



State of Vermont
Vermont Veterans' Home
325 North Street
Bennington, VT 05201
July 12, 2016

[phone] 802-442-6353
[fax] 802-447-2757

Ms. Donna Jerry
Green Mountain Care Board
89 Main Street
Montpelier, VT 05620

RE: Docket No: GMCB-008-15con, Renovation of Main Kitchen and Creation of Four Country Kitchens, Project Cost: \$1,779,200.00

Dear Donna:

This letter is in response to your June 28, 2016 letter requesting additional information to complete your review. The information you requested is provided via the attached documents or is outlined below.

Architectural

1. **A chart prepared by our architect identifying each requirement of section 2.3-4.5 of the Guideline for Design and Construction of Residential Health, Care and Support Facilities, 2014 Edition and explanation on how each requirement will be met**

Please see attached.

2. **A detailed cost estimate base on the CSI division format**

is attached.

3. **Con Standard 1.1.12: New Construction shall comply with the Guidelines for Design and Construction of Health Care Facilities as issued by the Facility Guide Institute (FGI), 20104 edition.**

Construction complies with the Guidelines for Design and Construction of Health Care Facilities as issued by the Facility Guide Institute (FGI) 2014 edition as evidenced by the response to question #1 above.

Financial

4. **Update and resubmit the information on page 5 of the summary and page 2 under statutory criteria 2a to reflect the total project costs, the amount of the grant from the Veterans' Administration and the funds from the State of Vermont. If these**



changes affect any of the financial tables, revise and resubmit any financial tables affected by the updated information.

The updated information for page 5 of the summary and page 2 under statutory criteria 2a are attached. These changes did not affect any changes to the financial tables.

- 5. Revise and resubmit Table 2 to reflect the sources of finances. If these changes affect any of the financial tables, revise and resubmit any tables affected.**

A revised Table 2 is attached

- 6. List the associate costs of all fixed (\$546,00) and major moveable (\$400,00) equipment reflected in Table 1.**

Fixed Description	Fixed Amount	Major Moveable Description	MM Amount
Sitework	\$50,000		
Steel	\$30,000		
Carpentry	\$40,000		
Thermal/moisture	\$20,000		
Doors/windows	\$30,000		
Plumbing	\$130,000		
Fire Protection	\$16,000		
HVAC	\$150,000		
Electrical	\$80,000		
Total	\$546,000		\$400,000

Detailed project budget is attached.

- 7. Table 4C shows the change in accumulated depreciation between years 1 and 2 is \$667,480 (\$21,606.32 less than \$20,938,843), which differs from the depreciation expense included in Table 3C (\$1,212,480) by \$545,000. Correct and resubmit Tables 4 A, B and C and all other financial tables affected by this change.**

Revised tables are attached.

- 8. Explain why Tables 3A, B and C show no change in income projections for years 1 through 3.**

We anticipate that we will not be increasing our daily rates in the near future given that Social Security did not give an increase on January 1, 2016. Along with inflation remaining low, VVH made the decision not increase our daily rate. Any rate increase will only affect the private pay individuals, which represents 7.4% of our population. VVH has fixed reimbursement rates from Vermont and New York Medicaid programs and from the Veteran's Administration (VA) for service connected veterans. If rates are

increased the overwhelming majority of the increase would become a contractual allowance.

9. Explain Why Table 3C does not include increases in staff salaries or operating expenses for years 1 through 3.

This has been corrected. Year 1, 2017 is our budget that has been approved by the State. In Years 2 and 3, we increased salary expense by 3.5%; Fringe Benefits by 10% and Other Operating Expense by 1.0%. Adjustments were made correspondingly in the Other Operating Revenue category which includes monies from the State's General Fund, Global Commitment Fund and Vermont Medicaid Settlement Income from the cost reports.

10. On Table 3C, provide the detail for what is included in "Other Operating Expense" (\$6,251,018)

As mentioned in our response to question 9 above, this is our approved budget from the State. Attached is a copy of the detail line item for these expenses in Attachment A.

11. Explain the amounts "due from third parties" of \$1,090,984 included in Tables 4A-4C for 2015-2019.

Based upon audited financial statements, these are our estimates of settlements from the Vermont Medicaid Program.

12. Provide the detail or change the "change in fund balance" included in Table 5C of \$305,783 in 2016 and 2017, \$2,629,983 in 2018 and \$350,263 in 201. Revise and resubmit any other financial tables affected by any changes.

With the change noted in question 7 above, the amounts in Table 5C are now \$305,783; \$2,084,983 and \$350,263. Since the Vermont Veterans' Home is an agency of the State of Vermont, Buildings and Grounds Services (BGS) is responsible for our construction projects. BGS has bonded monies through the appropriation process for this project. From Government Accounting Standards Board (GASB) VVH needs to record on its books any capital projects that were done BGS. Additionally, the State does not recognize any Depreciation or Bad Debt Expense which is being requested in this CON application.

13. Explain the decrease in Medicare revenue from 2015 to 2017 shown on Table 6A.

Again, responding similarly from questions 8, 9 and 10, this is our budget for FY17.

14. Explain the add-back for Medicare Revenue shown on Table 6A.

In a skilled nursing facility, Medicare reimburses based upon Resource Utilization Groups (RUGs) which is similar to Diagnostic Related Groups (DRGs) in acute care hospitals. RUGs reimbursement is based upon rural or urban areas and the wage index of the facility, above 1.0000 or below 1.0000. VVH's wage index is below 1.0000 based upon the State wide wage index in a non-urban area. VVH reviewed our overall RUGs reimbursement rates as compared to our daily rate and the difference is a negative contractual allowance.

15. Identify the staff positions and number of FTEs that will be reduced in 2016 and 2017. Explain why staffing will be decreased.

In the spring of 2015 in order to reduce expenses, VVH reduced licensed beds from 171 to 130 saving approximately \$201,000 in our provider bed tax. Accordingly, we reviewed staffing levels and re-organized functions to reduce staff. During the FY16 budget year we had two employees that received the State's retirement incentive and the positions were removed from our FY17 budget.

The positions that were reduced in the FY16 and FY17 Budgets are the following:

Position	FTE Reduction
Utility Worker	8.0
Assistant Food Service Supervisor	1.0
LNA	5.0
LPN	3.0
Nursing Supervisor	1.0
Social Worker	1.0
Health Information Specialist	1.0
CCC II	1.0
Financial Tech I	1.0
QAPI	1.0
Financial Specialist II	1.0
Activities Aide	1.0
Total	25.0

16. Identify the itemized costs for the following project expenses in Table 1:

a. Kitchen consultant to ensure FGI compliance;

Tim Smith and Assoc. hired Fetech, Inc. for the kitchen design for \$22,500

b. Temporary kitchen "in the form of several tractor trailer size trucks";

The cost to construct and remove the temporary kitchen is approximately \$100,000.00

c. Development of the four country kitchens; and

The development of the four Country Kitchens will cost \$137,900.00

d. Lighting and HVAC Equipment.

Lighting equipment is \$16,562 and HVAC us \$43,220.00

17. If Available, provide the letter from Efficiency Vermont or organization with similar experience.

Please see attached email correspondence between Efficiency VT and Tim Smith and Associates, showing review, discussion and conclusions on several energy related topics

Verification Under Oath

**STATE OF VERMONT
GREEN MOUNTAIN CARE BOARD**

In re: The Vermont Veterans' Home)
 325 North Street)
 Bennington, VT 05201)
)

Docket No. GMCB-008-15con

Verification Under Oath to file with Certificate of Need Application, correspondence and additional information subsequent to filing an Application.

Melissa A. Jackson, being duly sworn, states on oath as follows:

1. My name is Melissa A. Jackson. I am the Chief Executive Officer of the Vermont Veterans' Home. I have reviewed the July 12, 2016 response to the Green Mountain Care Board Letter of June 28, 2016.
2. Based on my personal knowledge and after diligent inquiry, I attest that the information contained in the July 12, 2016 response to the Green Mountain Care Board Letter of June 28, 2016 is true, accurate and complete, does not contain any untrue statement of a material fact, and does not omit to state a material fact.
3. My personal knowledge of the truth, accuracy and completeness of the information contained in the July 12, 2016 response to the Green Mountain Care Board Letter of June 28, 2016 is based upon either my actual knowledge of the subject information or upon information reasonably believed by me to be true and reliable and provided to me by the individuals identified below in paragraph 4. Each of these individuals has also certified that the information they have provided is true, accurate and complete, does not contain any untrue statement of a material fact and does not omit to state a material fact.
4. The following individuals have provided information or documents to me in connection with the July 12, 2016 response to the Green Mountain Care Board Letter of June 28, 2016 and each individual has certified, based either upon his or her actual knowledge of the subject information or, where specifically identified in such certification, based on information reasonably believed by the individual to be reliable, that the information or documents provided are true, accurate and complete, do not contain any untrue statement of a material fact, and do not omit to state a material fact:

Peter Hack, State of Vermont Bridling and General Services
Tim Smith and Associates, Architects
Steven McClafferty, Finance Director Vermont Veterans' Home
Melissa A. Jackson, CEO Vermont Veterans' Home

5. In the event that the information contained in the July 12, 2016 response to the Green Mountain Care Board Letter of June 28, 2016 becomes untrue, inaccurate or incomplete

in any material respect, I acknowledge my obligation to notify the Green Mountain Care Board and to supplement the the July 12, 2016 response to the Green Mountain Care Board Letter of June 28, 2016 as soon as I know, or reasonably should know, that the information or document has become untrue, inaccurate or incomplete in any material respect.

Melissa A Jackson
[signature]

On July 12, 2016, Melissa A. Jackson appeared before me and swore to the truth, accuracy and completeness of the foregoing. the July 12, 2016 response to the Green Mountain Care Board Letter of June 28, 2016

Joseph Stoddell
Notary public
My commission expires 02/10/19
[seal]

July 11, 2016

Vermont Veterans Home, Bennington, VT
Kitchen Renovation Project

RE: Green Mountain Care Board, Docket No. GMCB-008-15con, Renovation of Main Kitchen and Creation of Four Country Kitchens; Architect's Response to item #1 of June 28, 2016 letter from Donna Jerry, Senior Health Policy Analyst

*Item #1 from June 28, 2016 letter from Donna Jerry, Senior Health Policy Analyst:
Provide a chart prepared by the architect identifying each requirement of section 2.3-4.5 of the Guidelines for Design and Construction of Residential Health, Care and Support Facilities, 2014 Edition, and provide an explanation of how each will be met.*

Below chart prepared by Timothy D. Smith & Associates, PC.

Section	Requirement	Explanation
2.3-4.5.1.1	Application (1) Facilities and equipment shall be provided to support the food services the facility offers staff, visitors, residents, and/or participants (2) Food Receiving, storage, and preparation areas shall be located to support staff oversight of operations (3) Facilities shall be furnished to support provision of nourishment and snacks between scheduled meals. See section 2.3-2.3.4 (Resident and Participant Kitchen) for Requirements	VVH Kitchen Project The design for the new kitchen will meet the requirements of (1), (2) and (3).
2.3-4.5.1.2	Layout. The equipment and design layout shall provide a workflow that minimizes potential for cross-contamination of clean food and wares with contaminated trays from residents, participants, outpatients, staff, or visitors.	The design allows for return of soiled wares to be returned to the dishroom without crossing any clean areas.

2.3-4.5.2	Regulations. Food service facilities and equipment shall comply with the requirements of:	Equipment specified meets UL and NSF requirements. The facility shall comply with FDA and USDA regulations.
2.3-4.5.2.1	U.S. Food and Drug Administration (FDA)	
2.3-4.5.2.2	U.S. Department of Agriculture (USDA)	
2.3-4.5.2.3	Underwriters Laboratories, Inc. (UL)	
2.3-4.5.2.4	NSF International (NSF)	
2.3-4.5.3	Functional Elements. If food services are provided on-site, the following facilities, in the size and number appropriate for the type of food service selected, shall be provided.	Food services are provided on site.
2.3-4.5.3.1	Control Station for managing food supplies	There shall be a central receiving area where all food products will be received by personnel and then sent to the appropriate areas for storage.
2.3-4.5.3.2	Hand-washing station(s) in the food preparation area. See Section 2.4-2.2.8 (Hand-Washing Stations) for requirements	There are 3 separate hand-washing stations in the main kitchen area. Each country kitchen serving area has their own hand-washing station. Hand-washing stations comply with the requirements of section 2.4-2.2.8.
2.3-4.5.3.3	Food preparation facilities to accommodate the method of food preparation used	The method of food preparation shall be conventional. There are areas for preparation, cooking and baking.
	(1) If conventional food preparation systems are used, space and equipment shall be provided for food preparation, cooking, and baking.	
	(2) If convenience food service systems using frozen prepared meals, bulk packaged entrees, and individual packaged portions or systems using contracted, outsourced services are used, space and equipment shall be provided for thawing, portioning, cooking, and baking.	
	(3) If "cook-chill" food preparation systems are used, space and equipment shall be provided for food preparation, cooking and baking, chilling, portioning, and reheating.	

2.3-4.5.3.4	Ice-making equipment and drinking water source	
	(1) Location of ice-making equipment in the food preparation area or in a separate room shall be permitted as long as the equipment is directly accessible to the food preparation area.	An ice machine is located in the kitchen and is directly accessible to the food prep area.
	(2) Ice-making equipment shall be cleanable.	The ice maker is cleanable
	(3) Ice-making equipment shall be self-dispensing if it is accessible to residents, participants, and/or visitors.	The ice maker is not accessible to residents, participants or visitors.
	(4) Ice-making equipment under control of staff and not for use by residents, participants, and/or visitors shall be permitted to be bin-type or self-dispensing.	The ice maker in the kitchen is bin style.
	(5) See Section 2.3-2.3.4.2 (7) (Access to self-dispensing drinking water and ice) for decentralized ice-making requirements.	N/A: Kitchen facilities are not provided for use by participants, residents, and family members
	(6) A filtered self-dispensing drinking water source shall be provided.	Filtered self-dispensing drinking water shall be provided.
2.3-4.5.3.5	Assembly and distribution facilities. Depending on the care model, facilities shall be provided to support assembly and distribution of resident meals. These shall be permitted to be centralized or decentralized.	Assembly and Distribution Facilities – Food shall be prepared in the kitchen, transported to the country kitchens and plated for residents.
2.3-4.5.3.6	Warewashing space. Commercial-type warewashing equipment shall be provided.	Commercial grade warewashing equipment shall be provided
	(1) Depending on the care model, warewashing space shall be provided in a room or an alcove separate from the food preparation and serving area.	A separate dish-washing and pot-washing room is being provided directly adjacent to the main kitchen.
	(1a) This shall be permitted to be centralized or decentralized.	
	(1b) If a cluster/neighborhood, household/small house or similar model of care is used, commercial warewashing may be decentralized and located in a resident or participant kitchen. See Section 2.3-2.3.4 (Resident and Participant Kitchen) for requirements.	

	(2)	Space shall be provided for receiving, scraping, sorting, and stacking soiled tableware and for transferring clean tableware to point-of-use areas.	Soiled wares shall enter dishroom from the hallway, eliminating any cross-traffic. Dishes will be scrapped at the soiled dishable, racked, rinsed and run through the dishwasher. Clean racks shall be placed on carts to be sent to the areas as needed.
	(3)	Hand-washing stations shall be provided in or directly accessible to warewashing space(s).	Hand-washing station is located in the dishroom.
	(4)	Warewashing facilities shall be designed to prevent contamination of clean wares or food preparation areas with soiled wares through cross-traffic.	Clean items will exit the dishroom without crossing soiled areas.
2.3-4.5.3.7		Pot-washing facilities. Depending on the type of food service and the care model, pot-washing facilities shall be provided. This shall be permitted to be centralized or decentralized.	Pot washing facilities are located within the dishroom.
2.3-4.5.3.8		Offices(s). Office(s) or desk spaces for dietitian(s), a dietary service manager, head chef, or other food service professional shall be provided in or adjacent to the kitchen.	Offices are being provided directly adjacent to the main kitchen area.
2.3-4.5.3.9		Storage. The following shall be provided:	
	(1)	Food storage space, including cold storage	There is dry storage, cooler and freezer storage designed into the kitchen area.
	(2)	Storage areas and sanitizing facilities for cans, carts, and mobile-tray conveyors (if used)	There is a separate cart wash area for cleaning and sanitizing carts.
	(3)	Waste, storage, and recycling facilities (per local requirements) located with access to the outside for direct pickup or disposal	A trash/recycling room is located outside the kitchen area near the loading dock.
2.3-4.5.3.10		Environmental services room	
	(1)	Location	
	(1a)	An environmental services room shall be located in the commercial kitchen if food service is centralized.	An environmental services room is being provided within the main kitchen area

	(1b)	An environmental services room shall be located in or directly accessible to a resident unit if food service is decentralized.	N/A
	(2)	See Section 2.3-4.9.3.2 (Environmental services room) for room requirements.	Environmental services room shall comply with the requirements of 2.3-4.9.3.2
2.3-4.5.3.11 Cold storage equipment			
	(1)	Walk-in coolers, refrigerators, and freezers, if used, shall be insulated at the floor as well as at walls and top.	All refrigeration equipment shall be insulated at floors, walls and top.
	(2)	Coolers, refrigerators, and freezers	All coolers, refrigerators and freezers are provided with thermostats.
	(2a)	Coolers, refrigerators, and freezers shall be thermostatically controlled to maintain desired temperature settings in increments of 2 degrees or less.	
	(2b)	Coolers and refrigerators shall be capable of maintaining a temperature down to freezing.	Coolers and refrigerators will be capable of maintaining proper temperature.
	(2c)	Freezers shall be capable of maintaining a temperature of 20 degrees below 00 F (-2°C).	Freezer shall be capable of reaching -20oF.
	(2d)	Interior temperatures shall be indicated on the exterior of the equipment.	Temperature displays are provided on equipment.
	(3)	Walk-in units, if used	
	(3a)	All walk-in refrigerator and low-temperature units shall have a view panel in the door and safety release mechanism for exit from the inside.	Proper doors with safety release mechanism and view window is to be provided on each walk in.
	(3b)	Shelving shall be corrosion-resistant, cleanable, and constructed and anchored to support a load of at least 100 lbs. per linear foot (148.80 kg/linear meter).	Shelving has a corrosion-resistant finish as well as microbial protection. Shelves are rated to hold up to 100lbs. Per linear foot.
	(3c)	The interior shall be lighted.	Interior of cooler and freezer are provided with LED lights.
2.3-4.5.3.12 Cart wash. Where carts are used, a designated area with a sloped floor with floor drain and a source of water and sanitizing agents shall be provided.			
			A separate cart wash room is located opposite of the dishroom. This room is provided with a sanitizing cart wash station. Floor is sloped to direct water to 2 floor drains.

Vermont Veterans Home Kitchen Renovation Project

STATE OF VERMONT

January 15, 2016



CONSTRUCTION

Budget Estimate – Revision 1

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SECTION 4	LIST OF DOCUMENTS



CONSTRUCTION

AT PC WE GO ABOVE AND BEYOND ON EVERY JOB, PERIOD.

January 15, 2016

Peter G. Hack, P.E.
State of Vermont
Department of Buildings and General Services
166 Horseshoe Drive
Waterbury, Vermont 05676

Re: Vermont Veterans Home Kitchen Renovation Project
Bennington, Vermont
PC Project Number 15133

Dear Mr. Hack:

On behalf of the entire PC Construction team, I would like to thank you for the opportunity to provide preconstruction services to support your project. We have developed a revised budget estimate in the amount of \$1,716,000 for the above referenced project.

The enclosed estimate is based on information provided by you and the designs from Timothy D. Smith & Associates, PC. This information is outlined in the List of Documents and further defined in the Scope of Work Clarifications. The estimate is based on a seven-month schedule starting in May 2016 and completing December 2016.

Thank you for the information you provided during the preparation of our estimate and please pass along our thanks to Mr. Jack Byer of Timothy D. Smith & Associates who clarified aspects of the progress documents and for his detailed review of our earlier estimate: it made the process productive and efficient. We very much appreciate the opportunity to provide services to the State in which we were founded. We are available at your convenience to review the estimate and answer any questions you may have. Best wishes for a successful project.

