



Business

Department

School Administration Building

304 New York Ave

Oak Ridge, Tennessee 37830

Phone (865) 425-9003

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## Request for Proposal

### ***Description of items/services requested:***

The Oak Ridge Schools Board of Education is soliciting proposals for Food Service Equipment (**RFP 21-007**) **Food Service Equipment.**

### ***General Requirements:***

Proposals, bids, or responses will be accepted by the Oak Ridge Schools Business Department no later than **2:00 PM EDT, April 7, 2021.** Every document must be enclosed in an envelope clearly marked as a bid document. Two full copies of the proposal must be submitted each with original signatures on both Bid Forms (included in this packet). Any response, bid, or proposal received after the above deadline shall be considered late, and will not be opened or considered. Bid prices must be valid for no less than sixty (60) days from the date of the bid.

All documents shall be submitted to the following address:

Mary Ann Riley, Purchasing Specialist

Re: Food Service Equipment

(RFP 21-007)

Oak Ridge Schools

304 New York Ave

Oak Ridge, TN 37830

## **FOOD SERVICE SPECIFICATIONS:**

### **PART I GENERAL**

#### **1.01 SCOPE:**

- A.** The Food Service Dealer/Contractor (FSC) shall furnish and complete, all food service equipment, labor, materials, equipment, etc. as shown on plans and as specified herein.
- B.** FSC is responsible for procurement, delivery, unpacking, damage inspection, assembly/erection and final placement of all equipment included herein in required locations as shown on plans, leaving same with threaded outlets of type of connections as standardized by Food Service Equipment Manufacturer's for FSC to make final steam, plumbing, electric and ventilating connections unless directed otherwise in the specifications.
- C.** FSC shall provide to the OWNER for each school the equipment item information and shop drawings so that coordination relating to all required rough-in requirements, utility connections, anchorage, support blocking space allocation and delivery requirements can be provided to the OWNER. The FSC shall construct all openings, utility rough-ins, furnish and install required sleeves, furnish and install all reinforcing, miscellaneous supports, angles, plates, anchors and bolts necessary to secure FSC furnished equipment in place. Final utility connections to direct wired and plumbed equipment will be by the FSC unless noted otherwise. OWNER shall coordinate access to project site with FSC who will be responsible for the final positioning and testing of equipment.
- D.** FSC is to provide a competent foreman for erection and placing of equipment and to counsel with THE OWNER in regard to connections at time of final placement.
- E.** FSC shall erect the equipment at the site in full compliance with current rules and regulations of state, county and local regulations. If, because of certain job conditions, any work specified to be performed under this contract must be done by others, the FSC shall sub-let such work to those who may be qualified to do such work or make other arrangements at his own expense as may be approved by the Owner.
- F.** If it becomes necessary to schedule construction so that all partitions will be erected prior to delivery of Food Service Equipment, bidders are cautioned that all equipment must be fabricated so that it can be handled through finished door openings. FSC shall furnish necessary flues and/or vents of proper capacity to operate fixtures specified.
- G.** Trim of same material as body of fixtures furnished and installed on fixtures where necessary to create sanitary conditions and finished appearance.
- H.** FSC will clean up all debris made by his workmen immediately upon completion of final placement and remove same from premises. Equipment is to be received on the job site in clean condition and cleaned just prior to Owner's acceptance so as to be free from dirt and dust occurring from building conditions.

#### **1.02 RELATED DOCUMENTS:**

- A.** Applicable provisions of the Invitation to Bid shall apply to the work under this section.

#### **1.03 QUALIFICATIONS OF BIDDERS:**

- A.** It is required that all fabricated equipment such as food serving units, tables, sinks, counter tops, etc., described in following specifications other than by name and catalog numbers, be manufactured by an equipment fabricator who has the plant, personnel and engineering facilities to properly design, detail and manufacture high quality food service equipment. The manufacturer to be subject to approval of Owner. All work in the above category manufactured by one manufacturer and of standard unit assembly and uniform design and finish.

- B. The manufacturer of this equipment must be able to show that he is now, and has been engaged in the manufacture or distribution of equipment as required under this contract as his principal product.
- C. Upon demand, manufacturer being considered for possible negotiation, shall submit to THE Owner, evidence of his having executed contracts of a size comparable to this contract. He shall further submit evidence of ample financial resources which enable him to handle the work in a satisfactory manner, and to deliver items of equipment as required, without delaying the progress of the work.
- D. The manufacturer of this equipment as herein specified is a recognized distributor for the items of equipment specified herein to be of other manufacture than his own.
- E. Quality Assurance:
  1. Manufacturer's Qualifications: Firms regularly engaged in manufacture of food service equipment types, capacities, and sizes required, whose products have been satisfactory use in similar service for not less than 5 years.
  2. Installer's Qualifications: Firms with at least 5 years of successful installation experience on projects with food service equipment similar to that required for project.
  3. Fabricator's Qualifications: Where indicated units required custom fabrication, provide units fabricated by shop which is skilled and with a minimum of 5 years of experience in similar work. Fabricate all custom equipment items at same shop. Where units cannot be fully shop-fabricated, it will be acceptable to complete fabrication work at project site.
- F. Only manufacturers who can meet the foregoing qualifications will be considered to be approved.

ALL SCHOOLS - Approved Fabricators: Titan Stainless and Hobart Sales and Service (Specialty Stainless)

1.04 CODES AND STANDARDS: or most up to date codes required.

- A. NSF Standards: Comply with applicable National Sanitation Foundation (NSF) standards and recommend criteria. Provide each principal item of food service equipment with a NSF "Seal of Approval".
- B. U.L. Labels: Where available, provide U.L. labels on prime electrical components of food service equipment. Provide U.L. "recognized marking" on other items with electrical components, signifying listing by U.L., where available.
- C. ANSI Standards: Comply with applicable ANSI standards for electrical powered and gas-burning appliance, for piping to compressed gas cylinders, and for plumbing fittings including vacuum breakers and air gaps to prevent syphonage in water piping.
- D. NFPA Codes: Install food service equipment in accordance with the following National Fire Protection Codes (NFPA) Codes:  
 NFPA 54 - National Fuel Gas Code.  
 NFPA 70 - National Electrical Code.  
 NFPA 96 - Removal of Smoke and Grease-Laden Vapors from Commercial Cooking Equipment.
- E. ASME Boiler Code: Construct steam generating and close steam heated equipment to comply with American Society of Mechanical Engineers (ASME) Boiler and Pressure

Vessel Code; Section IV for units not exceeding 15 psi or 250 deg. F (121 deg. C.), or Section 1 for higher pressure/temperature units.

- F. Health Code: Install food service equipment in accordance with local health department applicable regulation.
- G. Building and Local Codes: Construction and installation shall comply with all applicable local building, utility, safety and fire codes and regulations.

1.05 SUBMITTALS AND CLOSEOUT:

- A. Product Data: Submit manufacturer's product specifications and installation instructions for each item; include rough-in dimensions, service connection requirements performance, power/fuel requirements, water/drainage requirements, and other similar information.
- B. Shop Drawings: SUBMIT ROUGH-IN DRAWINGS WITH 10 DAYS AFTER NOTIFICATION TO PROCEED, to allow for timely installation and coordination of all trades. Submit dimensioned rough-in drawings, at minimum of scale 1/2" = 1'-0", showing mechanical and electrical requirements. Submit dimensioned fabrication drawings for custom fabricated equipment including plans, elevations, and sections, at minimum scale of 3/4" = 1'-0", showing materials and gages used. Digital submittals are encouraged.
- C. Instruction: After final connections have been made, this contractor shall carefully examine and adjust all operative equipment and instruct personnel in the correct operation and the manufacturers recommended maintenance procedures.
- D. Maintenance Data: Furnish two (2) sets of dimensional prints, data sheets, spare parts list, wiring diagrams, and operation instructions for each piece of operating equipment, each set neatly bound in al stiff-back cover. Digital submittals are encouraged.

