

**ACES Bassett Road Alterations
North Haven, Connecticut
State Project #244-0043 SP**

**ADDENDUM NO. 4
January 31, 2024**

<https://securecc.smartinsight.co/#/PublicBidProject/719982>

**THE BID DUE DATE FOR ALL BID PACKAGES HAS BEEN
EXTENDED TO
FEBRUARY 8, 2024 @ 2:00 P.M.**

**PLEASE USE THE FORM OF PROPOSAL CONTAINED IN SPECIFICATION SECTION
00 42 00 FOR SUBMITTING YOUR BID.**

All proposals, to be submitted in duplicate, shall be received by the Office of the Purchasing Agent on the date and time shown on the "Invitation to Bid" for each individual bid package.

Bids will be opened publicly and read aloud. Prepare proposals on your own letterhead duplicating the Form of Proposal attached and clearly indicate the amount of your proposal in both words and figures.

**PLEASE NOTE: A REVISED FORM OF PROPOSAL INCLUDING UNIT PRICES WILL BE
ISSUED IN ADDENDUM NO. 5 (ANTICIPATED PUBLISH 2/2/2024).**

**THE FOLLOWING DOCUMENTS MUST ACCOMPANY YOUR BID, OR YOUR PROPOSAL
WILL BE DEEMED NON-RESPONSIVE:**

1. FORM OF PROPOSAL
2. BID SECURITY (BID BOND OR CERTIFIED CHECK)
3. CTDAS UPDATE STATEMENT (if bid exceeds \$1,000,000.00)

I. REVISIONS TO BID PACKAGES

Bid Package 1.11 – Food Service Equipment

II. SPECIAL INSTRUCTIONS

Add the following Special Instruction:

41. As relates to the existing to remain walk-in cooler/freezer (food service item #34), the electrical contractor shall be responsible to disconnect power from the units/condensers and make safe, the food service equipment contractor shall be responsible for disconnecting the existing evaporators and condensers (including any refrigerant capture) and store the condensers off site until the new equipment pad has been placed. The food service

equipment contractor shall set the existing units, run new line sets to the existing to remain evaporators, and recharge the refrigerant if needed, the electrical contractor shall provide new electrical connections as noted on E302 and E505. The food service equipment contractor shall be responsible for a full unit start-up, as if these were new units, and shall include labor to provide a deep cleaning of the existing unit prior to start-up. Prior to disconnecting the existing units, the food service equipment contractor shall schedule a time to review the existing units with the food service consultant to determine if any additional repair/rehabilitation work is required/recommended, a report from this meeting shall be submitted in writing by the food service equipment contractor for review by the food service consultant and the Owner, the food service contractor shall include pictures of the existing units prior to demolition to document the condition of the units. Any additional work shall be confirmed by the consultant and Owner.

Bid Package 1.26 – Electrical

II. SPECIAL INSTRUCTIONS

Add the following Special Instructions:

85. As relates to the existing to remain walk-in cooler/freezer (food service item #34), the electrical contractor shall be responsible to disconnect power from the units/condensers and make safe, the food service equipment contractor shall be responsible for disconnecting the existing evaporators and condensers (including any refrigerant capture) and store the condensers off site until the new equipment pad has been placed. The food service equipment contractor shall set the existing units, run new line sets to the existing to remain evaporators, and recharge the refrigerant if needed, the electrical contractor shall provide new electrical connections as noted on E302 and E505. The food service equipment contractor shall be responsible for a full unit start-up, as if these were new units, and shall include labor to provide a deep cleaning of the existing unit prior to start-up. Prior to disconnecting the existing units, the food service equipment contractor shall schedule a time to review the existing units with the food service consultant to determine if any additional repair/rehabilitation work is required/recommended, a report from this meeting shall be submitted in writing by the food service equipment contractor for review by the food service consultant and the Owner, the food service contractor shall include pictures of the existing units prior to demolition to document the condition of the units. Any additional work shall be confirmed by the consultant and Owner.

3. Specification Section 003113 – Project Schedule and Phasing

**NEW SCHEDULE INFORMATION RELATIVE TO WORK IN GATEWAY AREAS
WILL BE PUBLISHED IN ADDENDUM #5.**

4. Specification Section 006313 – Bidders' Prebid Requests for Information

Attached to this Addendum No. 4 is the current CM Prebid RFI Log. **MISSING PREBID RFI
QUESTIONS AND RESPONSES SHALL BE INCLUDED IN FUTURE ADDENDUM. ANY**

PRE-BID RESPONSES THAT MAY HAVE BEEN REVISED SINCE PREVIOUS-ISSUED ADDENDUM HAVE BOLD FONT AND AN UPDATED RESPONSE DATE. THE RESPONSES TO THESE PRE-BID RFI'S SUPERCEDE ANY SPECIAL INSTRUCTIONS TO WHICH THEY MAY APPLY. THE SPECIAL INSTRUCTIONS WILL BE UPDATED IN FUTURE ADDENDUM TO REFLECT THE PRE-BID RFI RESPONSES WHERE APPLICABLE. All information contained in these responses is to be used by all contractors in the preparation of their bids and will form part of their scope of work.

II. ATTACHMENTS TO ADDENDUM

<u>Description</u>	<u>Pages</u>
006313 Bidders' Prebid Requests for Information	15

END OF ADDENDUM NO. 4