Board Office Use: Le	gislative File Info.		
File ID Number	16-2528		
Introduction Date	12-14-2016		
Enactment Number			
Enactment Date			



Memo	
То	Board of Education
From	Antwan Wilson, Superintendent and Secretary, Board of Education M, By: Vernon Hal, Senior Business Officer Joe Dominguez, Deputy Chief, Facilities Planning and Management
Board Meeting Date	December 14, 2016
Subject	Contract for Equipment, Materials, and Supplies - East Bay Restaurant Supply - Madison Middle School Expansion Project
Action Requested	Approval by the Board of Education of a Contract for Equipment, Materials, and Supplies with East Bay Restaurant Supply, Oakland, CA, for the latter to provide Hoods/ventilators, cold storage rooms, refrigeration, stainless steel fixtures, manufactured kitchen equipment, ansul system, prepared submittal package including M.E.P. coordination drawings, product data brochures, shop drawings, O/M Manuals in conjunction with the Madison Middle School Expansion Project, more specifically delineated in the Scope of Services in Exhibit "A", incorporated herein by reference as though fully set forth, for the period commencing December 15, 2016 and concluding no later than December 31, 2017 in an amount not to exceed \$260,335.00.
Discussion	Kitchen package for renovation project per layout plans K-101 through K-113 all dated March 18, 2016 and specifications for Food Service Equipment Section 11400.
LBP (Local Business Participation Percentage)	100.00%
Procurement Method	This vendor was the lowest responsible bidder for the work required.
Recommendation	Approval by the Board of Education of a Contract for Equipment, Materials, and Supplies with East Bay Restaurant Supply, Oakland, CA, for the latter to provide Hoods/ventilators, cold storage rooms, refrigeration, stainless steel fixtures, manufactured kitchen equipment, ansul system, prepared submittal package including M.E.P. coordination drawings, product data brochures, shop drawings, O/M Manuals in conjunction with the Madison Middle School Expansion Project, more specifically delineated in the Scope of Services in Exhibit "A", incorporated herein by reference as though fully set forth, for the period commencing December 15, 2016 and concluding no later than December 31, 2017 in an amount not to exceed \$260,335.00.
Fiscal Impact	Fund 21, Measure J

Attachments

- Equipment, Materials, Supplies Greater than 87,700.00 scope of work Certificate of Insurance Contractor Proposal •
- •
- ٠



CONTRACT JUSTIFICATION FORM This Form Shall Be Submitted to the Board Office With Every Consent Agenda Contract.

Legislative File II) No.				
Department:	Facilities Planning and Managemen	ıt			
Vendor Name:	East Bay Restaurant Supply, Inc.	*			
Project Name:	Madison Expansion	Project	t No.:	13124	
Contract Term:	Intended Start: 12/15/2016	Intended End:	12/3	1/2017	
Annual (if annual Approved by:	ual contract) or Total (if multi-year agreement) Cost: Tadashi Nakadegawa		\$260,335.00		
Is Vendor a local	Oakland Business or have they me	eet the requirements	s of the		
Local Business Po	olicy? Ves (No if Unchecked))			
How was this Ver	idor selected?				
		×			
Summarize the se	rvices this Vendor will be providin	ıg.			
	cold storage rooms, refrigeration, sta package including M.E.P. coordina				

Was this contract competitively bid? \Box

Yes (No if Unchecked)

If No, please answer the following: I) How did you determine the price is competitive?

- 2) Please check the competitive bid exception relied upon:
 - **Educational Materials**
 - Special Services contracts for financial, economic, accounting, legal or administrative services
 - CUPCCAA Exception (Uniform Public Construction Cost Accounting Act)
 - □ Professional Service Agreements of less than \$86,000 (increases a small amount on January 1 of each year)
 - Construction related Professional Services such as Architects, DSA Inspectors, Environmental Consultants and Construction Managers (require a "fair, competitive selection process)
 - Energy conservation and alternative energy supply (e.g., solar, energy conservation, co-generation and alternative energy supply sources)
 - **Emergency** contracts
 - □ Technology contracts
 - electronic data-processing systems, supporting software and/or services (including copiers/printers) over the \$86,000 bid limit, must be competitvely advertised, but any one of the three lowest responsible bidders may be selected
 - contracts for computers, software, telecommunications equipment, microwave equipment, and other related electronic equipment and apparatus, including E-Rate solicitations, may be procured through an RFP process instead of a competitive, lowest price bid process
 - UWestern States Contracting Alliance Contracts (WSCA)
 - □ California Multiple Award Schedule Contracts (CMAS) [contracts are often used for the purchase of information technology and software]
 - **Piggyback'' Contracts** with other governmental entities
 - Perishable Food
 - □ Sole Source
 - □ Change Order for Material and Supplies if the cost agreed upon in writing does not exceed ten percent of the original contract price
- **Other, please provide specific exception**
- 3) I Not Applicable no exception Project was competitively bid

EQUIPMENT, MATERIALS, & SUPPLIES Greater Than \$87,700

This Equipment, Materials, & Supplies ("Agreement" or "Contract") is made as of the 12th day of August in the year 2016, between the **Oakland Unified School District** ("District") and **East Bay Restaurant Supply, Inc.** ("Contractor"). The District and Contractor may be individually referred to herein as a "Party" or collectively referred to herein as the "Parties."

1. Definitions.

A) "Bid" means the Contractor's offer made in response to a solicitation to perform a contract to supply Equipment, Materials & Supplies at a specified price.

B) "Bidder" means a supplier who submits a Bid to the District in response to a solicitation.

C) "Contract" means Contractor's Bid; drawings or specifications, if any; these bid/purchase order terms and conditions together with the terms appearing on the reverse side hereof; and any other documents identified therein or herein as incorporated by reference and inclusive of any subsequently issued addenda and/or amendments.

D) "Deliverables" means the tangible and/or intangible personal property, product, service, software, information technology, telecommunications technology, and other items to be delivered pursuant to this purchase order including any such items furnished incident to the provision of services

 Services. Contractor shall furnish to the District the following equipment, materials, and/or supplies, as more fully described in Exhibit "A," attached hereto and incorporated herein by this reference ("Services" or "Work"):

Inclusions:

Hoods/ventilators, cold storage rooms, refrigeration, stainless steel fixtures, manufactured kitchen equipment, ansul system. Prepared submittal package including M.E.P. coordination drawings, product data brochures, shop drawings, O/M Manuals

- 3. **Term**. Contractor shall commence providing Services under this Agreement on December 15, 2016, and will diligently perform as required or requested by District as applicable. The term for these Services shall expire on December 31, 2017. This Agreement may be extended upon mutual approval of both Parties in writing on an annual basis to the extent permissible under applicable law.
- 4. **Submittal of Documents**. The Contractor shall not commence the Work under this Agreement until the Contractor has submitted and the District has approved the certificate(s) and affidavit(s), and the endorsement(s) of insurance required as indicated below:
 - X Signed Agreement
 - X Insurance Certificates & Endorsements
- ents X Wor
 - <u>N/A</u> Bonds (as requested by District)
 - X Fingerprinting/Criminal Background
 - Investigation Certification

- _____ W-9 Form
- <u>X</u> Workers' Compensation Certificate
 - X Debarment Certification
 - _____ Other: ______
- 5. Compensation. District agrees to pay the Contractor for Services satisfactorily rendered pursuant to this Agreement, at the rates indicated in the Bid and as more specifically described in Exhibit "B," up to a maximum amount not-to-exceed Two hundred sixty thousand, three hundred thirty-five Dollars (\$260,335.00) ("Contract Price"). District shall pay Contractor only for all undisputed amounts in installment payments within thirty (30) days after the Contractor submits an invoice to the District for Work actually completed and after the District's written approval of the Work, or the portion of the Work for which payment is to be

made.

- 6. **Independent Contractor**. Contractor shall perform its obligations under this Contract as an independent contractor of the District. Nothing herein shall be deemed to constitute Contractor and the District as partners, joint venturers, or principal and agent. Contractor has no authority to represent the District. Contractor shall not at any time or manner represent that it or any of its subcontractors or agents are in any manner agents or employees of the District.
- 7. **Independence of Bid.** Unless Bidder is furnishing a joint bid, by submitting this Bid, Bidder swears under penalty of perjury that it did not conspire with any other supplier to set prices in violation of antitrust laws.
- 8. **Joint Bids.** A joint bid submitted by two or more bidders participating jointly in one bid may be submitted, and each participating bidder must sign the joint bid. If the contractor is comprised of more than one legal entity, each entity shall be jointly and severably liable under this contract. In addition, the joint contractors must designate, in writing, one individual having authority to represent them all in matters relating to the contract. The District assumes no responsibility or obligation for the division of orders or purchases among joint contractors.
- 9. License. Upon payment in full for software, Contractor grants the District a perpetual, non-exclusive, worldwide, irrevocable, fully paid right and license, to install and use the software on all computing devices used by or for the benefit of the District. This license is subject to the limitation on the maximum number of end users or other scope limitations listed on the facing page and, if none are listed, this license shall be deemed to be enterprise-wide and the software may be used by all District end users without any maximum number of users. The license shall extend to permit contractors working for the District to use the software in the performance of their duties for the District.

10. Packaging, Delivery and Acceptance.

A) Packaging. Items shall be packaged to protect them from damage during transit. Packing slips must include the District Purchase Order number, contents, quantity, and description. Material Safety Data Sheets shall be included when applicable.

B) Delivery. Contractor shall be responsible for delivery on a free-on-board (FOB) Destination basis and shall incur all costs associated with the delivery unless otherwise specified in this Contract. All deliveries shall be set on the District's dock and/or pallets or as otherwise prescribed by the District. All Deliverables are subject to acceptance by District. District will notify Contractor in writing of any defect or nonconformity and Contractor will repair or replace such defective or nonconforming goods or, at the District's option, refund the purchase price to District.