1.06 DELIVERY, STORAGE, AND HANDLING:

- 1. Deliver food service equipment in factory-fabricated containers designed to protect equipment and finish until final installation. Make arrangements to receive equipment at project site, or to hold in warehouse until delivery can be made to job site.
- 2. Store food service equipment in original containers, and in location to provide adequate protection to equipment while not interfering with other construction operations.
- 3. Handle food service equipment carefully to avoid damage to components, enclosures, and finish. Do not install damaged food service equipment; replace and return damaged components to equipment manufacturer.

1.07 DRAWINGS AND FIELD MEASUREMENTS:

- A. Prints of the foregoing drawings are to be submitted to the Owner for approval before proceeding with fabrication. After approval has been received, copies are to be supplied to the Owner for distribution to other contractors where necessary. Digital submittals are encouraged.
- B. FSC shall check all measurements at the building and be responsible for same. Measurements shown on drawings accompanying these specifications are approximately and are for estimating purposes only. At time of checking measurements, FSC shall carefully examine spaces and

- existing conditions, and report to the Owner any work performed by others or planned by others which prevents him from execution of his work as required under the contract and obtain Owner's final decision and instructions before proceeding.
- C.** FSC shall carefully measure locations of all floor and wall penetrations and existing conditions, and indicate them and provide for them on his shop drawings and final mechanical plan. If his inspection reveals that any of these existing conditions seriously interfere with execution of his work as required under his contract, he is to report these conditions to the Owner and await his decision and instructions before proceeding with that portion of his detailed drawings.
- 1.08** MATERIAL AND WORKMANSHIP:
- A.** Unless otherwise specified or shown on the drawings, all material to be new, of best quality, perfect and without flaws, and delivered upon completion in an undamaged condition.
- B.** All labor performed in a thorough workmanlike manner by qualified, efficient, and skilled mechanics.
- 1.09** SANITARY CONSTRUCTION:
- A.** All equipment constructed in strict compliance with standards of the National Sanitation Foundation as outlined in their bulletin on Food Service Equipment entitled "Standard No. 2" dated July and October, 1952, and in full compliance with Public Health Regulations of State of Alabama in which installation is to be made. Each piece of equipment to have "seal of approval" label of the National Sanitation Foundation or of most recent compliances on record.
- B.** Dishwashing machine must conform to Standard No. 3 revised September, 1956, and electrical and gas cooking and warming equipment must conform to National Sanitation Foundation, Ann Arbor, Michigan or of most recent compliances on record.
- 1.10** BRANDS AND NAMES:
- A.** Substitutions by any bidder wishing to supply alternate equipment other than that specified shall follow the requirements listed in the Invitation to Bid.
- B.** Bidders recommending such substitutions are cautioned to examine mechanical and electrical plans and conditions of building to determine if such substitutions will require changes in mechanical or electrical connections which have already been planned. If proposed substitutions require such changes, bidder shall be responsible for any cost involved.
- C.** Any bidder wishing to supply alternate equipment other than that specified must submit a written request for substitution to the OWNER ten (10) days prior to the Bid Date for approval or disapproval. The request must be accompanied by the name of the manufacturer and model, a complete description of the proposed substitution, drawings, catalog cuts, specifications, performance and test data, samples, of applicable, and all information necessary for an evaluation. A statement describing any changes in materials, equipment, or work that incorporation of the substitute would require must be included. A detailed description of the manner in which the proposed substitution conforms and/or varies from the item specified must also be provided. If approved an addendum will be issued.
- 1.11** PERMITS AND LICENSES:
- A.** FSC shall give to proper authorities all notices as required by law relative to work in his charge; obtain all official permits, licenses, etc., and pay such proper and legal fees to public officers and others as may be necessary to the due and faithful performance of the work, and which may arise incident to the fulfilling of these specifications.
- 1.12** INSPECTION AND CONDEMNATION:
- A.** The Owner shall have free access to FSC's shop or shops during the construction of this equipment for purpose of making inspections to see that plan, specifications, and detail

drawings are being adhered to carefully. The FSC shall correct any errors found during these inspections to the extent and within scope of plans, specifications and detail drawings.

- B. All work and materials in full accordance with latest rules of U. S. Public Health Service, National Board of Fire Underwriters, any local or State Ordinances, (the State Accident Commission's Safety Order) and regulations of the State Fire Marshal.

1.13 WORK BY OTHERS:

- A. All plumbing, steam, electrical and ventilation work required in connection with this equipment will be done by THE FSC. The work to be done by the FSC to include roughing-in to points indicated on mechanical plan, and final connecting from rough-in point to various pieces of equipment requiring such connections, and the supply of all necessary materials and labor for this work except as hereinafter noted.
- B. Refrigeration work done by FSC is hereinafter listed in Itemized Specifications SHALL INCLUDE electrical and plumbing connections to compressors, blower coils, controls, etc. These final connections are to be made by THE FSC.
- C. All line and disconnect switches, safety cut-outs, control panels, fuse boxes, or other electrical controls, fittings, and connections furnished and installed by others. Starting switches provided by FSC as specified under "General Specifications". Those starting switches furnished loose as standardized by Food Service Equipment Manufacturers (other than fabricated items) mounted and wired complete under FSC.
- D. Any sleeves or conduit required for refrigeration, tubing lines furnished and installed under FSC.
- E. FSC are to see that all lines are flushed free of foreign matter before connecting fixtures.

1.14 TESTING AND OPERATING INSTRUCTIONS:

- A. After all utility connections to equipment are made, conduct final test of equipment in presence of the Owner.
- B. FSC shall prepare a maintenance manual of food service equipment including care of finished surfaces, parts list and brochure of all equipment. Information to be assembled in a loose leaf binder. VENDOR shall also provide instructions for operating all equipment.
- C. FSC shall have the manufacturer's representative to demonstrate to Owner's Personnel

1.15 GUARANTEE:

- A. The VENDOR shall guarantee in writing all materials and workmanship of equipment provided under this Contract for a period of one year from date of final acceptance, unless otherwise noted. Any defects due to the use of improper materials or workmanship and not due to carelessness or misuse occurring within that time shall be promptly rectified by this FSC at his own expense upon notification by the Owner.
- B. *All walk in and refrigeration units shall have provided a one-year parts and labor warranty by the MANUFACTURER/FSC with an additional compressor warranty of FOUR years FOR PARTS ONLY.*

PART II PRODUCTS

2.01 GENERAL:

- A. The following specifications apply to all items mentioned hereinafter and embrace the particular details of construction. All deviations described within item itself.

NOTE:

The FSC shall verify and be responsible for seeing that all equipment being furnished shall have correct electrical and mechanical characteristics to match services available at the equipment. Indicate on shop drawings that this has been done.

