authorized in writing to act as agent for the persons responsible for such a decision in certifying that such persons have not participated and will not participate, in any action contrary to (A) (1) through (A) (3) above, and as their agent does hereby so certify; and he or she has not participated, and will not participate, in any action contrary to (A) (1) through (A) (3) above.



# LOBBYING CERTIFICATION

Applicable to Grants, Sub grants, Cooperative Agreements, and Contracts  
Exceeding \$100,000 in federal funds.

Submission of this certification is a prerequisite for making or entering into this transaction and is imposed by Section 1352, Title 31, and U.S. Code. This certification is a material representation of fact upon which reliance was placed when this transaction was made or entered into. Any person who fails to file the required certification shall be subject to a civil penalty of not less than \$10,000 and not more than \$100,000 for each such failure.

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

1. No federal appropriated funds have been paid or will be paid by or on behalf of the undersigned, to any person for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of Congress, or an employee of a Member of Congress in connection with awarding of a federal contract, the making of a federal grant, the making of a federal loan, the entering into a cooperative agreement, and the extension, continuation, renewal, amendment, or modification of a federal contract, grant, loan, or cooperative agreement.
2. If any funds other than federal appropriated funds have been paid or will be paid to any person for influencing or attempting to influence and officer or employee of any agency, a Member of Congress, an officer or employee of the undersigned shall complete and submit Standard Form LLL, Disclosure Form to Report Lobbying, in accordance with its instructions.
3. The undersigned shall require that the language of this certification be included in the award documents for all covered sub awards exceeding \$100,000 in federal funds at all appropriate tiers and that all sub recipients shall certify and disclose accordingly.

Associated Food Equipment & Supplies

130 Wheelock St

Alexandria La 71301

Name/Address of Organization

Franky Boudreau Manager

Name/Title of Submitting Official

[Signature]

Signature

5/9/23

Date



Office of Chief Financial Officer, USDA

Pt. 3018, App. B

DISCLOSURE OF LOBBYING ACTIVITIES  
CONTINUATION SHEET

Approved by OMB  
0348-0046

Reporting Entity: \_\_\_\_\_ Page \_\_\_\_\_ of \_\_\_\_\_

100 Lobbying Activities  
for [signature]  
5/9/23

**INSTRUCTIONS FOR COMPLETION OF SF-LLL, DISCLOSURE OF LOBBYING ACTIVITIES**

This disclosure form shall be completed by the reporting entity, whether subawardee or prime Federal recipient, at the initiation or receipt of a covered Federal action, or a material change to a previous filing, pursuant to title 31 U.S.C. section 1352. The filing of a form is required for each payment or agreement to make payment to any lobbying entity for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of Congress, or an employee of a Member of Congress in connection with a covered Federal action. Complete all items that apply for both the initial filing and material change report. Refer to the implementing guidance published by the Office of Management and Budget for additional information.

1. Identify the type of covered Federal action for which lobbying activity is and/or has been secured to influence the outcome of a covered Federal action.
2. Identify the status of the covered Federal action.
3. Identify the appropriate classification of this report. If this is a followup report caused by a material change to the information previously reported, enter the year and quarter in which the change occurred. Enter the date of the last previously submitted report by this reporting entity for this covered Federal action.
4. Enter the full name, address, city, State and zip code of the reporting entity. Include Congressional District, if known. Check the appropriate classification of the reporting entity that designates if it is, or expects to be, a prime or subaward recipient. Identify the tier of the subawardee, e.g., the first subawardee of the prime is the 1st tier. Subawards include but are not limited to subcontracts, subgrants and contract awards under grants.
5. If the organization filing the report in item 4 checks "Subawardee," then enter the full name, address, city, State and zip code of the prime Federal recipient. Include Congressional District, if known.
6. Enter the name of the federal agency making the award or loan commitment. Include at least one organizational level below agency name, if known. For example, Department of Transportation, United States Coast Guard.
7. Enter the Federal program name or description for the covered Federal action (item 1). If known, enter the full Catalog of Federal Domestic Assistance (CFDA) number for grants, cooperative agreements, loans, and loan commitments.
8. Enter the most appropriate Federal identifying number available for the Federal action identified in item 1 (e.g., Request for Proposal (RFP) number; Invitations for Bid (IFB) number; grant announcement number; contract, grant, or loan award number; application/proposal control number assigned by the Federal agency). Include prefixes, e.g., "RFP-DE-90-001."
9. For a covered Federal action where there has been an award or loan commitment by the Federal agency, enter the Federal amount of the award/loan commitment for the prime entity identified in item 4 or 5.
10. (a) Enter the full name, address, city, state and zip code of the lobbying entity engaged by the reporting entity identified in item 4 to influence the covered Federal action.  
 (b) Enter the full names of the individual(s) performing services, and include full address if different from 10(a). Enter Last Name, First Name, and Middle Initial (MI).
11. Enter the amount of compensation paid or reasonably expected to be paid by the reporting entity (item 4) to the lobbying entity (item 10). Indicate whether the payment has been made (actual) or will be made (planned). Check all boxes that apply. If this is a material change report, enter the cumulative amount of payment made or planned to be made.
12. Check the appropriate box(es). Check all boxes that apply. If payment is made through an in-kind contribution, specify the nature and value of the in-kind payment.
13. Check the appropriate box(es). Check all boxes that apply. If other, specify nature.
14. Provide a specific and detailed description of the services that the lobbyist has performed, or will be expected to perform, and the date(s) of any services rendered. Include all preparatory and related activity, not just time spent in actual contact with Federal officials. Identify the Federal official(s) or employee(s) contacted or the officer(s), employee(s), or Member(s) of Congress that were contacted.
15. Check whether or not a SF-LLL-A Continuation Sheet(s) is attached.
16. The certifying official shall sign and date the form, print his/her name, title, and telephone number.

*[Handwritten Signature]* 5/9/23

Public reporting burden for this collection of information is estimated to average 30 minutes per response, including time for reviewing instructions, searching existing data sources, gathering and maintaining the data needed, and completing and reviewing the collection of information. Send comments regarding the burden estimate or any other aspect of this collection of information, including suggestions for reducing this burden, to the Office of Management and Budget, Paperwork Reduction Project (0348-0046), Washington, DC 20503

*no Lobbying activities*

Vermilion Parish School Board  
Child Nutrition Program

Bid Prices  
Large Equipment #2  
2022-2023

**Item Description**

1. Serving Line

\$ 103,840.<sup>00</sup>

Specified Manufacturer: Duke

See attached specification packet. **SUCCESSFUL BIDDER MUST VERIFY FINAL DIMENSIONS AND FITTINGS, COLORS, AND ELECTRICAL REQUIREMENTS.**

Estimated Delivery Time:

8-9 weeks

Alternate Bid (must be pre-approved):

Manufacturer:

Duke as Specified

Locations: North Vermilion Middle

2. Walk-in Cooler and Walk-in Freezer

\$ 76,495.<sup>00</sup>

Specified Manufacturer: Kolpack

See attached specification packet. **SUCCESSFUL BIDDER MUST VERIFY FINAL DIMENSIONS AND FITTINGS, AND PLUMBING AND ELECTRICAL REQUIREMENTS.**

Estimated Delivery Time:

5-6 weeks

Alternate Bid (must be pre-approved):

Manufacturer:

Kolpak as Specified

Locations: North Vermilion Middle

3. Dish Room Table

\$ 17,360.<sup>00</sup>

Specified Manufacturer: Kolpack

See attached specification packet. **SUCCESSFUL BIDDER MUST VERIFY FINAL DIMENSIONS AND FITTINGS, AND PLUMBING REQUIREMENTS.**