C) Acceptance. If items are not properly packaged or identified, or if items are determined by the District to be defective or non-conforming, deliveries or any part thereof may be rejected, and all costs (return and re-delivery) shall be at the Contractor's expense. All goods to be delivered hereunder may be subject to final inspection, test and acceptance by the District at destination, notwithstanding any payment or inspection at source. The District shall give written notice of the rejection of goods delivered or services performed hereunder within a reasonable time after receipt of such goods or performance of such services. Such notice of rejection will state the respects in which the goods do not substantially conform to their specifications. Acceptance shall not be construed to waive any warranty rights the District may have at law or

by express reservation in this Contract with respect to conformity. Title to and risk of loss of Deliverables shall vest in the District upon acceptance.

- 11. **Performance Guarantee.** If specified in the Bid, a performance guarantee may be required.
- 12. Samples. Samples of items may be required by the District for inspection and specification testing and must be furnished free of expense to the District. The samples furnished must be identical in all respects to the items bid and/or specified in the Contract. Samples must be plainly marked with the name of Bidder, bid number, and date of bid opening. Samples may be retained for comparison with deliveries and if not destroyed by tests, may, upon request at the time the sample is furnished, be returned at Contractor's expense. Bidder/Contractor assumes all risk of loss of or damage to samples.
- 13. Substitutions. Product substitutions require the prior, express written authorization from an authorized District representative.
- 14. District Name May Not Be Used. The name and/or logo of the District or any school of the District may not be used in any advertisements or communications which may convey the impression that the District authorizes the solicitation and/or that there may be some connection or endorsement between the District and the Contractor.
- 15. Tax. The District shall pay only California sales tax and use tax and/or Alameda County sales and use tax, as applicable. Contractor shall separately list all applicable taxes on the invoice. The District is exempt from payment of Federal Excise Tax. Contractor shall cooperate with the District in all matters related to taxation and the collection of taxes. The District may, at its option, self-accrue tax and remit same to the state of California pursuant to the District's permit with the state of California.
- 16. Termination. The District may, by written notice to Contractor, terminate this Contract in whole or in part at any time at the District's convenience or for Contractor default. The District shall hold Contractor liable and responsible for all damages which may be sustained because of the Contractor's default. If Contractor fails or neglects to furnish or deliver any of the deliverables listed herein at the prices named and at the time and places stated herein or otherwise fails or neglects to comply with the terms of the Contract, the District may, upon written notice to the Contractor, cancel the Contract in its entirety, or cancel any or all items affected by such default; and may, whether or not the Contract is cancelled in whole or in part, purchase the Deliverables elsewhere without notice to the Contractor. The prices paid by the District at the time such purchase is made shall be the prevailing market prices. Any extra costs incurred by such default may be collected by the District from the Contractor.
- 17. Title. Title to and risk of loss of Deliverables shall pass to and vest in the District upon final acceptance by the District.

18. Warranty.

A) Contractor warrants that all Deliverables furnished hereunder will be free from defects in design, material, and workmanship, and will conform to applicable specifications, drawings, samples, and descriptions. All warranties shall be in addition to any warranties available under law and any standard Contractor warranty.

B) At the time of delivery, no software shall contain any virus, "Trojan horse," timer, counter or other limiting design, instruction, or routine that would erase data or programming or cause the software or any hardware or computer system to become inoperable or otherwise incapable of being used in the full manner for which it was designed and created.

C) No Deliverable shall violate or infringe upon the rights of any third party, including, without limitation, any patent, copyright, trademark, trade secret, or other proprietary rights of any kind. There is no action, suit, proceeding, or material claim or investigation pending or

threatened against Contractor, that, if adversely determined, might affect any Deliverable or restrict the District's right to use any Deliverable. Contractor knows of no basis for any such action, suit, claim, investigation, or proceeding.

D) Contractor warrants it has full title to the Deliverables and has the right to grant the District the rights and licenses contemplated herein without the requirement for consent of any third party.

19. Local, Small Local and Small Local Resident Business Enterprise (L/SL/SLRBE) Program: Contractor shall comply with the requirements of District's L/SL/SLRBE Program, as applicable, which may require a fifty percent (50%) mandatory minimum local participation requirement in the performance of this Agreement. A copy of the District's Local Business Participation Policy can be obtained on the District's website, at www.ousd.k12.ca.us, under District Services, Facilities Planning & Management Department, Bids and Requests for Proposals.

20. Standard of Care.

- 20.1. Contractor represents that Contractor has the qualifications and ability to perform the Services in a professional manner, without the advice, control or supervision of District. Contractor's Services will be performed, findings obtained, reports and recommendations prepared in accordance with generally and currently accepted principles and practices of its profession for services to California school districts. Contractor's Services will be performed with due care and in accordance with applicable law, code, rule, regulation, and/or ordinance.
- 20.2. Contractor hereby represents that it possesses the necessary professional capabilities, qualifications, licenses, skilled personnel, experience, expertise, and financial resources, and it has available and will provide the necessary equipment, materials, tools, and facilities to perform the Services in an efficient, professional, and timely manner in accordance with the terms and conditions of the Agreement.
- 20.3. Contractor shall be responsible for the professional quality, technical accuracy, completeness, and coordination of the Services, and Contractor understands that the District relies upon such professional quality, accuracy, completeness, and coordination by Contractor in performing the Services.
- 20.4. Contractor shall ensure that any individual performing work under the Agreement requiring a California license shall possess the appropriate license required by the State of California. All personnel shall have sufficient skill and experience to perform the work assigned to them.
- 21. Originality of Services. Contractor agrees that all technologies, formulae, procedures, processes, methods, writings, ideas, dialogue, compositions, recordings, teleplays and video productions prepared for, written for, or submitted to the District and/or used in connection with this Agreement, shall be wholly original to Contractor and shall not be copied in whole or in part from any other source, except that submitted to Contractor by District as a basis for such services.
- 22. Copyright/Trademark/Patent. Contractor understands and agrees that all matters produced under this Agreement shall become the property of District and cannot be used without District's express written permission. District shall have all right, title and interest in said matters, including the right to secure and maintain the copyright, trademark and/or patent of said matter in the name of the District. Contractor consents to use of Contractor's name in conjunction with the sale, use, performance and distribution of the matters, for any purpose and in any medium.

23. Indemnification. To the furthest extent permitted by California law, Contractor shall defend,

Contract #3: Equipment, Materials, & Supplies Greater Than \$87,700 - East Bay Restaurant Supply - Madison Middle School Expansion Project Page 4 **Revised 08/01/2016**

indemnify, and hold free and harmless the District, its agents, representatives, officers, Contractors, employees, trustees, and volunteers ("the indemnified parties") from any and all claims, demands, causes of action, costs, expenses, liability, loss, damage or injury of any kind, in law or equity, including without limitation the payment of all consequential damages ("Claim"), arising out of, pertaining to or relating to, in whole or in part, the negligence, recklessness, errors or omissions, or willful misconduct of Contractor, its officials, officers, employees, subcontractors, Contractors, or agents directly or indirectly arising out of, connected with, or resulting from the performance of the Services or from any activity, work, or thing done, permitted, or suffered by the Contractor in conjunction with this Agreement. The District shall have the right to accept or reject any legal representation that Contractor proposes to defend the indemnified parties.

24. Insurance.

- 24.1. The Contractor shall procure and maintain, and require its subcontractors to maintain, at all times it performs any portion of the Services the following insurance with minimum limits equal to the amount indicated below.
 - 24.1.1. Commercial General Liability and Automobile Liability Insurance. Commercial General Liability Insurance and Any Auto Automobile Liability Insurance that insure against all claims of bodily injury, property damage, personal injury, death, advertising injury, and medical payments arising from Contractor's performance of any portion of the Services. (Form CG 0001 and CA 0001)
 - 24.1.2. Workers' Compensation and Employers' Liability Insurance. Workers' Compensation Insurance and Employers' Liability Insurance for all of its employees performing any portion of the Services. In accordance with provisions of section 3700 of the California Labor Code, the Contractor shall be required to secure workers' compensation coverage for its employees. If any class of employee or employees engaged in performing any portion of the Services under this Agreement are not protected under the Workers' Compensation Statute, adequate insurance coverage for the protection of any employee(s) not otherwise protected must be obtained before any of those employee(s) commence performing any portion of the Services.
 - Professional Liability (Errors and Omissions). Professional Liability (Errors 24.1.3. and Omissions) Insurance as appropriate to the Contractor's profession.

Type of Coverage	Minimum Requirement	
Commercial General Liability Insurance, including		
Bodily Injury, Personal Injury, Property Damage,		
Advertising Injury, and Medical Payments	\$ 1,000,000	
Each Occurrence	\$ 2,000,000	
General Aggregate		
Automobile Liability Insurance - Any Auto		
Each Occurrence	\$ 1,000,000	
General Aggregate	\$ 2,000,000	
Professional Liability	\$ 1,000,000	
Workers Compensation	Statutory Limits	
Employer's Liability \$ 1,000,		

24.2. Proof of Carriage of Insurance. The Contractor shall not commence performing any portion of the Services until all required insurance has been obtained and certificates indicating the required coverage's have been delivered in duplicate to the District and approved by the District. Certificates and insurance policies shall include the following: A clause stating: "This policy shall not be canceled or reduced in required limits 24.2.1. of liability or amounts of insurance until notice has been mailed to the District,

stating date of cancellation or reduction. Date of cancellation or reduction shall not be less than thirty (30) days after date of mailing notice."