Sincerely,

Edward Seraydarian
Senior Estimator

c: J. Fayette



Kitchen Renovation Project - Vermont Veterans Home

Budget Estimate - Revision 1

ESTIMATE SUMMARY

PC Construction Company
193 Tilley Drive
So. Burlington, VT 05403

Date : 1/15/2016
Project # : 15133
Duration (in months) : 7
Size SF: 5,021

Direct costs			\$1,566,064
Material sales tax	0.00%		\$0
Gross cost			\$1,566,064
Escalation	0.00%		\$0
Gross receipts tax	0.00%		\$0
Builder's risk insurance	0.00%		\$0
Liability insurance	0.75%		\$12,870
Construction manager contingency	5.00%		\$78,303
P & P Bond		\$9,009	\$9,009
Sub Total			\$1,666,246
CM Fee	3.00%		\$49,987
Total			\$1,716,000

Cost/SF \$341.76

Kitchen Renovation Project - Vermont Veterans Home



CONSTRUCTION

Job #: 15133
Recap - With Taxes and Insurance

Estimator: E. Seraydarian, Lisa Martinez
Group 1: Major ItemCode Groups

Item Code	Description	Quantity	UM	Total Unit Cost	Total Cost
00	PRECONSTRUCTION SERVICES				
01	CM GENERAL CONDITIONS				212,170
01	COST OF WORK GEN REQ'S				170,737
02	SITWORK				51,041
03	CONCRETE				1,900
04	MASONRY				8,646
05	METALS				29,744
06	CARPENTRY				39,979
07	THERMAL/MOISTURE PROTECTION				17,359
08	DOORS AND WINDOWS				35,446
09	FINISHES				174,778
10	SPECIALTIES				12,910
11	EQUIPMENT				400,000
15	PLUMBING				147,976
15	FIRE PROTECTION				18,999
15	HVAC				157,421
16	ELECTRICAL				86,959
	Total Gross Cost				1,566,064

Kitchen Renovation Project - Vermont Veterans Home



Job #: 15133
Detail - With Taxes and Insurance

Estimator: E. Seraydarian, Lisa Martinez
Group 1: Major ItemCode Groups
Group 2: Minor ItemCode Groups

Item Code	Description	Quantity	UM	Total Unit Cost	Total Cost
00 - PRECONSTRUCTION SERVICES					
ESTIMATING					
0060.002 Preconstruction Services - Not Required					
** Total ESTIMATING					
* Total 00 - PRECONSTRUCTION SERVICES					
01 - CM GENERAL CONDITIONS					
CM GENERAL CONDITIONS					
0100.000	General Conditions: CG's management personnel and site office trailer	7	MO	30,960.00	216,720
0100.010	General Conditions: Delete site office trailer. Owner will provide space in their building	-7	MO	650.00	-4,550
** Total CM GENERAL CONDITIONS					
* Total 01 - CM GENERAL CONDITIONS					
01 - COST OF WORK GEN REQ'S					
COST OF WORK GEN REQ'S					
0200.005	Building Permit	1	LS	1,200.00	1,200
0200.007	Sales Tax - anticipate tax exempt				
0200.010	Materials Testing	1	LS	1,500.00	1,500
0200.140	Temporary Partitions	1	LS	5,000.00	5,000
0200.160	ICRA / ILSM (negative air)	1	LS	1,000.00	1,000
0200.200	OSHA / First Aid	31	WK	241.94	7,500
0200.320	Progress Cleanup (Labor & Dumpster)	31	WK	707.04	21,918
0200.360	Final Cleanup - Primary Work Areas	5,540	SF	0.45	2,493
0200.362	Final Cleanup - Secondary Work Areas (basement of main kitchen & existing areas adjacent to Country kitchens that are to be painted)	930	SF	0.45	419
0200.410	Temporary Enclosure	1	LS	1,632.54	1,633
0200.979					
0200.980	Temporary Kitchen & Dishwasher Trailers US Mobile Kitchens Cris Leatherwood 410-804-8082 budget quote via email 14DEC15		***		
0200.982	Kitchen Trailer 48'	5	MO	12,800.00	64,000
0200.984	Dishwashing Trailer 24'	5	MO	6,700.00	33,500
0200.986	Delivery & Return: round trip per trailer	2	EA	2,900.00	5,800
0200.988	Clean units to the as-received condition	2	EA	300.00	600
0200.990	Final Cleanup - Professionally Clean existing TV/Smoking room to serve as a temporary staging area for food service trailers	450	SF	1.50	675
0201.980	Temporary Enclosed Access to Temporary Kitchen & Dishwasher trailers (includes temporary mechanical and electrical and removal of all at end of job)	200	SF	80.00	16,000
0201.985	Clean & Restore area where temporary trailers were located	1	LS	2,500.00	2,500
0201.988					
0201.990	Asbestos: If encountered, will be removed by Owner under a separate contract (01000, page 3, article 1.05.B and 02070, page 5, article 3.01.L)	1	LS		
0201.995	Lead: by contractor (01000, page 3, article 1.06.A) - Allowance	1	LS	5,000.00	5,000
** Total COST OF WORK GEN REQ'S					
* Total 01 - COST OF WORK GEN REQ'S					
02 - SITEWORK					
DEMOLITION					
2024.090	D1.1 Main Kitchen Note 14 Demo 4 high concrete pad 5.00' x 3.50'	1	EA	43.80	44
2024.095	D1.1 Main Kitchen Note 25 Demo concrete ramp to cooler 4.42' x 2.75'	1	EA	43.80	44
2032.700	D1.1 Main Kitchen Note 02 Remove door & hollow metal frame; Double	2	EA	38.38	77

Kitchen Renovation Project - Vermont Veterans Home



CONSTRUCTION

Job #: 15133
Detail - With Taxes and Insurance

Estimator: E. Seraydarian, Lisa Martinez
Group 1: Major ItemCode Groups
Group 2: Minor ItemCode Groups

Item Code	Description	Quantity	UM	Total Unit Cost	Total Cost
2032.700	D1.1 Main Kitchen Note 02 Remove door & hollow metal frame; Single	16	EA	38.38	614
2032.700	D1.2 Country Kitchen #2 Room 322A Note 02 Remove door & hollow metal frame; Single	1	EA	38.38	38
2032.760	D1.1 Main Kitchen Note 03 Demo Window 4.00' high	143	SF	2.10	299
2032.800	D1.1 Main Kitchen Note 12 & 17 Remove lay-in ceiling & insulation above ceiling	2,792	SF	0.88	2,452
2032.800	D1.2 Country Kitchen #2 Room 322A Note 06 Remove lay-in ceiling	80	SF	0.88	70
2032.802	D1.1 Main Kitchen Note 26 Remove & replace lay-in ceiling	132	SF	11.20	1,477
2032.820	D1.1 Main Kitchen Note 01 Demo gypsum wall 12.83' high	5,001	SF	1.33	6,675
2032.820	D1.2 Country Kitchen #2 Room 322A Note 01 Demo gypsum wall with soffit 12.83' high	177	SF	1.33	236
2032.822	D1.1 Main Kitchen Note 24 Remove FRP wall paneling - height unknown, anticipate 10.50'	327	SF	3.30	1,081
2032.824	D1.1 Main Kitchen Note 18 Remove gyp wall finishes in preparation for new floor infill 10.00' high	495	SF	1.82	902
2032.850	D1.1 Main Kitchen Note 13 & 17 Remove gyp ceiling & insulation above ceiling	653	SF	0.96	628
2032.852	D1.1 Main Kitchen Note 27 Remove & replace gyp ceiling	186	SF	11.31	2,108
2032.860	D1.1 Main Kitchen Note 15 Remove ducts through floor and patch back concrete floor and metal deck 2.00' x 2.00' average	2	EA	577.51	1,155
2032.860	D1.1 Main Kitchen Note 19 & 17 Remove stocco metal grid ceiling & insulation above ceiling	119	SF	1.02	122
2032.862	D1.1 Main Kitchen Note 16 Remove pipes through floor and patch back concrete floor and metal deck, size unknown, anticipate 1.5' diameter	3	EA	338.76	1,016
2032.870	D1.1 Main Kitchen Note 09 Remove VCT flooring	1,068	SF	1.85	1,973
2032.870	D1.2 Country Kitchen #1 Room 218A Note 05 Remove VCT flooring	186	SF	1.85	343
2032.870	D1.2 Country Kitchen #2 Room 322A Note 05 Remove VCT flooring	220	SF	1.85	407
2032.870	D1.2 Country Kitchen #3 Room 823A Note 05 Remove VCT flooring	188	SF	1.85	348
2032.900	D1.1 Main Kitchen Note 10 Remove quarry tile & base	710	SF	1.23	872
2032.902	D1.1 Main Kitchen Note 23 Demo Ceramic Tile & Wallboard 2.00' up wall and inspect and repair metal framing & seal around piping	78	SF	1.23	95
2032.910	D1.1 Main Kitchen Note 30 Demo Ceramic Tile & Wallboard - height unknown, anticipate 10.50'	113	SF	1.23	138
2032.930	D1.2 Country Kitchen #4 Room 109B Note 04 Remove wall cabinet	9	LF	6.14	56
2032.940	D1.1 Main Kitchen Note XX (no note but item drawn with dashed lines) Remove base cabinet and countertop	58	FT	6.14	355
2032.940	D1.2 Country Kitchen #2 Room 322A Note 03 Remove base cabinet/countertop	9	FT	6.14	58
2032.940	D1.2 Country Kitchen #3 Room 823A Note 03 Remove base cabinet/countertop	5	LF	6.14	32
2033.010	D1.1 Main Kitchen Note 20 Remove corner guards	15	EA	11.80	177
2033.010	D1.2 Country Kitchen #2 Room 332A Note 10 Remove corner guards	3	EA	11.80	35

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Job #: 15133
Detail - With Taxes and Insurance

Estimator: E. Seraydarian, Lisa Martinez
Group 1: Major ItemCode Groups
Group 2: Minor ItemCode Groups

Item Code	Description	Quantity	UM	Total Unit Cost	Total Cost
2033.015	D1.2 Country Kitchen #2 Room 322A Note 07 Remove wall mounted accessories (hand sanitizer, soap dispenser, towel dispenser, etc.) - COST INCLUDED WITH MISC DEMO	3	EA		
2033.015	D1.2 Country Kitchen #3 Room 823A Note 07 Remove wall mounted accessories (hand sanitizer, soap dispenser, towel dispenser, etc.) - COST INCLUDED WITH MISC DEMO	4	EA		
2033.015	D1.2 Country Kitchen #4 Room 109B Note 07 Remove wall mounted accessories (hand sanitizer, soap dispenser, towel dispenser, etc.) - COST INCLUDED WITH MISC DEMO	1	EA		
2033.020	D1.2 Country Kitchen #4 Room 109B Note 12 Remove wall mounted mirror - COST INCLUDED WITH MISC DEMO	1	EA		
2033.025	D1.2 Country Kitchen #4 Room 109B Note 13 Remove ice machine below counter	1	EA	34.58	35
2033.030	D1.2 Country Kitchen #4 Room 109B Note 14 Remove free standing water cooler	1	EA	34.58	35
2033.035	D1.2 Country Kitchen #3 Room 823A Note 15 Remove microwave on shelf/counter	2	EA	11.41	23
2033.035	D1.2 Country Kitchen #4 Room 109B Note 15 Remove microwave on shelf/counter	2	EA	11.41	23
2033.040	D1.2 Country Kitchen #3 Room 823A Note 17 Remove refrigerator & table	1	EA	34.58	35
2033.045	D1.2 Country Kitchen #3 Room 823A Note 18 Remove free standing ice machine	1	EA	34.58	35
2033.055	D1.2 Country Kitchen #1 Room 218A Note 11 Relocate wall mounted telephone	1	EA	35.39	35
2033.060	D1.2 Country Kitchen #1 Room 218A Note 09 Relocate fire extinguisher	1	EA	17.29	17
2033.070	D1.1 Main Kitchen Note 22 Remove floor drain and patch back 2.00' x 2.00' quartz tile plus concrete floor and metal deck	1	EA	577.51	578
2033.072	D1.1 Main Kitchen Note 21 Remove & replace floor drain and patch back 2.00' x 2.00' quartz tile	6	EA	577.51	3,465
2033.500	D1.2 Country Kitchen #3 Room 823A Note 16 Remove wall mounted shelving	5	LF	3.46	18
2033.910	D1.2 Country Kitchen #1 Room 218A Note 08 Existing free standing cooler relocated BY OWNER	1	EA		
2034.010	D1.1 Main Kitchen Note 05 Demo Cooler 18.58' x 13.00'	1	EA	2,387.57	2,388
2034.020	D1.1 Main Kitchen Note 06 Demo Freezer 18.67' x 8.00'	1	EA	2,387.57	2,388
2038.010	D1.1 Main Kitchen Note 04 Remove Kitchen Exhaust Hood 3.58' x 3.75'	1	EA	377.51	378
2038.020	D1.1 Main Kitchen Note 04 Remove Kitchen Exhaust Hood 16.50' x 8.83'	1	EA	755.03	755
2038.030	D1.1 Main Kitchen Note 08 Remove Grease Trap 7.92' x 4.33'	1	EA	614.92	615
2038.030	D1.1 Main Kitchen Note 11 Remove kitchen hood cleaning system panel including all wiring and equipment	1	EA	377.51	378
2040.200	D1.1 Main Kitchen Note 28 Cut & remove metal handrail & bumper, apply cap to cut end of handrail	5	FT	8.24	39
2040.202	D1.1 Main Kitchen Note 29 Remove metal handrail & bumper	3	FT	3.84	13
2040.204	D1.2 Country Kitchen #2 Room 322A Note 19 Remove wall mounted handrail	13	LF	3.84	49
2040.210	D1.1 Main Kitchen Note 07 Remove Metal Stair & Adjoining Conveyor 15.92' x 6.00'	1	EA	817.45	817

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CONSTRUCTION

Job #: 15133
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Item Code	Description	Quantity	UM	Total Unit Cost	Total Cost
2040.510	Miscellaneous Demo: Mechanical & electrical items made safe (includes roof top equipment) and small items identified above as MISC DEMO	1	LS	10,000.00	10,000
2040.510	Miscellaneous Demo: Remove/Replace Ceilings for mechanical work at basement below main kitchen	1	LS	5,000.00	5,000
** Total DEMOLITION					51,041
* Total 02 - SITEWORK					51,041
03 - CONCRETE					
CONCRETE					
3395.510	Slab on Metal Deck, Wire Mesh Reinforced - 109.96 Total SQ FT	1	CY	1,201.96	1,400
3397.250	Ramp to walk-in cooler	1	EA	500.00	500
** Total CONCRETE					1,900
* Total 03 - CONCRETE					1,900
04 - MASONRY					
MASONRY					
4000.010	A1.1 Main Kitchen Note 02 New Wall - Infill Existing Opening with New anticipate 6.67' high Thick (masonry?)	129	SF	36.00	4,649
4000.015	A1.1 Main Kitchen Note 02 New Wall - Infill Existing Opening with New anticipate 6.67' high Thick EXTERIOR (4 brick, 8 CMU, 1 rigid insulation, 3/4 metal furring, 5/8 gyp)	85	SF	47.00	3,997
** Total MASONRY					8,646
* Total 04 - MASONRY					8,646
05 - METALS					
STRUCTURAL STEEL					
5100.002	Structural Channels (support floor at former stair)	461	LBS	7.50	3,457
5100.030	Attach channel ends to existing steel beams	14	EA	406.54	5,692
5100.050	Repair/Revise existing structural members - Allowance	1	EA	5,000.00	5,000
** Total STRUCTURAL STEEL					14,149
METAL DECK					
5300.205	9/16"x26ga Galvanized Metal Deck, Floor	121	SF	10.00	1,210
5300.210	Galvanized Metal Deck, Roof - patch as necessary where roof top equipment removed (reference A1.3 notes 1, 2, 3, & 7)	12	EA	700.00	8,400
** Total METAL DECK					9,610
MISCELLANEOUS METALS					
5590.000	****Miscellaneous Items****		****		
5590.010	Miscellaneous Steel Framing-Primed (3x3x1/4 concealed posts at Country Kitchen gates)	172	LBS	15.00	2,581
5590.010	Miscellaneous Steel Framing-Primed (4x4x1/4 framing at roof openings for new HVAC unit)	127	LBS	15.00	1,905
5590.050	Miscellaneous Steel Framing-Add framing to support new roof mounted AHU	1	EA	1,500.00	1,500
** Total MISCELLANEOUS METALS					5,986
* Total 05 - METALS					29,744
06 - CARPENTRY					
MILLWORK					
6400.000	A1.2 Country Kitchen #1 Room 218A Note 03 base cabinets with countertop (P-lam cabinet, solid surface counter)	30	LF	419.84	12,545
6400.000	A1.2 Country Kitchen #2 Room 322A Note 03 base cabinets with countertop (P-lam cabinet, solid surface counter)	22	LF	419.84	9,421

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Job #: 15133
Detail - With Taxes and Insurance

Estimator: E. Seraydarian, Lisa Martinez
Group 1: Major ItemCode Groups
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Item Code	Description	Quantity	UM	Total Unit Cost	Total Cost
6400.000	A1.2 Country Kitchen #3 Room 823A Note 03 base cabinets with countertop (P-lam cabinet, solid surface counter)	24	LF	419.84	9,950
6400.000	A1.2 Country Kitchen #4 Room 109B Note 03 base cabinets with countertop (P-lam cabinet, solid surface counter)	6	LF	419.84	2,532
6400.050	A1.2 Country Kitchen #1 Room 218A Note 04 wall cabinets (P-lam)	13	LF	191.90	2,585
6400.050	A1.2 Country Kitchen #2 Room 322A Note 04 wall cabinets (P-lam)	3	LF	191.90	608
6400.050	A1.2 Country Kitchen #3 Room 823A Note 04 wall cabinets (P-lam)	3	LF	191.90	572
6400.050	A1.2 Country Kitchen #4 Room 109B Note 04 wall cabinets (P-lam)	9	LF	191.90	1,766
** Total MILLWORK					39,979
* Total 06 - CARPENTRY					39,979
07 - THERMAL/MOISTURE PROTECTION BUILDING INSULATION					
7210.803	A1.3 Main Kitchen Note 08 2" Spray-On Foam Insulation (R-14)	526	SF	6.00	3,159
** Total BUILDING INSULATION					3,159
ROOFING					
7530.002	A1.3 Roof Main Kitchen Note 06 Modify Existing Firestone roof at new AHU	376	SF	25.00	9,400
7530.010	Patch Roof - patch as necessary where roof top equipment removed (reference A1.3 notes 1, 2, 3, & 7)	12	EA	400.00	4,800
7530.110	Roof, Miscellaneous Patch and repair where damaged by construction operations - Not Required				
** Total ROOFING					14,200
* Total 07 - THERMAL/MOISTURE PROTECTION					17,359
08 - DOORS AND WINDOWS DOORS & BORROWED LIGHTS					
8000.010	A1.1 Main Kitchen Note 05 Door, Double	2	EA	3,355.03	6,710
8000.020	A1.1 Main Kitchen Note 05 Door, Single	13	EA	1,419.04	18,448
8000.510	A1.1 Main Kitchen Note 12 Sidelight 1.25' wide	1	EA	584.52	585
8000.520	A1.1 Main Kitchen Note 12 Sidelight 1.50' wide	1	EA	644.52	645
8000.530	A1.1 Main Kitchen Note 12 Sidelight 4.50' wide	1	EA	1,189.52	1,190
** Total DOORS & BORROWED LIGHTS					27,576
SPECIAL DOORS					
8300.010	A1.2 Country Kitchen #1 Room 218A Note 08 Door (half-door/gate)	1	EA	683.14	683
8300.010	A1.2 Country Kitchen #3 Room 823A Note 08 Door (half-door/gate)	1	EA	683.14	683
8300.010	A1.2 Country Kitchen #4 Room 109B Note 08 Door (half-door/gate)	1	EA	683.14	683
** Total SPECIAL DOORS					2,049
METAL WINDOWS					
8500.010	A1.1 Main Kitchen Note 04 New Aluminum Window 4.00' high	58	SF	100.00	5,820
** Total METAL WINDOWS					5,820
* Total 08 - DOORS AND WINDOWS					35,446
9 - FINISHES DRYWALL					
9285.003	A1.1 Main Kitchen Note 01 New Wall Type A 12.83' high	259	SF	13.54	3,507
9285.003	A1.1 Main Kitchen Note 01 New Wall Type B 12.83' high	1,074	SF	13.54	14,541

