

REQUEST FOR PROPOSAL



Kitchen Equipment

2021.003

Due June 7, 2021

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Section I: GENERAL INFORMATION

Purpose of Proposal

The purpose of this RFP is for the furnishing and installation of food service equipment, counterwork and décor items as shown in Exhibit A.

Proposal Due Date

Proposals must be submitted by 2:00 PM (CST), Monday June 7, 2021

Submissions

Printed Copies:

Long Beach School District
Attn: DeeDee Hurt
19148 Commission Road
Long Beach, MS 39560

Electronic Copies:

[Central Bidding \(centralauctionhouse.com\)](http://centralauctionhouse.com)

Dates

Pre-proposal questions/conference/site visit
Wednesday, June 2, 2021 10:00 AM (CST)

Proposals will be accepted until:
Monday, June 7, 2021 at 2:00 PM (CST)

Date of Reverse Auction:
Monday, June 14, 2021 from 10:00-10:30 (CST)

Potential Date of Award:
Friday, June 18, 2021 10:00 AM (CST)

*Questions can be emailed to deedee.hurt@lbsdk12.com

Reverse Auctions: A Reverse Auction is a type of auction in which the roles of buyer and seller are reversed. In an ordinary auction (also known as a “forward auction”), buyers compete to obtain goods or services by offering increasingly higher prices. In a Reverse Auction, the sellers compete to obtain business from the buyer and prices will typically decrease as the sellers underbid each other in order to provide their best pricing for the item/service currently for bid.

Applicable Laws for Federally Funded Project

§200.326 Contract provisions.

The non-Federal entity's contracts must contain the applicable provisions described in Appendix II to Part 200—Contract Provisions for non-Federal Entity Contracts Under Federal Awards.

Appendix II to Part 200—Contract Provisions for Non-Federal Entity Contracts Under Federal Awards

In addition to other provisions required by the Federal agency or non-Federal entity, all contracts made by the non-Federal entity under the Federal award must contain provisions covering the following, as applicable.

(A) Contracts for more than the simplified acquisition threshold currently set at \$150,000, which is the inflation adjusted amount determined by the Civilian Agency Acquisition Council and the Defense Acquisition Regulations Council (Councils) as authorized by 41 U.S.C. 1908, **must address administrative, contractual, or legal remedies in instances where contractors violate or breach contract terms, and provide for such sanctions and penalties as appropriate.**

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

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

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

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

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

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

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

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

any other award covered by 31 U.S.C. 1352. Each tier must also disclose any lobbying with non-Federal funds that takes place in connection with obtaining any Federal award. Such disclosures are forwarded from tier to tier up to the non-Federal award.

(J) See §200.322 Procurement of recovered materials.

[78 FR 78608, Dec. 26, 2013, as amended at 79 FR 75888, Dec. 19, 2014]

Section II: INSTRUCTIONS TO BIDDERS

Receipt of Proposals

Proposals will be accepted by the receptionist at the Long Beach School District Central Office Building, 19148 Commission Road, Long Beach, MS 39560 until 2:00 PM (CST) on Tuesday, June 7, 2021, in accordance with the specifications attached and other terms and conditions set forth herein. Proposals may also be submitted electronically via [Central Bidding \(centralauctionhouse.com\)](http://Central Bidding (centralauctionhouse.com)) by the same date and time established above.

Intent of Contract

The primary objective is to remove and furnish and install food service equipment, counterwork, and décor for the remodel of the Long Beach High School Cafeteria as shown in Exhibit A.

Bidder's Responsibility

Bidders shall examine the RFP, shall exercise their own judgement as to the nature of the whole of the work to be done, and must assume all risk for any computations or statements made in completing the proposal.

Contract Amount:

To be determined by proposals received

Contract Length:

Install must be complete no later than July 23, 2021.

Irregular Proposals

Proposals shall be considered irregular and may be rejected for any of the following reasons unless otherwise provided by law:

If there are unauthorized additions or conditional proposals, or irregularities of any kind which may tend to make the proposal incomplete, indefinite, or ambiguous as to its meaning.

If the bidder adds any provisions reserving the right to accept or reject any award, or to enter into a contract pursuant to an award.

If the bidder fails to meet the proposal specifications or is unresponsive to proposal specifications, questions, and/or terms.

If the bidder fails to include an authorized proposer representative's signature on company letterhead.

Withdrawal or Revision of Proposal

A bidder may, without prejudice, withdraw a proposal submitted prior to the date and time specified for receipt of proposals by requesting such withdrawal in writing before the time set for receiving proposals. Telephonic communications for withdrawal shall not be accepted.

Any bidder may modify his/her proposal by written communication at any time, provided such communication is received by LBSD prior to the due date of proposals. The communication should not reveal the proposal price but should provide the addition or subtraction or other modification.

LBSD reserves the right to discontinue this RFP before selection process is complete for any reason, including, but not limited to, lack of funding.

Insurance

Prior to starting work, the winning bidder will be required to furnish the LBSD a certificate of insurance as evidence of the existence of the following insurance coverage in amounts not less than the amounts specified below:

Comprehensive General Liability: \$1,000,000 per occurrence.

Worker's Compensation: AS required by Federal and State Worker's Compensation and occupational standards.

Professional Liability: \$1,000,000 per claim.

The Certificate of Insurance will provide for thirty days (30) written notice to the LBSD by the insurance Company prior to cancellation or material change in policy coverage.

Proposal Evaluation

The proposal will be evaluated using the following criteria:

- Responsiveness to Scope of Work and Proposal Requirements.
- Professional competence, including qualifications and competence of key personnel.
- Experience with similar projects and submission of previous work samples.
- Record of the firm in accomplishing work on other projects with respect to such factors as the quality and adequacy of the work, resource allocation, ability to meet schedules, and cost control.
- Accessibility of the firm and the ability of key personnel to visit the project area.
- Ownership of firm by minority or participation of minority personnel, or subcontractors on the project.
- How well established the firm is in this area of expertise.