Estimated Delivery Time:

8-9 weeks

Alternate Bid (must be pre-approved):

Manufacturer:

Allante Custom Fab

Locations: North Vermilion Middle

Vendor Name:

Associated Food Equipment & Supplies

Authorized Representative Name:

Frank Bourgeois

Authorized Representative Signature:

[Signature]

# Vermilion Parish School System Child Nutrition Program

## North Vermilion Middle Serving Line Bid Specifications

### Flatware & Tray Cart

- Quantity – 2
  - Duke Manufacturing Model TTS-32SS
  - Dimensions: 42(h) x 32(w) x 31(d)
  - Thurmaduke™ Tray Stand Unit, mobile, 32"W x 31"D x 42"H, stainless steel top, tray surface 18" high, 16 gauge stainless steel utensil tower 28" x 10", 20 gauge stainless steel body & under shelf, 5" dia. gray poly swivel casters & brakes, NSF
  
  - 2 ea Model T71 Silverware dispenser, (7) utensil cylinders in stainless steel holder, 21-5/8"W x 9-3/4"D x 7-1/4"H, with 5" deep perforated white plastic cups
  - 2 ea Model MOD-14-2 14ga stainless steel top, in lieu of standard
  - 2 ea Model P-LAM Veneer plastic laminate on body (NOTE: Manufacturer's standard colors ONLY, metallics, color-core & raised textures may incur additional cost)
  - 2 ea Model MOD-2P Veneer on customer's side
  - 4 ea Model MOD-P-END Veneer on end, each
- NOTE: Factory Quote # 143823 RevA Attached

### Serving Counter, Utility

- Quantity – 2
  - Duke Manufacturing Model TST-74SS
  - Dimensions: 36(h) x 74(w) x 32(d)
  - Thurmaduke™ Solid Top Unit, mobile utility counter, 74"W x 32"D x 36"H, stainless steel top, 20ga stainless steel body & under shelves, 5" dia. gray poly swivel casters & brakes, NSF
  
  - 2 ea Model MOD-14-5 14ga stainless steel top, in lieu of standard
  - 2 ea Model ILD Internal Locking Device (on both ends), stainless steel pin & latch line up device under countertop, per unit price (Note: Units required to be portable)
  - 2 ea Model CUT-OP3 Rectangular cutout with reinforced edges, in counter top, for drop-in unit
  - 1 ea Model CUSTOM Stainless steel control panel, modify apron/rail, cutouts, touch screen switches mounted & wired
  - 2 ea Model P-LAM Veneer plastic laminate on body (NOTE: Manufacturer's standard colors ONLY, metallics, color-core & raised textures may incur additional cost)
  - 2 ea Model MOD-5P Veneer on customer's side
  - 4 ea Model MOD-P-END Veneer on end, each
  - 2 ea Model SOLID-FX-5CU Tray Slide, customer's side, 74" W x 10" D, solid stainless steel, on fixed brackets, with (2) 1/8" die-formed rubbing tracks, & mounted 34" high (specify any special height)
  - 2 ea Model LOUVER Stainless louvered panel at customer side for drop-in ventilation
  - 2 ea Model CORD 6 ft. cord & plug
  - 2 ea Model E-OP2 Electric outlet, mounted in base, with galvanized junction box, duplex or single receptacle & stainless steel cover, wired to existing power source
- NOTE: Factory Quote # 143823 RevA Attached

## **Hot / Cold Shelf**

- Quantity – 2
- Duke Manufacturing Model HF64-2-HFL-HFL
- Dimensions: 45.25(h) x 64.25(w) x 24(d)
- HotFrost™ Hot Frost Shelf Merchandiser, 2-tier hot/cold switchable food display, drop-in unit, 64"W x 24"D, fits (2) 18 x 26" pan per shelf, individually controlled tiers, programmable color touch screen control, stainless steel body and shelves, self contained refrigeration, 120-208v/60/1 phase, 19.4 amps, NEMA L14-30P
- NOTE: Factory Quote # 143823 RevA Attached

## **Serving Counter, Utility**

- Quantity – 1
- Duke Manufacturing Model TST-88SS
- Dimensions: 36(h) x 88(w) x 32(d)
- Thurmaduke™ Solid Top Unit, mobile utility counter, 88"W x 32"D x 36"H, stainless steel top, 20ga stainless steel body & under shelves, 5" dia. gray poly swivel casters & brakes, NSF
- NOTE: Factory Quote # 143823 RevA Attached

- 1 ea Model MOD-14-6 14ga stainless steel top, in lieu of standard
- 1 ea Model ILD Internal Locking Device (on both ends), stainless steel pin & latch line up device under countertop, per unit price (Note: Units required to be portable)
- 2 ea Model CUT-OP3 Rectangular cutout with reinforced edges, in counter top, for drop-in units
- 1 ea Model CUSTOM Stainless steel control panel, modify apron/rail, cutouts, touch screen switches mounted & wired
- 1 ea Model P-LAM Veneer plastic laminate on body (NOTE: Manufacturer's standard colors ONLY, metallics, color-core & raised textures may incur additional cost)
- 1 ea Model MOD-6P Veneer on customer's side
- 2 ea Model MOD-P-END Veneer on end, each
- 1 ea Model SOLID-FX-6CU Tray Slide, customer's side, 88" W x 10" D, solid stainless steel, on fixed brackets, with (2) 1/8" die-formed rubbing tracks, & mounted 34" high (specify any special height)
- 1 ea Model TS482-88 Contemporary Food Shield, 87-1/2"W x 18-1/2"D x 20-1/8"H, self-service, single shelf, sloped fixed guard with fixed end closures, 3/8" glass overshelf & guard with 1/4" glass ends (tempered with polished rounded edges), Ø 1" tube posts, stainless steel finish posts mounted through countertop with mounting flange
- 1 ea Model CUSTOM Electric Inter-Connect, stainless steel box & cover, receptacles & breakers, mounted in base and wired,
  - (4) NEMA #6-20R for hot food wells
  - (1) NEMA #5-15R for cold pan
- 1 ea Model CORD 6 ft. cord & plug

## **Hot Food Well Unit, Drop-In, Electric**

- Quantity – 1
- Duke Manufacturing Model WW-4
- Dimensions: 10.3(h) x 61.25(w) x 23.5(d)
- Waterless Hot Food Well Drop-In Unit, electric, dry operation, with (4) 12" x 20" hot food well, 61-1/4"W x 23-1/2"D x 10.3"H, stainless steel well, removable FDA approved black silicone rubber liner, fully insulated galvanized exterior housing, touch screen control panel, (3) preset temperatures, Wi-Fi enabled, without drain, 72" control wire, includes spacing rim, UL EPH Classified, cULus

- 1 ea Model WW-4-208 208v/60/1-ph, 9.6 amps, (4) NEMA 6-20P
- NOTE: Factory Quote # 143823 RevA Attached

### **Cold Food Well Unit, Drop-In, Refrigerated**

- Quantity – 1
- Duke Manufacturing Model ADI-1M-N7
- Dimensions: 24(h) x 18.88(w) x 25.5(d)
- Drop-In Cold Food Pan, refrigerated, 18-7/8"W x 25-1/2"D x 24"H, accommodates (1) 4" deep 12" x 20" pan, 300 series stainless steel top with overhang & locking tabs, 8" deep 300 series stainless steel interior liner, steel exterior housing, remote mounted on/off switch with stainless steel face plate, air-cooled condensing unit, 1" brass drain & plug, R448a, 120v/60/1-ph, 6.14 amps, 1/3 HP, NEMA 5-15P, UL EPH Classified, cULus
- NOTE: Factory Quote # 143823 RevA Attached