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CONSTRUCTION

Job #: 15133
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Item Code	Description	Quantity	UM	Total Unit Cost	Total Cost
9285.003	A1.1 Main Kitchen Note 01 New Wall Type C 12.83' high	1,067	SF	13.54	14,447
9285.003	A1.1 Main Kitchen Note 01 New Wall Type D 12.83' high	283	SF	13.54	3,826
9285.003	A1.1 Main Kitchen Note 01 New Wall Type E 12.83' high	1,761	SF	13.54	23,855
9285.004	A1.1 Main Kitchen Note 06 & 23 New Wall Type C 4.00' high w/ solid surface wall cap	58	SF	14.54	851
9285.004	A1.2 Country Kitchen #1 Room 218A Note 01 New Wall Type C 4.00' high w/ solid surface wall cap	105	SF	14.54	1,525
9285.004	A1.2 Country Kitchen #2 Room 322A Note 01 New Wall Type C 4.00' high w/ solid surface wall cap	65	SF	14.54	939
9285.004	A1.2 Country Kitchen #2 Room 322A Note 11 New Wall Full Height 12.83' high	455	SF	13.54	6,165
9285.004	A1.2 Country Kitchen #3 Room 823A Note 01 New Wall Type C 4.00' high w/ solid surface wall cap	80	SF	14.54	1,158
9285.004	A1.2 Country Kitchen #4 Room 109B Note 01 New Wall Type C 4.00' high w/ solid surface wall cap	39	SF	14.54	562
9285.010	A1.1 Main Kitchen Note 02 New Wall - Infill Existing Opening with New anticipate 6.67' high Standard Thickness (gypsum?)	32	SF	13.54	432
9285.017	A1.1 Main Kitchen Note 19 Furr/Gyp over existing Wall 12.83' high	927	SF	7.17	6,645
9285.037	Gypsum Ceiling: Suspended Drywall Grid 5/8" Type "X" GWB (1 Layer), Taped (Level 4)	875	SF	5.18	4,530
** Total DRYWALL					82,982
CERAMIC TILE					
9300.100	Ceramic Tile Floor	125	SF	12.00	1,500
9300.105	Ceramic Tile Base	57	LF	12.00	684
9300.200	Ceramic Tile Wall	788	SF	12.00	9,456
9300.210	Ceramic Tile Wall, Existing - Patch & Repair as necessary	400	SF	2.00	800
** Total CERAMIC TILE					12,440
QUARRY TILE					
9330.000	Quarry Tile Floors	90	SF	15.00	1,350
9330.005	Quarry Tile Base	50	LF	15.00	750
9330.100	Quarry Tile Floors, Existing: Clean, Patch, Repair as necessary	1,710	SF	1.50	2,565
9330.105	Quarry Tile Base, Existing: Clean, Patch, Repair as necessary	265	LF	1.50	398
** Total QUARRY TILE					5,063
ACOUSTICAL TREATMENT					
9530.005	Acoustical Ceiling	2,915	SF	6.74	19,647
9530.010	Acoustical Ceiling, Patch/Repair Existing in Namaste Room	557	SF	3.00	1,671
** Total ACOUSTICAL TREATMENT					21,318
RESILIENT FLOORING					
9650.008	VCT Flooring	951	SF	4.50	4,280
9650.025	Rubber Base	675	LF	3.50	2,363
9670.000	Sheet Vinyl Floor	650	SF	7.50	4,875
** Total RESILIENT FLOORING					11,517
SPECIAL FLOORING					
9745.005	Cementitious Urethane Flooring	572	SF	7.50	4,290
9745.015	Cementitious Urethane Integral Base	135	LF	7.50	1,013
9850.055	Miscellaneous Leveling/Surface Prep for new flooring	2,570	SF	2.00	5,140
** Total SPECIAL FLOORING					10,443
PAINTING/WALL COVERING					

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CONSTRUCTION

Job #: 15133
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Item Code	Description	Quantity	UM	Total Unit Cost	Total Cost
9900.100	Paint Walls, Standard Paint	10,240	SF	1.50	15,360
9900.100	Paint Walls, Standard Paint - Namaste room	900	SF	1.50	1,350
9900.105	Paint Gypsum Ceilings, Standard Paint	230	SF	1.75	403
9900.120	Paint Walls, Epoxy Paint	280	SF	2.50	700
9900.125	Paint Gypsum Ceilings, Epoxy Paint	711	SF	2.75	1,955
9900.130	Paint Floor, Epoxy Paint	70	SF	2.75	193
9900.135	Paint Floor, Concrete Sealer	120	SF	1.50	180
9900.205	Paint HM Door Frames - Pre Primed	25	EA	35.00	875
9900.310	Miscellaneous Finishes to areas disturbed by construction	1	LS	5,000.00	5,000
9900.315	Miscellaneous Surface Prep to Existing Walls	1	LS	5,000.00	5,000
** Total PAINTING/WALL COVERING					31,015
* Total 09 - FINISHES					174,778
10 - SPECIALTIES					
CHALKBOARDS & TACKBOARDS					
10100.004	A1.1 Main Kitchen Note 25 Bulletin/Chalk Board	2	EA	270.78	542
** Total CHALKBOARDS & TACKBOARDS					542
GRILLES & SCREENS					
10240.010	A1.2 Country Kitchen #2 Room 322A Note 12 Counter Fire Grille 5.33' x 5.50'	1	EA	1,641.57	1,642
** Total GRILLES & SCREENS					1,642
WALL & CORNER GUARDS					
10260.006	A1.1 Main Kitchen Note 22 Handrail, wall mounted	7	LF	33.40	229
10260.020	A1.1 Main Kitchen Note 17 Corner guard Stainless Steel	25	EA	116.90	2,923
10260.030	Wall Protection - .Stainless Steel	175	SF	40.00	7,000
** Total WALL & CORNER GUARDS					10,152
TOILET & BATH ACCESSORIES					
10800.104	36" Grab Bar	1	EA	92.38	92
10800.105	42" Grab Bar	1	EA	97.38	97
10800.151	Surface Mounted Double Roll Toilet Paper Holder	1	EA	45.95	46
10800.200	Surface Mounted Paper Towel Holder	1	EA	75.95	76
10800.400	Liquid Soap Dispenser	1	EA	50.95	51
10810.100	30"x30" Framed Mirror	1	EA	212.38	212
** Total TOILET & BATH ACCESSORIES					575
* Total 10 - SPECIALTIES					12,910
11 - EQUIPMENT					
FOOD SERVICE EQUIPMENT					
11400.010	Kitchen Equipment, Furnish & Install - ALLOWANCE (reference section 11400 Food Service Equipment and the drawings FS-1, FS-2 & FS-3	1	LS	400,000.00	400,000
** Total FOOD SERVICE EQUIPMENT					400,000
* Total 11 - EQUIPMENT					400,000
15 - PLUMBING					
DEMOLITION					
15400.500	Plumbing Demolition, Cut and Make Safe	1	LS	10,000.00	10,000
** Total DEMOLITION					10,000
FIXTURES & TRIM					
15410.204	Water Closet, Floor Mounted VC, Flush Valve, Seat	1	EA	632.00	632
15410.210	Rough-In, Supply, Waste and Vent for Floor Mounted WC	1	EA	697.33	697
15410.656	Lavatory w/ Trim, Wall Hung, VC, 20"x18" w/ Backsplash	1	EA	375.00	375
15410.660	Rough-In, Supply, Waste and Vent for Res. Wall Hung Lavatories	1	EA	961.59	962

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Item Code	Description	Quantity	UM	Total Unit Cost	Total Cost
15410.694	S1 Kitchen Sink w/ Faucet and Drain, SS Self Rimming, 25"x22" Single Bowl	7	EA	451.00	3,157
15410.702	Rough-In, Supply, Waste and Vent for Kitchen Sinks	7	EA	841.33	5,889
15410.842	MS Service Sink, Floor, 24"x24"	1	EA	751.00	751
15410.844	Rough-In, Supply, Waste and Vent for Floor Service Sink	1	EA	1,297.56	1,298
15412.420	FD-1 Floor Drain, 8" Square Top, Strainer	22	EA	253.98	5,588
15412.421	FD-2 Floor Drain, 12" Square Top, Sediment Bucket, Strainer	3	EA	453.98	1,362
15412.422	FD-3 Floor Drain, 13" Square Top, Sediment Bucket, Strainer	9	EA	503.98	4,536
15413.006	Cleanout, Floor Type, Nickle Bronze Top, 4" Pipe Size	24	EA	347.33	8,336
15413.306	Cleanout, Wall Type, Square, 4" Pipe Size	2	EA	389.00	778
15413.310	Grease Interceptor	1	EA	6,440.00	6,440
15413.311	Grease Drum	1	EA	355.00	355
15414.504	Wall Hydrant, Non-Freeze, Recessed	1	EA	551.67	552
** Total FIXTURES & TRIM					41,707
DOMESTIC PIPING					
15420.010	Misc Kitchen Connections - Equipment by Others	26	EA	600.00	15,600
15420.020	Domestic Connections to Temp Kitchen and Dishwasher Units	1	LS	2,000.00	2,000
15420.104	Copper Type L, Solder Joint W/Couplings And Hangers 10ft OD, 1/2" CW	170	LF	8.81	1,499
15420.105	Copper Type L, Solder Joint W/Couplings And Hangers 10ft OC, 3/4" CW	245	LF	10.93	2,677
15420.106	Copper Type L, Solder Joint W/Couplings And Hangers 10ft OC, 1-1/4" CW	100	LF	18.84	1,884
15420.107	Copper Type L, Solder Joint W/Couplings And Hangers 10ft OC, 1-1/2" CW	40	LF	22.82	913
15420.108	Copper Type L, Solder Joint W/Couplings And Hangers 10ft OC, 3/4" HW	375	LF	10.93	4,097
15420.109	Copper Type L, Solder Joint W/Couplings And Hangers 10ft OC, 1" HW	60	LF	14.34	860
15420.110	Copper Type L, Solder Joint W/Couplings And Hangers 10ft OC, 1-1/4" HW	50	LF	18.84	942
15420.112	Copper Type L, Solder Joint W/Couplings And Hangers 10ft OD, 1/2" HWR	160	LF	8.81	1,410
15421.002	Fiberglass 1/2" Insulation With All Service Jacket 1/2" Pipe	170	LF	3.62	615
15421.004	Fiberglass 1/2" Insulation With All Service Jacket 3/4" Pipe	245	LF	3.85	942
15421.006	Fiberglass 1/2" Insulation With All Service Jacket 1-1/4" Pipe	100	LF	4.01	401
15421.010	Fiberglass 1/2" Insulation With All Service Jacket 1-1/2" Pipe	40	LF	4.35	174
15421.102	Fiberglass 1" Insulation With All Service Jacket 1/2" Pipe	160	LF	3.91	625
15421.104	Fiberglass 1" Insulation With All Service Jacket 3/4" Pipe	375	LF	4.12	1,545
15421.106	Fiberglass 1" Insulation With All Service Jacket 1" Pipe	60	LF	4.33	260
15421.202	Fiberglass 1-1/2" Insulation With All Service Jacket 1-1/4" Pipe	50	LF	5.67	284
** Total DOMESTIC PIPING					36,727
SANITARY DWV					
15440.020	Waste Connections to Temp Kitchen and Dishwasher Units	1	LS	2,000.00	2,000
15440.032	UG Cast Iron, Service Weight, 2"	50	LF	23.17	1,158
15440.036	UG Cast Iron, Service Weight, 4"	815	LF	34.61	28,210
15440.124	AG Cast Iron, No-Hub, w/ Hangers, 2"	555	LF	22.52	12,498
15440.126	AG Cast Iron, No-Hub, w/ Hangers, 2-1/2"	200	LF	27.44	5,487
** Total SANITARY DWV					49,353

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Item Code	Description	Quantity	UM.	Total Unit Cost	Total Cost
GAS SERVICE					
15460.208	Black Steel, Schedule 40, Threaded W/Couplings And Hangers, 10ft OC, 1-1/4" OD	160	LF	14.93	2,389
15460.210	Black Steel, Schedule 40, Threaded W/Couplings And Hangers, 10ft OC, 1-1/2" OD	30	LF	16.90	507
15460.240	LP Gas Shutoff Valve, Threaded, 1/4"	4	EA	48.32	193
** Total GAS SERVICE					3,089
MISCELLANEOUS					
15495.006	Coordination & Management	1	LS	2,500.00	2,500
15495.008	Coring, Patching, Firestopping	1	LS	2,000.00	2,000
15495.010	Flushing & Sanitizing	1	LS	1,500.00	1,500
15495.018	Permit & Fees	1	LS	1,100.00	1,100
** Total MISCELLANEOUS					7,100
* Total 15 - PLUMBING					147,976
15 - FIRE PROTECTION					
WET SPRINKLER					
15502.010	Fire Protection Demo	1	LS	1,500.00	1,500
15502.100	Drain and Fill	2	LS	1,000.00	2,000
15502.222	Sprinkler Branch Sch 40 BS - 1" Threaded w/ Hangers	500	LF	12.95	6,473
15502.300	Connect to existing Pipe	66	EA	15.22	1,004
15502.412	Sprinkler Heads, Main Kitchen	66	EA	83.67	5,522
Total WET SPRINKLER					16,499
MISCELLANEOUS					
15535.008	Coordination & Management	1	LS	1,000.00	1,000
15535.010	Hydraulic Calculations	1	LS	800.00	800
15535.016	Patching & Firestopping	1	LS	500.00	500
15535.024	Permit & Fees	1	LS	200.00	200
** Total MISCELLANEOUS					2,500
* Total 15 - FIRE PROTECTION					18,999
15 - HVAC					
DEMOLITION					
15601.100	HVAC Demolition, Cut and Make Safe	1	LS	10,000.00	10,000
15601.120	Reclaim and Dispose of Refrigerant	1	LS	2,200.00	2,200
** Total DEMOLITION					12,200
AIR HANDLING EQUIPMENT					
15620.329	KU1 Rooftop Kitchen MAU, Indirect Gas-Fired (NG), 4000 cfm	1	EA	32,880.00	32,880
** Total AIR HANDLING EQUIPMENT					32,880
FANS					
15630.400	Centrifugal, Roof Exhauster, Aluminum, 12" Galv. Curb, Birdscreen, BDD, 400 CFM	1	EA	795.71	796
15630.402	Centrifugal, Roof Exhauster, Aluminum, 12" Galv. Curb, Birdscreen, BDD, 600 CFM	1	EA	980.00	980
15630.408	Centrifugal, Roof Exhauster, Aluminum, 12" Galv. Curb, Birdscreen, BDD, 1,810 CFM	1	EA	1,855.00	1,855
15630.606	AD1 Air Curtain, Ceiling Recessed	1	EA	2,044.44	2,044
** Total FANS					5,675
DUCTWORK & AIR DISTRIBUTION					
15680.112	Galvanized Ductwork	4,000	LB	9.00	35,998
15680.120	Misc Kitchen Connections	1	LS	2,500.00	2,500
15681.308	Grease Exhaust Duct with Firewrap	20	LF	90.00	1,800
15681.310	Dishwasher Exhaust Duct	20	LF	75.00	1,500
15682.102	Volume Damper, Opposed Blade, 8"x6"	10	EA	38.33	383
15682.516	Fire Damper, 1-1/2 Hr.	6	EA	44.02	264
15684.006	Duct Insulation, Blanket Type, Fiberglass, FSK, 0.75Lb Density, 2" Thick	3,000	SF	3.30	9,902
15685.010	Ceiling Diffuser	14	EA	127.50	1,785
15685.010	Ceiling Diffuser, Relocate	1	EA	210.00	210
15685.104	Ceiling Exhaust Grille	11	EA	97.50	1,073

Kitchen Renovation Project - Vermont Veterans Home



CONSTRUCTION

Job #: 15133
Detail - With Taxes and Insurance

Estimator: E. Seraydarian, Lisa Martinez
Group 1: Major ItemCode Groups
Group 2: Minor ItemCode Groups

Item Code	Description	Quantity	UM	Total Unit Cost	Total Cost
15685.702	Transfer Grille	2	EA	77.50	155
15685.704	Sidewall Return Register	2	EA	97.50	195
** Total DUCTWORK & AIR DISTRIBUTION					55,765
TERMINAL UNITS					
15693.602	HP1 Heat Pump, Water-to-Air, 1 Ton Cooling, Offices	1	EA	2,182.00	2,182
15693.606	HP2 Heat Pump, Water-to-Air, 2 Ton Cooling, Food Storage	1	EA	2,483.24	2,483
** Total TERMINAL UNITS					4,665
HVAC PIPING					
15700.108	Copper Type L, Solder Joint W/Couplings And Hangers, 1" HWS&R	50	LF	14.34	717
15700.110	Copper Type L, Solder Joint W/Couplings And Hangers, 1-1/4" HWS&R	180	LF	18.84	3,391
15700.112	Copper Type L, Solder Joint W/Couplings And Hangers, 1-1/4" HPWS&R	260	LF	18.84	4,898
15700.204	Black Steel, Schedule 40, Threaded W/Couplings And Hangers, 3/4" OD	80	LF	10.38	830
15700.206	Black Steel, Schedule 40, Threaded W/Couplings And Hangers, 1" OD	80	LF	12.95	1,036
15704.104	Fiberglass 1" Insulation With All Service Jacket 3/4" Pipe	80	LF	4.12	330
15704.106	Fiberglass 1" Insulation With All Service Jacket 1" Pipe	130	LF	4.33	562
15704.302	Fiberglass 2" Insulation With All Service Jacket 1-1/4" Pipe	440	LF	6.95	3,058
15708.102	ARC Tubing, Type L Copper, Hard Tempered, No Couplings/Hangers, 1/2"	60	LF	5.47	328
15708.106	ARC Tubing, Type L Copper, Hard Tempered, No Couplings/Hangers, 7/8"	60	LF	7.26	436
** Total HVAC PIPING					15,586
CONTROLS					
15780.000	Controls	1	LS	15,000.00	15,000
15780.000	Relocate Thermostat	2	EA	400.00	800
** Total CONTROLS					15,800
TEST & BALANCE					
15790.000	Air & Water Balance	1	LS	4,000.00	4,000
** Total TEST & BALANCE					4,000
MISCELLANEOUS					
15810.001	Coordination & Management	1	LS	2,500.00	2,500
15810.004	Rigging & Equipment Rental	1	LS	5,000.00	5,000
15810.006	Patching & Firestopping	1	LS	2,000.00	2,000
15810.008	Permit & Fees	1	LS	1,350.00	1,350
** Total MISCELLANEOUS					10,850
* Total 15 - HVAC					157,421
16 - ELECTRICAL					
DEMOLITION					
16010.000	Electrical Demolition, Cut and Make Safe	2	LS	100.00	200
16010.000	Electrical Demolition, Cut and Make Safe	1	LS	200.00	200
16010.000	Electrical Demolition, Cut and Make Safe	1	LS	400.00	400
16010.000	Electrical Demolition, Cut and Make Safe	1	LS	10,000.00	10,000
** Total DEMOLITION					10,800
POWER DISTRIBUTION					
16040.216	Misc Breaker Rework	1	LS	2,500.00	2,500
16040.418	MAU Feeder	1	EA	1,980.00	1,980
16040.422	Fan Feeder	3	EA	1,380.00	4,140
16040.430	Exhaust Hood Feeder	3	EA	1,380.00	4,140
16040.444	Heat Pump Feeder	2	EA	1,380.00	2,760
16040.454	Unit Heater Feeder	2	EA	1,380.00	2,760
16040.456	Air Curtain Feeder	1	EA	1,380.00	1,380
16040.500	Misc Kitchen Connections	1	LS	4,000.00	4,000

Kitchen Renovation Project - Vermont Veterans Home



CONSTRUCTION

Job #: 15133
Detail - With Taxes and Insurance

Estimator: E. Seraydarian, Lisa Martinez
Group 1: Major ItemCode Groups
Group 2: Minor ItemCode Groups

Item Code	Description	Quantity	UM	Total Unit Cost	Total Cost
16040.609	Pull Box NEMA 1, 10x10x6	4	EA	99.90	400
** Total POWER DISTRIBUTION					24,060
BRANCH					
16050.102	Device Box	60	EA	29.75	1,785
16050.104	Floor Box	4	EA	67.50	270
16050.106	Double Duplex Receptacle	4	EA	32.00	128
16050.108	Duplex Receptacle	46	EA	17.00	782
16050.108	Duplex Receptacle - change to GFCI	-37	EA	17.00	-629
16050.114	GFCI Receptacle	34	EA	56.30	1,914
16050.114	GFCI Receptacle - change from duplex	37	EA	56.30	2,083
16061.000	Junction Box	25	EA	60.00	1,500
16061.006	Branch EMT 3/4"	950	LF	4.46	4,237
16061.104	Branch Wire THHN #10	26	CLF	67.00	1,742
16062.004	Lighting EMT 1/2"	600	LF	3.29	1,973
16062.102	Lighting Wire THHN #12	12	CLF	54.45	653
** Total BRANCH					16,438
LIGHTING					
16080.200	Relocate Fixtures where shown	8	EA	150.00	1,200
16080.200	Relocate Fixtures where shown	1	LS	1,000.00	1,000
16080.222	LED Troffer 1x4	1	EA	255.00	255
16080.224	LED Troffer 2x2	20	EA	255.00	5,100
16080.226	LED Troffer 2x4	26	EA	295.00	7,670
16080.256	Exit Light	4	EA	115.67	463
16080.302	Occupancy Sensor	6	EA	145.67	874
Total LIGHTING					16,562
COMMUNICATIONS					
16110.000	Misc Telephone/ Data Connections	1	LS	1,500.00	1,500
16110.010	Ceiling Speaker	4	EA	600.00	2,400
** Total COMMUNICATIONS					3,900
FIRE ALARM					
16300.102	Fire Alarm, New Devices and Cable	1	LS	7,500.00	7,500
16300.104	Programming to Tie-in to Existing Fire Alarm System	1	LS	1,500.00	1,500
** Total FIRE ALARM					9,000
MISCELLANEOUS					
16330.000	Temp Power and Lights	1	LS	2,500.00	2,500
16330.006	Coordination & Management	1	LS	2,000.00	2,000
16330.010	Patching & Fire Stopping	1	LS	1,000.00	1,000
16330.040	Permit & Fees	1	LS	700.00	700
** Total MISCELLANEOUS					6,200
* Total 16 - ELECTRICAL					86,959
Total Gross Cost					1,566,064

