## FOOD LION REMODEL - REMODEL BID WALK THROUGH NOTES

## STORE #2560 EDGEMERE, MD

**DATE OF SCHEDULE PROVIDED AT BID: 3/18/20**

**STORE HOURS = 6 AM – 11 PM**

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**Important note:**

**ALL** attached bid notes are specific and will override the drawings. General Contractor is responsible for the timely distribution of updated information to ALL sub’s and field personnel.

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**Standard Notes:**

1. The bid date for this project is ***April 2, 2020 at 2:00 pm***. This project will be bid through Retail Business Service's Project Management Site, PMWeb <https://rbs.pmweb.com>. For questions or support contact: Shana Hines at 704-310-4218 or [shana.hines@retailbusinessservices.com](mailto:shana.hines@retailbusinessservices.com)
2. Landlord Information: **(Retail Business Services Owned)**
3. All bids must contain name of plumbing, electrical, and HVAC contractor and their bid price. Please   
   submit all qualified sub prices and include a minimum of at least three per trade. A copy of the bid   
   cover page, showing the bid amount, is required.
4. Food Lion will provide Builders Risk and Owners Protective Liability Insurance. The contractor must provide liability insurance.
5. **PLEASE NOTE!** *Contractor* ***MUST******include a payment and performance bond*** *in the bid price IF THE JOB IS* ***PRICED OVER $500,000****. The bonding company’s A M Best Rating must be B+6 to A-6. Proof of this rating* ***must accompany bond****. Bond rating MUST be within the past 30 days.*
6. ***GENERAL CONTRACTOR TO INCLUDE PERMIT FEES IN BID***.
7. ***North Carolina Only*** *– General Contractor to include the Application Fee of $50 (or current applicable fee) to cover the cost of the Appointment of NC Lien Agent.*
8. Retail Business Services reserves the right to accept any bid or bid alternate, to reject any or all bids, or to waive any informalities in bids received where such acceptance, rejections, or waiver is considered to be in the best interest of Retail Business Services.
9. IMPORTANT NOTE: The awarded General Contractor must submit a “Schedule of Values” for this project when he submits his contract to the Retail Business Services Construction Project Coordinator.
10. **General Contractor** shall provide unit pricing in bid proposal for the following items:
    1. Rock excavation (Cubic yard).
    2. Finished concrete (cubic yard).
    3. Bad soil removal and replacement (cubic yards).
    4. Asphalt removal and replacement (square yard).
11. Food Lion’s standard new store specifications will govern all workmanship and materials. The General Contractor will be required to provide the bidding sub-contractors a copy of the store specifications which will be adhered to during construction. Any questions or discrepancies must be confirmed through the Construction Manager.
12. IMPORTANT NOTE: The General Contractor must incorporate the new Work Flow billing procedures as set up by Retail Business Services Construction. Please contact Lori Bowen (704-310-3036) for any questions or concerns related to billing.
13. IMPORTANT NOTE: The awarded General Contractor is required to submit a partial Release of Lien, equal to the amount of the pay request, to accompany each Contractor’s Application for Payment. Payment will not be made until each pay request has this information attached.
14. General Contractor shall submit each change order within 45 days of the change order work completing. Estimated change order cost should be communicated to the Construction Manager at the time the change order is communicated.
15. General Contractor shall submit to Owner an application for Final Payment; all Change Orders are to be submitted and processed before submittal of the application for Final Payment. In the event General Contractor shall fail to make and present such application within one hundred eighty (180) days of Grand opening of a remodel or takeover, then any and all applications for such Final Payment shall be, and the same hereby are, waived and forever barred from collection by General Contractor from Owner.
16. General Contractor shall video tape or photograph existing exterior conditions at store prior to any work beginning. This should especially include the conditions of the roof, asphalt drives, landscaped and grass areas, and parking areas. Any backcharges by the landlord that cannot be proven false by existing photographs will be paid by the General Contractor.
17. General Contractor to provide on-site Superintendents with a digital camera for photos of all night work performed regarding trench lines, hub drains, etc.
18. **General Contractor** to verify with local authorities and obtain/purchase any noise ordinance permits required.
19. Drawings for Retail Business Services projects are housed on the company’s Project Management Site, PM Web. Each General Contractor is responsible for downloading their drawings (along with Refrigeration Summary, Asbestos Survey, Roof Survey and Food Lion Specifications) via the website. <https://rbs.pmweb.com> . There is no fee to download drawings from the site. For questions or support contact: Shana Hines at 704-310-4218 or [shana.hines@retailbusinessservices.com](mailto:shana.hines@retailbusinessservices.com)
20. **General Contractor** is responsible for verifying, obtaining, and incorporating the most current fixture plan and/or drawing revisions and distributing to the subs. Failure to obtain the most current fixture plan will result in the General Contractor having to make the necessary changes at their cost.
21. General Contractor must insure that all subs related to the remodel; receive a copy of the refrigeration summary, asbestos survey, Food Lion Specification Book, etc. so the sub can research and incorporate a price appropriately for the work to include labor and material.
22. General Contractor is responsible for providing a Superintendent for all subcontracted work under their contract. A qualified Assistant Superintendent should be used for supervision above reasonable working hours of the Superintendent. General Contractor is to be on site for the Construction Manager's weekly management site visit, and for all daytime inspections.
23. General Contractor shall not remove the project Superintendent at any time unless approved by the appropriate RBS Construction Manager through completion of the project.
24. General Contractor will be totally responsible for all construction and equipment related material that comes to the job site. Individuals who sign for equipment must review the material for any damages and must also insure that everything is accounted for in the shipment. If this is not done with accurate detail; the General Contractor will be billed for equipment replacements. If there are concerns with the shipment then contact the appropriate Construction Manager. Refrigeration Contractor to be responsible for refrigerated items.
25. **General Contractor’s** Project Manager is required to meet with the Construction Manager on a bi-weekly basis on the job site.
26. A weekly meeting is required between the General Contractor and Store Manager to discuss the next (2) weeks work. During scheduled night work, a meeting is required between the Safety PIC person and the GC to discuss safety items during that night's work.
27. **General Contractor** must have all punch list items complete within three weeks of receiving it. If not, Retail Business Services Construction reserves the right to hire someone to complete the work at the General Contractors cost.
28. **SESCO** will perform a punch-list on the Energy Management System and Test & Balance for the store at the time noted as “substantially complete” in the schedule. **SESCO** has one week to forward the punch-list and the **General Contractor** has two weeks to complete the punch-list. It will be the **General Contractors** responsibility to contact **SESCO** for the return visit upon completion of the punch-list. Any trips required for follow-up beyond this point will result in a back charge to the **General Contractor**.
29. Retail Business Services Construction reserves the right to back charge subcontractors which do not show up for scheduled night work. This may include labor cost for scheduled store personnel, store operating cost, etc.
30. General Contractor to provide the store with a 24 hr. Emergency Contact List of all subs at the pre-construction meeting. General Contractor/Sub-Contractors to assume maintenance responsibility for the store at this point. Emergency calls will be handled as such. Any additional charges outside of the scope of work will be billed as a Maintenance Ticket. A Maintenance Ticket must be entered to get paid.
31. Smoking, eating, and drinking will only be allowed in an area designated by the Retail Business Services Construction Manager and the Store Manager. General Contractor is to provide contracting subs a butt bucket for the rear exterior. All contractors are required to maintain their in-store purchase receipts and taped to the product while in the store.
32. Shopping carts/floats are not to be used for construction purpose unless authorized by the Construction Manager. Construction Carts may be provided, coordinate with Construction Manager.
33. **General Contractor** to provide a storage container for equipment/materials/tools. General Contractor must require their Electrical, Plumbing, and HVAC Contractors to provide storage containers. Storage containers for all materials are a requirement throughout the remodel. Only exception to this would be temperature acclamation for material (i.e.…VCT, Marlite, Acrovyn). DO NOT store any tools, supplies, or building materials of any portion in the store. Walk-in boxes and Mechanical Rooms are not allowed to be used for storage area. The General Contractor must coordinate with the Construction Manager and Store Manager for a designated interior storage area for deliveries and temporary storage (red tape zone).
34. **Maintenance Manager/Energy** must require the **Refrigeration Contractor** to have a storage container on site to store refrigerated related materials and tools. Energy Specialist/Refrigeration Contractor to contact the Construction Manager to locate the storage container prior to delivery.
35. **General Contractor** will be responsible for “ALL” dumpster dumps including those for the Refrigeration Contractor and Grocery Reset. A Food Lion Vendor will be responsible for removal of shelving metals, General Contractor will be responsible for all other discarded material during Grocery Reset. **Grocery reset may be completed prior to start of construction.** If this occurs, Retail Business Services provides dumpsters.
36. **General Contractor** must use professional signage and neatly installed orange fencing for any detours required during the course of the remodel. Coordinate the use of dust walls vs. dust screens with Construction Manager. Use 2x4 framed plywood dust walls with Tyvek (lettering turned inward and upside down) when any jack hammering, sawing, demolitions, etc. is taking place. Dust walls need to be structural, lockable, and insulated where appropriate. Dust screens should be constructed of 6mil. poly or painter’s cloth attached to the ceiling and secured at the floor by rolling a 2x4 in the excess material. Dust screens are to be used for light construction to control dust and visibility only. Food Lion grocery carts or wet floor signs are not allowed to be used as fencing supports.
37. **Retail Business Services** will be supplying the Automatic Doors, Control Panels, Interior Lighting, Impact Doors, Sinks, Water Fountains, Water Heaters, Aqua stat & Stands, Hand Dryers and HVAC equipment.  Installation and warranties of this equipment is to be supplied by the General Contractor.  **The General Contractor is responsible for ensuring that the SUB-CONTRACTORS order these items directly from the supplier as soon as the contract is awarded.**  These items must be stored on site in the Sub-Contractors storage trailers.  A complete package with all the information will be sent to the awarded General Contractor.  National Account items **MUST BE EXCLUDED** from your bid, with the exception of installation and warranty.  **General Contractor’s Project Manager must confirm that ALL orders have been made with delivery dates and provide documentation at the Pre-Construction Meeting.** First Pay Draw will not be released until all material orders have been verified.Please ENSURE you are copying the Equipment Coordinator noted on the order you place to the vendor as noted below for BETTER tracking.

