



**ADDENDUM
CITY OF AUSTIN, TEXAS**

Solicitation: RFP SMB0101

Addendum No: 2

Date of Addendum: January 19, 2016

This addendum is to incorporate the following to the above referenced solicitation:

1. **Correction:** The answer to question 1.3 of Addendum No. 1, "Will the vendor also be expected to provide beverages?" is corrected to read as follows:

(A) The vendor should provide water only.

2. **Questions and Answers:**

2.1 (Q) Can you provide the lay-out for the commercial kitchen?

(A) Yes, please see attached.

2.2. (Q) Can you provide a list of equipment that will be available in the new commercial kitchen?

(A) Yes, please see attached.

1. ALL OTHER TERMS AND CONDITIONS REMAIN THE SAME.

APPROVED BY:


Sandy Brandt, Corporate Contract Administrator
Purchasing Office, (512) 974-1783

1-19-16
Date

ACKNOWLEDGED BY:

Name

Authorized Signature

Date

RETURN ONE COPY OF THIS ADDENDUM TO THE PURCHASING OFFICE, CITY OF AUSTIN, WITH YOUR RESPONSE OR PRIOR TO THE SOLICITATION CLOSING DATE. FAILURE TO DO SO MAY CONSTITUTE GROUNDS FOR REJECTION.



hatch + ulland owen architects

1010 East 11th Street
Austin, Texas 78702
T: 512.474.8548
F: 512.474.8643
www.huarchitects.com

Mechanical, Electrical, and Plumbing Engineers
Encotech Engineering
Consultants
8500 Buffalone Cove, Suite B-103
Austin, Texas 78759
T: 512.338.1101

AARC KITCHEN REMODEL
8401 Cameron Rd, Austin, TX 78754

COA 99% REVIEW ONLY

COVER SHEET
A1.0

ABBREVIATIONS:

Table of abbreviations for construction documents, including terms like 'Present', 'Architect', 'Contractor', etc.



Asian American Resource Center
Kitchen Renovation
8401 Cameron Rd,
Austin, TX 78754

SYMBOLS:

Table mapping symbols to descriptions for keynotes, interior elevations, section cuts, door callouts, and riser/run callouts.

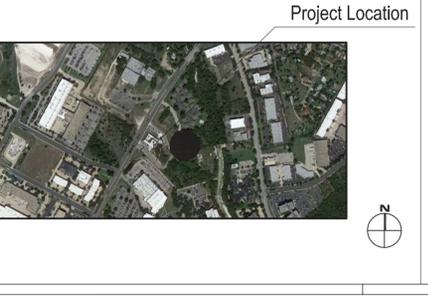
GENERAL HEALTH NOTES:

- 1. THIS ESTABLISHMENT MUST COMPLY WITH TEXAS FOOD ESTABLISHMENT RULES (TFER) AND ALL CITY OF AUSTIN CODES AND ORDINANCES
2. TILE GROUT AND MORTAR TO BE CHECKED, SEALED, AND CLEANED AS INDICATED IN DRAWINGS
3. KITCHEN AND ASSOCIATED FOOD STORAGE OR PREP AREA FLOORS, WALLS, CEILING AND FIXTURES SHALL BE CONSTRUCTED FROM MATERIALS THAT ARE SMOOTH, DURABLE, EASILY CLEANABLE AND NON ABSORBENT
4. CEILINGS OVER THE KITCHEN MUST MEET THE FOLLOWING CONSTRUCTION CRITERIA: NO OPEN RAFTERS, TRUSSES, GRID WORK, DUCT WORK, UTILITY LINES, PIPE, NO EXPOSED STRUCTURE, LIGHTS TO BE SHIELDED
5. PROVIDE BASEBOARDS OR SANITARY COVING TO ALL NON MASONRY JUNCTURES
6. DRAIN LINES FROM EQUIPMENT MUST BE PROVIDED WITH AT LEAST 1" AIR GAP AND BE DRAINED TO AN APPROVED WASTEWATER DISPOSAL SYSTEM
7. DOORS OPENING TO OUTSIDE OF KITCHEN FACILITY MUST BE TIGHT FITTING, SELF CLOSING
8. MINIMUM 50 FOOTCANDLES OF LIGHT AT KITCHEN AND PREP AREA

CODE ANALYSIS

THE EGRESS SYSTEM WILL BE COMPLIANT WITHOUT THE TWO SOUTHEAST SERVICE DOORS THAT WILL NO LONGER FUNCTION AS EGRESS DOORS DUE TO THE RENOVATION OF THE KITCHEN AREA. THE MINIMUM EGRESS WIDTHS HAVE ALSO BEEN EVALUATED AND THE PROPOSED KITCHEN SATISFIES ALL 2012 IBC REQUIREMENTS
THE PREVIOUSLY DENOTED "STORAGE AREA" WILL BE INCORPORATED INTO THE NEW KITCHEN AND WILL NO LONGER REQUIRE A 1-HOUR FIRE RATED SEPERATION. THE KITCHEN WILL FUNCTION AS AN ASSEMBLY AREA AND WILL NOT REQUIRE A 1-HOUR FIRE RATED ASSEMBLY

SITE LOCATION MAP:



DRAWING INDEX:

- ARCHITECTURAL
A1.0 COVER SHEET
A1.1 ARCHITECTURAL SITE PLAN
A2.0 ARCHITECTURAL DRAWINGS

GENERAL NOTES:

ALL ROOF VENTS, FLASHING, CURBS, PENETRATIONS AND REPAIR TO BE DONE BY PREVIOUS ROOF MANUFACTURER AND INSTALLER (AMERICAN ROOF SOLUTIONS) OR APPROVED SO THAT EXISTING WARRANTY IS STILL VALID.

EQUIPMENT SCHEDULE

Equipment Schedule table with columns for Key, Quantity, Equipment, and Notes. Includes items like Double Sink, Ice Machine, Refrigerator, and Dishwasher.

Issue Dates table with columns for Issue Dates and Review Set percentages.