- B.** Electrical Specifications:
1. Motors up to and including 1/2 hp wired for 110, 115, or 120 volts, single phase. Motors over 1/2 hp wired for 208 or 220 volts, three phases, unless otherwise shown on Architect's plans or shown in individual specifications.
  2. Heating elements having a connected load up to and including 1,000 watts wired for 110 or 220 volts, single phase. Any heating element over 1,000 watts or any combination of heating elements within one (1) fixture totaling more than 1,000 watts wired for 220 volts, single phase. Fixtures having a multiple number of heating elements such as hot food tables, etc., wired for three phases with the load balanced as equally as possible within fixture.
- C.** Switches and Controls:
1. The FSC to supply for each motor driven appliance or electrically heated unit, a suitable control switch or starter of proper type in accordance with Underwriter's code. Controls that are mounted on vertical surfaces of fabricated fixtures set into recessed die stamped stainless steel cups or otherwise indented to prevent damage.
  2. All internal wiring for fabricated equipment items, including all electrical devices, wiring controls, switches, etc., built into or forming an integral part of these items furnished and installed by Food Service Equipment Supplier in his factory with all items wired complete to a junction box within the fixture ready for final connection to building lines by Food Service Equipment Supplier. Provide standard three prong plug to fit "U" slot grounding type receptacles for all equipment items powered by plugging into 110 volt, 120 volts single phase AC. Provide suitable length three wire cord for equipment.
- D.** Faucets, Valves and Fittings:
1. FSC shall furnish all faucets, traps, tailpieces and fittings. Sinks fitted with faucets as called for under each item or as a separate item listed as faucets. All basin type faucets to be T & S #B-221CC. All splash mount faucets T & S #B-231CC. All special faucets for kettles, prewash, etc., listed under Item Specifications.
  2. All stops and shut-offs shall be furnished and installed by FSC.
- E.** Non-Corrodible Alloy:
1. Non-corrodible alloy, or stainless steel, specified hereinafter to be Type 302 stainless steel, having a standard analysis of 18% chrome and 8% nickel.
  2. All gauges, where specified United States Standard gauges. All exposed surfaces give to #4 or 180 grit. Where manufacturing process and welding disturb the original finish, it shall be carefully reground, polished and restored to match balance of surface.
- F.** Galvanized Iron:
1. Where galvanized iron is specified, furnish tight coat galvanized Copper Bearing. To be used in largest possible sheets with as few joints as necessary.
- G.** Welding:
1. All welded parts non-porous and free of imperfections, free of pits, cracks or disconnections. All welds of galvanized metal on dish tables and sinks ground smooth and sand blasted and sprayed with molten zinc at 1,200° Fahrenheit to a thickness of .004. Tinning of welds not acceptable. All welds of stainless steel ground and polished to original finish.
- H.** Pipe Stands and Frames:
1. All pipe stands for open base tables or dish tables shall be constructed of 1-5/8" stainless steel tubing as indicated in the itemized specifications. All stringers and cross

braces to be same material as legs. All joints between legs and cross braces are to be welded and ground smooth.

2. Cross rails must be supplied between each leg. Legs anchored to closed gussets at top only and without cross rails are not accepted except in the case of sinks.
3. All cross rails to be 10" center line above floor or as called for by local health authorities.

**I. Feet:**

1. All pipe legs fitted with sanitary die stamped stainless steel bullet shaped feet, fully enclosed with a slightly rounded bottom to protect the floor. Top of these feet fitted with a male threaded stem to fit into the end of the pipe legs hereinabove specified and provided a total adjustment of 1". Stem is extra-long so threads are not exposed. Bottom of pipe leg finished off smoothly and overlaps stem to provide sanitary fitting and prevent accumulation of grease or other debris at this joint.
2. Cabinet type fixtures mounted on 6" high die stamped sanitary one-piece stainless steel feet not less than 3" in diameter at top. Bottom adjusting member telescopes up into inside of upper member and match adjuster of open base units. Fitted with a male threaded stem and has an adjustment of 1" on the 6" high legs. The upper part stamped in a neat design with flared inverted shoulder, welded to stainless steel base plate designed for anchoring to channel braces below cabinet type fixtures.

**J. Table Tops (Metal):**

1. Metal table tops of #14 gauge stainless steel with all horizontal and vertical corners cover on 5/8" radius. Shop seams and corners welded, ground smooth and polished. Working tops on closed base fixtures reinforced on the underside with a framework of 1-1/4" x 1-1/2" x 1/8" galvanized angles. Cross angle members placed at each pair of legs. Additional cross angle members between legs on not less than 15" centers, and no more than 18" centers. (2) Two full length hat channel bracing for tables under 36". (3) Three for tables 36" and wider.
2. Tops reinforced so there will not be any noticeable deflection and reinforcements stud welded to underside of top. No rivets or bolts used through top.
3. Field joints provided in top where necessary, and located for practical construction and consistent with sizes convenient for shipping and accessibility into building. See section entitled "Field Joints" for description of these joints.
4. Metal tops turned down 1-3/4" in a bull nose roll except where adjacent to walls or other pieces of equipment. Wall side turned up 6" and back 2" on a 45 angle unless otherwise specified in item specifications.

**K. Dish Table Tops:**

1. Tops of dish tables constructed of 14-gauge stainless steel with all free edges turned up 3" and finished with die formed sanitary rolled rim. Sides adjacent to walls or higher fixtures flanged up 9" and back 2" on a 45 angle. All interior horizontal and vertical corners covered on 5/8" radius. Outside radius of rolled rim corners concentric with inside cove. Top braced with 1-1/2" x 1/8" G.I. angle front to back on approximately 24" centers. Bracing stud bolted to underside of top with cadmium plated lock nuts. Sound deadening mastic breaks metal to metal contact between all angle bracing and underside of top.
2. Dish table tops mounted on steel tubing legs and connecting rails same as specified for open base tables.
3. End of splash closed. Free corners of top spherical.



- L.** Drawers:
1. Drawer bodies die stamped from one (1) piece of #18 gauge Stainless Steel, 20" x 20" x 5" or as called for in Itemized Specifications. Top edges of drawer flanged out 1/2". Interior horizontal corners rounded on a 1" radius and interior vertical corners on 2" radius. The use of solder or other material to fill in these corners will not be accepted. Drawer bodies to be removable.
  2. Drawer face of #16 gauge stainless steel. Face die stamped with a raised border for rigidity and an integral die stamped handle embossed in face.
  3. Channel drawer slides welded to drawer face and fitted with steel ball bearing rollers. Adjustable stops furnished on each drawer.
  4. Drawers on open base tables partially enclosed between channel slides and underside of top with 18 gauge galvanized iron.
- M.** Under shelves:
1. The under shelves on open base tables solid removable metal shelf of #18 gauge stainless steel. Shelf made in removable sections with rolled down edges on sides which overlap pipe cross rails where they abut same. Abutting sections of shelves turned down 1" straight.
- N.** Elevated Shelves:
1. Elevated shelves constructed of #16 gauge stainless steel with edges and brackets as per itemized specifications.
- O.** Sinks:
1. Sinks of the size called for, constructed of #14 gauge stainless steel. Backs, bottoms and front formed of one continuous sheet with ends welded in place. Partitions for compartment sinks of same material and single thickness with top of partition fitted with 1-1/4" full roll formed integral with partition and welded.
  2. Vertical and horizontal corners including partition coved on 5/8" radius electrically welded ground smooth and polished.
  3. Top edges of sinks at front and ends, except where fitted with integral type drain boards, furnished with a 1-1/4" die formed integral sanitary semi-full rim.
  4. Across back of sinks, unless otherwise specified, there will be a 10" high splash back coved back 2-1/2" on a 45° angle. Ends enclosed. Unless otherwise specified, two (2) faucet holes on 8" centers provided over the center line of partitions between compartments, 2-1/2" down from top of splash turn back.
  5. Bottom of each compartment to have six (6) radial die stamped grooves pitched to center drain, and provided with 2" chrome plated brass level type drain with stainless steel strainer. Drain fitted with steel rod level handle for opening and closing drain and end of handle fitted with chrome plated brass four pronged EZ-TACH handle. Rod handles suitable braced to bottom of sink.
  6. Bodies mounted on 1-5/8" O.D. tubing legs same material as specified for open base tables and fitted with stainless steel bullet type adjustable feet. Legs fitted with die formed fully enclosed gussets. These welded to underside of sink.
  7. Free standing sinks 36" high to top of front edge and 46" high to top of splash. Sink depth from top of front edge to bottom of tub as specified. Lengths and widths given overall. Each drain fitted with tail piece.
- P.** Sink Inserts:
1. Sink inserts of one piece deep construction size called for and constructed of #14 gauge stainless steel. Sinks welded integral with counter tops with no lap between.