Automatic Doors – Assa-Abloy / Besam – Jessica Shane @ 1-609-249-9498  
Email:  [Jessica.Shane@assaabloy.com](mailto:Jessica.Shane@assaabloy.com); [David.Hastings@retailbusinessservices.com](mailto:David.Hastings@retailbusinessservices.com)

Power Wall-Electrical Switchgear – CD Controls – Contact: Ed Rios @ 706-476-7303 (Cell), Email:  [edrios@cdcontrols.com](mailto:edrios@cdcontrols.com)

HVAC System/Energy Management/ Environmental Control – Sesco/McNamara – Contact: Erin Mariano @ 336-996-2220, Email [erin.mariano@trs-sesco.com](mailto:erin.mariano@trs-sesco.com) or Penny Shepherd @ 336-996-2220, Email: penny@trs-sesco.com

Interior Lighting Package – Sylvania Lighting – Contact: Lisa Mastin @ 1-800-579-1514

Email: [lmastin@sls-solutions.com](mailto:lmastin@sls-solutions.com)

Site Lighting Package – Lighting Service Design/LSD – Contact:  Rick Donald @ 804-357-7840; Email:  [rickdonald@lightingsolutions-design.com](mailto:rickdonald@lightingsolutions-design.com)

Hollow Metal Doors & Hardware – B.A. Hoft – Contact: Joseph Holland @ 919-596-4446  
Email:  [jholland@bahoft.com](mailto:jholland@bahoft.com)

Dock Doors, Seals & Dock Leveler – Overhead Door – Contact: Amanda Cumberland   
@ 469-549-7025, Email:   [Amanda\_Cumberland@OverheadDoor.com](mailto:Amanda_Cumberland@OverheadDoor.com); [David.Hastings@retailbusinessservices.com](mailto:David.Hastings@retailbusinessservices.com)

Traffic Doors – Hefco – Contact: Lisa Windle  @ 800-327-1817

Email:  [cs4@hefcollc.com](mailto:cs4@hefcollc.com); [David.Hastings@retailbusinessservices.com](mailto:David.Hastings@retailbusinessservices.com)

Vestibule Carpet – Portico – Contact:  Bill Long @ 877-285-8899 x305

Email:  [blong@porticosystems.com](mailto:blong@porticosystems.com)

Hand Dryers – George Scott & Associates – Contact: Bill Scott @ 704-376-4775

Email:  [bill.scott@gsaclt.com](mailto:bill.scott@gsaclt.com)

Sinks – John Boos – Contact: Lisa Windle @ 800-327-1817

Email:  [cs4@hefcollc.com](mailto:cs4@hefcollc.com)

Water Fountains, Water Heaters, Stands, and Aquastat (Therma-Stor) – WW Grainger    
Contact:  [David.Hastings@retailbusinessservices.com](mailto:David.Hastings@retailbusinessservices.com); [natalie.lebron@grainer.com](mailto:natalie.lebron@grainer.com)

NOTE: General Contractor to provide a list in each bid of the National Account items Retail Business Services is to supply.

1. **Plumbing Contractor** is to order all new equipment through the National Account program, ALL other required repair parts can be purchased by the plumber outside of the National Accounts program once verified through the Construction Manager.
2. **Plumbing Contractor** is to install/relocate hub drains as indicated on plans and bid notes. 4” bell hubs are required when two cases share one condensate hub in the floor. 4” bell hubs are required for new and relocated cases. All exposed hubs shall be 4” bell type with PVC screen inserts. (No more than two cases can be piped to one hub, drains to hub can not run parallel.) Plumbing Contractor will be required to install hubs as noted on the plans and shall not combine hubs in areas of new work. The Plumbing Contractor MUST verify all hub drain placements with the drawings, case manufacturer specs, and the Construction Manager, if this is not done, all associated cost will be the Plumbing Contractors to pay.
3. **Refrigeration Contractor** is to connect case drains to the hub drain. Case drains need to be cut on a 45° angle with an approved air gap as dictated by the local jurisdiction. Case drains shall not be visible outside of the kick plates.
4. **Plumbing Contractor** must run individual condensate drain lines off new/relocated evaporators. NO evaporate drain lines can be tee’d together. ALL evaporator condensate lines are to be anchored to the wall with standoff brackets and hanger supports from the ceiling. Install plumbing escutcheons on wall penetrations.
5. **Plumbing Contractor** must make all joints with compatible PVC or “No Hub” fittings, no “FERNCO” joints or "Gator Bite" type fittings will be accepted.
6. **TRENCH WORK:** All dirt shall be removed from the store and should never touch the floor. Trenches shall be backfilled with aggregate no larger than #57, dowels must be installed in concrete on all pour backs and proper vapor barrier used. Open trenches are to be covered with ¼” min. metal plate and matching carpet mats – trenches covered with plates/carpet are to be accompanied by orange safety cones and are allowed for a maximum of one week as temporary for inspections, once inspections have passed the General Contractor is to properly fill with concrete and install temporary VCT. All pits should be photographed with current date to show interior before and after vapor barrier install and trench completion. Photos are to be emailed to the appropriate Construction Manager.
7. Fiberglass pits can be modified as needed to work around existing conduit, etc. Exposed pits to have a min. 2" concrete cap flush with finished floor, pits under cases can be left without a cap but must be completely sealed. All revised pits must be sealed completely to rodent proof and eliminate construction material from damaging the refrigeration lines. Special precautions need to be made when cutting holes in fiberglass boxes that they limit the amount of fiberglass that is cut away for line installations. All new pits shall be fiberglass unless a fiberglass pit will not work, formed and poured concrete pits will be acceptable in this case. All pits should be photographed with current date to show interior before and after vapor barrier install and trench completion. Photos are to be emailed to the appropriate Construction Manager.
8. **Carpet mats** are to be clean, same in color, and have rubber edges. All mats are to be taped in place at all times. Mats are to be supplied by the General Contractor, do not use store's carpets.
9. **General Contractor** to fill any abandoned pit with #57 stone and dowel in 4” concrete on vapor barrier. Seal other end of PVC sleeve with rodent proof material as indicated in Specifications.
10. It is **mandatory** on Food Lion projects when replacing the entire sales area ceilings, that the General Contractor recycles the ceiling tiles. A separate storage trailer is required for each; new and recycled material. Recyclable material must be kept dry.
11. Any ceiling cleaning must be done by a professional cleaning company. Ceiling cleaning contractors shall use cleaning mixtures that expose the ceiling tile to no more than 10 grams of water solution per square foot of ceiling tile, shall ensure that cleaning process does not create sagging or damage to the ceiling tile, and shall ensure that the operation will not adversely affect the performance or dimensional stability of the ceiling tile. It will be the ceiling cleaning contractor’s responsibility to cover and protect the store product during the cleaning process. The ceiling cleaning contractor shall not use any cleaning solutions that would have a corrosive effect on the ceiling grid or other metal surfaces in the store, which would eventually lead to the rusting or oxidizing of the metal surfaces. The Ceiling Cleaning Contractor shall send a Material Safety Data Sheet (MSDS) for each store to Retail Business Services for our files as well as leaving a MSDS at each store while work is being done.

Approved ceiling contractors:

Keep Looking Up Acoustical Ceiling Cleaning & Services

Contact: Michael Tuczynski

Ph: Michael - 910-793-8200 or 910-443-6864

E-mail: cleaningk@bellsouth.net or mjt\_klu@bellsouth.net

Team ATG

Contact: Angie Kirsch

Ph: 800-334-1789 or 740-317-4204

Email: [angie@teamatg.com](mailto:angie@teamatg.com)

Southern Cleaning

Contact: Dennis Wilczewski

Ph: 864-325-1094

Email: [southerncleaning@rocketmail.com](mailto:southerncleaning@rocketmail.com)

Carolina Ceiling Cleaning, Inc.

Contact: Mike Allred

Ph: 336-953-5433

Email: [mike@carolinaceilingclean.com](mailto:mike@carolinaceilingclean.com)

1. **Energy/Refrigeration Contractor** must take appropriate actions as listed below and coordinate with Nick Cordasci at Retail Business Services 704-633-8250 ext. 4824 to report these issues.

* If refrigerant is recovered from any of our equipment, we must document and track the amount of refrigerant and its present location.
* If refrigerant is added to any of our equipment, we must document the amount of refrigerant, the date and the reason for the added refrigerant.
* If refrigerant is leaked accidentally (due to human error), we must document it.

1. **Electrical Contractor** to provide a Commercial Qualified Lead Electrician for each project. This person is to be identified as the Project Electrician and is to work on site a minimum of 40 hours each week starting from week 1 of the Construction Schedule to 100% complete. Exceptions to this are Reset week and Holidays if no work is scheduled, special circumstances can be approved by Construction Manager **only**.
2. **Electrical Contractor** shall install all vertical low voltage cabling in finished and unfinished areas in EMT with a 90° bend at the bar joist in the direction of the cable run.
3. **Electrical Contractor** shall install and adequately secure ALL covers. Provide or replace covers and fasteners and plug any holes as required. Device covers in Meat, Produce, Deli/Bakery, and Exterior shall be weatherproof (WP) and in proper condition at closeout. Vacuum branch circuit panel board, SweatMiser, and LiteMiser interiors and clean the tops of all electrical panels, cabinets, and troughs.
4. **Electrical Contractor** shall install all low voltage cabling running overhead in the bar joist and tied every 15 ft. Cabling that is suspended from the bar joist or lying on a ceiling will not be accepted. Electrical Contractor is to work with each Food Lion vendor to remove any and all abandoned low voltage cabling.
5. **Electrical Contractor** is to properly label all main panels, service disconnects, sub-panels, breakers, branch circuit panel boards and disconnects that are not currently or correctly labeled. Must use attachable name plate, phenolic as described in the specifications.
6. **Electrical Contractor** must provide labor and material to go through **ALL** existing electrical panels to trace and verify all circuits for accuracy and install new updated panel schedules inside the panel board cabinets, both new and existing. All schedules are to be on card stock, typed, and dated and installed in a clear pocket. Electronic copies of all panel schedules are required at closeout. (Do not remove existing panel schedules).

