## FOOD LION REMODEL - REMODEL BID WALK THROUGH NOTES (UPDATED 3/5/25)

## STORE #2654 KINGS MOUNTAIN, NC

**DATE OF SCHEDULE PROVIDED AT BID: 2/26/2025**

**STORE HOURS = 7am-10pm**

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**Important note:**

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

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**Standard Notes:**

1. The bid date for this project is ***3/12/2025 at 2:00 pm.*** This project will be bid through Ahold Delhaize USA’s Project Management Site, PMWeb <https://rbs.pmweb.com>. For questions or support contact: Shana Hines at 704-310-4218 or [shana.hines@adusa.com](mailto:shana.hines@retailbusinessservices.com)
2. Landlord Information: (Leased)

Beau Patterson

New Forum Partners, LLC

9224 Kings Parade Blvd.

Suite 2101

Charlotte, NC 28273

[bpatterson@newforum.net](mailto:bpatterson@newforum.net)

704-731-5538

1. All bids must contain name of plumbing, electrical, and HVAC contractor and their bid price. Please   
   submit all qualified sub prices and include a minimum of at least three per trade. A copy of the bid   
   cover page, showing the bid amount, is required.
2. Food Lion will provide Builders Risk and Owners Protective Liability Insurance. The contractor must provide liability insurance.
3. **PLEASE NOTE!** *Contractor* ***MUST******include a payment and performance bond*** *in the bid price IF THE JOB IS* ***PRICED OVER $500,000****. The bonding company’s A M Best Rating must be B+6 to A-6. Proof of this rating* ***must accompany bond****. Bond rating MUST be within the past 30 days.*
4. ***GENERAL CONTRACTOR TO INCLUDE PERMIT FEES IN BID***.   
   This includes Mid Carolina Electrical, Inc., which should be listed as an "Other - Specialty Electrical" subcontractor for front-end work. Once MCEI is added to the permit, please contact Jeff Haas at operations@mceionline.com to provide him with the permit number. See below for their information:

NC License#: U.08691

SC License#: M103949

Address: PO BOX 1826 Salisbury, NC 28145

Phone: 704-855-5600 ext. 121

Contact Email: operations@mceionline.com

1. *General Contractor to include the Application Fee of $50 (or current applicable fee) to cover the cost of the Appointment of NC Lien Agent.*
2. Ahold Delhaize USA reserves the right to accept any bid or bid alternate, to reject any or all bids, or to waive any informalities in bids received where such acceptance, rejections, or waiver is considered to be in the best interest of Ahold Delhaize USA.
3. IMPORTANT NOTE: The awarded General Contractor must submit a “Schedule of Values” for this project when he submits his contract to the Ahold Delhaize USA Construction Project Coordinator.
4. **General Contractor** shall provide unit pricing in bid proposal for the following items:
   * Rock excavation (Cubic yard).
   * Finished concrete (cubic yard).
   * Bad soil removal and replacement (cubic yards).
   * Asphalt removal and replacement (square yard).
5. Food Lion’s standard new store specifications will govern all workmanship and materials. The General Contractor will be required to provide the bidding sub-contractors a copy of the store specifications which will be adhered to during construction. Any questions or discrepancies must be confirmed through the Construction Manager.
6. IMPORTANT NOTE: The General Contractor must incorporate the new Coupa billing procedures as set up by Ahold Delhaize USA Construction. Please contact Lori Bowen (704-310-3036) for any questions or concerns related to billing.
7. IMPORTANT NOTE: The awarded General Contractor is required to submit a partial Release of Lien, equal to the amount of the pay request, to accompany each Contractor’s Application for Payment. Payment will not be made until each pay request has this information attached.
8. General Contractor shall submit each change order within 45 days of the change order work completing. Estimated change order cost should be communicated to the Construction Manager at the time the change order is communicated.
9. General Contractor shall submit to Owner an application for Final Payment; all Change Orders are to be submitted and processed before submittal of the application for Final Payment. In the event General Contractor shall fail to make and present such application within one hundred eighty (180) days of Grand opening of a remodel or takeover, then any and all applications for such Final Payment shall be, and the same hereby are, waived and forever barred from collection by General Contractor from Owner.
10. General Contractor shall video tape or photograph existing exterior conditions at store prior to any work beginning. This should especially include the conditions of the roof, asphalt drives, landscaped and grass areas, and parking areas. Any backcharges by the landlord that cannot be proven false by existing photographs will be paid by the General Contractor.
11. General Contractor to provide on-site Superintendents with a digital camera for photos of all night work performed regarding trench lines, hub drains, etc.
12. **General Contractor** to verify with local authorities and obtain/purchase any noise ordinance permits required.
13. Drawings for Ahold Delhaize USA projects are housed on the company’s Project Management Site, PM Web. Each General Contractor is responsible for downloading their drawings (along with Refrigeration Summary, Asbestos Survey, Roof Survey and Food Lion Specifications) via the website. <https://rbs.pmweb.com> . There is no fee to download drawings from the site. For questions or support contact: Shana Hines at 704-310-4218 or [shana.hines@adusa.com](mailto:shana.hines@retailbusinessservices.com)
14. **General Contractor** is responsible for verifying, obtaining, and incorporating the most current fixture plan and/or drawing revisions and distributing to the subs. Failure to obtain the most current fixture plan will result in the General Contractor having to make the necessary changes at their cost.
15. General Contractor must ensure that all subs related to the remodel receive a copy of the refrigeration summary, asbestos survey, Food Lion Specification Book, etc. so the sub can research and incorporate a price appropriately for the work to include labor and material.
16. General Contractor is responsible for providing a Superintendent for all subcontracted work under their contract. A qualified Assistant Superintendent should be used for supervision above reasonable working hours of the Superintendent. General Contractor is to be on site for the Construction Manager's weekly management site visit, and for all daytime inspections.
17. General Contractor shall not remove the project Superintendent at any time unless approved by the appropriate ADUSA Construction Manager through completion of the project.
18. General Contractor will be totally responsible for all construction and equipment related material that comes to the job site. Individuals who sign for equipment must review the material for any damages and must also ensure that everything is accounted for in the shipment. If this is not done with accurate detail; the General Contractor will be billed for equipment replacements. If there are concerns with the shipment, then contact the appropriate Construction Manager. Refrigeration Contractor to be responsible for refrigerated items.
19. **General Contractor’s** Project Manager is required to meet with the Construction Manager on a bi-weekly basis on the job site.
20. A weekly meeting is required between the General Contractor and Store Manager to discuss the next (2) weeks work. During scheduled night work, a meeting is required between the Safety PIC person and the GC to discuss safety items during that night's work.
21. **General Contractor** must have all punch list items complete within three weeks of receiving it. If not, Ahold Delhaize USA Construction reserves the right to hire someone to complete the work at the General Contractors cost.
22. **SESCO** has one week to forward the punch-list and the **General Contractor** has two weeks to complete the punch-list. It will be the **General Contractors** responsibility to contact **SESCO** for the return visit upon completion of the punch-list. Any trips required for follow-up beyond this point will result in a back charge to the **General Contractor**.
23. Ahold Delhaize USA Construction reserves the right to back charge subcontractors which do not show up for scheduled night work. This may include labor cost for scheduled store personnel, store operating cost, etc.
24. General Contractor to provide the store with a 24 hr. Emergency Contact List of all subs at the pre-construction meeting. General Contractor/Sub-Contractors to assume maintenance responsibility for the store at this point. Emergency calls will be handled as such. Any additional charges outside of the scope of work will be billed as a Maintenance Ticket. A Maintenance Ticket must be entered to get paid.
25. Smoking, eating, and drinking will only be allowed in an area designated by the Ahold Delhaize USA Construction Manager and the Store Manager. General Contractor is to provide contracting subs a butt bucket for the rear exterior. All contractors are required to maintain their in-store purchase receipts and taped to the product while in the store.
26. Shopping carts/floats are not to be used for construction purpose unless authorized by the Construction Manager. Construction Carts may be provided, coordinate with Construction Manager.
27. **General Contractor** to provide a storage container for equipment/materials/tools. General Contractor must require their Electrical, Plumbing, and HVAC Contractors to provide storage containers. Storage containers for all materials are a requirement throughout the remodel. Only exception to this would be temperature acclamation for material (i.e.…VCT, Marlite, Acrovyn). DO NOT store any tools, supplies, or building materials of any portion in the store. Walk-in boxes and Mechanical Rooms are not allowed to be used for storage area. The General Contractor must coordinate with the Construction Manager and Store Manager for a designated interior storage area for deliveries and temporary storage (red tape zone).
28. **Maintenance Manager/Energy** must require the **Refrigeration Contractor** to have a storage container on site to store refrigerated related materials and tools. Energy Specialist/Refrigeration Contractor to contact the Construction Manager to locate the storage container prior to delivery.
29. **General Contractor** will be responsible for “ALL” dumpster dumps including those for the Refrigeration Contractor and Grocery Reset. The General Contractor is responsible for the disposal of all removed gondola shelving and components once the Grocery Set Team has it palletized and moved to the dock or out front depending on location of the dumpster. The General Contractor will also be responsible for all other discarded material during Grocery Reset and from cleaning off cooler and freezers in back room.
30. **General Contractor** must use professional signage and neatly installed orange fencing for any detours or to barricade small areas as required during the course of the remodel. The GC shall have tall orange cones for holes and small temporary exposed issues. Orange delineators are required for Orange fence support. These must be on site from the beginning of the project to be used at a moments notice.

Coordinate the use of Barricade/Dust walls vs. Dust screens with Construction Manager.

