PURCHASING DEPARTMENT

The bid listed below has had addenda issued. Documents are available over the Internet at http://www.norwalkct.org Adobe Acrobat reader is required to view this document. If you do not have this software you may download it free from Adobe. The document number to request will be the same as the project number indicated below.

Project #	Addendum #	# of Pages	Original Issue Date
3900	1	2	February 19, 2019

Addendum Issued Date	February 27, 2019	
Project Number Addenda Number	3900	
Deadline	2:00 PM	March 8, 2019
Project Title	Construction Management Services for Miscellaneous Projects at Norwalk High School	

This Addendum is a contract document modifying previously issued documents, which remain in full force except as specifically modified below.

Quotations appearing on the Proposal are to reflect the provisions of this Addendum. Failure to acknowledge receipt of this Addendum in the space provided on the response sheet may subject candidate to disqualification.

RESPONSE TO QUESTION:

QUESTION: We have gone through the RFP and do not see the description for the Culinary Arts Program. Can you please tell us what it details and or is there a drawing.

RESPONSE: The expanded Culinary program will re-purpose a 2340 sf former automotive shop space at a grade level. Lab and instructional space for 24 students will be provided, set up to provide students with experience working with commercial kitchen equipment. Equipment groupings are all to be commercial grade and include a full cooking line, three double-sided prep/cooking islands (for use by four students on each side), an instructors demonstration station, along with a dish/pot wash area, dry pantry storage and refrigeration units. It is anticipated that a mechanical space will be added within the room along the exterior wall. Handwashing sinks will be distributed throughout the space. Trenching of the existing slab-on-grade is required, and there is an area of brick inlay which will be removed. After slab repair, an epoxy floor system will be installed. New lighting will be installed, and the program includes installation of a kitchen-grade lay-in ceiling. This area of the building does not

currently have sprinklers; fire protection and ventilation control (commercial hoods) will be added for compliance with NFPA 96. Improvements will be in compliance with current fire safety and health and building codes.