

The Procurement Division of Knox County, Tennessee will receive sealed bids for the provision of **Serving Line Equipment** as specified herein. Bids must be received by **2:00 p.m.** on **June 5, 2023**. Late bids will neither be considered nor returned.

Deliver Bids To:

**Bid Number 3418
Knox County Procurement Division
Suite 100
1000 North Central Street
Knoxville, Tennessee 37917**

The Bid Envelope must show the Company Name, Bid Number, Bid Name & Bid Opening Date.

SECTION I GENERAL TERMS AND CONDITIONS

1.1 ADDITIONAL INFORMATION: Knox County wants requests for additional information routed to Robert Mackey, Senior Buyer, at 865.215.5754. Questions may be emailed to robert.mackey@knoxcounty.org. If you have not heard from the Buyer in a reasonable amount of time, please call for further assistance. Information about the Knox County Procurement Division and current solicitations may be obtained online at www.knoxcounty.org/procurement.

1.2 ACCEPTANCE: Vendors shall hold their price firm and subject to acceptance by Knox County for a period of ninety (90) business days from the date of the bid opening, unless otherwise indicated in their bid.

1.3 ALTERNATIVE BIDS: Knox County will not accept alternate bids (those not equal to specifications) unless authorized by the Invitation for Bid.

1.4 AUDIT HOTLINE: Knox County has established an Audit Hotline to report potential fraud and waste. To report potential fraud, waste, or abuse, please call or 1-866-858-4443 (toll-free). You can also file a report online by accessing <http://www.knoxcounty.org/hotline/index.php>.

Vendors are hereby cautioned that this Audit Hotline does not replace the Award Protest Procedures found in Section VI, Item M of the Knox County Procurement Regulations.

1.5 AWARD: Award will be made to the most responsive, responsible bidder(s) meeting specifications which presents the product or service that is in the best interest of Knox County. Knox County reserves the right to award this bid on an all-or-none basis, line-item basis, or schedule basis. Knox County reserves the right to make a multiple award. Knox County also reserves the right to not award this bid. The evaluation criteria are listed herein.

1.6 BID DELIVERY: Knox County requires respondents, when hand delivering submittals, to time and date stamp the envelope before depositing it in the bid box. Knox County will not be responsible for any lost or misdirected mail sent by common carrier, nor will Knox County be responsible for submittals delivered to addresses and Suites other than the delivery address and Suite specified at the top of this solicitation. The time clock in the Procurement Division shall serve as the official record of time.

Responses must be in a sealed envelope/box prior to entering the Procurement Division office. Procurement Division personnel are not allowed to see the submittal nor assist in placing documents in an envelope/box. Additionally, the Procurement Division is not responsible for providing materials (e.g. envelopes, boxes, tape) for submittals.

1.7 BIDS REQUESTED ON BRANDS OR EQUAL: Unit price bids are requested on products that equal or exceed the quality and performance of the brands and model numbers listed. References to brand names, trade names, model numbers or other descriptions peculiar to specific brand products are made to establish a required level of quality and functional capabilities and are not intended to exclude other products of that level. Comparable products of other manufacturers will be considered if proof of comparability is contained in their bid. It shall be the responsibility of the bidders, including bidders whose product is referenced; to furnish with their bid such specifications, catalog prices, brochures or other data as will provide an adequate basis for determining the quality and functional capabilities of the product offered. Failure to provide this data may be considered valid justification for rejection of their bid.

- 1.8 BUSINESS OUTREACH PROGRAM:** Knox County has established a Business Outreach Program which has the responsibility of increasing opportunity for small, minority and women owned businesses. This is being accomplished through community education programs, policy edification, active recruitment of interested businesses and process re-engineering.

Knox County is committed to ensuring full and equitable participation for all businesses. Knox County welcomes submittals from those disadvantaged businesses that have an interest in providing goods and/or services listed herein. In addition, Knox County strongly encourages the inclusion of disadvantaged businesses by non-disadvantaged Contractors who may wish to partner or subcontract portions of this agreement in order to accomplish the successful delivery of goods and/or services. If you are a disadvantaged business and would like additional information about our Business Outreach Program, please contact:

Diane Woods, CPPB, Business Outreach Administrator Knox County Procurement
Telephone: 865.215.5760
Fax: 865.215.5778
Email: diane.woods@knoxcounty.org

- 1.9 CLOSURES:** During periods of closure due to unforeseen circumstances in Knox County or closures at the direction of the Knox County Mayor, the Procurement Division will enact the following procedures in regard to solicitations and closures:

- If the Mayor closes the Administrative offices prior to the time set for solicitation opening of any business day, all solicitations due that same day will be moved to the next operational business day.
- Other unforeseen circumstances shall be at the sole discretion of the Procurement Director.
- Knox County shall not be liable for any commercial carrier's decision regarding deliveries during any unforeseen circumstances.

- 1.10 CONFLICT OF INTEREST:** Vendors must have read and complied with the "Non-Conflict of Interest" statement provided in the vendor registration process prior to the opening of this solicitation.

- 1.11 COPIES:** Knox County requires that bids be submitted as one (1) marked original and one (1) exact copy.

- 1.12 DECLARATIVE STATEMENTS:** Any statement or words (e.g.: must, shall, will) are declarative statements and the vendor must comply with the condition. Failure to comply with any such condition will result in the bid being considered non-responsive and disqualified.

- 1.13 DELIVERY:** Vendors must state the delivery time in their bids. Knox County requires that vendors deliver all products "free on board" destination.

- 1.14 DESCRIPTIVE LITERATURE:** Vendors, if bidding other than specified, must clearly identify the manufacturer and the specifications, to which they are submitting. Vendors must also provide descriptive literature with their bid.

- 1.15 ELECTRONIC TRANSMISSION OF BIDS:** Due to the nature of this solicitation, Knox County's Procurement Division will not accept electronically transmitted bids through the County's online Procurement system. Facsimile and email submission are strictly prohibited.

- 1.16 HOW TO DO BUSINESS:** Knox County utilizes a web-based Procurement software system, "KnoxBuys." The system provides our clients (vendors, county departments and the citizens of Knox County) with a more enhanced and end-user friendly means of accessing our services. The system allows for on-line vendor registration and maintenance, electronic receipt of Purchase Orders, on-line retrieval and submittal of quotes, bids and bids for our vendor-clients and on-line requisitioning and receiving for County departments.

In order for the County to maximize its investment and minimize the cost associated with office operations we need your help. When doing business with Knox County we are urging you to please go to our website at www.knoxcounty.org/procurement, register as a vendor in our on-line Procurement system, "KnoxBuys" if you have not done so and whenever possible to conduct your business with the County through this site. If you have any questions, please contact the Procurement Division Representative listed in Section 1.1 of this document.

- 1.17 INCURRED COSTS:** Knox County will not be responsible for any costs incurred by bidder in the preparation of their bid.

- 1.18 MULTIPLE BIDS:** Knox County will consider multiple bids that meet specifications.
- 1.19 NEW MATERIAL:** Unless specified otherwise in the bid package, the vendor must provide new supplies. New, as used in this clause, means previously unused materials. Material includes, but is not limited to, raw material, parts, components, and end products. Remanufactured and refurbished supplies will not be considered for bid.
- 1.20 NON-COLLUSION:** Bidders, by submitting a signed bid, certify that the accompanying bid is not the result of, or affected by, any unlawful act of collusion with any other person or company engaged in the same line of business or commerce, or any other fraudulent act punishable under Tennessee or United States law.
- 1.21 PAYMENT METHOD:** Knox County utilizes two (2) methods of placing orders for products and/or services. The first is the use of Purchase Orders. These Purchase Orders will be issued from the Knox County Procurement Division via the method selected by the vendor during registration. The Purchase Order will detail the quantity, specific item(s) and the contracted price for each item.
- The second method is the use of the Knox County Credit Card (VISA). Orders placed with the card will list the same information as the Purchase Order. Vendors will be given the card information and approval to process the transaction by the requesting department. Vendors must indicate in their bid response if the vendor will accept Knox County's Credit Card (VISA) as a form of payment. Bidders are prohibited to charge Knox County any type of merchant fee from their financial institution to accept this type of payment.
- 1.22 POSSESSION OF WEAPONS:** All vendors and their employees and their agents are prohibited from possessing any weapons on Knox County property without prior written consent from the County. In the case of a vendor whose Contract requires possession of firearms or other weapons to successfully complete their Contract, vendor must provide personnel who are bonded to bear said weaponry.
- 1.23 PROCESSING TIME FOR PAYMENT:** Vendors are advised that a minimum of thirty (30) days is required to process invoices for payment.
- 1.24 PROOF OF FINANCIAL AND BUSINESS CAPABILITY:** Vendors must, upon request, furnish satisfactory evidence of their ability to furnish products or services in accordance with the terms and conditions of these specifications. Knox County will make the final determination as to the vendor's ability.
- 1.25 RECYCLING:** Knox County, in its continuing efforts to lessen the amount of landfill waste and to further recycling efforts, request that bids being submitted on paper shall:
- 1.25.1 Be submitted on recycled paper
 - 1.25.2 Not include pages of unnecessary advertising
 - 1.25.3 Be made on both sides of each sheet of paper
- 1.26 RESTRICTIVE OR AMBIGUOUS SPECIFICATIONS:** It is the responsibility of the prospective bidder to review the entire Invitation for Bid (IFB) packet and to notify the Procurement Division if the specifications are formulated in a manner that would unnecessarily restrict competition. Any such protest or question regarding the specifications or bidding procedures must be received in the Procurement Division by **May 22, 2023 @ 4:30 p.m.** local time. These requirements also apply to specifications that are ambiguous.
- 1.27 SIGNING OF BIDS:** In order to be considered, all bids must be signed. Please sign the original in blue ink. By signing the bid document, the vendor acknowledges and accepts the terms and conditions stated in the bid document.
- 1.28 TAXES:** Knox County purchases are not subject to taxation. Tax exemption certificates will be provided upon request.
- 1.29 TITLE VI OF THE 1964 CIVIL RIGHTS ACT:** "Nondiscrimination in Federally Assisted Programs"—"No person in the United States shall, on the ground of race, color, or national origin, be excluded from participation in, be denied the benefits of, or be subjected to discrimination under any program or activity receiving Federal financial assistance." 42 U.S.C. Section 2000 et seq. It is the policy of Knox County Government that all its services and activities be administered in conformance with the requirements of Title VI.
- 1.30 USE OF BID FORMS:** Vendors must complete the bid forms contained in the bid package. Failure to complete the bid forms may result in bid rejection.

- 1.31 **VENDOR DEFAULT:** Knox County reserves the right, in case of vendor default, to procure the articles or services from other sources and hold the defaulting vendor responsible for any excess costs occasioned thereby. Should vendor default be due to a failure to perform or because of a request for a price increase, Knox County reserves the right to remove the vendor from the County's bidder's list for twenty-four (24) months.
- 1.32 **VENDOR REGISTRATION:** Prior to the opening of this bid, ***ALL BIDDERS MUST*** be registered with the Procurement Division. Please register on-line at our website at www.knoxcounty.org/procurement and click on "On- line Vendor Registration". Vendors must be registered with the Procurement Division **prior** to submitting their bid. Knox County shall not be responsible for technical difficulties experienced by vendors trying to register electronically less than twenty-four (24) hours prior to the bid closing time.
- 1.33 **WAIVING OF INFORMALITIES:** Knox County reserves the right to waive minor informalities or technicalities when it is in the best interest of Knox County.

SECTION II OBLIGATIONS, RIGHTS AND REMEDIES

These terms and conditions shall be part of the Contract. Knox County reserves the right to negotiate other terms and conditions it deems appropriate and necessary under the circumstances to protect the public's trust.

- 2.1 **ALTERATIONS OR AMENDMENTS:** No alterations, amendments, changes, modifications, or additions to this Contract shall be binding on Knox County without the prior written approval of the County.
- 2.2 **APPROPRIATION:** In the event no funds are appropriated by Knox County for the goods or services in any fiscal year, or insufficient funds exist to purchase the goods or services, then the Contract shall expire upon the expenditure of previously appropriated funds or the end of the current fiscal year, whichever occurs first, with no further obligations owed to or by either party.
- 2.3 **ASSIGNMENT:** Contractor shall not assign or sub-contract this agreement, its obligations, or rights hereunder to any party, company, partnership, incorporation, or person without the prior written specific consent of Knox County.
- 2.4 **BOOKS AND RECORDS:** Contractor shall maintain all books, documents, accounting records and other evidence pertaining to the goods and services provided under this Contract and make such materials available at its offices at all reasonable times during the Contract period and for five (5) years from the date of the final payment under this agreement for inspection by County or by any other governmental entity or agency participating in the funding of this agreement, or any authorized agents thereof; copies of said records to be furnished if requested. Such records shall not include those books, documents and accounting records that represent the Contractor's costs of manufacturing, acquiring, or delivering the products and services governed by this agreement.
- 2.5 **CHILD LABOR:** Contractor agrees that no products or services will be provided or performed under this Contract that have been manufactured or assembled by child labor.
- 2.6 **COMPLIANCE WITH ALL LAWS:** Contractor is assumed to be familiar with and agrees to observe and comply with all Federal, State, and local laws, statutes, ordinances, and regulations in any manner affecting the provision of goods and/or services, and all instructions and prohibitive orders issued regarding this work and shall obtain all necessary permits.
- 2.7 **CRIMINAL HISTORY RECORDS CHECK:** Any and all successful vendors, vendor employees, and any vendor sub-contractors and its employees must submit to a criminal history records check, at vendors expense, conducted by the Tennessee Bureau of Investigation and the Federal Bureau of Investigation prior to permitting the employee to have contact with students or enter school grounds when students are present. Reference Tennessee Code Annotated Section 49-5-413.
- 2.8 **DEFAULT:** If Contractor fails to perform or comply with any provision of this Contract or the terms or conditions of any documents referenced and made a part hereof, Knox County may terminate this Contract, in whole or in part, and may consider such failure or noncompliance a breach of Contract. Knox County expressly retains all its rights and remedies provided by law in case of such breach; and no action by Knox County shall constitute a waiver of any such rights or remedies. In the event of termination for default, Knox County reserves the right to purchase its requirements elsewhere, with or without competitive bidding.

- 2.9 GOVERNING LAW; VENUE:** This agreement shall be exclusively construed, governed, and controlled by the Laws of the State of Tennessee without regard to principles of law, including conflicts of law, of any other jurisdiction, territory, country, and/or province. Any dispute arising out of or relating to this agreement shall exclusively be brought in the Chancery Court or the Circuit Court of Knox County, Tennessee. Each party consents to personal jurisdiction thereto and waives any defenses base on personal jurisdiction, venue, and inconvenient forum.
- 2.10 INCORPORATION:** All specifications, drawings, technical information, Invitation for Bid, Bid, Award and similar items referred to or attached or which are the basis for this Contract are deemed incorporated by reference as if set out fully herein.
- 2.11 INDEMNIFICATION—HOLD HARMLESS:** Contractor shall indemnify, defend, save and hold harmless Knox County, its officers, agents and employees from all suits, claims, actions or damages of any nature brought because of, arising out of, or due to breach of the agreement by Contractor, its subcontractors, suppliers, agents, or employees or due to any negligent act or occurrence or any omission or commission of Contractor, its subcontractors, suppliers, agents or employees.
- 2.12 INDEPENDENT CONTRACTOR:** Contractor shall acknowledge that it and its employees serve as independent contractors and that Knox County shall not be responsible for any payment, insurance, or incurred liability.
- 2.13 INSPECTION AND ACCEPTANCE:** Warranty periods shall not commence until Knox County inspects and formally accepts the goods and/or services. The terms, conditions and timing of acceptance shall be determined by Knox County. Knox County reserves the right to reject any or all items or services not in conformance with applicable specifications, and Contractor assumes the costs associated with such nonconformance. Acceptance of goods or services does not constitute a waiver of latent or hidden defects or defects not readily detectable by a reasonable person under the circumstances.
- 2.14 IRAN DIVESTMENT ACT:** By submission of this bid, each bidder and each person signing on behalf of any bidder certifies, and in the case of a joint bid each party thereto certifies as to its own organization, under penalty of perjury, that to the best of its knowledge and belief that each bidder is not on the list created pursuant to Tennessee Code Annotated § 12-12-106.
- 2.15 LIMITATIONS OF LIABILITY:** In no event shall Knox County be liable for any indirect, incidental, consequential, special, or exemplary damages or lost profits, even if Knox County has been advised of the possibility of such damages.
- 2.16 NO BOYCOTT OF ISRAEL:** Pursuant to Tennessee Code Annotated Title 12, Chapter 4, Part 1, by submission of a response to this solicitation, each respondent and each person signing on behalf of any respondent certifies, and in the case of a joint response each party thereto certifies as to its own organization, under penalty of perjury, that to the best of its knowledge and belief that each respondent is not currently engaged in, and will not for the duration of the contract engage in, a boycott of Israel.
- 2.17 NON-DISCRIMINATION AND NON-CONFLICT STATEMENT:** Contractor agrees that no person on the grounds of handicap, age, race, color, religion, sex, national origin, or individual trait shall be excluded from participation in, or be denied benefits of, or be otherwise subjected to discrimination in the performance of this agreement, or in the employment practices of vendor. Contractor shall upon Invitation show proof of such non-discrimination and shall post in conspicuous places available to all employees and applicants notices of non-discrimination. Contractor covenants that it complies with the Fair Wage and Hour Laws, the National Labor Relations Act, and other federal and state employment laws as applicable. Contractor covenants that it does not engage in any illegal employment practices.
- Contractor covenants that it has no public or private interest and shall not acquire directly or indirectly any interest that would conflict in any manner with the provision of its goods or performance of its services. Contractor warrants that no part of the total Contract amount provided herein shall be paid directly or indirectly to any officer or employee of Knox County as wages, compensation, or gifts in exchange for acting as officer, agent, employee, subcontractor, or consultant to Contractor in connection with any goods provided or work contemplated or performed relative to the agreement.
- 2.18 ORDER OF PRECEDENCE:** In the event of inconsistent or conflicting provision of this Contract and referenced documents, the following descending order of precedence shall prevail: (1) Item Description, (2) Invitation for Bid, (3) Bid, (4) Award, (5) Special Terms and Conditions, (6) General Terms and Conditions, (7) Specifications, (8) Drawings.