SCOPE OF WORK CLARIFICATIONS

Division 1 – General Conditions

- 1.01 This project consists of the renovation of an existing main kitchen and four satellite small serving areas: total area affected 5,021 SF. As part of the work, it will be necessary to rent a kitchen trailer and dishwashing trailer as well as build an enclosed temporary corridor to same.
- 1.02 The following allowances are included in the estimate:
- | | |
|---|-----------|
| A. Food Service – furnish and install | \$400,000 |
| B. Encounters with Lead | 5,000 |
| C. Repair existing structural members to support new work | 5,000 |
- 1.03 This estimate is based on a seven (7) month construction schedule, starting in May of 2016 and completing in December.
- 1.04 Our estimate anticipates State of Vermont prevailing wages and Davis-Bacon wage rates apply.
- 1.05 Builder's Risk insurance is to be provided by the Owner with the general contractor and all subcontractors named as additionally insured.
- 1.06 Consumption costs for steam, electrical energy and water to be provided by the Owner.
- 1.07 Estimate includes a Construction Manager estimating contingency.
- 1.08 Temporary Kitchen and Dishwasher Trailers: We include the rental cost of these trailers for a period of five months and a separate cost to deliver and return them to the vendor: this duration includes the extra two weeks called for by the specification. We understand they will be staffed by the Home's personnel.
- 1.09 We have not included the cost for a site office trailer as we understand space will be made available within the existing building for the general contractor's management staff.
- 1.10 The following items are excluded:
- | |
|---|
| A. Testing, handling, monitoring and abatement of any hazardous materials except for the allowance carried for encounters with lead paint. (Anticipated to be minor – see allowance amount above) |
| B. Preconstruction estimating and services |
| C. Sales tax |

- D. LEED® project administration and certification
- E. Third party commissioning for mechanical, electrical or plumbing systems; automation controls; building; and building envelope
- F. Owner's protective insurance
- G. Impact fees at the federal, state or local level
- H. All permits apart from building permit and trade specific permits
- I. Design fees
- J. All fixtures, furniture and equipment except for the allowance carried for food service equipment
- K. Owner contingency
- L. Design contingency
- M. Residential appliances
- N. Escalation

Division 7 – Moisture and Thermal Protection

7.01 Fireproofing: We understand fireproofing of new structural framing is not required.

Division 11 – Equipment

11.01 Food Service Equipment: Included as an allowance. Please see above for amount carried.

Division 12 – Furnishings

12.01 Window treatments are excluded

Division 15 – Plumbing

15.01 Plumbing system:

- Includes:
 - A. Gas distribution piping
 - B. Plumbing rough-in and connections
 - C. Cleaning, testing, and adjusting of plumbing systems
 - D. Firestopping at pipe penetrations
- Excludes:
 - A. Specialized plumbing equipment
 - B. Storm drain piping

Division 15 – Fire Protection

15.02 Fire protection system:

- Excludes:
 - A. Sprinkler system equipment

Division 15 – HVAC

15.03 HVAC system:

- Includes:
 - A. Testing, adjusting and balancing with documentation of all HVAC systems
 - B. Firestopping at pipe and ductwork penetrations
 - C. Relocating equipment where shown
- Excludes:
 - A. Rooftop condenser units by Owner

Division 16 – Electrical

16.01 Electrical system:

- Includes:
 - A. Equipment wiring to new mechanical equipment
 - B. Connections to existing emergency power
 - C. New Fire Alarm devices and programming to tie-in to existing system
 - D. New speakers to tie-in to existing public address system
 - E. Sealing and firestopping
- Excludes:
 - A. Nurse call
 - B. Emergency generator



ALTERNATES

We have included pricing for the required alternates. These alternates include all markups.

REQUESTED ALTERNATES	
1. Delete Country Kitchen #1 Room 218A	(\$30,000)
2. Delete Country Kitchen #2 Room 322A and the painting of Namaste Room 322	(\$26,000)
3. Delete Country Kitchen #3 Room 823A	(\$35,100)
4. Delete Country Kitchen #4 Room 109B	(\$12,500)

Please be aware the deductions above do not include deductions for the kitchen equipment in the Country Kitchens as the allowance carried for same is included in the main body of the estimate as a lump sum.

LIST OF DOCUMENTS

Drawings:

Set prepared by Timothy D. Smith & Associates PC Architects and titled:

State of Vermont Department of Buildings & General Services
Vermont Veterans Home Kitchen Renovation Project
Bennington, Vermont
Federal Identifier FAI #50-012

Submission December 4, 2015 Progress Set

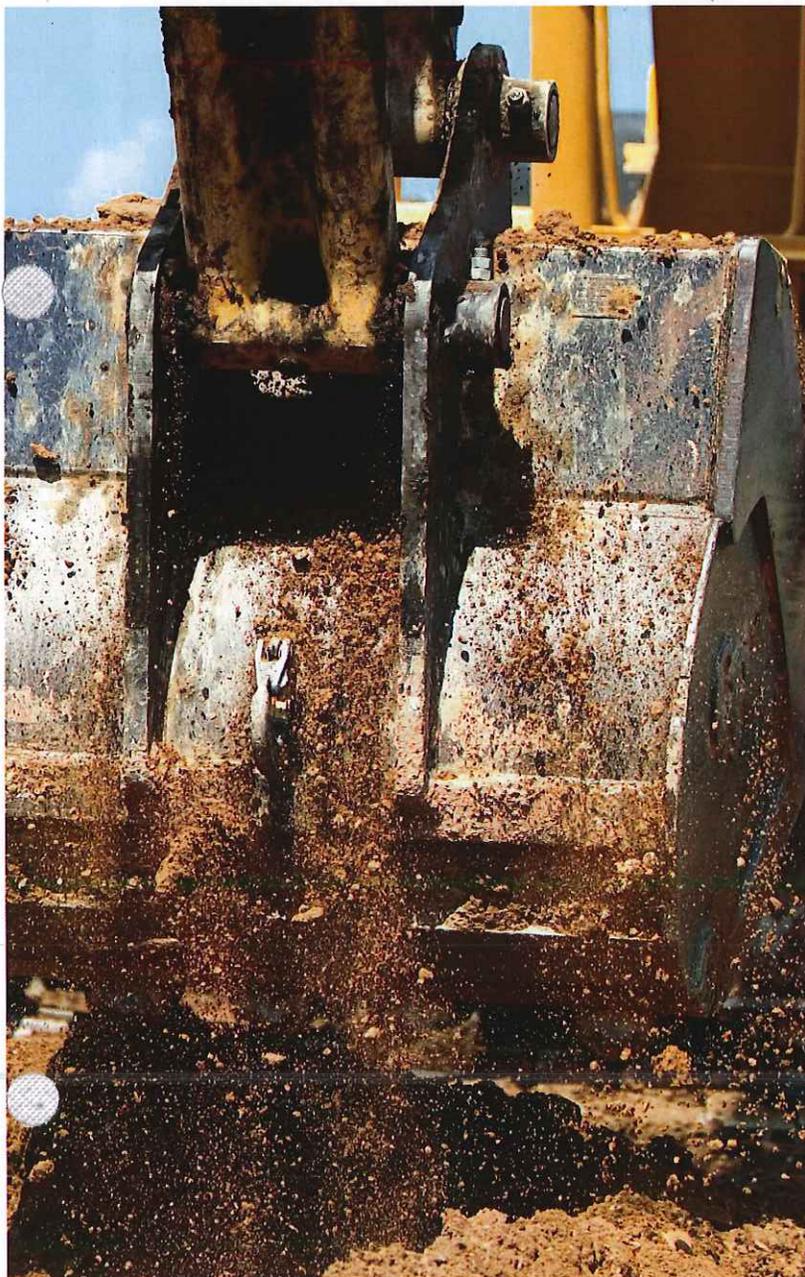
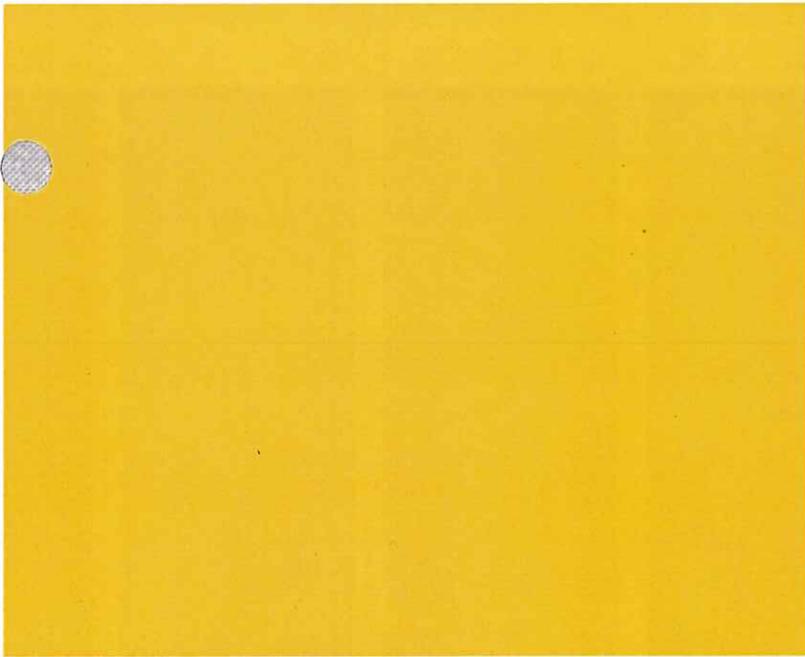
Supplemental Drawing A2.3 *Interior Elevations* dated 04DEC15, provided via email 05JAN16

Specifications:

Set prepared by architect referenced above and received in two parts:

Part 1 of 2: Dated December 4, 2015 Progress Set – all divisions except plumbing

Part 2 of 2: Dated December 11, 2015 – the plumbing section



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Vermont Veterans' Home

Infrastructure- Kitchen Renovation Project

Background

Two decades after the Civil War ended the formerly young soldiers of the Grand Army of the Republic were becoming middle aged and elderly. Some of those ex-soldiers needed housing and medical assistance. The Vermont Veterans' Home was established as a corporation of the State of Vermont 131 years ago to provide that assistance. It is located on what was a 200-acre farm on the north side of the Town of Bennington. Three years after incorporation the first resident of the Home was accepted for care.

Back then and through the early twentieth century, the Home was a working farm with cattle, horses, pigs and poultry. It also had a menagerie of small animals as an attraction for children. As a self contained community it provided its own meats and produce for the Home's consumption.

Over time it expanded with many new buildings to care for veterans. Some of those buildings along with 83 acres of land remain.

The Home is currently certified for 130 Skilled Nursing beds and 8 Domiciliary beds. It has 4 separate resident care units spread over a space the size of a football field. The existing resident buildings are one story and inter-connected. However, the wings were built at different times. The oldest, North wing, is 44 years old and the youngest, A wing, is 24 years old, both were renovated in 2011 – 2012.

Currently we care for 138 Veterans and their spouses/widows. Our Veterans represent every branch of the United States Military and have served in World War II, Korea, Vietnam, the Gulf War, and during peace time. The average age of our Veterans is 82, our youngest is 45 and our oldest is 93. Most of our Veterans are from Vermont and New York but we have Veterans from as far away as New Mexico residing with us.

Current Status of Kitchen

The facility's kitchen was originally built in 1976 and was last remodeled in 1985. The current square footage is 6,014 square feet. The dietary staff prepares 132,000 meals annually. Despite being a very large space it is not efficiently laid out. This results in delays at meal times and cold food. The facility recently received three deficiencies during our annual survey by State of Vermont Department of Licensing and Protection, March 26 to 28, 2012, related to dietary services. The deficiencies were F Tag 362, F364, F, 371, each revolved around late meal delivery times and cold food.

One of the major obstacles for the kitchen is the lack of storage space. Dry goods are currently stored in the basement. This requires additional steps and employee time when checking in stock or bringing stock up into the kitchen. When inventory arrives it is checked in and the cartons/boxes are placed on a manual conveyor belt that covers a flight of stairs. Each item is placed on this belt and sent to the bottom of the stair where another employee is awaiting the arrival of the box. This employee has to remove the box from the conveyor belt and then remove the items from the boxes/cartons and then place the items on the appropriate shelves. When an item is needed from the basement and employee must first go to the basement, load the items onto a hand truck, place, ride the elevator to the first floor; transport the items into the kitchen where they can be used. The storage space in the walk in freezer is inadequate. The freezer space is too small which limits the facility's ability to keep stock on hand. This results in items being stored on milk crates in the walk way of the freezer and additional deliveries from our food vendors.

Items such as bread need to remain on the delivery trays from the vendor. These trays are placed on a wheeled base and moved into a service corridor as there is no other storage area available for this product. The bread is moved several times a day to allow staff to access the back hallway and to keep the area around the stairwell clear. When bread is needed in the kitchen, dietary staff must leave the kitchen and access the corridor to bring bread into the kitchen. This is not an ideal storage situation.

The freezer and refrigerator are 25 years old and past their useful life. Due to their age it is difficult to obtain replacement parts. If one or both of these units fail the facility's back up plan is to rent refrigerated tractor trailer trucks until such time the refrigerator or freezer can be repaired/replaced. If this scenario came to fruition, this would require the dietary staff to go outside of the building to obtain the supplies they needed to prepare meals. With the exception of the refrigerator and freezer all other major equipment with the kitchen would remain and are not in need of replacement.

Storage of items in between meals is an issue. The current layout of the kitchen does not provide ample storage space for items such as meal carts, clean dishes, pots and pans. Meal carts are "parked" in whatever free space might be available; this results in the carts having to be moved several times a day to move other equipment throughout the kitchen.

Currently the kitchen's dish room containing the dishwasher is on one side of the kitchen and the area for washing pots and pans is on the other. This requires the use of additional staff to ensure these job tasks are completed each day.

The Solution- Renovation of kitchen

The Home is proposing a multifaceted approach to resolve these issues and is requesting Department of Veterans Affairs State Home Construction Grant Program funding so we can accomplish these goals and improve the level of care that we are providing to our residents.

The solution contains six key elements:

1. Redesign current kitchen space to be a more efficient work space.
2. Increase and improve current food storage, allowing all provisions to be stored on the same level of the building as the kitchen and eliminating the need to use the basement of the facility for storage.
3. Replace aging walk in freezer and to allow for additional freezer storage space.
4. Replace aging walk in refrigerator
5. Replace aging stoves, ovens, flat top grills, and cooked food heated storage units.
6. Contract with a Kitchen Consultant to ensure the renovation project meets facility needs and regulatory requirements of a healthcare kitchen.
7. Contract with an architectural design firm to redesign the kitchen.
8. Contract with a Construction Management team to complete the necessary construction work required for this project.

Outcome

The desired outcome would be to have a more efficiently laid out kitchen that allows for adequate storage off all supplies, eliminating the need to store supplies in the basement and corridors. This will improve resident care by improving on time delivery of meals and ensuring food remains at the adequate temperature.

The relocation of supplies from the basement will result in less wasted time having to procure the supplies needed to prepare a meal as well as reduce the number of time an item must be lifted or carried, thus resulting in less opportunities for work related injuries. The establishment of a supply area on the same floor at the kitchen will ensure that the dry storage areas will remain at the proper temperatures and are in a clean environment. The maintenance of temperature is difficult to do in a basement that is subject to changes in temperature and on rare occasions has experienced minor water penetration.

The refrigerator and freezer would be replaced before they fail eliminating the need to rent expensive refrigerated trucks to keep fresh and frozen food at the proper temperatures. Additionally, the renovation would allow for a larger freezer space reducing the need to store items on crates in the freezers walk way. This will make the locating of supplies easier for the staff and reduce the number of times they must move an item.

Other kitchen equipment would be replace before they fail resulting in the need to contract out food services and/or making an emergency purchase of equipment which would be a far more costly expense that a planned replacement.

Relocating the pots and pans washing area in with the dishwasher will help to stream line the dishwashing process allowing staff to focus on meal preparation and improve the on time delivery of meals.

Finally, the renovation of the kitchen will allow for ample storage space for items such as meal carts that are currently in the way when not in use. The meal carts would have a designated storage area out of the way of the kitchen prep area. With the carts out of the way the staff will not have to waste time moving them around to complete their tasks, again improving on time delivery of food.

Summary

The kitchen renovation would encompass the current kitchen space; no additional space would be added to the facility. The project is projected to start March 1, 2016 and end by July 30, 2016. We are applied and were approved for VA grant to renovate the kitchen. This grant is in the amount of \$1,090,590.15. The State of Vermont is providing funding in the amount of \$688,609.85 making the project total of \$1,779,200.

§9437 Criteria

(1) The application is consistent with the health resource allocation plan:

Con Standard 1.9: Applicants proposing construction projects shall show that cost and methods of the posed construction are necessary and reasonable. Applicants shall show that the project is cost-effective and that reasonable energy conservation measures have been taken.

This renovation is necessary due to the age of the facility and recent survey citations. This project is cost effective as our original plan for this project was scaled down after a review by a kitchen design consultant. Any lighting, mores, HVAC equipment, etc will meet or exceed energy code requirements.

Con Standard 1.10: Applicants proposing new health care projects requiring construction shall show much project are energy efficient. As appropriate applicants shall show that Efficiency Vermont, or an organization with similar expertise has been consulted on the proposal.

We will consult with Efficiency Vermont to ensure this project is energy efficient.

Con Standard 1.11: Applicants prosing new health care projects requiring new construction shall demonstrate that new construction is the more appropriate alternative when compared to renovation.

We are renovating the kitchen using the same foot print of our current kitchen. The goal is to make this space more efficient by using its current foot print.

Con Standard: 1.12: New construction health care projects shall comply with the Guidelines for Design and Construction of Health Care Facilities as issued by the Facility Guidelines Instituted (FGI), 2014 edition.

(2) The cost of the project is reasonable, because:

a. The applicant financial condition will sustain any financial burden likely to result from completion of the project

This project is being financed from a grant for the Veterans' Administration State Home Construction Grant Program in the amount of \$1,090,590.15 and Capital Funds from the State of Vermont in the amount of \$688,609.85. General operating funds for the home will not be used to finance this project thus eliminating any financial burden on the facility.

b. The project will not result in an undue increase in the costs of medical care. In making a finding under this subdivision, the commissioner shall consider and weigh relevant factors including

i. The financial implications of the project on hospitals and other clinical settings, including the impact on their services, expenditures, and charges;

As the only State Veterans' Home in Vermont the renovation of the kitchen would not impact other clinical settings including their services, expenditures and charges.

ii. Whether the impact on services, expenditures, and charges is outweighed by the benefits of the project to the public;

Due to lack of repair parts for major equipment such as the walk I refrigerator/freezer and the dishwasher to decline this project or to push off the start date could result in additional expenses such as the emergency renting of portable refrigeration/freezer units and purchase and emergency installation of anew dishwasher. Replacing these and other equipment in the kitchen prior to a major failure will be far more cost effective and beneficial to the public than an emergency replacement. In addition to the cost of the emergency repair non-operational kitchen equipment could result in deficient practice citations by the State and Federal government as well a monetary penalties associated with such practices.

iii. Less expensive alternatives do not exist, would be unsatisfactory, or are not feasible or appropriate

The only alternative to this project are to contract a food vendor to provide for the daily dietary needs of our Veterans/ Members this

type of service is cost-prohibitive and relies on contracted workers instead of state employees to provide this service. Contracted services such as these are often more expensive than onsite food preparation. The facility will have little control over the quality of the food prepared by contracted vendors.

(3) There is an identifiable, existing, or reasonably anticipated need for the proposed project which is appropriate for the applicant to provide

As a skilled nursing facility we are required to provide three nutritionally balanced meals per day as well as have snack available to our residents between meals. As this is a regulatory required service the facility does not have the option not to provide this service. As mentioned above the cost of contracting this service is cost prohibitive.

(4) The project will improve the quality of health care in the state or provide greater access to health care for Vermont's residents, or both.