**LABELING:** Receptacles and lighting are to be labeled by area/location. Sales floor lighting circuits are to include row number. Case circuits are to reference refrigeration circuits. Spare is a breaker with no wire, Blank is an empty slot. All wired and active breakers shall be properly scheduled. Wired breakers with no active load – device shall be labeled as Spare, Ending Location.

1. A **RBS Vendor Team** will install the front-end equipment; this includes and is limited to: all check stands, cigarette kiosk, and Customer Service counters. This includes setting and handling all equipment, clean and dirty power, associated CAT5 and Beldon cables. This work will be permitted separate from other work in this project by the RBS Vendor Team.
2. **Electrical Contractor** is not allowed to use Armored Cable (BX or MC) for electrical runs. EMT must be used to connect panel to junction box. Armored Cable is only allowed as fixture whips or extensions from a junction box above sales area ceiling to self-contained cases/equipment below (remote cases must be wired per directions in drawings).
3. **Electrical Contractor** must install wire guards over lights on 8’-0” ceilings or lower throughout the entire store.
4. **Electrical Contractor** is responsible for replacing and installing all missing power pole trim rings.
5. **Electrical Contractor** to install Aluminum “In Use” receptacle covers when specified or required, plastic covers are not acceptable.
6. **General Contractor** must use **Contract Flooring** (contact #800-356-6792 or #252-522-4588); **Haywood Floor Covering, Inc.** (contact #804-824-9741 or #804-815-2295), **Tino Tile** (contact #704-636-7735), for ALL store soft tile installation. No other soft tile contractors will be accepted.
7. All roof openings due to removal of HVAC or refrigeration equipment shall be patched or repaired in compliance with the roof manufacture’s standards. General Contractor must verify the existing warranty with the Building's Owner to avoid possibility of voiding this warranty. Any opening over 12” x 12” requires welded burglar bars in the opening.
8. **Mechanical Contractor** to remove the existing smoke detectors once new smoke detectors are installed (New smoke detectors installed by Food Lion Vendor) and operating. **Electrical Contractor** must remove wiring for smoke detectors in HVAC duct being removed (New wiring will be performed by Food Lion Vendor).
9. General Contractor is to replace missing or damaged weather-stripping, sweeps and New style carpet thresholds on all exterior doors. (Have Store enter a work order for Automatic door sweeps and weather stripping.)
10. **General Contractor** is to remove all old silencers and install new door silencers on all door frames after painting.
11. **General Contractor** must install through bolts on new/relocated door closures.
12. **General Contractor** must install commercial grade kick down door stops on all interior hollow metal doors. (except front office inner door)
13. **General Contractor** is to install kick plates on all doors that are missing or damaged. Do not install on rear dsd/dock door.
14. **General Contractor** shall caulk around all fixtures in restrooms/all corridors/produce prep/meat prep and deli/bakery area and all offices throughout the entire store – and/or accessories, which fasten to the wall. (Examples: water fountains, sinks, paper towel holders, electrical plate covers, plumbing fixtures, plumbing escutcheons, electrical outlets, sprinkler escutcheons and wall mounted fixtures, etc.)
15. **General Contractor** must extend the marlite wall finishes above the ceiling grid and attach the grid to the marlite. The marlite is not to be finished to the bottom of the grid. Marlite applied to exterior block walls shall include 6 mil poly, furring strips, 1/2” Plywood, then marlite. Interior block walls will require furring strips, ½” plywood, then marlite. Wainscot application will require ½” plywood adhered to block then marlite. Coordinate each area with Construction Manager.
16. **Painting Contractor** is to follow the Food Lion National Account Paint program with Sherwin Williams Paint Company. Painting Contractor is to purchase all paint needed for this project (interior and exterior) from Sherwin Williams only. Painting Contractor is to use the code “National Parent #C137” when ordering paint for this project.
17. **Painting Contractor** is to properly paint Marlite as indicated in plans and bid notes by following the following procedures: Prepare surface by cleaning Marlite and de-gloss surface using a 3M pad or ultra-fine grit sand paper. Fill any holes, cracks, or imperfections with a wood filler or latex based caulk. Apply prime coat "Shellac Primer BA9W8050 by using natural bristle or nylon/polyester brush, ¼" – ½" nap synthetic or mohair roller. Next, lightly sand previously primed surface using fine grit sand paper. Topcoat is to be 2 coats of "Zero VOC Acrylic B66-650 applied with nylon/polyester brush or 3/8" woven roller. General Contractor is to verify each step is followed by providing digital photos of steps followed, failure to follow these steps along with pictures will result in new application of entire process at the General Contractor's expense.
18. **General Contractor** is to use the following Marlite product when patching areas due to case/equipment moves prior to painting existing Marlite: 1001-S4 (paintable white with 4" grooves) or 1001-BG2 (paintable white with 2" grooves).
19. General Contractor to use "Low Odor" acrylic flooring in areas defined on plans or bid notes. "Protect 4300 PA" by Protective Industrial Polymers (contact – Steve McCamey 804-937-5000 [activatedflooring@gmail.com](mailto:activatedflooring@gmail.com)) – OR – "Accelera HQ" by Dur-A-Flex (contact – Kevin Stephens 919-208-8662 [kevins@dur-A-flex.com](mailto:kevins@dur-A-flex.com) ). Electrical/Plumbing/General Contractor shall bid all labor and material to disconnect and re-connect/adjust all equipment and fixtures to complete this flooring installation.
20. **Sprinkler Contractor** to install white semi-recessed sprinkler heads in rooms that get new ceilings. This shall include all labor and material. All sprinkler escutcheons throughout the entire store should be secured to the ceiling. Any rusted heads and/or escutcheons should be replaced throughout the store and all prep areas/ coolers/ freezers/ etc.
21. **Sprinkler Contractor** must install wire guards over sprinkler heads on 8’-0” ceilings or lower throughout the entire store.
22. **Sprinkler Contractor** must obtain Décor drawings, reflective ceiling plans, mechanical drawings, steel drawings, and electrical lighting plans to design the sprinkler system to allow for adequate water coverage as per the fire marshal’s requirements/codes. Sprinkler Contractor to provide Retail Business Services Construction a Disk containing the drawing file of the plans used.
23. In the best interest of our Customers, the following construction activities are limited to “night” work only and should be bid as such (night work is defined as 10 pm until 8 am): Sales Area Painting, Sales Area Ceiling Tile Replacement/Cleaning, Sales Area Lighting Demo/Installation, Sales Area Framing and Drywall installation, Sales Area Drywall finishing, VCT Demo/Install, Sales Area Mechanical Duct Demo/Install, Sales Area Sprinkler Pipe Demo/Install, Entire Store Saw Cutting or Jack Hammering, Deli Floor and Wall Tile Demo, Restroom Floor and Wall Tile Demo, Restroom Plumbing work, Sales Area Masonry/Framing Grinding/Sawing. All other dust or noise creating work on the sales floor shall be completed at night. Any excavation in front of the store for Grease Traps, etc. is to be completed at night. Coordinate with Construction Manager for approval of any work that would violate this requirement. Store Manager has authority to halt work that he/she deems unsafe or disruptive to customers.
24. **General Contractor** to replace all transfer fan filters at the end of scheduled work, provide photo of each removed filter to the Construction Manager.
25. Any new cable installed will be a Belden 1212 CMR Cat5e 4 pair 24 AWG (Belden 1200 DataTwist Cable Series). New cables installed by the remodel Electrician are to be Blue in color and labelled using Duct Tape or paper tags.
26. All 3rd Party Professional Cleaning as indicated in the bid notes for Deli final cleaning shall be completed by a Professional Cleaning Company approved by the Construction Manager for this project. The following procedures are to be followed:
27. The Cleaning Company will be required to use a commercial grade pressure/steam cleaner and shall follow Food Lions specs on emissions within the building. (No gas or propane equipment within the interior of the building)
28. The Cleaning Company will be required to use a commercial grade kitchen degreaser. Safety Data sheets will be required to be available.
29. Walls shall be scraped to remove any tape, caulk, and foreign residues.
30. Walls shall be sprayed with a degreaser, rinsed, and then wiped down. Steam and pressure washing of the walls will be required as needed. A shield will be required for protection of the ceilings so as not to damage the ceiling tiles.
31. Floors shall be sprayed down with a degreaser and use a surface cleaner to remove. Pressure wash/steamer will need to be used in areas of excessive dirt and buildup. Then use a squeegee to remove excess to the nearest drain and follow-up with mop pads to help dry the surface.
32. Spray all the stationary equipment with a degreaser and wipe them down to a dry state. This shall include all pieces of equipment within the deli bakery.
33. Final requirement is to have the PIC, Superintendent, and Construction Manager to sign off on the work performed and that it has been done in conjunction to the noted requirements above.
34. Contractor to cover all equipment not being cleaned to protect from contamination or damage.
35. Note: General Contractors are not allowed to self- perform this work without the written permission of the Construction Manager.

**Turning Power Off to the Store**

* If power is turned off to the store for any reason, the following steps are to be followed and the General Contractor is responsible for this process.

1. Inform Retail Business Services Construction Manager (One week notice)
2. Contact and inform Central Station (704 310 2537).
3. Turn off all registers and computers individually.
4. Turn off "CR" breaker.
5. Turn UPS Switch to "Bypass".
6. Turn off input breaker to UPS.
7. When electrical work is complete and power is back up, turn breakers on.
8. Contact Mike Peoples (336-613-3679) and he will walk you thru restarting the UPS unit as this involves some keystrokes, password, and switching the bypass switch. If the UPS unit is rewired at all due to the "OW" change out the phasing must also be checked, which Mike can walk the Electrical Contractor thru as well.
9. Turn on equipment. A Manager needs to come in early to verify register function One Hour before the store opens. Validate that all equipment (i.e. registers, workstations, etc.) are functional. If any equipment fails to power up have the store contact Store Technical Services at 1-888-889-1105.