After the Evaluation Panel's (EP) initial evaluation of the proposals, the EP (or its designees) may, if necessary, hold interviews with the top ranked proposers. Bidders selected for an interview will be contacted by 06/18/21. Each interview will be no more than 60-minutes, with the bidder's presentation limited to not more than 20-minutes. Any area of specific concern will be identified before the interview. The LBSD reserves the right to select a proposer based solely on written proposals and not convene oral interviews. If interviews are required, they will be held on 06/21/21.

LBSD reserves the right to reject any and all proposals and waive any and all informalities and the right to disregard all nonconforming or conditional proposals or counter proposals. LBSD reserves the right to reject any proposal if investigation of such bidder fails to satisfy LBSD that such bidder is properly qualified to carry out the obligations and to complete the work contemplated by the contract documents.

Any and all proposals will be rejected if there is reason to believe that collusion exists among the bidders. The signature on the bid form certifies that the proposal is made without prior understanding, agreement, or connection with any corporation, firm, or person also submitting a proposal for the same services, and is in all respects fair and without collusion or fraud.

Section III: SCOPE OF WORK

001 SCOPE OF WORK

- A. The work under this section comprises the furnishing and installation of food service equipment, counterwork and decor items as shown on the drawings and herein specified or otherwise noted. Electrical, plumbing and other work as made necessary by the modifications herein shall be done by licensed tradespeople supplied by Kitchen Equipment Contractor. The scope of each individual project is detailed further in the item specifications below.
 - 1. Coordination of work. It is imperative in order to facilitate a smooth installation that the KEC closely coordinate his work with Food & Nutrition Services with Long Beach Public Schools. Such coordination should include scheduling of installation which should be completed by the preferred date of July 19, 2021 or July 23, 2021 at the absolute latest.
 - 2. The scope of this project shall consist of providing food service equipment consisting of custom serving counters, sneeze guards, foodservice equipment, and chaseway for Long Beach High School including delivery and set-in-place and final electrical connections as described in specifications.

1.1 GENERAL

- A. Submittals: Product Data for each type of food service equipment indicated and the following:
 - 1. Coordination drawings: For locations of food service equipment and service-utility locations and characteristics. Key equipment with item numbers and descriptions indicated in Contract Documents.
 - 2. Maintenance Data: Operation, maintenance and parts data for food service equipment. Include manufacturer's authorized service agencies' addresses and telephone numbers.
- B. NSF Standards: Comply with applicable NSF International (NSF) standards and criteria and provide NSF Certification Mark on each equipment item.
- C. All lighting and electrical products installed shall be UL listed.

1.2 PRODUCTS

- A. Food Service Equipment Schedule: Equipment items are specified in the Food Service Equipment Schedule located at the end of this Section.
- B. Sealant: ASTM C 920; Type S, Grade NS, Class 25, Use NT. Provide elastomeric sealant NSF certified for end-use application indicated. Provide sealant that, when cured and washed meets requirements of Food and Drug Administration's 21 CFR, Section 177.2600 for use in areas that come in contact with food.

- C. All equipment must be new, of the latest model, complete with all motors, drivers, and controls and ready for final connections.
- D. All decor materials shall comply with all state, local and federal codes. All painted surfaces shall be covered with a final code of transparent sealant for protection.

1.3 EXECUTION

- A. Examine roughing-in for piping, mechanical and electrical systems to verify actual locations of connections before installation.
- B. Install food service equipment level and plumb, according to manufacturer's written instructions and referenced standards.
- C. Install equipment with access and maintenance clearances according to manufacturer's written instructions and requirements of authorities having jurisdiction.
- D. Provide cutouts in equipment, neatly formed, with grommets around edges of holes to prevent damage to power, computer lines & cables where required to run service lines through equipment to make final connections.
- E. Except for mobile and adjustable-leg equipment, securely anchor and attach items and accessories to walls, floors, or bases with stainless-steel fasteners, unless otherwise indicated.
- F. Install sealant in joints between equipment and abutting surfaces with continuous joint backing, unless otherwise indicated. Provide airtight, watertight, vermin-proof, sanitary joints.
- G. Provide final protection and maintain conditions, in a manner acceptable to manufacturer and installer, that ensure food service equipment is without damage or deterioration at time of Substantial Completion.
- H. Cleaning and Preparation of New Equipment
- I. Remove protective coverings and clean and sanitize equipment, both inside and out.
- J. Prepare all painted surfaces by thoroughly cleaning surfaces to be painted and applying Kilz or similar primer where necessary.

1.4 RESPONSIBILITIES OF KITCHEN EQUIPMENT CONTRACTOR

Kitchen Equipment Contractor To Provide Licensed Electrical Contractor who shall:

- A. Obtain all necessary permits before work begins.

- A. Furnish and install all rough-in wiring for food service equipment, including convenience receptacles at walls.
- B. Disconnect and re-connect as required, items required to be moved in accordance with the scope of work.
- C. Furnish and install all required disconnect switches between rough-in points and connection points on equipment.
- D. Be responsible for all rough-in and final connection of all equipment. Provide final connections and cord sets (where not provided) between appliances and rough-in positions.
- E. Where not specified by equipment manufacturer, electrical contractor is responsible for outlet, fused disconnects, cord sets (where not provided), and final connections of equipment.
- F. Furnishing and installing all switches (except disconnect switches other than those which may be called for by item specification), contractors, combination starters with fused disconnect, controls, etc., necessary for the proper and safe operation of the equipment.

