February 10, 2020

REVISION #2

# FOOD LION STORE #2250 MORGANTON, NC

# CONSTRUCTION & FIXTURING SCHEDULE

This memo acts as the formal schedule for the above listed project. The plans have been reviewed by the Plan Review Committee and approved prior to the start of construction. Any questions or problems with this schedule need to be directed to the Construction Manager. **This schedule supersedes all previous written or verbal correspondence**. The only additional equipment that will be ordered by the Equipment Purchasing Department will be through a request from Store Operations Director and Strategy Project Manager and will require budget approval.

## *IMPORTANT CONTACT INFORMATION*

**CLARENCE BALLARD** - Construction Manager - Cell #704-223-0864

Email: [Clarence.Ballard@RetailBusinessServices.com](mailto:Clarence.Ballard@RetailBusinessServices.com)

**SHANA HINES** - Construction Coordinator - Office #704-310-4218

Email: [Shana.Hines@RetailBusinessServices.com](mailto:Shana.Hines@RetailBusinessServices.com)

**STEVE MILLARD** - Maintenance Manager - Cell #423-333-6996

Email: [Steve.Millard@RetailBusinessServices.com](mailto:Steve.Millard@RetailBusinessServices.com)

**JIM CARTER** – Maintenance Supervisor – Cell #704-223-1085

Email: [Jim.Carter@RetailBusinessServices.com](mailto:Jim.Carter@RetailBusinessServices.com)

**GENERAL CONTRACTOR** – Vertex Construction, LLC – Office #704-310-5711

**PROJECT MANAGER** - Steve Thurston – Cell #704-870-9892

**Email**: [sthurston@vertexconstructionnc.com](mailto:sthurston@vertexconstructionnc.com)

**SUPERINTENDENT** - Charles Potter – Cell #910-523-1067

**Email**: [charles.vertexconstructionnc@gmail.com](mailto:charles.vertexconstructionnc@gmail.com)

**REFRIGERATION CONTRACTOR** – Frank Welch & Sons – Office #336-789-2497

**Email**: [FrankWelchandSons@earthlink.com](mailto:FrankWelchandSons@earthlink.com)

**BILL MCCOLLOUGH** – Test/Balance & EMS Checkout – Cell #336-580-0152 – Email: [billy.mccollough@trs-sesco.com](mailto:billy.mccollough@trs-sesco.com)

**MELISSA TINSLEY, TRACY GARRICK** – Southeastern Products – #800-237-3944- Email: [mtinsley@SERetail.com / tgarrick@SERetail.com](mailto:mtinsley@SERetail.com%20/%20tgarrick@SERetail.com)

**JASON PETHEL** - Fire/Security Alarms/Safes - Office #704-310-4248, Email: [Jason.Pethel@RetailBusinessServices.com](mailto:Jason.Pethel@RetailBusinessServices.com)

**CHRIS PATE/MITZI CILINCEON** –Grocery Reset - Office #704-633-8250 (Chris’s ext. 2387,   
Mitzi’s ext. 3512) – Email: [cpate-vendor@foodlion.com](mailto:cpate-vendor@foodlion.com) / [Mitzi.cilinceon-vendor@foodlion.com](mailto:Mitzi.cilinceon-vendor@foodlion.com)

**JOSH MARTIN/DAVEY PENINGER** – Front End & Scales – Office #704-633-8250 ext. 3932

Josh Martin Cell #704-816-0728 – Email: [Joshua.Martin@RetailBusinessServices.com](mailto:Joshua.Martin@RetailBusinessServices.com)

Davey Cell #704-223-1107 – Email: [Davey.Peninger@RetailBusinessServices.com](mailto:Davey.Peninger@RetailBusinessServices.com)

**SHELIA HYDE** – Coinstar, Redbox, Glacier & Lottery – Email: [SLHyde@foodlion.com](mailto:SLHyde@foodlion.com).  In case of emergencies call the vendor directly.

* **Coinstar:** Quinn – [Quinn.Gates@coinstar.com](mailto:Quinn.Gates@coinstar.com) or 773-619-7196
* **Redbox:** Justin – [JNieting@redbox.com](mailto:JNieting@redbox.com) or 630-267-1908
* **Glacier:** Gary Garafola– [ggarafola@primowater.com](mailto:ggarafola@primowater.com) or 215-962-2468
* **Lottery:** NC (Robert) [Robert.Ruiz@lotterync.net](mailto:Robert.Ruiz@lotterync.net) : VA (Jane) [JaneAllen@VALOTTERY.COM](mailto:JaneAllen@VALOTTERY.COM) : MD (James) [james.young1@maryland.gov](mailto:james.young1@maryland.gov) : SC (Antonio) [Antonio.Robertson@sclot.com](mailto:Antonio.Robertson@sclot.com) : DE (Barbara) [Barbara.rogers@delaware.gov](mailto:Barbara.rogers@delaware.gov) : GA (Jim) [jlinderman@galottery.org](mailto:jlinderman@galottery.org) :  TN (Kelly) [Kelly.whaley@TNLOTTERY.COM](mailto:Kelly.whaley@TNLOTTERY.COM) : PA (Staci) [scoombs@pa.gov](mailto:scoombs@pa.gov)