- Q.** Sink Drain boards:
1. Drain boards constructed of same material as sinks and welded integral to same. Drain boards to have 1-1/2" high rims with die formed integral rolled edges to match sink edges. Horizontal and vertical corners covered on 5/8" radius electrically welded, ground and polished to a #4 finish 180 grit. Solder filleting of these corners will not be acceptable. Drain boards pitched to properly drain into sink.
  2. Across backs and ends against walls or high fixtures, a 10" high splash back covered back across the top 2-1/2" to match splash of sink compartment. Splash back welded integral with splash of sink compartment with ends closed.
- R.** Field Joints:
1. Field joints located for practical construction and consistent with sizes convenient for shipping and accessibility into building. Field joints in tops, carefully sheared so they can be tightly butted and joined together to form an integral unit to match balance of equipment.
- S.** Refrigeration Joints:
1. Refrigeration furnished with start-up and service for one (1) year.
- T.** Sound Deadening:
1. Underside of all tops at contact of body and bracing sound deadened with high quality asphalt mastic.
  2. Double walled sliding and swing doors fitted with sound deadening insulation between the walls.
- U.** Painting
1. All fixtures, unless made of stainless steel, shall be of the highest quality, air-dried, and applied in accordance with the manufacturer's direction.

## 2.02 DETAILED SPECIFICATIONS PER SCHOOL:

### Woodland ES

#### ITEM 1 -SOILED DISHTABLE (1 REQ'D)

Approved Manufacturer: HOBART SALES AND SERVICE

Approximately "L" shaped soiled dish table to fit dish machine on the left side with s/s H-frame legs. FSC to verify all dimensions. 14/300 s/s, nsf SEE DRAWING

Supply stainless steel raised rim-5/8" for scrap block

Supply 8" OC splash mount fabrication for hose reel installation kit

Where dish table abuts wall provide an integral 10" high splash with 2" return on a 45° slope. Ends are closed, welded, ground, and polished.

Table secured to wall with 12" long stainless steel "Z" clips mounted at 24" OC.

Table mounted on 1-5/8" OD stainless steel legs with similar cross bracing on a maximum of 72" centers. Legs are attached to fully enclosed stainless-steel gussets welded to the under bracing and secured with setscrews. Provide horizontal cross rails fully welded, ground, and polished at joints. Cross rails must be positioned to avoid equipment under the tables.

Move cross rail to the front when they interfere with rear plumbing utilities.

Where shown, soiled dish table shall be provided with an integrally welded 20" x 20" x 5" deep 14 ga. stainless steel pre-wash sink with all corners coved on a 3/4" radius. Sink to have die stamped drain star in the bottom and 1-1/2" removable basket drain. Pre-wash sink complete with removable 18" ga. stainless steel perforated scrap basket with 1-7/8" stainless steel legs and rack handle slides flush with the top of the sink.

Top of soiled dish table to be formed with as an integral pass windowsill, passing through wall opening as shown on drawings. Pass through sill to be of same gauge as soiled dish table top. Extreme outside edge of sill to be formed as an inverted "V" edge, turned up 1/2" and down 4" flush against the outside wall.

Measurements are made from wall to wall and an allowance not greater than 1/4" must be used for fit.

#### ITEM 2 -REEL RINSE INSTALLATION KIT WITH HOSE REEL (1 REQ'D)

Fisher Model 28231 Reel Rinse Installation Kit, wall-mounted

1 ea. Model 29610 Hose Reel Assembly, exposed reel rinse with spray valve, reel stainless steel construction, 35 feet of 3/8" ID, 3 ply, working pressure of 150 psi, withstands 140° F water temperature, 1/2" or 3/8" NPT female

#### ITEM 3 -DISHWASHER, CONVEYOR TYPE (1 REQ'D)

Hobart Model CL44EN-BAS+BUILDUP

Conveyor Dishwasher, single tank, (202) racks/hour, insulated hinged doors, .62 gallon/rack, stainless steel enclosure panels, microprocessor controls with low temperature & dirty water indicators, NSF Pot & Pan mode, programmable de-lime notification, ENERGY STAR®, Free factory startup for installations within a 100 mile radius of a Hobart service office; installation beyond 100 miles will be charged at the quoted rate by the local Hobart service office

1 ea. Standard warranty - 1-Year parts, labor & travel time during normal working hours within the USA

1 ea. Model CL44EN-BASELE0AX 208v/60/3-ph, electric heat only

1 ea. Model CL44EN-BASHTE15K Electric tank heat 15kW

1 ea. Model CL44EN-BASHGTSTD Standard height

1 ea. Model CL44EN-BASERH30K 30kW electric booster

1 ea. Model CL44EN-BASDIR0LR Left to right operation

1 ea. Model DDU38E-L/R Direct Drive Unload L-R E-Series (installation priced separately)

- 1 ea. Installation by local Hobart Service Office if within 100 mile radius & done during normal business hours. 72 Hour Assembly Notice Recommended. Must be ordered with Hobart Dish machine. Price includes assembly of direct drive unload to Hobart dish machine ONLY. Installation of dish machine can be by others. Does not include drain connection.
- 1 ea. Model CL44EN-BASFETSTD Standard feet
- 1 ea. Model WS40-NOINSTALL Water Softening System, 2,527 grains/lb. capacity, 5 gallons regeneration volume, & salt alarm, holds 1 bag of salt, pricing DOES NOT include standard installation. INSTALLATION BY AUTHORIZED HOBART SERVICE OFFICE IS RECOMMENDED, for steam equipment, a CB15K-SYSTEM or CB30K-SYSTEM is required for treatment of Chlorine & Chloramines (NET)
- 1 ea. Model DTV-CLEN Drain water tempering kit for CLEN models
- 1 ea. Installation of DWT kit only (NET)
- 1 ea. Model VNTHD/E-ADJ E-series vent hood domestic (adjustable)
- 1 ea. Model SHTHD/E-ADJ E-series vent hood short (adjustable)
- 3 ea. Model BUNPAN-RACK Rack, bun pan
- 3 ea. Model DISHRACK-P1400 Rack, peg type with one side open (tray/sheet pan rack)
- 3 ea. Model SHTPAN-RACK Rack, 6 sheet pan
- 1 ea. Model PRESREG-1/20BR 1/2" brass pressure regulator (is standard with built-in booster heater models)
- 2 ea. Model 1/2INSHK-ABSRBR Water Shock Absorber Kit (2 required - 1 each incoming hot and cold water lines)
- 1 ea. Model CLE/TBL-SWITCH Table limit switch CLE-Series
- 1 ea. Model CURTAIN-KITSTD KIT CURT'N SPLASH Standard E-SERIES

ITEM 4 -PANT LEG DUCT WITH DUCT WORK AND TRIM (1 REQ'D)

HOBART SALES AND SERVICE

Pant Leg Duct made from 16 gauge, type 304, 18-8 steel, all welded and polished to a smooth finish. Duct shall be welded as one piece. The pant leg duct is to extend through the ceiling plus 6" to 12" beyond it depending upon type of ceiling (verify). Stainless steel trim is provided at the ceiling.