* + 1. Dust screens should be constructed of 6mil. poly or painter’s cloth attached to the ceiling and secured at the floor by rolling a 2x4 in the excess material. Dust screens are to be used for light construction to control dust and visibility only when any jack hammering, sawing, demolitions, etc. is taking place. Example: Deli suspensions. **NOTE:** Food Lion grocery carts or wet floor signs are not allowed to be used as fencing supports.
    2. When working on the sales floor and large areas of trenching are concerned then use 2x4 framed plywood barricade walls 4’ tall with Tyvek (lettering turned inward and upside down) when any jack hammering, sawing, demolitions, etc. is taking place. Barricade walls need to be structural, lockable, and insulated where appropriate. Dust screens should be constructed of 6mil. poly or painter’s cloth attached to the ceiling and secured at the floor by rolling a 2x4 in the excess material. Dust screens are to be used for light construction to control dust and visibility only. Food Lion grocery carts or wet floor signs are not allowed to be used as fencing supports.
    3. Pedestrian Tunnels – used during exterior work. These must be constructed and used while doing overhead work near an entrance to the building during business hours. These are typically rented for the duration of overhead store front work. This must be professionally constructed and be sufficiently wide enough for double traffic to enter and exit the building.

1. **Ahold Delhaize USA** will be supplying the Automatic Doors, Control Panels, Interior Lighting, Impact Doors, Sinks, Water Fountains, Water Heaters, Aqua stat & Stands, Hand Dryers and HVAC equipment.  Installation and warranties of this equipment is to be supplied by the General Contractor.  **The General Contractor is responsible for ensuring that the SUB-CONTRACTORS order these items directly from the supplier as soon as the contract is awarded.**  These items must be stored on site in the Sub-Contractors storage trailers.  A complete package with all the information will be sent to the awarded General Contractor.  National Account items **MUST BE EXCLUDED** from your bid, except for installation and warranty.  **General Contractor’s Project Manager must confirm that ALL orders have been made with delivery dates and provide documentation at the Pre-Construction Meeting.** First Pay Draw will not be released until all material orders have been verified.Please ENSURE you are copying the Equipment Coordinator noted on the order you place to the vendor as noted below for BETTER tracking.

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

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

HVAC System/Energy Management/ Environmental Control – SESCO/McNamara – Contact: Ashley Manuel @ 336-996-2220, Email [Ashley.manuel@coolsys.com](mailto:Ashley.manuel@coolsys.com) or Penny Shepherd @ 336-996-2220, Email: [penny.shepherd@coolsys.com](mailto:penny.shepherd@coolsys.com)

Interior Lighting Package – Wesco Lighting – Contact Attention: Michael Zalenski @ 508-244-9753

Email: [foodlionproduct@wescodist.com](mailto:foodlionproduct@wescodist.com) (this email includes multiple contacts to avoid missed/delayed orders)

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

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

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

Email:  [cs4@hefcollc.com](mailto:cs4@hefcollc.com); [Charrette.Sweeney@adusa.com](mailto:Charrette.Sweeney@retailbusinessservices.com)

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

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

Hand Dryers – WW Grainger    
Contact:  [Charrette.Sweeney@adusa.com](mailto:Charrette.Sweeney@retailbusinessservices.com); [natalie.lebron@grainger.com](mailto:natalie.lebron@grainger.com)

Sinks – The National Account sink orders are now ordered through Equipment Purchasing. Please see below the contact information and their assigned Construction Manager. Plumbing Contractor please fill out the National Account sink order form and send to the appropriate EP contact below. Order forms are attached at the end of this document.



**Purcheck** cart security system - **Macro** will remove the pucks from the check lanes the night of the front-end set and place them in the work room.  Tyler Smith [tsmith@foodlion.com](mailto:tsmith@foodlion.com) will schedule **Gate Keeper** to return to the store after the front-end set is complete to reinstall the pucks and restart the system.

Below is an example of what this system looks like.

A white box on a wall

Description automatically generated A counter with signs on it

Description automatically generated

NOTE: General Contractor to provide a list in each bid of the National Account items Ahold Delhaize USA is to supply.

1. **Plumbing Contractor** is to order all new equipment through the National Account program, ALL other required repair parts can be purchased by the plumber outside of the National Accounts program once verified through the Construction Manager. Contact info for National Account items are above.
2. **Plumbing Contractor** is to install/relocate hub drains as indicated on plans and bid notes. 4” bell hubs are required when two cases share one condensate hub in the floor. 4” bell hubs are required for new and relocated cases. All exposed hubs shall be 4” bell type with PVC screen inserts; no more than ½” exposure above finished floor, unless otherwise required as per AHJ. (No more than two cases can be piped to one hub, drains to hub cannot run parallel.) Plumbing Contractor will be required to install hubs as noted on the plans and shall not combine hubs in areas of new work. The Plumbing Contractor MUST verify all hub drain placements with the drawings, case manufacturer specs, and the Construction Manager, if this is not done, all associated cost will be the Plumbing Contractors to pay.
3. **Refrigeration Contractor** is to connect case drains to the hub drain. Case drains need to be cut on a 45° angle with an approved air gap as dictated by the local jurisdiction. Case drains shall not be visible outside of the kick plates.
4. **Plumbing Contractor** must run individual condensate drain lines off new/relocated evaporators. NO evaporate drain lines can be tee’d together. ALL evaporator condensate lines are to be anchored to the wall with standoff brackets and hanger supports from the ceiling. Install plumbing escutcheons on wall penetrations.
5. **Plumbing Contractor** must make all joints with compatible PVC or “No Hub” fittings, no “FERNCO” joints or "Gator Bite" type fittings will be accepted.
6. **Plumbing Contractor** – must not use “Press” type connections for any new or relocated water supply or extension. This includes Viega and/or ProPress brands or any variation on that technology.
7. **TRENCH WORK:** All dirt shall be removed from the store and should never touch the floor. Trenches shall be backfilled with aggregate no larger than #57, dowels must be installed in concrete on all pour backs and proper vapor barrier used. Open trenches are to be covered with ¼” min. metal plate and matching carpet mats – trenches covered with plates/carpet are to be accompanied by orange safety cones and are allowed for a maximum of one week as temporary for inspections, once inspections have passed the General Contractor is to properly fill with concrete and install temporary VCT. All pits should be photographed with current date to show interior before and after vapor barrier install and trench completion. Photos are to be emailed to the appropriate Construction Manager.
8. Fiberglass pits can be modified as needed to work around **existing** conduit, etc. Exposed pits to have a min. 2" concrete cap flush with finished floor, pits under cases can be left without a cap but must be completely sealed. All revised pits must be sealed completely to rodent proof and eliminate construction material from damaging the refrigeration lines. Special precautions need to be made when cutting holes in fiberglass boxes that they limit the amount of fiberglass that is cut away for line installations. All new pits shall be fiberglass unless a fiberglass pit will not work, formed and poured concrete pits will be acceptable in this case. All pits should be photographed with current date to show interior before and after vapor barrier install and trench completion. Photos are to be emailed to the appropriate Construction Manager.
9. **Electrical Contractor** – shall **not** put electrical wiring, sensor cables or cat 5 for monitors inside the PVC refrigeration chase or pit box. The new conduit for electrical can be placed in the same ground trench as the PVC chase, but the electrical can never penetrate the pit box. Conduit is to turn up and be under the case and close to the pit box but never in it.
10. **Carpet mats** are to be clean, same in color, and have rubber edges. All mats are to be always taped in place. Mats are to be supplied by the General Contractor, do not use store's carpets.
11. **General Contractor** to fill any abandoned pit with #57 stone and dowel in 4” concrete on vapor barrier. Seal other end of PVC sleeve with rodent proof material as indicated in Specifications.
12. It is **mandatory** on Food Lion projects when replacing the entire sales area ceilings, that the General Contractor recycles the ceiling tiles. A separate storage trailer is required for each - new and recycled material. Recyclable material must be kept dry.
13. Any ceiling cleaning must be done by a professional cleaning company. Ceiling cleaning contractors shall use cleaning mixtures that expose the ceiling tile to no more than 10 grams of water solution per square foot of ceiling tile, shall ensure that cleaning process does not create sagging or damage to the ceiling tile, and shall ensure that the operation will not adversely affect the performance or dimensional stability of the ceiling tile. It will be the ceiling cleaning contractor’s responsibility to cover and protect the store product during the cleaning process. The ceiling cleaning contractor shall not use any cleaning solutions that would have a corrosive effect on the ceiling grid or other metal surfaces in the store, which would eventually lead to the rusting or oxidizing of the metal surfaces. The Ceiling Cleaning Contractor shall send a Material Safety Data Sheet (MSDS) for each store to Ahold Delhaize USA for our files as well as leaving a MSDS at each store while work is being done.

Approved ceiling contractors:

Keep Looking Up Acoustical Ceiling Cleaning & Services

Contact: Michael Tuczynski

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

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

Team ATG

Contact: Alexandria Martin

Ph: 800-334-1789 or 740-264-6372

Email: [www.TeamATG.com](http://www.TeamATG.com)

Southern Cleaning

Contact: Dennis Wilczewski

Ph: 864-325-1094

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

Carolina Ceiling Cleaning, Inc.