- 2.19 REMEDIES:** Knox County shall have all rights and remedies afforded under the U.C.C. and Tennessee law in Contract and in tort, including but not limited to rejection of goods, rescission, and right of set-off, refund, incidental, consequential, and compensatory damages, and reasonable attorney's fees.
- 2.20 RIGHT TO INSPECT:** Knox County reserves the right to make periodic inspections of the manner and means the service is performed or the goods are supplied and warehoused.
- 2.21 SEVERABILITY:** If any provision of this Contract is declared illegal, void or unenforceable, the remaining provisions shall not be affected but shall remain in force and in effect.
- 2.22 TAX COMPLIANCE:** Pursuant to Resolution R-07-1-903 passed by the Commission of Knox County, Tennessee, Contractor hereby acknowledges, by submission of its bid or proposal and signature, it is current in its respective Federal, State, County, and City taxes of whatever kind or nature, and is not delinquent in any way. Delinquent status must be disclosed or risk debarment by the Knox County Procurement Division.
- 2.23 TERMINATION:** County may terminate this agreement with or without cause at any time upon thirty (30) calendar days' notice. In the event of termination by either party, fees due for services satisfactorily performed or goods accepted prior to the termination date shall be paid.
- 2.24 WARRANTY:** Contractor warrants to Knox County that all items delivered and all services rendered shall conform to the specifications, drawings, bid and/or other descriptions furnished and/or incorporated by reference, and will be fit for the particular purpose purchased of merchantable quality, good workmanship, and free from defects. Contractor extends to Knox County all warranties allowed under the U.C.C. Contractor shall provide copies of warranties to the County upon request. Return of merchandise not meeting warranties shall be at Contractor's expense.

SECTION III SPECIAL TERMS AND CONDITIONS

- 3.1 INTENT:** This solicitation is to convey to vendors the quality and type of installed cafeteria serving line equipment desired for the purpose and use by Knox County Schools Food and Nutrition Department. Award will be based on Best Value. Best Value means more than low cost. It includes initial cost, service quality and other factors detailed herein.
- 3.2 ACCEPTANCE:** Vendors are advised that the payment of an invoice does not necessarily constitute as an acceptance of products or services that are provided. Acceptance required a specific action by Knox County so stating.
- 3.3 ADDITIONS OR DELETIONS OF GOODS:** The Knox County Schools Food and Nutrition Department reserves the right to add or delete any item or school location during the period of this Contract. Prices for items added must be submitted to the Knox County School Nutrition Department and to the Knox County Procurement Division for acceptance. Knox County will obtain pricing to determine if suggested pricing is in a competitive range. Knox County reserves the right to use multiple methods to seek competitive pricing (e.g. internet, formal quotes, vendor catalogs, etc.). Upon acceptance, the price will remain in effect until the next allowable price adjustment.
- 3.4 AUTHORIZED DEALER/RESELLER:** Bidders **must** submit with their bid signed, written, factory documentation that they are authorized dealers/resellers for the product they are bidding. If bidder is the manufacturer of the product being bid, a signed statement so stating that fact **must** be included with their bid. Failure to comply with this request may be just cause for rejection of their bid.
- 3.5 AWARD LENGTH:** The length of this Contract will be one (1) year with the option to renew upon mutual consent of both parties. The term agreement may be renewed for four (4) one-year periods, one (1) year at a time, for a total of five (5) years. Knox County reserves the right to purchase these services from other sources if the need arises. Knox County reserves the right to revoke the award if a pattern of unavailability arises with the vendor.
- 3.6 BID AWARD:** It is the intent of the Knox County to award orders on the basis of price. Orders may not be awarded to the lowest bidder irrespective of quality. Knox County reserves the right to award or reject bids on each item separately, as a group or schedule of similar items, or as a whole, waiving any irregularities as deemed appropriate. A bid award letter will be sent to the successful vendor(s).
- 3.7 BIDDER OBLIGATION:** Bidder(s) shall become fully acquainted with conditions relating to the scope and restriction attending the execution of the work under this Invitation for Bid. The failure or omission of a bidder to become acquainted with existing conditions shall in no way relieve the bidder of any obligations with respect to this IFB or to the Contract.

- 3.8 BID EVALUATION:** In evaluating the bids, Knox County reserves the right to use any or all of the ideas from the bids submitted without limitation and to accept any part or the entire successful bid in selecting an operation which is judged to be in the best interest of Knox County. All material submitted becomes the property of Knox County and is therefore considered an open document under the Public Records Act.
- 3.9 CERTIFICATE REGARDING DEBARMENT:** Attached is a Debarment Certification. All vendors must complete the form and submit it with their bid response. Vendors that do not submit the certificate will not be considered.
- 3.10 CERTIFICATE OF INDEPENDENT PRICE DETERMINATION:** Attached is a Certificate of Independent Price Determination. All vendors must complete the form and submit it with their bid response. Vendors that do not submit the certificate will not be considered.
- 3.11 CERTIFICATE OF RESTRICTIONS ON LOBBYING:** Attached is a Certificate of Restrictions on Lobbying. All vendors must complete the form and submit it with their bid response. Vendors that do not submit the certificate will not be considered.
- 3.12 CHANGES AFTER AWARD:** It is possible that after the award, the County might change its needs or requirements. Knox County reserves the right to make such changes after consultation with the vendor. Should additional cost arise, the County reserves the right to consider accepting these changes provided the vendor can document the increased costs. Knox County also reserves the right to accept proposed service changes from the vendor if they will lower the cost to Knox County and/or provide improved service.
- 3.13 CODE OF CONDUCT:** The following conduct will be expected of all persons who are engaged in the awarding and administration of contracts supported by Knox County School Food and Nutrition Program Funds.
- 1) No employees, officer or agent of Knox County or the School Nutrition Program shall participate in selection or in the award or administration of a contract supported by program funds if a conflict of interest, real or apparent would be involved.
 - 2) Conflicts of interest arise when one of the following has a financial or other interest in the firm selected for this award:
 - a) The employee, officer, or agent
 - b) Any member of his/her immediate family
 - c) His or her partner
 - d) An organization employs or is about to employ one of the above
 - 3) Knox County School Nutrition employees, officers or agents shall neither solicit nor accept gratuities, favors, or anything of monetary value from Contractors, potential Contractors, or parties to sub-agreements.
 - 4) The purchase of any food or service from a Contractor for individual use is prohibited using school bid prices.
 - 5) The removal of any food, supplies, or equipment for individual use is prohibited.
 - 6) The outside sale of such items as used oil, empty cans and the like will be sold by contract according to the School Board policy and the outside agency.
 - 7) Failure of any Knox County School Nutrition employee to abide by the above could result in a suspension or dismissal. Interpretation of the code will be administered by the Knox County Procurement Division. The Knox County Procurement Division will not be responsible for any other explanation or interpretation which anyone presumes to make on behalf of the schools.
 - 8) Failure of a Contractor's agent to abide by these rules or facilitate a school employee the opportunity to not abide by these rules by actively participating in a breach of one or more of the rules hereby established may result in termination of the Contract.
- 3.14 CONTRACT EXECUTION:** The award of this bid will result in a Contract between Knox County and the successful vendor. The Knox County Procurement Division will draft this Contract and no vendor forms, (i.e. Terms and Conditions, service agreements, or standard company forms, etc.) will be accepted as Contract attachments.

- 3.15 **DELIVERY TIME:** Vendors must state the number of business days until delivery after receipt of a signed purchase order. Vendors shall state accurate lead times. Knox County reserves the right to cancel orders with no obligation when delivery time is exceeded. Vendors must state number of business days and not a range of days. For example, an unacceptable answer is “30-60” business days. Vendors must be specific and state either “30 business days” or “60 business days”. If vendors answer states a range of days, Knox County will base their answer on the maximum number of days provided.
- 3.16 **DESTINATION AND DELIVERY:** Bidders must include all destination and delivery charges in their price. **There will be no extra hidden charges.** Delivery must be “free on board” to the County department.
- 3.17 **ENERGY POLICY AND CONSERVATION ACT:** Vendors must comply with mandatory standards and policies related to energy efficiency which are contained in the state energy and conservation plan issued in compliance with the Energy Policy and Conservation Act (PL 94-163, 89 Stat. 871)
- 3.18 **EQUIPMENT SPECIFICATIONS:** Specifications are located in Attachment “A”.
- 3.19 **EQUAL EMPLOYMENT OPPORTUNITY:** All contracts awarded in excess of \$10,000 by grantees and their contractors or sub-contractors shall comply with Executive Order 11246 entitled “Equal Employment Opportunity” as amended by Executive Order 11375 and supplemented under the Department of Labor Regulations 41 CFR, Part 60.
- 3.20 **EVALUATION CRITERIA:** The bid will be evaluated using the following criteria:

Price	90 Points
Delivery (Business Days)	10 Points

- 3.21 **EVALUATION REVIEW:** Knox County reserves the right to use all pertinent information (also learned from sources other than disclosed in the IFB process) that might affect the County’s judgment as to the appropriateness of an award to the best evaluated vendor. This information may be appended to the bid evaluation process results. Information on a service provider from reliable sources, and not within the service provider’s bid, may also be noted and made a part of the evaluation file. Knox County shall have the sole responsibility for determining a reliable source. Knox County reserves the right to conduct written and/or oral discussions/interviews after the bid opening. The purpose of such discussions/interviews is to provide clarification and/or additional information to make an award which is in the best interest of Knox County.
- 3.22 **INCLUSION:** Inclusion of Vendor’s bid form or provision of samples when requested does not necessarily constitute an offer to buy.
- 3.23 **INSPECTION AND ACCEPTANCE:** Inspection and acceptance of all items shall be at destination. Items found to be defective or not in accordance with the bid specifications shall be replaced by the manufacturer at no cost to Knox County. Failures to replace items not meeting the bid specifications and/or defective items shall be considered sufficient cause for default action under the DEFAULT provision of this Contract.
- 3.24 **INSTALLATION:** Vendor will be responsible for the delivery, uncrating, setting in place, and cleaning of equipment. Vendor will remove all packing material and make units ready for use. Vendors are advised that the Knox County Schools policy does not allow vendors to utilize on-site trash bins paid for by Knox County Schools. Vendors are responsible for removing and disposing of debris. Final connections will be made by Knox County Maintenance Department, unless said connections would void the warranty. Vendor must state warranty requirements of installation on products being bid.
- 3.25 **INSURANCE:** The successful vendor must carry the insurance as indicated on the Insurance Attachment hereto. As proof of the vendor’s willingness to obtain and maintain the insurance, the vendor must complete, sign, and have their organization’s insurance agent sign the attachment and submit it with the bid.

Upon the Notification of Intent to Award, the successful Vendor(s) will be required to submit a Certificate of Insurance (COI) with the specified coverage and listing Knox County as Additional Insured; Endorsement Page(s) shall be included. It shall be the successful Vendor’s responsibility to keep a current COI and Endorsement Page(s) on file with Knox County Procurement as long as the Contract is in effect.

- 3.26 **INTERPRETATION:** No oral interpretation will be made to any bidder regarding the meaning of specifications. All questions are to be submitted in writing or electronically (email) and will be answered in the form of an amendment to the solicitation by the Knox County Procurement Division.

- 3.27 INVOICES:** Invoices shall be submitted in duplicate to the Knox County Schools Food and Nutrition Department, 912 South Gay Street, Knoxville, TN 37902 and shall contain the following information: purchase order number, item number, item description, quantity, and unit price. Extended totals and applicable discounts for items delivered. Failure to enter the above information on the invoice may cause a delay in payment. Payment shall be made on partial deliveries accepted by the Knox County Schools Food and Nutrition Department. All statements shall be mailed to the attention of Knox County Schools Food and Nutrition Department. All terms and discounts must be listed on the invoice.
- 3.28 LICENSE REQUIREMENTS:** All vendors doing business in Knox County are required to be licensed in accordance with the business license regulations of Knox County, Tennessee. Wholesale and retail merchants without a location in Knox County are exempt from this requirement. A copy of the license must be included with the bid, if applicable.
- 3.29 LINES OF COMMUNICATION:** Only the department representative shall instruct or make requests of the successful vendor.

All communications relating to bid pricing between the Knox County department and the vendor shall be in writing with a copy to the Knox County Procurement Division representative.

The successful vendor must designate a representative (contact person) to facilitate day-to-day problems, matters concerning the program, policy, negotiations, etc. In addition, the successful vendor shall appoint an account sales representative to confer with the department representative in matters pertaining to products, product mark-outs and delivery schedules.

NOTE: Vendor must provide a sample of an invoice with their bid. Failure to provide a sample invoice may be just cause for rejection of bid.

- 3.30 MANUALS:** The successful bidder shall furnish all manuals for all components of the items bid.
- 3.31 MINIMUM REQUIREMENTS TO PARTICIPATE IN THIS SOLICITATION:**
- Minimum 3 years' experience supplying similar product/commodities and services (to local governments, school systems, health-care industry, etc) similar in size to Knox County
 - Must be a licensed provider and/or dealer of commercial equipment needed for the scope of a cafeteria setting
 - Must be certified to deliver and set up commercial cafeteria equipment as described herein

Prior to award of this bid, Knox County will require the apparent successful bidder to provide proof of their ability to meet the aforementioned minimum requirements.

- 3.32 NEWS RELEASES BY VENDORS:** As a matter of policy, Knox County does not endorse the services of a Contractor. A Contractor will not make news releases concerning any resultant Contract from this solicitation without the prior written approval of Knox County.
- 3.33 NO CONTACT POLICY:** After the date and time the vendor receives this solicitation, any contact initiated by any vendor with any Knox County representative, other than the Knox County Procurement Division representative listed herein, concerning this Invitation for Bid is strictly prohibited. Any such unauthorized contact may cause the disqualification of the vendor from this procurement transaction. Vendors may be required to sign an affidavit to this policy.
- 3.34 NUTRITIONAL INFORMATION:** Vendor must provide nutritional information upon request.
- 3.35 OFFER WITHDRAWAL:** No bid can be withdrawn after it is filed unless the offeror makes a request in writing to the Knox County Procurement Division **prior** to the time set for the opening of bids or unless the County fails to accept within ninety (90) business days after the date fixed for opening of the Invitation for Bid.
- 3.36 OPEN RECORDS ACT:** Knox County is subject to the Tennessee Open Records Act 10-7-503 et seq. Proposers are cautioned that all documents submitted on behalf of this Request for Proposal shall be open to the public for viewing and inspection and Knox County will comply with all legitimate requests.
- 3.37 PENALTIES FOR FAILURE TO PERFORM:** Any one or combination of penalties for failure to perform may be used:
- Payment for items bought from other sources

- Termination of Contract
- Suspension from future business
- Legal action and civil penalties
- Criminal action

3.38 PRICES AND NOTATIONS: Bids must be submitted on attached bid forms. All prices and quotations shall be **shown in ink or typewritten. Quote on each item separately. Prices quoted must be net, including all trade discounts.** Prices quoted must be delivered pricing. Vendor must state brand, unit price and extension for each item. Errors may be tossed out and corrections made adjacent thereto but should be initialed in ink by the person signing the bid. All purchase orders placed under this Contract shall be delivered and invoiced at the Contract price prevailing at the time the order is placed, regardless of the actual delivery date. Pick up pricing can be included in addition, but the final judgment will be based on delivered pricing. Any minimum quantities or shipping restrictions must be stated clearly on the bid. Vendors must be willing to extend credit to the Knox County Schools Food and Nutrition Department and shall include any necessary credit applications or restrictions with bid.

3.39 PRICING: Due to the nature of the products required in this solicitation, Knox County will allow the successful bidder(s) to request a price increase every six (6) months through the duration of the Contract. Any requests for price adjustments must be received no later than the first day of the month prior to the beginning of the next six (6) month period. For example, if the Contract begins July 1, 2022, any requested price increases must be received no later than December 1, 2022 for the next six (6) month period. If a requested price increase is not received with the stated timeframe, no increase will be given.

Contractor will not be granted price increases at any other time during the Contract terms. Price increases will only be considered at the renewal periods. Price increase requests shall include at a minimum:

3.39.1 The cause for the adjustment.

3.39.2 The amount of the change requested with written documentation tied to the Producer Price Index (PPI) to support the requested adjustment.

3.39.3 Notice to Knox County to be given thirty (30) days before the contract renewal period.

If a price increase is rejected, the vendor may:

3.39.4 Continue with the existing price.

3.39.5 Request a lower price increase.

3.39.6 Not accept the renewal offer.

Any requests for price increases will be based off the Producer Price Index (PPI) for Machinery and Equipment: Commercial Cooking and Food Warming Equipment. If a price increase is approved by Knox County, the approval notification will be done in writing and the Contractor will be notified of the new price schedule and effective date of the increase. This documentation will become part of the bid file. No approvals will be authorized verbally.