The facility has received three deficiencies from the Centers of Medicare and Medicaid services related to food service from March 28, 2012 to March 26, 2014 They are as follows:

- March 28, 2012 F 362 Sufficient Dietary Support Personnel, details of this deficiency can be found on page 7 of 18 of the May 1, 2012 letter from the Division of Licensing and Protection(L&P)
- October 1, 2014 F371 Food Procure, Store/Prepare/Serve – Sanitary; details of this deficiency can be found on page 2 of 4 of the November 1, 2014 letter from L &P.
- March 26, 2014F 371 Food Procure Store/Prepare/Serve – Sanitary; details of this deficiency can be found on page 3 of 5 of the May 6, 2014 letter from L & P

The age of the kitchen, last renovated in the 1970's and its inefficient layout for food storage and preparation impacted the above mentioned deficiencies. This renovation project will address long standing issues in the kitchen with the grease trap, improper slope of the floor that results in standing water instead of water draining to the floor drains and improve the overall efficiency of the kitchen

and quality of food prepared and served to our Veterans/Members. The new design will allow for food storage to be on the same floor as the kitchen, it is currently located in the basement of the facility requiring staff to leave the kitchen to obtain items needed for meals. Additionally, this new design eliminates the need for a tray line assembly in the kitchen. Meals will be prepared in the kitchen, placed in catering pans and then transported by warming carts to steam table set ups in each of the facility's four dining rooms. The prepared food will be placed in the steam table so to maintain required temperature and each Veteran's/Member's plate will be plated in the dining room and immediately service to them, thus eliminating the waiting time from when the first tray is placed in the warming cart in the kitchen until the warming cart full of all Veteran/Member trays arrives at their respective neighborhood. The renovation of the kitchen and the plating of food in each of the dining rooms helps to move the facility to a more homelike environment for those that live here. It has been the focus of CMS and various other organizations to have nursing home care move from an institutional setting to a home like setting where every possible. This design helps the facility achieve this goal.

(5) The project will not have an undue adverse impact on any other existing services provided by the applicant

This project will improve the food services provided to the Veterans and Members of this facility. Food will be served at required temperatures in a more home like environment. The renovation of the kitchen will improve the efficiency in which the dietary staff can prepare meals and handle special requests.

(6) The project will serve the public good

As the only State Veterans' Home in Vermont, providing services to Veterans, their spouses/Widows and Gold Star Parents the kitchen-renovation project will allow the facility to provide high quality food service to those Veterans/Members residing in the Home. As an agency of the State of Vermont supported by General Funds this project will help to ensure that we are providing food services as efficiently as cost-effective way possible.

Vermont Veterans' Home
Kitchen Project

Required Tables

When completing the tables please note that you need only fill-in the **shaded fields**. Fields with diagonal lines indicating **N/A** do not require an entry. The CON Application Form tables, when completed electronically, are set up to calculate totals as well as pre-populate fields in other tables for you. If you have any questions please contact Division staff. Also, please contact Division staff prior to determining if a given table may not be applicable for your project.

Applicants are encouraged to submit an electronic version of a completed application via attachment to email. Please send electronic versions as attachments to email addressed to: jgarson@bishca.state.vt.us

<u>Table</u>	<u>Description</u>
1	Project Costs
2	Debt Financing Arrangement: Sources & Uses of Funds
3A	Income Statement: Without Project
3B	Income Statement: Project Only
3C	Income Statement: With Project (no 'fill-in' required)
4A	Balance Sheet - Unrestricted Funds: Without Project
4B	Balance Sheet - Unrestricted Funds: Project Only
4C	Balance Sheet - Unrestricted Funds: With Project (no 'fill-in' required)
5A	Statement of Cash Flows: Without Project
5B	Statement of Cash Flows: Project Only
5C	Statement of Cash Flows: With Project (no 'fill-in' required)
6A	Revenue Source Projections: Without Project
6B	Revenue Source Projections: Project Only
6C	Revenue Source Projections: With Project (no 'fill-in' required)
7	Utilization Projections: Totals
8	Utilization Projections: Project Specific
9	Staffing Projections: Totals

NOTE: When completing this table make entries in the shaded fields only.

**Vermont Veterans' Home
Kitchen Project
TABLE 1
PROJECT COSTS**

Construction Costs	
1. New Construction	\$ 502,000
2. Renovation	\$0
3. Site Work	61,500
4. Fixed Equipment	546,000
5. Design/Bidding Contingency	\$0
6. Construction Contingency	\$100,000
7. Construction Manager Fee	-
8. Other (please specify)	-
Subtotal	<u>\$ 1,209,500</u>
Related Project Costs	
1. Major Moveable Equipment	\$ 400,000
2. Furnishings, Fixtures & Other Equip.	\$0
3. Architectural/Engineering Fees	\$166,700
4. Land Acquisition	-
5. Purchase of Buildings	-
6. Administrative Expenses & Permits	\$3,000
7. Debt Financing Expenses (see below)	-
8. Debt Service Reserve Fund	-
9. Working Capital	-
10. Other (please specify)	-
Subtotal	<u>\$ 569,700</u>
Total Project Costs	<u><u>\$ 1,779,200</u></u>

Debt Financing Expenses	
1. Capital Interest	\$ -
2. Bond Discount or Placement Fee	-
3. Misc. Financing Fees & Exp. (issuance costs)	-
4. Other	-
Subtotal	<u>\$ -</u>
Less Interest Earnings on Funds	
1. Debt Service Reserve Funds	\$ -
2. Capitalized Interest Account	-
3. Construction Fund	-
4. Other	-
Subtotal	<u>\$ -</u>
Total Debt Financing Expenses	<u><u>\$ -</u></u>
feeds to line 7 above	

NOTE: When completing this table make entries in the shaded fields only.

**Vermont Veterans' Home
Kitchen Project**

TABLE 2
DEBT FINANCING ARRANGEMENT, SOURCES & USES OF FUNDS

Sources of Funds			
1. Financing Instrument	Bond		
a. Interest Rate	0.0%		
b. Loan Period		To:	
c. Amount Financed			\$ -
2. Equity Contribution			-
3. Other Sources			
a. Working Capital			-
b. Fundraising			-
c. Grants - Federal VA			1,090,590
d. Other - State Matching Funds			688,610
Total Required Funds			\$ 1,779,200

Uses of Funds			
<u>Project Costs (feeds from Table 1)</u>			
1. New Construction		\$	502,000
2. Renovation			-
3. Site Work			61,500
4. Fixed Equipment			546,000
5. Design/Bidding Contingency			-
6. Construction Contingency			100,000
7. Construction Manager Fee			-
8. Major Moveable Equipment			400,000
9. Furnishings, Fixtures & Other Equip.			-
10. Architectural/Engineering Fees			166,700
11. Land Acquisition			-
12. Purchase of Buildings			-
13. Administrative Expenses & Permits			3,000
14. Debt Financing Expenses			-
15. Debt Service Reserve Fund			-
16. Working Capital			-
17. Other (please specify)			-
Total Uses of Funds		\$	1,779,200

Total sources should equal total uses of funds.

NOTE: When completing this table make entries in the shaded fields only.

**Vermont Veterans' Home
Kitchen Project
TABLE 3A
INCOME STATEMENT
WITHOUT PROJECT**

	Latest Actual 2015	Budget 2016	Proposed Year 1 2017	Proposed Year 2 2018	Proposed Year 3 2019
Revenues					
Inpatient Care Revenue	\$ -	\$ -	\$ -	\$ -	\$ -
Outpatient Care Revenue	-	-	-	-	-
Chronic/Rehab Revenue	-	-	-	-	-
SNF/ECF Patient Care Revenue	18,721,461	17,469,416	17,186,211	17,186,211	17,186,211
Swing Beds Patient Care Revenue	-	-	-	-	-
Gross Patient Care Revenue	\$ 18,721,461	\$ 17,469,416	\$ 17,186,211	\$ 17,186,211	\$ 17,186,211
Disproportionate Share Payments	\$ -	\$ -	\$ -	\$ -	\$ -
Free Care & Bad Debt	(337,044)	(305,783)	(305,783)	(305,783)	(305,783)
Deductions from Revenue	(2,797,141)	(1,877,132)	(1,694,968)	(1,694,968)	(1,694,968)
Net Patient Care Revenue	\$ 15,587,276	\$ 15,286,501	\$ 15,185,460	\$ 15,185,460	\$ 15,185,460
Other Operating Revenue	6,509,780	6,786,508	6,874,623	7,776,019	8,738
Total Operating Revenue	\$ 22,097,056	\$ 22,073,009	\$ 22,060,083	\$ 22,961,479	\$ 23,923,831
Operating Expense					
Salaries (Non-MD)	\$ 8,602,220	\$ 9,779,340	\$ 10,355,408	\$ 10,717,847	\$ 11,092,972
Frings Benefits (Non-MD)	5,144,902	4,668,523	4,764,470	5,240,917	5,765,009
Physician Fees/Salaries/Contracts/Fringe	322,147	355,500	355,500	355,500	355,500
Health Care Provider Tax	790,814	639,470	639,470	639,470	639,470
Depreciation/Amortization	1,185,993	1,168,000	1,168,000	1,168,000	1,168,000
Interest**	-	%	-	-	-
Other Operating Expense	4,468,564	6,935,959	6,251,018	6,313,528	6,376,663
Total Operating Expense	\$ 20,514,640	\$ 23,546,792	\$ 23,533,866	\$ 24,435,262	\$ 25,397,614
Net Operating Income (Loss)	\$ 1,582,416	\$ (1,473,783)	\$ (1,473,783)	\$ (1,473,783)	\$ (1,473,783)
Non-Operating Revenue	(72,858)	-	-	-	-
Excess (Deficit) of Rev Over Exp	\$ 1,509,558	\$ (1,473,783)	\$ (1,473,783)	\$ (1,473,783)	\$ (1,473,783)

Latest actual numbers should tie to the hospital budget process.

NOTE: When completing this table make entries in the shaded fields only.

**Vermont Veterans' Home
Kitchen Project
TABLE 3B
INCOME STATEMENT
PROJECT ONLY**

	Latest Actual 2015	Budget 2016	Proposed Year 1 2017	Proposed Year 2 2018	Proposed Year 3 2019
Revenues					
Inpatient Care Revenue	N/A	\$ -	\$ -	\$ -	\$ -
Outpatient Care Revenue	N/A	-	-	-	-
Chronic/Rehab Revenue	N/A	-	-	-	-
SNF/ECF Patient Care Revenue	N/A	-	-	-	-
Swing Beds Patient Care Revenue	N/A	-	-	-	-
Gross Patient Care Revenue		\$ -	\$ -	\$ -	\$ -
Disproportionate Share Payments	N/A	\$ -	\$ -	\$ -	\$ -
Free Care & Bad Debt	N/A	-	-	-	-
Deductions from Revenue	N/A	-	-	-	-
Net Patient Care Revenue	N/A	\$ -	\$ -	\$ -	\$ -
Other Operating Revenue	N/A	-	-	-	-
Total Operating Revenue	N/A	\$ -	\$ -	\$ -	\$ -
Operating Expense					
Salaries (Non-MD)	N/A	\$ -	\$ -	\$ -	\$ -
Frings Benefits (Non-MD)	N/A	-	-	-	-
Physician Fees/Salaries/Contracts/Fring	N/A	-	-	-	-
Health Care Provider Tax	N/A	-	-	-	-
Depreciation/Amortization	N/A	-	-	44,480	88,960
Interest	N/A	-	-	-	-
Other Operating Expense	N/A	-	-	-	-
Total Operating Expense	N/A	\$ -	\$ -	\$ 44,480	\$ 88,960
Net Operating Income (Loss)	N/A	\$ -	\$ -	\$ (44,480)	\$ (88,960)
Non-Operating Revenue	N/A	-	-	-	-
Excess (Deficit) of Rev Over Exp	N/A	\$ -	\$ -	\$ (44,480)	\$ (88,960)

st actual numbers should tie to the hospital budget process.

NOTE: This table requires no 'fill-in' as it is populated automatically from Tables 3A & 3B.

**Vermont Veterans' Home
Kitchen Project
TABLE 3C
INCOME STATEMENT
WITH PROJECT**

	Latest Actual 2015	Budget 2016	Proposed Year 1 2017	Proposed Year 2 2018	Proposed Year 3 2019
Revenues					
Inpatient Care Revenue	#VALUE!	\$ -	\$ -	\$ -	\$ -
Outpatient Care Revenue	#VALUE!	-	-	-	-
Chronic/Rehab Revenue	#VALUE!	-	-	-	-
SNF/ECF Patient Care Revenue	#VALUE!	17,469,416	17,186,211	17,186,211	17,186,211
Swing Beds Patient Care Revenue	#VALUE!	-	-	-	-
Gross Patient Care Revenue	#VALUE!	\$ 17,469,416	\$ 17,186,211	\$ 17,186,211	\$ 17,186,211
Disproportionate Share Payments	#VALUE!	\$ -	\$ -	\$ -	\$ -
Free Care & Bad Debt	#VALUE!	(305,783)	(305,783)	(305,783)	(305,783)
Deductions from Revenue	#VALUE!	(1,877,132)	(1,694,968)	(1,694,968)	(1,694,968)
Net Patient Care Revenue	#VALUE!	\$ 15,286,501	\$ 15,185,460	\$ 15,185,460	\$ 15,185,460
Other Operating Revenue	#VALUE!	6,786,508	6,874,623	7,776,019	8,738,371
Total Operating Revenue	#VALUE!	\$ 22,073,009	\$ 22,060,083	\$ 22,961,479	\$ 23,923,831
Operating Expense					
Salaries (Non-MD)	#VALUE!	\$ 9,779,340	\$ 10,355,408	\$ 10,717,847	\$ 11,092,972
Frings Benefits (Non-MD)	#VALUE!	4,668,523	4,764,470	5,240,917	5,765,009
Physician Fees/Salaries/Contracts/Fringi	#VALUE!	355,500	355,500	355,500	355,500
Health Care Provider Tax	#VALUE!	639,470	639,470	639,470	639,470
Depreciation/Amortization	#VALUE!	1,168,000	1,168,000	1,212,480	1,256,960
Interest	#VALUE!	-	-	-	-
Other Operating Expense	#VALUE!	6,935,959	6,251,018	6,313,528	6,376,663
Total Operating Expense	#VALUE!	\$ 23,546,792	\$ 23,533,866	\$ 24,479,742	\$ 25,486,574
Net Operating Income (Loss)	#VALUE!	\$ (1,473,783)	\$ (1,473,783)	\$ (1,518,263)	\$ (1,562,743)
Non-Operating Revenue	#VALUE!	-	-	-	-
Excess (Deficit) of Rev Over Exp	#VALUE!	\$ (1,473,783)	\$ (1,473,783)	\$ (1,518,263)	\$ (1,562,743)

Latest actual numbers should tie to the hospital budget process.

NOTE: When completing this table make entries in the shaded fields only.

**Vermont Veterans' Home
Kitchen Project**
TABLE 4A
BALANCE SHEET - UNRESTRICTED FUNDS
WITHOUT PROJECT

ASSETS	Latest Actual 2015	Budget 2016	Proposed Year 1 2017	Proposed Year 2 2018	Proposed Year 3 2019
Current Assets					
Cash & Investments	\$ 50	\$ 50	\$ 50	\$ 50	\$ 50
Patient Accounts Receivable, Gross	1,653,825	1,653,825	1,653,825	1,653,825	1,653,825
Less: Allowance for Uncollectable Accts.					
Due from Third Parties	1,090,984	1,090,984	1,090,984	1,090,984	1,090,984
Other Current Assets	133,710	133,710	133,710	133,710	133,710
Total Current Assets	\$ 2,878,569	\$ 2,878,569	\$ 2,878,569	\$ 2,878,569	\$ 2,878,569
Board Designated Assets					
Funded Depreciation	\$ -	\$ -	\$ -	\$ -	\$ -
Escrowed Bond Funds					
Other					
Total Board Designated Assets	\$ -	\$ -	\$ -	\$ -	\$ -
Property, Plant & Equipment					
Land, Buildings & Improvements	\$ 31,466,604	\$ 31,466,604	\$ 31,466,604	\$ 31,466,604	\$ 31,466,604
Fixed Equipment					
Major Moveable Equipment					
Construction in Progress					
Total Property, Plant & Equipment	\$ 31,466,604	\$ 31,466,604	\$ 31,466,604	\$ 31,466,604	\$ 31,466,604
Less: Accumulated Depreciation					
Land, Buildings & Improvements	\$ (18,602,843)	\$ (19,770,843)	\$ (20,938,843)	\$ (22,106,843)	\$ (23,274,843)
Fixed Equipment					
Major Moveable Equipment					
Total Accumulated Depreciation	\$ (18,602,843)	\$ (19,770,843)	\$ (20,938,843)	\$ (22,106,843)	\$ (23,274,843)
Total Net Property, Plant & Equipment	\$ 12,863,761	\$ 11,695,761	\$ 10,527,761	\$ 9,359,761	\$ 8,191,761
Other Long-Term Assets	\$ 940,435	\$ 940,435	\$ 940,435	\$ 940,435	\$ 940,435
TOTAL ASSETS	\$ 16,682,765	\$ 15,514,765	\$ 14,346,765	\$ 13,178,765	\$ 12,010,765
LIABILITIES AND FUND BALANCE					
Current Liabilities					
Accounts Payable	\$ 217,598	\$ 217,598	\$ 217,598	\$ 217,598	\$ 217,598
Salaries, Wages & Payroll Taxes Payable	1,116,819	1,116,819	1,116,819	1,116,819	1,116,819
Estimated Third-Party Settlements	-	-	-	-	-
Other Current Liabilities	857,536	857,536	857,536	857,536	857,536
Current Portion of Long-Term Debt	-	-	-	-	-
Total Current Liabilities	\$ 2,191,953	\$ 2,191,953	\$ 2,191,953	\$ 2,191,953	\$ 2,191,953
Long-Term Debt					
Bonds & Mortgages Payable	\$ -	\$ -	\$ -	\$ -	\$ -
Capital Lease Obligations	-	-	-	-	-
Other Long-Term Debt	-	-	-	-	-
Total Long-Term Debt	\$ -	\$ -	\$ -	\$ -	\$ -
Total Other Non-Current Liabilities	\$ 8,152,309	\$ 8,152,309	\$ 8,152,309	\$ 8,152,309	\$ 8,152,309
Total Liabilities	\$ 10,344,262	\$ 10,344,262	\$ 10,344,262	\$ 10,344,262	\$ 10,344,262
Fund Balance	\$ 6,338,503	\$ 5,170,503	\$ 4,002,503	\$ 2,834,503	\$ 1,666,503
TOTAL LIABILITIES & FUND BALANCE	\$ 16,682,765	\$ 15,514,765	\$ 14,346,765	\$ 13,178,765	\$ 12,010,765

NOTE: When completing this table make entries in the shaded fields only.

**Vermont Veterans' Home
Kitchen Project**
TABLE 4B
BALANCE SHEET - UNRESTRICTED FUNDS
PROJECT ONLY

ASSETS	Latest Actual 2015	Budget 2016	Proposed Year 1 2017	Proposed Year 2 2018	Proposed Year 3 2019
Current Assets					
Cash & Investments	\$ -	\$ -	\$ -	\$ -	\$ -
Patient Accounts Receivable, Gross	\$ -	-	-	-	-
Less: Allowance for Uncollectable Accts.	\$ -	-	-	-	-
Due from Third Parties	\$ -	-	-	-	-
Other Current Assets	\$ -	-	-	-	-
Total Current Assets	\$ -	\$ -	\$ -	\$ -	\$ -
Board Designated Assets					
Funded Depreciation	\$ -	-	-	-	-
Escrowed Bond Funds	\$ -	-	-	-	-
Other	\$ -	-	-	-	-
Total Board Designated Assets	\$ -	\$ -	\$ -	\$ -	\$ -
Property, Plant & Equipment					
Land, Buildings & Improvements	\$ -	-	-	\$ 1,779,200	\$ 1,779,200
Fixed Equipment	\$ -	-	-	-	-
Major Moveable Equipment	\$ -	-	-	-	-
Construction in Progress	\$ -	-	-	-	-
Total Property, Plant & Equipment	\$ -	\$ -	\$ -	\$ 1,779,200	\$ 1,779,200
Less: Accumulated Depreciation					
Land, Buildings & Improvements	\$ -	-	-	\$ (44,480)	\$ (88,960)
Fixed Equipment	\$ -	-	-	-	-
Major Moveable Equipment	\$ -	-	-	-	-
Total Accumulated Depreciation	\$ -	\$ -	\$ -	\$ (44,480)	\$ (88,960)
Total Net Property, Plant & Equipment	\$ -	\$ -	\$ -	\$ 1,734,720	\$ 1,690,240
Other Long-Term Assets	\$ -	-	-	-	-
TOTAL ASSETS	\$ -	\$ -	\$ -	\$ 1,734,720	\$ 1,690,240
LIABILITIES AND FUND BALANCE					
Current Liabilities					
Accounts Payable	\$ -	-	-	-	-
Salaries, Wages & Payroll Taxes Payable	\$ -	-	-	-	-
Estimated Third-Party Settlements	\$ -	-	-	-	-
Other Current Liabilities	\$ -	-	-	-	-
Current Portion of Long-Term Debt	\$ -	-	-	-	-
Total Current Liabilities	\$ -	\$ -	\$ -	\$ -	\$ -
Long-Term Debt					
Bonds & Mortgages Payable	\$ -	-	-	-	-
Capital Lease Obligations	\$ -	-	-	-	-
Other Long-Term Debt	\$ -	-	-	-	-
Total Long-Term Debt	\$ -	\$ -	\$ -	\$ -	\$ -
Total Other Non-Current Liabilities	\$ -	-	-	-	-
Total Liabilities	\$ -	\$ -	\$ -	\$ -	\$ -
Fund Balance	\$ -	-	-	\$ 1,734,720	\$ 1,690,240
TOTAL LIABILITIES & FUND BALANCE	\$ -	\$ -	\$ -	\$ 1,734,720	\$ 1,690,240

NOTE: This table requires no 'fill-in' as it is populated automatically from Tables 4A & 4B.