- 24.2.2. Language stating in particular those insured, extent of insurance, location and operation to which insurance applies, expiration date, to whom cancellation and reduction notice will be sent, and length of notice period.
- 24.2.3. An endorsement stating that the District and the State and their representatives, employees, trustees, officers, and volunteers are named additional insureds under all policies except Workers' Compensation Insurance, Professional Liability, and Employers' Liability Insurance. An endorsement shall also state that Contractor's insurance policies shall be primary to any insurance or self-insurance maintained by District.
- 24.3. All policies shall be written on an occurrence form, except for Professional Liability which shall be on a claims-made form. **Acceptability of Insurers**. Insurance is to be placed with insurers with a current A.M. Best's rating of no less than A: VII, unless otherwise acceptable to the District. 2. **Assignment; Subcontracting**. The Contractor may not assign this Contract in whole or in part, and/or monies due Contractor, without the prior written consent of the District and surety, if any. Subject to the foregoing, this Contract shall be binding upon the parties and their respective successors and assigns. All subcontractors must be approved in advance by the District. Upon the District's written request, Contractor shall terminate any subcontractor.
- 25. **Compliance with Laws**. Contractor shall observe and comply with all rules and regulations of the governing board of the District and all federal, state, and local laws, ordinances and regulations. Contractor shall give all notices required by any law, ordinance, rule and regulation bearing on conduct of the Work as indicated or specified. If Contractor observes that any of the Work required by this Contract is at variance with any such laws, ordinance, rules or regulations, Contractor shall notify the District, in writing, and, at the sole option of the District, any necessary changes to the scope of the Work shall be made and this Contract shall be appropriately amended in writing, or this Contract shall be terminated effective upon Contractor's receipt of a written termination notice from the District. If Contractor performs any work that is in violation of any laws, ordinances, rules or regulations, without first notifying the District of the violation, Contractor shall bear all costs arising therefrom.
- 26. **Permits/Licenses**. Contractor and all Contractor's employees or agents shall secure and maintain in force such permits and licenses as are required by law in connection with the furnishing of services pursuant to this agreement.
- 27. **Safety and Security.** Contractor is responsible for maintaining safety in the performance of this Agreement. Contractor shall be responsible to ascertain from the District the rules and regulations pertaining to safety, security, and driving on school grounds, particularly when children are present.
- 28. **Employment with Public Agency.** Contractor, if an employee of another public agency, agrees that Contractor will not receive salary or remuneration, other than vacation pay, as an employee of another public agency for the actual time in which services are actually being performed pursuant to this Agreement.
- 29. **Anti-Discrimination**. It is the policy of the District that in connection with all work performed under Contracts there be no discrimination against any employee engaged in the work because of race, religious creed, color, national origin, ancestry, physical disability, mental disability, medical condition, genetic information, marital status, sex, gender, gender identity, gender expression, age, sexual orientation, or military and veteran status and therefore the Contractor agrees to comply with applicable Federal and California laws including, but not limited to the California Fair Employment and Housing Act beginning with Government Code Section 12900

and Labor Code Section 1735. In addition, the Contractor agrees to require like compliance by all its subcontractor(s).

- 30. Fingerprinting of Employees. The Contractor shall comply with the provisions of Education Code section 45125.1 regarding the submission of employee fingerprints to the California Department of Justice and the completion of criminal background investigations of its employees. The Contractor shall not permit any employee to have any contact with District pupils until such time as the Contractor has verified in writing to the governing board of the District that the employee has not been convicted of a felony, as defined in Education Code section 45122.1. The Contractor's responsibility shall extend to all employees, subcontractors, agents, and employees or agents of subcontractors regardless of whether those individuals are paid or unpaid, concurrently employed by the District, or acting as independent contractors of the Contractor. Verification of compliance with this section shall be provided in writing to the District prior to each individual's commencement of employment or performing any portion of the Services and prior to permitting contact with any student.
- 31. Audit. Contractor shall establish and maintain books, records, and systems of account, in accordance with generally accepted accounting principles, reflecting all business operations of Contractor transacted under this Agreement. Contractor shall retain these books, records, and systems of account during the Term of this Agreement and for three (3) years thereafter. Contractor shall permit the District, its agent, other representatives, or an independent auditor to audit, examine, and make excerpts, copies, and transcripts from all books and records, and to make audit(s) of all billing statements, invoices, records, and other data related to the Services covered by this Agreement. Audit(s) may be performed at any time, provided that the District shall give reasonable prior notice to Contractor and shall conduct audit(s) during Contractor's normal business hours, unless Contractor otherwise consents.
- 32. District's **Evaluation** of Contractor and Contractor's **Employees** and/or Subcontractors. The District may evaluate the Contractor in any manner which is permissible under the law. The District's evaluation may include, without limitation:
 - 32.1. Requesting that District employee(s) evaluate the Contractor and the Contractor's employees and subcontractors and each of their performance.
 - 32.2. Announced and unannounced observance of Contractor, Contractor's employee(s), and/or subcontractor(s).
- 33. Limitation of District Liability. Other than as provided in this Agreement, District's financial obligations under this Agreement shall be limited to the payment of the compensation provided in this Agreement. Notwithstanding any other provision of this Agreement, in no event, shall District be liable, regardless of whether any claim is based on contract or tort, for any special, consequential, indirect or incidental damages, including, but not limited to, lost profits or revenue, arising out of or in connection with this Agreement for the services performed in connection with this Agreement.
- 34. **Disputes**: In the event of a dispute between the parties as to performance of Work, Agreement interpretation, or payment, the Parties shall attempt to resolve the dispute by negotiation and/or mediation, if agreed to by the Parties. Pending resolution of the dispute, Contractor shall neither rescind the Agreement nor stop Work.
- 35. Confidentiality. The Contractor and all Contractor's agents, personnel, employee(s), and/or subcontractor(s) shall maintain the confidentiality of all information received in the course of performing the Services. This requirement to maintain confidentiality shall extend beyond the termination of this Agreement.
- 36. Notice. Any notice required or permitted to be given under this Agreement shall be deemed to have been given, served, and received if given in writing and either personally delivered or

deposited in the United States mail, registered or certified mail, postage prepaid, return receipt required, or sent by overnight delivery service, or facsimile transmission, addressed as follows:

<u>Oakland Unified School District</u>	<u>Contractor</u>
955 High Street	East Bay Restaurant Supply
Oakland, CA 94601	49 Fourth Street
Tel: 510-535-7038; Fax: 510-535-7082	Oakland, CA 94607
ATTN: Tadashi Nakadegawa	Tel: 510-627-0222
-	ATTN: Laura Tabler

Any notice personally given or sent by facsimile transmission shall be effective upon receipt. Any notice sent by overnight delivery service shall be effective the business day next following delivery thereof to the overnight delivery service. Any notice given by mail shall be effective three (3) days after deposit in the United States mail.

- 37. **Integration/Entire Agreement of Parties**. This Agreement constitutes the entire agreement between the Parties and supersedes all prior discussions, negotiations, and agreements, whether oral or written. This Agreement may be amended or modified only by a written instrument executed by both Parties.
- 38. **California Law**. This Agreement shall be governed by and the rights, duties and obligations of the Parties shall be determined and enforced in accordance with the laws of the State of California. The Parties further agree that any action or proceeding brought to enforce the terms and conditions of this Agreement shall be maintained in the California county in which the District's administration offices are located.
- 39. **Waiver**. The waiver by either party of any breach of any term, covenant, or condition herein contained shall not be deemed to be a waiver of such term, covenant, condition, or any subsequent breach of the same or any other term, covenant, or condition herein contained.
- 40. **Severability**. If any term, condition or provision of this Agreement is held by a court of competent jurisdiction to be invalid, void or unenforceable, the remaining provisions will nevertheless continue in full force and effect, and shall not be affected, impaired or invalidated in any way.
- 41. Order of Precedence. This Contract constitutes the entire agreement between the parties and supersedes any prior or contemporaneous written or oral understanding or agreement and any contrary provisions on packing slips, invoices, or other documents submitted by the Contractor. Any conflict or inconsistency among the components of this Contract shall be resolved by giving precedence in the following order: (1) Contractor's Bid; (2) these Contract Terms and Conditions; (3) all other attachments incorporated into the Contract by reference. No term or condition of this Contract may be terminated, modified, rescinded, or waived except by a writing signed by both parties. No modification or waiver of this Contract shall be deemed effected by Contractor's acknowledgment, confirmation or other documentation containing other or different terms. Should any such document from Contractor contain additional or different terms than this Contract, those terms shall be considered proposals by Contractor which are hereby rejected.
- 42. **Incorporation of Recitals and Exhibits**. The Recitals and each exhibit attached hereto are hereby incorporated herein by reference.

Certification Regarding Debarment, Suspension, Ineligibility and Voluntary Exclusion: The District certifies to the best of its knowledge and belief, that it and its officials: Are not presently debarred, suspended, proposed for debarment, declared ineligible, or voluntarily excluded from covered transactions by any Federal department or agency according to Federal Acquisition Regulation Subpart 9.4, and by signing this contract, certifies that this vendor does not appear on the Excluded Parties List. https://www.sam.gov/portal/public/SAM

rechter 10-24 N **Susie Butler-Berkley Contract Analyst**

ACCEPTED AND AGREED on the date indicated below:

OAKLAND UNIFIED SCHOOL DISTRICT

	Data
James Harris, President, Board of Education	Date
	2 I
Antwan Wilson, Superintendent & Secretary, Board of Education	Date
(floor	
Joe Dominguez, Deputy Chief, Facilities Planning and Management	Date
APPROVED AS TO FORM:	
OUSD Facilities Legal Counsel	Date
CONTRACTOR	
FredShund	10-18-16
East Bay Restaurant Supply	Date

East Bay Restaurant Supply

EXHIBIT "A" Scope of Services

Contractor shall perform the following Services:

[INCLUDE/ATTACH A DETAILED SCOPE OF WORK (DO NOT INCLUDE ANY TERMS FROM CONTRACTOR'S PROPOSAL]

.