### **Serving Counter, Utility**

- Quantity – 1
- Duke Manufacturing Model TST-88SS
- Dimensions: 36(h) x 88(w) x 32(d)
- Thurmaduke™ Solid Top Unit, mobile utility counter, 88"W x 32"D x 36"H, stainless steel top, 20ga stainless steel body & under shelves, 5" dia. gray poly swivel casters & brakes, NSF
- NOTE: Factory Quote # 143823 RevA Attached

- 1 ea Model MOD-14-6 14ga stainless steel top, in lieu of standard
- 1 ea Model ILD Internal Locking Device (on both ends), stainless steel pin & latch line up device under countertop, per unit price (Note: Units required to be portable)
- 2 ea Model CUT-OP3 Rectangular cutout with reinforced edges, in counter top, for drop-in units
- 1 ea Model CUSTOM Stainless steel control panel, modify apron/rail, cutouts, touch screen switches mounted & wired
- 1 ea Model P-LAM Veneer plastic laminate on body (NOTE: Manufacturer's standard colors ONLY, metallics, color-core & raised textures may incur additional cost)
- 1 ea Model MOD-6P Veneer on customer's side
- 2 ea Model MOD-P-END Veneer on end, each
- 1 ea Model SOLID-FX-6CU Tray Slide, customer's side, 88" W x 10" D, solid stainless steel, on fixed brackets, with (2) 1/8" die-formed rubbing tracks, & mounted 34" high (specify any special height)
- 1 ea Model TS482-88 Contemporary Food Shield, 87-1/2"W x 18-1/2"D x 20-1/8"H, self-service, single shelf, sloped fixed guard with fixed end closures, 3/8" glass over shelf & guard with 1/4" glass ends (tempered with polished rounded edges), Ø 1" tube posts, stainless steel finish posts mounted through countertop with mounting flange
- 1 ea Model CUSTOM Electric Inter-Connect, stainless steel box & cover, receptacles & breakers, mounted in base and wired,
  - (4) NEMA #6-20R for hot food wells
  - (1) NEMA #5-15R for cold pan
- 1 ea Model CORD 6 ft. cord & plug

### **Hot Food Well Unit, Drop-In, Electric**

- Quantity – 1
- Duke Manufacturing Model WW-4
- Dimensions: 10.3(h) x 61.25(w) x 23.5(d)
- Waterless Hot Food Well Drop-In Unit, electric, dry operation, with (4) 12" x 20" hot food well, 61-1/4"W x 23-1/2"D x 10.3"H, stainless steel well, removable FDA approved black silicone rubber liner, fully insulated galvanized exterior housing, touch screen control panel, (3) preset temperatures, Wi-Fi enabled, without drain, 72" control wire, includes spacing rim, UL EPH Classified, cULus
- NOTE: Factory Quote # 143823 RevA Attached

1 ea Model WW-4-208 208v/60/1-ph, 9.6 amps, (4) NEMA 6-20P

### **Cold Food Well Unit, Drop-In, Refrigerated**

-Quantity – 1

-Duke Manufacturing Model ADI-1M-N7

-Dimensions: 24(h) x 18.88(w) x 25.5(d)

-Drop-In Cold Food Pan, refrigerated, 18-7/8"W x 25-1/2"D x 24"H, accommodates (1) 4" deep 12" x 20" pan, 300 series stainless steel top with overhang & locking tabs, 8" deep 300 series stainless steel interior liner, steel exterior housing, remote mounted on/off switch with stainless steel face plate, air-cooled condensing unit, 1" brass drain & plug, R448a, 120v/60/1-ph, 6.14 amps, 1/3 HP, NEMA 5-15P, UL EPH Classified, cULus

-NOTE: Factory Quote # 143823 RevA Attached

### **Serving Counter, Utility**

-Quantity – 1

-Duke Manufacturing Model TST-46SS

-Dimensions: 36(h) x 46(w) x 32(d)

-Thurmaduke™ Solid Top Unit, mobile utility counter, 46"W x 32"D x 36"H, stainless steel top, 20ga stainless steel body & under shelves, 5" dia. gray poly swivel casters & brakes, NSF

-NOTE: Factory Quote # 143823 RevA Attached

1 ea Model MOD-14-3 14ga stainless steel top, in lieu of standard

1 ea Model ILD Internal Locking Device (on both ends), stainless steel pin & latch line up device under countertop, per unit price (Note: Units required to be portable)

1 ea Model P-LAM Veneer plastic laminate on body (NOTE: Manufacturer's standard colors ONLY, metallics, color-core & raised textures may incur additional cost)

1 ea Model MOD-3P Veneer on customer's side

2 ea Model MOD-P-END Veneer on end, each

1 ea Model SOLID-FX-3CU Tray Slide, customer's side, 46" W x 10" D, solid stainless steel, on fixed brackets, with (2) 1/8" die-formed rubbing tracks, & mounted 34" high (specify any special height)

### **Cash Register Stand**

-Quantity – 2

-Duke Manufacturing Model TCS-30SS

-Dimensions: 36(h) x 30(w) x 32(d)

-Thurmaduke™ Cashier Stand, mobile, 30"W, 32"D, 36"H, 16ga stainless top, 20ga stainless steel body & partial under shelf, stainless steel tube foot rest, 5" dia. gray poly swivel casters & brakes, NSF

-NOTE: Factory Quote # 143823 RevA Attached

2 ea Model CS-DR-LK Stainless steel drawer, with lock and keys, for cashier stand

2 ea Model P-LAM Veneer plastic laminate on body (NOTE: Manufacturer's standard colors ONLY, metallics, color-core & raised textures may incur additional cost)