…..If additional assistance is needed after contacting Shelia and/or the Vendor please reach out to Tiffany   
 Whitlock #276-734-0929 – Email:  [Tiffany.Whitlock@delhaize.com](mailto:Tiffany.Whitlock@delhaize.com) ……

**JUSTIN NIETING** - Redbox: (D) 630-756-8751, (C) 630-267-1908 - Email: [jnieting@redbox.com](mailto:jnieting@redbox.com)

**ANGIE WALTER** – ATM – Office #704-310-2328 – Email: [Angie.Walter@RetailBusinessServices.com](mailto:Angie.Walter@RetailBusinessServices.com)

**MADISON MCCORKLE** – Salvage, Used Equipment & Pickup Problems – Julian Road Warehouse –   
#704-310-4769 – Email: [Madison.McCorkle@RetailBusinessServices.com](mailto:Madison.McCorkle@RetailBusinessServices.com)

The following is an outline of construction milestones based on the contractors anticipated schedule. The fixturing portion of this schedule is based on the projected April 29th opening date. These dates are subject to change due to any movement in the store opening timeline. Written notification will be provided should any of these dates change.

**Week of 2/10/20**

* Begin demolition in the store of floor slab, light fixtures, décor, millwork, etc.
* Removal of overhead infrastructure will also take place beginning this week.
* Deliver the new sales area light fixtures to the store.

**Week of 2/17/20**

* Begin plumbing underground.
* Restroom demolition to start.
* Framing for the new lounge and the office area to begin.
* Infill the opening behind the seafood case.

**Week of 2/24/20**

* Drywall work to begin in restrooms, lounge and in the office.
* Installation of the new light fixtures will be underway.

**Week of 3/2/20**

* Deliver the storage freezer coils. Hold for storage freezer delivery.
* Sales area painting to start this week.
* Deliver and install the new prep sinks.
* Tile work can will begin in the front restrooms.

**Week of 3/9/20**

* Deliver all new refrigerated cases including 20 doors frozen food, 4’ dairy promo, 64’ multideck fresh meat, (2) 8’ cold deli self-serve, 16’ cold deli self-serve, 8’ cold deli self-serve, 6’ self-serve bakery, 5 doors frozen bakery, 4’ floral, 20’ multideck produce, (2) 12’ multideck produce, and 6’ hot deli case.
* Deliver 12’ cold deli service case, 8’ multideck meat/seafood case, and hot wing bar from Julian Road warehouse. **Asset #’s 40351, 41415, and 41277.**
* Drain relocation under meat and produce cases to be completed prior to this date.
* Demo and remove the existing storage freezer.
* Deliver the high bay light fixtures, wall wash fixtures, 2’x4’ lay-in fixtures in the deli, the freezer light fixtures and all lighting accessories.

**Week of 3/16/20**

* New phone system to be operational – The phone system will not be installed until the Week of 04/05.
* Deliver and install the new Storage Freezer.
* Deliver Mueller traffic doors. Installation by the general contractor.
* Complete the installation of the new VCT.

**Week of 3/23/20**

* Deliver and install the deli/bakery cooking equipment (ventless rotisserie, chicken fryer, basket fryer, convection oven, (2) manual slicers, automatic slicer, Kopy Kake, stainless steel prep tables, boat racks, dunnage racks, etc.)
* Deliver and install the checkstands from Julian Road warehouse. **Asset #’s 41344, 41337, 41345, 41341, 41346, 41343, 41413, 41347, 41414, and 41348.** The checkstands will be set by Macro.
* Deliver and install the deli/bakery cooler and freezer shelving.
* Deliver grocery shelving on Monday of this week.
* Deliver the backroom package, meat and produce prep equipment including dunnage racks, boat racks, meat grinder, wrapping stations, prep tables, etc.
* The deli/bakery epoxy flooring and the deli exhaust hood fire suppression wand relocation should be complete by this date.
* Macro to arrive on site to begin setting checkstands and self-checkout lanes.

**Week of 3/30/20**

* Deliver and install the customer service kiosk. This unit is assembled and set by the refrigeration contractor.
* Deliver the miscellaneous items (paper towel dispensers, trash cans, fly zappers, eye wash stations, etc.)
* Deliver and install the (4) self-checkouts.
* Start-up the refrigeration system.
* Install the McCue bumper system.
* Macro to ~~set self-checkout stands and~~ begin pulling and terminating data cable.
* The synthetic stucco work along the front of the building must be completed by this date.