**Safety Notes:**

1. **General Contractor** MUST maintain an OSHA approved safety program.
2. **Electrical Contractor** will not be allowed to work on live electrical loads.
3. **General Contractor** is to ensure that no emissions generating equipment is used inside the store (NO

GAS OR PROPANE EQUIPMENT)

1. If it is required that emissions generating equipment must be used inside Food Lion, and if approved by

the Construction Manager, the following guidelines are to be followed as a minimum:

**A letter of intent on the Contractor's Company Letterhead must be composed stating:**

* 1. Type of equipment being used and its fuel type (Propane, Diesel, etc.)
  2. Location (Store Address) approved for use including dates approved for use.
  3. Name of Operating Contractor for equipment.
  4. Personal Carbon Monoxide Measuring Device will be worn during operation of emission generating equipment.
  5. Level of CO that will be maintained during operation.
  6. Ventilation system description along with an illustrated drawing of air evacuation.
  7. Verification that equipment has been inspected and certified within the last 6 months to operate within tolerable CO emissions.

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###### IMPORTANT – Landlord Stipulation Notes

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**\*Construction Manager to obtain "Stipulation Notes" that are part of the Landlord Approval process. Include these notes here as direction to the General Contractor as applicable.**

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* 1. Note.

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**The following are department specific notes, please read thoroughly and coordinate with other store documents.**

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**Front Exterior**

1. **General Contractor** is to provide and install a temporary fence area for staging and storage. This will be a chain link type fence between 6’ and 8’ tall (well anchored) and wrapped with fence fabric using sandbags for anchoring. GC is to provide ample lighting for this area. Location is to be in the front parking lot. (Coordinate with Retail Business Services Construction Manager) This area is to be used for job trailers, materials, lifts and other construction needs. GC is to repair all damage prior to leaving the job.
2. **General Contractor** must install and set the new parking lot cart corrals (3 double), anchor down existing/new and secure signage (specific locations to be determined by the Construction Manager).
3. **General Contractor** is to replace \_\_2\_\_\_\_ handicap sign bollards as per FL specs and local governing authorities at front of the building.
4. **General Contractor** to patch/grout holes in brick storefront to match color/material of brick and mortar where all storefront signage are removed (this is a masonry storefront the sign company will remove the existing storefront signage).
5. **Electrical Contractor** is to coordinate with the Building Sign Installer for power disconnection/connection. New sign requires one 20amp circuit. EC is to remove conductors from all unused circuits to the closest junction box and remove from breakers. Circuit junction box for reuse should be mounted above the canopy, on the exterior wall, approximately center of the sign location. MC cable whip to the sign company’s wiring trough will be completed by the Electrical Contractor. The new sign is 24vDC and all wiring to the sign transformers is by the Electrical Contractor.
6. **General Contractor** to replace \_\_0\_\_ handicap signs and \_\_8\_\_ Fire Lane signs (reflective), coordinate type with local governing authorities.
7. **General Contractor** is to caulk at sidewalk and around columns at storefront with “NP” type compound.
8. **Plumbing Contractor** is to repair and caulk exterior hose bibs on front wall.
9. **Painting Contractor** must repaint all exterior metals to include doors, doorframes, lintels, bollards, shopping center signs, light pole bases, metal access panels.
10. **Painting Contractor** is to paint the alarm box and bell under the canopy.
11. **Electrical Contractor** is to replace \_\_4\_ exterior receptacles. New receptacles must have weatherproof cover. Caulk new and existing receptacles.
12. **General Contractor** to secure a screen to the sprinkler blow-off.
13. **General Contractor** is to clean front canopy ceiling. Ceiling type is \_\_Vinyl\_\_\_\_. Painting Contractor to paint front canopy ceiling. General Contractor to clean \_\_ALL\_\_ light fixtures over front sidewalk
14. **Sprinkler Contractor** to clean replace \_\_12\_\_\_ sprinkler escutcheons.
15. **General Contractor** is to steam clean front sidewalks, storefront masonry, vinyl ceilings, and dumpster pads at end of project (coordinate with Construction Manager), must use hot water. (Store Manager to sign off on completion).
16. **General Contractor** is to have all storefront glass professionally cleaned after pressure washing the sidewalk at the end of the project (Store Manager to sign off on completion).
17. **Painting Contractor** to prime and paint the existing cart corral SW 7068 "Grizzle Gray".

**Front End/Vestibule Area**

1. **General Contractor** should contact Portico directly to coordinate installation date of the Vestibule Carpet. Portico to remove existing VCT and mastic. Contact is Bill Long - (877) 285-8899 x305 (or Steve Harrison x304). NOTE: LEAVE A 5% OVERAGE FOR FUTURE USE. THE STORE MANAGER MUST ACCEPT AND LOCATE. The automatic doors must also be adjusted to allow for egress break away when installing the carpet tiles, if applicable. Portico to provide new aluminum thresholds at all locations and anchor with flat head Stainless steel screws.
2. **Painting Contractor** is to clean and re-paint \_4\_\_\_ automatic door packages. General Contractor to furnish and install a SS wrap (“U” shaped channel) on all 4 doors, not covering the locking mechanism.
3. **General Contractor** is to clean \_\_2\_\_ fly fans on the interior of the automatic doors
4. **General Contractor** is to clean and repair the ceiling in the vestibule. Clean lights and diffusers. Ceiling type is\_\_Drywall\_\_\_\_\_. **Painting Contractor** is to paint the vestibule ceiling. **General Contractor** is to clean lights and diffusers.
5. **General Contractor** to remove any sign banner hanging in the vestibule and make finish repairs.
6. **General Contractor** is to remove poster hanging system from the vestibule windows.
7. **General Contractor** to include tinting \_\_\_5\_\_\_ Vestibule window(s) behind front end services located by the Construction Manager.  Tint is to be Llumar Window Film DL 05 GR SR CDF Gray.
8. **General Contractor** to include tinting \_\_36 (6 Big Windows and 30 Small Windows)\_\_\_ outer vestibule windows not including door packages or transom glass. Tint is to be Vista Window Film, Ceramic 35 SR PS (for Bronz glass)
9. **General Contractor** must coordinate with the Store Manager on the night of the front end change out to insure there is adequate room to unload the front end equipment in the store. If space is limited, the General Contractor will be required to provide a storage trailer on site. The General Contractor must provide a forklift for the front end equipment removal.
10. **General Contractor** will need to caulk all cash register stands, new kiosk, and cigarette base inside and out and around the customer service counter (closing all voids) to the floor after they have been properly installed, aligned and all of the VCT work has been completed. Use a color caulk that matches the bottom metals on the stands. (Coordinated with the Construction Manager.)
11. **General Contractor** to dispose of \_\_5\_\_ security tiles (dark Plexiglas panels) and replace with ceiling tiles to match.
12. **Electrical Contractor** is to provide a general use dirty power duplex receptacle where the Communicator Cabinet is shown on plans for store communicators. Locate receptacle behind cabinet, GC to cut out back of cabinet as needed for receptacle.
13. **General Contractor** to provide labor to remove the Kiosk Shelving for installation of VCT and shall re-install shelving once tile work is complete. (Product is to be removed and re-installed by Store Associates or Strategy Specialists)
14. **General Contractor** to provide painted 4x4 blocks (Black) for the Ice Vendor to rest on, these blocks are to be left under the ice vendor after the remodel.

**Outer Office/Office Storage**

1. **Electrical Contractor** is to remove old CR circuits at existing DSD counter, convert one duplex to dirty power, abandon and marlite over others.
2. **General Contractor and Electrical Contractor** to provide demo as required of customer service counter. Coordinate with Construction Manager. **Electrical Contractor** is to remove any and all receptacles and communication cabling. The existing communications CAT5 cables are to be labeled and pulled back to Communications Panel. (Cut cables will be re-pulled at no cost to Retail Business Services.)
3. **General Contractor** to replace glass window in office with mirror tinted ¼” tempered glass.
4. **General Contractor** to include labor to revise opening for new safe, height to allow 1 ½” gap, provide painted 1x6 pine wood trim with a 2” trim, relocate security keypad, and rework office shelf
5. **General Contractor/Painting Contractor** is to install a 2”x2” angle (width of safe) on the floor behind the safe in the office. Anchor to the floor after positioning safe. Angle to be primed and painted.
6. **Painting Contractor** to hand paint the office safe with a short nap roller, both inside the office and on sales area side. Color to be "Ellie Gray" SW7650 in a semi-gloss finish on sales side and “Mega Greige” SW7031 on the office side.
7. **General Contractor** to install an aluminum kickplate on the bottom of the safe as part of the stainless steel package to replace the missing safe kickplate.
8. **General Contractor** to install a 2" core drilled bollard (Painted Black) where directed by the Construction Manager as a door stop for the safe.
9. **General Contractor** to remove counter and shelving behind safe in office storage and make finish repairs. **General Contractor** to install new Marlite on left and rear walls. **Painting Contractor** to paint remaining drywall/Marlite walls. **Electrical Contractor** to relocate \_1\_\_ receptacle to 42" a.f.f. that will fall behind the new office cabinet.
10. **General Contractor** to install the new Workroom Cabinet supplied by Retail Business Services with Front End equipment, caulk to the floor and wall after new VCT is installed.
11. **Electrical Contractor** to remove the CPC 485 Alarm panel and all associated wiring (old refrigeration monitoring system).
12. **General/HVAC/Electrical Contractor** is to add a 1400 CFM transfer fan (contact: Sesco/McNamara - 888-996-2220) to the office storage. Remove any existing HVAC and cap off. Fan power supply to be tied to lighting circuit for operation. Duct conditioned air back into sales area. (Min. of 10’ away from office door) Electrical Contractor is to tie power for the fan to the office light circuit, abandon and blank off old switch for fan.
13. **General Contractor** to install all new acoustical ceiling tiles in cash office as per plans & specs once all overhead work is complete.
14. **Painting Contractor** to repaint the existing wood / metal office door and add a louver kit.
15. **General Contractor** to install a kickplate on both sides of the office door at the bottom of the door, also install a 12" kickplate behind the lockset above the louver on both sides of the office door.
16. **General Contractor** is to repair \_\_1\_\_\_counter tops, \_\_1\_\_ shelves, and \_\_0\_\_ drawers in office and in the office storage.
17. **Painting Contractor** to paint the underside of the shelves.