2 ea Model MOD-2P-CL Veneer on cashier's left

2 ea Model MOD-2P-CR Veneer on cashier's right

2 ea Model MOD-2P-OC Veneer opposite the cashier

2 ea Model CUT-OP1-G Round cutout with grommet, in counter top, for cord pass

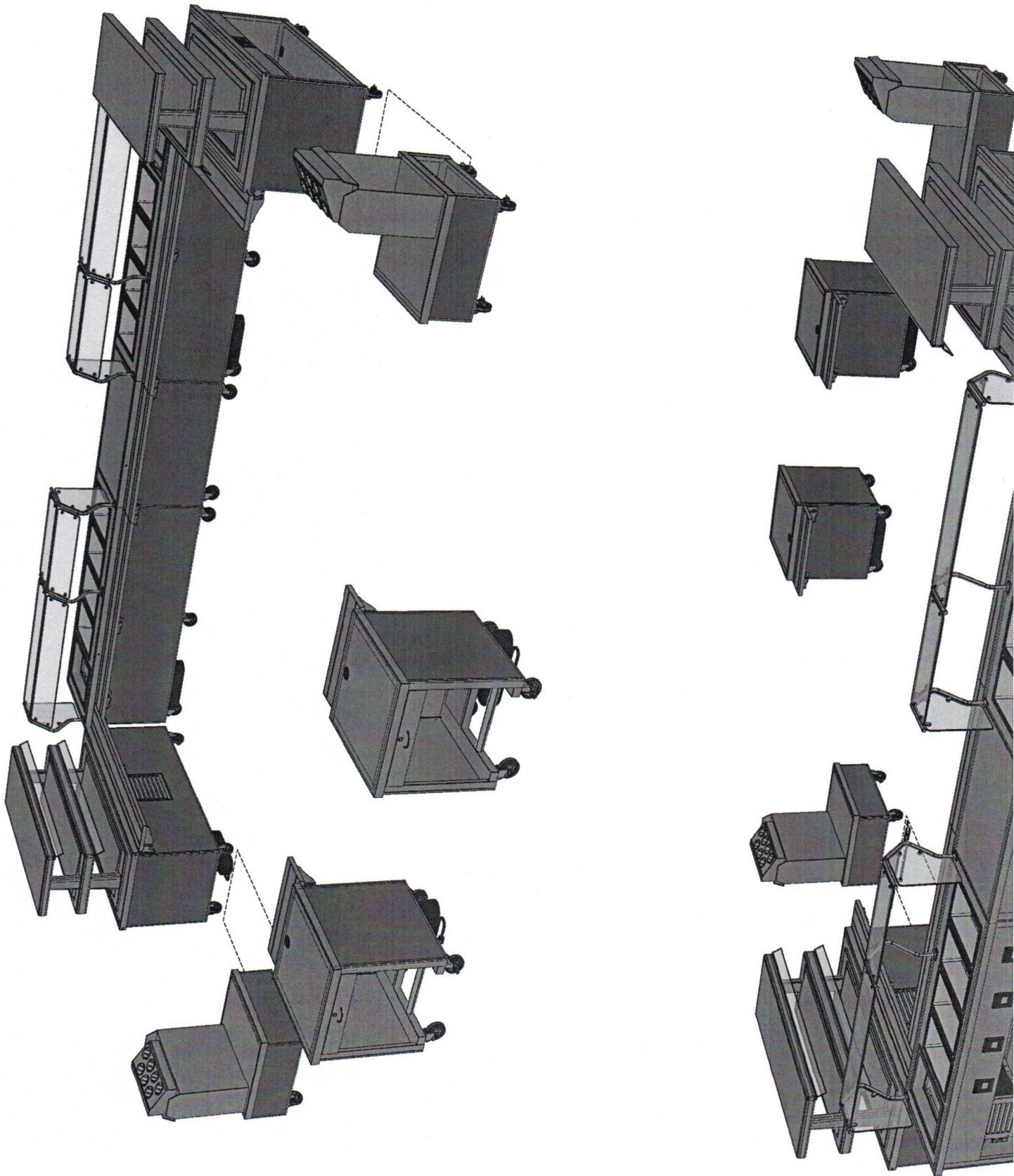
2 ea Model CORD 6 ft. cord & plug

2 ea Model E-OP2 Electric outlet, mounted in base, with galvanized junction box, duplex receptacle & stainless steel cover, wired to existing power source

2 ea Model SOLID-HD-20C Tray Slide, opposite cashier, 32" W x 10" D, solid stainless steel, on hinged brackets, with (2) 1/8" die-formed rubbing tracks, & mounted 34" high (specify any special height)

Guidelines:

- All truck load (TL) counter equipment will ship skidded, banded and shrink wrapped unless otherwise instructed
- Manufacturer must meet all specifications and warranties.



## GENERAL NOTES

THIS DRAWING AND THE INFORMATION AND DATE CONTAINED HEREIN ARE THE CONFIDENTIAL AND PROPRIETARY PROPERTY OF DUKE MANUFACTURING CO., AND MAY NOT BE REPRODUCED OR DISCLOSED FOR ANY PURPOSE, WITHOUT THE WRITTEN PERMISSION OF DUKE MANUFACTURING CO.

### THE FOLLOWING MUST BE VERIFIED PRIOR TO CONSTRUCTION

- ANY DECOR COLOR CHOICES INCLUDING LAMINATE, PAINT COLOR, OR CUSTOM DECOR FEATURES, IF APPLICABLE
- ALL ELECTRICAL VOLTAGE AND PHASE OF DUKE HOT FOOD UNITS AND BUYOUT EQUIPMENT IF APPLICABLE
- ALL CRITICAL FIELD DIMENSION IF ANY AS INDICATED IN PLAN VIEW.

### THURMADUKE SERVING SYSTEMS

#### TOPS

14 GA. STAINLESS STEEL TOP, EXTENDED TOP FOR ITEM (#4&6) ONLY.

#### BODIES & INTERIORS

14 GA. FRAME/SUPPORTS W/20 GA. STAINLESS STEEL ENCLOSURE CHANNELS, BODY PANELS AND INTERIOR SHELVES W/ LAMINATE VENEER EXTERIOR WHERE INDICATED.

\*\*\*\*\* LAMINATE GRAIN (IF ANY) RUNS HORIZONTAL \*\*\*\*\*

\* LAMINATE BRAND:..... WILSONART

\* LAMINATE COLOR NAME:..... REGIMENTAL RED

\* LAMINATE ID NUMBER:..... D23K-18

#### CASTERS

5"Ø CASTERS WITH GRAY POLYURETHANE TIRES, ALL SWIVEL WITH BRAKES.

#### TRAYSLIDES

16 GA. STAINLESS STEEL SOLID TRAY SLIDES WITH (2) DIE FORMED RUBBERING TRACKS ON 10 GA. STAINLESS STEEL FIXED BRACKETS.

#### TRAYSLIDES (FOR ITEM#7)

16 GA. STAINLESS STEEL SOLID TRAY SLIDES WITH (2) DIE FORMED RUBBERING TRACKS ON 10 GA. STAINLESS STEEL HINGED BRACKETS.

#### NSF-7 COLD PAN UNITS

DRAIN EXTENSION TO GLOBE VALVE

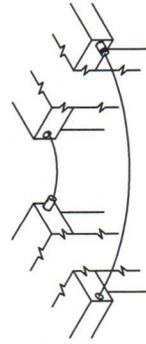
#### BREATHGUARDS (TS-400 SERIES)

1" ØA. STAINLESS STEEL TUBING LEGS, CLEAR GLASS SHELVES, PROTECTORS & END ENCLOSURES.

\*\* BREATH GUARD POSTS ARE NOT TO BE USED AS PUSH HANDLES. DUKE MANUFACTURING DOES NOT ACCEPT RESPONSIBILITY FOR FOOD SHIELDS COMING LOSE IN THE FIELD DUE TO MISUSE. \*\*