To: Arntz Builders David Arntz 19 Pamaron Way Novato, CA 94949 (415) 382-1188



Project:

Madison Park Business & Art Academy -- July 2016 reprice -ITEM 64 REVISED 400 Capistrano Oakland, CA From:

East Bay Restaurant Supply, Inc. Laura Tabler 49 Fourth Street Oakland, CA 94607 (510) 465-4300 (510)627-0222 (Contact)

I am pleased to quote the following price for your project per layout plans K-101 through K-113 all dated March 18th, 2016 and specifications for Food Service Equipment Section 11400. Bid Includes sales tax, delivery and installation

We received addendum 1 for this project.

Bond Rate (if bond is required): 1% of the total price (not included)

If BIM is required add \$ 25,000.00

This bid is based on Food Service drawings dated and Section 11400 written specifications. If Architectural drawings were provided, they were used for reference only, with Food Service drawings taking precedence. Anything shown on the foodservice plans without an item number is not included in our proposal.

PLEASE NOTE - With regard to Existing items to be relocated, EBRS has the re-location of these items included but we do NOT include Transportation to Site, or Utility Hook Up for these items. They shall be transported to the site By Others, and all utility hook-ups shall be by their respective trades. Existing items 29, 30, 31, 33, are to be relocated BY PLUMBING SUB. Relocation of these 4 items are Excluded from our bid.

The following apply **unless SPECIFICALLY NOTED OTHERWISE** to our price proposal:

Delivery and Installation:

------Based on ground floor kitchen location with adequate access to area, and includes: delivery, unloading, setting in place, leveling, attaching per SMACNA details existing at time of bid and sealing to wall where required, for all equipment provided within. Bid does not include seismic calculations if attachment details are on project documents.

------ Hoods will be attached to structure per SMACNA detail. Structure & blocking shall be provided by others. Please note that maximum distance from top of hood to structure is to be no more than 72 inches. Does not include seismic calculations if attachment details are on project documents.

-----Add \$3025 for SMACNA Installation Materials, should SMACNA bracing be required.

Quote

09/23/2016

------ Food related fire suppression system includes one each maximum 2" diameter gas shut off valve(s) per fire suppression system. If larger valve(s) or additional valves are required, the extra cost will be added to the contract via change order.

------ Debris will be removed to designated area (on-site trash receptacle provided By Others).

------ Installation based on Union wage installers with FIELD LABOR at Straight Time Hours.

------No warranties, removal, storage, cleaning, relocation, re-fabrication, or replacement parts for existing equipment has been included.

-----No installation, training or demonstrations for residential equipment shall be provided.

------We have estimated a maximum of 60 feet line runs for refrigeration, and single story refrigeration rack location. Should more be required, an estimate will be obtained and added to our proposal. Walk-in light and light fixtures are shipped loose with box and are to be installed by others.

-----DOES NOT include ANY electrical, plumbing, HVAC or gas connections.

Contractor shall be responsible to compensate EBRS for any increase made in the state or local sales tax rate that was not in effect at the time of bid and not reflected in the bid documents.

COMPLETE AUTO CAD FILES ARE NEEDED FOR SUBMITTALS.

Item	Qty	Description	
1	1 ea	AIR CURTAIN	Constitution of the second
		Mars Air Systems Model No. NH242-1UA-OB	
		High Velocity Series 2 Air Curtain, for NSF Certified 42" wide door,	
		Unheated, 115v/60/1-ph, Obsidian Black powder coated cabinet	
		(Custom Production Color) cETLus, CE, NSF	
	1 ea	5 year warranty, standard	
	1 ea	Options WITHOUT control panel	
	1 ea	Options WITHOUT time delay	
	1 ea	99-014 Steel Mechanical Universal Surface-mounted Plunger/Roller Switch	
	1 ea	PLEASE NOTE Per manufacturer's rep, model above is quoted because	
		1) the model spec'd is for 16 foot tall doors and the door for this	
		project is 7 foot tall and 2) door is 42 inches wide and model is for 48	
		inch wide door.	
2	3 ea	LOCKER	
		Global Industrial Model No. 68121R-028	
		12 in by 12 in by 36 in, double tier lockers with recessed handles, flat	
		top, no legs, with 1 ea ADA compliant unit	
3	' 2 ea	BY OTHERS	
		ess & Art Academy	Initial:
ıly 2016	reprice -	- ITEM 64 REVISED Arntz Builders	Page 2 of 1

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ltem	Qty	Description
an a		Not In Contract Model No. ROLL DOWN DOOR
		Roll down security door, to be provided and installed BY Others, Not In
		Contract
4 - 14		SPARE NO.
15	2 ea	HAND SINK
		Advance Tabco Model No. 7-PS-25
		Physically Challenged Hand Sink, wall model, 14" wide x 16" front-to-
		back x 5" deep bowl, 18 gauge 304 series stainless steel, deck mounted
		faucet with wrist handles, deck mounted soap dispenser (pump),
		basket drain, wall brackets, NSF, cCSAus
	2 ea	Note: This faucet complies with 2014 Federal no lead standards
	2 ea	7-PS-14 P-trap, 1-1/2", 22 gauge
16		SPARE NO.
17	1 ea	COMBO WALK-IN
		Pacific Refrigerator Model No. WALK-IN COOLER - FREEZER
		Walk-In Cooler - Freezer, approx 21 ft 3 in by 7 ft 7 in by 9 ft 6 in tall,
		stucco embossed aluminum interior walls and ceiling, 20 gauge
		stainless steel exterior, floor in cooler and freezer to be aluminum
		tread plate, 4 ea 48 in long LED light fixtures, dial thermometer
		included with Modularm Model 75 temperature alarm, 36 in wide by
		80 in tall door with aluminum tread plate kick plates inside and out.
18	1 ea	CUSTOM STAINLESS
		Custom Model No. CLOSURES
		Stainless steel closure panels at walk-in
19	32 ea	WIRE SHELVING
		Metro Model No. 1860NK3
		Super Erecta® Shelf, wire, 60"W x 18"D, plastic split sleeves are
		included in each carton, Metroseal 3™ epoxy-coated corrosion-
		resistant finish with Microban® antimicrobial protection, NSF
	4 ea	1848NK3 Super Erecta® Shelf, wire, 48"W x 18"D, plastic split sleeves
		are included in each carton, Metroseal 3™ epoxy-coated corrosion- resistant finish with Microban [®] antimicrobial protection, NSF
	26.00	63UPK3 Super Erecta [®] SiteSelect [™] Post, 62"H, for use with stem
	50 ed	casters, Metroseal 3™ epoxy-coated corrosion-resistant finish with
		Microban [®] antimicrobial protection
	18 ea	5MP Super Erecta® Stem Caster, swivel, 5" diameter, 1-1/4" face,
	10 Cu	polyurethane wheel tread, 300 lb. capacity
	18 ea	5MPB Super Erecta® Stem Caster, brake (foot operated), 5" diameter,
		polyurethane wheel tread, 1-1/4" face, 300 lb. capacity, brakes are
		foot operated
20	1 ea	WALL CABINET
		Advance Tabco Model No. WCS-15-48
		Cabinet, wall mount, enclosed design with (2) sliding doors, 48"W x
		15"D, with single intermediate shelf, 18/430 stainless steel
		construction, NSF
	1 ea	TA-61 Modification to reduce length, start with next largest size then
		add "TA-61" to model number for tables