**Deli/Bakery Prep & Deli/Bakery Sales Area**

1. **Electrical Contractor** to include up-lighting on high deck cases under canopy.
2. **Electrical Contractor** is to provide temporary power to the refrigerated island case by dropping MC cable through the ceiling, install in permanent location after located by the Construction Manager and floor tile work is complete.
3. **General Contractor** to install the Kick Plate supplied with the new Wing Bar once floor work is complete. Caulk to floor, color to match.
4. **General Contractor** is to clean the deli closet exhaust fan.
5. **General Contractor** is responsible for cost of relocating Ansul pull stations or equipment box. Contact Rick Thomas with Sesco at #704-906-5244 to schedule relocations.
6. **General Contractor** is to clean ceiling in the Deli Bakery. Ceiling type is \_\_VCT\_\_\_\_\_\_.
7. **General Contractor** to clean all light fixtures in the Deli.
8. **Plumbing Contractor** must run individual condensate drain lines off new/relocated evaporators. NO evaporate drain lines can be tee’d together. ALL evaporator condensate lines are to be anchored to the wall with standoff brackets and hanger supports from the ceiling. Install plumbing escutcheons on wall penetrations.
9. **Electrical Contractor** to remove light switch from Deli Freezer and hard wire through energy management, install blank cover.
10. **General Contractor** is to bid a ceramic tile accent band replacement, include new tile to match existing and accent band on new walls. Demo existing wall tile and backing (Durarock/greenboard/etc.) back to metal studs or furring. (Tile color and pattern to match Food Lion approved plans). **Electrical/Plumbing Contractor** shall bid all labor and material to disconnect and re-connect/adjust all equipment and fixtures. Install all new waterproof cover plates in deli. (No surface mounted conduits will be allowed in the tiled areas.)
11. **General Contractor** must coordinate any floor and wall dimension discrepancies with the Construction Manager prior to installation.
12. **General Contractor** is to thoroughly clean the quarry tile floor in the deli to remove stains.
13. **General Contractor** to maintain existing Flying Insect Traps (with Glue Boards) in the Deli. Remove temporarily for finishes, do not discard. Vendor (through Food Safety Dept.) will be responsible for replacing units as needed as part of the “Fly Program”.
14. **General Contractor** to refer to finish metals note under “Sales Area” for stainless steel corner guards/caps on exposed tile corners.
15. **Electrical Contractor** to provide a dirty power dedicated circuit to a junction box above the ceiling above the Hot Case for the LED Menu Monitors (circuit cannot be tied to the Energy Management Panel and must have continuous power). Once the monitors are installed by others, install a duplex flush mounted in the ceiling tile within 6" of the monitor post and run BX Cable from the JB to the receptacle.
16. **Electrical Contractor** to install the 4' LED light on the back of the bulkhead centered on the "Taste of Inspiration" sign after installed.
17. **Plumbing Contractor** needs to clean \_\_\_ALL\_\_\_\_\_\_ sinks in the deli.
18. **Electrical Contractor** is to provide temporary power from the existing Deli/Bakery scale location to outside of the dust wall. GC is to provide a place for Deli scale to sit for use during shutdown.
19. **General Contractor** to employ a 3rd Party Professional Cleaning Company to professionally clean the deli once the majority of the work is complete prior to opening the deli, coordinate with Construction Schedule. Refer to Standard Note section of these bid notes for approved cleaning contractors.
20. **Plumbing Contractor** no longer supplies the mixing valve for the Eye Wash Station, this will be part of the equipment supplied. {remove is no new eye wash station in this department}
21. **General Contractor** to include ordering the double swing door into the new cooler, install once cooler panels are set. Order information to be obtained from cooler shop drawings provided by Construction Manager.

**Produce Sales Area**

1. **Sprinkler Contractor** to include time and material to identify sprinkler head/trellis interference with local authorities and shall relocate and add heads if required to meet coverage code.
2. **Electrical Contractor** is to provide temporary power dropping MC cable through the ceiling to the left side of refrigerated island cases, install in permanent location in telepole (that accepts internal duplex receptacle) after located by the Construction Manager and floor tile work is complete. Coordinate with latest fixture plan for quantity of cases and plans for telepole model numbers. Telepoles are to be mounted to match the angle of the cases and receptacle facing the rear.
3. **Electrical Contractor** to provide Armored Cable (MC) connection from a JB above the ceiling to the electrical connection point of the Bus Strut lighting grid. Cable to be aluminum color finish and is to be secured to a supporting Bus Strut cable.
4. **Plumbing Contractor** to make cold water connection to all case mounted quick connects on the Produce Cases.

**Produce Prep**

1. General Contractor is to install new “Black” nylon double swing doors into the sales area and into backroom.
2. General Contractor is to clean the Nudo ceiling tile and grid in the produce prep. Also repair the ceiling grid in the produce prep.
3. Painting Contractor must scrape / clean / repaint the produce prep walls with "white" epoxy paint.
4. **Electrical Contractor** to remove service bell and wiring.
5. Plumbing Contractor to supply ½" cold water with ball valve for the misting system as located by the Construction Manager.
6. Electrical Contractor to provide three (3) 20amp dedicated GFI Receptacle for the Misting system as located by the Construction Manager.
7. **General Contractor** to maintain existing Flying Insect Traps (with Glue Boards) in the Produce Prep. Remove temporarily for finishes, do not discard. Vendor (through Food Safety Dept.) will be responsible for replacing units as needed as part of the “Fly Program”.
8. General Contractor to provide and install aluminum splash guard on the hand sink that is within 18" of an adjacent sink.
9. **Electrical Contractor** to replace one emergency and one exit light in the Produce Prep.
10. **General Contractor** to supply and install 2”x6” treated wood at the bottom of all coolers and freezers in the produce prep, must paint white with epoxy paint.
11. General Contractor to pressure wash the Produce Prep and Cooler floor. Electrical/Plumbing/General Contractors to include labor and material to disconnect and reconnect/adjust all equipment and fixtures. General Contractor to also chase \_35\_\_\_ linear feet of cracked concrete and fill with two part epoxy. Apply "Euclid Diamond Hard" sealer in the Prep and Cooler, must be applied with a squeegee
12. General Contractor to relocate the Sterilox system from the 3 compartment sink to the 2 compartment sink, Plumbing Contractor to relocate water supply including all valves and components.
13. **Plumbing Contractor** no longer supplies the mixing valve for the Eye Wash Station, this will be part of the equipment supplied. {remove is no new eye wash station in this department}

**Meat Prep & Meat Sales area**

1. **Electrical Contractor** must provide temporary lighting over cases for any bulk head remodeling. Coordinate with the Construction Manager for reusing the existing light fixtures.
2. **General Contractor** to include saw cutting for electrical conduit between the Island Meat case and the wall cases to allow installation of receptacle on case. **Electrical Contractor** to include circuit and standard receptacle with water proof cover (GFI only if required by Inspector) mounted to base of the Island Meat case closest to the right wall. Pushing circuit in Seal Tight through existing refrigeration conduit is an acceptable alternative but not always possible.
3. **Electrical Contractor** to relocate the push button for the Meat Prep Bell; coordinate location with Construction Manager.
4. **General Contractor** is to install new “Black” nylon double swing door into sales area and into the Meat Storage, and going into backroom grocery storage area
5. **General Contractor** is to clean ceiling in meat prep. Ceiling type is \_\_\_\_Panel\_\_\_\_\_\_.
6. **Electrical Contractor** is to replace light fixtures in the meat prep room with \_\_26\_\_\_\_ 4’ LED “VL” light fixtures.
7. **General Contractor** must wipe down and clean the electrical cord drops from the ceiling. Zip Tie all un-used cord drops to the ceiling.
8. **General Contractor** to remove abandoned data wiring to scales and seal holes in ceiling.
9. **Sprinkler Contractor** must clean \_\_ALL\_\_ sprinklers heads and escutcheons in the meat prep and meat prep walk-ins.
10. **Plumbing Contractor** must separate any tee’d evaporator lines and run individually with hanger support.
11. **Electrical Contractor** must seal the light fixtures from the top so no condensation enters the fixture in the cooler and freezer.
12. **Electrical Contractor** to remove the light switch for the Meat Freezer and install a blank cover, hard wire lights to be controlled by energy management.
13. **General Contractor** is to install \_0\_\_\_ paper towel dispensers provided by Retail Business Services.
14. **General Contractor** to provide and install \_\_9\_\_ FRP Panels to match existing walls from floor to ceiling when closing in the Meat Prep window opening. Picture framed FRP in space where window was removed only is not acceptable. Remove old material, do not install as an overlay.
15. **General Contractor** is to cut out and remove all existing caulking along top of all perimeter quarry tile cove base. Apply new caulk (color to match grout) to seal the quarry tile cove base to the wall entire perimeter.
16. **Plumbing Contractor** no longer supplies the mixing valve for the Eye Wash Station, this will be part of the equipment supplied. {remove is no new eye wash station in this department}
17. **MARKET FREEZER NEEDS TO LOOKED AT BY ENERGY. MOLD GROWING OUTSIDE IN THE MARKET OFFICE. PANELS ARE SEPERATING.**