Kitchen Equipment Contractor To Provide Licensed Plumbing Contractor who shall:

- A. Obtain all necessary permits before work begins.
- B. Furnish and install all rough-in piping for hot and cold-water supply and waste line to food service equipment.
- C. Furnish and install all hot and cold-water piping, with shut off valve in each line and pressure reducers, where required, and make final connections.
- D. Furnish & install all waste piping, tailpieces, traps, vents, etc. and make final connections to equipment as furnished by KEC.
- E. Make and test all connections of equipment to rough-in connections to assure proper connections and requirements.

1.5 QUALIFICATION OF CONTRACTOR

- A. The Kitchen Equipment Contractor (herein described as KEC) must show evidence of performing contracts of this type and scope with personnel to install, service and maintain equipment of this type under the terms of these specifications and warranty.

1.6 COORDINATION OF WORK

- A. Because of the complex nature of the work to be performed it will be necessary for all prospective bidders to visit each jobsite prior to submitting their bid in order to familiarize themselves with the nature of the work to be done. Bidders must contact the Food & Nutrition director to schedule a site visit and to obtain COVID-19 requirements for gaining access to jobsite.

- B. Successful bidder to arrange a meeting with electrical contractor, food service director, fabricator, painting, flooring and other trades within 15 working days of contract award to discuss projects, timetable of work and verify dimensions and conditions at jobsites.
- C. The KEC must coordinate with Long Beach Public Schools to create a timeline of work and to establish an acceptable completion date prior to the start of school.

1.7 SUBSTITUTIONS

- A. Substitutions of brands or fabricators of equipment, decor items, and paint or floor materials must be equivalent in quality, reliability, sizing, etc.

1.8 EQUIPMENT NOTES

- A. All equipment, where possible (if provided by factory), should be energy-star rated.

002 SPECIFICATIONS

NOTE: PROJECT MUST BE COMPLETED BY THE PREFERRED DATE OF JULY 19,2021 OR BY JULY 23, 2021 AT THE ABSOLUTE LATEST.

- A) Provide and install new custom serving counters and new custom sneeze guards.
- B) Provide and install new drop-in hot wells and cold wells.
- C) Provide and install new drop-in heated shelves.
- D) Provide and install new airscreen merchandisers.
- E) Provide and install new cashier counter.
- F) Provide and install chaseway to allow for plumbing and electrical to serving counters.
- G) All labor, plumbing and electrical necessary for turn-key installation including all plans and permits necessary for installation.

NOTE: All brand names provided are for information purposes only and equivalent brands/models will be considered.

ITEM 1 - MAIN SERVING COUNTER, LEFT (1 REQ'D)

Custom Fabrication

Fabricate, provide and install Custom Fabricated Laminate Serving Counter. Counter sides and tops shall be constructed of 3/4" AC grade plywood or better which shall be free of warpage of deformity. Joinery shall be either finger joint or pin and glue and shall be reinforced with high density, pressure treated wood where necessary. After surface preparation, NSF approved ARP surface laminates shall be applied to all exterior exposed surfaces. All inside and outside corners shall be sealed against moisture with food grade silicone sealant. Interior surfaces shall

be covered with ARP laminate or epoxy coating. Corner areas where tray rails attach shall have channels with 1/2" corian, or fountainhead, or Gibraltar, type materials to a width of 2" or greater. Tray rail runners shall be 1/2" stainless steel and attach with complete penetration screws and washer. Tray rails shall be attached with right angle solid pressure treated wood cover with laminate and shall be spaced to allow weight bearing load of 250 pounds or greater, in any given area. Base construction shall consist of pressure treated, reinforced wood which has been sealed and treated to prevent penetration of moisture. Base exterior shall be of Laminate as specified. 6" Stainless Steel legs may be substituted in lieu of base type construction when requested. Interior surface of all counters shall be lined with black laminate liner.

DIMENSION: Serving Counter, L-Shaped; 9' 6" x 9' 6"

NOTE: Provide and install louvered panels at every cold food unit (compressor). Louvers shall be built into the front of the counters and shall allow for air to flow through and shall allow access to compressors for service.

ITEM 1B - MAIN SERVING COUNTER, RIGHT (1 REQ'D)

Fabricate, provide and install Custom Fabricated Laminate Serving Counter. Counter sides and tops shall be constructed of 3/4" AC grade plywood or better which shall be free of warpage of deformity. Joinery shall be either finger joint or pin and glue and shall be reinforced with high density, pressure treated wood where necessary. After surface preparation, NSF approved ARP surface laminates shall be applied to all exterior exposed surfaces. All inside and outside corners shall be sealed against moisture with food grade silicone sealant. Interior surfaces shall be covered with ARP laminate or epoxy coating. Corner areas where tray rails attach shall have channels with 1/2" corian, or fountainhead, or Gibraltar, type materials to a width of 2" or greater. Tray rail runners shall be 1/2" stainless steel and attach with complete penetration screws and washer. Tray rails shall be attached with right angle solid pressure treated wood cover with laminate and shall be spaced to allow weight bearing load of 250 pounds or greater, in any given area. Base construction shall consist of pressure treated, reinforced wood which has been sealed and treated to prevent penetration of moisture. Base exterior shall be of Laminate as specified. 6" Stainless Steel legs may be substituted in lieu of base type construction when requested. Interior surface of all counters shall be lined with black laminate liner.

DIMENSION: Serving Counter, L-Shaped; 14' 6" x 9' 6"

NOTE: Provide and install louvered panels at every cold food unit (compressor). Louvers shall be built into the front of the counters and shall allow for air to flow through and shall allow access to compressors for service.