3.40 REGULATION COMPLIANCE: The Knox County Schools Food and Nutrition Department policy is in firm support of the provisions of the Equal Opportunity Act of 1975. The Knox County Schools Food and Nutrition Department, therefore, must be assured by the successful vendor in this bid that the institution is an equal opportunity employer according to the provisions of the Act. All Contracts over \$100,000 will require compliance with the Clean Air Act issued under Section 306, Executive Order 11738.

Vendors must comply with mandatory standards and policies related to energy efficiency which are contained in the State Energy Plan issued in compliance with the Energy Policy and Conservation Act (PL94-165). Positive efforts will be made to involve minority and small businesses.

A Certificate on Lobbying as well as a Debarment/Suspension Certificate must be signed for all Contracts over \$100,000.

3.41 REJECTION OF BIDS: Knox County reserves the right to reject any and all bids received as result of this request and to waive any informality, technical defect, or clerical error in any bid, as the interests of the County may require. Non-acceptance of any bid will be devoid of any criticism of the bid and of any implication that the bid is deficient in any manner. Non-acceptance of any bid shall be construed as meaning simply that the County does not deem the bid to be acceptable or that another bid was deemed to be more advantageous to Knox County for the particular services.

- 3.42 REMOVAL OF VENDORS EMPLOYEES:** The successful vendor agrees to utilize only experienced responsible and capable people in the performance of this contract. Knox County may require that the vendor remove from the job covered under this Contract any employee whose actions are not in the best interest of Knox County.
- 3.43 SAFETY AND PROTECTION:** The Contractor shall be solely and completely responsible for initiating, maintaining, and supervising all safety precautions and programs in connection with the work. Furthermore, the Contractor is solely responsible for the training of all their employees on all safety issues as required by OSHA regulations for the project. The Contractor shall take all necessary precautions for the safety of and shall provide the necessary protection to prevent injury to, all employees on the work site and other persons including but not limited to, the general public who may be affected thereby. All work is to be done as required as by OSHA, EPA and AHERA. The Contractor shall be responsible for providing and for the placement of barricades, tarps, plastic, flag tape and other safety/traffic control equipment required to protect the public, surrounding areas, equipment, and vehicles.
- The safety of the public is of prime concern to Knox County and all costs associated are the responsibility of the Contractor. Knox County does not assume any responsibility for the protection of or for loss of materials, from the time that the contract operations have commenced until the final acceptance of the work by the project manager. The Contractor is responsible for training their employees in Safety and Health Regulations for the job, assuring compliance with Tennessee Occupational Safety and Health Regulations and any other Regulatory Agency.
- 3.44 SAFETY EFFORTS:** The Contractor(s) must exercise caution at all times for the protection of persons and property. The safety provisions of applicable laws, building and construction codes must be observed. Machinery, equipment, and all other hazards must be guarded or eliminated in accordance with the safety provisions of the Manual of Accident Prevention in Construction to the extent that such provisions are not in contravention of applicable laws. This manual is published by the Associated General Contractors of America. The Contractor shall also comply with the requirements of the Occupational Safety and Health Act of 1970 and the revisions thereto.
- 3.45 SAFETY TRAINING:** The Contractor is responsible for training their employees in Safety and Health Regulations for the job, assuring compliance with Tennessee Occupational Safety and Health Regulations and any other regulatory agency.
- 3.46 SCHEDULING OF WORK:** Contractor must schedule delivery with the designated Food Service representative. Normal delivery hours will be between 8:00 a.m. and 2:30 p.m. Monday- Friday, excluding recognized Knox County Schools' holidays.
- 3.47 SUBMIT QUESTIONS:** Prospective bidders may submit questions concerning this solicitation until **4:30 p.m. local time on May 22, 2023**. Submit questions as noted in Section 1.1.
- 3.48 USDA ASSURANCE STATEMENT:** The vendor hereby agrees that it will comply with:
- i. Title VI of the Civil Rights Act of 1964 (42 U.S.C. 2000d et seq.);
 - ii. Title IX of the Education Amendments of 1972 (20 U.S.C. 1681 et seq.);
 - iii. Section 504 of the Rehabilitation Act of 1973 (29 U.S.C. 794);
 - iv. Age Discrimination Act of 1975 (42 U.S.C. 6101 et seq.);
 - v. Title II and Title III of the Americans with Disabilities Act (ADA) of 1990 as amended by the ADA Amendment Act of 2008 (42 U.S.C. 12131-12189);
 - vi. Executive Order 13166, "Improving Access to Services for Persons with Limited English Proficiency." (August 11, 2000);
 - vii. All provisions required by the implementing regulations of the Department of Agriculture (USDA) (7 CFR Part 15 et seq.);
 - viii. Department of Justice Enforcement Guidelines (28 CFR Parts 35, 42 and 50.3);
 - ix. Food and Nutrition Service (FNS) directives and guidelines to the effect that, no person shall, on the grounds of race, color, national origin, sex, age, or disability, be excluded from participation in, be denied the benefits of, or otherwise be subject to discrimination under any program or activity for which the Program applicant receives Federal financial assistance from USDA; and hereby gives assurance that it will immediately take measures necessary to effectuate this Agreement.
 - x. The USDA non-discrimination statement that in accordance with Federal civil rights law and U.S. Department of Agriculture (USDA) civil rights regulations and policies, the USDA, its Agencies, offices, and employees, and institutions participating in or administering USDA programs are prohibited from discriminating based on race, color, national origin, religion, sex, gender identity (including gender expression), sexual orientation, disability, age, marital status, family/parental status, income derived from a public assistance program, political beliefs, or reprisal or retaliation for prior civil rights activity, in any program or activity conducted or funded by USDA (not all bases apply to all programs).

This assurance is given in consideration of and for the purpose of obtaining any and all Federal financial assistance, grants, and loans of Federal funds, reimbursable expenditures, grant, or donation of Federal property and interest in property, the detail of Federal personnel, the sale and lease of, and the permission to use Federal property or interest in such property or the furnishing of services without consideration or at a nominal consideration, or at a consideration that is reduced for the purpose of assisting the recipient, or in recognition of the public interest to be served by such sale, lease, or furnishing of services to the recipient, or any improvements made with Federal financial assistance extended to the Program applicant by USDA. This includes any Federal agreement, arrangement, or other contract that has as one of its purposes the provision of cash assistance for the purchase of food, and cash assistance for purchase or rental of food service equipment or any other financial assistance extended in reliance on the representations and agreements made in this assurance.

3.49 **VALUE ADDED RELATIONSHIP:** Knox County intends for this bid to result in a relationship with a vendor. Knox County desires a long-term relationship with a vendor in which common goals are shared. Among those goals are:

- 3.49.1 Fair and equitable treatment of vendor and owner.
- 3.49.2 Vendor expertise in methods of cost reduction. Vendors are encouraged to suggest ways in which costs can be reduced by product substitution or process modification.

SECTION IV VENDOR INFORMATION BID 3418 SERVING LINE EQUIPMENT

4.1 Vendor Name _____

4.2 Knox County Vendor Number _____

4.3 Vendor address _____

City _____ State _____ Zip _____

4.4 Telephone number _____ Fax number _____

E-mail address _____

4.5 Contact person _____

4.6 By submission of this bid, each bidder and each person signing on behalf of any bidder certifies, and in the case of a joint bid each party thereto certifies as to its own organization, under penalty of perjury, that to the best of its knowledge and belief that each bidder is not on the list created pursuant to Tennessee Code Annotated § 12-12-106.

Authorizing Signature _____
(Sign in blue ink)

Pursuant to Tennessee Code Annotated Title 12, Chapter 4, Part 1, by submission of a response to this solicitation, each bidder and each person signing on behalf of any bidder certifies, and in the case of a joint response each party thereto certifies as to its own organization, under penalty of perjury, that to the best of its knowledge and belief that each bidder is not currently engaged in, and will not for the duration of the contract engage in, a boycott of Israel per Section 2.16.

Authorizing Signature: _____
(Sign in blue ink)

4.7 Vendor's Knox County Business License Number _____
(IF applicable) If license number completed, attach a copy of the license.

4.8 Will you accept Credit Card payments as per Section 1.21? _____ Yes _____ No

4.9 Have you met all the minimum requirements as outlined in Section 3.31? _____ Yes _____ No

4.10 Guaranteed business days for installation after receipt of a signed purchase order: _____ business days

4.11 Have you included signed, written, factory documentation that your business is an authorized dealer/reseller AND/OR the manufacturer of the product being bid? _____ Yes _____ No

4.12 Have you included and signed the Debarment Certificate? _____ Yes _____ No

4.13 Have you included the signed Certification of Independent Price Determination? _____ Yes _____ No

4.14 Have you included the signed Certification Regarding Lobbying Form? _____ Yes _____ No

4.15 Have you included the signed Certification Regarding Independent Price Determination? _____ Yes _____ No

4.16 Have you included the signed Criminal History Records Check Affidavit? _____ Yes _____ No

4.17 Have you included the signed Drug Free Workplace Affidavit? _____ Yes _____ No

4.18 Have you included the signed Insurance Checklist? _____ Yes _____ No

4.19 I acknowledge receipt of: (Please write yes if you received one)

Addendum 1_____ Addendum 2_____ Addendum 3_____ Addendum 4_____

4.20 Do you accept the terms and conditions of the bid? YES NO YES WITH EXCEPTION
(Please circle your answer)

If you do not fully accept the terms and conditions, please note the exceptions below:

5.1 Item #1: Cold Food Counter (1 required)

Manufacturer/Model Number: _____

Cost: _____

5.2 Item #2: 5 Hot Well Food Counter (1 required)

Manufacturer/Model Number: _____

Cost: _____

5.3 Item # 3: Frost Counter (1 required)

Manufacturer/Model Number: _____

Cost: _____

5.4 Item # 4: Single Cashier Counter (1 required)

Manufacturer/Model Number: _____

Cost: _____

5.5 Item #5: Cold Food Counter (1 required)

Manufacturer/Model Number: _____

Cost: _____

5.6 Item #6: 5 Hot Well Food Counter (1 required)

Manufacturer/Model Number: _____

Cost: _____

5.7 Item # 7 Skeleton Unit (1 required)

Manufacturer/Model Number: _____

Cost: _____

5.8 Item # 8: Frost Counter (1 required)

Manufacturer/Model Number: _____

Cost: _____

5.9 Item # 9: DOUBLE Cashier Counter

Manufacturer/Model Number: _____

Cost: _____

5.10 Item #10: 5 Hot Well Food Counter (1 required)

Manufacturer/Model Number: _____

Cost: _____

SECTION V PRICING CONT'D

BIDDER _____

5.11 Item 11: Cold Food Counter (1 required)

Manufacturer/Model Number: _____

Cost: _____

5.12 Item #12: Cold Food Counter (1 required)

Manufacturer/Model Number: _____

Cost: _____

5.13 Item #13: 5 Hot Well Food Counter (1 required)

Manufacturer/Model Number: _____

Cost: _____

5.14 Item #14: Frost Counter (1 required)

Manufacturer/Model Number: _____

Cost: _____

5.15 Item # 15: Flat Top Unit (1 required)

Manufacturer/Model Number: _____

Cost: _____

5.16 Item # 16: DOUBLE Cashier Counter

Manufacturer/Model Number: _____

Cost: _____

5.17 Item #17: Cold Food Counter (1 required)

Manufacturer/Model Number: _____

Cost: _____

5.18 Item #18: 5 Hot Well Food Counter (1 required)

Manufacturer/Model Number: _____

Cost: _____

5.19 Item #19: Frost Counter (1 required)

Manufacturer/Model Number: _____

Cost: _____

5.20 Item #20: Ice Cream Box by Owner

Provided by Knox County

SECTION V PRICING CONT'D

BIDDER _____

5.21 Item # 21: Cashier Counter (1 required)

Manufacturer/Model Number: _____

Cost: _____

5.22 Item #22: Cold Food Counter (1 required)

Manufacturer/Model Number: _____

Cost: _____

5.23 Item #23: 5 Hot Well Food Counter (1 required)

Manufacturer/Model Number: _____

Cost: _____

5.24 Item # 24: Frost Counter (1 required)

Manufacturer/Model Number: _____

Cost: _____

5.25 Item #25: Flat Top Counter

Manufacturer/Model Number: _____

Cost: _____

5.26 Item # 26: Frost Counter (1 required)

Manufacturer/Model Number: _____

Cost: _____

5.27 Item #27: 5 Hot Well Food Counter (1 required)

Manufacturer/Model Number: _____

Cost: _____

5.28 Item #28: Cold Food Counter (1 required)

Manufacturer/Model Number: _____

Cost: _____

5.29 Item #29: Flat Top Counter

Manufacturer/Model Number: _____

Cost: _____

5.30 Item # 30: Double Cashier Counter

Manufacturer/Model Number: _____

Cost: _____

SECTION V PRICING CONT'D

BIDDER _____

5.31 Item # 31 Single Sided Double Insignia Frost Top with hinged trayslides (1 required)

Manufacturer/Model Number: _____

Cost: _____

5.32 Item # 32 Single Sided Double Insignia Frost Top with extended top in lieu of trayslides (1 required)

Manufacturer/Model Number: _____

Cost: _____

5.33 Item # 33 Double Sided Double Insignia Frost Top with hinged trayslides both sides (1 required)

Manufacturer/Model Number: _____

Cost: _____

5.34 Item # 34 Double Sided Double Insignia Frost Top with extended top on both sides in lieu of trayslides (1 required)

Manufacturer/Model Number: _____

Cost: _____

5.35 Item # 35: Traulsen Model G1001- (1 required)

Manufacturer/Model Number: _____

Cost: _____

5.36 Item # 36: Traulsen Model G2001- (1 required)

Manufacturer/Model Number: _____

Cost: _____

5.37 Item # 37: Traulsen Model G3001- (1 required)

Manufacturer/Model Number: _____

Cost: _____

5.38 Item # 38: Traulsen Model G1201- (1 required)

Manufacturer/Model Number: _____

Cost: _____

5.39 Item # 39: Traulsen Model G2201- (1 required)

Manufacturer/Model Number: _____

Cost: _____

5.40 Item # 40: Traulsen Model G3101- (1 required)

Manufacturer/Model Number: _____

Cost: _____

5.41 Item # 41: Traulsen Model AHT132WPUT-FHG (1 required)

Manufacturer/Model Number: _____

Cost: _____

5.42 Item # 42: Traulsen Model AHT232WPUT-FHG (1 required)

Manufacturer/Model Number: _____

Cost: _____

5.43 Item # 43: Traulsen Model AHT332WPUT-FHG (1 required)

Manufacturer/Model Number: _____

Cost: _____

5.44 Item # 44: Traulsen Model AHF132WP-FHG (1 required)

Manufacturer/Model Number: _____

Cost: _____

5.45 Item # 45: Traulsen Model AHF232WP-FHG (1 required)

Manufacturer/Model Number: _____

Cost: _____

5.46 Item # 46: Traulsen Model AHF332WP-FHG (1 required)

Manufacturer/Model Number: _____

Cost: _____

5.47 Item # 47: Traulsen Model RMC34D6 (1 required)

Manufacturer/Model Number: _____

Cost: _____

5.48 Item # 48: Traulsen Model RMC49S6 (1 required)

Manufacturer/Model Number: _____

Cost: _____

5.49 Item # 49: Traulsen Model RMC58S6 (1 required)

Manufacturer/Model Number: _____

Cost: _____

SECTION V PRICING CONT'D

BIDDER _____

5.50 Item # 50: Traulsen Model RMC34D6 (1 required)

Manufacturer/Model Number: _____

Cost: _____

5.51 Item # 51: Traulsen Model RMC49D6 (1 required)

Manufacturer/Model Number: _____

Cost: _____

5.52 Item # 52: Traulsen Model RMC58D6 (1 required)

Manufacturer/Model Number: _____

Cost: _____

ATTACHMENT A

Though these lines are typical of what Knox County will be purchasing, some existing conditions at the individual schools may require adjustments of additions or subtractions to the lines. IF this occurs, the awarded Food Service Dealer must show what has changed and the amount additional or subtraction for each change that maybe or may not be approved by Knox County Schools.

Please quote each piece of equipment complete with a total for each line. Include delivery, uncrate, set in place, cleaned, remove all packing material, and make units ready for use. Final connections by Knox County Maintenance Department.

All reach-in coolers and freezers, pass-thru coolers and heated cabinets are to be delivered, uncrated, shelving installed and clean ready for use.

BRANDS AND NAMES:

- A. All brand names and model numbers are used as a reference to the construction, quality, and longevity of equipment.**
- B. Substitutions by any bidder wishing to supply alternate equipment other than that specified shall follow the requirements listed below.**
- C. Bidders recommending such substitutions are cautioned to examine mechanical and electrical conditions and conditions of building to determine if such substitutions will require changes in mechanical or electrical connections which have already been planned or exist. If proposed substitutions require such changes, bidder shall be responsible for any cost involved.**
- D. Any bidder wishing to supply alternate equipment other than that specified must submit a written request for substitution to the Owner ten (10) days prior to the Bid Date for approval or disapproval. The request must be accompanied by the name of the manufacturer and model, a complete description of the proposed substitution, drawings, catalog cuts, specifications, performance and test data, samples, of applicable, and all information necessary for an evaluation. A statement describing any changes in materials, equipment, or work that incorporation of the substitute would require must be included. A detailed description of the manner in which the proposed substitution conforms and/or varies from the item specified must also be provided. If approved an addendum will be issued three days prior to bid opening. Substitutions will not be accepted if they do not conform to the requirements stated in this section and will NOT be allowed AFTER the bid is opened.**

All serving lines are to have a two-year warranty with a three-addition year parts warranty for all compressors on refrigerated equipment. All drawings are to be used as a reference and may not reflect the detailed specification.