**Sales Area**

1. **General Contractor** is to ensure that all trades cleanup after their work has ended for the day or prior to them leaving the area. This is to include removal of debris along with any needed dusting, sweeping or mopping.
2. **General Contractor MUST** provide a cleanup person who will clean 40 hours per week for \_\_\_6\_\_\_\_\_ weeks as indicated in the Construction Schedule. This cleaning is to include dusting of product and shelving including displays in the entire store for the duration of VCT work and similar duties as required for dust generated by décor removal and wall finishes. This person shall be identified to the Construction Manager and Store Manager.
3. **Mechanical Contractor** is to replace all Sales Area and Deli return grills.
4. **General Contractor** is to clean all sales area diffusers and the surrounding ceiling tile 10’ out. Replace \_100\_\_\_ ceiling tile that are stained/damaged prior to cleaning with matching ceiling tile.
5. **General Contractor** is to clean the ceiling grid where ceiling mounted lighting has been removed.
6. **General Contractor** is to leave 20 ceiling tiles that will be used for Loss Prevention for security cameras, etc. Ceiling tiles are to match the sales area ceiling tile, place them on the storage platform in the backroom.
7. **General Contractor** must remove all unused clips from the ceiling grid.
8. **General Contractor** is to include removal/relocation of sprinkler heads to facilitate construction of new walls or canopies.
9. **General Contractor** is to re-secure/reattach and provide sprinkler escutcheons as required throughout the store. (Replace \_\_5\_\_\_ rusted or \_\_5\_\_\_ missing escutcheons)
10. **General Contractor** must verify that the sales area bulkheads are structurally sound to support additional wall loads. Refer to detail in plans for structural repairs if needed.
11. **General Contractor** must submit a letter to Retail Business Services Construction that the existing/remaining bulkheads have been certified that they meet structural and architectural criteria.
12. **Electrical Contractor** shall be responsible for relocating or adjusting the height and location of all fire strobes, exit lights, and emergency lights in the sales area to accommodate the new décor package. These relocations will need to be coordinated with project Décor Contractor and/or the Construction Manager.
13. **General Contractor** to contact Jason Pethel (by email only and copy Construction Manager, Jason.Pethel@RetailBusinessServices.com) for relocation of Fire Strobes in the sales area to accommodate the new décor package.
14. **Electrical Contractor** is to install \_\_\_6\_\_ emergency and \_\_3\_\_\_ exit lights on sales floor. Exit lights shall be LED Technology. These fixtures are to be replaced prior to sales area painting, failure to do so will result in repairs at the Contractor's expense.
15. **General Contractor** is to skim the sheetrock walls where old décor is removed and achieve a “Level 4” finish prior to painting. GC is to skim all imperfections in all sales area drywall as necessary prior to painting the sales floor walls.
16. **Painting Contractor** to refer back to the “Standard Notes” section of these bid notes for directions concerning the National Account program.
17. **General Contractor** to provide and install 1x4 wood nailer at all perimeter wall shelving. This will be coordinated with the Reset Team Lead at the beginning of Grocery Reset, all material must be on site at start of Grocery Reset.
18. **General Contractor** to maintain existing drywall control joints.
19. **General Contractor** is responsible for installing new Fire Extinguisher stickers on all sales area and office Fire Extinguishers once all painting and wall finishes are complete. New stickers are to be as follows:

• Fire Extinguisher Signs for Curved Surfaces (including round and square columns) – Provide 18"H x 4"W glow-in-the-dark adhesive sign equal to Condor 469V23 (Grainger item #469V23).

• Fire Extinguisher Signs for Flat Wall Surfaces – Provide 18"H x 4"W glow-in-the-dark plastic sign equal to Accuform Signs MFXG551GP (Grainger item #9CXE3).

1. **Electrical Contractor** to provide telepole from ceiling to the floor (centered behind the case) for any self-contained case not against a wall.
2. **Electrical Contractor** to install the telepole for the Fresh Pet case to the top of the gondola behind the case. If existing fresh pet case, provide power same day as relocated.
3. **General Contractor** is to include the material and installation of **all Finish Metal** work required. Acceptable standards are:
   1. 18 gauge Stainless Steel, #3 Finish, non-hemmed edges (PVC coated) on all exposed corners across the storefront, boxed column wraps are to be 22 gauge, #3 Finish Stainless Steel.
   2. 11 gauge Stainless Steel, #2B Finish (PVC coated) thresholds at all Deli openings, Meat Prep to Sales Area opening, Produce Prep to Sales Area opening, and any Sales Area to backroom opening.
   3. 18 gauge, #3 Finish, Stainless Steel with non-hemmed edges (PVC coated) 4' corners on **all** outside Deli Hard Tile corners.
   4. 20 gauge, #3 Finish Stainless Steel (PVC coated) for all Oven and Hood Flashing.
   5. 18 gauge, #3 Finish Stainless Steel (PVC coated) for all Kickplates.
   6. 18 gauge, #3 Finish Stainless Steel (PVC coated) 4’ corner guards on all sales area exit door openings, Produce Prep door opening, and Meat Prep Door opening.
   7. 18 gauge, #3 Finish Stainless Steel (PVC coated) Restroom Corridor opening wrap that wraps 2” on the sales area side, through the opening and wraps 2” on the Corridor side to create a full cap.
   8. 18 gauge, #3 Finish Stainless Steel (PVC coated) 4’ corner guards on any Restroom Corridor exit door openings, restroom door openings, backroom traffic door opening, and any other Restroom Corridor door openings, include an 18 gauge, #3 Finish, Stainless Steel with non-hemmed edge 4’ corner on any outside wall corner in corridor.
   9. Cooler/Freezer door(s) on the \_\_\_\_NA\_\_\_\_ cooler/freezer are to get diamond plate aluminum 4’ A.F.F. (customer facing only).
   10. 18 gauge, #3 Finish Stainless Steel kick plate the length of the rear load dairy coolers front and sides.
   11. Cooler/Freezer wall diamond plate aluminum in the \_\_\_NA\_\_\_\_\_ cooler/freezer shall extend 12” up wall and turn 2” on floor, mechanically attach to floor.
   12. Wing Bar base to be 3” SS wrap with ¼” flare at the floor. Must be caulked to the floor and screwed to the Wing Bar.
4. **General Contractor** is to replace/install 22 Gauge, #3 Finish stainless steel (PVC coated) column wraps 4’ above finished floor on \_\_\_\_8\_\_\_\_ sales area columns that are missing, damaged, or will become exposed as result of shelving changes.
5. **Electrical Contractor** must not install up lighting until after the décor is installed.
6. **General Contractor** is responsible for demo of existing fillers and wedges shown to be removed prior to the Décor Vendor's arrival and case painting.
7. **General Contractor** shall be responsible for removing and disposing of the old valence to include brackets from the cases.
8. **General Contractor** needs to caulk around all doorframes. This is after all the VCT work has been successfully completed. The color of the caulk needs to be coordinated with the Construction Manager.
9. **General Contractor** is to install plywood caps over all gaps between shelving the length of the shelving and in gaps between angled cases.
10. **General Contractor** to provide temporary bracing between back to back shelving to cases during case work, Construction Manager to coordinate with Grocery Reset for permanent bracing (or will be handled during Grocery Reset).
11. **General Contractor** to remove sign headers from Lunch Meat, Dairy, and Beer cases.
12. **General Contractor** to remove debris and broom sweep tops of all cases at project completion.
13. **General Contractor** to seal with rodent proof material the drywall to the block wall behind all new and relocated cases where horizontal framing/furring is not present.
14. **Soft Tile Contractor** to remove \_\_1\_\_ layers of VCT prior to new floor tile installation.
15. **Soft Tile Contractor** is to include the use of Mapei "G21" two part urethane adhesive when placing VCT in front of the Produce Cases planned to contain a misting system. This adhesive is to be used for all VCT under the case to a minimum of 4' away from the case.
16. **Soft Tile Contractor** is to include moisture test, grinding of any loose patch/high spots/problem areas, sanding entire floor, installation of APAC "V-Block" (or North American "Vapor Guard Pro"), floor patch and leveler, and final sanding in the VCT bid, no change order will be accepted for floor patch. (refer to specifications for material and products to use)
17. **Soft Tile Contractor** is to include material and installation of VCT under Grab N Go shelving (around the tobacco kiosk) and any perimeter wall shelving that is not attached to the wall.
18. **Electrical Contractor** to include making electrical connection to the Soft Tile Contractor's pigtail for grinding equipment.
19. **General Contractor** to include labor to relocate any shelving not secured to a perimeter wall and Grab N Go shelving (around the tobacco kiosk) for the installation of VCT.
20. **General Contractor** to scrape and sweep clean any VCT that becomes exposed due to the relocation of equipment or shelving. This shall be done prior to opening the store for customers. Must provide own scrape blade for shelving moves.
21. **General Contractor** shall patch and repair floors due to removal of floor stubs, existing walls, etc.
22. **General Contractor** to include installation and material of temporary VCT when shelving/cases/displays are removed exposing areas of concrete floors that create customer trip hazards. VCT can be any color. Applicable if area is exposed for more than one week.
23. **Plumbing/General Contractor** to install \_\_\_8\_\_\_ new adjustable floor clean outs (Sioux Chief only) as described in plans. This work must be complete PRIOR to VCT replacement.
24. **General Contractor/Plumbing Contractor** will be required to cut down the 4" hub bells to be ½" above finished floor when installing new 4" hubs.
25. **General Contractor** shall be responsible for installing McCue corner guards as shown on the fixture plan.
26. **Retail Business Services** will provide inspection and jetting of all waste lines. **General Contractor** must have all clean out access points open and clear of any construction debris.
27. **Electrical Contractor** must run independent electrical conduit; NO electrical lines are to be run inside the refrigeration PVC chases with refrigeration circuits. (except receptacle for sampling station in first meat promo)
28. **General Contractor** is to ensure that **NO** plumbing hubs/drains or electrical junction boxes remain behind any void area in the sales areas.
29. **Retail Business Services will be responsible for handling the gondola mover for the sales area.** Number of full moves required \_\_\_1\_\_\_.
30. **General Contractor** is to provide refrigeration chases, access panels and finishes for all refrigeration drops.
31. **General Contractor** to wipe clean all sales area emergency lights and exit signs prior to the completion of the project after all major sales area work is complete.
32. **General Contractor** to clean the top of all floor clean outs in the sales area after all floor tile work has completed at the end of the project.
33. **General Contractor** will be responsible for the disposal of removed refrigerated cases on this project. The Refrigeration Contractor will remove the cases from the building, it will be the responsibility of the General Contractor to move the cases once outside the building to the planned means of removal (dumpster, flatbed truck, etc.). This does not include any equipment, just cases. Coordinate with Construction Manager. Cases being removed by General Contractor are:

* See Latest A101 for List of Cases being Removed.