#### NOTE:

NO ILD ON  
ITEM # 7

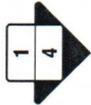


INTERNAL LOCKING  
DEVICE DETAIL

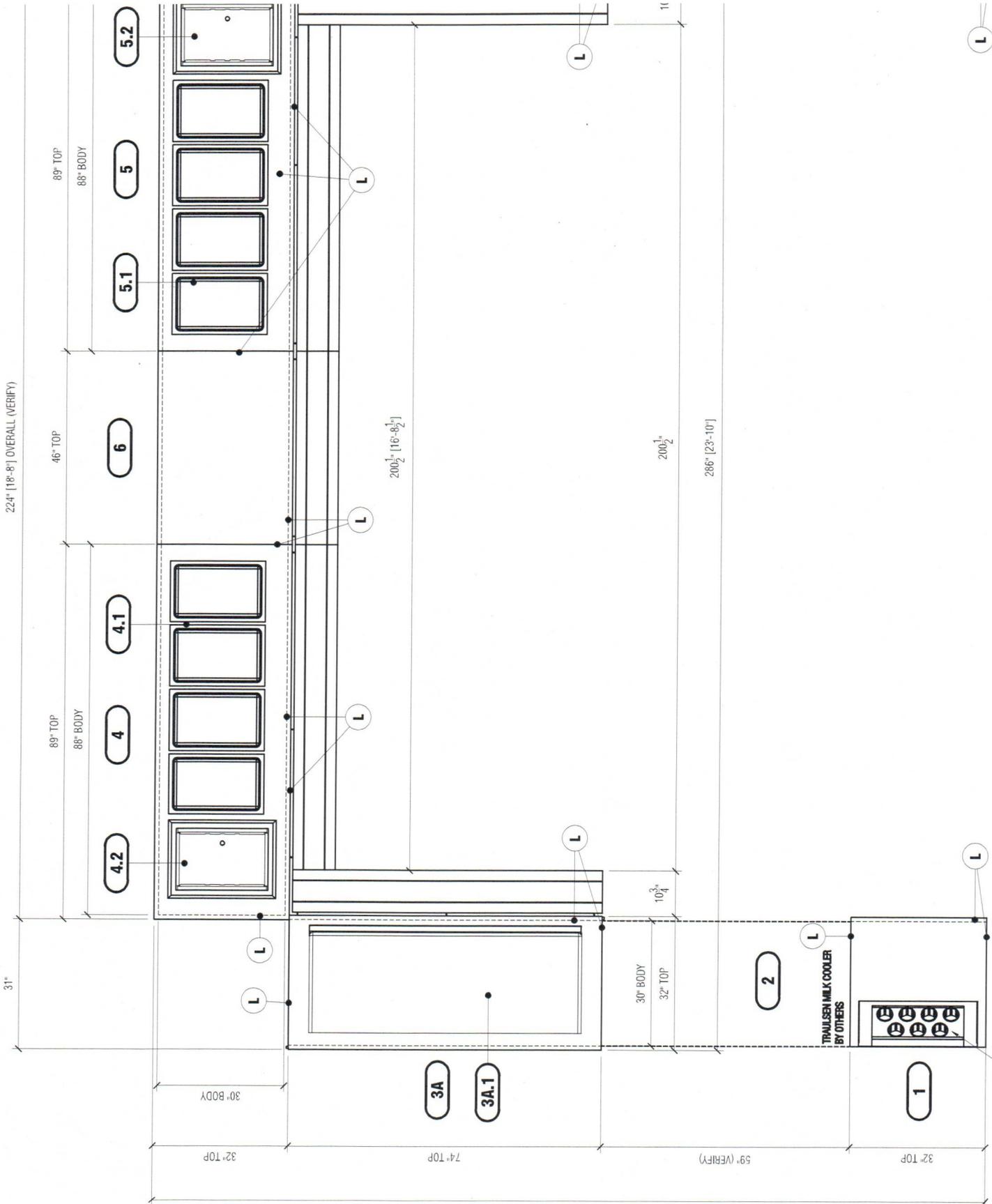
(UNITS ON LEGS DO NOT MEET NSF STANDARD)

## DUKE EQUIPMENT

| Item Tag | Quantity | Model Number   | Description  | Voltage | Phase | Watts | Amps | NEMA # S<br>Int. Conn.<br>Final Conn. | Cord<br>length | Gas Type |
|----------|----------|----------------|--|---------|-------|-------|------|---------------------------------------|----------------|----------|
| 1        | 2        | TTS-32SS       | TRAYSTAND UNIT<br>W/ T71 SILVERWARE DISPENSER                      | -       | -     | -     | -    | NEMA#                                 | Cord           | -        |
| 3A       | 1        | TST-74SS       | SOLID TOP UNIT   | -       | -     | -     | -    | NEMA#<br>L14-30P                      | Cord<br>6'     | Gas Type |
| 3A.1     | 1        | HF64-2-HFL-HFL | HOT FROST<br>2- TIER SHELF MERCHANDISER                            | 120/208 | 1     | -     | 19.4 | NEMA#<br>L14-30P                      | Cord<br>6'     | Gas Type |
| 3B       | 1        | TST-74SS       | SOLID TOP UNIT   | -       | -     | -     | -    | NEMA#<br>L14-30P                      | Cord<br>6'     | Gas Type |
| 3B.1     | 1        | HF64-2-HFL-HFL | HOT FROST<br>2- TIER SHELF MERCHANDISER                            | 120/208 | 1     | -     | 19.4 | NEMA#<br>L14-30P                      | Cord<br>6'     | Gas Type |
| 4        | 1        | TST-88SS       | SOLID TOP UNIT   | -       | -     | -     | -    | NEMA#<br>VER                          | Cord<br>6'     | Gas Type |
| 4a       | 1        | TS482-88       | SELF SERVICE BREATH GUARD<br>W/ GLASS OVERSHELF                    | -       | -     | -     | -    | NEMA#<br>VER                          | Cord<br>6'     | Gas Type |
| 4.1      | 1        | WW-4           | WATERLESS HOT FOOD WELL  | VER 1   | VER   | 1     | VER  | NEMA#<br>VER                          | Cord<br>6'     | Gas Type |
| 4.2      | 1        | ADJ-1M-N7      | 1-SECTION NSF-7<br>COLD PAN DROP-IN UNIT<br>8" MECHANICALLY COOLED | 120     | 1     | 736.8 | 6.14 | NEMA#<br>5-15P                        | Cord<br>6'     | Gas Type |
| 5        | 1        | TST-88SS       | SOLID TOP UNIT   | -       | -     | -     | -    | NEMA#<br>VER                          | Cord<br>6'     | Gas Type |
| 5a       | 1        | TS482-88       | SELF SERVICE BREATH GUARD<br>W/ GLASS OVERSHELF                    | -       | -     | -     | -    | NEMA#<br>VER                          | Cord<br>6'     | Gas Type |
| 5.1      | 1        | WW-4           | WATERLESS HOT FOOD WELL  | VER 1   | VER   | 1     | VER  | NEMA#<br>VER                          | Cord<br>6'     | Gas Type |
| 5.2      | 1        | ADJ-1M-N7      | 1-SECTION NSF-7<br>COLD PAN DROP-IN UNIT<br>8" MECHANICALLY COOLED | 120     | 1     | 736.8 | 6.14 | NEMA#<br>5-15P                        | Cord<br>6'     | Gas Type |
| 6        | 1        | TST-46SS       | SOLID TOP UNIT   | -       | -     | -     | -    | NEMA#<br>VER                          | Cord<br>6'     | Gas Type |
| 7        | 2        | TCS-30SS       | CASHIERS UNIT  | 120     | 1     | 1800  | 15   | NEMA#<br>5-15P                        | Cord<br>6'     | Gas Type |



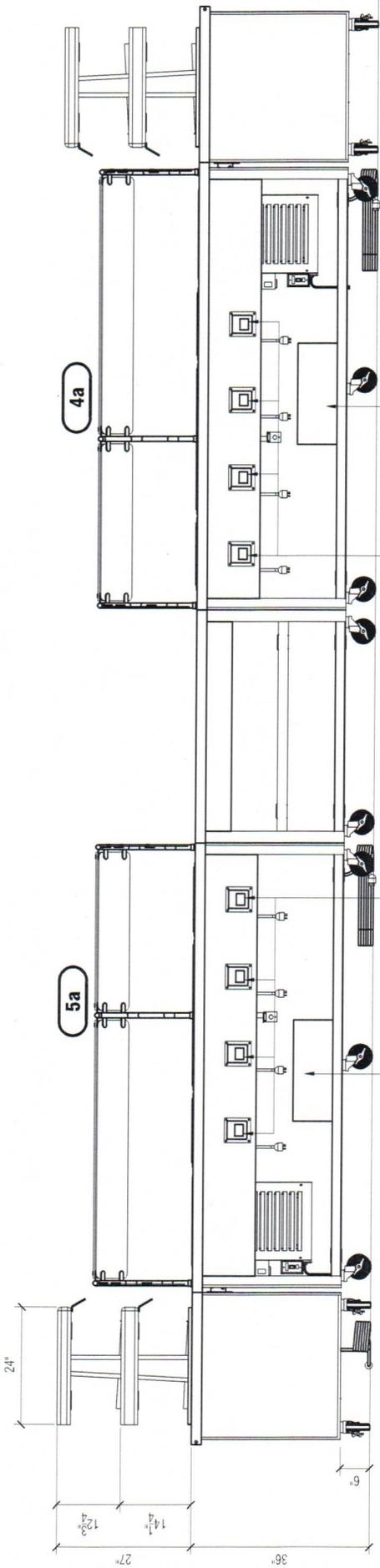
224" [18'-8"] OVERALL (VERIFY)