ITEM 1C - DINING ROOM SERVING COUNTER (1 REQ'D)

Fabricate, provide and install Custom Fabricated Laminate Serving Counter. Counter sides and tops shall be constructed of 3/4" AC grade plywood or better which shall be free of warpage of deformity. Joinery shall be either finger joint or pin and glue and shall be reinforced with high density, pressure treated wood where necessary. After surface preparation, NSF approved ARP surface laminates shall be applied to all exterior exposed surfaces. All inside and outside corners shall be sealed against moisture with food grade silicone sealant. Interior surfaces shall be covered with ARP laminate or epoxy coating. Corner areas where tray rails attach shall have channels with 1/2" corian, or fountainhead, or Gibraltar, type materials to a width of 2" or greater. Tray rail runners shall be 1/2" stainless steel and attach with complete penetration screws and washer. Tray rails shall be attached with right angle solid pressure treated wood cover with laminate and shall be spaced to allow weight bearing load of 250 pounds or greater, in any given area. Base construction shall consist of pressure treated, reinforced wood which has been sealed and treated to prevent penetration of moisture. Base exterior shall be of Laminate as specified. 6" Stainless Steel legs may be substituted in lieu of base type construction when requested. Interior surface of all counters shall be lined with black laminate liner.

DIMENSION: Serving Counter; 18' 0"

NOTE: Provide and install louvered panels at every cold food unit (compressor). Louvers shall be built into the front of the counters and shall allow for air to flow through and shall allow access to compressors for service.

ITEM 2 - COLD FOOD WELL UNIT, DROP-IN, REFRIGERATED (3 REQ'D)

Delfield Model N8143BP

Drop-In Mechanically Cooled Pan, 43-1/2"W x 26" D, 3-pan size, 1" dia. drain, insulated pan, stainless steel inner liner & top, galvanized steel outer liner, includes adapter bars, self-contained refig, R290 Hydrocarbon refrigerant, 2/7 hp, (42-1/2" x 25" cutout required), cUL, UL, NSF

3 ea 115v/60/1-ph, 3.1 amps, NEMA 5-15P, standard

ITEM 3 - SNEEZE GUARD (3 REQ'D)

Custom Fabrication

Provide and install Custom Fabricated Convertible Sneeze Guards. Sneeze guards shall be constructed from 304 stainless steel, 1-1/4" diameter, 16 gauge tube to dimensions shown below. The end panels have 3/4" radius corners with matching 1/4" clear tempered glass panels

suspended on clips. The front and top glass is 3/8" thick tempered glass suspended on clips. Convertible guard can be mounted in the self serve or full serve position. Guard shall span full length with no center post required.

DIMENSION: Sneeze Guard, Convertible, 47" Clear

ITEM 3.1 - LIGHT FIXTURE (3 REQ'D)

Hatco Model HL5-42

Glo-Rite® Curved Display Light, strip type with aluminum housing & rocker switch, LED lights, 42" long, 10.8 watts, cULus, UL EPH Classified, Made in USA

- 3 ea 120v/60/1-ph, standard
- 3 ea Warm White LED lights (3050K), standard
- 3 ea 10' Extended Electrical Leads, includes 3' conduit
- 3 ea Clear Anodized Aluminum housing, standard

ITEM 4 - CASH REGISTERS – BY OWNER

ITEM 5 - HEATED SHELF FOOD WARMER (2 REQ'D)

Hatco Model GRSBF-60-S

Glo-Ray® Built In Heated Shelf with Flush Top, 61-1/2" x 25-1/2" surface area, hardcoat aluminum top, control thermostat, illuminated on/off switch & mounting bracket, NSF, cUL, UL, UL EPH Classified, CSA

- 2 ea 120v/60/1-ph, 1500 watts, 12.5 amps, NEMA 5-20P (domestic voltage), standard
- 2 ea Thermostat control with lighted rocker switch; standard

ITEM 6 - SNEEZE GUARD (2 REQ'D)

Custom Fabrication

Provide and install Custom Fabricated Convertible Sneeze Guards. Sneeze guards shall be constructed from 304 stainless steel, 1-1/4" diameter, 16 gauge tube to dimensions shown below. The end panels have 3/4" radius corners with matching 1/4" clear tempered glass panels suspended on clips. The front and top glass is 3/8" thick tempered glass suspended on clips.

Convertible guard can be mounted in the self serve or full serve position. Guard shall span full length with no center post required.

DIMENSION: Sneeze Guard, Convertible, 63" Clear

ITEM 6.1 - HEAT LAMP (2 REQ'D)

Hatco Model GR5AL-54

Glo-Ray® Infrared Strip Heater, curved, 54" W, standard watt, dual LED lights, remote box with electronic infinite control, power on/off switch, mounting brackets, 939 watts

- 2 ea 120v/60/1-ph
- 2 ea Clear Anodized Aluminum housing, finish, standard
- 2 ea Power Wire Lead, 6' - 10' total power lead length
- 2 ea Warm White LED, standard

ITEM 7 - OPEN DISPLAY MERCHANDISER (4 REQ'D)

Beverage Air Model VMHC-18-1-G

Vuemax Series Open-Air Merchandiser, 52"W x 31-3/4"D x 83-3/8" H, 18.6 cu. ft. capacity, tempered thermal glass sides, (5) shelves, price tag molding, night curtain, 36° F - 40° F operating temperatures, LED interior lighting, maintenance-free condenser, automatic defrost, R290 Hydrocarbon refrigerant, painted steel interior, gray powder coated exterior, (2) 1/3 HP, cETLus, ETL-Sanitation

- 4 ea 115v/60/1-ph, 12 amps, NEMA 5-20P
- 4 ea Security Cover, with lock, for VMHC18

ITEM 8 - HOT / COLD FOOD WELL UNIT, DROP-IN, ELECTRIC (2 REQ'D)