Contact: Mike Allred

Ph: 336-953-5433

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

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

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

1. **Electrical Contractor** to provide a Commercial Qualified Lead Electrician for each project. This person is to be identified as the Project Electrician and is to work on site a minimum of 40 hours each week starting from week 1 of the Construction Schedule to 100% complete. Exceptions to this are Reset week and Holidays if no work is scheduled, special circumstances can be approved by Construction Manager **only**.
2. **Electrical Contractor** shall install all vertical low voltage cabling in finished and unfinished areas in EMT with a 90° bend at the bar joist in the direction of the cable run.
3. **Electrical Contractor** shall install and adequately secure ALL covers. Provide or replace covers and fasteners and plug any holes as required. Device covers in Meat, Produce, Deli/Bakery, and Exterior shall be weatherproof (WP) and in proper condition at closeout. Vacuum branch circuit panel board, SweatMiser, and LiteMiser interiors and clean the tops of all electrical panels, cabinets, and troughs.
4. **Electrical Contractor** shall install all low voltage cabling running overhead in the bar joist and tied every 15 ft. Cabling that is suspended from the bar joist or lying on a ceiling will not be accepted. Electrical Contractor is to work with each Food Lion vendor to remove any and all abandoned low voltage cabling.
5. **Electrical Contractor** is to run all required low voltage sensor wires for cases as part of a preliminary scope of work at the beginning of the project. This scope includes connections into a junction trough in motor room; including conduit runs to racks. No “free hanging” sensor wires allowed.
6. **Electrical Contractor** is to properly label all main panels, service disconnects, sub-panels, breakers, branch circuit panel boards and disconnects that are not currently or correctly labeled. Must use attachable name plate, phenolic as described in the specifications.
7. **Electrical Contractor** must provide labor and material to go through **ALL** existing electrical panels to trace and verify all circuits for accuracy and install new updated panel schedules inside the panel board cabinets, both new and existing. All schedules are to be on card stock, typed, and dated and installed in a clear pocket. Electronic copies of all panel schedules are required at closeout. (Do not remove existing panel schedules).
8. **LABELING:** Receptacles and lighting are to be labeled by area/location. Sales floor lighting circuits are to include row number. Case circuits are to reference refrigeration circuits. Spare is a breaker with no wire, Blank is an empty slot. All wired and active breakers shall be properly scheduled. Wired breakers with no active load – device shall be labeled as Spare, Ending Location.
9. An **ADUSA Vendor Team** will install the front-end equipment; this includes and is limited to the following: all check stands, cigarette kiosk, and Customer Service counters. This includes setting and handling all equipment, clean and dirty power, associated CAT5 and Beldon cables. This work will be permitted separate from other work in this project by the ADUSA Vendor Team.
10. **Electrical Contractor** is not allowed to use Armored Cable (BX or MC) for electrical runs. EMT must be used to connect panel to junction box. Armored Cable is only allowed as fixture whips or extensions from a junction box above sales area ceiling to self-contained cases/equipment below (remote cases must be wired per directions in drawings).
11. **Electrical Contractor** must seal all penetrations per NEC 370-15 in refrigerated prep areas, coolers and freezers. All penetrations must be sealed to prevent any moisture transfer and accumulation/condensation which could drip and create a slip hazard and damage to the light fixture. Any moisture accumulation/condensation or Ice present within a refrigerated space, conduit body, electrical box or fixture shall be removed while the entry point is properly repaired/sealed.
12. **Electrical Contractor** must install wire guards over lights on 8’-0” ceilings or lower throughout the entire store.
13. **Electrical Contractor** is responsible for replacing and installing all missing power pole trim rings.
14. **Electrical Contractor** to install Aluminum “In Use” receptacle covers when specified or required, plastic covers are not acceptable.
15. **General Contractor** must use **Contract Flooring** (contact #800-356-6792 or #252-522-4588); **Haywood Floor Covering, Inc.** (contact #804-824-9741 or #804-815-2295), **Tino Tile** (contact #704-636-7735), for ALL store soft tile installation. No other soft tile contractors will be accepted.
16. General Contractor is to replace missing or damaged weather-stripping, sweeps and new style carpet thresholds on all exterior doors. (Have Store enter a work order for Automatic door sweeps and weather stripping.)
17. **General Contractor** is to remove all old silencers and install new door silencers on all door frames after painting.
18. **General Contractor** must install through bolts on new/relocated door closures.
19. **General Contractor** must install 4-hole commercial grade 6” long kick down door stops on all interior hollow metal doors. (except front office inner door)
20. **General Contractor** is to install kick plates on all doors that are missing or damaged. Do not install on rear dsd/dock door.
21. **General Contractor** shall caulk around all fixtures in restrooms/all corridors/produce prep/meat prep and deli/bakery area and all offices throughout the entire store – and/or accessories, which fasten to the wall. (Examples: water fountains, sinks, paper towel holders, electrical plate covers, plumbing fixtures, plumbing escutcheons, electrical outlets, sprinkler escutcheons and wall mounted fixtures, etc.)
22. **General Contractor** must extend the marlite wall finishes above the ceiling grid and attach the grid to the marlite. The marlite is not to be finished to the bottom of the grid. Marlite applied to exterior block walls shall include 6 mil poly, furring strips, 1/2” Plywood, then marlite. Interior block walls will require furring strips, ½” plywood, then marlite. Wainscot application will require ½” plywood adhered to block then marlite. Coordinate each area with Construction Manager.
23. **Painting Contractor** is to follow the Food Lion National Account Paint program with Sherwin Williams Paint Company. Painting Contractor is to purchase all paint needed for this project (interior and exterior) from Sherwin Williams only. Painting Contractor is to use the code “National Parent #C137” when ordering paint for this project.
24. In the best interest of our Customers, the following construction activities are limited to “night” work only and should be bid as such (night work is defined as 10 pm until 8 am): Sales Area Painting, Sales Area Ceiling Tile Replacement/Cleaning, Sales Area Lighting Demo/Installation, Sales Area Framing and Drywall installation, Sales Area Drywall finishing, VCT Demo/Install, Sales Area Mechanical Duct Demo/Install, Sales Area Sprinkler Pipe Demo/Install, Entire Store Saw Cutting or Jack Hammering, Deli Floor and Wall Tile Demo, Restroom Floor and Wall Tile Demo, Restroom Plumbing work, Sales Area Masonry/Framing Grinding/Sawing. All other dust or noise creating work on the sales floor shall be completed at night. Any excavation in front of the store for Grease Traps, etc. is to be completed at night. Coordinate with Construction Manager for approval of any work that would violate this requirement. Store Manager has authority to halt work that he/she deems unsafe or disruptive to customers.
25. **General Contractor** to replace all transfer fan filters at the end of scheduled work, provide photo of each removed filter to the Construction Manager.
26. Any new cable installed will be a Belden 1212 CMR Cat5e 4 pair 24 AWG (Belden 1200 DataTwist Cable Series). New cables installed by the remodel Electrician are to be White in color and labelled using Duct Tape or paper tags.
27. **Electrical Contractor** is not responsible for pulling data cables for most equipment to NextGen cabinets, these cables will be installed by a Food Lion Vendor and should not be included in the Electrician’s bid for this project. This excludes items that are not tied to the Next Gen cabinets such as Lotto, ATM, etc. **(NOTE: The one exception to this is the cat5 from the deli Island cases. There is a note in the deli section that addresses this.)**
28. 3rd Party Professional Cleaning as indicated in the bid notes for Deli final cleaning shall be completed by a Professional Cleaning Company approved by the Construction Manager for this project. The following procedures are to be followed:
29. The Cleaning Company will be required to use a commercial grade pressure/steam cleaner and shall follow Food Lions specs on emissions within the building. (No gas or propane equipment within the interior of the building)
30. The Cleaning Company will be required to use a commercial grade kitchen degreaser. Safety Data sheets will be required to be available.
31. Walls shall be scraped to remove any tape, caulk, and foreign residues.
32. Walls shall be sprayed with a degreaser, rinsed, and then wiped down. Steam and pressure washing of the walls will be required as needed. A shield will be required for protection of the ceilings so as not to damage the ceiling tiles.
33. Floors shall be sprayed down with a degreaser and use a surface cleaner to remove. Pressure wash/steamer will need to be used in areas of excessive dirt and buildup. Then use a squeegee to remove excess to the nearest drain and follow-up with mop pads to help dry the surface.
34. Spray all the stationary equipment with a degreaser and wipe them down to a dry state. This shall include all pieces of equipment within the deli bakery.
35. Final requirement is to have the PIC, Superintendent, and Construction Manager to sign off on the work performed and that it has been done in conjunction to the noted requirements above.
36. Contractor to cover all equipment not being cleaned to protect from contamination or damage.
37. Note: General Contractors are not allowed to self- perform this work without the written permission of the Construction Manager.

**Turning Power Off to the Store (Panel Replacement/Additions, Breakers, etc.)**

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

1. Inform ADUSA Construction Manager (One-week notice)
2. The Construction Manager will send an email to inform everyone of what the power shut down will involve and the time it will take to complete the work. (remember that if the racks and refrigerated cases are involved in the shutdown then cases cannot be off longer than 3 hours).
3. The Power shut down email to include: Store Manager, Assistant Manager, Customer Service Manager, the EC, the GC, Superintendent, GC project manager, Kim Sides (if it will affect the registers), Energy Specialist, RC (if this will affect the racks) CC: Director for that region, Gary Smith, Steve Petty, Mike People, Lester Johnson and the Retail specialist for the store.
4. Contact and inform Central Station (704 310 2537).
5. Turn off all registers and computers individually.
6. Turn off "CR" breaker.
7. Turn UPS Switch to "Bypass".
8. Turn off input breaker to UPS.
9. When electrical work is complete and power is back up, turn breakers on.
10. Contact Mike Peoples (336-613-3679) [mike.peoples@natpow.com](mailto:mike.peoples@natpow.com) and/or Lester Johnson (919-815-2909) [lester.johnson@natpow.com](mailto:lester.johnson@natpow.com) and they will walk you thru restarting the UPS unit as this involves some keystrokes, password, and switching the bypass switch. If the UPS unit is rewired at all due to the "OW" change out the phasing must also be checked, which Mike can walk the Electrical Contractor thru as well.
11. Turn on equipment. A Manager needs to come in early to verify register function (1) one hour before the store opens. Validate that all equipment (i.e. registers, workstations, etc.) are functional. If any equipment fails to power up have the store contact Store Technical Services at 1-888-889-1105.

**Safety Notes:**

1. **General Contractor** MUST maintain an OSHA approved safety program.
2. **Rule for working on top of cases, All contractors and vendors.**

Anyone working on top of cases must have a scissor lift parallel with the cases as close as possible and raised so that the floor of the lift is level with the top of the case. This is so that the handrails of the lift can act as barrier for fall protection.