ITEM 5 -CLEAN DISHTABLE (1 REQ'D) \*

Approved Manufacturer: HOBART SALES AND SERVICE

APPROX: SEE DRAWING Clean Dish table on the RIGHT side of the dish machine with s/s H-frame legs. 14/300 s/s, nsf

Supply needed fabrication for field installed table limit switch

Supply removable under counter shelves for dishrack storage.

Supply space for water softener location by dish machine.

See "Fabricated Equipment" and "General Notes for All Equipment" in this specification section.

All stainless steel.

Table fabricated to fit specified dish machine at unload end.

Where dish table abuts wall provide an integral 10" high splash with 2" return on a 45° slope. Ends are closed, welded, ground, and polished.

Table secured to wall with 12" long stainless steel "Z" clips mounted at 24" OC. 6. Table mounted on 1-5/8" OD stainless steel legs with similar cross bracing on a maximum of 72" centers. Legs are attached to fully enclosed stainless steel gussets welded to the under bracing and secured with setscrews.

Provide horizontal cross rails fully welded, ground and polished at joints. Cross rails must be positioned to avoid equipment under the tables. Move cross rail to the front when they interfere with rear plumbing utilities.

Notch to be cut in the end of the dish table for the table limit switch, provided by the dishwasher manufacturer, and positioned for contact with all types of dish racks. Provide directions to electrical contractor for routing wiring for limit switch.

ITEM 6 -KITCHENWARE DRYER (1 REQ'D)

San-Aire Industries Model PD-100-M

PowerDry™ Kitchenware Dryer, Electric, lighted on/off rocker switch, (2) 20" x 6" x 3/8" removable aluminum filter, 826 CFM blower, adjustable air distribution louver, stainless steel housing, UL, CUL, NSF

1 ea. 120v/60/1, 4.33amps, 500w, 8'0' cord w/NEMA 5-15P

1 ea. Model SMB-PD-100M Standard Wall Mount Bracket

1 ea. Model RD-101 RapiDrain™ Kitchenware Drainer, stainless steel construction, 1" x 3/16" flat bar with openings for water flow, 3/8" round rod cross bars, 16 ga. formed ends, 1-1/2" 90° lip

1 ea. Model RD-101-E RapiDrain™ Kitchenware Drainer Extension, stainless steel construction, 1" x 3/16" flat bar with openings for water flow, 3/8" round rod cross bars, 16 ga. formed ends

ITEM 7 -POT & PAN SHELVING RACK (1 REQ'D)

Metro Model PR48VX4

MetroMax i® Mobile Drying Rack Unit, 26"W x 50"L x 68"H, 4-tier, includes: (4) cutting board/tray drying rack, built in Microban® antimicrobial product protection, (2) 5PCX swivel casters & (2) 5PCBX swivel casters with brakes, NSF

ITEM 8 -SS WALL PANELS (1 LOT REQ'D)

Hobart Sales & Service

20 gal 304 ss with trim at all seams with #4 finish.8 foot tall panels including capping pass thru window.

ITEM 1-DISHWASHER/DISHROOM INSTALLATION (1 REQ'D)

HOBART SERVICE AND FOOD SERVICE DEALER

1. Existing dish machine, booster heater, condensate hood, hose reel and dish-tables are to be disconnected and removed and disposed of by HOBART SALES AND SERVICE.
2. **FABRICATOR** WILL INSTALL PANT LEG AND CONNECT TO EXISTING EXHAUST. If determined to need replacement for above ceiling duct or fan Oak Ridge Schools will contract that cost directly with the fabricator.
3. All pricing to include delivery, uncrate and set in place with all crating material removed from the site BY HOBART SALES AND SERVICE OF ITEMS.
4. Owner/Oak Ridge City is to provide all properly sized utility requirements to the final connection point for connection by Hobart.
5. Owner/Oak Ridge City is to provide floor drain for dish machine per code. (OR City will have taken the liability that the installation will not be to code if a floor drain with an air gap cannot be provided because of the limitation of the building.)
6. Hobart Sales and Service to make all final utility connections including water, electrical and drains. Drains to be copper to handle the hot discharge water. Final hook-ups (within 5 feet) of new machine.
7. Installation of side loader by local Hobart Service Office. Must be ordered with Hobart Dish machine. Price includes Assembly of Side Loader to Hobart dish machine ONLY.
8. Installation of water softener
9. Installation of table limit switch
10. Installation of drain water tempering kit
11. Start up and adjust all equipment.
12. Hobart final connection to extend Hobart dish machine warranty from the standard 12 months to 18 months.
  - Unit to have full 18-month warranty (12 months if Hobart does not do the installation) on parts labor and mileage against manufacturer's defects. Service shall be available thru a manufacturer operated service office with factory-trained technicians located in TN. After utility

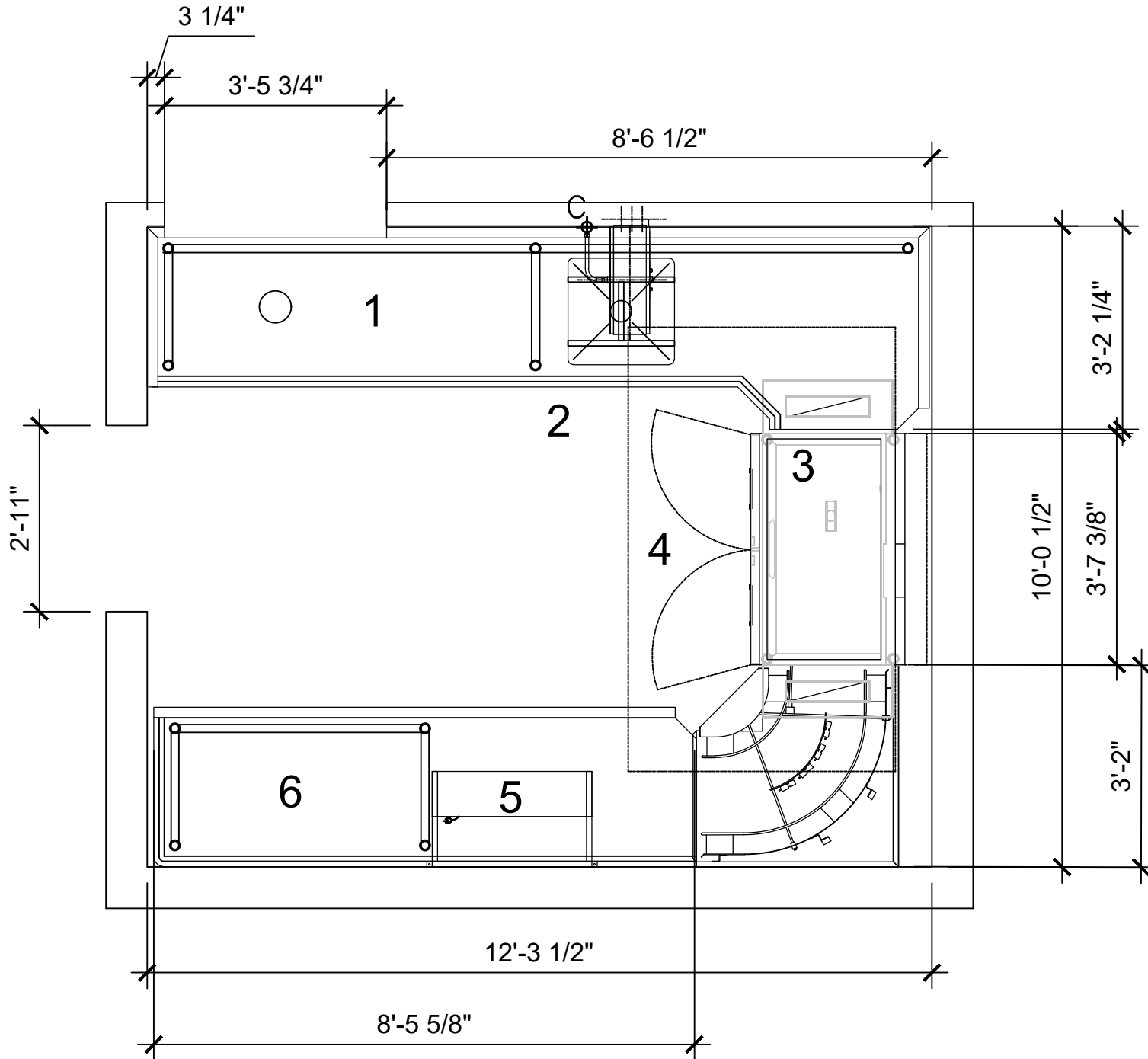
connections are made, Hobart office will complete no cost, and start up and checkout for proper installation. Office to stock all common breakdown parts. Unit listed by NSF and UL. No substitutions are acceptable.