Delfield Model N8669-FWP

FlexiWell Hot & Cold Combination Pan, drop-in, 69" W, (4) 12" x 20" pan capacity (pans Not included), independent electronic controls, stainless steel top & well, galvanized steel exterior housing, cutout dimensions 68" x 25", self-contained refrigeration, R290 Hydrocarbon refrigerant, includes louver (cutout dimensions 20" x 23-1/2"), (2) 1/5 HP, NSF, cUL, UL

- 2 ea (4) 208-240v/60/1-ph, 6.3 amps, 1.5 kW, direct, standard
- 2 ea 120v/60/1-ph, 5.7 amps, direct, standard

ITEM 9 - SNEEZE GUARD (2 REQ'D)

Custom Fabrication

Provide and install Custom Fabricated Convertible Sneeze Guards. Sneeze guards shall be constructed from 304 stainless steel, 1-1/4" diameter, 16 gauge tube to dimensions shown below. The end panels have 3/4" radius corners with matching 1/4" clear tempered glass panels suspended on clips. The front and top glass is 3/8" thick tempered glass suspended on clips. Convertible guard can be mounted in the self serve or full serve position. Guard shall span full length with no center post required, only top support for this span.

DIMENSION: Sneeze Guard – Convertible; 71" Clear

ITEM 9.1 - LIGHT FIXTURE (2 REQ'D)

Hatco Model HL5-66

Glo-Rite® Curved Display Light, strip type with aluminum housing & rocker switch, LED lights, 66" long, 17.3 watts, cULus, UL EPH Classified, Made in USA

2 ea	120v/60/1-ph, standard
2 ea	Warm White LED lights (3050K), standard
2 ea	10' Extended Electrical Leads, includes 3' conduit
2 ea	Clear Anodized Aluminum housing, standard

ITEM 10 - SELF-SERVICE HEATED MERCHANDISER (1 REQ'D)

Structural Concepts Model B3632H

Oasis® Self-Service Heated Merchandiser, 36-3/4"W, high profile, flat upper front panel & header, open front, (3) lighted metal shelves, top light, stainless steel interior, full end panels with mirror, casters, 6 ft cord, cETLus, ETL-Sanitation

1 ea	NOTE: If GFCI is required, a GFCI breaker MUST be used in lieu of a GFCI receptacle
1 ea	Exterior: Wilsonart or Formica NON-PREMIUM laminate
1 ea	Lower front panel: Black, standard
1 ea	(3) individually controlled heated s/s shelves, incandescent lighted, standard
1 ea	Incandescent lights

- 1 ea 208-240v/60/1ph, 20.34 amps, 4296 watts, standard
- 1 ea 6 ft straight blade power cord, NEMA 6-30P, standard
- 1 ea Front access to controls, standard

ITEM 11 - HEATED HOLDING PROOFING CABINET, MOBILE (2 REQ'D)

Metro Model C539-CDC-U-GY

C5™ 3 Series Heated Holding & Proofing Cabinet, with Grey Insulation Armour™, mobile, full height, insulated, Dutch clear polycarbonate doors, removable bottom mount control module, thermostat to 200°F, universal wire slides on 3" centers, adjustable on 1-1/2" increments (18) 18" x 26" or (34) 12" x 20" x 2-1/2" pan capacity, 5" casters (2 with brakes), aluminum, 120v/60/1-ph, 2000 watts, 16.7 amps, NEMA 5-20P, cULus, NSF

ITEM 12 - CASHIER, SINGLE SIDED (1 REQ'D)

Custom Fabrication

Fabricate, provide and install Custom Fabricated Laminate Cashier Counter.

Counter sides and tops shall be constructed of 3/4" AC grade plywood or better which shall be free of warpage or deformity. Joinery shall be either finger joint or pin and glue and shall be reinforced with high density, pressure treated wood where necessary. After surface preparation, NSF approved ARP surface laminates shall be applied to all exterior exposed surfaces. All inside and outside corners shall be sealed against moisture with food grade silicone sealant. Interior surfaces shall be covered with ARP laminate or epoxy coating. Corner areas where tray rails attach shall have channels with 1/2" corian, or fountainhead, or Gilbraltar, type materials to a width of 2" or greater. Tray rail runners shall be 1/2" stainless steel and attach with complete penetration screws and washer. Tray rails shall be attached with right angle solid pressure treated wood cover with laminate and shall be spaced to allow weight bearing load of 250 pounds or greater, in any given area. Base construction shall consist of pressure treated, reinforced wood which has been sealed and treated to prevent penetration of moisture. Base exterior shall be of Laminate as specified. 6" Stainless Steel legs may be substituted in lieu of base type construction when requested. Interior surface of all counters shall be lined with black laminate liner.

NOTE: Cashier counter shall include locking cash drawer, locking door.

DIMENSION: Cashier Counter, Left Side Trayrail; 4' 0"

ITEM 13 - CROWD CONTROL STANCHION POST, ROPE / CHAIN (1 It REQ'D)

American Metalcraft Model RSCLC

Securit® Barrier Post & Base System, portable, 15" dia. base x 40" high, hook/snap top, stainless steel, polished chrome finish

1 lt Securit® Barrier System Rope, 2" diameter x 60" length, braided, black with chrome ends

ITEM 14 - FRONT COUNTER (1 REQ'D)

Custom Fabrication

Fabricate, provide and install Custom Fabricated Laminate Serving Counter. Counter sides and tops shall be constructed of 3/4" AC grade plywood or better which shall be free of warpage or deformity. Joinery shall be either finger joint or pin and glue and shall be reinforced with high density, pressure treated wood where necessary. After surface preparation, NSF approved ARP surface laminates shall be applied to all exterior exposed surfaces. All inside and outside corners shall be sealed against moisture with food grade silicone sealant. Interior surfaces shall be covered with ARP laminate or epoxy coating. Corner areas where tray rails attach shall have channels with 1/2" corian, or fountainhead, or Gibraltar, type materials to a width of 2" or greater. Tray rail runners shall be 1/2" stainless steel and attach with complete penetration screws and washer. Tray rails shall be attached with right angle solid pressure treated wood cover with laminate and shall be spaced to allow weight bearing load of 250 pounds or greater, in any given area. Base construction shall consist of pressure treated, reinforced wood which has been sealed and treated to prevent penetration of moisture. Base exterior shall be of Laminate as specified. 6" Stainless Steel legs may be substituted in lieu of base type construction when requested. Interior surface of all counters shall be lined with black laminate liner.