**Vermont Veterans' Home
Kitchen Project
TABLE 4C
BALANCE SHEET - UNRESTRICTED FUNDS
WITH PROJECT**

ASSETS	Latest Actual 2015	Budget 2016	Proposed Year 1 2017	Proposed Year 2 2018	Proposed Year 3 2019
Current Assets					
Cash & Investments	\$ 50	\$ 50	\$ 50	\$ 50	\$ 50
Patient Accounts Receivable, Gross	1,653,825	1,653,825	1,653,825	1,653,825	1,653,825
Less: Allowance for Uncollectable Accts.	-	-	-	-	-
Due from Third Parties	1,090,984	1,090,984	1,090,984	1,090,984	1,090,984
Other Current Assets	133,710	133,710	133,710	133,710	133,710
Total Current Assets	\$ 2,878,569	\$ 2,878,569	\$ 2,878,569	\$ 2,878,569	\$ 2,878,569
Board Designated Assets					
Funded Depreciation	\$ -	\$ -	\$ -	\$ -	\$ -
Escrowed Bond Funds	-	-	-	-	-
Other	-	-	-	-	-
Total Board Designated Assets	\$ -	\$ -	\$ -	\$ -	\$ -
Property, Plant & Equipment					
Land, Buildings & Improvements	\$ 31,466,604	\$ 31,466,604	\$ 31,466,604	\$ 33,245,804	\$ 33,245,804
Fixed Equipment	-	-	-	-	-
Major Moveable Equipment	-	-	-	-	-
Construction in Progress	-	-	-	-	-
Total Property, Plant & Equipment	\$ 31,466,604	\$ 31,466,604	\$ 31,466,604	\$ 33,245,804	\$ 33,245,804
Less: Accumulated Depreciation					
Land, Buildings & Improvements	\$ (18,602,843)	\$ (19,770,843)	\$ (20,938,843)	\$ (22,151,323)	\$ (23,363,803)
Fixed Equipment	-	-	-	-	-
Major Moveable Equipment	-	-	-	-	-
Total Accumulated Depreciation	\$ (18,602,843)	\$ (19,770,843)	\$ (20,938,843)	\$ (22,151,323)	\$ (23,363,803)
Total Net Property, Plant & Equipment	\$ 12,863,761	\$ 11,695,761	\$ 10,527,761	\$ 11,094,481	\$ 9,882,001
Other Long-Term Assets	\$ 940,435	\$ 940,435	\$ 940,435	\$ 940,435	\$ 940,435
TOTAL ASSETS	\$ 16,682,765	\$ 15,514,765	\$ 14,346,765	\$ 14,913,485	\$ 13,701,005
LIABILITIES AND FUND BALANCE					
Current Liabilities					
Accounts Payable	\$ 217,598	\$ 217,598	\$ 217,598	\$ 217,598	\$ 217,598
Salaries, Wages & Payroll Taxes Payable	1,116,819	1,116,819	1,116,819	1,116,819	1,116,819
Estimated Third-Party Settlements	-	-	-	-	-
Other Current Liabilities	857,536	857,536	857,536	857,536	857,536
Current Portion of Long-Term Debt	-	-	-	-	-
Total Current Liabilities	\$ 2,191,953	\$ 2,191,953	\$ 2,191,953	\$ 2,191,953	\$ 2,191,953
Long-Term Debt					
Bonds & Mortgages Payable	\$ -	\$ -	\$ -	\$ -	\$ -
Capital Lease Obligations	-	-	-	-	-
Other Long-Term Debt	-	-	-	-	-
Total Long-Term Debt	\$ -	\$ -	\$ -	\$ -	\$ -
Total Other Non-Current Liabilities	\$ 8,152,309	\$ 8,152,309	\$ 8,152,309	\$ 8,152,309	\$ 8,152,309
Total Liabilities	\$ 10,344,262	\$ 10,344,262	\$ 10,344,262	\$ 10,344,262	\$ 10,344,262
Fund Balance	\$ 6,338,503	\$ 5,170,503	\$ 4,002,503	\$ 4,569,223	\$ 3,356,743
TOTAL LIABILITIES & FUND BALANCE	\$ 16,682,765	\$ 15,514,765	\$ 14,346,765	\$ 14,913,485	\$ 13,701,005

NOTE: When completing this table make entries in the shaded fields only.

**Vermont Veterans' Home
Kitchen Project**
TABLE 5A
STATEMENT OF CASH FLOWS
WITHOUT PROJECT

	Latest Actual 2015	Budget 2016	Proposed Year 1 2017	Proposed Year 2 2018	Proposed Year 3 2019
Beginning Cash	\$ 50	\$ 50	\$ 50	\$ 50	\$ 50
Operations					
Excess revenues over expenses	1,509,558	(1,473,783)	(1,473,783)	(1,473,783)	(1,473,783)
Depreciation / Amortization	1,185,993	1,168,000	1,168,000	1,168,000	1,168,000
(Increase)/Decrease Patient A/R	439,367	-	-	-	-
(Increase)/Decrease Other Changes	(1,822,871)	-	-	-	-
Subtotal Cash from Operations	\$ 1,312,047	\$ (305,783)	\$ (305,783)	\$ (305,783)	\$ (305,783)
Investing Activity					
Capital Spending					
Capital					
Capitalized Interest					
Change in accum depr less depreciation	-	-	-	-	-
(Increase) Decrease in capital assets	-	-	-	-	-
Subtotal Capital Spending	\$ -	\$ -	\$ -	\$ -	\$ -
(Increase) / Decrease					
Funded Depreciation	-	-	-	-	-
Other LT assets & escrowed bonds & other	-	-	-	-	-
Subtotal (Increase) / Decrease	\$ -	\$ -	\$ -	\$ -	\$ -
Subtotal Cash from Investing Activity	\$ -	\$ -	\$ -	\$ -	\$ -
Financing Activity					
Debt (increase) decrease					
Bonds & mortgages	-	-	-	-	-
Repayment	-	-	-	-	-
Capital lease & other long term debt	-	-	-	-	-
Subtotal Cash from Financing Activity	\$ -	\$ -	\$ -	\$ -	\$ -
Other Changes (please describe)					
Manual adjustment					
Other					
Change in fund balance less net income	305,783	305,783	305,783	305,783	305,783
Other	(1,312,047)	-	-	-	-
Subtotal Other Changes	\$ (1,312,047)	\$ 305,783	\$ 305,783	\$ 305,783	\$ 305,783
Net Increase (Decrease) in Cash	\$ -	\$ -	\$ -	\$ -	\$ -
Ending Cash	\$ 50	\$ 50	\$ 50	\$ 50	\$ 50

NOTE: This table requires no 'fill-in' as it automatically populates from Tables 4B, 5A and 5B.

**Vermont Veterans' Home
Kitchen Project
TABLE 5B
STATEMENT OF CASH FLOWS
PROJECT ONLY**

	Latest Actual 2015	Budget 2016	Proposed Year 1 2017	Proposed Year 2 2018	Proposed Year 3 2019
Beginning Cash	\$ -	\$ -	\$ -	\$ -	\$ -
Operations					
Excess revenues over expenses	-	-	-	(44,480)	(88,960)
Depreciation / Amortization	-	-	-	44,480	88,960
(Increase)/Decrease Patient A/R	-	-	-	-	-
(Increase)/Decrease Other Changes	-	-	-	-	-
Subtotal Cash from Operations	\$ -	\$ -	\$ -	\$ -	\$ -
Investing Activity					
Capital Spending					
Capital					
Capitalized Interest					
Change in accum depr less depreciation	-	-	-	-	(44,480)
(Increase) Decrease in capital assets	-	-	-	(1,779,200)	-
Subtotal Capital Spending	\$ -	\$ -	\$ -	\$ (1,779,200)	\$ (44,480)
(Increase) / Decrease					
Funded Depreciation	-	-	-	-	-
Other LT assets & escrowed bonds & other	-	-	-	-	-
Subtotal (Increase) / Decrease	\$ -	\$ -	\$ -	\$ -	\$ -
Subtotal Cash from Investing Activity	\$ -	\$ -	\$ -	\$ (1,779,200)	\$ (44,480)
Financing Activity					
Debt (increase) decrease					
Bonds & mortgages	-	-	-	-	-
Repayment	-	-	-	-	-
Capital lease & other long term debt	-	-	-	-	-
Subtotal Cash from Financing Activity	\$ -	\$ -	\$ -	\$ -	\$ -
Other Changes (please describe)					
Manual adjustment					
Other					
Change in fund balance less net income	-	-	-	1,779,200	44,480
Other	-	-	-	-	-
Subtotal Other Changes	\$ -	\$ -	\$ -	\$ 1,779,200	\$ 44,480
Net Increase (Decrease) in Cash	\$ -	\$ -	\$ -	\$ -	\$ -
Ending Cash	\$ -	\$ -	\$ -	\$ -	\$ -

NOTE: This table requires no 'fill-in' as it is populated automatically from Tables 5A & 5B.

**Vermont Veterans' Home
Kitchen Project**
TABLE 5C
STATEMENT OF CASH FLOWS
WITH PROJECT

	Latest Actual 2015	Budget 2016	Proposed Year 1 2017	Proposed Year 2 2018	Proposed Year 3 2019
Beginning Cash	\$ 50	\$ 50	\$ 50	\$ 50	\$ 50
Operations					
Excess revenues over expenses	1,509,558	(1,473,783)	(1,473,783)	(1,518,263)	(1,562,743)
Depreciation / Amortization	1,185,993	1,168,000	1,168,000	1,212,480	1,256,960
(Increase)/Decrease Patient A/R	439,367	-	-	-	-
(Increase)/Decrease Other Changes	(1,822,871)	-	-	-	-
Subtotal Cash from Operations	\$ 1,312,047	\$ (305,783)	\$ (305,783)	\$ (305,783)	\$ (305,783)
Investing Activity					
Capital Spending					
Capital	-	-	-	-	-
Capitalized Interest	-	-	-	-	-
Change in accum depr less depreciation	-	-	-	-	(44,480)
(Increase) Decrease in capital assets	-	-	-	(1,779,200)	-
Subtotal Capital Spending	\$ -	\$ -	\$ -	\$ (1,779,200)	\$ (44,480)
(Increase) / Decrease					
Funded Depreciation	-	-	-	-	-
Other LT assets & escrowed bonds & other	-	-	-	-	-
Subtotal (Increase) / Decrease	\$ -	\$ -	\$ -	\$ -	\$ -
Subtotal Cash from Investing Activity	\$ -	\$ -	\$ -	\$ (1,779,200)	\$ (44,480)
Financing Activity					
Debt (increase) decrease					
Bonds & mortgages	-	-	-	-	-
Repayment	-	-	-	-	-
Capital lease & other long term debt	-	-	-	-	-
Subtotal Cash from Financing Activity	\$ -	\$ -	\$ -	\$ -	\$ -
Other Changes (please describe)					
Manual adjustment	-	-	-	-	-
Other	-	-	-	-	-
Change in fund balance less net income	-	305,783	305,783	2,084,983	350,263
Other	(1,312,047)	-	-	-	-
Subtotal Other Changes	\$ (1,312,047)	\$ 305,783	\$ 305,783	\$ 2,084,983	\$ 350,263
Net Increase (Decrease) in Cash	\$ -	\$ -	\$ -	\$ -	\$ -
Ending Cash	\$ 50	\$ 50	\$ 50	\$ 50	\$ 50

NOTE: When completing this table make entries in the shaded fields only.

**Vermont Veterans' Home
Kitchen Project
TABLE 6A
REVENUE SOURCE PROJECTIONS
WITHOUT PROJECT**

	Latest Actual 2015	% of Total	Budget 2016	% of Total	Proposed Year 1 2017	% of Total	Proposed Year 2 2018	% of Total	Proposed Year 3 2019	% of Total
Gross Inpatient Revenue										
Medicare	\$ 2,168,185	11.6%	\$ 899,360	5.1%	\$ 674,520	3.9%	\$ 674,520	3.9%	\$ 674,520	3.9%
Medicaid	7,966,778	42.6%	8,206,660	47.0%	7,756,980	45.1%	7,756,980	45.1%	7,756,980	45.1%
Commercial	-	0.0%	-	0.0%	-	0.0%	-	0.0%	-	0.0%
Self Pay	2,979,408	15.9%	2,473,240	14.2%	2,922,920	17.0%	2,922,920	17.0%	2,922,920	17.0%
Free Care / Bad Debt	-	0.0%	-	0.0%	-	0.0%	-	0.0%	-	0.0%
Other	5,607,090	30.0%	5,890,156	33.7%	5,831,791	33.9%	5,831,791	33.9%	5,831,791	33.9%
	\$ 18,721,461	100.0%	\$ 17,469,416	100.0%	\$ 17,186,211	100.0%	\$ 17,186,211	100.0%	\$ 17,186,211	100.0%
Gross Outpatient Revenue										
Medicare	\$ -	#DIV/0!	\$ -	#DIV/0!	\$ -	#DIV/0!	\$ -	#DIV/0!	\$ -	#DIV/0!
Medicaid	-	#DIV/0!	-	#DIV/0!	-	#DIV/0!	-	#DIV/0!	-	#DIV/0!
Commercial	-	#DIV/0!	-	#DIV/0!	-	#DIV/0!	-	#DIV/0!	-	#DIV/0!
Self Pay	-	#DIV/0!	-	#DIV/0!	-	#DIV/0!	-	#DIV/0!	-	#DIV/0!
Free Care / Bad Debt	-	#DIV/0!	-	#DIV/0!	-	#DIV/0!	-	#DIV/0!	-	#DIV/0!
Other	-	#DIV/0!	-	#DIV/0!	-	#DIV/0!	-	#DIV/0!	-	#DIV/0!
	\$ -	#DIV/0!	\$ -	#DIV/0!	\$ -	#DIV/0!	\$ -	#DIV/0!	\$ -	#DIV/0!
Gross Other Revenue										
Medicare	\$ -	0.0%	\$ -	0.0%	\$ -	0.0%	\$ -	0.0%	\$ -	0.0%
Medicaid	-	0.0%	-	0.0%	-	0.0%	-	0.0%	-	0.0%
Commercial	-	0.0%	-	0.0%	-	0.0%	-	0.0%	-	0.0%
Self Pay	-	0.0%	-	0.0%	-	0.0%	-	0.0%	-	0.0%
Free Care / Bad Debt	-	0.0%	-	0.0%	-	0.0%	-	0.0%	-	0.0%
Other	6,509,780	100.0%	6,246,507	100.0%	6,874,623	100.0%	7,776,018	100.0%	8,738,370	100.0%
	\$ 6,509,780	100.0%	\$ 6,246,507	100.0%	\$ 6,874,623	100.0%	\$ 7,776,018	100.0%	\$ 8,738,370	100.0%
Gross Patient Revenue										
Medicare	\$ 2,168,185	8.6%	\$ 899,360	3.8%	\$ 674,520	2.8%	\$ 674,520	2.7%	\$ 674,520	2.6%
Medicaid	7,966,778	31.6%	8,206,660	34.6%	7,756,980	32.2%	7,756,980	31.1%	7,756,980	29.9%
Commercial	-	0.0%	-	0.0%	-	0.0%	-	0.0%	-	0.0%
Self Pay	2,979,408	11.8%	2,473,240	10.4%	2,922,920	12.1%	2,922,920	11.7%	2,922,920	11.3%
Free Care / Bad Debt	-	0.0%	-	0.0%	-	0.0%	-	0.0%	-	0.0%
Other	12,116,870	48.0%	12,136,663	51.2%	12,706,414	52.8%	13,607,809	54.5%	14,570,161	56.2%
	\$ 25,231,241	100.0%	\$ 23,715,923	100.0%	\$ 24,060,834	100.0%	\$ 24,962,229	100.0%	\$ 25,924,581	100.0%
Deductions from Revenue										
Medicare	\$ 754,551	24.1%	\$ (216,080)	-13.2%	\$ (343,830)	-17.2%	\$ (343,830)	-17.2%	\$ (343,830)	-17.2%
Medicaid	1,648,898	52.6%	1,171,091	71.3%	1,613,986	80.7%	1,613,986	80.7%	1,613,986	80.7%
Commercial	-	0.0%	-	0.0%	-	0.0%	-	0.0%	-	0.0%
Self Pay	937,824	29.9%	822,111	50.0%	991,041	49.5%	991,041	49.5%	991,041	49.5%
Free Care / Bad Debt	337,044	10.8%	305,783	18.6%	305,784	15.3%	305,783	15.3%	305,783	15.3%
Other	(544,132)	-17.4%	(439,991)	-26.8%	(566,230)	-28.3%	(566,230)	-28.3%	(566,230)	-28.3%
	\$ 3,134,185	100.0%	\$ 1,642,914	100.0%	\$ 2,000,751	100.0%	\$ 2,000,750	100.0%	\$ 2,000,750	100.0%
Net Patient Revenue										
Medicare	\$ 1,413,634	6.4%	\$ 1,115,440	5.1%	\$ 1,018,350	4.6%	\$ 1,018,350	4.4%	\$ 1,018,350	4.3%
Medicaid	6,317,880	28.6%	7,035,569	31.9%	6,142,994	27.8%	6,142,994	26.8%	6,142,994	25.7%
Commercial	-	0.0%	-	0.0%	-	0.0%	-	0.0%	-	0.0%
Self Pay	2,041,584	9.2%	1,651,129	7.5%	1,931,879	8.8%	1,931,879	8.4%	1,931,879	8.1%
Free Care / Bad Debt	(337,044)	-1.5%	(305,783)	-1.4%	(305,784)	-1.4%	(305,783)	-1.3%	(305,783)	-1.3%
Other	12,661,002	57.3%	12,576,654	57.0%	13,272,644	60.2%	14,174,039	61.7%	15,136,391	63.3%
DSP*	-	0.0%	-	0.0%	-	0.0%	-	0.0%	-	0.0%
	\$ 22,097,056	100.0%	\$ 22,073,009	100.0%	\$ 22,060,083	100.0%	\$ 22,961,479	100.0%	\$ 23,923,831	100.0%

Latest actual numbers should tie to the hospital budget process.

* Disproportionate share payments

7/7/2016

Health Care Administration

CON_Tables for Kitchen Project Updated 7.5.2016, Table 6A

NOTE: When completing this table make entries in the shaded fields only.