1. **Electrical Contractor** will not be allowed to work on live electrical loads.
2. **General Contractor** is to ensure that no emissions generating equipment is used inside the store - (NO

GAS OR PROPANE EQUIPMENT)

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

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

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

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

1. **SUBJECT: Possession of Weapons** HR-05.22
2. Purpose. To ensure a safe work environment and establish rules regarding weapons in the workplace.
3. Applicability: All associates
4. Definition. "Weapon" includes, but is not limited to, any and all supplies, equipment or objects, the use (or threatened use) of which would tend to inflict harm upon any other person, such as firearms, stun guns, knives, swords, ammunition, explosives, hazardous chemicals and any other item deemed by the Company to be dangerous.
5. Discussion
   1. The Company strictly prohibits weapons of any type in any Company facility, on Company premises, in any Company vehicle, including Company planes and rental vehicles leased for Company business and at any Company-sponsored event.
   2. In the event that federal, state or local law specifically prohibits the Company from restricting associates or vendors from carrying weapons or having weapons in personal vehicles in the Company parking lot or on Company premises, an associate or vendor who is in full compliance with the applicable weapons law (e.g., permit, locking or other requirements) will not be in violation of this policy.





* 1. For any associate or vendor who intends to possess a licensed weapon on Company property or at any Company event, in compliance with federal, state or local law, the Company requests that the associate or vendor inform management. Management should then immediately notify Human Resources.
  2. Violations of this policy by an associate will result in disciplinary action. up to and including termination of employment.

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

**Front Exterior:**

1. **General Contractor** is to provide and install a temporary fence area for staging and storage. This will be a chain link type fence between 6’ and 8’ tall (well anchored) and wrapped with fence fabric using sandbags for anchoring. GC is to provide ample lighting for this area. The location is to be in the front parking lot. (Coordinate with Ahold Delhaize USA Construction Manager) This area is to be used for job trailers, materials, lifts and other construction needs. GC is to repair all damage prior to leaving the job.
2. **General Contractor** must install and set the new parking lot cart corrals (3 double), anchor down, install header signage (specific locations to be determined by the Construction Manager), remove the Damage Responsibility signs from the side of the existing cart corrals and grind off tabs.
3. **General Contractor** to replace (6) handicap signs (reflective); coordinate type with local governing authorities.
4. **General Contractor –** to replace(6) Fire Lane signs (reflective); coordinate type with local governing authorities.
5. **General Contractor –** to hang the day of the pre-con the small “Construction Banner” (required on all stores) on the store front lower wall in the most visible location. Confirm with Constriction Manager for the best method of installation and location before install.
6. **General Contractor** is responsible for hanging a “FOOD LION” banner supplied by Ahold Delhaize USA. All exterior banners are to be mounted on the storefront parapet using a wood framed cradle. The banner is to be framed front and back with 1x wood strips to sandwich the banner. Banner/Cradle to be moved to different locations on the storefront to allow storefront work without removing the banner from customer view. Includes installation of “Changes are coming soon” banner on brick under sidewalk canopy. (Banner is part of Pre-Construction sign package) Location to be determined by Construction Manager.
7. **General Contractor** is to bid the removal and the disposal of the existing storefront signage from the EIFS front. Remove all existing sign conduits and skim coat EIFS material to the nearest architectural element. No skim lines or divots will be accepted. General Contractor will be required to coordinate the EIFS finish with the Construction Manager prior to ordering the material and installation. Must be painted as described in plans even if using colored EIFS.
8. **General Contractor** to pressure wash and brush scrub the standing seam metal roof.
9. **General Contractor** is to remove cart retaining strip and repair concrete holes on the sidewalk.
10. **General Contractor** is to demo the existing storefront canopy and install a new vinyl storefront canopy ceiling to include labor and material. Acceptable material is Certainteed Ironmax Double 5" Vinyl Soffit Panel, color is "Snow".
11. **General Contractor** is to steam clean front sidewalks, storefront masonry, vinyl ceilings, and dumpster pads at end of project (coordinate with Construction Manager), must use hot water. (Store Manager to sign off on completion).
12. **General Contractor** is to have all storefront glass professionally cleaned after pressure washing the sidewalk at the end of the project (Store Manager to sign off on completion).
13. **General Contractor** to remove the old address stickers from the store front glass.
14. **General Contractor** to remove the *“Easy Fresh Affordable”* decals from store front glass.
15. **General Contractor** is to install access hatches on both ends of the storefront canopy with a keyed latch.
16. **General Contractor –** to install new 6” reflective address number provided by the CM. The numbers will be you will be placed in the far right window, in the top left of the that window.
17. **Electrical Contractor –** to bid all labor and materials to install a dedicated circuit ran inside of EMT with GFCI outlet with metal weatherproof receptacle cover for the Glacier water dispenser. Keep conduit as close to the water drop as possible so that the conduit can be covered by the stainless chase.
18. **Electrical Contractor** is to coordinate with the Building Sign Installer for power disconnection/connection. New sign requires one 20amp circuit. EC is to remove conductors from all unused circuits to the closest junction box and remove from breakers. Circuit junction box for reuse should be mounted above the canopy, on the exterior wall, approximately center of the sign location. MC cable whip to the sign company’s wiring trough will be completed by the Electrical Contractor. The new sign is 24vDC and all wiring to the sign transformers is by the Electrical Contractor.
19. **Electrical Contractor -** to bid all labor and materials to install (2) sconce light fixtures. Fixture type is “N3” (H-15312-B-118/6/LED4/35/BCM-M) 6 watt - 850 Lumens 3-3500K “Galvanized Finish”.
20. **Electrical Contractor** to bid all labor and materials to order and install (7) new LED lights on new vinyl ceiling, fixtures are National Account verify type with Construction Manager prior to ordering. **NOTE:** New Vinyl -or- GWB ceiling & new lights: use Fixture type "M" (CPY250-C-8L-40K7-F-UL-DM-WH). (square lights)
21. **Plumbing Contractor** to insulate any exposed or above ceiling water supply line and drain line for the existing/relocated/new Glacier water dispenser.Insulation type to be 1” Armacell.
22. **Painting Contractor** must repaint all exterior metals to include doors, doorframes, lintels, bollards, shopping center signs, light pole bases, metal access panels & hatches. Paint finish to be semi-gloss. (only paint light pole bases that are already painted)
23. **Painting Contractor** is to paint the alarm box and bell under the canopy.
24. **Painting Contractor** to paint front canopy ceiling.
25. **Painting Contractor** to prime and paint the existing cart corral SW 7068 "Grizzle Gray".
26. **Sprinkler Contractor** to include adjusting sprinkler heads and installing new escutcheons once the new vinyl ceiling is installed.

**Front End/Vestibule Area:**

1. **General Contractor** should contact Portico directly to coordinate installation date of the Vestibule Carpet. Portico to remove existing VCT and mastic. Contact is Bill Long - (877) 285-8899 x305 (or Steve Harrison x304). NOTE: LEAVE A 5% OVERAGE FOR FUTURE USE. THE STORE MANAGER MUST ACCEPT AND LOCATE EXTRA CARPET SQUARES to backstock platform. The automatic doors must also be adjusted to allow for egress break away when installing the carpet tiles, if applicable. Portico to provide new aluminum thresholds at all locations and anchor with flat head Stainless steel screws.
2. **General Contractor** to furnish and install a SS wrap (“U” shaped channel) on both sets of doors, including the doors in the are locks. The wrap will be approx 3’ tall, GC make sure it is not covering the locking mechanism, so that it can be changed out without removing the wrap or hindering the door from locking.
3. **General Contractor** is to clean (2) fly fans on the interior of the automatic doors. Make repairs if conduits are rattling.
4. **General Contractor** to maintain existing Flying Insect Traps (with Glue Boards) in the Vestibule. Remove temporarily for finishes, do not discard
5. **General Contractor** to remove the old wall mounted fly spray devices at both front door entrances. Make finish repairs as needed.
6. **General Contractor -** is to replace the vestibule ceiling with Drop Ceiling with ACT. *THIS IS TO INCLUDE THE DMO AND NEW ECOMMERCE ROOM. THIS WORK SHOULD BE COMPLETED AFTER NEW WALLS ARE BUILT TO ENSURE PROPER INSTALLATION*
7. **General Contractor** is to clean new lights and diffusers. Ceiling type is GWB.
8. **General Contractor** to remove any sign banner hanging in the vestibule and make finish repairs.
9. **General Contractor -** to replace all Marlite on Sales floor. New Marlite to be Wheat.
10. **General Contractor** to supply materials and labor to build a small pallet to set the lottery machine on during construction so this doesn’t have to be removed from the store. The lottery machine just needs power to be operational. The top surface to be constructed of ¾” plywood and (3) 4”x4” runners one on each end and one in the center. The dimensions will need to be 35” wide and 25” deep. GC will tilt the lottery machine on edge to slide the pallet under. Remove this pallet after the strip and wax.
11. **General Contractor** to include tinting (4) Vestibule window(s) behind front end services located by the Construction Manager. The tint is to be Llumar Window Film DL 05 GR SR CDF Gray.
12. **General Contractor** must coordinate with the Store Manager on the night of the front end change out to insure there is adequate room to unload the front-end equipment in the store. If space is limited, the General Contractor will be required to provide a storage trailer on site. The General Contractor must provide a forklift for the front-end equipment removal and be responsible for removal/salvage of all front-end equipment.
13. **General Contractor** will need to caulk all cash register stands, new kiosk, and out and around the customer service counter (closing all voids) to the floor after they have been properly installed, aligned and all of the VCT work has been completed. Use a color caulk that matches the bottom metals on the stands. (Coordinated with the Construction Manager.) (silver metallic caulk required, any change from this needs to be approved by the construction manager)
14. **General Contractor** to supply and install a stainless-steel plate between the back-to-back self-check stands. This plate shall rest on top of the stainless-steel factory mounted bumper between the check stands and shall have a bend on both sides to hold in place.
15. **General Contractor** to provide labor to remove the Kiosk Shelving for installation of VCT and shall re-install shelving once tile work is complete. (Product is to be removed and re-installed by Store Associates or Strategy Specialists)
16. **General Contractor** to provide 4x4 blocks (painted Black) for the Ice Vendor to rest on, these blocks are to be left under the ice vendor after the remodel. (these blocks are to be removed at end of project after the strip and wax)
17. **General Contractor** to frame above divider wall between vestibule and exterior walls on both sides of storefront. These should be framed with wooden studs and ½” GWB installed as a barricade/theft deterrent.
18. **Electrical Contractor** to remove surface mounted conduit and junction boxes, **General Contractor** to make finish repairs.
19. **Electrical Contractor** is to provide a general use dirty power duplex receptacle where the Communicator Cabinet is shown on plans for store communicators. Locate receptacle behind cabinet, GC to cut out back of cabinet as needed for receptacle.
20. **Electrical Contractor** to bid all labor and materials to add wire mold on the wall to hide the existing or new external ground wire running from the paragon to the receptacle.
21. **Electrical Contractor** -to add a quad receptacle on (1 – Register #3) registers for the Beverage/Fresh VISU cooler that faces the back wall. (this is done when you are leaving or relocating existing registers and not for new tandem registers)
22. **Electrical Contractor** to bid all labor and material to daisy-chain power in new low wall. The power drops from ceiling will be supplied by MidCarolina. This is to power the “Grad and Go” coolers. Typically, 3 circuits. The power will be dropped down to the area of the new low wall on the night of the front-end set. The EC must use temporary MC provided by Mid Carolina with receptacle to power the GNG coolers while wall is being built. Once the wall is built the EC will have to incorporate those circuits into the wall and install the telepole to cover those drops. Telepole is provided by Mid Carolina on Night of Front end set.
23. **Painting Contractor** to paint surface mounted conduit or wire mold to match wall/marlite color.
24. **Painting Contractor** is to paint the vestibule ceiling.
25. **Flooring Contractor –** moving Self-check outs out for VCT install. SCO’s can be carefully slid out from the wall. They must go back to the same locations as they came from. You **cannot** swap them, or they will not work. Each SCO is numbered and must go back to the location that matches the plans. It’s very important to make sure you take pictures of how the cat5 is connected to the wall before disconnecting. There are 2 cat5’s and they must be plugged up in the correct jack or they will not work.