197" [16'-5"] OVERALL (VERIFY)

286" [23'-10"]





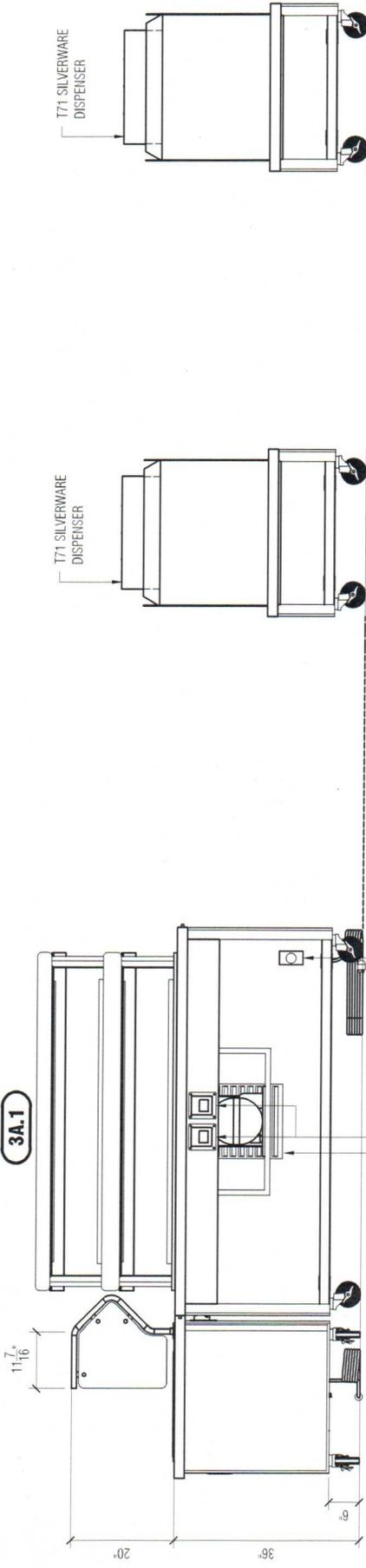
ICB B  
 (1) 6' CORD VERIFY NEMA  
 (2) DUPLEX VERIFY NEMA FOR ITEM (#5.1)  
 (1) SIMPLEX NEMA 5-15R FOR ITEM (#5.2)

ICB A  
 (1) 6' CORD VERIFY NEMA  
 (2) DUPLEX VERIFY NEMA FOR ITEM (#4.1)  
 (1) SIMPLEX NEMA 5-15R FOR ITEM (#4.2)

**1**  
**4**  
**ELEVATION VIEW**  
**3/8" = 1'-0"**

CONTROL PANELS FOR ITEM (#4.1)

CONTROL PANELS FOR ITEM (#5.1)



REMOVABLE SS LOUVERED GRILL  
 (CUSTOMER'S SIDE)  
 CONTROL PANELS FOR ITEM (#3A.1)

SIMPLEX NEMA L14-30R FOR  
 ITEM (#3A.1)

T71 SILVERWARE  
 DISPENSER

T71 SILVERWARE  
 DISPENSER

**2**  
**4**  
**ELEVATION VIEW**  
**3/8" = 1'-0"**

**3**  
**4**  
**ELEVATION VIEW**  
**3/8" = 1'-0"**

SS DRAWER W/  
 LOCK & KEYS

SS DRAWER W/  
 LOCK & KEYS

T71 SILVERWARE  
 DISPENSER

# Vermilion Parish School System Child Nutrition Program

## North Vermilion Middle Walk-In Cooler and Walk-In Freezer Bid Specifications

Overall size: 21'-2" length x 14'-5 1/2" width x 8'6.25" height exterior dimensions.

Compartment sizes interior dimensions:

Cooler - 8'-2" x 13'-9 1/2" x 7'-10 5/8" id

Freezer - 12'-0" x 13'-9 1/2" x 7'-10 5/8" id

Successful bidder to verify dimensions.

### General:

Walk-in cooler and freezer provided shall be prefabricated of modular design and construction to allow convenient and accurate field assembly.

### Panel Construction:

- Standard wall, ceiling and floor panels shall be 11-1/2", 23", 34-1/2", and 46" in width.
- Corner panels shall be 90 degree angles with actual 12" exterior horizontal measurements.
- Panels shall consist of foamed-in-place urethane insulation, sandwiched between interior and exterior metal surfaces, which has been die-formed and gauged for uniformity in size.
- Slab urethane, high density rails or wood shall not be acceptable in any door, wall, or ceiling panel.
- Edges of panels shall be foamed-in-place "tongue and groove" with "posi-loc" locking assemblies foamed-in-place at time of fabrication.

### Insulation:

- Each panel shall be filled with rigid "foamed-in-place" urethane.
- Insulation shall have a 97% closed cell structure, average in-place density of 2.2 lbs. per cubic foot, and compression strength at yield point of 19 lbs. per square inch.
- Overall thickness shall be 4".

### Ratings and Approvals:

- Each 4" panel shall have a thermal conductivity (k factor) of 0.133 btu/hr/sq. ft. per degrees Fahrenheit per inch; and an overall coefficient of heat transfer (u factor) of not more than 0.03.
- The "r" factor shall be 32.
- Fire hazard classification according to astme-84 (ul723) shall be a flame spread rating of 25 or less with a certifying underwriter's laboratory label attached to every panel showing the meeting of the fire code.
- Smoke development rating to be 450 or less; factory mutual approved; NSF listed; and toxicity rated and approved by US testing.

### Metal Finish:

- 26 gauge Galvalume.
- Floors to be 4" thick.
- 1/8" aluminum tread plate rated for 1000 pounds per square foot.

### Panel Locking Assemblies:

- Assembly of walk-ins shall be accomplished by "posi-loc" locking assemblies, which shall be foamed-in-place and activated by a hex wrench provided by the manufacturer.
- Access ports shall be on interior to allow assembly of walk-in from the inside and shall be covered by snap caps.

### Panel Gaskets:

- Flexible vinyl gaskets shall be foamed-in-place on the interior and exterior edge of the "tongue" rail.
- Gaskets shall be impervious to stains, greases, oils and mildew.

### Door Construction:

- The doors shall be flush (in-fitting) type, self-closing with cam-lift hinges and "posi-seal" (hydraulic, not spring) door closures.
- Door hardware shall consist of magnetic gasket, "posi-seal" door closure, brushed chrome latch and strap-type, cam-lift hinges.
- Door latches shall lock and have a safety release to prevent entrapment.
- One quarter turn of the release handle unlocks the door from the inside.
- Three hinges to be provided on door.
- The door jambs, frames shall be made of durable fiberglass reinforced plastic (frp).
- The freezer door shall be provided with an isolated, low wattage (5 watts/ft.) heater wire covered by magnetically attracting stainless steel, fitted onto this jamb and beneath the threshold. This shall provide perfect sealing of magnetic gasket and prevent frost and condensation buildup.
- Entrance door section shall be provided with a led type vapor-proof light, pilot light switch and conduit between switch box and outlet box.
- Concealed wiring shall be standard on each entrance door section.