Demonstration of use and care by installing contractor or factory representative.

Owner/City will be responsible for any floor repair, cleaning and/or wall painting as needed after removal of existing equipment.

- Installations completed during normal business hours. Monday – Friday; 8:00am – 5:00pm.

# WOODLAND ES-OAK RIDGE SCHOOLS



**Willow Brook ES-Oak Ridge Schools to disconnect and reconnect new three compartment sink.**

ITEM 1 -THREE (3) COMPARTMENT SINK (1 REQ'D)

Titan Stainless LLC Model 3C24-2D24-14

3 Compartment Sink 24" x 24" x 14" with raised rolled edge, (2) 24" drainboards, s/s H-frame legs, and adjustable s/s bullet feet, 14/300 s/s, nsf

3 ea. Model LDB Lever drain bracket

1 ea. Model SKT-3 One-piece stainless steel skirt front for 3 compartment sink

4 ft. Model USR Sectional removable undershelf, 16 gauge stainless steel, (per linear foot)

1 ea. Model NTBS Notch in backsplash/countertop

2 ea. Fisher Model 64785 Faucet, backsplash mount, 8" centers, 16" swing spout, lever handles with color coded indexes, 1/2" NPT male inlets, with EZ Install Adapters, brass, CSA, ADA Compliant

2 ea. Fisher 1 year warranty against defects in materials or workmanship, standard

3 ea. Fisher Model 22349 DrainKing Waste Valve, locking basket strainer, 12 GPM drain rate, cast red brass body

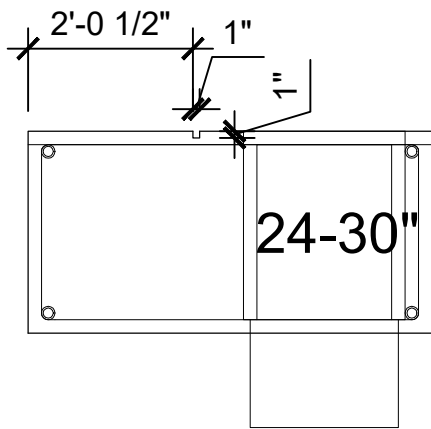
ITEM 2 -WORK TABLE (1 REQ'D)

Titan Stainless LLC Model 7SLUB-30-14

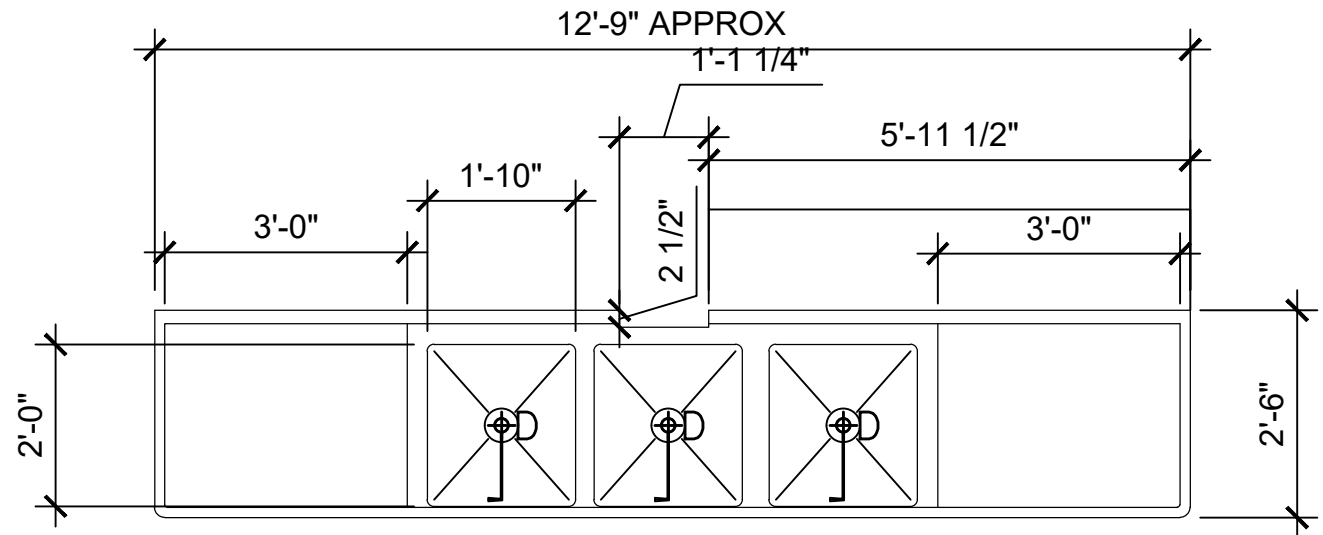
84" x 30" Worktable with backsplash, s/s legs, undershelf, and adjustable s/s bullet feet. 14/300 s/s, nsf

1 ea. Model 3DS-2020 Cabinet Base, 20"W x 20"L, enclosed, w/3 drawers with s/s pans, s/s construction





3-TIER DELUX  
DRAWERS W/  
LOCK & KEY



THIS 3-COMP SINK  
IS NEXT TO THE TABLE  
ON LEFT NEED A SIDE  
SLASH TO MOUNT TO WALL  
50" HIGH WITH ROUNDED TOP

Jefferson Middle School-FSC to deliver, uncrate, clean and ready for final connection by Oak Ridge City Schools.