**Work Room/Outer Office:**

1. **General Contractor** to include labor to new opening for relocated safe, height to allow 1 ½” gap, provide painted 1x6 pine wood trim with a 2” trim, relocate security keypad.
2. **General Contractor** is to install a 2”x2” angle (width of safe) on the floor behind the safe in the office. Anchor to the floor after positioning safe.
3. **General Contractor** to install all new Marlite (8’ high) in cash office to include all walls and area up stairs in cash office.
4. **General Contractor** to caulk the existing cash cabinet to the floor and wall.
5. **General Contractor** to install all new acoustical ceiling tiles in cash office as per plans & specs once all overhead work is complete.
6. **General Contractor** to add a louver kit, door scope, lock, kickplate at bottom and behind lockset above louver on both sides of door and all hardware needed for new cash office door.
7. **Painting Contractor** to paint the underside of the shelves
8. **Painting Contractor** to prime/paint angle behind safe.
9. **Painting Contractor** to hand paint the office safe with a short nap roller, both inside the office and on sales area side. Color to be Macadamia in a semi-gloss finish on sales side and Macadamia on the office side.
10. **Painting Contractor** to paint remaining drywall walls.
11. **Painting Contractor** -to paint the electrical panels if existing and new. Macadamia is the color.
12. **Sprinkler Contractor** to relocate 1 sprinkler head inside the work room to sales area height. Provide labor and materials to install 1 additional sprinkler head inside work room for proper coverage.
13. **Mechanical Contractor** is to add a 1400 CFM transfer fan (contact: SESCO/McNamara - 888-996-2220) to the office storage. Remove any existing HVAC and cap off. Fan power supply to be tied to lighting circuit for operation. Duct conditioned air back into sales area. (Min. of 10’ away from office door) **Electrical Contractor** is to tie power for the fan to the office light circuit, abandon and blank off old switch for fan.
14. **Flooring Contractor** to add an additional 50 sq. ft. of VCT in cash office elevated area. To include new covers over existing stairs as well on bid.

**E-Commerce Room:**

1. **General Contractor** to provide and install new Marlite on all new walls inside **AND** outside the E-Commerce room. Marlite to be installed 8’ aff.
2. **General Contractor** to provide and install a total of (6) linear feet of 2” Boston Bumper. Coordinate height of bumper installation with the Construction Manager. This bumper should be high enough to keep the push handle of the FL2GO cart from hitting the wall.
3. **General Contractor** to include stainless steel around door frame of FL2GO room. Refer to SS specifications for exact size/coverage.
4. **Painting Contractor** to paint surface mounted conduit or wire mold to match wall/marlite color.

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

1. **General Contractor** to install the Kick Plate supplied with the new Wing Bar once floor work is complete. Caulk to floor, caulk color to be silver metallic.
2. **General Contractor** to add a new style plastic swinging gate measured and ordered by General Contractor after Deli cases are set and opening size is determined. Contact Michelle Harrelson with Hefco @ 800-327-1817, email: [cs1@hefcollc.com](mailto:cs1@hefcollc.com) to provide dimensions of needed gate.
3. **General Contractor** is to clean the deli closet exhaust fan.
4. **General Contractor** to remove old desk and install new wall mounted desk in prep area.
5. **General Contractor** to replace missing or damaged (20) ceiling tiles in Deli/Bakery (Front Section). New tile to be vinyl faced drywall tile.
6. **General Contractor** to clean all light fixtures in the Deli.
7. **General Contractor** – to replace all the bulbs under the deli hood with 100watt equivalent LED bulbs. Must be done before the health inspection.
8. **General Contractor** is to provide metal flashing to enclose the top and sides of the rack oven and proofer.
9. **General Contractor** to bid all labor and materials to demo the entire deli drop ceiling and install new drop ceiling with new aluminum cap ceiling grid and Vinyl Faced gypsum tile panels as per FL specs. **\*Rear section. (Where hood and rack oven is located. New drop ceiling must meet specifications. (360 sq. ft)**
10. **General Contractor** - to provide and install full stainless door wraps at the cooler and freezer.
11. **General Contractor** – to provide and install corner wraps on all exposed corners. Corner wraps are to be full height.
12. **General Contractor** is to thoroughly clean the quarry tile floor in the deli to remove stains.
13. **General Contractor** to maintain existing Flying Insect Traps (with Glue Boards) in the Deli. Remove temporarily for finishes, do not discard. Vendor (through Food Safety Dept.) will be responsible for replacing units as needed as part of the “Fly Program”.
14. **General Contractor** to refer to finish metals note under “Sales Area” for stainless steel corner guards/caps on exposed tile corners.
15. **General Contractor** – to make repairs to the GWB on the deli bulkhead once the old 4’ LED light fixture is removed.
16. **General Contractor** to provide and install all new stainless steel around window on wall in deli. (16’ long window)
17. **General Contractor** to employ a 3rd Party Professional Cleaning Company to professionally clean the deli once most of the work is complete prior to opening the deli, coordinate with Construction Schedule. Refer to the Standard Note section of these bid notes for approved cleaning contractors.
18. **General Contractor -** to bid all labor and materials to demo cut out the quarry tile and concrete and pour a level 60” wide and 54” deep x 5” thick reinforced pad for the new oven to sit on.
19. **General Contractor** to remove 10’ x 10’ concrete and quarry tile around existing drain in deli. Repour slab that slopes for better drainage. **Plumbing Contractor** to bid removal and lowering of existing drain in deli floor. **Flooring Contractor** to install new quarry tile in 10’ x 10’ area.
20. **General / Electrical Contractor** to provide all labor and materials to disconnect, move and reconnect all hood equipment to support removal and installation of new rack oven.
21. **Electrical Contractor –** to bid all labor and materials to add (4) 2x4s & (1) 2x2 LED light fixtures to match existing. Use fixture type “V” (SPX 2x4 10200LM 80CRI 35K BFR MPL MIN10 ZT MVOLT MW) 2x4 high output fixture to match the lights that where installed during the LED conversion.
22. **Electrical Contractor** is to provide temporary power to the refrigerated island case, hot bars and wing bars and cut fruit islands by dropping MC cable through the ceiling and either hard wiring or adding a receptacle for temporary use. These will be installed in their permanent location once the Produce and Deli Retail Team have marked the floors and floor tile work is complete. Leave enough slack available to that the tables can be moved around and adjusted. The floor will be marked with an “X”, this is where the telepole needs to be mounted to the floor.
23. **Electrical Contractor** is to provide temporary power from the existing Deli/Bakery scale location to outside of the dust wall. GC is to provide a place for Deli scale to sit for use during shutdown. (all Scales are wireless)
24. **Electrical Contractor is** to wire hang the lights temporarily while the ceiling is removed in the deli**.**
25. **Electrical Contractor** to provide dirty power dedicated circuits to (1) 4”x4” junction boxes on whips for the LED Menu Monitors. The whips will be fed from a junction box mounted above the ceiling. These boxes are to have a stainless-steel cover, a ½” plaster ring and drop ceiling mounting slide bar, so that the duplex receptacles can mount flush in the ceiling tile. The whips should be long enough to reach each side of the case below and left above the ceiling sitting on the tile.
26. **Electrical Contractor** to bid all labor and materials to install a 4' LED light on the back of the bulkhead centered on the "Taste of Inspiration" sign after installed. Fixture type is “T” (ZL1N L48 3000LM FST MVOLT 35K 80CRI).
27. **Electrical Contractor** - to remove the old 4’ LED light on back of the deli bulkhead and trash.
28. **Plumbing Contractor** to bid removal of water from removed proofer to capped above ceiling. Must be done prior to new ceiling installed.
29. **Plumbing Contractor** -to bid all labor materials to install a drain for the new rack oven.
30. **Plumbing Contractor -** to bid all labor and materials to run 3/4” NPT 90” male elbow and ¾” vented copper drain line from the rack oven to the hub drain.
31. **Plumbing Contractor -** to provide all labor and materials for a ½” NPT male connector and ball valve for the water supply to the rack oven.
32. **Hard Tile Contractor** is to replace quarry tile 6’ x 4’ where the retarder is removed and 4’ x 4’ where the retarder and proofer once they are removed.
33. **Hard Tile Contractor** is to replace (30) pieces of ceramic wall tile and re-grout (30) pieces of ceramic wall tile in deli area. (Behind Hood Equipment)
34. **Sprinkler Contractor** – to bid all labor and materials to remove and reinstall (2) sprinkler heads to stand up the new rack oven. The head or heads will be re-installed at a later date, so this will require at least 2 trips.
35. **Mechanical Contractor** to bid all labor and materials to relocate (2) diffusers and or Return in order to stand up the new rack oven and reseat after rack oven is completed.
36. **Painting Contractor** to paint the Quarry Tile Base from the left wall/chase on the sales area side of the case lineup to be black.
37. **Refrigeration Contractor** to unload and move oven and all deli equipment in its place according to the latest fixture plan. This to include air fryer and stand (the air fryer must bolt to the stand) , combi oven and stand, and single rack oven. **Note:** the rack oven just needs to be unloaded, moved and set in the deli and the Vendors installer will stand up in its place. Then your EC and PC can make connections.