### Partitions:

- Fabrication and finish of partition walls shall be the same as the walk-in walls and shall lock into wall, ceiling, and floor panels with "posi-loc" locking assemblies.
- Tongue and groove foam surfaces shall provide the thermal break between cooler and freezer compartments.
- Wall tee panels shall be 23" x 12" symmetrical tee.

### Closure Panels, Vertical Trim Strips:

- Provide 26 gauge Galvalume matching closure panels, enclose ceiling to ceiling, and vertical trim strips enclosing sides to walls.

### Exterior and Interior Kick Plate:

- Doors to be provided with 1/8" aluminum diamond tread plate kick plate 36" high on both sides of doors and door sections.

### Wainscot:

- Provide a 21'-2" x 36" aluminum diamond.063 tread plate wainscot across front of walk-in cooler and walk-in freezer.

### Floor Construction:

- Floor to be 1/8" aluminum tread plate.
- Four inch floor panels shall be fabricated similar to other panels, designed to readily withstand uniformly distributed loads of 1,000 lbs. per square foot.

### Interior Ramps:

- Cooler & freezer to have built in interior ramps, same construction as floor.

### Pressure Relief Ports:

- A tri-action four inch air vent shall be provided for cooler and freezer to equalize pressure between the interior and exterior of the walk-in caused by sudden temperature changes, due to door openings and evaporator defrosting.
- The vent shall be heated to prevent moisture and/or frost accumulation.

### Lighting:

-Provide and install a total of two (2) vapor-proof 48" led lights. Light fixtures to be mounted, one on ceiling of cooler and freezer.

### Refrigeration Equipment:

- Condensing units shall be Kolpak 120 systems pre-charged, pre-assembled remote.
- Scroll Copeland compressors (many not be available on smaller horsepower compressors) (UL listed) with 52% larger condenser and oversized receiver for high efficiency performance, rated up to 120 degree ambient temperature.
- All components factory installed including thermostatic expansion valves, solenoid valves, temperature controls, sight glasses, filter driers, and pressure controls.
- Refrigeration systems to be supplied with crankcase heaters, low ambient controls and weather proof housings.
- Condensing unit shall be air cooled.
- Components to be mounted on a heavy gauge steel base.
- Evaporator assembly shall be made of plate type aluminum fins with copper tubes.
- Fan motors and coil to be housed in a heavy gauge aluminum enclosure.
- Evaporator to have drain pan with suitable drainpipe fitting.
- Cooler evaporators to be air defrost.
- Freezer evaporators shall have an automatic electric defrost system including heaters, time clock, fan delay control and heated drain pan.
- Defrost shall be time initiated and temperature terminated with built-in fail-safe control.
- Evaporators to have Articfox control, wifi Ida kits providing demand defrost with constant monitoring and full readouts, with wifi capabilities.
- Medium temperature systems to be: r-404a
- Low temperature systems to be: r-404a.

### Medium Temperature Refrigeration System:

-Model # kpc69mop (.75 HP)

### Low Temperature Refrigeration System:

- Model #k pc299lzop-2e (3 hp.)
- Walk-in cooler to hold a minimum of +36 degrees Fahrenheit.
- Walk-in freezer to be capable to hold a minimum of -10 degrees Fahrenheit.

### Cambro Shelving:

- Shelving to be Cambro Camshelving with a lifetime warranty against rust, anti-microbial imbedded in all shelving.
- Matts can be lifted out and washed in the dishwasher. Shelves can be changed without disassembling unit.
- Four tiers with 75" post on 5" polyurethane casters, refer to drawings for layouts & sizes.

### Warranties:

- Panels to be free from defects in material and workmanship under normal use and service for a period of ten years from the date of installation.
- Hardware and electrical components are warranted against defects in workmanship under normal use and service for a period of one year from date of installation.
- Refrigeration system to be free from defects in material and workmanship under normal use and service for a period of two years from date on installation to be provided by the manufacturer.
- An additional 4-year compressor warranty, two year manufactures parts & labor warranty from date of installation, to be provided by successful bidder.

### Installation:

- All installation needs provided by successful bidder.

- Installation shall consist of erecting and leveling of walk-in, piping, charging and testing of refrigeration system by a Louisiana state licensed refrigeration contractor.
- Successful bidder to be responsible for removal and disposal of all cartons and job associated debris.
- The interior of all walk-in panel joints to be sealed with butyl caulk. A full bead to be applied.
- All piping of refrigeration systems and coil drain lines to be done in hard drawn copper.
- All evaporator coils to include "p" trap and risers on all suction and drain lines.
- All drain lines in freezer to include heaters.
- Drain lines to be a minimum of 3/4" o.d. all drain lines to have "p" traps.
- All refrigerant lines subject to sweating shall be insulated with 1" elastomeric thermal insulation.
- Owner to provide electricity to disconnects within 6 feet of condensing units.
- Successful bidder to be responsible for electrical work from disconnects to condensing units, control wiring, lighting, etc.

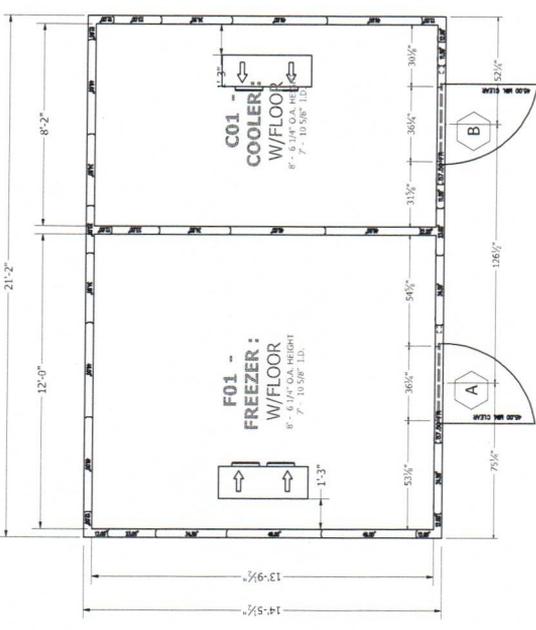
Guidelines:

- Manufacturer must meet all specifications and warranties.
- It is the responsibility of all bidders, prior to submitting bid, to visit job site making themselves aware of all job conditions, physical dimensions verify voltage / phase of electrical and refrigeration piping runs.
- Successful bidder to be responsible for all field dimensioning of walk-in cooler and walk-in freezer, refrigeration line runs, electrical needs, and condensing unit pads.
- Pre-bid site visit or plan review can be arranged by contacting the Child Nutrition Program Supervisor.