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ltem	Qty	Description	
21	1 ea	SHELVING, WALL-MOUNTED	
		Advance Tabco Model No. K-245	
		Utility Shelf, wall-mounted, 24"W x 8"D	
22	1 ea	REMOTE REFRIGERATION	
		Coldzone Model No. COOLER COIL	
		Cooler coil, INCLUDED I ITEM 25	
23	1 ea	WALK-IN FREEZER	
		Pacific Refrigerator Model No. WALK-IN FREEZER	
		Walk-In Freezer, INCLUDED IN ITEM 17	
24	1 ea	REMOTE REFRIGERATION	
		Coldzone Model No. FREEZER COIL	
		Freezer coil, INCLUDED I ITEM 25	
25	1 ea	REMOTE REFRIGERATION	
		Coldzone Model No. MPL-1CZ	
		Outdoor, air cooled, remote refrigeration system for walk-in cooler	
		freezer, 208-230/60/3, 2 speed evaporator fan motors, 1 ea 1 hp & 1 ea	
		3 hp compressors, mounted air defrost timer, 1 year parts warranty	
		standard.	
	1 ea	4 YR WARRANTY Four year extended compressor warranty	
	1 ea	SERVICE WARRANTY One year service/labor warranty	
26	5 ea	WIRE SHELVING	
		Metro Model No. 2448BR	
		Super Erecta® Shelf, wire, 48"W x 24"D, Bright (zinc) finish, plastic split	
		sleeves are included in each carton, NSF	
	10 ea	2442BR Super Erecta® Shelf, wire, 42"W x 24"D, Bright (zinc) finish,	
		plastic split sleeves are included in each carton, NSF	
	10 ea	2436BR Super Erecta® Shelf, wire, 36"W x 24"D, Bright (zinc) finish,	
		plastic split sleeves are included in each carton, NSF	
	5 ea	2460BR Super Erecta® Shelf, wire, 60"W x 24"D, Bright (zinc) finish,	
		plastic split sleeves are included in each carton, NSF	
	5 ea	1836BR Super Erecta [®] Shelf, wire, 36"W x 18"D, Bright (zinc) finish,	
	20	plastic split sleeves are included in each carton, NSF	
	28 ea	86P Super Erecta [®] SiteSelect [™] Post, 86-5/8"H, adjustable leveling bolt, posts are grooved at 1" increments & numbered at 2" increments,	
		double grooved every 8", chrome plated finish	
	7 ct	SAFP Seismic foot plate kit of four each	
		BCS Super Erecta® Intermediate Bracket, chrome	
		9994Z Super Erecta [®] Post Clamp, zinc	
27	1 ea	SERVICE FAUCET	
		Fisher Model No. 2445	
		Service Sink Faucet, short spout, with vacuum breaker, 1/2" inlet,	
20		polished chrome	
28	1 ea	MOP SINK	
		Advance Tabco Model No. 9-OP-40	
		Mop Sink, floor mounted, 25"W x 21"D x 16"H (overall), 20"W x 16" front-to-back x 12" deep (bowl size), free flow drain with 2" IPS outlet,	
		stainless steel construction	
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Item	Qty	Description
phonestana Jalako ya vyakona	1 st	K-288L Left side & back wall splash for 9-OP-20 & 9-OP-40 mop sink (field installed by others), extends 16" above the sink (verify faucet will not interfere)
28.1	1 ea	SERVICE FAUCET Fisher Model No. 18031 Service Sink Faucet, with 6" spout, wall bracket, with vacuum breaker, wrist handles
29	3 ea	EXISTING Not In Contract Model No. LEVER DRAIN Existing lever drain, to be relocated BY PLUMBING SUB, Not In Contract.
30	1 ea	EXISTING Not In Contract Model No. FAUCET Existing faucet, to be relocated BY PLUMBING SUB, Not In Contract.
31	1 ea	EXISTING Not In Contract Model No. FAUCET Existing splash mounted faucet, to be relocated BY PLUMBING SUB, Not In Contract.
32		SPARE NO.
33	1 ea	EXISTING Not In Contract Model No. SINK Existing 3 compartment sink, to be relocated BY PLUMBING SUB, Not In Contract.
34	1 ea	CUSTOM STAINLESS Custom Model No. POT RACK Stainless steel Pot Rack and Wall Shelf, 16 gauge stainless steel top with splash at rear, sides, 14 gauge stainless steel wall brackets, double sided, sliding hooks on 6 in centers.
34.1	1 ea	CUSTOM STAINLESS Custom Model No. POT RACK Stainless steel Pot Rack and Wall Shelf, 16 gauge stainless steel top with splash at rear, sides, 14 gauge stainless steel wall brackets, double sided, sliding hooks on 6 in centers.
35	1 ea	EXHAUST HOOD Streivor Air Systems Model No. WCBD-FL2001325122.5 Exhaust hood, with 3 in rear air space, fire cabinet on left (adds 12 in to overall width), 144 in long by 54 in wide by 22.5 in tall, stainless steel construction with stainless steel baffle filter, vapor proof lights.
35.1	2 ea	CUSTOM STAINLESS Streivor Air Systems Model No. CLOSURES 12 in tall stainless steel closure panels at hood.
36	1 ea	FIRE SUPPRESSION SYSTEM Streivor Air Systems Model No. PYROCHEM Kitchen Knight II fire suppression system, for hood item 35
	1 ea	PERMITS Fire suppression permits and drawing allowance
37	1 ea	EXISTING, RELOCATE

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Item	Qty	Description	
		Not In Contract Model No. GAS CONVECTION OVEN	
		Existing Vulcan gas convection oven, to be relocated	
38	1 ea	EXISTING	
з		Not In Contract Model No. GAS RANGE WITH CONVECTION OVEN	
		Existing Southbend heavy duty gas range with convection oven, to be	
		relocated. Not In Contract	
39 - 40		SPARE NO.	
41	2 ea	LEVER WASTE	
		Fisher Model No. 22209 DrainKing Wasta Value, with flat strainer, 12 GDM drain rate, dual	
		DrainKing Waste Valve, with flat strainer, 12 GPM drain rate, dual teflon seals, stainless steel ball, cast red brass body	
42	1 02	COMBI OVEN	
42	1 ea	Angelo Po America Model No. FX202G3	
		CombiStar Top Combi Oven, gas, boilerless, roll-in, (40)-12" x 20" full	
		size hotel or (20) 18" x 26" full size sheet pan capacity, programmable	
		controls, touch display, (150) cooking programs with favorites menu,	
		USB interface, automatic venting, humidity sensor, auto-reversible 5-	
		speed fan, multi-point core temperature probe, double-glazed door	
		with window, fully-automatic cleaning system, includes roll-in rack,	
		(LDR610) retractable spray gun, stainless steel construction, 190,000 BTU, IPX5, NSF, cETLus	
	1 00	NOTE: It is highly recommended that a quality external water filtration	
	, i ca	system as well as specified cleaning chemicals be used and	
		incorporated into all Angelo Po America combi oven installations, to	
		prevent scale build up and to extend the life of the equipment.	
	1 ea	FREE WATER ANALYSIS TEST	
	1 ea	2 Year parts & labor warranty, standard	
	1 ea	Certified installation (net)	
	1 ea	Natural gas	
	1 ea	120v/60/1-ph, 2.64 kW, 22.0 amps, AWG12, standard	
	1 ea	APWT200-CL-BP Water Treatment System, 200 gpd, includes cleaning	
		bypass, sediment, for chlorine taste & odor, chloramines, hardness &	
		TDS reduction, for use on double stack combi ovens FX61/FX61,	
	1 cc	FX61/FX101, FX82/FX82, and FX122, FX201, FX202 (net) BR55X StarBright Brightener, (2) 5 liter containers, per case	
		CL55X StarClean Detergent, (2) 5 liter containers, per case	
43		TWO (2) COMPARTMENT SINK	
-13	1 Cu	Advance Tabco Model No. 94-82-40-24RL	
		Regaline Sink, 2-compartment, with left & right-hand drainboards, 28"	
		front-to-back x 20"W sink compartment, 14" deep, with 11"H	
		backsplash, stainless steel legs with welded front-to-rear & adjustable	
		left-to-right cross rails, 24" drainboards, 1" adjustable feet, 14 gauge	
		304 series stainless steel, overall 35" F/B x 93" L/R, NSF	
	2 ea	K-4 Support Bracket, for lever waste drain handle, (1) support required	
	-	for each lever drain	
		K-455G Sink Cover, 20" x 28", stainless steel	
	1 ea	K-454 Side splash, integral (welded), for NSF sinks & dish tables,	
diana D	when no set	height matches backsplash height (specify side)	100 · · · · · · · · · · · · · · · · · ·
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Madison Park Business & Art Academy -- July 2016 reprice - ITEM 64 REVISED

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Arntz Builders

09/23/2016

ltem	Qty	Description	
	1 ea	K-495 Turn down backsplash	al a far an
	1 ea	K-76 Paint-on sound deadening under top (each)	
44	2 ea	CUSTOM STAINLESS	· · · · ·
		Custom Model No. WALL SHELVES	
		16 gauge stainless steel wall shelves with 14 gauge stainless steel	
		brackets, standard turn down edge all around, 15 in deep shelves.	
45	1 ea	EXISTING	
		Not In Contract Model No. REACH-IN REFRIGERATOR	
		Existing Beverage Air Reach-In Refrigerator, to be relocated. Not In	
		Contract	
46	1 ea	WALL / SPLASH MOUNT FAUCET	
		Fisher Model No. 60526	
		Faucet, 8" backsplash mount, with 16" swing spout, elbows, stainless steel	
	1 ea	41718 .5 gpm low flow aerator	
47		CUSTOM STAINLESS	
-,	I CU	Custom Model No. PREP TABLE	
		Stainless steel prep table with drawers, 14 gauge stainless steel top,	
		16 gauge stainless steel legs, adjustable bullet feet, open storage and	
		areas below, 16 gauge stainless steel under shelves, standard turn	
		down edge all around, 18 gauge stainless steel utility chase with	
		removable access panels. provide for u/c receptacles by providing	
		stainless steel support channel (J-Box and Outlet by Electrical Sub), heavy duty stainless steel drawers with locks and 20 in by 20 in pan	
		capacity.	
48	1 ea	CUSTOM STAINLESS	
		Custom Model No. OVER SHELF	
		Stainless steel overshelf, 16 gauge stainless steel shelf, hat channel	
		construction below, standard turn down edge all around, with double	
		sided, sliding stainless steel pot hooks on 8 in centers.	
49	2 ea	EXISTING	
		Not In Contract Model No. MILK COOLER	
		Existing Beverage Air Milk Cooler, to be relocated, Not In Contract	
50		SPARE NO.	
51	1 ea	CUSTOM STAINLESS	
		Custom Model No. SERVING COUNTER	
		Stainless steel serving counter, size, shape per plans, 14 gauge	
		stainless steel top, 18 gauge stainless steel lower counter body with	
<u> </u>		doors, interior adjustable shelves, galvanized base.	
52	1 ea	CUSTOM STAINLESS Custom Model No. SERVING COUNTER	
		Stainless steel serving counter, size, shape per plans, 14 gauge	
		stainless steel top, 18 gauge stainless steel lower counter body with	
		doors, interior adjustable shelves, galvanized base.	
53	2 ea	DROP-IN HOT WELL	
		Wells Model No. MOD-400TDM/AF	
		Food Warmer, top-mount, built-in, electric, auto-fill, (4) 12" x 20"	
dison Pa	rk Busin	ess & Art Academy	Initial:

Custom Model No. SNEZE GUARD Stainless steel and glass sneeze guard, 3/8 in thick tempered glass with 1 in radius sides, below counter mounting, 1/4 in tempered glass end panels with 1 in radius panels. 5 1 ea CUSTOM STAINLESS Custom Model No. MOBILE TABLE Stainless steel mobile table, 14 gauge stainless steel top, splash, legs, open storage below, 16 gauge stainless steel under shelf, standard turn down edge all around, on casters. 6 5 SPARE NO. 7 1 ea EXISTING Not In Contract Model No. SALAD & COLD FOOD CABINET Existing Salad & Cold Food Cabinet, to be relocated. Not In Contract. 8 1 ea CUSTOM COUNTER Galley Model No. CASHIER MODULE Galley Cashier Module 9 4 ea BY OTHERS Not In Contract Model No. P.O.S. CASHIER SYSTEM P.O.S Cashier System, to be provided and installed By Others. Not In Contract. 0-61 SPARE NO. 2 2 ea PASS-THRU HEATED CABINET True Food Service Equipment Model No. STA1HPT-15-15 SPEC SERIES [®] Pass-thru Heated Cabinet, one-section, stainless steel front & sides, (1) stainless steel door front & rear with locks, cam-lift hinges, digital temperature control, aluminum interior, (3) chrome shelves, 5" castors, 1.SKW, NEMA 6-15P, 208-230V/60/1, 9' cord, MADE IN USA 2 ea Waranty - 3 year parts and labor, please visit www.truemfg.com for specifics 2 ea Thermometer side: Door hinged on right standard 2 ea Rear: Door hinged on right standard 2 ea (3) chrome shelves and shelf supports tandard 2 ea (3) chrome shelves and shelf supports tandard 2 ea Spec Kit #3 - (6) sets of universal type tray slides (specify for left, center or right section) 2 cat 5" castors, set of 4, standard 3 a BISPLAY CASE True Food Service Equipment Model No. G4SM-23PT-LD	Item	Qty	Description	
 insulated aluminum steel housing, CULus 2 ea Limited 2 year parks 1 year labor warranty, standard 2 ea 21232 208/240/60/3-ph, 1.24/1.65 KW, 14.5/17.8 amps (field convertible to single phase) 2 ea 21709 Drain Screen 2 ea 21709 Drain Screen 2 ea 21709 Urain Screen 2 ea 21709 Drain Screen 2 ea 201700 Statiless Screet Quard, 3/8 in thick tempered glass with 1 in radius sanets. 5 1 ea CUSTOM STAINLESS Custom Model No. MOBILE TABLE Stainless steel mobile table, 14 gauge stainless steel top, splash, legs, open storage below, 16 gauge stainless steel under shelf, standard turn down edge all around, on casters. 6 SPARE NO. 7 1 ea EXISTING Net In Contract Model No. SALAD & COLD FOOD CABINET Existing Salad & Cold Food Cabinet, to be relocated. Not In Contract. 8 1 ea CUSTOM COUNTER Galley Model No. CASHIER MODULE Galley Model No. CASHIER MODULE Galley Cashier Module 9 4 ea 8 YO THERS Not In Contract Model No. P.O.S. CASHIER SYSTEM P.O.S Cashier System, to be provided and installed By Others. Not In Contract. 2 ea PASE-THRU HEATED CABINET True Food Service Equipment Model No. STAIHPT-IS-IS SPEC SERIESP Pass-thru Heated Cabinet, one-section, stainless steel front & sides, (1) stainless steel dor front & rear with locks, cam-lift thinges, digital temperature control, aluminum interior, (3) chrome shelves, S" castors,			openings with manifolded drains with one valve, wet/dry operation,	
2 ea Limited 2 year parts & 1 year labor warranty, standard 2 ea 21932 208/240v/60/3-ph, 1.24/1.65 kW, 14.5/17.8 amps (field convertible to single phase) 2 ea 21709 Drain Screen 2 ea 21709 Drain Screen 2 ea 72" Wiring (thermostatically controlled warmers) per well 4 2 ea CUSTOM STAINESS AND GLASS Custom Model No. SNEEZE GUARD Stainless steel and glass sneeze guard, 3/8 in thick tempered glass end panels with 1 in radius panels. 5 1 ea CUSTOM STAINLESS Custom Model No. MOBLE TABLE Stainless steel mobile table, 14 gauge stainless steel top, splash, legs, open storage below, 16 gauge stainless steel top, splash, legs, open storage below, 16 gauge stainless steel not dige all around, on casters. 6 SPARE NO. 77 1 ea 7 1 ea 6 SPARE NO. 77 1 ea 7 1 ea 7 1 ea 8 1 ea 9 4 ea			•	
2 ea 21923 208/240v/60/3-ph, 1.24/1.65 kW, 14.5/17.8 amps (field convertible to single phase) 2 ea 21709 Drain Screen 2 ea 72" Wiring (thermostatically controlled warmers) per well 4 2 ea 2 custom Model No. SNEZZE GUARD 5 1 ea 2 custom Model No. MOBILE TABLE 5 1 ea 2 custom Model No. MOBILE TABLE 5 1 ea 2 custom Model No. MOBILE TABLE 5 1 ea 2 custom Model No. MOBILE TABLE 5 1 ea 2 custom Model No. MOBILE TABLE 5 1 ea 2 custom Model No. MOBILE TABLE 5 1 ea 6 SPARE NO. 7 1 ea 2 custom Courtact Model No. SALAD & COLD FOOD CABINET Existing Salad & Cold Food Cabinet, to be relocated. Not In Contract. 8 1 ea CUSTOM COUNTER Galley Model No. CASHIER MODULE Galley Cashier System, to be provided and installed By Others. Not In Contract. 0-61 SPARE NO. 2 2 ea 9 ASSTIRU HEATED CABINET 7 Tr			-	
 convertible to single phase) 2 ea 21709 Drain Screen 2 ea 22" Wiring (thermostatically controlled warmers) per well 2 ea CUSTOM STAINLESS AND GLASS Custom Model No. SNEZE GUARD Stainless steel and glass sneeze guard, 3/8 in thick tempered glass with 1 in radius sides, below counter mounting, 1/4 in tempered glass end panels with 1 in radius panels. 1 ea CUSTOM STAINLESS Custom Model No. MOBILE TABLE Stainless steel mobile table, 14 gauge stainless steel top, splash, legs, open storage below, 16 gauge stainless steel under shelf, standard turn down edge all around, on casters. SPARE NO. 1 ea EXISTING Not In Contract Model No. SALAD & COLD FOOD CABINET Existing Salad & Cold Food Cabinet, to be relocated. Not In Contract. 8 1 ea CUSTOM COUNTER Galley Model No. CASHIER MODULE Galley Cashier Module 9 4 ea BY OTHERS				
2 ea 21709 Drain Screen 2 ea 72" Wiring (thermostatically controlled warmers) per well 4 2 ea CUSTOM STAINLESS AND GLASS C custom Model No. SNEZE GUARD Stainless steel and glass sneeze guard, 3/8 in thick tempered glass with 1 in radius sides, below counter mounting, 1/4 in tempered glass end panels with 1 in radius panels. 5 1 ea CUSTOM STAINLESS Custom Model No. MOBILE TABLE Stainless steel mobile table, 14 gauge stainless steel top, splash, legs, open storage below, 16 gauge stainless steel under shelf, standard turn down edge all around, on casters. 6 SPARE NO. 7 1 ea EXISTING Not In Contract Model No. SALAD & COLD FOOD CABINET Existing Salad & Cold Food Cabinet, to be relocated. Not In Contract. 8 1 ea CUSTOM COUNTER Galley Model No. CASHIER MODULE Galley Cashier Module 9 4 ea 8 1 ea CUSTOM COUNTER Galley Cashier System, to be provided and installed By Others. Not In Contract. 0:61 SPARE NO. 2 2 ea PASS-THRU HEATED CABINET True Food Service Equipment Model No. STA1HPT-15-1S SPEC SERIES® Pass-thru Heated Cabinet, one-section, stainless steel front & sides, (1) stainless steel dor fornt & rear with locks, cam-lift hinges, digital temperature control, aluminum interior, (3) chrome shelves, 5" castors, 1.5KW, NEMA 6-15P, 208-230v/60/1, 9' cord, MADE IN USA		2 ea		
2 ea 72" Wiring (thermostatically controlled warmers) per well 44 2 ea CUSTOM STAINLESS AND GLASS Custom Model No. SNEEZE GUARD Stainless steel and glass sneeze guard, 3/8 in thick tempered glass with 1 in radius sides, below counter mounting, 1/4 in tempered glass end panels with 1 in radius panels. 5 1 ea CUSTOM STAINLESS 5 1 ea CUSTOM STAINLESS 6 SPARE NO. Space steel mobile table, 14 gauge stainless steel top, splash, legs, open storage below, 16 gauge stainless steel under shelf, standard turn down edge all around, on casters. 66 SPARE NO. 77 1 ea EXISTING Not In Contract Model No. SALAD & COLD FOOD CABINET Existing Salad & Cold Food Cabinet, to be relocated. Not In Contract. 78 1 ea 79 4 ea 81 ea CUSTOM COUNTER 6alley Model No. CASHIER MODULE 6alley Cashier Module 9 4 ea		_		
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 shelves, 5" castors, 1.5KW, NEMA 6-15P, 208-230v/60/1, 9' cord, MADE IN USA 2 ea Warranty - 3 year parts and labor, please visit www.truemfg.com for specifics 2 ea Thermometer side: Door hinged on right standard 2 ea Rear: Door hinged on right standard 2 ea (3) chrome shelves and shelf supports standard per section 2 ea Spec Kit #3 - (6) sets of universal type tray slides (specify for left, center or right section) 2 st 5" castors, set of 4, standard 3 a DISPLAY CASE True Food Service Equipment Model No. G4SM-23PT-LD 				
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specifics 2 ea Thermometer side: Door hinged on right standard 2 ea Rear: Door hinged on right standard 2 ea (3) chrome shelves and shelf supports standard per section 2 ea Spec Kit #3 - (6) sets of universal type tray slides (specify for left, center or right section) 2 st 5" castors, set of 4, standard 3 3 ea DISPLAY CASE True Food Service Equipment Model No. G4SM-23PT-LD			IN USA	
 2 ea Rear: Door hinged on right standard 2 ea (3) chrome shelves and shelf supports standard per section 2 ea Spec Kit #3 - (6) sets of universal type tray slides (specify for left, center or right section) 2 st 5" castors, set of 4, standard 3 a B DISPLAY CASE True Food Service Equipment Model No. G4SM-23PT-LD 		2 ea		
 2 ea (3) chrome shelves and shelf supports standard per section 2 ea Spec Kit #3 - (6) sets of universal type tray slides (specify for left, center or right section) 2 st 5" castors, set of 4, standard 3 a BISPLAY CASE True Food Service Equipment Model No. G4SM-23PT-LD 		2 ea	Thermometer side: Door hinged on right standard	
 2 ea (3) chrome shelves and shelf supports standard per section 2 ea Spec Kit #3 - (6) sets of universal type tray slides (specify for left, center or right section) 2 st 5" castors, set of 4, standard 3 a BISPLAY CASE True Food Service Equipment Model No. G4SM-23PT-LD 		2 ea	Rear: Door hinged on right standard	
 2 ea Spec Kit #3 - (6) sets of universal type tray slides (specify for left, center or right section) 2 st 5" castors, set of 4, standard 3 ea DISPLAY CASE True Food Service Equipment Model No. G4SM-23PT-LD 				
2 st 5" castors, set of 4, standard 3 3 ea DISPLAY CASE True Food Service Equipment Model No. G4SM-23PT-LD				
3 3 ea DISPLAY CASE True Food Service Equipment Model No. G4SM-23PT-LD			center or right section)	
True Food Service Equipment Model No. G4SM-23PT-LD		2 st	5" castors, set of 4, standard	
	53	3 ea	DISPLAY CASE	
	1			Initial:

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ltem	Qty	Description	ani i a a su
		Specialty Merchandiser, Pass-thru, one-section, (4) shelves, bronze	
		powder coat finish exterior, white aluminum interior liner with	
		stainless steel floor, (4) Low-E thermal glass sides including (2) hinged	
		glass doors, low UV emitting LED lighting, bottom mounted self-	
		contained refrigeration, 1/2 HP, 115v/60/1, 10.0 amps, NEMA 5-15P, 9'	
	2	cord, MADE IN USA	
		Self-contained refrigeration standard	
		Warranty - 5 year compressor (self-contained only), please visit www.Truemfg.com for specifics	
	3 ea	Warranty - 3 year parts and labor, please visit www.Truemfg.com for specifics	
	3 ea	Exterior: Bronze powder coated, standard	
	3 ea	Interior: White aluminum, standard	
	3 ea	S-TD-15 Illuminated sign decal: S-TD-15 "Desserts" picture graphic, standard	
	3 st	Castors, 4", set of 4	
64	3 ea	HEATED CABINET, MOBILE	
		Metro Model No. C548-ASFS-L	
		C5™ 4 Series with Insulation Armour™ Plus, mobile heated holding	
		cabinet, 5/6 height, insulated solid door, top mount controls,	
		thermostat to 200ºF, lip load slides on 1-1/2" centers, (29) 18" x 26"	
		pan capacity, 5" casters, stainless steel, 120V/60/1, 1400 watts, 11.7	
		amps, NEMA 5-15P, cULus, NSF, ENERGY STAR®	
	3 ea	C54-TRVL Lockable Travel Latch / Hasp (one required per door)	
65		SPARE NO.	
66	1 ea	CUSTOM STAINLESS	
		Custom Model No. SERVING COUNTER	
		Stainless steel serving counter, size, shape per plans, 14 gauge	
		stainless steel top, 18 gauge stainless steel lower counter body with	
		doors, interior adjustable shelves, galvanized base.	
67	1 ea	HYDRATION STATION	
		Custom Model No. 2000S	
		Britta Hydration Station	
100	1 ea	LABOR	
		East Bay Restaurant Supply, Inc. Model No. STAGING	
		Stage Equipment at EBRS Warehouse Prior to Delivery to Job Site at Time of Installation.	
101	1 ea	LABOR	
		East Bay Restaurant Supply, Inc. Model No. SUBMITTALS	
		Provide Submitalls, Including Shop Drawings, Cut Sheets, MEP	
		Drawings as required.	
101.1	1 ea	LABOR	
		East Bay Restaurant Supply, Inc. Model No. SHOP DRAWINGS Provide shop drawings for custom stainless fabricated items	
102	1 ea	FREIGHT	
		East Bay Restaurant Supply, Inc. Model No. DELIVERY	
		Deliver equipment to job site at time of installation.	
licon Pa	rk Rucin	ness & Art Academy	Initial:

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EXHIBIT "B" Hourly Personnel Rates and Schedule of Fees and Charges

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[INCLUDE/ATTACH CONTRACTOR'S RATE SCHEDULE (DO NOT INCLUDE ANY TERMS FROM CONTRACTOR'S PROPOSAL]

09/	23/	2016
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Item	Qty	Description					
103	1 ea	LABOR					
		East Bay Restaurant Supply, Inc. Model No. INSTALL					
		Install buyouts, uncrate, set in place and level. Provide seismic					
		estraints where possible for equipment where necessary.					
		Does not include any electrical or plumbing final connections.					
		Crating debris to be removed and placed in receptacle provided by GC.					
104	1 ea	LABOR					
		East Bay Restaurant Supply, Inc. Model No. INSTALL REFRIGER					
		Install Remote Refrigeration System					
105	1 ea	LABOR					
		East Bay Restaurant Supply, Inc. Model No. INSTALL WALK-IN					
_		Install Walk-In Cooler - Freezer. INCLUDED IN ITEM 104					
106	1 ea	INSTALLATION MATERIALS					
		East Bay Restaurant Supply, Inc. Model No. MATERIALS					
		Materials needed for installation of custom stainless fabricated items					
		and buyout equipment. (This is a TAXABLE item).					
107	1 ea	INSTALLATION MATERIALS Add for this is \$2930 total and is NOT included in the Grand Total <optional></optional>					
		East Bay Restaurant Supply, Inc. Model No. MATERIALS ADD					
		ADD for Materials needed for SMACNA installation of custom stainless					
		fabricated items and buyout equipment. (This is a TAXABLE item).					
		Merchandise \$238,909.09					
		Eroight \$4.408.40					

	Merchandise	\$238,909.09
	Freight	\$4,408.40
	Tax 9.5%	\$17,017.51
	Total	\$260,335.00
D iscrete the structure to the structur		

Please note the following inclusions/exclusions:

INCLUSIONS:

Hoods/Ventilators, Cold Storage Rooms, Refrigeration, Stainless Steel Fixtures, Manufactured Kitchen Equipment, Ansul System, Freight, Taxes, K.E.C. Prepared submittal package including M.E.P Coordination Drawings, Product Data Brochures, Shop Drawings, Operation and Maintenance Manuals, all in electronic format only (hard copies of submittal package can be provided at an additional cost), Start Ups, Demonstrations, 1 year Parts and Labor Warranty as called for in Section 11400 specifications only through factories, 5 year compressor PARTS warranty through factories where applicable. EXCLUSIONS: Millwork, Solid Surface Tops, Price reduction for Participation in OCIP/CCIP Insurance Programs, Concrete Curbs, Demolition, Installation of "Embedded" Items, Conduit Line Runs for all Equipment, Beer System(s), Beverage Line(s) and conduits, All Floor/Wall/Ceiling/Roof Penetrations, Roof Pad for Refrigeration Rack(s), Sawcutting, Core Drilling, Sleeves, Structural Hood Supports, Ducts, Fans, Blowers, Certified Welders, Final Weld from Duct To Hood, General Carpentry (i.e.: Backing/ Blocking), Masonry/Tile Work, Finished floors and grouting around walk-In cold boxes. ALL plumbing. electrical, mechanical, and inter-MEP or final MEP connections and waste lines are EXCLUDED, Installation of Floor Troughs, Setting In Place of Floor Troughs, Caulking or back caulking of floor troughs, Installation of faucets and lever-wastes, Pre-Wired/Pre-Plumbed Custom Counters, Pitch Pockets, Roof Jacks, Condensate Drains from Coils in Walk-in, Interwiring Coils to Condensers, Hood/Walk-In Closures over 12" tall (No closures provided for Hoods/Walk-Ins furnished or installed By Others), Interfacing/Wiring of fire suppression system to building main alarm or life safety. Electrical Shunt trip/contactors and any other controlling switch/micro switch, Fire Extinguishers, Cranes, Forklifts, Grade-Alls, Composite Crews, Seismic Calculations if attachment details are on project documents, Any anchoring and bracing other than those shown or referenced in section 11400 or as shown on Food Service drawings. Installation, training, and demonstration of residential appliances. Participation in any cooperative assessment for trash removal and/or Trade Damage. Any Fees and/or permits for Building/Health Dept., BIM Modeling drawings, Final Kitchen Cleaning, ANY video taping of equipment training and/or demonstrations, Bid Bond, Performance/ Payment Bond and Overtime for Field" Labor, Mold Insurance, hard copies of submittal and close out documents.

Prices are valid for 120 days, then subject to manufacturers' price increases or progressive billing/storing arrangements. PAYMENT TERMS TO BE NEGOTIATED. PAYMENTS ARE REQUIRED FOR STORED OFF SITE MATERIALS.

Manufacturer's price increases are estimated approximately 8% per year. In the event of price increase of material, supply, equipment, or energy, or any element of the subcontract occurring between the date of this proposal and the first day of performance of the subcontracted work through no fault of EBRS, the subcontract sum shall be equitably adjusted by change order(s) to reflect the price increase(s). EBRS shall be entitled to escalation *costs* regardless of Contractor being able to pass these costs to the client.