SECTION A: SERVING LINES

Typical Primary and Elementary Schools

LINE # 1

Straight Serving Line with double tier sneeze guards and 10" trayslides on hinged brackets.

All counters to have kickplates on exposed sides and ends.

Item # 1-4: The following items will have met the following specifications unless otherwise noted.

Thurmaduke Serving Systems cafeteria food service modular units constructed with 14-gauge 300 series stainless steel (S.S.) counter tops with internal latching devices and a 2" straight turndown on all sides. Tops to be attached to the cabinet body so that no spot weld marks appear. Bodies to be constructed of heavy gauge paint-grip steel with selected 20-gauge paint grip steel body with standard Duke Powder coat color #217125 TEXTURED BLACK and welded paint-grip steel channel interior supports and frame members. Drains to have individual controls and NOT through bottom shelf but accessible and with hose bid connection for garden hose (by Food Service Dealer) This DOES INCLUDES cold wells and frost top units. Bodies to be mounted on casters with brakes (2 per counter) with stainless steel kick plates front/exposed side of counters NOT on EACH ENDS of counters ONLY ON END OF FIRST COUNTER All units to have interlocking devices. ALL counters are to be 34" or 30" AFF as noted in specification. All counters will have 10" trayslides with hinged brackets at 28" AFF. Supply round cutouts with grommets for cords and plugs to pass thru to power milk box side of counter.

All equipment is to be built to the standards of Thurmaduke Serving Systems as made by Duke Manufacturing Co. and will have a standard two-year warranty.

Item #1: Cold Food Counter (1 required)

Electric Load:

Plumbing: ½" waste

Size: 32" long, 30" wide, 30" high

Duke Thurmaduke model numbers as follows:

One # TCM-32PG-N7 – cold food unit with 14ga S.S. top. Provide brackets to raise standard pans to be flush with counter.

One # TS580-32-1SN Glass food shields in stainless steel, 3-way adjustable brackets and top glass shelves. Raise top shelf 2" for better access supply fluorescent lights on both shelves with controls mounted in rail. Supply sneeze guards on BOTH tiers

Item #2: 5 Hot Well Food Counter (1 required)

Electric Load: (verify with factory)

Plumbing: ½" waste

Size: 74" long, 30" wide, 34" high

Duke Thurmaduke model numbers as follows:

One # TEHF-74PG - hot food unit with 14ga S.S. top. Provide sealed heat wells with copper drains manifolded to individual brass valves and master valve with hose bib. Do not extend connection through bottom counter.

Hot food wells are to be toward employee side with flat area toward customer so dished items can be placed for children to pick up.

Locate the sneeze guard so it covers the dished food toward the customers.

One #TS580-74-1SN self-serve food shield modified with stainless steel shelves, 18" deep double deck shelves with adjustable glass breath guards on BOTH shelves (1) side only. Provide incandescent lights and radiant heat rods with infinite controls and SEPARATE control for lights wired to base with operation switch located on body base for ease of use. Top deck to be 10" instead of 8" standard from bottom shelf to reduce the chance of burning products.

Supply (2) each Volrath sheet pan adapter 19186 per unit.

Item # 3: Frost Counter (1 required)

Electric Load: (verify with factory)

Plumbing: 1" waste

Size: 74" long, 30" wide, 30" high

Duke Thurmaduke model numbers as follows:

One TST-74PG flat top unit with 14 ga. S.S. top.

Provide Drop In Model HF64-2-FOL-FOL, FROST ONLY BOTH TIERS, sized for TWO (2) each 18" x 26" sheet pan per serving tier, FOUR (4) sheet pan total capacity, LED accent lighting, independent controls for each serving tier, single power cord.

Supply six each per counter Carlisle 2618FGQ004 black sheet pans

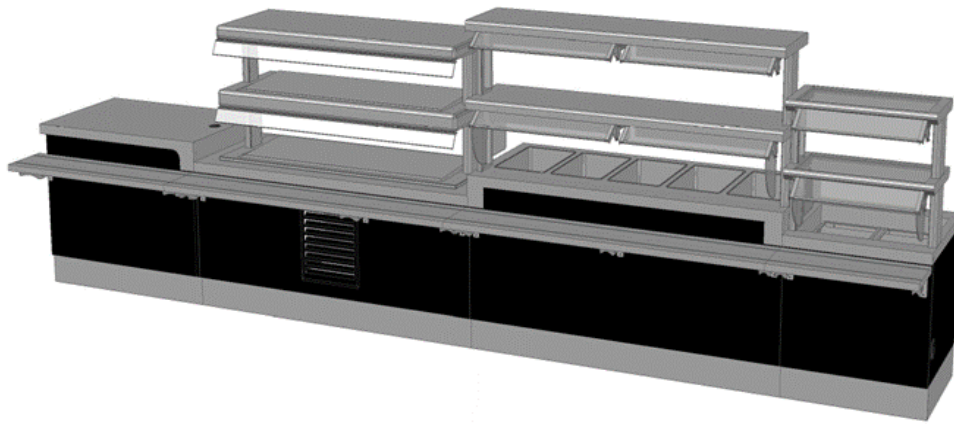
Supply six each per counter Carlisle 10200B03 black 2 ½ pan.

Item # 4: Single Cashier Counter (1 required)

Size: 46" long, 30" wide, 34" high

Duke Thurmaduke model numbers as follows:

One TSC-30PG MODIFIED IN LENGTH cashier stand unit 14ga 300 series S.S. Include cashier drawers with lock and key, round utility hole in top, duplex receptacle. Extend the length of the counter to be 46"



ALL SERVING LINES COLOR #217125 TEXTURED BLACK

LINE # 2

“T” Shaped Serving Line with double tier sneeze guards and 10” trayslides on hinged brackets. All counters to have kickplates on exposed sides and ends and closure on double sided units.

Item # 5-11: The following items will have met the following specifications unless otherwise noted.

Thurmaduke Serving Systems cafeteria food service modular units constructed with 14-gauge 300 series stainless steel (S.S.) counter tops with internal latching devices and a 2” straight turndown on all sides. Tops to be attached to the cabinet body so that no spot weld marks appear. Bodies to be constructed of heavy gauge paint-grip steel with selected 20-gauge paint grip steel body with standard Duke Powder coat color #217125 TEXTURED BLACK and welded paint-grip steel channel interior supports and frame members. Drains to have individual controls and NOT through bottom shelf but accessible and with hose bid connection for garden hose (by others) This DOES INCLUDES cold wells and frost top units. Bodies to be mounted on casters with brakes (2 per counter) with stainless steel kick plates front/exposed side of counters NOT on EACH ENDS of counters ONLY ON END OF FIRST COUNTER All units to have interlocking devices. ALL counters are to be 34” or 30” AFF as noted in specification. All counters will have 10” trayslides with hinged brackets at 28” AFF. Supply round cutouts with grommets for cords and plugs to pass thru to power poles.

All equipment is to be built to the standards of Thurmaduke Serving Systems as made by Duke Manufacturing Co. and will have a standard two-year warranty.

Item #5: Cold Food Counter (1 required)

Electric Load:

Plumbing: ½” waste

Size: 32” long, 30” wide, 30” high

Duke Thurmaduke model numbers as follows:

One # TCM-32PG-N7 – cold food unit with 14ga S.S. top. Provide brackets to raise standard pans to be flush with counter.

One # TS580-32-1SN Glass food shields in stainless steel, 3-way adjustable brackets and top glass shelves. Raise top shelf 2” for better access supply fluorescent lights on both shelves with controls mounted in rail. Supply sneeze guards on BOTH tiers

Item #6: 5 Hot Well Food Counter (1 required)

Electric Load: (verify with factory)

Plumbing: ½” waste

Size: 74” long, 30” wide, 34” high

Duke Thurmaduke model numbers as follows:

One # TEHF-74PG - hot food unit with 14ga S.S. top. Provide sealed heat wells with copper drains manifolded to individual brass valves and master valve with hose bib. Do not extend connection through bottom counter.

Hot food wells are to be toward employee side with flat area toward customer so dished items can be placed for children to pick up.

Locate the sneeze guard so it covers the dished food toward the customers.

One #TS580-74-1SN self-serve food shield modified with stainless steel shelves, 18" deep double deck shelves with adjustable glass breath guards on BOTH shelves (1) side only. Provide incandescent lights and radiant heat rods with infinite controls and SEPARATE control for lights wired to base with operation switch located on body base for ease of use. Top deck to be 10" instead of 8" standard from bottom shelf to reduce the chance of burning products.

Supply (2) each Volrath sheet pan adapter 19186 per unit.

Item # 7: Skeleton Unit (1 required)

Size: 52" long, 34" high

One TS381-PG with two end returns model TS381-PG MUST HAVE 52" clear space to miss existing power poles. Also must have round cutouts with grommets for cords and plugs to pass thru to power poles PROVIDED BY OTHERS.

Item # 8: Frost Counter (1 required)

Electric Load: (verify with factory)

Plumbing: 1" waste

Size: 74" long, 30" wide, **30" high**

Duke Thurmaduke model numbers as follows:

RFT3-SB Recessed Frost Top standard body drop-in unit, 57"W x 29"D, fits (3) 18 x 26" pan per shelf, programmable color touch screen control, stainless steel body and shelves, self contained refrigeration, 120v/60/1-ph, 5.5 Amps, NEMA 5-15P

BGA2-74D Glass Display Over Shelves, dual sided self service, double deck merchandising shelves, self serve to full serve adjustable breath guards both sides of lower shelf, stainless steel tube posts with brushed finish & polished hi-light edges, posts extended though top & secured in base, 3/8" tempered glass front panels & serving shelves, glass to have high polished profiled edges with rounded corners, LED lights under both decks, 120V/60/1PH

FT2-OS Frost Top overshef, 55"W x 21"D, fits (2) 18 x 26" pan per shelf, programmable color touch screen control, stainless steel body and shelf, self contained refrigeration, 120v/60/1-ph, 5.8 Amps, NEMA 5-15P

Supply six each per counter Carlisle 2618FGQ004 black sheet pans

Supply six each per counter Carlisle 10200B03 black 2 ½ pan.

Item # 9: DOUBLE Cashier Counter

Size: 32" long, **30" wide, 34" high**

Duke Thurmaduke model numbers as follows:

TWO (2) TSC-30PG cashier stand unit 14ga 300 series S.S. Include cashier drawers with lock and key, round utility hole in top, duplex receptacle.

THESE UNITS ARE TO BE BACK-TO-BACK

Item #10: 5 Hot Well Food Counter (1 required)

Electric Load: (verify with factory)

Plumbing: ½" waste

Size: 74" long, 30" wide, **34" high**

Duke Thurmaduke model numbers as follows:

One # TEHF-74PG - hot food unit with 14ga S.S. top. Provide sealed heat wells with copper drains manifolded to individual brass valves and master valve with hose bib. Do not extend connection through bottom counter.

Hot food wells are to be toward employee side with flat area toward customer so dished items can be placed for children to pick up.

Locate the sneeze guard so it covers the dished food toward the customers.

One #TS580-74-1SN self-serve food shield modified with stainless steel shelves, 18" deep double deck shelves with adjustable glass breath guards on BOTH shelves (1) side only. Provide incandescent lights and radiant heat rods with infinite controls and SEPARATE control for lights wired to base with operation switch located on body base for ease of use. Top deck to be 10" instead of 8" standard from bottom shelf to reduce the chance of burning products.

Supply (2) each Volrath sheet pan adapter 19186 per unit.

Item #11: Cold Food Counter (1 required)

Electric Load:

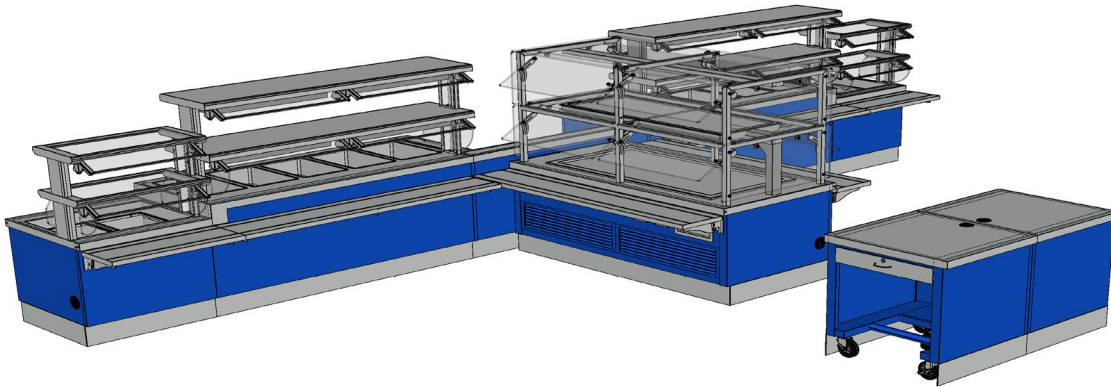
Plumbing: ½" waste

Size: 32" long, 30" wide, **30" high**

Duke Thurmaduke model numbers as follows:

One # TCM-32PG-N7 – cold food unit with 14ga S.S. top. Provide brackets to raise standard pans to be flush with counter.

One # TS580-32-1SN Glass food shields in stainless steel, 3-way adjustable brackets and top glass shelves. Raise top shelf 2" for better access supply fluorescent lights on both shelves with controls mounted in rail. Supply sneeze guards on BOTH tiers



ALL SERVING LINES COLOR #217125 TEXTURED BLACK

LINE # 3

Straight Double Sided Serving Line with double tier sneeze guards and 10" trayslides on hinged brackets. All counters to have kickplates on exposed sides and ends and closure on double sided units.

Item # 12-16: The following items will have met the following specifications unless otherwise noted.

Thurmaduke Serving Systems cafeteria food service modular units constructed with 14-gauge 300 series stainless steel (S.S.) counter tops with internal latching devices and a 2" straight turndown on all sides. Tops to be attached to the cabinet body so that no spot weld marks appear. Bodies to be constructed of heavy gauge paint-grip steel with selected 20-gauge paint grip steel body with standard Duke Powder coat color #217125 TEXTURED BLACK and welded paint-grip steel channel interior supports and frame members. Drains ARE NOT to have individual controls BUT ONLY ONE MANIFOLDED MASTER CONTROL and NOT through bottom shelf but accessible and with hose bid connection for garden hose (by others) This DOES INCLUDES cold wells and frost top units. Bodies to be mounted on casters with brakes (2 per counter) with stainless steel kick plates front/exposed side of counters NOT on EACH ENDS of counters ONLY ON END OF FIRST COUNTER All units to have interlocking devices. ALL counters are to be 34" or 30" AFF as noted in specification. All counters will have 10" trayslides with hinged brackets at 28" AFF. Supply round cutouts with grommets for cords and plugs to pass thru to power poles. All items to have magnetic closure panels because of double sided service.

All equipment is to be built to the standards of Thurmaduke Serving Systems as made by Duke Manufacturing Co. and will have a standard two-year warranty.

Item #12: Cold Food Counter (1 required)

Electric Load:

Plumbing: ½" waste

Size: 32" long, 30" wide, 30" high

Duke Thurmaduke model numbers as follows:

One # TCM-32PG-N7 – cold food unit with 14ga S.S. top. Provide brackets to raise standard pans to be flush with counter.

One # TS580-32 Glass food shields in stainless steel, 3-way adjustable brackets and top glass shelves. Raise top shelf 2" for better access supply fluorescent lights on both shelves with controls mounted in rail. Supply sneeze guards on BOTH tiers

Item #13: 5 Hot Well Food Counter (1 required)

Electric Load: (verify with factory)

Plumbing: ½" waste

Size: 74" long, 30" wide, 30" high

Duke Thurmaduke model numbers as follows:

One # TEHF-74PG - hot food unit with 14ga S.S. top. Provide sealed heat wells with copper drains manifolded to individual brass valves and master valve with hose bib. Do not extend connection through bottom counter.

Center hot wells so accessible from both sides of counter

One #TS580-74-1SN self-serve food shield modified with stainless steel shelves, 18" deep double deck shelves with adjustable glass breath guards on BOTH shelves (1) side only. Provide incandescent lights and radiant heat rods with infinite controls and SEPARATE control for lights wired to base with operation switch located on body base for ease of use. Top deck to be 10" instead of 8" standard from bottom shelf to reduce the chance of burning products.

Supply (2) each Volrath sheet pan adapter 19186 per unit.

Item #14: Frost Counter (1 required)

Electric Load: (vriy with factory)

Plumbing: 1" waste

Size: 74" long, 30" wide, 30" high

Duke Thurmaduke model numbers as follows:

RFT3-SB Recessed Frost Top standard body drop-in unit, 57"W x 29"D, fits (3) 18 x 26" pan per shelf, programmable color touch screen control, stainless steel body and shelves, self-contained refrigeration, 120v/60/1-ph, 5.5 Amps, NEMA 5-15P

BGA2-74D Glass Display Over Shelves, dual sided self-service, double deck merchandising shelves, self-serve to full serve adjustable breath guards both sides of lower shelf, stainless steel tube posts with brushed finish & polished hi-light edges, posts extended though top & secured in base, 3/8" tempered glass front panels & serving shelves, glass to have high polished profiled edges with rounded corners, LED lights under both decks, 120V/60/1PH

FT2-OS Frost Top overshef, 55"W x 21"D, fits (2) 18 x 26" pan per shelf, programmable color touch screen control, stainless steel body and shelf, self-contained refrigeration, 120v/60/1-ph, 5.8 Amps, NEMA 5-15P

Supply six each per counter Carlisle 2618FGQ004 black sheet pans

Supply six each per counter Carlisle 10200B03 black 2 ½ pan.