**Vermont Veterans' Home
Kitchen Project
TABLE 6B
REVENUE SOURCE PROJECTIONS
PROJECT ONLY**

	Latest Actual 2015	% of Total	Budget 2016	% of Total	Proposed Year 1 2017	% of Total	Proposed Year 2 2018	% of Total	Proposed Year 3 2019	% of Total
Gross Inpatient Revenue										
Medicare	N/A		\$ -	#DIV/0!	\$ -	#DIV/0!	\$ -	#DIV/0!	\$ -	#DIV/0!
Medicaid	N/A		-	#DIV/0!	-	#DIV/0!	-	#DIV/0!	-	#DIV/0!
Commercial	N/A		-	#DIV/0!	-	#DIV/0!	-	#DIV/0!	-	#DIV/0!
Self Pay	N/A		-	#DIV/0!	-	#DIV/0!	-	#DIV/0!	-	#DIV/0!
Free Care / Bad Debt	N/A		-	#DIV/0!	-	#DIV/0!	-	#DIV/0!	-	#DIV/0!
Other	N/A		-	#DIV/0!	-	#DIV/0!	-	#DIV/0!	-	#DIV/0!
	N/A		\$ -	#DIV/0!	\$ -	#DIV/0!	\$ -	#DIV/0!	\$ -	#DIV/0!
Gross Outpatient Revenue										
Medicare	N/A		\$ -	#DIV/0!	\$ -	#DIV/0!	\$ -	#DIV/0!	\$ -	#DIV/0!
Medicaid	N/A		-	#DIV/0!	-	#DIV/0!	-	#DIV/0!	-	#DIV/0!
Commercial	N/A		-	#DIV/0!	-	#DIV/0!	-	#DIV/0!	-	#DIV/0!
Self Pay	N/A		-	#DIV/0!	-	#DIV/0!	-	#DIV/0!	-	#DIV/0!
Free Care / Bad Debt	N/A		-	#DIV/0!	-	#DIV/0!	-	#DIV/0!	-	#DIV/0!
Other	N/A		-	#DIV/0!	-	#DIV/0!	-	#DIV/0!	-	#DIV/0!
	N/A		\$ -	#DIV/0!	\$ -	#DIV/0!	\$ -	#DIV/0!	\$ -	#DIV/0!
Gross Other Revenue										
Medicare	N/A		\$ -	#DIV/0!	\$ -	#DIV/0!	\$ -	#DIV/0!	\$ -	#DIV/0!
Medicaid	N/A		-	#DIV/0!	-	#DIV/0!	-	#DIV/0!	-	#DIV/0!
Commercial	N/A		-	#DIV/0!	-	#DIV/0!	-	#DIV/0!	-	#DIV/0!
Self Pay	N/A		-	#DIV/0!	-	#DIV/0!	-	#DIV/0!	-	#DIV/0!
Free Care / Bad Debt	N/A		-	#DIV/0!	-	#DIV/0!	-	#DIV/0!	-	#DIV/0!
Other	N/A		-	#DIV/0!	-	#DIV/0!	-	#DIV/0!	-	#DIV/0!
	N/A		\$ -	#DIV/0!	\$ -	#DIV/0!	\$ -	#DIV/0!	\$ -	#DIV/0!
Gross Patient Revenue										
Medicare	N/A		\$ -	#DIV/0!	\$ -	#DIV/0!	\$ -	#DIV/0!	\$ -	#DIV/0!
Medicaid	N/A		-	#DIV/0!	-	#DIV/0!	-	#DIV/0!	-	#DIV/0!
Commercial	N/A		-	#DIV/0!	-	#DIV/0!	-	#DIV/0!	-	#DIV/0!
Self Pay	N/A		-	#DIV/0!	-	#DIV/0!	-	#DIV/0!	-	#DIV/0!
Free Care / Bad Debt	N/A		-	#DIV/0!	-	#DIV/0!	-	#DIV/0!	-	#DIV/0!
Other	N/A		-	#DIV/0!	-	#DIV/0!	-	#DIV/0!	-	#DIV/0!
	N/A		\$ -	#DIV/0!	\$ -	#DIV/0!	\$ -	#DIV/0!	\$ -	#DIV/0!
Deductions from Revenue										
Medicare	N/A		\$ -	#DIV/0!	\$ -	#DIV/0!	\$ -	#DIV/0!	\$ -	#DIV/0!
Medicaid	N/A		-	#DIV/0!	-	#DIV/0!	-	#DIV/0!	-	#DIV/0!
Commercial	N/A		-	#DIV/0!	-	#DIV/0!	-	#DIV/0!	-	#DIV/0!
Self Pay	N/A		-	#DIV/0!	-	#DIV/0!	-	#DIV/0!	-	#DIV/0!
Free Care / Bad Debt	N/A		-	#DIV/0!	-	#DIV/0!	-	#DIV/0!	-	#DIV/0!
Other	N/A		-	#DIV/0!	-	#DIV/0!	-	#DIV/0!	-	#DIV/0!
	N/A		\$ -	#DIV/0!	\$ -	#DIV/0!	\$ -	#DIV/0!	\$ -	#DIV/0!
Net Patient Revenue										
Medicare	N/A		\$ -	#DIV/0!	\$ -	#DIV/0!	\$ -	#DIV/0!	\$ -	#DIV/0!
Medicaid	N/A		-	#DIV/0!	-	#DIV/0!	-	#DIV/0!	-	#DIV/0!
Commercial	N/A		-	#DIV/0!	-	#DIV/0!	-	#DIV/0!	-	#DIV/0!
Self Pay	N/A		-	#DIV/0!	-	#DIV/0!	-	#DIV/0!	-	#DIV/0!
Free Care / Bad Debt	N/A		-	#DIV/0!	-	#DIV/0!	-	#DIV/0!	-	#DIV/0!
Other	N/A		-	#DIV/0!	-	#DIV/0!	-	#DIV/0!	-	#DIV/0!
DSP*	N/A		N/A		N/A		N/A		N/A	
	N/A		\$ -	#DIV/0!	\$ -	#DIV/0!	\$ -	#DIV/0!	\$ -	#DIV/0!

Latest actual numbers should tie to the hospital budget process.

* Disproportionate share payments

NOTE: This table requires no 'fill-in' as it will automatically populate from Tables 6A & 6B.

**Vermont Veterans' Home
Kitchen Project
TABLE 6C
REVENUE SOURCE PROJECTIONS
WITH PROJECT**

	Latest Actual 2015	% of Total	Budget 2016	% of Total	Proposed Year 1 2017	% of Total	Proposed Year 2 2018	% of Total	Proposed Year 3 2019	% of Total
Gross Inpatient Revenue										
Medicare	\$ 2,168,185	11.6%	\$ 899,360	5.1%	\$ 674,520	3.9%	\$ 674,520	3.9%	\$ 674,520	3.9%
Medicaid	7,966,778	42.6%	8,206,660	47.0%	7,756,980	45.1%	7,756,980	45.1%	7,756,980	45.1%
Commercial	-	0.0%	-	0.0%	-	0.0%	-	0.0%	-	0.0%
Self Pay	2,979,408	15.9%	2,473,240	14.2%	2,922,920	17.0%	2,922,920	17.0%	2,922,920	17.0%
Free Care / Bad Debt	-	0.0%	-	0.0%	-	0.0%	-	0.0%	-	0.0%
Other	5,607,090	30.0%	5,890,156	33.7%	5,831,791	33.9%	5,831,791	33.9%	5,831,791	33.9%
	<u>\$ 18,721,461</u>	<u>100.0%</u>	<u>\$ 17,469,416</u>	<u>100.0%</u>	<u>\$ 17,186,211</u>	<u>100.0%</u>	<u>\$ 17,186,211</u>	<u>100.0%</u>	<u>\$ 17,186,211</u>	<u>100.0%</u>
Gross Outpatient Revenue										
Medicare	\$ -	#DIV/0!	\$ -	#DIV/0!	\$ -	#DIV/0!	\$ -	#DIV/0!	\$ -	#DIV/0!
Medicaid	-	#DIV/0!	-	#DIV/0!	-	#DIV/0!	-	#DIV/0!	-	#DIV/0!
Commercial	-	#DIV/0!	-	#DIV/0!	-	#DIV/0!	-	#DIV/0!	-	#DIV/0!
Self Pay	-	#DIV/0!	-	#DIV/0!	-	#DIV/0!	-	#DIV/0!	-	#DIV/0!
Free Care / Bad Debt	-	#DIV/0!	-	#DIV/0!	-	#DIV/0!	-	#DIV/0!	-	#DIV/0!
Other	-	#DIV/0!	-	#DIV/0!	-	#DIV/0!	-	#DIV/0!	-	#DIV/0!
	<u>\$ -</u>	<u>#DIV/0!</u>	<u>\$ -</u>	<u>#DIV/0!</u>	<u>\$ -</u>	<u>#DIV/0!</u>	<u>\$ -</u>	<u>#DIV/0!</u>	<u>\$ -</u>	<u>#DIV/0!</u>
Gross Other Revenue										
Medicare	\$ -	0.0%	\$ -	0.0%	\$ -	0.0%	\$ -	0.0%	\$ -	0.0%
Medicaid	-	0.0%	-	0.0%	-	0.0%	-	0.0%	-	0.0%
Commercial	-	0.0%	-	0.0%	-	0.0%	-	0.0%	-	0.0%
Self Pay	-	0.0%	-	0.0%	-	0.0%	-	0.0%	-	0.0%
Free Care / Bad Debt	-	0.0%	-	0.0%	-	0.0%	-	0.0%	-	0.0%
Other	6,509,780	100.0%	6,246,507	100.0%	6,874,623	100.0%	7,776,018	100.0%	8,738,370	100.0%
	<u>\$ 6,509,780</u>	<u>100.0%</u>	<u>\$ 6,246,507</u>	<u>100.0%</u>	<u>\$ 6,874,623</u>	<u>100.0%</u>	<u>\$ 7,776,018</u>	<u>100.0%</u>	<u>\$ 8,738,370</u>	<u>100.0%</u>
Gross Patient Revenue										
Medicare	\$ 2,168,185	8.6%	\$ 899,360	3.8%	\$ 674,520	2.8%	\$ 674,520	2.7%	\$ 674,520	2.6%
Medicaid	7,966,778	31.6%	8,206,660	34.6%	7,756,980	32.2%	7,756,980	31.1%	7,756,980	29.9%
Commercial	-	0.0%	-	0.0%	-	0.0%	-	0.0%	-	0.0%
Self Pay	2,979,408	11.8%	2,473,240	10.4%	2,922,920	12.1%	2,922,920	11.7%	2,922,920	11.3%
Free Care / Bad Debt	-	0.0%	-	0.0%	-	0.0%	-	0.0%	-	0.0%
Other	12,116,870	48.0%	12,136,663	51.2%	12,706,414	52.8%	13,607,809	54.5%	14,570,161	56.2%
	<u>\$ 25,231,241</u>	<u>100.0%</u>	<u>\$ 23,715,923</u>	<u>100.0%</u>	<u>\$ 24,060,834</u>	<u>100.0%</u>	<u>\$ 24,962,229</u>	<u>100.0%</u>	<u>\$ 25,924,581</u>	<u>100.0%</u>
Deductions from Revenue										
Medicare	\$ 754,551	24.1%	\$ (216,080)	-13.2%	\$ (343,830)	-17.2%	\$ (343,830)	-17.2%	\$ (343,830)	-17.2%
Medicaid	1,648,898	52.6%	1,171,091	71.3%	1,613,986	80.7%	1,613,986	80.7%	1,613,986	80.7%
Commercial	-	0.0%	-	0.0%	-	0.0%	-	0.0%	-	0.0%
Self Pay	937,824	29.9%	822,111	50.0%	991,041	49.5%	991,041	49.5%	991,041	49.5%
Free Care / Bad Debt	337,044	10.8%	305,783	18.6%	305,784	15.3%	305,783	15.3%	305,783	15.3%
Other	(544,132)	-17.4%	(439,991)	-26.8%	(566,230)	-28.3%	(566,230)	-28.3%	(566,230)	-28.3%
	<u>\$ 3,134,185</u>	<u>100.0%</u>	<u>\$ 1,642,914</u>	<u>100.0%</u>	<u>\$ 2,000,751</u>	<u>100.0%</u>	<u>\$ 2,000,750</u>	<u>100.0%</u>	<u>\$ 2,000,750</u>	<u>100.0%</u>
Net Patient Revenue										
Medicare	\$ 1,413,634	6.4%	\$ 1,115,440	5.1%	\$ 1,018,350	4.6%	\$ 1,018,350	4.4%	\$ 1,018,350	4.3%
Medicaid	6,317,880	28.6%	7,035,569	31.9%	6,142,994	27.8%	6,142,994	26.8%	6,142,994	25.7%
Commercial	-	0.0%	-	0.0%	-	0.0%	-	0.0%	-	0.0%
Self Pay	2,041,584	9.2%	1,651,129	7.5%	1,931,879	8.8%	1,931,879	8.4%	1,931,879	8.1%
Free Care / Bad Debt	(337,044)	-1.5%	(305,783)	-1.4%	(305,784)	-1.4%	(305,783)	-1.3%	(305,783)	-1.3%
Other	12,661,002	57.3%	12,576,654	57.0%	13,272,644	60.2%	14,174,039	61.7%	15,136,391	63.3%
DSP*	-	0.0%	-	0.0%	-	0.0%	-	0.0%	-	0.0%
	<u>\$ 22,097,056</u>	<u>100.0%</u>	<u>\$ 22,073,009</u>	<u>100.0%</u>	<u>\$ 22,060,083</u>	<u>100.0%</u>	<u>\$ 22,961,479</u>	<u>100.0%</u>	<u>\$ 23,923,831</u>	<u>100.0%</u>

Latest actual numbers should tie to the hospital budget process.

* Disproportionate share payments

NOTE: When completing this table make entries in the shaded fields only.

**Vermont Veterans' Home
Kitchen Project
TABLE 7
UTILIZATION PROJECTIONS
TOTALS**

A: WITHOUT PROJECT		Latest Actual	Budget	Proposed	Proposed	Proposed
		2015	2016	Year 1	Year 2	Year 3
		2015	2016	2017	2018	2019
Inpatient Utilization						
Staffed Beds		130	130	130	130	130
Admissions						
Patient Days		46,594	48,545	48,545	48,545	48,545
Average Length of Stay						
Outpatient Utilization						
All Outpatient Visits						
OR Procedures						
Observation Units						
Physician Office Visits						
Ancillary						
All OR Procedures						
Emergency Room Visits						
Adjusted Statistics						
Adjusted Admissions						
Adjusted Patient Days						

B: PROJECT ONLY		Latest Actual	Budget	Proposed	Proposed	Proposed
		2015	2016	Year 1	Year 2	Year 3
		2015	2016	2017	2018	2019
Inpatient Utilization						
Staffed Beds		N/A	-	-	-	-
Admissions		N/A	-	-	-	-
Patient Days		N/A	-	-	-	-
Average Length of Stay		N/A	-	-	-	-
Outpatient Utilization						
All Outpatient Visits		N/A	-	-	-	-
OR Procedures		N/A	-	-	-	-
Observation Units		N/A	-	-	-	-
Physician Office Visits		N/A	-	-	-	-
Ancillary						
All OR Procedures		N/A	-	-	-	-
Emergency Room Visits		N/A	-	-	-	-
Adjusted Statistics						
Adjusted Admissions		N/A	-	-	-	-
Adjusted Patient Days		N/A	-	-	-	-

C: WITH PROJECT		Latest Actual	Budget	Proposed	Proposed	Proposed
		2015	2016	Year 1	Year 2	Year 3
		2015	2016	2017	2018	2019
Inpatient Utilization						
Staffed Beds		130				
Admissions		-	-	-	-	-
Patient Days		46,594	48,545	48,545	48,545	48,545
Average Length of Stay		-				
Outpatient Utilization						
All Outpatient Visits		-	-	-	-	-
OR Procedures		-	-	-	-	-
Observation Units		-	-	-	-	-
Physician Office Visits		-	-	-	-	-
Ancillary						
All OR Procedures		-	-	-	-	-
Emergency Room Visits		-	-	-	-	-
Adjusted Statistics						
Adjusted Admissions		-				
Adjusted Patient Days		-				

NOTE: When completing this table make entries in the shaded fields only.

**Vermont Veterans' Home
Kitchen Project**
TABLE 8
UTILIZATION PROJECTIONS
PROJECT SPECIFIC

A: WITHOUT PROJECT	Latest Actual	Budget	Proposed Year 1	Proposed Year 2	Proposed Year 3
You may wish to enter your own categories below:		1	2	3	4
Acute					
Acute Care Admissions					
Acute Patient Days					
Acute Staffed Beds					
Imaging					
Radiology - Diagnostic Procedures					
Nuclear Medicine Procedures					
Cat Scan Procedures					
Magnetic Resonance Imaging					
Other					
Laboratory Tests					
Division staff can assist in determining the amount of detail required to support your proposal.					

B: PROJECT ONLY	Latest Actual	Budget	Proposed Year 1	Proposed Year 2	Proposed Year 3
	0	1	2	3	4
Acute					
Acute Care Admissions	N/A	-	-	-	-
Acute Patient Days	N/A	-	-	-	-
Acute Staffed Beds	N/A	-	-	-	-
Imaging					
Radiology - Diagnostic Procedures	N/A	-	-	-	-
Nuclear Medicine Procedures	N/A	-	-	-	-
Cat Scan Procedures	N/A	-	-	-	-
Magnetic Resonance Imaging	N/A	-	-	-	-
Other					
Laboratory Tests	N/A	-	-	-	-
	N/A	-	-	-	-
	N/A	-	-	-	-
	N/A	-	-	-	-
	N/A	-	-	-	-

C: WITH PROJECT	Latest Actual	Budget	Proposed Year 1	Proposed Year 2	Proposed Year 3
	0	1	2	3	4
Acute					
Acute Care Admissions	-	-	-	-	-
Acute Patient Days	-	-	-	-	-
Acute Staffed Beds	-	-	-	-	-
Imaging					
Radiology - Diagnostic Procedures	-	-	-	-	-
Nuclear Medicine Procedures	-	-	-	-	-
Cat Scan Procedures	-	-	-	-	-
Magnetic Resonance Imaging	-	-	-	-	-
Other					
Laboratory Tests	-	-	-	-	-
	-	-	-	-	-
	-	-	-	-	-
	-	-	-	-	-
	-	-	-	-	-

NOTE: When completing this table make entries in the shaded fields only.

**Vermont Veterans' Home
Kitchen Project**
TABLE 9
STAFFING PROJECTIONS
TOTALS

A: WITHOUT PROJECT		Latest Actual	Budget	Proposed	Proposed	Proposed
		2015	2016	Year 1	Year 2	Year 3
				2017	2018	2019
Non-MD FTEs						
Total General Services						
Total Inpatient Routine Services						
Total Outpatient Routine Services						
Total Ancillary Services						
Total Other Services		219.0	213.0	188.0	188.0	188.0
Total Non-MD FTEs		219.0	213.0	188.0	188.0	188.0
Physician FTEs		0.0	0.0	0.0	0.0	0.0
Direct Service Nurse FTEs		0.0	0.0	0.0	0.0	0.0

B: PROJECT ONLY		Latest Actual	Budget	Proposed	Proposed	Proposed
		2015	2016	Year 1	Year 2	Year 3
				2017	2018	2019
Non-MD FTEs						
Total General Services		N/A				
Total Inpatient Routine Services		N/A				
Total Outpatient Routine Services		N/A				
Total Ancillary Services		N/A				
Total Other Services		N/A				
Total Non-MD FTEs		N/A	0.0	0.0	0.0	0.0
Physician Services		N/A				
Direct Service Nurse FTEs		N/A				

C: WITH PROJECT		Latest Actual	Budget	Proposed	Proposed	Proposed
		2015	2016	Year 1	Year 2	Year 3
				2017	2018	2019
Non-MD FTEs						
Total General Services		#VALUE!	0.0	0.0	0.0	0.0
Total Inpatient Routine Services		#VALUE!	0.0	0.0	0.0	0.0
Total Outpatient Routine Services		#VALUE!	0.0	0.0	0.0	0.0
Total Ancillary Services		#VALUE!	0.0	0.0	0.0	0.0
Total Other Services		#VALUE!	213.0	188.0	188.0	188.0
Total Non-MD FTEs		#VALUE!	213.0	188.0	188.0	188.0
Physician Services		#VALUE!	0.0	0.0	0.0	0.0
Direct Service Nurse FTEs		#VALUE!	0.0	0.0	0.0	0.0

Fetech INC.
"FOOD EQUIPMENT TECHNOLOGY"
Food Service Equipment Consultants

PO Box 464
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Canastota, NY 13032
 Certified NYS WBE

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VERMONT VA
1/15/2016

FOOD SERVICE EQUIPMENT BUDGET - SUMMARY
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BUILDING	BUDGET
Main Kitchen/Patriot Hall	\$314,913
Patriot Hall	\$16,165
North Village	\$13,477
American Dining	\$19,721
Brandon Blvd	\$25,781

Total Budget	\$390,056
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DEDUCTS	AMOUNT
Deduct Alterante #1	-\$13,477
Deduct Alterante #2	-\$15,483
Deduct Alterante #3	-\$19,721
Deduct Alterante #4	-\$25,781

Total Deducts	-\$74,461
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Total Budget	\$390,056
Total Deducts	-\$74,461

Total Budget Less Deducts	\$315,595
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FETECH, INC.