Contract is subject to Credit Approval. Payment terms are 50/45/5 or Contract, to be determined by EBRS.

This contract shall be deemed executed and enforceable in Alameda County, CA and any action to enforce the terms or all disputes on any lawsuits regarding interpretation or enforcement of this contract shall be venued in Alameda County, CA. On any amounts due and owing, interest shall accrue at the interest rate of 1.5% per month (18% per annum)

Acceptance of this proposal by Contractor shall be acceptance of all terms and conditions recited herein and shall supersede any conflicting term in any other Contractor's document or project advertisement. Any of the Contractor's terms and conditions in addition or different from this proposal are objected to and shall have no effect. Contractor's agreement herewith shall be evidenced by Contractor listing EBRS in its bid documents or by permitting EBRS to commence work for this project.

EBRS does not accept any liquidated damages caused by other Trades delays

Thank you for this opportunity to be of service. If you have any questions, or we can be of further assistance, please do not hesitate to call on us.

Acceptance:	Date:
Printed Name:	
Project Grand Total: \$260,335.00	

Madison Park Business & Art Academy -- July 2016 reprice - ITEM 64 REVISED

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Arntz Builders

Initial: _____ Page 12 of 12

Information regarding Contractor:

last play plather parts	SUPPLY
Contractor: <u>EAST BAY RESTAURAN</u>	91 1761 715
License No.: 278101	<u>94-1284745</u> Employer Identification and/or
Address: 49 4TH ST	Social Security Number
OAKLAND CA 94607	NOTE: United States Code, title 26, sections 6041 and 6109 require
Telephone: $510 - 465 - 4300$	non-corporate recipients of \$600 or more to furnish their taxpayer identification number to the payer.
Facsimile:	The United States Code also
E-Mail: FREDS @EBRS.NET	provides that a penalty may be imposed for failure to furnish the taxpayer identification number. In
Type of Business Entity: Individual Sole Proprietorship Partnership	order to comply with these rules, the District requires your federal tax identification number or Social Security number, whichever is
Limited Partnership	applicable.
Limited Liability Company Other:	

WORKERS' COMPENSATION CERTIFICATION

Labor Code section 3700 in relevant part provides:

Every employer except the State shall secure the payment of compensation in one or more of the following ways:

- a. By being insured against liability to pay compensation by one or more insurers duly authorized to write compensation insurance in this state.
- b. By securing from the Director of Industrial Relations a certificate of consent to selfinsure, which may be given upon furnishing proof satisfactory to the Director of Industrial Relations of ability to self-insure and to pay any compensation that may become due to his employees.

I am aware of the provisions of section 3700 of the Labor Code which require every employer to be insured against liability for workers' compensation or to undertake self-insurance in accordance with the provisions of that code, and I will comply with such provisions before commencing the performance of the Work of this Contract.

Date:		 ·	
Proper Name of Contractor:		 	
Signature:		 	
Print Name:	· · · · · · · · · · · · · · · · · · ·	 	
Title:		 	

(In accordance with Article 5 - commencing at section 1860, chapter 1, part 7, division 2 of the Labor Code, the above certificate must be signed and filed with the awarding body prior to performing any Work under this Contract.)

CERTIFICATION REGARDING DEBARMENT, SUSPENSION, INELIGIBILITY AND

I am aware of and hereby certify that neither EAS BAY RESTAURANT Contractor] nor its principals are presently departed SWPP Type name of Contractor] nor its principals are presently debarred, suspended, proposed for debarment, declared ineligible, or voluntarily excluded from participation in this transaction by any Federal department or agency. I further agree that I will include this clause without modification in all lower tier transactions, solicitations, proposals, contracts and subcontracts.

Where the Contractor or any lower participant is unable to certify to this statement, it shall attach an explanation hereto.

IN WITNESS WHEREOF, this instrument has been duly executed by the Principal of the above named Contractor on the _____ day of _____ 20__ for the purposes of submission of this Agreement.

By:

Signature

Typed or Printed Name

Title

CRIMINAL BACKGROUND INVESTIGATION CERTIFICATION

The undersigned does hereby certify to the governing board of the District as follows:

That I am a representative of the Contractor currently under contract ("Contract") with the District; that I am familiar with the facts herein certified, and am authorized and qualified to execute this certificate on behalf of Contractor. Contractor has taken at least one of the following actions with respect to the construction Project that is the subject of the Contract (check all that apply):

- Contractor has complied with the fingerprinting requirements of Education Code section 45125.1 with respect to all Contractor's employees and all of its subcontractors' employees who may have contact with District pupils in the course of providing services pursuant to the Contract, and the California Department of Justice has determined that none of those employees has been convicted of a felony, as that term is defined in Education Code section 45122.1. A complete and accurate list of Contractor's employees and of all of its subcontractors' employees who may come in contact with District pupils during the course and scope of the Contract is attached hereto; and/or
- Pursuant to Education Code section 45125.2, Contractor has installed or will install, prior to commencement of Work, a physical barrier at the Work Site, that will limit contact between Contractor's employees and District pupils at all times; and/or
- Pursuant to Education Code section 45125.2, Contractor certifies that all employees will be under the continual supervision of, and monitored by, an employee of the Contractor who the California Department of Justice has ascertained has not been convicted of a violent or serious felony. The name and title of the employee who will be supervising Contractor's employees and its subcontractors' employees is

Name: _____

Title:

The Work on the Contract is at an unoccupied school site and no employee and/or subcontractor or supplier of any tier of Contract shall come in contact with the District pupils.

Megan's Law (Sex Offenders). I have verified and will continue to verify that the employees of Contractor that will be on the Project site and the employees of the Subcontractor(s) that will be on the Project site are **not** listed on California's "Megan's Law" Website (http://www.meganslaw.ca.gov/).

Contractor's responsibility for background clearance extends to all of its employees, Subcontractors, and employees of Subcontractors coming into contact with District pupils regardless of whether they are designated as employees or acting as independent contractors of the Contractor.

Date:	 	
Proper Name of Contractor:	 	
Signature:	 	
Print Name:	 	
Title:	 	 <u> </u>

Ledger: GL

OAKLAND UNIFIED SCHOOL DISTRICT **Budget to Actual with Drill Down** With Encumbrances

21-9350-9560-8500-2122-9905-215-9180 **Expenditure Accounts**

2159905820 MADISON E.S. EXPANSION

стрению			Adopted	Working			
OBJECT	Description		Budget	Budget	Actual	Encumbrance	Balance
2225	CLASSSUPPT SALARIES OV	ERTIME	0.00	0.00	1,250.67	0.00	-1,250.67
3302	SOCSEC, MEDI, ALTSS CLAS	SIFIED	0.00	0.00	77.21	0.00	-77.21
3322	MEDICARE CLASSIFIED		0.00	0.00	18.06	0.00	-18.06
3502	ST UNEMPLOY INS CLASSIF	IED	0.00	0.00	1.34	0.00	-1.34
3602	WORKERS COMP CLASSIFI	ED	0.00	0.00	78.16	0.00	-78.16
5620	RENTALS (NON-CAPITAL LEASES)		0.00	25,779.00	4,872.00	20,907.00	0.00
6215	ARCHITECTS/ENGINEERS		0.00	748,970.75	98,704.00	650,266.75	0.00
6235	INSPECTOR		0.00	274,170.00	4,840.00	269,330.00	0.00
6252	Preliminary Fees		0.00	0.00	0.00	0.00	0.00
6262	Other Planning Costs		0.00	1,605.00	1,605.00	0.00	0.00
6271	Main Construction		0.00	264,690.35	0.00	0.00	264,690.35
		Revenue	0.00	0.00	0.00	0.00	0.00
		Expense:	0.00	1,315,215.10	111,446.44	940,503.75	263,264.91
		Net:	0.00	-1,315,215.10	-111,446.44	-940,503.75	-263,264.91



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Department of Facilities Planning and Management

Page B Line 3 OAKLAND UNIFIED SCHOOL DISTRICT **ROUTING FORM Project Information** Project Name Madison Expansion Site 215 **Basic Directions** Services cannot be provided until the contract is fully approved and a Purchase Order has been issued. Attachment Proof of general liability insurance, including certificates and endorsements, if contract is over \$15,000 Checklist Workers compensation insurance certification, unless vendor is a sole provider **Contractor Information** Agency's Contact Laura Tabler Contractor Name East Bay Restaurant Supply, Inc. OUSD Vendor ID # V001663 Vendor Title: Project Manager (510) 627-0222 Address **49** Fourth Street Telephone Oakland, CA 94607 Policy Expires: ✓ Yes Worked as an OUSD employee? \Box Yes Previously been an OUSD contractor? Contractor History OUSD Project # 13124 Term Date Work Will Begin 12/14/2016 Date Work Will End By 12/31/2017 (not more than 5 years from start date) Compensation Total Contract Not To Exceed \$260,335.00 **Total Contract Amount** Pay Rate Per Hour (if Hourly) If Amendment, Changed Amount Other Expenses Requisition Number **Budget Information** If you are planning to multi-fund a contract using LEP funds, please contact the State and Federal Office before completing requisition. Funding Source Resource # Object Org Key Amount 2159905820 Fund 21 Measure J 4410 \$260,335.00 Approval and Routing (in order of approval steps) Services cannot be provided before the contract is fully approved and a Purchase Order is issued. Signing this document affirms that to your knowledge services were not provided before a PO was issued. **Division Head** 510-535-7038 Fax 510-535-7082 Phone Director, Department of Facilities Planning and Management Signature **Date Approved** U14K General Counsel, Department of Facilities Planning and Management Signature **Date Approved** Deputy Chief, Department of Facilities Planning and Management 3. Signature **Date Approved** Senior Business Officer, Board of Education Signature **Date Approved** President, Board of Education

Signature

THIS FORM IS NOT A CONTRACT

Date Approved