Item # 15: Flat Top Unit (1 required)

Size: 46" long, 30" wide, 30" high

Duke Thurmaduke model numbers as follows:

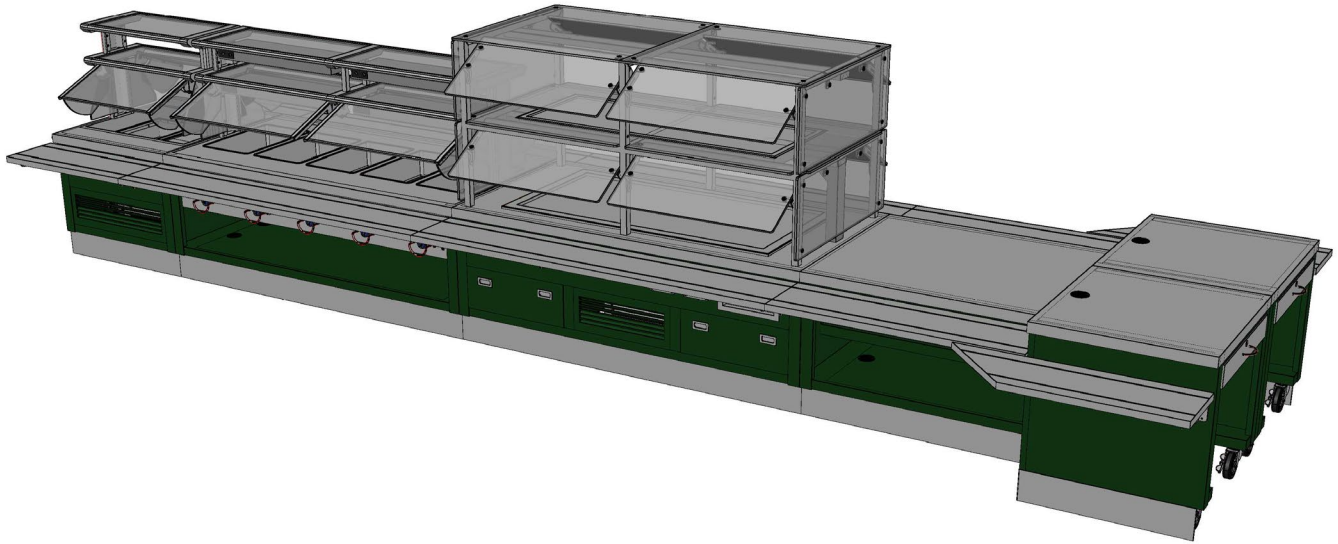
One TST-46PG flat top unit with 14 ga. S.S. top.

Item # 16: DOUBLE Cashier Counter

Size: 32" long, 30" wide, 34" high

Duke Thurmaduke model numbers as follows:

TWO (2) TSC-30PG cashier stand unit 14ga 300 series S.S. Include cashier drawers with lock and key, round utility hole in top, duplex receptacle.



ALL SERVING LINES COLOR #217125 TEXTURED BLACK

TYPICAL MIDDLE AND HIGH SCHOOL SERVING LINES

LINE # 4

Item # 17-21: The following items will have met the following specifications unless otherwise noted.

Thurmaduke Serving Systems cafeteria food service modular units constructed with 14-gauge 300 series stainless steel (S.S.) counter tops with internal latching devices and a 2" straight turndown on all sides. Tops to be attached to the cabinet body so that no spot weld marks appear. Bodies to be constructed of heavy gauge paint-grip steel with selected 20-gauge paint grip steel body with standard Duke Powder coat color #217125 TEXTURED BLACK and welded paint-grip steel channel interior supports and frame members. Drains to have individual controls and NOT through bottom shelf but accessible and with hose bid connection for garden hose (by others) This DOES INCLUDE cold wells and frost top units. Bodies to be mounted on casters with brakes (2 per counter) with stainless steel kick plates front of counters NOT on EACH ENDS of counters ONLY ON END OF FIRST COUNTER. Counter include have tops extended 10" in lieu of tray slides on both sides. All units to have interlocking devices. ALL counters are to be 34" AFF.

All equipment is to be built to the standards of Thurmaduke Serving Systems as made by Duke Manufacturing Co. and will have a standard two-year warranty.

All counters electrical cords to run to hot food counter at the end of the line by suppling cut outs with grommets between the counters in Item # 1. Supply longest cords and plugs as code will allow on each counter. These are duplicate lines.

All equipment is to be built to the standards of Thurmaduke Serving Systems as made by Duke Manufacturing Co. and will have a standard two year warranty.

Item #17: Cold Food Counter (1 required)

Electric Load:

Plumbing: ½" waste

Size: 32" long, 30" wide, 34" high

Duke Thurmaduke model numbers as follows:

One # TCM-32PG-N7 – cold food unit with 14ga S.S. top. Provide brackets to raise standard pans to be flush with counter.

One # TS580-32-Glass food shields in stainless steel, 3-way adjustable brackets and top glass shelves. Raise top shelf 2" for better access supply fluorescent lights on both shelves with controls mounted in rail. Supply sneeze guards on BOTH tiers

Item #18: 5 Hot Well Food Counter (1 required)

Electric Load: (verify with factory)

Plumbing: ½" waste

Size: 74" long, 30" wide, 34" high

Duke Thurmaduke model numbers as follows:

One # TEHF-74PG - hot food unit with 14ga S.S. top. Provide sealed heat wells with copper drains manifolded to individual brass valves and master valve with hose bib.

One #TS580-74 self-serve food shield modified with stainless steel shelves, 18" deep double deck shelves with adjustable glass breath guards on BOTH shelves both sides only. Provide incandescent lights and radiant heat rods with infinite controls and SEPARATE control for lights wired to base with operation switch located on body base for ease of use. Top deck to be 10" instead of 8" standard from bottom shelf to reduce the chance of burning products.

Supply (2) each Volrath sheet pan adapter 19186 per unit.

Item #19: Frost Counter (1 required)

Electric Load: (verify with factory)

Plumbing: 1" waste

Size: 74 " long, 30" wide, 34" high

Duke Thurmaduke model numbers as follows:

One TST-74PG flat top unit with 14 ga. S.S. top.

RFT3-SB Recessed Frost Top standard body drop-in unit, 57"W x 29"D, fits (3) 18 x 26" pan per shelf, programmable color touch screen control, stainless steel body and shelves, self-contained refrigeration, 120v/60/1-ph, 5.5 Amps, NEMA 5-15P

BGA2-74D Glass Display Over Shelves, dual sided self-service, double deck merchandising shelves, self-serve to full serve adjustable breath guards both sides of lower shelf, stainless steel tube posts with brushed finish & polished hi-light edges, posts extended though top & secured in base, 3/8" tempered glass front panels & serving shelves, glass to have high polished profiled edges with rounded corners, LED lights under both decks, 120V/60/1PH

FT2-OS Frost Top overshelf, 55"W x 21"D, fits (2) 18 x 26" pan per shelf, programmable color touch screen control, stainless steel body and shelf, self-contained refrigeration, 120v/60/1-ph, 5.8 Amps, NEMA 5-15P

Supply six each per counter Carlisle 2618FGQ004 black sheet pans

Supply six each per counter Carlisle 10200B03 black 2 ½ pan for top shelf.

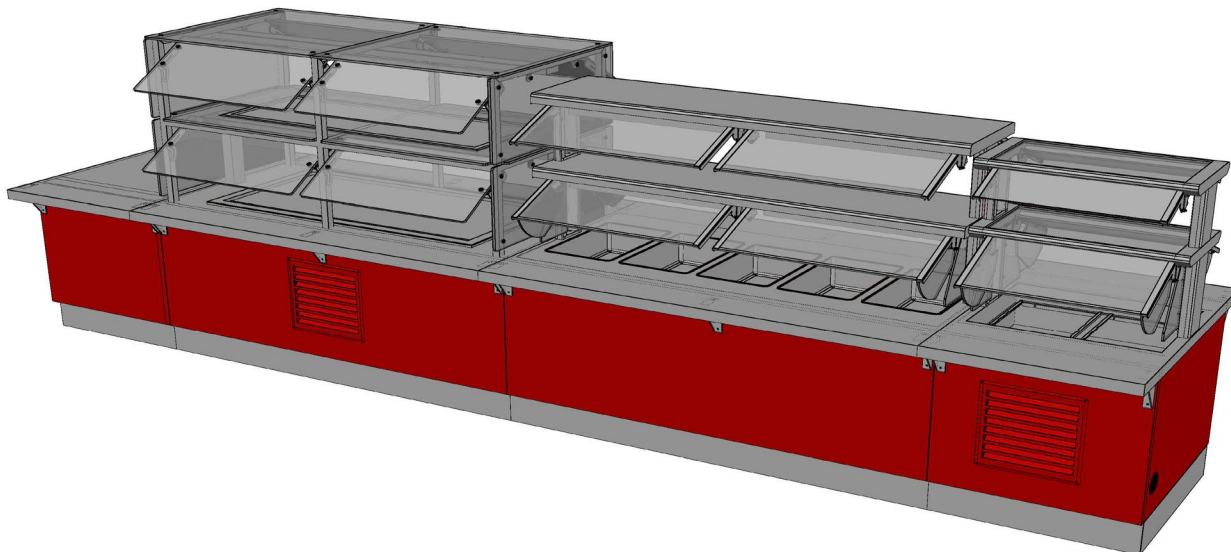
Item #20: Ice Cream Box by Owner

Item #21: Cashier Counter (1 required)

Size: 32" long, 30" wide, 34" high (each)

Duke Thurmaduke model numbers as follows:

TCS-30PG cashier stand units 16ga 300 series S.S. Include cashier drawers with lock and key, round utility hole in top, duplex receptacle



ALL SERVING LINES COLOR #217125 TEXTURED BLACK

LINE # 5

"T" Shaped Serving Line with double tier sneeze guards and 10" extended tops in lieu of trayslides. All counters to be 34" high with kickplates on exposed sides and ends and closure on double sided units.

Item # 22-30: The following items will have met the following specifications unless otherwise noted.

Thurmaduke Serving Systems cafeteria food service modular units constructed with 14-gauge 300 series stainless steel (S.S.) counter tops with internal latching devices and a 2" straight turndown on all sides. Tops to be attached to the cabinet body so that no spot weld marks appear. Bodies to be constructed of heavy gauge paint-grip steel with selected 20-gauge paint grip steel body with standard Duke Powder coat color #217125 TEXTURED BLACK and welded paint-grip steel channel interior supports and frame members. Drains to have individual controls and NOT through bottom shelf but accessible and with hose bid connection for garden hose (by others) This DOES INCLUDES cold wells and frost top units. Bodies to be mounted on casters with brakes (2 per counter) with stainless steel kick plates front of counters NOT on EACH ENDS of counters ONLY ON END OF FIRST COUNTER. Counter include have tops extended 10" in lieu of tray slides. All units to have interlocking devices. ALL counters are to be 34" AFF.

All equipment is to be built to the standards of Thurmaduke Serving Systems as made by Duke Manufacturing Co. and will have a standard two-year warranty.

Item #22: Cold Food Counter (1 required)

Electric Load:

Plumbing: ½" waste

Size: 32" long, 30" wide, 34" high

Duke Thurmaduke model numbers as follows:

One # TCM-32PG-N7 – cold food unit with 14ga S.S. top. Provide brackets to raise standard pans to be flush with counter.

One # TS580-32-1SN Glass food shields in stainless steel, 3-way adjustable brackets and top glass shelves. Raise top shelf 2" for better access supply fluorescent lights on both shelves with controls mounted in rail. Supply sneeze guards on BOTH tiers

Item #23: 5 Hot Well Food Counter (1 required)

Electric Load: (verify with factory)

Plumbing: ½" waste

Size: 74" long, 30" wide, 30" high

Duke Thurmaduke model numbers as follows:

One # TEHF-74PG - hot food unit with 14ga S.S. top. Provide sealed heat wells with copper drains manifolded to individual brass valves and master valve with hose bib. Do not extend connection through bottom counter.

Hot food wells are to be toward employee side with flat area toward customer so dished items can be placed for children to pick up.

Locate the sneeze guard so it covers the dished food toward the customers.

One #TS580-74-1SN self-serve food shield modified with stainless steel shelves, 18" deep double deck shelves with adjustable glass breath guards on BOTH shelves (1) side only. Provide incandescent lights and radiant heat rods with infinite controls and SEPARATE control for lights wired to base with operation switch located on body base for ease of use. Top deck to be 10" instead of 8" standard from bottom shelf to reduce the chance of burning products.

Supply (2) each Volrath sheet pan adapter 19186 per unit.

Item #24: Frost Counter (1 required)

Electric Load: (verify with factory)

Plumbing: 1" waste

Size: 74" long, 30" wide, 34" high

Duke Thurmaduke model numbers as follows:

One TST-74PG flat top unit with 14 ga. S.S. top.

Provide Drop In Model HF64-2-FOL-FOL, FROST ONLY BOTH TIERS, sized for TWO (2) each 18" x 26" sheet pan per serving tier, FOUR (4) sheet pan total capacity, LED accent lighting, independent controls for each serving tier, single power cord.

Supply six each per counter Carlisle 2618FGQ004 black sheet pans

Supply six each per counter Carlisle 10200B03 black 2 ½ pan.

Item #25: Flat Top Counter

Electric Load: (verify with factory)

Size: 46" long, 30" wide, 34" high

Duke Thurmaduke model numbers as follows:

One #TST-46PG solid top unit with 14 ga 300 series S.S. top.

Item #26: Frost Counter (1 required)

Electric Load: (verify with factory)

Plumbing: 1" waste

Size: 74" long, 30" wide, 34" high

Duke Thurmaduke model numbers as follows:

One TST-74PG flat top unit with 14 ga. S.S. top.

Provide Drop In Model HF64-2-FOL-FOL, FROST ONLY BOTH TIERS, sized for TWO (2) each 18" x 26" sheet pan per serving tier, FOUR (4) sheet pan total capacity, LED accent lighting, independent controls for each serving tier, single power cord.

Supply six each per counter Carlisle 2618FGQ004 black sheet pans

Supply six each per counter Carlisle 10200B03 black 2 ½ pan.

Item #27: 5 Hot Well Food Counter (1 required)

Electric Load: (verify with factory)

Plumbing: ½" waste

Size: 74" long, 30" wide, 30" high

Duke Thurmaduke model numbers as follows:

One # TEHF-74PG - hot food unit with 14ga S.S. top. Provide sealed heat wells with copper drains manifolded to individual brass valves and master valve with hose bib. Do not extend connection through bottom counter.

Hot food wells are to be toward employee side with flat area toward customer so dished items can be placed for children to pick up.

Locate the sneeze guard so it covers the dished food toward the customers.

One #TS580-74-1SN self-serve food shield modified with stainless steel shelves, 18" deep double deck shelves with adjustable glass breath guards on BOTH shelves (1) side only. Provide incandescent lights and radiant heat rods with infinite controls and SEPARATE control for lights wired to base with operation switch located on body base for ease of use. Top deck to be 10" instead of 8" standard from bottom shelf to reduce the chance of burning products.

Supply (2) each Volrath sheet pan adapter 19186 per unit.

Item #28: Cold Food Counter (1 required)

Electric Load:

Plumbing: ½" waste

Size: 32" long, 30" wide, 34" high

Duke Thurmaduke model numbers as follows:

One # TCM-32PG-N7 – cold food unit with 14ga S.S. top. Provide brackets to raise standard pans to be flush with counter.

One # TS580-32-1SN Glass food shields in stainless steel, 3-way adjustable brackets and top glass shelves. Raise top shelf 2" for better access supply fluorescent lights on both shelves with controls mounted in rail. Supply sneeze guards on BOTH tiers

Item #29: Flat Top Counter

Electric Load: (verify with factory)

Size: 46" long, 30" wide, 34" high

Duke Thurmaduke model numbers as follows:

One #TST-46PG solid top unit with 14 ga 300 series S.S. top.