DIMENSION: Front Counter; 6' 0"

ITEM 15 - CHASEWAY AND/OR SOFFIT (1 LOT)

Custom Fabrication

KEC shall design, provide and install a decorative Soffit/Chase System complete with lighting components, if required. Contractor shall provide concept for the soffit/chase system with bid documents. Contractor shall provide shop drawing detail and color renderings of the proposed soffit/chase above the serving counters.

NOTE: SOFFIT/CHASE system must contain provision for the electrical connection of all equipment in the serving counters as well as the lighting components of the soffit/chase system. Lighting package must allow for lights over all serving counters, if requested by owner.

DIMENSION: Contractor shall verify dimensions and/or construct template measurements before ordering and installing. Style of soffit and the colors/finishes shall be submitted with the bid, subject to approval.

ITEM 16 - BACK COUNTER (1 REQ'D)

Custom Fabrication

Fabricate, provide and install Custom Fabricated Laminate Serving Counter. Counter sides and tops shall be constructed of 3/4" AC grade plywood or better which shall be free of warpage of deformity. Joinery shall be either finger joint or pin and glue and shall be reinforced with high density, pressure treated wood where necessary. After surface preparation, NSF approved ARP surface laminates shall be applied to all exterior exposed surfaces. All inside and outside corners shall be sealed against moisture with food grade silicone sealant. Interior surfaces shall be covered with ARP laminate or epoxy coating. Corner areas where tray rails attach shall have channels with 1/2" corian, or fountainhead, or Gibraltar, type materials to a width of 2" or greater. Tray rail runners shall be 1/2" stainless steel and attach with complete penetration screws and washer. Tray rails shall be attached with right angle solid pressure treated wood cover with laminate and shall be spaced to allow weight bearing load of 250 pounds or greater, in any given area. Base construction shall consist of pressure treated, reinforced wood which has been sealed and treated to prevent penetration of moisture. Base exterior shall be of Laminate as specified. 6" Stainless Steel legs may be substituted in lieu of base type construction when requested. Interior surface of all counters shall be lined with black laminate liner.

DIMENSION: Back Counter; 4' 0"

ITEM 17 - DISPLAY MERCHANDISER, HEATED, FOR MULTI-PRODUCT (1 REQ'D)

Hatco Model GRSDH-41D

Glo-Ray® Merchandising Warmer, countertop, (16) rods, pass thru design, with (2) horizontal shelves, pre-focused infrared top heat, incandescent light, adjustable dividers, tempered glass sides, stainless steel & aluminum construction, 4" legs, cULus, UL EPH Classified, Made in USA

- | | |
|------|--|
| 1 ea | (2) 120v/60/1-ph, (2) 1340 watts, (2) 11.2 amps, (2) NEMA 5-15P (domestic voltage), standard |
| 1 ea | Glossy gray, gloss finish, (available at time of purchase only) |
| 1 ea | Open Customer Side, upper, standard |
| 1 ea | Open Customer Side, lower, standard |

ITEM L1 - FREIGHT, TRUCK, TRANSPORT (1 LOT)

KEC shall include any and all costs associated with in-bound freight and delivery of equipment.

ITEM L2 - ELECTRICAL (1 LOT)

KEC shall include all costs associated with electrical hook-up of serving counter, equipment, and POS along with all necessary new lighting in the serving area.

ITEM L3 - INSTALLATION (1 LOT)

KEC shall include all costs (turn-key) associated with managing the project and installing the new servery and remote servery areas in the dining room.

Request for Taxpayer Identification Number and Certification

**Give Form to the
requester. Do not
send to the IRS.**

▶ Go to www.irs.gov/FormW9 for instructions and the latest information.

Print or type. See Specific Instructions on page 3.	1 Name (as shown on your income tax return). Name is required on this line; do not leave this line blank.	
	2 Business name/disregarded entity name, if different from above	
	3 Check appropriate box for federal tax classification of the person whose name is entered on line 1. Check only one of the following seven boxes. <input type="checkbox"/> Individual/sole proprietor or single-member LLC <input type="checkbox"/> C Corporation <input type="checkbox"/> S Corporation <input type="checkbox"/> Partnership <input type="checkbox"/> Trust/estate <input type="checkbox"/> Limited liability company. Enter the tax classification (C=C corporation, S=S corporation, P=Partnership) ▶ _____ <small>Note: Check the appropriate box in the line above for the tax classification of the single-member owner. Do not check LLC if the LLC is classified as a single-member LLC that is disregarded from the owner unless the owner of the LLC is another LLC that is not disregarded from the owner for U.S. federal tax purposes. Otherwise, a single-member LLC that is disregarded from the owner should check the appropriate box for the tax classification of its owner.</small> <input type="checkbox"/> Other (see Instructions) ▶ _____	4 Exemptions (codes apply only to certain entities, not individuals; see Instructions on page 3): Exempt payee code (if any) _____ Exemption from FATCA reporting code (if any) _____ <small>(Applies to accounts maintained outside the U.S.)</small>
	5 Address (number, street, and apt. or suite no.) See Instructions.	Requester's name and address (optional)
6 City, state, and ZIP code		
7 List account number(s) here (optional)		

Part I Taxpayer Identification Number (TIN)

Enter your TIN in the appropriate box. The TIN provided must match the name given on line 1 to avoid backup withholding. For individuals, this is generally your social security number (SSN). However, for a resident alien, sole proprietor, or disregarded entity, see the instructions for Part I, later. For other entities, it is your employer identification number (EIN). If you do not have a number, see *How to get a TIN*, later.