**Restroom Corridor**

1. **General Contractor** is to clean the ceiling in the restroom corridor.
2. **Electrical Contractor** is to remove the surface mounted light fixtures in the restroom corridor and install \_5\_\_\_ (2x4) LED “LM” lay-in light fixtures
3. **Sprinkler Contractor** must clean \_\_ALL\_\_\_ sprinkler heads in the restroom corridor
4. **Electrical Contractor** is to demo all receptacles out of the restroom corridor and is to provide and install (1) new receptacle. (Coordinate exact location with Retail Business Services Construction Manager.)
5. **General Contractor** is to install new “Black” nylon double swing doors into backroom grocery storage area. **General Contractor** is to install new **Black** ADA approved restroom placards.
6. **Plumbing Contractor** to replace the existing water cooler with an ADA approved high/low cooler (Elkay EZSTIL8C Stainless Steel). **General Contractor** must adjust the pipe bollards accordingly.
7. **General Contractor** to provide and install 4” black plastic pipe bollard slip covers on bollards at drinking fountain.
8. **General Contractor** is to supply and install a 3” min. pipe bollard core drilled at the exposed masonry corner with a black plastic slip cover for corner protection. GC to supply bollard and slip covers.
9. **Plumbing Contractor** to install a ½" cold water line with ball valve and ½" threaded fitting for hose connection, coordinate location with Construction Manager.

**Restrooms**

1. **Painting Contractor** is to repaint restroom ceilings with epoxy paint, color to be white.
2. **Electrical Contractor** is to install \_\_4\_\_\_new “BL” lights parallel with stalls with wall mounted switch. Must install \_\_1\_\_\_\_emergency light (“BLE”) in both restrooms. (see specifications)
3. **Mechanical Contractor** is to replace the restroom exhaust fan.
4. **Electrical Contractor** to install \_\_4\_\_ new Thin Air hand dryers with wall plates. Mount at 42” A.F.F. to the bottom of the dryers. (Color to be coordinated with Construction Manager prior to ordering.)
5. **General Contractor** is to install new baby changing stations. Follow installation guide rules included with each station and dimensions on approved plans to ensure proper mounting height. Changing Station is to be "Diaper Depot Horizontal" 2301 (powder gray).
6. **General Contractor** to clean the sinks, urinal, and toilets with pumice stone to remove hard water stains. Remove existing caulking and re-caulk all fixtures. Replace caulking on changing stations.
7. **General Contractor** to replace \_ALL\_\_\_ toilet seats in restrooms, color to match.
8. **Plumbing Contractor** is to install waste line coverings under all sinks in both restrooms.
9. **General Contractor** is to install \_\_5\_\_\_ toilet paper dispensers at 3’-4” AFF to bottom of fixtures. (Do not install paper towel dispensers in the restrooms)
10. **General Contractor** is to replace both sets of restroom toilet partitions (color to be stainless steel). Urinal screen is to have overhead bracing. **(Note: legs of new partitions must not fall on top of floor drain.)** Partitions must be made by one of the following manufacturers: American Sanitary Partition Corporation, Global Steel Products Corp, or Metpar Corp.
11. **General Contractor** is to remove tampon dispensers and paper towel dispensers from restrooms; no holes in walls shall be visible.
12. **General Contractor** to carefully remove the soap dispensers and re-install once the restroom work is complete.
13. **General Contractor** to install 2 coat hooks in each restroom stall, one mounted at 48" and the other mounted at 59". Coat hooks are to be secured with thru bolts (tamper resistant Pin-In-Star on inside and smooth head barrel style binding post on outside “with a dab of Loctite Threadlocker”).
14. **General Contractor** is to replace restroom mirrors with \_2\_\_\_ standard style and \_\_2\_\_ handicap style.
15. **General Contractor** is to replace and install \_\_3\_\_\_ feminine napkin disposal hardware.
16. **General Contractor** must contact and use Rick Ling (Ph # 336-918-2231 or email: ([rling@newlifetilecleaner.com](mailto:rling@newlifetilecleaner.com)) with New Life Tile for the installation of the sealer used in the restrooms. This shall include all labor and material associated with the sealer installation.
17. **General Contractor** is to professionally clean all restrooms, complete this work at end of project and must have the Store Manager to sign off on the completion.

##### Grocery Storage Area

1. **General Contractor** to patch all openings in masonry/drywall demising wall and mechanical room created as a result of this remodel project. Use rodent proof material. **Refrigeration Contractor** to fill/seal all new penetrations created under the RC scope of work.
2. **Electrical Contractor** is to make sure all open junction boxes, control panels, and electrical panels throughout the store above the coolers and freezer, above the lay-in ceilings are closed up prior to the project completion.
3. **General Contractor** is to remove the construction debris from the tops of all walk-ins and rooms and sweep clean.
4. **General Contractor** to construct a back-stock storage platform. Platform to be constructed of 4x8x¾" plywood with 2x4 supports (turned tall) with six threaded rod passing through the plywood and 2x4 with washer and two bolts supported by unistrut attached to the roof joist. Coordinate location with Construction Manager, **Placement should be above a cooler/freezer top with 4’ clear walkway around and adequate access through perimeter screen.**
5. **Plumbing Contractor** is to provide and install check valves on the cold water side of all mixing valves if not existing to include all prep sinks with hand sprayers and misting system.
6. **Electrical Contractor** to remove the light switch from the Storage Freezer and install a blank cover, hard wire lights to be controlled by energy management.
7. **Electrical Contractor** to remove the light switch from the Ice Cream Freezer and install a blank cover, hard wire lights to be controlled by energy management.
8. **Painting Contractor** to paint all backroom and prep-room areas that are painted. Paint previously painted surfaces, doors, doorframes, etc. in backroom and grocery storage.
9. **Electrical Contractor** to provide power for the \_\_2\_\_ new bug zappers in the backroom. Do Not remove, relocate, unplug, or discard the Flying Insect Traps (with Glue Boards). Construction Manager to order new/replacement units.
10. **General Contractor** to assemble and install: Recycle bins, janitor’s cabinet, misc. tables, ALL trashcans, lounge furniture, office furniture, etc. Coordinate with Construction Manager.
11. **Tile/General Contractor** to install 2” min. flat stock aluminum threshold at all VCT transitions.
12. **Painting Contractor** to include painting the white rodent stripe on the perimeter of the backroom storage area.
13. **Electrical Contractor** to provide infrastructure for a call box at the DSD Door. This will include conduit from the bar joist down and through the wall to a weatherproof 4x4 gang box mounted beside the DSD Door outside. Conduit from the bar joist to the telephone backboard. Pull one Cat5 cable in the installed conduit from the telephone backboard to the call box outside (provide temporary blank cover outside. (Existing call box at the truck driver entrance door will remain, this will be in addition to).

##### Mechanical Room

1. **Electrical Contractor** to lower the lights in the motor room so they are under the refrigeration runs. Add light cages to protect lights. ADD ONE 8’ LIGHT OVER “A” RACK.
2. **General Contractor** shall leave a set of as-built construction drawings in the mechanical room at the end of the project. These are to be in a **6” PVC sleeve with threaded end caps** and the final completion date written on the PVC sleeve mounted horizontally on the wall.
3. **General Contractor** to install new passage latch door handle on the motor room. (No lock)
4. **General Contractor** to install new weather stripping and sweeps on the motor room doors.
5. **General Contractor** to add a astragal and sliding bolt latch on the mechanical room door that becomes fixed.
6. **Electrical Contractor** to add a general use receptacle to the left of the roof access ladder.
7. **General Contractor** to seal ends of all PVC sleeves in refrigeration trench with rodent proof material.

##### Janitor’s Room

1. **Painting Contractor** is to epoxy paint the walls, ceiling, and around sink inside of the janitor’s room.
2. **Mechanical Contractor** is to replace the exhaust fan in the janitor's room.
3. **General Contractor** is to provide a minimum of 4 neoprene spring operated mop hangers mounted above the can wash.
4. **General Contractor** is to remove the existing wood cabinet and install new Janitor’s cabinet supplied by RBS.
5. **General Contractor** to remove the door, hinges, and closer from the janitors closet and leave frame. Don’t install new.
6. **General Contractor** to seal all penetrations in the Janitor’s Room with silicone caulk, including sealing escutcheons to wall/ceiling with caulk.

##### Lounge

1. **Electrical Contractor** to clean and relamp the light fixtures in the lounge.
2. **Mechanical Contractor** is to replace the lounge exhaust fan.
3. **General Contractor** to remove all items from existing wall paneling and make paint ready. **Painting Contractor** to paint the existing wall paneling, refer to "Standard Note" section for acceptable product and procedures
4. **General Contractor** to install new lockers located by Construction Manager. Lockers will be provided by Retail Business Services.
5. **General Contractor** is to provide 10 sturdy coat hooks (Stainless Steel) evenly spaced on a 1x4 board (clear coated pine)
6. **General Contractor** to install two cork boards and one mirror provided by Retail Business Services.
7. **General Contractor** is to install a paper towel dispenser in the lounge. Coordinate the location with the Construction Manager. (Retail Business Services will provide the dispenser)
8. **Electrical Contractor** to install receptacles for coffee and microwave 50" a.f.f.

##### Department Manager’s/Training Office

1. **Electrical Contractor** shall install fixtures per the Electrical Prints. Lights are to have a flush mounted wall switch at the entrance. Coordinate exact location of the utilities with the Construction Manager.
2. **Mechanical Contractor** to install a new transfer fan, coordinate the location of the transfer fan with the Construction Manager.
3. **General Contractor** to remove existing wall paneling and install new Marlite as directed in plans.
4. **General Contractor** is to provide and install a \_\_\_12\_\_\_\_ laminated millwork counter top. Coordinate utilities with counter location! Counter to be 30" above finished floor, refer to plans for laminate color and millwork details.
5. **General Contractor** to provide plastic grommets for wiring penetrations of countertop.
6. **General Contractor** to install a 12’ laminated millwork shelf mounted 28” above countertop. Laminate to match counter.
7. **Electrical Contractor** to install one quad receptacle 64” AFF over the shelf.
8. **General Contractor** to install a new hollow metal door undercut 2” with a window.
9. **General Contractor** to install push/pull plate hardware on door.