**Produce Sales Area**

1. **General Contractor** – to remove and reinstall existing produce hanging scales on new or relocated case.
2. **General Contractor -** to bid all labor and materials to install Marlite up to case height in the dry floral area. New Marlite is Wheat
3. **Electrical Contractor** - within the first 2 weeks of the project the EC is to provide temporary power dropping MC cable through the ceiling to the left side of the refrigerated island cases. Once VCT is installed and floors are marked the EC can install telepoles, (that accepts internal receptacle), in the permanent location. Coordinate with latest fixture plan for quantity of cases and plans for telepole model numbers. Telepoles are to be mounted to match the angle of the cases and receptacle facing the rear. EC must use appropriate mounting foot called out in the plans. **Note:** No receptacle is to be mounted on the outside of a telepole. We will not be re-using telepoles, all of telepoles are to be new.
4. **Electrical Contractor -** to provide all labor and materials to install a separate dedicated circuit for the produce monitor. It will be run inside of the telepole for this application. This receptacle needs to be mounted on the telepole and no higher than 36” a.f.f. **NOTE:** EC does not pull the cat5 for this monitor only.
5. **Electrical Contractor** to provide Armored Cable (MC) connection from a JB above the ceiling to the electrical connection point of the Bus Strut lighting grid. Cable to be aluminum color finish and is to be secured to a supporting Bus Strut cable.
6. **Electrical Contractor** to provide weatherproof general use duplex receptacle on column above SS wrap or 48” aff. for produce display cleaning vacuum.
7. **Electrical Contractor** to remove surface mounted conduit and relocate circuit as needed to support uplighting.
8. **Plumbing Contractor** to make cold water connection to all case mounted quick connects on the New, relocate and existing Produce Cases. (This to be completed the same night the cases install, by the end of the week at the very latest) (make sure that the existing quick connect hose does not go with the old cases and it’s to be reused for the new cases)
9. **Sprinkler Contractor** to include time and material to identify sprinkler head/trellis interference with local authorities and shall relocate and add heads if required to meet coverage code. CM to Remove this note if it has an existing trellis.

**Produce Prep:**

1. **General Contractor** to bid all labor and materials to replace the window kits and seals in the existing double swing doors going into the Sales Area and into the Backroom.
2. General Contractor is to clean the Nudo ceiling tile and grid in the produce prep. Also repair the ceiling grid in the produce prep.
3. General Contractor to remove the wood shelving and install new aluminum boat racks as provided by Ahold Delhaize USA.
4. **General Contractor** to maintain existing Flying Insect Traps (with Glue Boards) in the Produce Prep. Remove temporarily for finishes, do not discard. Vendor (through Food Safety Dept.) will be responsible for replacing units as needed as part of the “Fly Program”.
5. **General Contractor** to remove old desk and install new desk in prep area.
6. General Contractor to pressure wash the Produce Prep and Cooler floor.
7. General Contractor - Apply "Euclid Diamond Hard" sealer in the Prep and Cooler, must be applied with a squeegee.
8. **General Contractor** to bid all labor and materials to remove the old humidifying system FRP box in its entirety. This to include all tubing inside and outside of cooler including humidifying heads in the cooler. Caulk all holes in the produce cooler left from removing this unit.
9. **Electrical Contractor** to install (1) 2x4 LED lay-in light fixture in the rear canopy at the Produce Prep Door entrance. New light will be fixture type (CPX 2x4)
10. Electrical Contractor to bid all labor and materials to order and install provide (4) 20amp dedicated GFI Receptacle for the Misting system as located on the prints or as redirected by the Construction Manager. Receptacles are to have an in-use weatherproof cover, use Hubbell Taymac MM720C.
11. **Electrical Contractor** to replace (1) emergency and (1) exit light in the Produce Prep.
12. **Plumbing Contractor** – to order and bid all labor and materials to install new spring sprayer with mixing faucet on 2 compartment sink. Plumber order these items though National Accounts: Part # TS-B0131-CR-B Pre-Rinse and TS-B0156-CR Faucet.
13. Painting Contractor must scrape clean and repaint the produce prep walls, plywood and 2x6 boards with "white" epoxy paint.

**Meat Prep & Meat Sales Area:**

1. **General Contractor** is to bid all labor and materials to order and to install teardrop bumpers, window kits and seals on existingswing doors going into the sales area and into the backroom.
2. **General Contractor** is to clean and replace 10 ceiling tiles in meat prep. Ceiling type is Drop Ceiling with Insulated "Nudo Tile".
3. **General Contractor** must wipe down and clean the electrical cord drops from the ceiling. Zip Tie all un-used cord drops to the ceiling.
4. **General Contractor** to remove abandoned data wiring to scales and seal holes in ceiling.
5. **General Contractor** must reinstall conduit sleeves over threaded rods and remove and properly reinstall boat racks hanging from the ceiling.
6. **General Contractor** to remove the old desk and install new wall mounted desk in prep area.
7. **General Contractor** – to make repairs to the GWB on the deli bulkhead once the old 124’ LED light fixtures are removed.
8. **Electrical Contractor** to replace the meat bell push button with the following: buzzer plate for meat department to be Edwards #147-1, Stainless Steel with an Edwards #690 push button
9. **Electrical Contractor** to provide and install a 24-volt service bell. Bell is to be "Edwards #340G5" (4" diameter, gray in color) with no alternates accepted. The service bell system will require a transformer rating for 120VAC input voltage to 24VAC output voltage and a 24VAC pushbutton.
10. **Electrical Contractor** to remove all (124’) of existing lights from rear bulkhead and relocate into center of rear bulkhead.
11. **Plumbing Contractor** to order and install (1) new drain cover in meat prep area.

**Sales Area:**

1. **General Contractor** is to ensure that all trades cleanup after their work has ended for the day or prior to them leaving the area. This is to include removal of debris along with any needed dusting, sweeping or mopping.
2. **General Contractor –** to remove all old equipmentunused equipment and move to backroom roll-up doors for trash or onto salvage trailer to be sent to Julian Rd.
3. **General Contractor is responsible for unloading, un-crating and setting into place all equipment.** Items such as the self-contained wine, self-contained cut fruit island, self-contained floral cases, stand-alone hot bars, hot wing bars, olive bars, deli slicers.
4. **General Contractor** shall clean all HVAC return grills on sales floor and in deli.
5. **General Contractor** is to clean all sales area diffusers and the surrounding ceiling tile 10’ out. Replace (125) ceiling tiles that are stained/damaged prior to cleaning with matching ceiling tile.
6. **General Contractor** is to clean the ceiling grid where ceiling mounted lighting has been removed.
7. **General Contractor** is to leave 20 ceiling tiles that will be used for Loss Prevention for security cameras, etc. Ceiling tiles are to match the sales area ceiling tile, place them on the storage platform in the backroom.
8. **General Contractor** must remove all unused clips from the ceiling grid.
9. **General Contractor** is to include removal/relocation of sprinkler heads to facilitate construction of new walls or canopies.
10. **General Contractor** is to re-secure/reattach and provide sprinkler escutcheons as required throughout the store. (Replace (15) rusted or (20) missing escutcheons)
11. **General Contractor** to contact Jason Pethel (by email only and copy Construction Manager, Jason.Pethel@Adusa.com) for relocation of Fire Strobes in the sales area to accommodate the new décor package.
12. **General Contractor** is to include the material and installation of **all Finish Metal** work required. Acceptable standards are:
    1. 18-gauge Stainless Steel, #3 Finish, non-hemmed edges (PVC coated) on all exposed corners across the storefront, boxed column wraps are to be 22-gauge, #3 Finish Stainless Steel.
    2. 11-gauge Stainless Steel, #2B Finish (PVC coated) thresholds at all Deli openings, Meat Prep to Sales Area opening, Produce Prep to Sales Area opening, and any Sales Area to backroom opening.
    3. 18-gauge, #3 Finish, Stainless Steel with non-hemmed edges (PVC coated) 4' corners on **all** outside Deli Hard Tile corners.
    4. 20-gauge, #3 Finish Stainless Steel (PVC coated) for all Oven and Hood Flashing.
    5. 18-gauge, #3 Finish Stainless Steel (PVC coated) for all Kickplates.
    6. 18-gauge, #3 Finish Stainless Steel (PVC coated) 4’ corner guards on all sales area exit door openings, Produce Prep door opening, and Meat Prep Door opening.
    7. 18-gauge, #3 Finish Stainless Steel (PVC coated) Restroom Corridor opening wrap that wraps 2” on the sales area side, through the opening and wraps 2” on the Corridor side to create a full cap.
    8. 18-gauge, #3 Finish Stainless Steel (PVC coated) 4’ corner guards on any Restroom Corridor exit door openings, restroom door openings, backroom traffic door opening, and any other Restroom Corridor door openings, include an 18 gauge, #3 Finish, Stainless Steel with non-hemmed edge 4’ corner on any outside wall corner in corridor.
    9. Wing Bar and Hot Bar base to be 3” SS wrap with ¼” flare at the floor. Must be caulked to the floor and screwed to the Wing Bar. (for existing wing bars and hot bars with no base)
13. **General Contractor** is to replace/install 22-Gauge, #3 Finish stainless steel (PVC coated) column wraps 4’ above finished floor on (4) sales area columns that are missing, damaged, or will become exposed as result of shelving changes.
14. **General Contractor** is responsible for demo of existing fillers and wedges shown to be removed prior to the Décor Vendor's arrival and case painting. Verify with CM before removing fillers or merchandisers.
15. **General Contractor** needs to caulk around all doorframes. This is after all the VCT work has been successfully completed. The color of the caulk needs to be coordinated with the Construction Manager.
16. **General Contractor** is to install plywood caps over all gaps between shelving the length of the shelving and in gaps between angled cases.
17. **General Contractor** to provide temporary bracing between back-to-back shelving to cases during case work, Construction Manager to coordinate with Grocery Reset for permanent bracing (or will be handled during Grocery Reset).
18. **General Contractor** to remove sign headers from Lunch Meat, Dairy, and Beer cases.
19. **General Contractor** to remove debris and broom sweep tops of all cases at project completion.
20. **General Contractor** to seal with rodent proof material the drywall to the block wall behind all new and relocated cases where horizontal framing/furring is not present.
21. **General Contractor MUST** provide a 3rd party cleanup person who will clean 40 hours per week for (4) weeks as indicated in the Construction Schedule. This cleaning is to include dusting of product and shelving including displays in the entire store for the duration of VCT work. This person shall be identified to the Construction Manager and Store Manager.
22. **General Contractor** is responsible for installing new Fire Extinguisher plaques on all sales area and office Fire Extinguishers once all painting and wall finishes are complete. New plaques are to be as follows:

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

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

1. **General Contractor** to include labor to relocate any shelving not secured to a perimeter wall and Grab N Go shelving (around the tobacco kiosk) for the installation of VCT.
2. **General Contractor** to scrape and sweep clean any VCT that becomes exposed due to the relocation of equipment or shelving. This shall be done prior to opening the store for customers. Must provide own scrape blade for shelving moves.
3. **General Contractor** shall patch and repair floors due to removal of floor stubs, existing walls, etc.
4. **General Contractor** to include installation and material of temporary VCT when shelving/cases/displays are removed exposing areas of concrete floors that create customer trip hazards. VCT can be any color. Applicable if area is exposed for more than one week.
5. **General Contractor** to clean the top of all floor clean outs in the sales area after all floor tile work has completed at the end of the project.
6. **General Contractor** shall be responsible for installing McCue corner guards as shown on the fixture plan.
7. **Ahold Delhaize USA** will provide inspection and jetting of all waste lines. **General Contractor** must have all clean out access points open and clear of any construction debris.
8. **General Contractor** is to ensure that **NO** plumbing hubs/drains or electrical junction boxes remain behind any void area in the sales areas.
9. **General Contractor** is to provide refrigeration chases and finishes for all refrigeration drops including those located **(1)** Produce Sales / **(2)** Frozen Food / **(2)** Deli Prep/Office.
10. **General Contractor** to wipe clean all sales area emergency lights and exit signs prior to the completion of the project after all major sales area work is complete.
11. **General Contractor** is responsible for verifying that all circuits (lights, fans, anti-sweat) are wired correctly prior to the Electrical Contractor leaving the store the morning following case moves\installs prior to product being placed in cases. Use the “Case install Electrical Checklist” provided by Energy Team.
12. **General Contractor/Plumbing Contractor** to install (11) new adjustable floor clean outs (Sioux Chief only). This work must be complete PRIOR to VCT replacement.
13. **General Contractor/Plumbing Contractor** will be required to cut down the 4" hub bells to be ½" above finished floor when installing new 4" hubs or per local jurisdiction requirements.
14. **General Contractor** will be responsible for the disposal of removed refrigerated cases on this project. The Refrigeration Contractor will move the cases to the dock door, it will be the responsibility of the General Contractor to remove the cases from the building (include removal equipment) to the planned means of removal (dumpster, flatbed truck, etc.). This does not include any equipment, just cases. Coordinate with Construction Manager. Cases being removed by General Contractor are:

* 04 HILP OHP 12'-0" PRODUCE SINGLE-DECK
* 05 HILP OHP 8'-0" PRODUCE SINGLE-DECK
* 06 HILP OHP 4'-0" PRODUCE SINGLE-DECK
* 27 HILP ORZ 7'-6" FROZEN BAKERY
* 30 HILP PT-72 6'-1" COLD DELI SELF SERVE
* 31 HILP PT-4R-67 4'-3" COLD DELI SELF SERVE
* 32 HILP PT-72 12'-1" COLD DELI SELF SERVE
* 41 HILP ORZ 5'-0" FROZEN BAKERY END CAP
* 46 HILP ORZ 5'-0" FROZEN FOOD END CAP

1. **Electrical Contractor** to provide all labor and materials to install a new dedicated anti-sweat circuits for the new retrofit doors or new case/s with doors. This applies to Produce, Dairy, Frozen Food, Lunch Meat, and Beer. Follow general notes in plans for details on this circuit.
2. **Electrical Contractor** must run independent electrical conduit of appropriate size for the number of circuits; **NO** electrical lines, sensor cables or cat5 for monitors are to be run inside the refrigeration PVC chases with refrigeration lines and should **never** penetrate the pit box. If this is unclear, please ask before doing this work.
3. **Electrical Contractor** shall be responsible for relocating or adjusting the height and location of all fire strobes, exit lights, and emergency lights in the sales area to accommodate the new décor package. These relocations will need to be coordinated with project Décor Contractor and/or the Construction Manager.
4. **Electrical Contractor** is to install (all new) emergency and (all new) exit lights on sales floor and back rooms. Exit lights shall be LED Technology. These fixtures are to be replaced prior to sales area painting, failure to do so will result in repairs at the Contractor's expense.
5. **Electrical Contractor** must not install up lighting until after the décor is complete.
6. **Electrical Contractor** to include making electrical connection to the Soft Tile Contractor's pigtail for grinding equipment.
7. **Electrical Contractor** must seal all new LED light fixtures in prep rooms, coolers and freezers from the top, so no condensation enters the fixture.
8. **Painting Contractor** is to skim the sheetrock walls where old décor is removed and achieve a “Level 3” finish prior to painting. Painter is to skim all imperfections in all sales area drywall as necessary prior to painting the sales floor walls.
9. **Painting Contractor**– to cover all product and shelving including displays in the area impacted by Décor removal and GWB patching and painting. Any product or fixture damage caused by not doing so will be the responsibility of the painter to pay for damaged product or replacement of fixtures.
10. **Plumbing Contractor** to replace the existing water cooler with an ADA approved high/low cooler (Elkay EZSTIL8C Stainless Steel and the appropriate bottle refill station). Must have new bottle refill on new water cooler of matching brand.
11. **Soft Tile Contractor** to provide and install approx. (250) sqft. of VCT to match the existing color. This will be for damaged stained or missing floor tile due to shelving changes and gondolas relocations. (ex. HBC World)
12. **Soft Tile Contractor** to provide and install approx. (317) sqft. of additional VCT to cover Frozen Food Aisles. See below for location.
13. A diagram of a building

    Description automatically generated with medium confidence
14. **Soft Tile Contractor** is to include the use of Mapei "G21" two-part urethane adhesive when placing VCT in front of the Produce Cases planned to contain a misting system. This adhesive is to be used for all VCT under the case to a minimum of 4' away from the case.
15. **Soft Tile Contractor** is to include moisture test, grinding of any loose patch/high spots/problem areas, sanding entire floor, installation of APAC "V-Block" (or North American "Vapor Guard Pro"), floor patch and leveler, and final sanding in the VCT bid, no change order will be accepted for floor patch. (refer to specifications for material and products to use)
16. **Soft Tile Contractor** is to include material and installation of VCT under Grab N Go shelving (around the tobacco kiosk) and any perimeter wall shelving that is not attached to the wall.
17. **Refrigeration Contractor** is to remove all old, refrigerated cases and move to backroom roll-up doors or onto salvage trailer.

**Restrooms:**

1. **General Contractor** is to install new **Black** ADA approved restroom placards.
2. **General Contractor** to bid all labor and materials to order and install (2) new hollow metal doors undercut 2”.
3. **General Contractor** to install new “toe pulls” at base of (2) restroom doors.
4. **General Contractor** must install 4-hole commercial grade 6” long kick down door stops on both rest room doors.
5. **General Contractor** to install new push/pull plate hardware on both restroom doors.
6. **General Contractor** to clean the exhaust fan grills in both restrooms.
7. **General Contractor –** to provide 2’ x 5’ stainless steel for new hand driers. The new stainless will need to run fully behind the new hand drier and should be large enough to fully cover the existing marble inlay and the “footprint” of the old hand drier and go to the floor. GC to remove the recessed hand driers and infill the wall so that the new hand driers will surface mount. Use appropriate materials to make this a solid mounting surface.
8. **General Contractor** is to install new baby changing stations. Follow installation guide rules included with each station and dimensions on approved plans to ensure proper mounting height. Changing Station is to be "Diaper Depot Horizontal" color to be: Powder Grey 2301
9. **General Contractor** to replace (5) toilet seats in restrooms, color to match.
10. **General Contractor** to install (5) toilet paper dispensers 15” AFF to bottom of dispenser and 1-1/2” clearance below the horizontal grab bar. CM to order new toilet p dispensers on the ERF (Do not install paper towel dispensers in the restrooms).
11. **General Contractor** is to replace both sets of restroom toilet partitions (color to be stainless steel). Urinal screen is to have overhead bracing. **(Note: legs of new partitions must not fall on top of floor drain.)** Partitions must be made by one of the following manufacturers: American Sanitary Partition Corporation, Global Steel Products Corp, or Metpar Corp. **General Contractor** to make sure to order and install a headrail bar, installed in the handicap stall to anchor to the wall to sturdy the partition system. (Plans usually do not show this.)
12. **General Contractor** to carefully remove the soap dispensers and re-install once the restroom work is complete.
13. **General Contractor** to install 2 coat hooks in each restroom stall, one mounted at 48" and the other mounted at 59". Coat hooks are to be secured with thru bolts (tamper resistant Pin-In-Star on inside and smooth head barrel style binding post on outside “with a dab of Loctite Threadlocker”.
14. **General Contractor** is to replace restroom mirrors with (2) standard style and (2) handicap style.
15. **General Contractor** is to replace and install (5) feminine napkin disposal hardware.
16. **General Contractor** must contact and use Rick Ling (Ph # 336-918-2231 or email: ([rling@newlifetilecleaner.com](mailto:rling@newlifetilecleaner.com)) with New Life Tile for the installation of the sealer used in the restrooms. This shall include all labor and material associated with the sealer installation.
17. **General Contractor** is to professionally clean all restrooms, complete this work at end of project and must have the Store Manager to sign off on the completion.
18. **Electrical Contractor** to remove old hand driers and install (4) new Thin Air hand dryers with wall plates. Mount at 42” A.F.F. to the bottom of the dryers.
19. **Painting Contractor** is to repaint restroom ceilings with epoxy paint, color to be white. Make sure to wait until new lights are installed before painting ceilings.
20. **Plumbing Contractor** is to install waste line coverings under all sinks in both restrooms.
21. **Plumbing Contractor** is to install all new restroom fixtures- toilets, urinal, sinks and hardware. If existing toilets have tanks, then the new toilet fixtures need to be commercial elongated pressure assisted toilets. If the existing toilets are flush valve style, then new should be commercial rated flush valve style. All Flush valves should be installed level and plumb. The urinals should be the same size as existing to eliminate need for tile work. The sinks should also match the existing size and type to eliminate tile work.