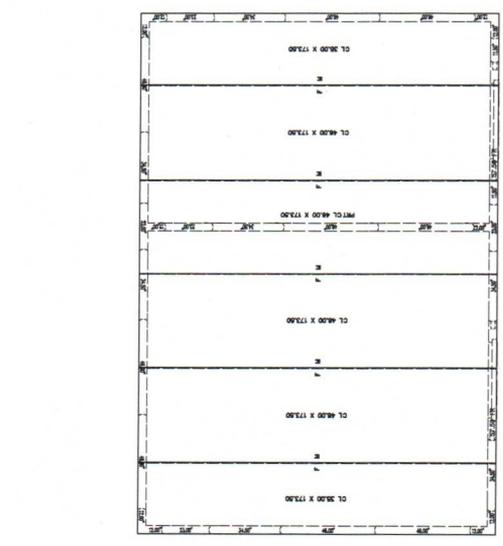


**Walkin**

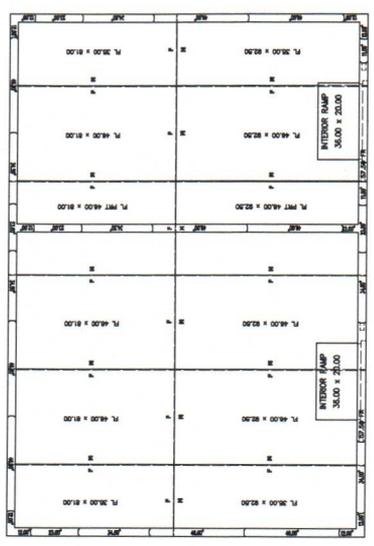
**OVERALL SIZE: 21'-2" X 14'-5 1/2" X 8'-6 1/4" (INDOOR)**



**WALLS LAYOUT**



**CEILING LAYOUT**



**FLOORS LAYOUT**

**PANELS**

FORMED IN PLACE URETHANE FOAM 4"  
**EXTERIOR FINISH**  
 WALL: GALVALUME - EMBOSSED 26 GA  
 FLOOR: GALVALUME - EMBOSSED 26 GA  
**INTERIOR FINISH**  
 WALL: GALVALUME - EMBOSSED 26 GA  
 TOP: GALVALUME - EMBOSSED 26 GA

**FLOOR TYPE**

STANDARD 1000# EBA  
 ALUMINUM - DIAMOND TREAD 100  
 F01 FREEZER :  
 STANDARD 1000# EBA  
 ALUMINUM - DIAMOND TREAD 100

**WALK-IN ACCESSORIES**

(4) LIGHT - LED 48W 120/240V 50/60HZ  
 (15) WANGGOT ALUMINUM DIAMOND TREAD .063

**REFRIGERATION**

RYSE990P-2R, R/R/PA, VOLTS: 208-230-60-1, RTU: 6533  
 RYSE6073-1EC, R/R-4, VOLTS: 115-60-1, RTU: 7337  
 TEMP: WALK-IN 35, AMBIENT TEMP: 30  
 F01 FREEZER :  
 RYSE6073-1EC, R/R-4, VOLTS: 115-60-1, RTU: 7337  
 TEMP: WALK-IN 35, AMBIENT TEMP: 30  
 F02 FREEZER :  
 RYSE6073-1EC, R/R-4, VOLTS: 115-60-1, RTU: 7337  
 TEMP: WALK-IN 35, AMBIENT TEMP: 30

**ATTENTION**

**RESIDENTIAL DRAWING NOT INTENDED FOR INSTALLATION**  
 S-BUILT DRAWING FOR INSTALLATION WILL BE AVAILABLE AFTER ORDER IS PLACED. HARD COPY OF AS-BUILT DRAWING WILL BE IN POUCHNAME  
 ON WITH WALK-IN SHIPMENT TO KNOXVILLE. ALL AS-BUILT DRAWINGS SHOW PART NUMBERS AND TO LABELS ON PLAN VIEWS.  
 WALK-INS ARE DESIGNED FOR THROUGH APPLICATION UNLESS NOTED OTHERWISE.  
 1. WALK-INS ARE DESIGNED FOR THROUGH APPLICATION UNLESS NOTED OTHERWISE.  
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 10. WALK-INS ARE DESIGNED FOR THROUGH APPLICATION UNLESS NOTED OTHERWISE.

**FOR APPROVAL**  
 YOU MUST REVIEW ALL NOTES, DETAILS, DIMENSIONS,  
 FINISHES, BOARD SELECTIONS, LOADINGS AND SHIPMENTS.

APPROVAL - NO CHANGE REQUIRED, MANUFACTURE AS DRAWN.  
 APPROVED AS NOTED - MAKE REQUIRED CHANGES AND MANUFACTURE AS DRAWN.  
 NOT APPROVED - DESIGN CHANGES REQUIRE DRAWING REVISION AND RESUBMISSION.

DATE: \_\_\_\_\_ BY: \_\_\_\_\_

**SMOOTH FINISH DISCLAIMER**

UL

Panels with non-textured and/or no-profile panel finishes (smooth finishes) on the exterior and interior faces may exhibit "oil canning" and flatness imperfections on the surface. Our standard panels have a stucco embossed texture on both faces that helps to reduce oil canning and any other irregularities in the exposed surface. Please be aware of this potential situation in your specification process. Such "oil canning" and flatness issues are typical and are not covered under standard warranties.

**NOTICE:**

Koopak and Harford walk-ins are compliant with UL standards.  
 Door panels are UL-471, UL file listing E-46140.  
 • Standard Evaporator coils are UL-412.  
 • Condensing Units are UL1995.



|  |     |      |      |
|--|-----|------|------|
| 1  | 115 | 0.04 | 0.04 |
| 1  | 115 | 1    | 1    |
| 1  | 115 | 0.1  | 0.1  |
| 5 VOLT, SINGLE PHASE, 60 Hz, TOTAL DOOR AMPS: 1.14 |     |      |      |

ATED AIR VENT

ATER WIRE

DLIGHT

WATER WIRE

DLIGHT

5 VOLT, SINGLE PHASE, 60 Hz, TOTAL DOORAMPS:

|   |     |     |     |
|---|-----|-----|-----|
| 1 | 115 | 0.2 | 0.2 |
| 1 | 115 | 0.1 | 0.1 |
|   |     |     | 0.3 |

**Vermilion Parish School System  
Child Nutrition Program**

**North Vermilion Middle  
Dish Room Table  
Bid Specifications**

Successful bidder to verify dimensions.

General:

Dish room table provided shall be prefabricated of modular design and construction to allow convenient and accurate field assembly.

**Soiled Dish Room Table with Pre-Wash Sink**

-Quantity – 1

-Atlanta Custom Fabricators

-Custom build

-Dimensions: EI 156&108x30

- 1 ea Model custom soiled dish table. 14 gauge 304 stainless steel top, 3" x 1.5" rolled rim at free sides
  - 1 ea Backsplash at walls with coved corners
  - 1 ea Pass thru with marine edge at student side 48"
  - 1 ea 14 gauge 304 stainless steel sink
  - 1 ea 16 gauge 304 stainless steel scrap basket with rack slide
  - 1 ea 16 gauge 304 stainless steel under shelf
  - 3 ea 1.625" 16 gauge 304 stainless steel legs and cross braces
  - 2 ea Flanged feet, stainless steel
  - 1 ea T&S B-0123-B easy install pre-rinse, spring action, deck mount base, 8" centers, wall bracket
  - 1 ea Pre-rinse faucet: "Easy Install Pre-Rinse Unit" equal to T&S Brass and Bronze Works, Inc., Model No. B-0133-B with 8" c/c wall mount base mixing faucet, 1/2" NPT female inlets, wall bracket, 18" rinser, support spring, 44" flex hose and B-0107 Spray valve
- Pre-rinse sink must be able to fit the food waste disposal, per the owner's specifications; to be installed by the owner.

**Soiled Dish Room Table**

-Quantity – 1

-Atlanta Custom Fabricators

-Custom build

-Dimensions: 108 x 30

- 1 ea Model custom clean dish table. 14 gauge 304 stainless steel top, 3" x 1.5" rolled rim at free sides
- 1 ea Backsplash at walls with coved corners
- 2 ea 1.625" 16g 304ss legs and cross braces
- 1 ea Flanged feet, stainless steel

Guidelines:

- Manufacturer must meet all specifications and warranties.
- It is the responsibility of all bidders, prior to submitting bid, to visit job site making themselves aware of all job conditions and physical dimensions.
- Successful bidder to be responsible for all field dimensioning of walk-in cooler and walk-in freezer, refrigeration line runs, electrical needs, and condensing unit pads.