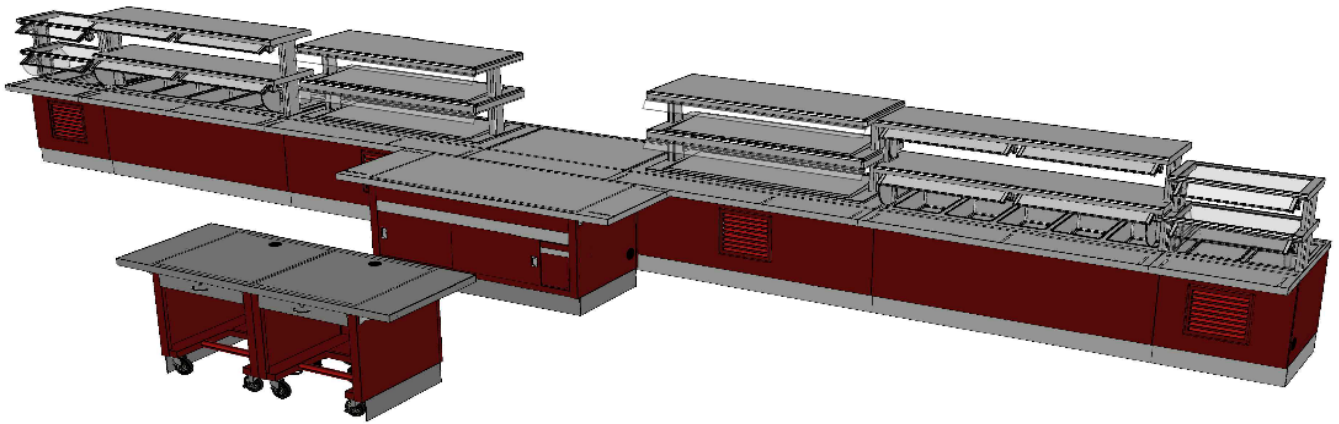
Item # 30: Double Cashier Counter

Size: 32" long, 30" wide, 34" high

Duke Thurmaduke model numbers as follows:

TWO TSC-30PG cashier stand units 14ga 300 series S.S. Include cashier drawers with lock and key, round utility hole in top, duplex receptacle.

NOTE: provide continuous top for these two counters if possible.



ALL SERVING LINES COLOR #217125 TEXTURED BLACK

MISC ADDED ITEMS:

Item # 31: Single Sided Double Insignia Frost Top with hinged trayslides (1 required)

One TST-74PG MODIFIED IN LENGTH flat top unit with 14 ga. S.S. top with double Frost Top.

Provide DOUBLE Insignia frost top unit with sneeze guards both sides and magnet cover over the controls- One (1) each HotFrost Merchandiser model HF64-2-FOL-FOL, FROST ONLY BOTH TIERS, sized for TWO (2) each 18" x 26" sheet pan per serving tier, Four (4) sheet pan total capacity, LED accent lighting, independent controls for each serving tier, single power cord

Item # 32: Single Sided Double Insignia Frost Top with extended top in lieu of trayslides (1 required)

One TST-74PG MODIFIED IN LENGTH flat top unit with 14 ga. S.S. top with double Frost Top.

Provide DOUBLE Insignia frost top unit with sneeze guards both sides and magnet cover over the controls- One (1) each HotFrost Merchandiser model HF64-2-FOL-FOL, FROST ONLY BOTH TIERS, sized for TWO (2) each 18" x 26" sheet pan per serving tier, Four (4) sheet pan total capacity, LED accent lighting, independent controls for each serving tier, single power cord

Item # 33: Double Sided Double Insignia Frost Top with hinged trayslides both sides (1 required)

One TST-74PG MODIFIED IN LENGTH flat top unit with 14 ga. S.S. top with double Frost Top.

RFT3-SB Recessed Frost Top standard body drop-in unit, 57"W x 29"D, fits (3) 18 x 26" pan per shelf, programmable color touch screen control, stainless steel body and shelves, self-contained refrigeration, 120v/60/1-ph, 5.5 Amps, NEMA 5-15P

BGA2-74D Glass Display Over Shelves, dual sided self-service, double deck merchandising shelves, self-serve to full serve adjustable breath guards both sides of lower shelf, stainless steel tube posts with brushed finish & polished hi-light edges, posts extended though top & secured in base, 3/8" tempered glass front panels & serving shelves, glass to have high polished profiled edges with rounded corners, LED lights under both decks, 120V/60/1PH

FT2-OS Frost Top overshef, 55"W x 21"D, fits (2) 18 x 26" pan per shelf, programmable color touch screen control, stainless steel body and shelf, self-contained refrigeration, 120v/60/1-ph, 5.8 Amps, NEMA 5-15P

Item # 34: Double Sided Double Insignia Frost Top with extended top on both sides in lieu of trayslides (1 required)

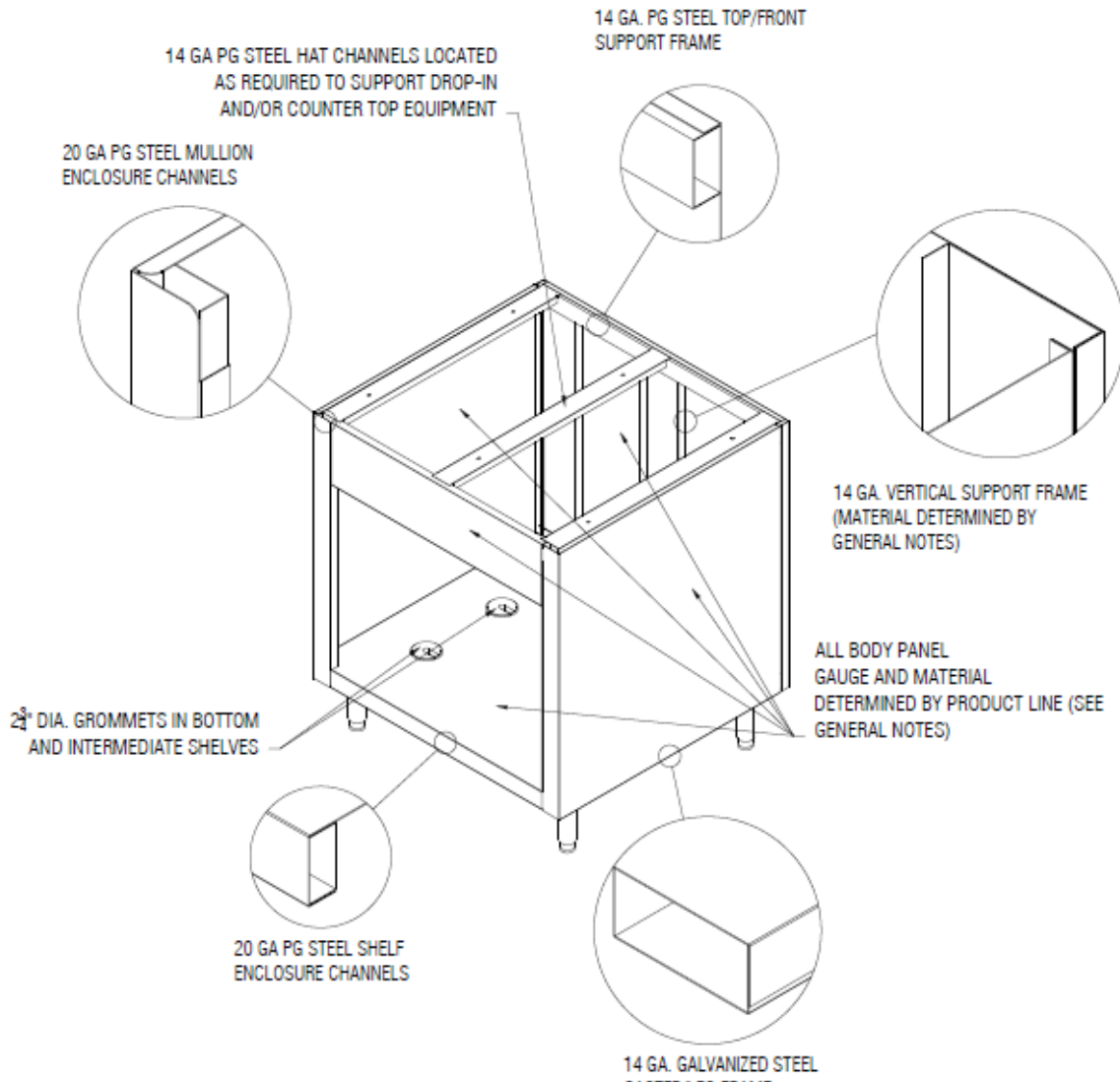
One TST-74PG MODIFIED IN LENGTH flat top unit with 14 ga. S.S. top with double Frost Top.

RFT3-SB Recessed Frost Top standard body drop-in unit, 57"W x 29"D, fits (3) 18 x 26" pan per shelf, programmable color touch screen control, stainless steel body and shelves, self-contained refrigeration, 120v/60/1-ph, 5.5 Amps, NEMA 5-15P

BGA2-74D Glass Display Over Shelves, dual sided self-service, double deck merchandising shelves, self-serve to full serve adjustable breath guards both sides of lower shelf, stainless steel tube posts with brushed finish & polished hi-light edges, posts extended though top & secured in base, 3/8" tempered glass front panels & serving shelves, glass to have high polished profiled edges with rounded corners, LED lights under both decks, 120V/60/1PH

FT2-OS Frost Top overshef, 55"W x 21"D, fits (2) 18 x 26" pan per shelf, programmable color touch screen control, stainless steel body and shelf, self-contained refrigeration, 120v/60/1-ph, 5.8 Amps, NEMA 5-15P

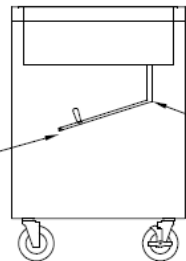
Required detailed body construction:



DRAIN DETAIL FOR COUNTERS

EMPLOYEE SIDE

MUST HAVE HOSE BIBB CONNECTION



MUST HAVE SLOPE TO HOSE LEVER SHUT OFF

END OF SECTION A

SECTION B

PASS THRU REFRIGERATORS, HEATED CABINETS, REACH IN REFRIGERATORS AND FREEZERS, AND MILK COOLERS.

General Specification for "G" Series Reach-In Refrigerators:

- Cabinet exterior front, louver assembly and door(s) are constructed of 20-gauge stainless steel. Cabinet sides (including returns), interior and door liners are constructed of anodized aluminum. The exterior cabinet top, back and bottom are constructed of heavy gauge galvanized steel. A set of four (4) 6" high locking casters are included. Doors are equipped with a gasket protecting, raised metal door pan, cylinder locks, and guaranteed for life self-closing cam-lift hinges with a stay open feature at 120 degrees. Hinges include a concealed switch to automatically activate the interior LED lighting. Guaranteed for life, metal workflow door handles are mounted horizontally over recess in door which limits protrusion into aisle ways. Gasket profile and durable long-life material simplify cleaning and increase overall gasket life. Anti-condensate heaters are located behind each door opening. Both the cabinet and door(s) are insulated with an average of 2" thick high density, non-CFC, 100% foamed in place polyurethane.
- A top mounted, self-contained, balanced refrigeration system using R-134a refrigerant (or as code requires) is conveniently located behind the one-piece louver assembly. It features an easy to clean front facing condenser, thermostatic expansion valve metering device, air-cooled hermetic compressor, large, high humidity evaporator coil located outside the food zone and a top mounted non-electric condensate evaporator. A 9' cord and plug is provided. Standard operating temperature is 34 to 38°F.
- The easy-to-use water-resistant microprocessor control is supplied standard. It includes a 3-Digit LED Display, and a Fahrenheit or Celsius Temperature Scale Display Capability.
- Standard interior arrangements include three (3) epoxy coated steel wire shelves, mounted on shelf pins, installed at the factory. Recommended load limit per shelf should not exceed 225 lbs.
- Both a three-year parts and labor warranty and an additional two-year compressor parts warranty (for a total of five on self-contained models) are provided standard.

Item # 35: Traulsen Model G1001- (1 required)

Refrigerator, Reach-in, one-section, 24.2 cu. ft., self-contained refrigeration with microprocessor control, stainless steel front & full height doors (hinging to be determined), anodized aluminum sides & interior, (3) epoxy coated shelves (factory installed), LED interior lights, 6" high casters, 1/5 HP, cULus, NSF

1 ea 3-year service/labor & 5-year compressor warranty, standard

1 ea 115v/60/1ph, 4.9 amps, NEMA 5-15P, standard

SUPPLY 3 EXTRA EPOXY SHELVES PER SECTION (1 SECTION REQUIRED)

Item # 36: Traulsen Model G2001- (1 required)

Refrigerator, Reach-in, two-section, 46.0 cu. ft., self-contained refrigeration with microprocessor control, stainless steel front & full height doors (hinging to be determined), anodized aluminum sides & interior, (3) epoxy coated shelves per section (factory installed), LED interior lights, 6" high casters, 1/3 HP, cULus, NSF

1 ea 3-year service/labor & 5-year compressor warranty, standard

1 ea 115v/60/1ph, 7.4 amps, NEMA 5-15P, standard

SUPPLY 3 EXTRA EPOXY SHELVES PER SECTION (2 SECTION REQUIRED)

Item # 37: Traulsen Model G3001- (1 required)

Refrigerator, Reach-in, three-section, 69.1 cu. ft., self-contained refrigeration with microprocessor control, stainless steel front & full height doors (hinging to be determined), anodized aluminum sides & interior, (3) epoxy coated shelves per section (factory installed), LED interior lights, 6" high casters, 1/2 HP, cULus, NSF

1 ea 3-year service/labor & 5-year compressor warranty, standard

1 ea 115V/60/1ph, 11.8 amps, NEMA 5-15P, standard

SUPPLY 3 EXTRA EPOXY SHELVES PER SECTION (3 SECTION REQUIRED)

General Specifications for G Series Reach-In Freezers:

- Cabinet exterior front, louver assembly and doors are constructed of 20-gauge stainless steel. Cabinet sides (including returns), interior and door liners are constructed of anodized aluminum. The exterior cabinet top, back and bottom are constructed of heavy gauge aluminized steel. A set of four (4) 6" high casters are included. Doors are equipped with a gasket protecting metal door pan, removable plug cylinder locks and guaranteed for life cam-lift, gravity action, self-closing metal, glide hinges with stay open feature at 120 degrees. Hinges include a concealed switch to automatically activate the interior incandescent lighting. Guaranteed for life, workflow door handles are mounted horizontally over recess in door which limits protrusion from door face into aisle ways. Gasket profile and Santoprene material simplify cleaning and increase overall gasket life. Anti-condensate

heaters are located behind each door opening. Both the cabinet and door(s) are insulated with an average of 2" thick high density, non-CFC, foamed in place polyurethane.

- A top mounted, self-contained, balanced refrigeration system using R-404A refrigerant (or as code requires) is conveniently located behind the one-piece louver assembly. It features an easy to clean front facing condenser, thermostatic expansion valve, air-cooled, hermetic compressor, large, high humidity evaporator coil located outside the food zone and a top mounted non-electric condensate evaporator. A 9' cord and plug is provided. Standard operating temperature is 0 to -5°F (all models are -10 degree F capable in up to 90 degree ambient.
- The easy-to-use water-resistant microprocessor control system is supplied standard. It includes a 3-Digit LED Display, and a Fahrenheit or Celsius Temperature Scale Display Capability. Standard interior arrangements include three (3) epoxy coated wire shelves per section, mounted on shelf pins, installed at the factory. Shelves are full-width, and do not have any large gaps between them requiring the use of "bridge" or "junior shelves." Recommended load limit per shelf should not exceed 225 lbs.
- Both a three-year parts and labor warranty and a five-year compressor warranty (self-contained models only) are provided standard.

Item # 38: Traulsen Model G1201- (1 required)

Freezer, Reach-in, one-section, 24.2 cu. ft., self-contained refrigeration with microprocessor control, stainless steel front & full height door (hinging to be determined), anodized aluminum sides & interior, (3) epoxy coated shelves (factory installed), LED interior lights, 6" high casters, unit can be programmed to operate at -10 degrees fahrenheit, cULus, NSF
1 ea 3-year service/labor & 5-year compressor warranty, standard
1 ea 115v/60/1ph, 9.7 amps, NEMA 5-15P, standard
SUPPLY 3 EXTRA EPOXY SHELVES PER SECTION (1 SECTION REQUIRED)

Item # 39: Traulsen Model G2201- (1 required)

Freezer, Reach-in, two-section, 46.0 cu. ft., self-contained refrigeration with microprocessor control, stainless steel front & full height doors (hinging to be determined), anodized aluminum sides & interior, (3) epoxy coated shelves per section (factory installed), LED interior lights, 6" high casters, unit can be programmed to operate at -10 degrees fahrenheit, cULus, NSF
1 ea 3-year service/labor & 5-year compressor warranty, standard
1 ea 115v/60/1ph, 11.2 amps, NEMA 5-15P, standard
SUPPLY 3 EXTRA EPOXY SHELVES PER SECTION (2 SECTION REQUIRED)

Item # 40: Traulsen Model G3101- (1 required)

Dealer's Choice Storage Freezer, Reach-in, three-section, 69.1 cu. ft., self-contained refrigeration with microprocessor control, stainless steel front & full height doors (hinging to be determined), anodized aluminum sides & interior, (3) epoxy coated shelves per section (factory installed), LED interior lights, 6" high casters, unit can be programmed to operate at -10 degrees fahrenheit, cULus, NSF
1 ea 3-year service/labor & 5-year compressor warranty, standard
1 ea 115v/60/1ph, 16.0 amps, NEMA 5-20P, standard
SUPPLY 3 EXTRA EPOXY SHELVES PER SECTION (3 SECTION REQUIRED)

General Specification for Pass Thru Refrigerators:

- Cabinet exterior front, one-piece sides and louver assembly are constructed of 20 gauge stainless steel with #4 finish. Cabinet interior is constructed of stainless steel (anodized aluminum in the A-Series). The exterior cabinet top and bottom are constructed of heavy gauge aluminized steel. A set of four (4) adjustable 6" high stainless-steel legs are included. Doors are equipped with removable plug cylinder locks and guaranteed for life cam-lift, gravity action, self-closing metal, glide hinges with stay open feature at 120 degrees. An external switch is provided to activate the interior incandescent lighting. Gasket profile and Santoprene material simplify cleaning and increase overall gasket life. Anti-condensate heaters are located behind each door opening. The cabinet is insulated with an average of 2" thick high density, non-CFC, foamed in place polyurethane.
- A top mounted, self-contained, balanced refrigeration system using R-134a (or as code requires) refrigerant is conveniently located behind the one-piece louver assembly. It features an easy to clean front facing condenser, thermostatic expansion valve, air-cooled hermetic compressor, plenum effect blower coil, large, high humidity evaporator coil located outside the food zone and a top mounted non-electric condensate evaporator. Biased return air duct protects against introduction of warm kitchen air, promoting even temperature maintenance and efficient operation. A 9' cord and plug is provided. Standard operating temperature is 34 to 38°F.
- The easy-to-use water resistant INTELA-TRAUL® microprocessor control system is supplied standard. RS485 data port enables data communications for remote monitoring such as NAFEM Data Protocol, E-Control Systems® and others. It includes a 3-Digit LED Display and Fahrenheit or Celsius Temperature Scale Display

Capability, In addition it includes audio/visual alarms for: Hi/Lo Cabinet Temperature, Door Open, Clean Condenser, Evaporator Coil and Discharge Line Sensor Failures, and Power Supply Interruption.