##### Grocery Storage Area:

1. **General Contractor** shall be responsible for repairing and replacing all damaged/missing welded wire, doors and framing above all coolers, freezers, and rooms in the grocery storage area…coordinate repairs with HVAC work. (Allow access to equipment)
2. **General Contractor** to patch all openings in masonry/drywall demising wall and mechanical room created because of this remodel project. Use rodent proof material.
3. **General Contractor** is to remove the construction debris from the tops of all walk-ins and rooms and sweep clean.
4. **General Contractor** to construct a back-stock storage platform. Platform to be constructed of ¾"x4x8 plywood with 2x4 supports (turned tall) with six threaded rod passing through the plywood and 2x4 with washer and two bolts supported by Unistrut attached to the roof joist. **Placement should be above a cooler/freezer top with 4’ clear walkway around and adequate access through perimeter screen.**
5. **General Contractor** to install (30) feet of McCue “Systems Protector” in front of electrical panels (fence style system with posts and 3 box rail sections high at each section)
6. **General Contractor** to assemble and install: Recycle bins, janitor’s cabinet, misc. tables, ALL trashcans, lounge furniture, office furniture, etc. Coordinate with Construction Manager.
7. **General Contractor-** to remove and trash the existing damaged or outdated “U” Bulb fly zapper and install (2) new zapper provided by Food Lion.New zappers tobe mounted 6’ AFF to the bottom of the unit.
8. **Electrical Contractor** is to make sure all open junction boxes, control panels, and electrical panels throughout the store above the coolers and freezer, above the lay-in ceilings are closed prior to the project completion.
9. **Electrical Contractor** to provide infrastructure for a call box at the side egress Door. This will include conduit from the bar joist down and through the wall to a weatherproof 4x4 gang box mounted beside the DSD Door outside. Conduit from the bar joist.
10. **Electrical Contractor** to provide power for (2) new bug zappers in the backroom. Power should be mounted at 8’ AFF. **Note:** Do Not remove, relocate, unplug, or discard the EcoLabs Flying Insect Traps (with Glue Boards). CM to order new fly zappers on ERF.
11. **Painting Contractor** to paint all backroom and prep-room areas that are painted. Paint previously painted surfaces, doors, doorframes, etc. in backroom and grocery storage.
12. **Painting Contractor** to include painting the white rodent stripe on the perimeter of the backroom storage area.
13. **Plumbing Contractor** is to provide and install check valves on the cold-water side of all mixing valves if not existing to include all prep sinks with hand sprayers and misting system.
14. **Refrigeration Contractor** to fill/seal all new penetrations created under the RC scope of work.

##### Mechanical Room:

1. **General Contractor** shall leave a set of as-built construction drawings in the mechanical room at the end of the project. These are to be in a **6” PVC sleeve with threaded end caps** and the final completion date written on the PVC sleeve mounted horizontally on the wall.
2. **General Contractor** to remove old or new VCT or Carpet from the motor rooms.
3. **Electrical Contractor** to ensure the new lights installed in the motor room are under the refrigeration runs.

##### Janitor’s Room:

1. **General Contractor** is to clean the exhaust fan grille.
2. **General Contractor** is to provide a minimum of 4 neoprene spring operated mop hangers mounted above the can wash.

##### Lounge:

1. **General Contractor** must install a 4-hole commercial grade 6” long kick down door stop on lounge door.
2. **General Contractor** to bid all labor and materials to replace the self-contained “exhaust fan”. Replace with same brand /style of unit.
3. **General Contractor** is to clean the exhaust fan grille.
4. **General Contractor** to remove all items from existing wall paneling and make paint ready.
5. **General Contractor** to remove existing wall paneling and install new Marlite as directed in plans.
6. **General Contractor** to install new lockers located by Construction Manager. Lockers will be provided by Ahold Delhaize USA.
7. **General Contractor** is to provide 10 sturdy coat hooks (Stainless Steel) evenly spaced on a 1x4 board painted to match.
8. **General Contractor** to install two cork boards and one mirror provided by Ahold Delhaize USA.
9. **General Contractor** is to install a paper towel dispenser in the lounge. Coordinate the location with the Construction Manager. (Ahold Delhaize USA will provide the dispenser)
10. **Electrical Contractor** to install receptacles for coffee and microwave 50" a.f.f.
11. **Electrical Contractor** – to provide all labor and materials to install one wall mounted duplex receptacle and a single duplex junction box with pull string for lounge monitor at 90" AFF to the center of the receptacle and Jbox. These will need be mounted as close to the corner as possible. These will typically mount as per plans and over the Refrigerator but may need to be relocated due a ceiling being lower than 8’.
12. **Painting Contractor** - to paint doors and frames. This includes any window frames (if existing).

##### Department Manager’s Office:

1. **General Contractor** must install a 4-hole commercial grade 6” long kick down door stop on DMO door.
2. **General Contractor** is to provide and install a new laminated millwork countertop. Coordinate utilities with counter location! Counter to be 30" above finished floor and 24” deep, refer to plans for laminate color and millwork details. Color to be Desert Beige (Matte Finish).
3. **General Contractor** to provide plastic grommets for wiring penetrations of countertop.
4. **General Contractor** to install a new laminated millwork shelf mounted 28” above countertop. Laminate to match counter or Color to be Desert Beige (Matte Finish)
5. **General Contractor** to install a new hollow metal door undercut 2” with a window.
6. **General Contractor** to install push/pull plate hardware on door.
7. **General Contractor** to install new Marlite. Color to be Wheat
8. **Electrical Contractor** to install one quad receptacle 64” AFF over the shelf.
9. **Electrical Contractor** – to bid all labor and materials remove existing LED light fixture mounting brackets and toggle bolt them directly to the GWB ceiling.
10. **Painting Contractor** to paint the wood trim at the ceiling. Color to be Macadamia.
11. **Painting Contractor** to paint doors and frames.

##### Associate Training Room:

1. **General Contractor** must install (1) four-hole commercial grade 6” long kick down door stop on Training room door.
2. **General Contractor** is to clean the transfer fan grille.
3. **Painting Contractor** is to paint the existing sheetrock ceiling. Make sure to wait until new lights are installed before painting ceilings.
4. **Painting Contractor** to paint doors and frames.

##### Roof:

1. **General Contractor** must coordinate roof work with Landlord’s Roofer to comply with Landlord’s Roof Warranty.

**Rear Exterior & Sides:**

1. **General Contractor** is to properly re-stripe truck guide stripes (as per Food Lion Plans and Specifications). Provide glass beads for stripping.
2. **General Contractor** shall install a pull handle on the designated construction door for the remodel. This door must remain closed for security and should never be propped open.
3. **General Contractor** is responsible for all damaged landscaping, out parcels and finishes around the perimeter of the store due to the construction work. The General Contractor will be required to repair all damaged materials, out parcels, & ruts prior to finishing the job. These areas must be smoothed out, seeded and straw installed.
4. **General Contractor** will not be allowed to pull drop cords through any hollow metal door which would keep the doors from closing. Coordinate with the Construction Manager for allowable cord location.
5. **General Contractor** to secure a screen to the sprinkler blow off.
6. **Electrical Contractor** to replace (4) light fixtures over Dock doors. Fixtures are National Account. Verify type with Construction Manager prior to ordering. (Use 4’ LED fixture type “N2” VPS4-14-40W-40K-J-Y-FR-SP fixtures)
7. **Painting Contractor** is to re-stencil the store numbers on the back-dock doors and roll-up doors.
8. **Painting Contractor** must repaint all exterior metals to include stairs, canopy supports, doors, doorframes, bollards, light pole bases, etc.
9. **Painting Contractor –** to apply primer and then apply the anti-rodent coating on the face of the dock wall from the bottom of the truck well up to finished floor at all dock doors. Painter to use Sherwin Williams FT910 Surfacing compound (primer) and (2) coats of Acrolon100 Urethane (finish coat), color to match existing exterior color as close as possible. Painter must be able to prove that this process and paint was used.

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###### Allowances

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**\*Note: General Contractor is to incorporate in this contract the listed allowance as stated in the bid notes per the Ahold Delhaize USA Construction Manager.**

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* + None.

CC: Construction Manager – Michael Thompson

General Contractor – Poettker, Prince, STH, W.E. Dentmon

Energy Team Member – Chad Farr

Construction Coordinator – Angie Wingler

MT/afw

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