ITEM 1 -HOT FOOD SERVING COUNTER / TABLE (1 REQ'D)

Duke Manufacturing Model TEHF-74SS

Thurmaduke™ Hot Food Unit, mobile, electric, 74"W x 32"D x 36"H, 16ga stainless steel top, (5) stainless steel heat wells, drains, copper manifolds, (1) valve, thermostats, dish shelf, 20ga stainless steel body & undershelf, 5" swivel casters & brakes, 6 ft. cord with plug, cULus, UL EPH Classified (NOTE: Electric values & plug configurations change for 3 phase or when adding electric options - Contact Factory for more info)

1 ea. Model TEHF74-208-1 208v/60/1-ph, 4500 watts, 21.6 amps

1 ea. Model MOD-14-5 14ga stainless steel top, in lieu of standard

1 ea. Model SOLID-HD-5CU Tray Slide, customer's side, 74" W x 12-1/4" D, solid stainless steel, on hinged brackets, with (2) 1/8" die-formed rubbing tracks

1 ea. Model 442-5S-HD-OP Cutting Board/Shelf, operator's side, 7"D, 18ga stainless steel shelf, (3) hinged brackets, shelf mounted flush to counter top (Specify any special height)

1 ea. Model CORD-8 8 ft. cord & plug

1 ea. Model CUT-OP1-G Round cutout with grommet, in counter top, body panel or a shelf (specify cutout diameter & location)

1 ea. Model TS550-74 Thurmaduke™ Designer Sneeze Guard, 73-5/8"W x 18"D x 18"H, self-service style, glass top, painted end panels & 1/4" acrylic end guards, cULus, UL EPH Classified

1 ea. Model SSE Stainless Steel Ends, in lieu of standard painted steel

1 ea. Add Hose Bib attachment to drain.

Extend drain toward employee for ease of access.

Add LED lights only.

NEMA 14-50P required

END OF SPECIFICATIONS

**Submission Requirements:**

1. A detailed bid form, which includes quantity and unit cost must be included in the bid package. Please include specification sheets on all products/terms.
2. **Two full copies of the proposal must be submitted**, with original Bid Forms included with each copy.
3. A detailed description of all warranties and support for equipment and software must be included.
4. Any license or renewal costs (if any) shall be included in notes on the Bid Form. Specifically, anticipated annually recurring costs for maintenance, support, and software updates and upgrades, if any, must be listed.

**Functional Equivalents:**

Equipment shall be as specified above and meet all criteria.

**Schedule:**

Sealed bids will be opened at the School Administration Building, 304 New York Avenue, Oak Ridge TN, 37830, at **2:00 PM EDT, April 7, 2021.**

**Equipment will be selected based on district priority and available funds. Oak Ridge Schools reserves the right to purchase from multiple vendors as necessary to maximize available funds.**

**Work may begin June 1, 2021 and must be completed by July 27, 2021.**

## Bidding Procedures

**Location:** All bids must be submitted to the Oak Ridge Schools Business Department at or before the announced deadline.

Mary Ann Riley,  
Purchasing Specialist  
Food Service Equipment  
RFP 21-007  
304 New York Ave.  
Oak Ridge, TN 37830

**Award of Contract:** The owner (Oak Ridge Schools) further reserves the right to reject any and all bids, to waive any and all informalities and to negotiate contract terms with the successful bidder, and the right to disregard all non-conforming, non-responsive, or conditional bids. Oak Ridge Schools may conduct such investigations, as it deems necessary, to assist in the evaluation of any bid to establish the responsibility, qualifications, and financial ability of the bidder, proposed sub-contractors and other persons and organizations to perform the work in accordance with the contract documents to the bidder who does not pass any such evaluation to the owner's satisfaction. The contract shall be awarded to the bidder, whose evaluation by the owner indicates to the owner that the award will be in the best interest of Oak Ridge Schools. It is also understood that the "apparent low bidder" will be announced at the bid opening; however the "successful bidder," who may or may not be the lowest bidder, will not be announced until all issues, which include, but are not limited to quality, service, conformity to specifications, etc. have been resolved and until a period of review has been completed by the owner. Price will be the primary factor when determining the successful bidder assuming all bid specifications are met. Oak Ridge Schools does not enter into contracts that provide for mediation or arbitration. The owner (Oak Ridge Schools) further reserves the right to reject any and all bids, to waive any and all informalities, and to negotiate contract terms with the successful bidder (e.g., product line-item deletions or adjustments), and the right to disregard all non-conforming, non-responsive, or conditional bids.

**Bid Document:** For certain projects the Owner will supply a bid form to be completed by the bidder. When such forms are issued, only bids returned with the proper forms will be accepted. Envelopes must be sealed and marked as a bid document. Any bid may be withdrawn prior to the date and time as set forth in the "bid invitation."

**Errors in Bids:** When an error is made in extending total prices, the unit bid price will govern. Carelessness in quoting prices or in preparation of bid otherwise, will not relieve the bidder. Erasures or changes to bids must be initialed. Any alteration, erasure, addition to or omission of required information, change of the specifications, or bidding schedule, is made at the risk of the bidder.

**Facsimile transmissions:** Electronic transmissions will not be accepted, except when in the course of the bidding process addendums or other notifications of errors on behalf of the owner places an undue hardship upon prospective bidders. Written notification by the owner must precede the acceptance of Facsimile transmissions.

**Hold Harmless Agreement:** Bidders shall be required to complete the attached Hold Harmless Agreement.

**Laws and Regulations:** The bidder's attention is directed to the fact that all applicable state laws, municipal ordinances, and the rules and regulations of all authorities having jurisdiction over construction of the project shall apply to the contract throughout, and they will be deemed to be included in the contract the same as though herein written out in full.

**Legal Issues:** Contracts with Oak Ridge Schools will be subject to the laws of Tennessee. Disputes will be tried in the State of Tennessee and in the Court of Anderson County. Bids will be denied if these provisions are not included in the contract.

**Non-Collusion Affidavit:** Bidder shall be required to complete the attached Non-Collusion Affidavit.

**Payments:** Invoices that are submitted by the awarded bidder are required to provide accurate and current addresses.

Payment terms shall be specified in the bid response, including any discounts for early payment. The Oak Ridge Schools Business Department discourages the practice of picking up checks in person, unless there is an emergency situation.

**Purchase:** No purchase or contract is authorized or valid until the issuance of a Purchase Order from Oak Ridge Schools and the Board of Education approval of project in accordance with Oak Ridge Schools Policy. No employee is authorized to purchase equipment, supplies or services prior to the issuance of such Purchase Order and Board of Education approval.

**Sub-contracts:** The Bidder is specifically advised that any person, firm, or other party to whom it is proposed to award a sub-contract under this contract must be acceptable to the Owner.

**Subcontractors and employees:** If work is to be performed during regular school hours when children are present, the BOE reserves the right to require background checks, dress codes, and certain ethical standards of all employees on school property.

**Taxes:** Oak Ridge Schools is tax exempt.

**Tie Bids:** If two or more bidders submit identical bids and is equally qualified; selection shall be made at the discretion of the owner.

**Title VI of the Civil Rights Act of 1964:** All interested parties, without regard of race, color, or national origin, shall be afforded the opportunity to bid and shall receive equal consideration. Title VI states "No person in the United States shall, on the ground of race, color, or national origin, be excluded from participation in, be denied the benefits of, or be subjected to discrimination under any program activity receiving Federal financial assistance." Oak Ridge Schools strives to protect individuals' civil rights through active compliance with the requirements of Title VI.

**Vendor Indemnify:** Oak Ridge Schools will indemnify vendor to the extent Tennessee law allows.

**Warranty:** The vendor shall provide warranty information on the equipment, components and items bid with the bid submittal.