- Standard interior arrangements include three (3) wire shelves per section, mounted on shelf pins. Shelves are full-width, and do not have any large gaps between them requiring the use of "bridge" or "junior shelves." Recommended load limit per shelf should not exceed 225 lbs. Optional tray slides may be purchased in combination with, or in lieu of these. Standard interior arrangements are installed at the factory. 7 SETS OF HEAVY DUTY EZ CHANGE UNIVERSAL TRAY SLIDES WILL BE REQUIRED FOR ALL PASS THRU UNITS PER SECTION.
- Both a three-year parts and labor warranty and a five year compressor warranty (self-contained models only) are provided standard.

Item # 41: Traulsen Model AHT132WPUT-FHG (1 required)

Spec-Line Refrigerator, Pass-thru Display, one-section, self-contained refrigeration, stainless steel exterior, aluminum interior, standard depth, wide full-height glass door on one side only with Santoprene® EZ-Clean Gaskets, interior lights, (3) adjustable wire shelves per section, INTELA-TRAUL™ microprocessor controls, 6" adjustable stainless-steel legs, 1/3 HP, UL, UL-Sanitation

1 ea 115v/60/1ph, 8.3 amps, with cord & NEMA 5-15P, standard

1 ea 3-year service/labor, 5-year compressor warranty, standard

2 ea Positive action latch, per door

1 ea EZ-open pedal (full height doors only) (available on 6" legs and 6" casters only) (price per pedal/section) kitchen side only

7 SETS OF HEAVY-DUTY UNIVERSAL TRAYS SLIDES ARE REQUIRED PER SECTION (1 SET OF 7 REQUIRED)

DOOR HINGING TO BE DETERMINED

GLASS DOORS ON KITCHEN SIDE WITH THERMOMETER AND SOLID DOOR ON CUSTOMER SIDE

Item # 42: Traulsen Model AHT232WPUT-FHG (1 required)

Spec-Line Refrigerator, Pass-thru Display, two-section, self-contained refrigeration, stainless steel exterior, aluminum interior, standard depth, wide full-height glass door or doors with Santoprene® EZ-Clean Gaskets, interior lights, (3) adjustable wire shelves per section, INTELA-TRAUL™ microprocessor controls, 6" adjustable stainless-steel legs, 1/2 hp, cULus, NSF

1 ea 115v/60/1ph, 11.0-12.0 amps, with cord & NEMA 5-20P, standard

1 ea 3-year service/labor, 5-year compressor warranty, standard

4 ea Positive action latch, per door

2 ea EZ-open pedal (full height doors only) (available on 6" legs and 6" casters only) (price per pedal/section) kitchen side only

7 SETS OF HEAVY-DUTY UNIVERSAL TRAYS SLIDES ARE REQUIRED PER SECTION (2 SETS OF 7 REQUIRED)

DOOR HINGING TO BE DETERMINED

GLASS DOORS ON KITCHEN SIDE WITH THERMOMETER AND SOLID DOOR ON CUSTOMER SIDE

Item # 43: Traulsen Model AHT332WPUT-FHG (1 required)

Spec-Line Refrigerator, Pass-thru Display, three-section, self-contained refrigeration, stainless steel exterior, aluminum interior, standard depth, wide full-height glass door or doors with Santoprene® EZ-Clean Gaskets, interior lights, (3) adjustable wire shelves per section, INTELA-TRAUL™ microprocessor controls, 6" adjustable stainless-steel legs, 3/4 hp, cULus, NSF

1 ea 115v/60/1ph, 11.9-13.9 amps, with cord & NEMA 5-15P, standard

1 ea 3-year service/labor, 5-year compressor warranty, standard

6 ea Positive action latch, per door

3 ea EZ-open pedal (full height doors only) (available on 6" legs and 6" casters only) (price per pedal/section) kitchen side only

7 SETS OF HEAVY-DUTY UNIVERSAL TRAYS SLIDES ARE REQUIRED PER SECTION (3 SETS OF 7 REQUIRED)

DOOR HINGING TO BE DETERMINED

GLASS DOORS ON KITCHEN SIDE WITH THERMOMETER AND SOLID DOOR ON CUSTOMER SIDE

General Specifications for Pass Thru Heated Cabinets:

- Cabinet exterior front, one-piece sides, louver assembly and doors are constructed of 20-gauge stainless steel with #4 finish. Cabinet interior and door liners are constructed of stainless steel (anodized aluminum in the A-Series). The exterior cabinet top and bottom are constructed of heavy gauge aluminized steel. A set of four (4) adjustable 6" high stainless-steel legs are included. Doors are equipped with a gasket protecting metal door pan, removable plug cylinder locks and guaranteed for life cam-lift, gravity action, self-closing metal, glide hinges with stay open feature at 120 degrees. Hinges include a concealed switch to automatically activate the interior incandescent lighting. Guaranteed for life, workflow door handles are mounted horizontally over recess in door

which limits protrusion from door face into aisleways. Doors have seamless, polished metal corners. Easily removable for cleaning, vinyl magnetic door gasket assures tight door seal. Both the cabinet and doors are insulated with an average of 2" thick high density, non-CFC, foamed in place polyurethane.

- A low watt density, serpentine style, heater is employed for the generation of electric heat. Low velocity air is forced across its large surface area to efficiently move heat radiating away from these through a down-air distribution duct, where it is then evenly distributed throughout the cabinet, assuring the proper holding environment for hot food product, without drying. A vent, located at the top of the cabinet, is included for positive humidity control.
- The easy to use, water resistant INTELA-TRAUL microprocessor control system is supplied standard. Unit is NAFEM Data Protocol communication (NDP) ready. Optional hardware required to be NDP compliant. Third party software required for network connection. It includes a 3-Digit LED Display, ON/OFF Button, Fahrenheit or Celsius Temperature Scale Display Capability, One-Time Start-Up Temperature Adjustment Feature, and an RS485 data port. In addition, it includes audio/visual alarms for: Hi/Lo Cabinet Temperature, Door Open and Power Supply Interruption.
- Standard interior arrangements include three (3) wire shelves per section, mounted on pilasters. Shelves are full-width, and do not have any large gaps between them requiring the use of "bridge" or "junior shelves." Recommended load limit per shelf should not exceed 225 lbs. Optional tray slides may be purchased in combination with, or in lieu of these. Both standard and optional interior arrangements are completely installed at the factory. 7 SETS OF HEAVY DUTY EZ CHANGE UNIVERSAL TRAY SLIDES WILL BE REQUIRED FOR ALL PASS THRU UNITS PER SECTION.
- A three-year parts and labor warranty is provided standard.

Item # 44: Traulsen Model AHF132WP-FHG (1 required)

Spec-Line Heated Cabinet, Pass-thru, one-section, stainless steel exterior, aluminum interior, standard depth cabinet, full-height glass door or doors with Santoprene® EZ-Clean Gaskets, (3) clear coated adjustable shelves per section, INTELA-TRAUL™ microprocessor controls, 6" adjustable stainless-steel legs, NSF, UL

1 ea 208/115v/60/1ph, 7.8 amps, standard

1 ea 3-year service/labor warranty, standard

2 ea Positive action latch, per door

1 ea EZ-open pedal (full height doors only) (available on 6" legs and 6" casters only) (price per pedal/section) kitchen side only

7 SETS OF HEAVY-DUTY UNIVERSAL TRAYS SLIDES ARE REQUIRED PER SECTION (1 SET OF 7 REQUIRED)

DOOR HINGING TO BE DETERMINED

GLASS DOORS ON KITCHEN SIDE WITH THERMOMETER AND SOLID DOOR ON CUSTOMER SIDE

Item # 45: Traulsen Model AHF232WP-FHG (1 required)

Spec-Line Heated Cabinet, Pass-thru, two-section, stainless steel exterior, aluminum interior, standard depth cabinet, full-height glass door or doors with Santoprene® EZ-Clean Gaskets, (3) clear coated adjustable shelves per section, INTELA-TRAUL™ microprocessor controls, 6" adjustable stainless-steel legs, NSF, UL

1 ea 208/115v/60/1ph, 15.5 amps, standard

1 ea 3-year service/labor warranty, standard

4 ea Positive action latch, per door

2 ea EZ-open pedal (full height doors only) (available on 6" legs and 6" casters only) (price per pedal/section) kitchen side only

7 SETS OF HEAVY-DUTY UNIVERSAL TRAYS SLIDES ARE REQUIRED PER SECTION (2 SETS OF 7 REQUIRED)

DOOR HINGING TO BE DETERMINED

GLASS DOORS ON KITCHEN SIDE WITH THERMOMETER AND SOLID DOOR ON CUSTOMER SIDE

Item # 46: Traulsen Model AHF332WP-FHG (1 required)

Spec-Line Heated Cabinet, Pass-thru, three-section, stainless steel exterior, aluminum interior, standard depth cabinet, full-height glass door or doors with Santoprene® EZ-Clean Gaskets, (3) clear coated adjustable shelves per section, INTELA-TRAUL™ microprocessor controls, 6" adjustable stainless-steel legs, NSF, UL

1 ea 208/115v/60/1ph, 15.5 amps, standard

1 ea 3-year service/labor warranty, standard

6 ea Positive action latch, per door

3 ea EZ-open pedal (full height doors only) (available on 6" legs and 6" casters only) (price per pedal/section) kitchen side only

7 SETS OF HEAVY-DUTY UNIVERSAL TRAYS SLIDES ARE REQUIRED PER SECTION (3 SETS OF 7 REQUIRED)

DOOR HINGING TO BE DETERMINED

GLASS DOORS ON KITCHEN SIDE WITH THERMOMETER AND SOLID DOOR ON CUSTOMER SIDE

General Specifications for Milk Coolers:

- Cabinet exterior and interior is constructed of stainless steel. Interior sides, back and front are also stainless steel. The exterior cabinet bottom is constructed of stainless steel. Gasket profile and material simplify cleaning and increase overall gasket life. Both the cabinet and doors are insulated with non-CFC, foamed in place polyurethane. Front sliding protects gasket(s). Lockable lift up top access door.
- A balanced, top mounted side and front and rear breathing, refrigeration system using environmentally friendly, non-flammable R-450A refrigerant is provided. It features an air-cooled hermetic compressor and a forced air evaporator coil. An 8' cord and plug is provided. Standard operating temperature is 34° to 38°F (1.1° to 3.3°C).
- An electronic digital control is supplied standard. It includes a 3-Digit LED display, and a Fahrenheit or Celsius temperature scale display capability
- Heavy duty removable dunnage racks protect cabinet and promote airflow
- A three year parts and labor warranty is provided standard.

Single Side Access Milk Cooler

Item # 47: Traulsen Model RMC34S6 (1 required)

Spec-Line Forced-Air Single Access Milk Cooler, sliding door, holds (8) 13"x13" crates or (4) 13"x19" milk crates, stainless steel interior and exterior, reinforced floor, sliding caster rails , (2) heavy-duty stainless steel dunnage racks, top-mount refrigeration system, digital control, E-Z clean gaskets, floor drain, 6" factory mounted adjustable casters, 1/3 hp, cETLus, NSF

1 ea 3-year service/labor, 5 year compressor warranty, standard

1 ea 115v/60/1-ph, 7.2 amps, NEMA 5-15P

1 ea MCACC-BUMPER Bumper Kit Corner Guard for Milk Coolers, per kit

Item # 48: Traulsen Model RMC49S6 (1 required)

Spec-Line Forced-Air Single Access Milk Cooler, sliding door, holds (12) 13"x13" crates or (8) 13"x19" milk crates, stainless steel interior and exterior, reinforced floor, sliding caster rails , (2) heavy-duty stainless steel dunnage racks, top-mount refrigeration system, digital control, E-Z clean gaskets, floor drain, 6" factory mounted adjustable casters, 1/3 hp, cETLus, NSF

1 ea 3-year service/labor, 5 year compressor warranty, standard

1 ea 115v/60/1-ph, 7.2 amps, NEMA 5-15P

1 ea MCACC-BUMPER Bumper Kit Corner Guard for Milk Coolers, per kit

Item # 49: Traulsen Model RMC58S6 (1 required)

Spec-Line Forced-Air Single Access Milk Cooler, sliding door, holds (16) 13"x13" crates or (10) 13"x19" milk crates, stainless steel interior and exterior, reinforced floor, sliding caster rails , (2) heavy-duty stainless steel dunnage racks, top-mount refrigeration system, digital control, E-Z clean gaskets, floor drain, 6" factory mounted adjustable casters, 1/3 hp, cETLus, NSF

1 ea 3-year service/labor, 5 year compressor warranty, standard

1 ea 115v/60/1-ph, 7.2 amps, NEMA 5-15P

1 ea MCACC-BUMPER Bumper Kit Corner Guard for Milk Coolers, per kit

Double Side Access Milk Cooler

Item # 50: Traulsen Model RMC34D6 (1 required)

Spec-Line Forced-Air Double Access Milk Cooler, sliding door, holds (8) 13"x13" crates or (4) 13"x19" milk crates, stainless steel interior and exterior, reinforced floor, sliding caster rails , (2) heavy-duty stainless steel dunnage racks, top-mount refrigeration system, digital control, E-Z clean gaskets, floor drain, 6" factory mounted adjustable casters, 1/3 hp, cETLus, NSF

1 ea 3-year service/labor, 5 year compressor warranty, standard

1 ea 115v/60/1-ph, 7.2 amps, NEMA 5-15P

1 ea MCACC-BUMPER Bumper Kit Corner Guard for Milk Coolers, per kit

Item # 51: Traulsen Model RMC49D6 (1 required)

Spec-Line Forced-Air Double Access Milk Cooler, sliding door, holds (12) 13"x13" crates or (8) 13"x19" milk crates, stainless steel interior and exterior, reinforced floor, sliding caster rails , (2) heavy-duty stainless steel dunnage racks, top-mount refrigeration system, digital control, E-Z clean gaskets, floor drain, 6" factory mounted adjustable casters, 1/3 hp, cETLus, NSF

1 ea 3-year service/labor, 5 year compressor warranty, standard

1 ea 115v/60/1-ph, 7.2 amps, NEMA 5-15P

1 ea MCACC-BUMPER Bumper Kit Corner Guard for Milk Coolers, per kit

Item # 52: Traulsen Model RMC58D6 (1 required)

Spec-Line Forced-Air Double Access Milk Cooler, sliding door, holds (16) 13"x13" crates or (10) 13"x19" milk crates, stainless steel interior and exterior, reinforced floor, sliding caster rails , (2) heavy-duty stainless steel dunnage racks, top-mount refrigeration system, digital control, E-Z clean gaskets, floor drain, 6" factory mounted adjustable casters, 1/3 hp, cETLus, NSF

1 ea 3-year service/labor, 5 year compressor warranty, standard

1 ea 115v/60/1-ph, 7.2 amps, NEMA 5-15P

1 ea MCACC-BUMPER Bumper Kit Corner Guard for Milk Coolers, per kit

END OF SECTION FOR REACH INS, PASS THRU UNITS and MILK COOLERS.

END OF SPECIFICATIONS



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

The following statement is made in accordance with the Privacy Act of 1974 (5 U.S.C. § 552a, as amended). This certification is required by the regulations implementing Executive Order 12549, Debarment and Suspension, and 2 CFR §§ 180.300, 180.335, Participants' responsibilities. The regulations were amended and published on August 31, 2005, in 70 Fed. Reg. 51865-51880. Copies of the regulations may be obtained by contacting the Department of Agriculture agency offering the proposed covered transaction.

According to the Paperwork Reduction Act of 1995, an agency may not conduct or sponsor, and a person is not required to respond to a collection of information unless it displays a valid OMB control number. The valid OMB control number for this information collection is 0505-0027. The time required to complete this information collection is estimated to average 15 minutes per response, including the time for reviewing instructions, searching existing data sources, gathering and maintaining the data needed, and completing and reviewing the collection of information. The provisions of appropriate criminal or civil fraud, privacy, and other statutes may be applicable to the information provided.

(Read instructions on page two before completing certification.)