Note: If the account is in more than one name, see the instructions for line 1. Also see *What Name and Number To Give the Requester* for guidelines on whose number to enter.

Social security number	
<div style="border-bottom: 1px solid black; width: 100%; height: 20px;"></div>	<div style="border-bottom: 1px solid black; width: 100%; height: 20px;"></div>
or	
Employer identification number	
<div style="border-bottom: 1px solid black; width: 100%; height: 20px;"></div>	<div style="border-bottom: 1px solid black; width: 100%; height: 20px;"></div>

Part II Certification

Under penalties of perjury, I certify that:

1. The number shown on this form is my correct taxpayer identification number (or I am waiting for a number to be issued to me); and
2. I am not subject to backup withholding because: (a) I am exempt from backup withholding, or (b) I have not been notified by the Internal Revenue Service (IRS) that I am subject to backup withholding as a result of a failure to report all interest or dividends, or (c) the IRS has notified me that I am no longer subject to backup withholding; and
3. I am a U.S. citizen or other U.S. person (defined below); and
4. The FATCA code(s) entered on this form (if any) indicating that I am exempt from FATCA reporting is correct.

Certification instructions. You must cross out item 2 above if you have been notified by the IRS that you are currently subject to backup withholding because you have failed to report all interest and dividends on your tax return. For real estate transactions, item 2 does not apply. For mortgage interest paid, acquisition or abandonment of secured property, cancellation of debt, contributions to an individual retirement arrangement (IRA), and generally, payments other than interest and dividends, you are not required to sign the certification, but you must provide your correct TIN. See the instructions for Part II, later.

Sign Here	Signature of U.S. person ▶ _____	Date ▶ _____
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General Instructions

Section references are to the Internal Revenue Code unless otherwise noted.

Future developments. For the latest information about developments related to Form W-9 and its instructions, such as legislation enacted after they were published, go to www.irs.gov/FormW9.

Purpose of Form

An individual or entity (Form W-9 requester) who is required to file an information return with the IRS must obtain your correct taxpayer identification number (TIN) which may be your social security number (SSN), individual taxpayer identification number (ITIN), adoption taxpayer identification number (ATIN), or employer identification number (EIN), to report on an information return the amount paid to you, or other amount reportable on an information return. Examples of information returns include, but are not limited to, the following.

- Form 1099-INT (interest earned or paid)

- Form 1099-DIV (dividends, including those from stocks or mutual funds)
- Form 1099-MISC (various types of income, prizes, awards, or gross proceeds)
- Form 1099-B (stock or mutual fund sales and certain other transactions by brokers)
- Form 1099-S (proceeds from real estate transactions)
- Form 1099-K (merchant card and third party network transactions)
- Form 1098 (home mortgage interest), 1098-E (student loan interest), 1098-T (tuition)
- Form 1099-C (canceled debt)
- Form 1099-A (acquisition or abandonment of secured property)

Use Form W-9 only if you are a U.S. person (including a resident alien), to provide your correct TIN.

If you do not return Form W-9 to the requester with a TIN, you might be subject to backup withholding. See What is backup withholding, later.

Section V: TERMS AND CONDITIONS

Procurement Law

This request for proposal (RFP) is subject to MS State Law 31-7-14 and any revisions thereto in effect at the time of this RFP.

Employment Discrimination by Contractor Prohibited

In the solicitation or awarding of contracts, LBSD shall not discriminate on the basis of race, religion, age, disability, or sex (gender) of the bidder. Every contract shall include the following provision:

“All bidders shall abide by applicable state and federal laws including, but not limited to, all provisions of the Americans with Disabilities Act. Each bidder agrees to hold LBSD harmless regarding all claims in connections with the bidder’s failure to comply with applicable laws and regulations.”