**Bid Form**

Owner: Oak Ridge Schools Board of Education  
Mary Ann Riley, Purchasing Specialist  
School Administration Building  
304 New York Ave  
Oak Ridge, TN 37830

Project: Food Service Equipment (RFP 21-007)

Bid Opening: **2:00 PM EDT, April 7, 2021**

Company Name: \_\_\_\_\_

Address: \_\_\_\_\_

\_\_\_\_\_

Phone Number: \_\_\_\_\_

Email: \_\_\_\_\_

**Each item price on the below Bid Table shall include labor and delivery.**

**Equipment will be selected based on district priority and available funds. Oak Ridge Schools reserves the right to purchase from multiple vendors as necessary to maximize available funds.**

**Work may begin June 1, 2021 and must be completed by July 27, 2021.**

**Bid Table for Oak Ridge Schools Food Service**

**Please list each item separately with a total at the end of each School site and a grand total at the end of the sheet. Individual sites may be awarded separately or as a whole base on the available funds and bidder’s ability to complete work within the required timeframe.**

**Woodland Elementary School**

Item 1	Soiled Dish Table	\$ _____
	Installation	\$ _____
Item 2	Reel Rinse Installation Kit with Hose Reel	\$ _____
	Installation	\$ _____
Item 3	Dishwasher, Conveyor Type	\$ _____
	Installation	\$ _____
Item 4	Pant Leg Duct Work and Trim	\$ _____
	Installation	\$ _____
Item 5	Clean Dish Table	\$ _____
	Installation	\$ _____
Item 6	Kitchenware Dryer	\$ _____
	Installation	\$ _____
Item 8	Stainless Steel Wall Panels	\$ _____
	Installation	\$ _____
	<b>Woodland Total</b>	\$ _____

**Willow Brook Elementary School**

Item 1 Three Compartment Sink \$ \_\_\_\_\_  
Installation \$     N/A    

Item 2 Worktable \$ \_\_\_\_\_  
Installation \$     N/A    

**Willow Brook Total** \$ \_\_\_\_\_

**Jefferson Middle School**

Item 1 Hot Food Serving Counter \$ \_\_\_\_\_  
Installation \$     N/A    

**Jefferson Total** \$ \_\_\_\_\_

**Grand Total** \$ \_\_\_\_\_

Company: \_\_\_\_\_

Signature: \_\_\_\_\_

Title: \_\_\_\_\_

Date: \_\_\_\_\_

**Please attach detailed specifications. \*\*\*All shipping is to be included in final price.\*\*\***



**HOLD HARMLESS AGREEMENT**

This Hold Harmless Agreement is between \_\_\_\_\_

Name of Contractor

(Hereinafter Contractor), and Oak Ridge Schools named in this bid.

Contractor agrees that as a condition precedent to "Contractor" being awarded a contract from Oak Ridge Schools, "Contractor" agrees to indemnify, protect, defend, and hold harmless Oak Ridge Schools, its Board Members, agents, and employees from all judgments, claims, demands for payment, suits or actions of every nature and description brought against Oak Ridge Schools, its Board Members, agents, and employees alleging injuries or damages sustained by any person arising out of or in the course of "Contractor's" providing goods or services to Oak Ridge Schools.

Name of Contractor: \_\_\_\_\_

By: \_\_\_\_\_

Title: \_\_\_\_\_

**STATE OF** \_\_\_\_\_

County of \_\_\_\_\_

\_\_\_\_\_ personally appeared before me, the undersigned, with whom I am personally acquainted and who, upon oath, acknowledged that he/she/it executed the within instrument for the purposes therein contained, and who further acknowledge that he/she/it is authorized to execute this interment on behalf of

\_\_\_\_\_.

\_\_\_\_\_

Signature

Witness by hand and Notaries seal at office this \_\_\_\_\_ day of \_\_\_\_\_, year of \_\_\_\_\_.

\_\_\_\_\_

Notary Public

My Commission Expires: \_\_\_\_\_

**NON-COLLUSION AFFIDAVIT**

NON-COLLUSION AFFIDAVIT TO BE EXECUTED  
BY DESIGN-BUILDER

State of \_\_\_\_\_

County of \_\_\_\_\_

\_\_\_\_\_, being first duly sworn, deposes and says that he or she is of the party making the foregoing bid is not made in the interest of, or on behalf of, any undisclosed person, partnership, company, association, organization, or corporation; that the bid is genuine and not collusive or sham; that the bidder neither possesses a business relationship with any employee of the District which may be involved in the award or administration of the project nor has received or solicited either directly or indirectly any inside information from an employee of the District which would give the bidder an advantage over any other bidder; that the bidder has not directly or indirectly induced or solicited any other bidder to put in a false or sham bid, and has not directly or indirectly colluded, conspired, connived, or agreed with any bidder or anyone else to put in a sham bid, or that anyone shall refrain from bidding; that the bidder has not in any manner, directly or indirectly, sought by agreement, communication, or conference with anyone to fix the bid price of the bidder or any other bidder, or to fix any overhead, profit, or cost element of the bid price, or of that of any other bidder, or to secure any advantage against the public body awarding the contract or any interested in the proposed contract; that all statements contained in the bid are true; and, further, that the bidder has not, directly or indirectly, submitted his or her bid price of any breakdown thereof, or the contents thereof, or divulged information or data relative thereto, or paid, and will not pay, any fee to any corporation, partnership, company, association, organization, bid depository, or to any member or agent thereof to effectuate a collusive or sham bid.

Subscribed and sworn to (or affirmed) before me this \_\_\_\_\_ day

of \_\_\_\_\_, \_\_\_\_\_.

\_\_\_\_\_  
Signature of Officer

\_\_\_\_\_  
Notary Signature

\_\_\_\_\_  
Typed Name of Officer

\_\_\_\_\_  
Office

\_\_\_\_\_  
Notary Seal

WARNING! PROPOSALS WILL NOT BE CONSIDERED UNLESS THIS AFFIDAVIT IS COMPLETED AND EXECUTED, INCLUDING THE AFFIDAVIT OF THE NOTARY AND THE NOTORIAL SEAL.

**IRAN DIVESTMENT ACT REQUIREMENTS**

Pursuant to Tennessee Code Annotated § 12-12-106 (as enacted by Chapter 817 of the Public Acts of 2016) the chief procurement officer for the State of Tennessee shall publish a list of persons determined to be engaging in investment activities in Iran. The list is posted on the website of the Tennessee General Services Department’s Central Procurement Office\*. When competitive bidding is required, Tennessee Code Annotated § 12-12-111 requires every bid or proposal submitted to a local government for goods or services to include the following statement, subscribed or affirmed by the bidder as true under the penalty of perjury:

**CERTIFICATION**

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

\_\_\_\_\_  
Signature

\_\_\_\_\_  
Date

\_\_\_\_\_  
Printed Name

\_\_\_\_\_  
Title

\_\_\_\_\_  
Name of Firm/Company

\*[https://tn.gov/assets/entities/generalservices/cpo/attachments/List\\_of\\_persons\\_pursuant\\_to\\_Tenn.\\_Code\\_Annotation\\_12-12-106.\\_Iran\\_Divestment\\_Act-July.pdf](https://tn.gov/assets/entities/generalservices/cpo/attachments/List_of_persons_pursuant_to_Tenn._Code_Annotation_12-12-106._Iran_Divestment_Act-July.pdf)