**Rear Exterior & Sides**

1. **General Contractor** is to add a door scope to driver’s door. (Beeson Hardware   
   336-821-2181).
2. **General Contractor** is to properly re-stripe truck guide stripes (as per Food Lion Plans and Specifications). Provide glass beads for stripping.
3. **General Contractor** is to clean the light fixtures over the dock doors
4. **General Contractor** is to re-stencil the store numbers on the back dock doors and roll-up doors.
5. **General Contractor** is to caulk the joints at the truck pad and the rear walls.
6. **General Contractor** shall install a pull handle on the designated construction door for the remodel. This door must remain closed for security and should never be propped open.
7. **General Contractor** to paint all exposed copper lines silver that are exposed to the public.
8. **General Contractor** is responsible for all damaged landscaping, out parcels and finishes around the perimeter of the store due to the construction work. The General Contractor will be required to repair all damaged materials, out parcels, & ruts prior to finishing the job. These areas must be smoothed out, seeded and straw installed.
9. **General Contractor** will not be allowed to pull drop cords thru any hollow metal door which would keep the doors from closing. Coordinate with the Construction Manager for allowable cord location.
10. **Painting Contractor** must repaint all exterior metals to include stairs, canopy supports, doors, doorframes, bollards, light pole bases, etc.
11. **General Contractor** to secure a screen to the sprinkler blow off.

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###### Allowances

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**\*Note: General Contractor is to incorporate in this contract the listed allowance as stated in the bid notes per the Retail Business Services Construction Manager.**

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* + $3,500.00 for Parking Lot Striping.

CC: Construction Manager – Matt Phillips

General Contractor – Vertex, RPM, Erin, Rick Shipman

Energy Team Member – Nick Grannan

Construction Coordinator – Shannon Cheeseman

Ref: 2560walk

3/18/20

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###### IMPORTANT – Bid Note Attachments

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* + Note: 2019 Case Drains



Store #2560 Edgemere, MD

**Landlord Repair Checklist**

**IMPORTANT NOTE:** All Landlord items listed must have pictures. These pictures must be sent to the Landlord Maintenance Department.

* Landlord shall make repairs to the roof system as indicated in the roof survey and as indicated by visual inspection.
* Landlord to replace missing Snow Cleats from standing seam metal roof along storefront of Food Lion. (OR) Landlord to install new Snow Cleats on standing seam metal roofing along storefront of Food Lion.
* Landlord is to replace the missing extra sprinkler heads in the Sprinkler Riser Room.
* Landlord to restripe the Food Lion parking lot including directional arrows and lane designation in drives and aisles.
* Landlord shall repair potholes in asphalt that are located \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_or resurface the existing parking lot from the concrete at Food Lion’s storefront to \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_.
* Landlord shall replace \_\_\_\_\_\_\_ s.f. of asphalt located on the right/left side and or behind Food Lion.
* Landlord shall scrape off all loose paint, block fill, then paint with an elastomeric paint the exterior rear and sides of Food Lion.
* Landlord shall remove weeds and install mulch in landscaped areas, replace dead/missing plantings in landscaped areas. Landlord shall plant grass in bare area located \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_.
* Landlord shall make structural repairs to \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_.

* \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

 

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

P.O. Box 667

Kernersville, N.C. 27285-0667

**EMS REMODEL NOTES**

**FOR ELECTRICAL AND MECHANICAL CONTRACTORS**

These notes are provided to clarify the portion of this project. If there is a conflict between these notes and the print these notes take precedence over the print. If there are any questions regarding the intent or scope of these notes please contact SESCO Bill McCollough (336-580-0152 or [billy@trs-sesco.com](mailto:billy@trs-sesco.com)).

**ELECTRICAL:**

1. Each refrigeration circuit will have its own electrical circuit. As an example, if one refrigeration circuit is removed and is replaced by two refrigeration circuits an additional electrical circuit will be required. This circuit will have lights and fans separated and anti-sweat ran through the anti-sweat controller for all new and relocated glass door frozen food cases.
2. All refrigerated case lights will be on load six. Existing cases do not apply, although if an existing electrical circuit is re-used for new cases and or relocated cases the lighting circuit will need to be on load six.
3. If a case(s) requires an anti-sweat circuit and the existing wiring does not have this available then an additional circuit for anti-sweat will be provide and ran through the anti-sweat panel. EC needs to label all new circuits with both breaker and refrigeration circuit identification.
4. If the frozen food line up has changed locations the anti-sweat humidity sensor location must be relocated. Contact the Energy Team member or your EMS representative for location.
5. All new and existing walk in cooler and freezer lights are to load 1. Insure that freezer lights and heater are not on the same circuit. Deli walk-ins can be load 1 or 4. EC to furnish contactor(s) if needed.
6. If the vestibule has been re-worked in such a manner that the inside lights have now become the outside canopy lights, these lights will need to be relocated to load three. If outside lights have now become inside lights these will need to be on load 1.
7. If a seafood steamer hood is installed an interlock control box will serve as a way of running the hood during the steaming process. Power for the steamer and control power for the hood exhaust fan is routed through this control box. The control power for the exhaust will be routed through a load 1 contactor prior to feeding this control box. See the attachment for detail. The control box will be supplied by SESCO to the mechanical contractor and is to be wired by the electrical contractor.
8. All grid/track lighting will be required to be on EMS load 1. Addition contactor(s) may be required and supplied by EC.
9. All accent lighting (wall wash, decor or up lights) will be on load 14. In an older store there may not be a load 14 in which case the EC will wire to load 6. Coordinate with SESCO.
10. EC responsible for providing communication cable for all refrigeration controllers and the HVAC controller.  This will be in the form of CAT5 cables for each controller with stores that have E-2 controllers or 4 wire shielded cable with stores that have earlier versions of CPC controllers.  Coordinate with the Sesco representative for this store.  You can contact Sesco at 336-996-2220.
11. If De-Strat fans are used they are to be wired through load 1 contactors. EC to furnish contactor(s) if needed.
12. Any additional back room lighting (offices, restrooms, machine rooms etc.) shall be broken through load 1 contactors. EC to furnish contactor(s) if needed.
13. All new and/or reworked EBU lighting and night lighting shall be on a switch free circuit. If the existing wiring is on EMS it will need to be moved to either the EBU circuit or night light circuit.
14. For any store receiving a fire alarm upgrade. EC shall provide conduit and two 14 AWG wire for fire alarm contact interface relay with ECP. The two 14 AWG shall be able to reach entire ECP and labeled “Fire Alarm”. Contact should be within four feet of ECP whenever possible. Termination by others.
15. Electrical contractor is responsible for conduit required by mechanical contractor. BX or free air cable is not allowed. Sensor and control wiring cannot be in same conduit. Needs to be completed in a timely manner. Coordinate requirements with MC.
16. Electrical contractor needs to install and wire CT’S for the cooking equipment under the kitchen hood. The control wiring for the CT’S will be taken from the hood control panel terminals L4 and L4A (2 #14) and wired in parallel so that the hood fans run with the equipment. Contact SESCO parts for the number of CT’S required keeping in mind that one CT can be used on more than one piece of equipment depending on wire size. Contact SESCO Commissioning with any questions.
17. If EC is reusing existing circuits for either control or power for the hood fan(s) he shall ensure that neither is connected to load 4.

**MECHANICAL:**

1. All control wiring provided by the mechanical contractor is to be 14 gauge stranded. BX cable is not allowed. All shielded cable is to be 22 gauge or larger. All wiring shall be in conduit provided by electrician. Sensor cable cannot be in the same conduit with controls. Terminations for the mechanical controls by mechanical contractor.
2. If prints call for re-wiring of existing fans in motor room the MC is responsible for providing motor starter for three phase fans or contactors for single phase fans if no starter or contactor is existing. New machine room fans that require a starter or contactor shall be provided by MC if not already provided by SESCO.
3. For stores that are receiving fire alarm upgrade the MC will be responsible for removing all old smoke detectors. Once system has been switched over to fire alarm contact, **Sesco will notify GC in writing**. MC will then remove old detectors. Wiring from detectors is to be removed to associated junction boxes and capped off with wire nuts. Wiring from ECP terminals is to be removed to trough and capped off with wire nuts.
4. If the produce prep thermostat is being replaced with a temperature sensor that is wired back to the ECP, the MC will daisy chain the sensor cable from the ECP over to the appropriate refrigeration rack. Termination by others.

**Fire Alarm Note**: For stores that are receiving fire alarm upgrade the fire alarm contractor is to install, power, and monitor all new smoke detectors for all AHU’S and RTU’S. Contractor is to provide a relay enclosed within four feet of the ECP and controlled by fire panel. Contact will be wired by SESCO. Existing (old) smoke detectors will remain in place until Sesco switches system over to fire alarm panel. Refer to M1.01.

Note – The energy load pattern in table A below is typical of most Food Lion stores built prior to 2005. Table B is representative of Food Lion stores built since 2005.

**Table A**

Load 1 – Work Lights, LED Track Lights Load 5 – Store Front Sign

Load 2 – ½ Sales Lights Load 6 – Case Lights

Load 3 – Security- Outside Canopy Lights Load 7 – Water Heaters

Load 4 – Deli Lights & Hood Exhaust Load 8 – Parking Lot

**Table B**

Load 1 – Work Lights Load 5 – Sign Lights

Load 2 – ½ Sales Lights Load 6 – Medium Temp. Case Lights

Load 3 – Security – Outside Canopy Lights Load 7 – Low Temp. Case Lights

Load 4 – Deli Lights Load 8 – Parking Lot

Load 9 – ~~Produce & Wine Track Lights~~ Load 13 – RT & LT Up Lights

Load 10 – Machine Room Exhaust Fan Load 14 – Rear Up Lights

Load 11 – Machine Room Supply Fan Load 15 – Parking Lot Security

Load 12 – Water Heaters Load 16 – Beer Case Lights

**Revision 9 November 10, 2016**