Purchase Order/Contract

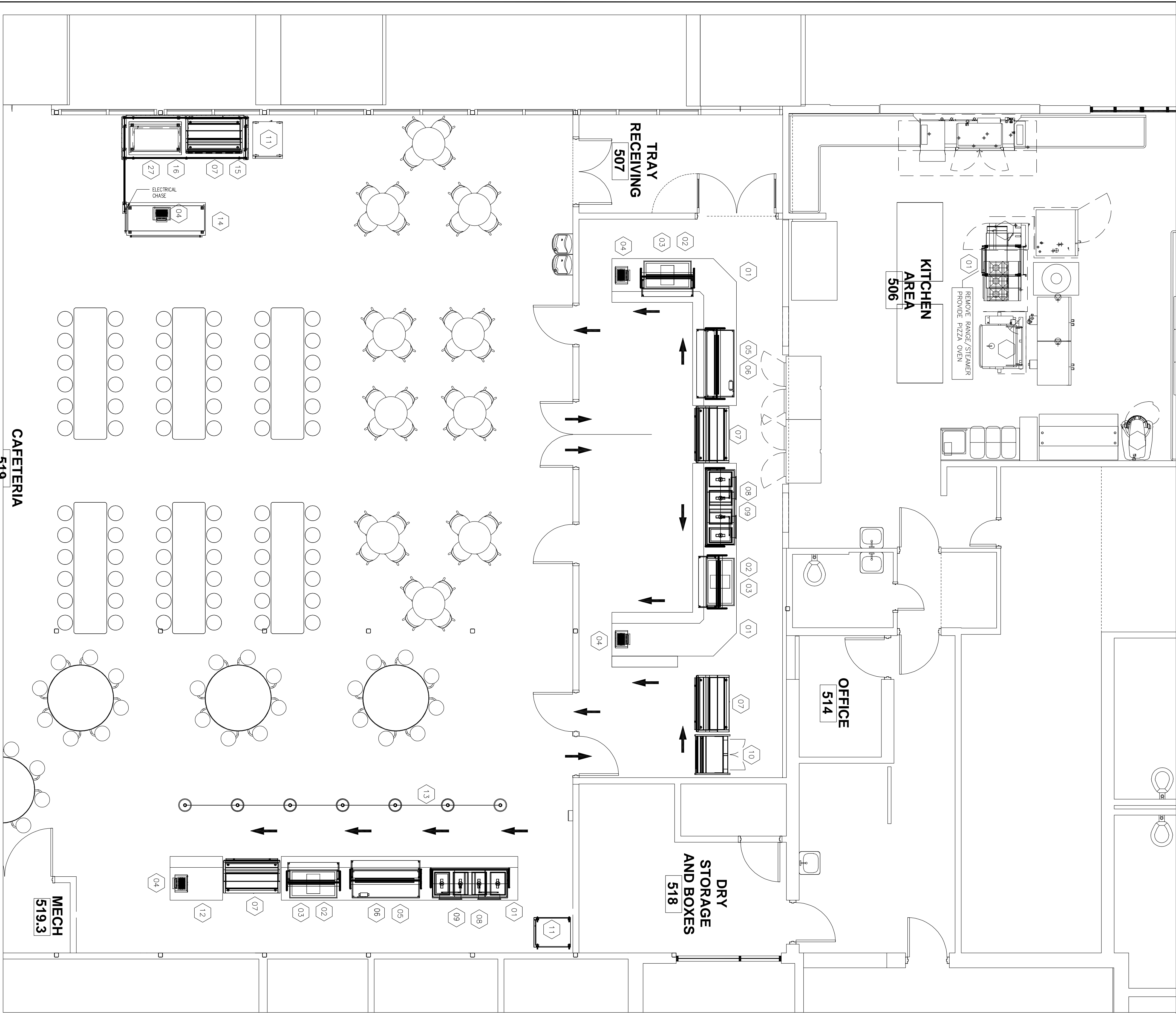
The proposal and any resulting purchase order/contract shall be governed in all respects, whether as to validity, construction, capacity, performance, or otherwise by the laws of the State of Mississippi.

Kickback

By signing proposal, the bidder’s representative certifies that he/she has not offered or received any kickback from any other bidder, supplier, manufacturer, or subcontractor in connection with the proposal. A kickback is defined as an inducement for the award of the contract, subcontract, or order through any payment, loan, subscription, advance, deposit of money, services, or anything of value in return for an agreement not to compete on a public contract.

Proposal Terms

Proposals submitted must be firm for a period of sixty (60) days from proposal submission date, unless otherwise specified, and no proposal may be withdrawn during that period.



LONG BEACH HIGH SCHOOL LONG BEACH, MS																DATE: 01-22-2021	
EQUIPMENT SCHEDULE																	
Item No	Qty	Equipment Category	Manufacturer	Model Number	Equipment Remarks	Amps	KW	HP	Volts	Phase	Cycle	Direct	Plug	NEMA	Electrical Remarks	Item No	
01	Lot	Serving Counter	Custom	SC												01	
01	1	Oven, Conveyor	Middleby Marshall	PS629G-2												01	
02	3	Drop-In, Cold Pan	Delfield	N8143B		4.0		0.2	115	1	60	X		5-15P		02	
03	3	Sneeze Guard														03	
04	4	Cash Register	By Owner	BY OWNER		2.0			120	1	60	X		5-20P		04	
05	2	Drop-In, Heated Shelf	Hatco	GRSBF-60-S		12.5	1.5		120	1	60	X		5-20P	Also available on 220V, 240V, 230-240V(CE), 230-240V(CE)	05	
06	1	Sneeze Guard														06	
06	1	Sneeze Guard	Custom	SG-SS-60 flatco												06	
07	3	Refrigerator, Air Curtain Type	Beverage-Air	VM18		16.0		2.3	115	1	60	X		5-15P		07	
07	1	Refrigerator, Air Curtain Type	Beverage-Air	VM18		16.0		2.3	115	1	60	X		5-15P		07	
08	2	Drop-In, Hot/Cold Wells	Delfield	N8669-FWP		5.7	6.0	0.2	120	1	60					08	
09	1	Sneeze Guard														09	
09	1	Sneeze Guard	Custom	SG-SS-60 flatco												09	
10	1	Heated Self-Service Case	Structural Concepts	B3632H		20.3	4.3		208	1	60	X		6-30P		10	
11	2	Cabinet, Holding/Proofing	Metro	C539-DC		16.0	2.0		120	1	60	X		5-20P		11	
12	1	Cashier Ctr- Sgl Sided	Custom													12	
13	Lot	Tennsa Barrier	Custom	TB												13	
14	1	Serving Counter	Custom	72												14	
15	1	Chaseway System	Custom	CUSTOM												15	
16	1	Work Counter	Custom	48												16	
27	1	Display Case, Heated	Hatco	GRSDH-41D		11.2	1.3		120	1	60	X		5-15P	Also available on 120/208-240V, 220V, 240V, 220-240V(CE), 230-240V(CE). Has two power cords with P-15P plug.	27	

EXHIBIT A