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

ORGANIZATION NAME	PR/AWARD NUMBER OR PROJECT NAME
NAME(S) AND TITLE(S) OF AUTHORIZED REPRESENTATIVE(S)	
SIGNATURE	DATE

In accordance with Federal civil rights law and U.S. Department of Agriculture (USDA) civil rights regulations and policies, the USDA, its Agencies, offices, and employees, and institutions participating in or administering USDA programs are prohibited from discriminating based on race, color, national origin, religion, sex, gender identity (including gender expression), sexual orientation, disability, age, marital status, family/parental status, income derived from a public assistance program, political beliefs, or reprisal or retaliation for prior civil rights activity, in any program or activity conducted or funded by USDA (not all bases apply to all programs). Remedies and complaint filing deadlines vary by program or incident.

Persons with disabilities who require alternative means of communication for program information (e.g., Braille, large print, audiotope, American Sign Language, etc.) should contact the responsible Agency or USDA's TARGET Center at (202) 720-2600 (voice and TTY) or contact USDA through the Federal Relay Service at (800) 877-8339. Additionally, program information may be made available in languages other than English.

To file a program discrimination complaint, complete the USDA Program Discrimination Complaint Form, AD-3027, found online at [How to File a Program Discrimination Complaint](#) and at any USDA office or write a letter addressed to USDA and provide in the letter all of the information requested in the form. To request a copy of the complaint form, call (866) 632-9992. Submit your completed form or letter to USDA by: (1) mail: U.S. Department of Agriculture, Office of the Assistant Secretary for Civil Rights, 1400 Independence Avenue, SW, Washington, D.C. 20250-9410; (2) fax: (202) 690-7442; or (3) email: program.intake@usda.gov.

USDA is an equal opportunity provider, employer, and lender.

Instructions for Certification

- (1) By signing and submitting this form, the prospective lower tier participant is providing the certification set out on page 1 in accordance with these instructions.
- (2) The certification in this clause is a material representation of fact upon which reliance was placed when this transaction was entered into. If it is later determined that the prospective lower tier participant knowingly rendered an erroneous certification, in addition to other remedies available to the Federal Government, the Department or agency with which this transaction originated may pursue available remedies, including suspension or debarment.
- (3) The prospective lower tier participant must provide immediate written notice to the person(s) to which this proposal is submitted if at any time the prospective lower tier participant learns that its certification was erroneous when submitted or has become erroneous by reason of changed circumstances.
- (4) The terms "covered transaction," "debarred," "suspended," "ineligible," "lower tier covered transaction," "participant," "person," "primary covered transaction," "principal," "proposal," and "voluntarily excluded," as used in this clause, have the meanings set out in the Definitions and Coverage sections of the rules implementing Executive Order 12549, at 2 CFR Parts 180 and 417. You may contact the Department or agency to which this proposal is being submitted for assistance in obtaining a copy of those regulations.
- (5) The prospective lower tier participant agrees by submitting this form that, should the proposed covered transaction be entered into, it may not knowingly enter into any lower tier covered transaction with a person who is debarred, suspended, declared ineligible, or voluntarily excluded from participation in this covered transaction, unless authorized by the Department or agency with which this transaction originated.
- (6) The prospective lower tier participant further agrees by submitting this form that it will include this clause titled "Certification Regarding Debarment, Suspension, Ineligibility and Voluntary Exclusion - Lower Tier Covered Transactions," without modification, in all lower tier covered transactions and in all solicitations for lower tier covered transactions.
- (7) A participant in a covered transaction may rely upon a certification of a prospective participant in a lower tier covered transaction that is not debarred, suspended, ineligible, or voluntarily excluded from the covered transaction, unless it knows that the certification is erroneous. A participant may decide the method and frequency by which it determines the eligibility of its principals. Each participant may, but is not required to, check the General Services Administration's System for Award Management Exclusions database.
- (8) Nothing contained in the foregoing shall be construed to require establishment of a system of records to render in good faith the certification required by this clause. The knowledge and information of a participant is not required to exceed that which is normally possessed by a prudent person in the ordinary course of business dealings.
- (9) Except for transactions authorized under paragraph (5) of these instructions, if a participant in a covered transaction knowingly enters into a lower tier covered transaction with a person who is suspended, debarred, ineligible, or voluntarily excluded from participation in this transaction, in addition to other remedies available to the Federal Government, the Department or agency with which this transaction originated may pursue available remedies, including suspension and/or debarment.

CERTIFICATION OF RESTRICTIONS ON LOBBYING

I, _____, on behalf of _____
Name of Official Name of Vendor

hereby certify that:

- (1) No Federal appropriated funds have been paid or will be paid by of on behalf of the undersigned, to any person for influencing or attempting to influence an officer or employee of any agency, a member of Congress, an officer or employee of Congress, or an employee of a member of Congress in connection with the awarding of any Federal grant, the making of Federal loan, the entering into of any cooperative agreement, and the extension, communication, renewal amendment, or modification of any Federal contract, grant loan or cooperative agreement.
- (2) If any funds other than Federal appropriated funds have been paid or will be paid to any person for influencing or attempting to influence an officer or employee of any agency, a member of Congress, an officer or employee of Congress, or an employee of a member of Congress in connection with this Federal contract, grant, loan, or cooperative agreement, the undersigned shall complete and submit Standard Form-LLL, "Disclosure Form to Report Lobbying," in accordance with its instructions.
- (3) The undersigned shall require that the language of this certification be included in the award documents for all sub-awards at all tiers (including subcontractors, sub-grants, and contracts under grants, loan and cooperative agreements) and that all sub-recipients shall certify and disclose accordingly.

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

By: _____
Signature of Company Official

Official's Title

Date

Certificate of Independent Price Determination

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

1. The prices in this offer have been arrived at independently, without consolation, communication, or agreement for the purpose of restricting competition. As to any matter relating to such prices with any other offeror or with any competitor;
2. Unless otherwise required by law, the prices which have been quoted in this offer have not been knowingly disclosed by the offeror and will not knowingly be disclosed by the offeror prior to opening (in the case of an advertised procurement,)or prior to award (in the case of negotiated procurement) directly or indirectly to any other offeror or to any competitor;
3. No attempt has been made or will be made by the offeror to induce any person or firm to submit or not submit an offer for the purpose of restricting competition.

(B) Each person signing this offer certifies that:

1. He or she is the person in the offeror's organization responsible within that organization for the decisions as to the prices being offered herein and that he or she has not participated and will not participate in any action contrary to A-3 above.
2. He or she **is not** the person in the offeror's organization responsible within that organization for the decision as to the prices being offered herein, but that he or she has been authorized in writing to act as agent for the persons responsible for such decision in certifying that such persons have not participated and will not participate in any action contrary to A-1 through A-3 above, and as their agent, does hereby so certify; and that he or she has not participated and will not participate in any action contrary to A-1 through A-3 above.

Signature of Vendor's Authorized Representative

Title

Date

In accepting this offer, the sponsor certified that the sponsor's officers, employees or agents have not taken any action which has jeopardized the independence of the offer referred to above.

Signature of Vendor's Agent Authorized Representative

Title

Date

AFFIDAVIT OF COMPLIANCE

WITH

TENNESSEE CRIMINAL HISTORY RECORDS CHECK

TENNESSEE CODE ANNOTATED, § 49-5-413

(To be submitted with bid by contractor)

I, _____, president or other principal

Officer of _____, swear or affirm that the

Name of Company

Company is in compliance with Public Chapter 587 of 2007, codified at Tennessee Code Annotated § 49-5-413, in effect at the time of this bid submission at least to the extent required of governmental entities. I further swear or affirm that the company is in compliance with Tennessee Code Annotated, § 49-5-413.

President or Principal Officer

For: _____
Name of Company

STATE OF TENNESSEE}
COUNTY OF }

Subscribed and sworn before me by _____,

President or principal officer of _____,

On this _____ day of _____ 2_____.

Notary Public

My Commission expires: _____

AFFIDAVIT OF COMPLIANCE

WITH

DRUG-FREE WORKPLACE REQUIREMENTS OF

TENNESSEE CODE ANNOTATED, § 50-9-113

(To be submitted with bid by contractor with 5 or more employees)

I, _____, president or other Principal

Officer of _____, swear or affirm that the
Name of Company

Company has a drug-free workplace program that complies with Title 50, Chapter 9, Tennessee Code Annotated, in effect at the time of this bid submission at least to the extent required of governmental entities. I further swear or affirm that the company is in compliance with Tennessee Code Annotated, § 50-9-113.

President or Principal Officer

For: _____
Name of Company

STATE OF TENNESSEE }
COUNTY OF }

Subscribed and sworn before me by

_____,
President or Principal Officer of

On this _____ day of _____ 2_____.

Notary Public

My Commission expires: _____

**KNOX COUNTY PROCUREMENT DIVISION
INSURANCE CHECKLIST
BID NUMBER 3418**

THE CERTIFICATE OF INSURANCE MUST SHOW ALL COVERAGES & ENDORSEMENTS WITH "YES" AND ITEMS 20 TO 23

REQUIRED	NUMBER	TYPE OF COVERAGE	COVERAGE LIMITS																																
YES	1.	WORKERS COMPENSATION	STATUTORY LIMITS OF TENNESSEE																																
YES	2.	EMPLOYERS LIABILITY	\$100,000 PER ACCIDENT \$100,000 PER DISEASE \$500,000 DISEASE POLICY LIMIT																																
YES	3.	AUTOMOBILE LIABILITY <table border="1" style="margin-left: 20px;"> <tr> <td style="width: 20px; text-align: center;"><input checked="" type="checkbox"/></td> <td style="width: 100px;">ANY AUTO-SYMBOL (1)</td> <td style="width: 20px;"></td> </tr> <tr> <td></td> <td></td> <td></td> </tr> <tr> <td></td> <td></td> <td></td> </tr> <tr> <td></td> <td></td> <td></td> </tr> </table>	<input checked="" type="checkbox"/>	ANY AUTO-SYMBOL (1)											<table border="1" style="width: 100%;"> <tr> <td style="width: 80%;">COMBINE SINGLE LIMIT (Per -Accident)</td> <td style="width: 20%; text-align: center;">\$ 1,000,000</td> </tr> <tr> <td>BODY INJURY (Per -Person)</td> <td></td> </tr> <tr> <td>BODY INJURY (Per-Accident)</td> <td></td> </tr> <tr> <td>PROPERTY DAMAGE (Per-Accident)</td> <td></td> </tr> </table>	COMBINE SINGLE LIMIT (Per -Accident)	\$ 1,000,000	BODY INJURY (Per -Person)		BODY INJURY (Per-Accident)		PROPERTY DAMAGE (Per-Accident)													
<input checked="" type="checkbox"/>	ANY AUTO-SYMBOL (1)																																		
COMBINE SINGLE LIMIT (Per -Accident)	\$ 1,000,000																																		
BODY INJURY (Per -Person)																																			
BODY INJURY (Per-Accident)																																			
PROPERTY DAMAGE (Per-Accident)																																			
YES	4.	COMMERCIAL GENERAL LIABILITY <table border="1" style="margin-left: 20px;"> <tr> <td style="width: 100px;">CLAIM MADE</td> <td style="width: 20px; text-align: center;"><input checked="" type="checkbox"/></td> <td style="width: 100px;">OCCUR</td> </tr> <tr> <td></td> <td></td> <td></td> </tr> </table>	CLAIM MADE	<input checked="" type="checkbox"/>	OCCUR				<table border="1" style="width: 100%;"> <tr> <td style="width: 80%;">EACH OCCURRENCE</td> <td style="width: 20%; text-align: center;">LIMITS</td> </tr> <tr> <td>FIRE LEGAL LIABILITY</td> <td style="text-align: center;">\$1,000,000</td> </tr> <tr> <td>MED EXP (Per person)</td> <td style="text-align: center;">\$5,000</td> </tr> <tr> <td>GEN'L AGGREGATE LIMITS APPLIES PER</td> <td></td> </tr> <tr> <td>PERSONAL & ADV INJURY</td> <td style="text-align: center;">\$1,000,000</td> </tr> <tr> <td> <table border="1" style="width: 100%;"> <tr> <td style="width: 20px;"></td> <td style="width: 100px;">POLICY</td> <td style="width: 20px; text-align: center;"><input checked="" type="checkbox"/></td> <td style="width: 100px;">PROJECT</td> <td style="width: 20px;"></td> <td style="width: 100px;">LOC</td> </tr> <tr> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> </tr> </table> </td> <td style="text-align: center;">\$2,000,000</td> </tr> <tr> <td>PRODUCTS-COMPLETED OPERATIONS/ AGGREGATE</td> <td style="text-align: center;">\$2,000,000</td> </tr> </table>	EACH OCCURRENCE	LIMITS	FIRE LEGAL LIABILITY	\$1,000,000	MED EXP (Per person)	\$5,000	GEN'L AGGREGATE LIMITS APPLIES PER		PERSONAL & ADV INJURY	\$1,000,000	<table border="1" style="width: 100%;"> <tr> <td style="width: 20px;"></td> <td style="width: 100px;">POLICY</td> <td style="width: 20px; text-align: center;"><input checked="" type="checkbox"/></td> <td style="width: 100px;">PROJECT</td> <td style="width: 20px;"></td> <td style="width: 100px;">LOC</td> </tr> <tr> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> </tr> </table>		POLICY	<input checked="" type="checkbox"/>	PROJECT		LOC							\$2,000,000	PRODUCTS-COMPLETED OPERATIONS/ AGGREGATE	\$2,000,000
CLAIM MADE	<input checked="" type="checkbox"/>	OCCUR																																	
EACH OCCURRENCE	LIMITS																																		
FIRE LEGAL LIABILITY	\$1,000,000																																		
MED EXP (Per person)	\$5,000																																		
GEN'L AGGREGATE LIMITS APPLIES PER																																			
PERSONAL & ADV INJURY	\$1,000,000																																		
<table border="1" style="width: 100%;"> <tr> <td style="width: 20px;"></td> <td style="width: 100px;">POLICY</td> <td style="width: 20px; text-align: center;"><input checked="" type="checkbox"/></td> <td style="width: 100px;">PROJECT</td> <td style="width: 20px;"></td> <td style="width: 100px;">LOC</td> </tr> <tr> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> </tr> </table>		POLICY	<input checked="" type="checkbox"/>	PROJECT		LOC							\$2,000,000																						
	POLICY	<input checked="" type="checkbox"/>	PROJECT		LOC																														
PRODUCTS-COMPLETED OPERATIONS/ AGGREGATE	\$2,000,000																																		
YES	5.	PREMISES/OPERATIONS	\$1,000,000 CSL BI/PD EACH OCCURRENCE \$2,000,000 ANNUAL AGGREGATE																																
YES	6.	INDEPENDENT CONTRACTOR	\$1,000,000 CSL BI/PD EACH OCCURRENCE \$1,000,000 ANNUAL AGGREGATE																																
YES	7.	CONTRACTUAL LIABILITY (MUST BE SHOWN ON CERTIFICATE)	\$1,000,000 CSL BI/PD EACH OCCURRENCE \$1,000,000 ANNUAL AGGREGATE																																
YES	8.	XCU COVERAGE	NOT TO BE EXCLUDED																																
YES	9.	UMBRELLA LIABILITY COVERAGE	\$1,000,000																																
		PROFESSIONAL LIABILITY																																	
NO	10.	ARCHITECTS & ENGINEERS	\$1,000,000 PER OCCURRENCE/CLAIM																																
NO		ASBESTOS & REMOVAL LIABILITY	\$2,000,000 PER OCCURRENCE/CLAIM																																
NO		MEDICAL MALPRACTICE	\$1,000,000 PER OCCURRENCE/CLAIM																																
NO		MEDICAL PROFESSIONAL LIABILITY	\$1,000,000 PER OCCURRENCE/CLAIM																																
NO	11.	MISCELLANEOUS E & O	\$500,000 PER OCCURRENCE/CLAIM																																
NO	12.	MOTOR CARRIER ACT ENDORSEMENT	\$1,000,000 BI/PD EACH OCCURRENCE UNINSURED MOTORIST (MCS-90)																																
NO	13.	MOTOR CARGO INSURANCE																																	
NO	14.	GARAGE LIABILITY	\$1,000,000 BODILY INJURY, PROPERTY DAMAGE PER OCCURRENCE																																
NO	15.	GARAGEKEEPER'S LIABILITY	\$500,000 COMPREHENSIVE; \$500,000 COLLISION																																
NO	16.	INLAND MARINE BAILEE'S INSURANCE	\$																																
NO	17.	DISHONESTY BOND	\$																																
NO	18.	BUILDERS RISK	PROVIDE COVERAGE IN THE FULL AMOUNT OF THE CONTRACT UNLESS PROVIDED BY OWNER.																																
NO	19.	USL&H	FEDERAL STATUTORY LIMITS																																

20. CARRIER RATING SHALL BE BEST'S RATING OF A-V OR BETTER OR ITS EQUIVALENT.
21. THE COUNTY SHALL BE NAMED AS AN ADDITIONAL NAMED INSURED ON ALL POLICIES EXCEPT WORKERS' COMPENSATION AND AUTO.
22. CERTIFICATE OF INSURANCE SHALL SHOW THE BID NUMBER AND TITLE.
23. OTHER INSURANCE REQUIRED _____

INSURANCE AGENT'S STATEMENT AND CERTIFICATION: I HAVE REVIEWED THE ABOVE REQUIREMENTS WITH THE BIDDER NAMED BELOW AND HAVE ADVISED THE BIDDER OF REQUIRED COVERAGE NOT PROVIDED THROUGH THIS AGENCY.

AGENCY NAME: _____ AUTHORIZING SIGNATURE: _____

BIDDER'S STATEMENT AND CERTIFICATION: IF AWARDED THE CONTRACT, I WILL COMPLY WITH THE CONTRACT INSURANCE REQUIREMENTS.