**Week of 4/6/20**

* Deliver and install the storefront sign and the road sign.
* Deliver and install the sales area décor.
* Wall finishes must be complete prior to this date.
* Deliver and install dry produce displays from Julian Road warehouse. **Asset #’s 41246, 41244, 41247,41248, 41249, 41250, 41233, 41232, 41240, 41241, 41242, 41243, 41245, 41235, 41234, 41231, and 40882**
* The preliminary review with the health department to take place this week.
* The case painting is to take place this week.
* Stocking permit must be in place by the end of this week.
* The punchlist will be written this week.
* Macro to install POS equipment.

**Week of 4/13/20**

* Grocery delivery on Wednesday, April 15th.
* The Muzak system must be complete this week.
* Deliver the corner guards (29). Installed by the general contractor.
* FL2GO lockers, cooler, freezer, etc. to deliver. Parking lot signage and stripping to be installed this week.
* All final inspections to be completed this week.
* The smallware package is to be delivered this week.
* Cart corrals to be delivered this week. Refrigeration contractor will assemble these.
* Deliver the associate lockers and metal prep desks. Installed by the general contractor.
* The general contractor will professionally clean all storefront glass.

**Week of 4/20/20**

* Store set arrives at the store.
* Deliver the office and lounge furniture.
* The training for the cooking equipment will take place on Thursday, April 23rd.
* The misting system for the produce cases is to be installed this week.
* Deliver and install the vestibule carpet.
* Contractor to wash the parking lot, pressure wash the front sidewalk and storefront masonry.

**Week of 4/27/20**

* Grand opening week.

Any security or Loss Prevention problems should be brought to the attention of Jason Pethel at ext. 4248.

As discussed at the Pre-construction/Schedule Coordination meeting, it is imperative that the Temperature Log be kept current. In the event a temperature problem is discovered, notify the Refrigeration Contractor and the General Contractor immediately. It is also the Store Manager’s responsibility to notify the Construction Supervisor and the Maintenance Supervisor as soon as possible after a problem is discovered.

Again, any problems or concerns with the above schedule need to be directed to me.

Thank you in advance for your patience in the completion of this Construction Project.

Sincerely,

BUILDING OUR FUTURE...

Clarence Ballard

Construction Manager

CB/slh

2250sch2



***S****upermarket* ***E****nvironment* ***S****ervices* ***Co.***

P.O. Box 667

Kernersville, N.C. 27285-0667

**Deli-Bakery Fire Suppression Hood Pre-Test And Final Test**

A pre-test of the hood fire suppression system is required by the Food Lion Construction Dept. and shall be performed by the GC and his subs prior to testing with the fire marshal. The GC will be required to contact Rick Thomas, ***SESCO***, at office: 704-243-3811 or cell: 704-906-5244, 3 business days in advance of the fire marshal test. Rick will walk the GC and his sub-contractors though this simple test over the phone to ensure completion of electrical, mechanical and fire systems prior to fire marshal test.

**NOTE TO GC**:

Hood performance test and, in some instances, air balance of hood exhaust fan will be required. It is the responsibility of the permit holder, mech. contractor, to provide this service. This service must be pre-planned so that no delays will occur to deli re-opening.

The GC needs to insure the following is complete prior to contacting Rick Thomas, ***SESCO.***

1. Exhaust and supply fans (if applicable) are properly wired and operating.
2. All cooking equipment set in place and operational, gas or electric.
3. Electric cooking equipment is served by shunt trip breakers and wired through TR1 in the hood control panel. Field verify terminal.
4. Building alarm system must be wired and operational. Terminals are located inside the Ansul Automan on the microswitch. These are to be used by the Alarm Subcontractor only.
5. Some jurisdiction’s fire marshal require a flashing strobe/horn wired to hood control panel. Electrician can use terminal TR1 (field verify terminal). GC to verify this requirement with fire marshal.
6. Existing store Remodels with new deli hoods require a “K” class wet chemical extinguisher in the deli. The GC is required to supply this extinguisher as per plans. The GC *may* purchase the extinguisher through the fire suppression subcontractor.
7. Prior to calling Rick Thomas, ***SESCO,*** have the store manager contact the Food Lion main office and let them know that the building alarm needs to be put in “test mode”.
8. Retest Fee due to incorrect wiring, failure to pretest system, failed inspection, etc. will be back-charged to GC. Fee is $500 per trip.
9. CT’s must be wired to cooking equipment and back to L4 and L4A (field verify terminals) in hood control panel prior to scheduling test with Fire Marshall.