VERMONT VETERAN'S HOME - MAIN KITCHEN

FOOD SERVICE EQUIPMENT BUDGET ESTIMATE

1	Can Racks	New Age	#1256CK	3	\$ 3,711
2	Storage Shelving	Metro	Super Adjustable Super Erecta	1 Lot	\$ 4,799
	Brite Finish				
	Five (5) Shelves High				
	86" Posts				
	Four (4) 24" x 54" Section			4	
	Five (5) 24" x 72" Sections			5	
3	Storage Dunnage	New Age	#4010	1 Lot	\$ 1,544
	Four (4) 24" x 60" Racks		#HDP56C	4	
4	Walk-In Cooler/Freezer	Thermo-Kool	18'-3 1/2" x 24'-11 1/2" x 8'-6" High	1	\$ 40,949
	Aluminum Interior and Exposed Exterior				
	Galvanized Exterior - Unexposed Areas				
	White Aluminum Ceiling				
	Aluminum Diamond Plate Floor				
	Aluminum Diamond Plate Kickplates In and Out				
	Weiss Alarm System				
	Interior Ramp at Receiving Door				
	Three-Way Light Switches				
	Four (4) Fluorescent Light Fixtures in Cooler				
	Two (2) Fluorescent Light Fixtures in Freezer				
	Bumper Rails				
	Trim Strips				
5	Berner #SLC07-1036A-A-SS Air Doors with Walk-In Cooler Kits	Thermo-Kool	As Listed	1 Lot	\$ 14,336
	Refrigeration Systems				
	Water-Cooled				
	Cooler - #HWN025X6B/TKM-2080 - Sized for 35°			1	
	Freezer - #ZWN035L6B/TKL-1401 - Sized for -10°			1	
6	Angle Racks	Existing	Relocate	2	\$ -
7	Cooler Shelving	Metro	Super Adjustable Super Erecta	1 Lot	\$ 5,615
	MetroSeal3 Finish				
	Four (4) Shelves High				
	74" Posts				
	Two (2) 21" x 48" Sections			2	
	One (1) 24" x 36" Section			1	
	Five (5) 24" x 60" Sections			7	
	Each Section to be Provided with Four (4) #MP5B Casters			32	

FETECH, INC.
VERMONT VETERAN'S HOME - MAIN KITCHEN

FOOD SERVICE EQUIPMENT BUDGET ESTIMATE

8	Freezer Shelving	Metro	Super Adjustable Super Erecta	1 Lot	\$ 3,182
	MetroSeal3 Finish				
	Four (4) Shelves High				
	74" Posts				
	One (1) 21" x 48" Section			1	
	Five (5) 24" x 48" Sections			5	
	Each Section to be Provided with Four (4) #MP5B Casters			24	
9	Freezer Dunnage	New Age	#4009	1 Lot	\$ 1,055
	Three (3) 24" x 48" Racks			3	
10	Ingredient Bins	Existing	Relocate	4	\$ -
11	Ice Machine	Follett	#MCD425ABT	1	\$ 6,518
	#300-22 Bin w/Stainless Steel Legs			1	
	Ice Paddle			1	
	Ice Rake			1	
	Saf-T-Ice Scoop			1	
	Water Filtration System			1	
	One (1) Carton Primary Cartridges			1	
	One (1) Carton Pre-Filter Cartridges			1	
	One (1) Carton SafeCLEAN Ice Machine Cleaner			1	
	One (1) Case Nu-Calgon Sanitizer			1	
	Dormont Swirl Hose Assembly			1	
12	Food Processor	Not In Food Service Contract	By Owner	1	\$ -
13	Hand Sinks	IMC/Teddy	#CSW	3	\$ 1,123
	Faucet and Foot Pedal Valve			3	
14	Mixers	Existing	Relocate	3	\$ -
15	Food Processors	Existing	Relocate	2	\$ -
16	Worktable	Existing	Relocate	1	\$ -
17	Spice Rack	Existing	Relocate	1	\$ -
18	Bowl Dolly	Existing	Relocate	1	\$ -
19	Peeler	Existing	Relocate	1	\$ -
20	Prep Counter	Existing	Rework	1	\$ 824
	Provide with New Faucets and Wastes				
	One (1) T&S #B-0133-ADF12-B Pre-Rinse with Bracket and Add-On Faucet			1	
	One (1) T&S #B-0231-WH4 Faucet with Aerator			1	
	Two (2) T&S #B-3950-01 Leverwastes with Overflow			2	
21	Slicer	Existing		1	\$ -
22	Grinder	Existing		1	\$ -

FETECH, INC.

VERMONT VETERAN'S HOME - MAIN KITCHEN

FOOD SERVICE EQUIPMENT BUDGET ESTIMATE

		Existing	Relocate/Rework	1	\$	649
23	Prep Sink	Existing	Relocate	1	\$	649
	Provide with New Faucets and Wastes					
	One (1) T&S #B-0133-ADF12-B Pre-Rinse with Bracket and Add-On Faucet			1		
	Two (2) T&S #B-3950-01 Leverwastes with Overflow			2		
24	Roll-In Refrigerator	Existing	Relocate	1	\$	-
25	Cereal Cart	Existing	Relocate	1	\$	-
26	Food Chopper	Hobart	#84186	1	\$	10,336
	with Hub					
27	Sandwich Refrigerator	Existing	Relocate	1	\$	-
28	Exhaust Hood	Avtec	#EA2-60-30D	1	\$	58,601
	Thermal Exhaust Interlock Assembly			1		
	Heat Sensor Assembly			1		
	Eco-Azure			1		
29	Fire Suppression System	Ansul	#R-102	1	\$	10,758
30	Griddle	Blodgett	#BR-60G-M	1	\$	8,744
	25" Tubular Legs			1		
	Casters with Brakes			1		
	Dormont #KITCF2S Quick Disconnect			1		
	Dormont #PS Posi-Set			1		
31	Range	Blodgett	#BR-6-36	1	\$	5,152
	Single Deck High Shelf			1		
	Dormont #KITCF2S Quick Disconnect			1		
32	Kettle	Existing	Relocate	1	\$	-
33	Steamer	Existing	Relocate	1	\$	-
34	Braising Pan	Existing	Relocate	1	\$	-
35	Kettle Filler	T&S	#B-2331	1	\$	721
36	Convection Oven	Blodgett	#Zephaire-200-G Double	1	\$	16,069
	SSD Controls			2		
	One (1) Extra Oven Rack Per Deck			2		
	Dormont #KITCF2S Quick Disconnect			1		
37	Combi-Oven	Blodgett	#BLCM-102G	1	\$	31,511
	Five (5) Stainless Steel Grids			5		
	Four (4) Frying Baskets			4		
	Two (2) Grilling Grids			2		
	Reverse Osmosis System			1		
	Dormont #KITCF2S Quick Disconnect			1		
38	Heated Cabinet	Cres Cor	#H-137-SUA-12D	1	\$	5,205
	Perimeter Bumper			1		

FETECH, INC.
VERMONT VETERAN'S HOME - MAIN KITCHEN

FOOD SERVICE EQUIPMENT BUDGET ESTIMATE

39	Cook's Counter	Custom	13'-0" x 36"	1	\$ 8,116
	Cut Out for Hot Food Unit (Item #40)				
	Two (2) Tiers of Two (2) Drawers				
	Two (2) Duplex Outlets in Face of Counter				
	One (1) 20" x 20" x 10" Sink Compartment				
	Undershelf/Crossbracing				
	Flange Feet				
	One (1) T&S #B-1123-WH4 Faucet with Aerator			1	
	One (1) T&S #B-3950-01 Leverwaste with Overflow			1	
40	Hot Food Unit	Wells	#MOD400-TD	1	\$ 3,182
	Drain Valve Extension Kits			4	
41	Worktable	Existing	Relocate	1	\$ -
42	Worktables w/Pot Rack	Existing	Relocate	2	\$ -
43	Shelving	Existing	Relocate	4	\$ -
44	Sheet Pan Drying Rack	Existing	Relocate	1	\$ -
45	Pot/Pan Drying Racks	Metro	#PR48VX3	2	\$ 2,789
46	Scullery Sink	Existing	Relocate/Rework	1	\$ 1,225
	Provide with New Faucets and Wastes				
	One (1) T&S #B-0133-ADF12-B Pre-Rinse with Bracket and Add-On Faucet			1	
	One (1) T&S #B-0231-WH4 Faucet with Aerator			1	
	Three (3) T&S #B-3950-01 Leverwastes with Overflow			3	
	Install Pot Washer (Item #47)			1	
47	Pot Washer	Wells	#PW-106	1	\$ 1,794
48	Dishrack Racks	New Age	#93037	4	\$ 1,706
	Vertical Bumpers			4	
	Casters with Brakes			8	
49	Transport Carts	Existing	Relocate	4	\$ -
50	Trash Can	Not In Food Service Contract	By Owner	1	\$ -
51	Compost Bins	Not In Food Service Contract	By Owner	3	\$ -
52	Soiled Dishtable	Custom	"U" Shaped	1	\$ 6,944
	10" Backsplash Along Wall Areas				
	Install Scrap Collector (Item #58)				
	Double Sided Rack Shelf				
	Crossbracing				

FETECH, INC.
VERMONT VETERAN'S HOME - AMERICAN DINING

FOOD SERVICE EQUIPMENT BUDGET ESTIMATE

Item #	Description	Material	Quantity	Unit Price	Total Price
201	Countertop	Custom	1	\$ 1,974	
	8" Backsplash Along Wall Areas				
	Cut Out for Hot Food Unit (Item #202)				
	Cut Out for Heated Plate Dispenser (Item #204)				
	Protector Guard (Item #203)				
	Base by Millwork				
202	Hot Food Unit	Wells	1	\$ 3,182	
	Drain Valve Extension Kits		4		
203	Protector Guard	Premier	1	\$ 1,463	
	End Panels				
	Glass to Extend to Countertop				
	Finish to be Selected by Architect				
204	Heated Plate Dispenser	Lakeside	1	\$ 1,386	
	Cover		1		
205	Heated Cabinet	Cres-Cor	1	\$ 3,307	
	Perimeter Bumper				
206	Undercounter Freezer	Summit	1	\$ 988	
207	Undercounter Refrigerator	Summit	1	\$ 988	
208	Ice/Water Dispenser	Follett	1	\$ 5,452	
	Water Filtration System		1		
	One (1) Carton Cartridges		1		
	One (1) Carton Pre-Filter Cartridges		1		
	One (1) Carton SafeCLEAN Ice Machine Cleaner		1		
	One (1) Case Nu-Calgon Sanitizer		1		
	Dormont Swirl Hose Assembly		1		
209	Juice Dispenser	Not In Food Service Contract	1	\$ -	
210	Dishrack Slide Unit	Advance/Tabco	1	\$ 298	
211	Toaster	Belleco	1	\$ 683	
212	Back Counter	Not In Food Service Contract	1	\$ -	
213	Coffee Unit	Not In Food Service Contract	1	\$ -	
	TOTAL - AMERICAN DINING				\$19,721

FETECH, INC.
VERMONT VETERAN'S HOME - NORTH VILLAGE

FOOD SERVICE EQUIPMENT BUDGET ESTIMATE

101	Hot Food Counter	Randell	#HTD-3B	1	\$	7,961
	Heated Base					
	Drains Plumbed to Common Valve					
	Install Protector Guard					
102	Coffee Unit	Not In Food Service Contract	By Vendor	1	\$	-
103	Counter	Existing	To Remain	1	\$	-
104	Ice/Water Dispenser	Follett	#7C1100A-IW-CF-ST-00	1	\$	4,054
	Two (2) Additional Replacement Cartridges			2		
	One (1) Carton Safe/CLEAN Ice Machine Cleaner			1		
	Dormont Swirl Hose Assembly			1		
105	Residential Refrigerator	Existing	To Remain	1	\$	-
106	Juice Dispenser	Not In Food Service Contract	By Vendor	1	\$	-
107	Counter	Not In Food Service Contract	By Millwork	1	\$	-
108	Protector Guard	Premier	#FM2N	1	\$	1,463
	End Panels					
	Glass to Extend to Countertop					
	Finish to be Selected by Architect					
	TOTAL - NORTH VILLAGE					\$13,477

FETECH, INC.
VERMONT VETERAN'S HOME - BRANDON BLVD.

FOOD SERVICE EQUIPMENT BUDGET ESTIMATE

301	Reach-In Freezer	Existing	Relocate	1	\$	-
302	Heated Cabinet	Cres Cor	#H-137-SUA-12D	1	\$	5,105
	Perimeter Bumper			1		
303	Reach-In Refrigerator	Continental Refrigerator	#1R-SS	1	\$	5,042
	One (1) Extra Shelf			1		
304	Dishrack Slide Unit	Advance/Tabco	#TA-45	1	\$	298
305	Protector Guard	Premier	#FM2N	1	\$	1,463
	End Panels					
	Glass to Extend to Countertop					
	Finish to be Selected by Architect					
306	Back Counter	Not In Food Service Contract	By Millwork	1	\$	-
307	Ice/Water Dispenser	Follett	#25C1425A-S	1	\$	7,135
	Water Filtration System			1		
	One (1) Carton Cartridges			1		
	One (1) Carton Pre-Filter Cartridges			1		
	One (1) Carton Safe/CLEAN Ice Machine Cleaner			1		
	One (1) Case Nu-Calgion Sanitizer			1		
	Dormont Swirl Hose Assembly			1		
308	Juice Dispenser	Not In Food Service Contract	By Vendor	1	\$	-
309	Spare Number			---	\$	-
310	Toaster	Belleco	#JT1-H	1	\$	683
311	Coffee Unit	Not In Food Service Contract	By Vendor	1	\$	-
312	Spare Number			---	\$	-
313	Countertop	Custom	As Shown on Drawing	1	\$	1,487
	Cut Out for Hot Food Unit (Item #314)					
	Cut Out for Heated Plate Dispenser (Item #315)					
	Install Protector Guard (Item #305)					
	Base by Millwork					
314	Hot Food Unit	Wells	#MOD400-TD	1	\$	3,182
	Drain Valve Extension Kits			4		
315	Heated Plate Dispenser	Lakeside	#934	1	\$	1,386
	Cover			1		
	TOTAL - BRANDON BLVD					\$25,781

FETECH, INC.

VERMONT VETERAN'S HOME - PATRIOT HALL

FOOD SERVICE EQUIPMENT BUDGET ESTIMATE

101	Hot Food Counter	Randell	#HTD-3B	1	\$	7,961
	Heated Base					
	Drains Plumbed to Common Valve					
	Install Protector Guard					
104	Ice/Water Dispenser	Follett	#7CI100A-IW-CF-ST-00	1	\$	4,054
	Two (2) Additional Replacement Cartridges			2		
	One (1) Carton Safe/CLEAN Ice Machine Cleaner			1		
	Dormont Swirl Hose Assembly			1		
108	Protector Guard	Premier	#FM2N	1	\$	1,463
	End Panels					
	Glass to Extend to Countertop					
	Finish to be Selected by Architect					
	TOTAL - DEDUCT ALTERNATE #1					\$13,477

FETECH, INC.
VERMONT VETERAN'S HOME - PATRIOT HALL

FOOD SERVICE EQUIPMENT BUDGET ESTIMATE

68	Ice/Water Dispenser	Follett	#50C1425A-S	1	\$	7,537
	Water Filtration System			1		
	One (1) Carton Cartridges			1		
	One (1) Carton Pre-Filter Cartridges			1		
	One (1) Carton SafeCLEAN Ice Machine Cleaner			1		
	One (1) Case Nu-Calgon Sanitizer			1		
	Dormont Swirl Hose Assembly			1		
70	Dishrack Slide Unit	Advance/Tabco	#TA-45	1	\$	298
75	Countertop	Custom		1	\$	2,056
	6" Backsplash Along Wall Areas					
	Cut Out for Hot Food Unit (Item #76)					
	Cut Out for Heated Plate Dispenser (Item #77)					
	Protector Guard (Item #78)					
	Base by Millwork					
76	Hot Food Unit	Wells	#MOD400-TD	1	\$	2,743
	Drain Valve Extension Kits			1		
77	Heated Plate Dispenser	Lakeside	#934	1	\$	1,386
	Tube Cover			1		
78	Protector Guard	Premier	#FM2N	1	\$	1,463
	End Panels					
	Glass to Extend to Countertop					
	Finish to be Selected by Architect					
	TOTAL - DEDUCT ALTERNATE #2					\$15,483

FETECH, INC.

VERMONT VETERAN'S HOME - PATRIOT HALL

FOOD SERVICE EQUIPMENT BUDGET ESTIMATE

Item #	Description	Custom	As Shown On Drawing	Quantity	Unit Price	Total Price
201	Countertop	Custom		1	\$ 1,974	
	8" Backsplash Along Wall Areas					
	Cut Out for Hot Food Unit (Item #202)					
	Cut Out for Heated Plate Dispenser (Item #204)					
	Protector Guard (Item #203)					
	Base by Millwork					
202	Hot Food Unit	Wells	#MOD400-TD	1	\$ 3,182	
	Drain Valve Extension Kits			4		
203	Protector Guard	Premier	#FM2N	1	\$ 1,463	
	End Panels					
	Glass to Extend to Countertop					
	Finish to be Selected by Architect					
204	Heated Plate Dispenser	Lakeside	#934	1	\$ 1,386	
	Cover			1		
205	Heated Cabinet	Cres-Cor	#H-137-SUA-5D	1	\$ 3,307	
	Perimeter Bumper			1		
206	Undercounter Freezer	Summit	#FF408BL7SSHV	1	\$ 988	
207	Undercounter Refrigerator	Summit	#FF511L7SSHV	1	\$ 988	
208	Ice/Water Dispenser	Follett	#12C1425A-S	1	\$ 5,452	
	Water Filtration System			1		
	One (1) Carton Cartridges			1		
	One (1) Carton Pre-Filter Cartridges			1		
	One (1) Carton SafeCLEAN Ice Machine Cleaner			1		
	One (1) Case Nu-Calgon Sanitizer			1		
	Dormont Swirl Hose Assembly			1		
210	Dishrack Slide Unit	Advance/Tabco	#TA-45	1	\$ 298	
211	Toaster	Belleco	#JT1-H	1	\$ 683	
	TOTAL - DEDUCT ALTERNATE #3					\$19,721

FETECH, INC.

VERMONT VETERAN'S HOME - PATRIOT HALL

FOOD SERVICE EQUIPMENT BUDGET ESTIMATE

302	Heated Cabinet Perimeter Bumper	Cres Cor	#H-137-SUA-12D	1	\$	5,105
303	Reach-In Refrigerator One (1) Extra Shelf	Continental Refrigerator	#1R-SS	1	\$	5,042
304	Dishrack Slide Unit	Advance/Tabco	#TA-45	1	\$	298
305	Protector Guard End Panels	Premier	#FM2N	1	\$	1,463
307	Glass to Extend to Countertop Finish to be Selected by Architect Ice/Water Dispenser Water Filtration System One (1) Carton Cartridges One (1) Carton Pre-Filter Cartridges One (1) Carton SafeCLEAN Ice Machine Cleaner One (1) Case Nu-Calgon Sanitizer Dormont Swirl Hose Assembly	Follett	#25CI425A-S	1	\$	7,135
310	Toaster	Belleco	#JT1-H	1	\$	683
313	Countertop Cut Out for Hot Food Unit (Item #314) Cut Out for Heated Plate Dispenser (Item #315) Install Protector Guard (Item #305)	Custom	As Shown on Drawing	1	\$	1,487
314	Base by Millwork Hot Food Unit	Wells	#MOD400-TD	1	\$	3,182
315	Drain Valve Extension Kits Heated Plate Dispenser Cover	Lakeside	#934	4 1 1	\$	1,386
	TOTAL - DEDUCT ALTERNATE #4					\$25,781

Vermont Veterans' Home
 Other Expense Detail
 Year 1

<u>Expense</u>	<u>Year 1</u>	<u>Year 2</u>	<u>Year 3</u>
Worker Comp Insurance Admin	\$1,168,786	\$1,180,472	\$1,192,269
Unemployment Comp Admin	60,000	60,600	61,206
Catamount Assessment Admin	14,000	14,140	14,281
Transportation Nursing	80,000	80,800	81,608
Audit Expense	45,000	45,450	45,905
Mental Health Nursing	10,000	10,100	10,201
X-Ray Nursing	9,000	9,090	9,181
IT Contracts Administration	15,000	15,150	15,302
Chaplains Administration	16,500	16,665	16,832
Dietician Dietary	52,000	52,520	53,045
Repairs/Maint Bldgs Maint	125,000	126,250	127,513
Repairs/Maint Vehicles Maint	6,000	6,060	6,121
IT Maintenance Administration	110,000	111,100	112,211
Repairs/Maint Nursing	2,500	2,525	2,550
Repairs/Maint Misc Maint	5,000	5,050	5,101
Repairs/Maint Dietary	9,000	9,090	9,181
Repairs/Maint Housekeeping	500	505	510
Repairs Laundry	7,000	7,070	7,141
Equipment Nursing	4,000	4,040	4,080
Equipment Maintenance	1,000	1,010	1,020
Equipment Dietary	1,000	1,010	1,020
Equipment Activities	500	505	510
Equipment Rental Nursing	70,000	70,700	71,407
Other Insurance Admin	3,325	3,358	3,392
General Liability Insurance A	52,184	52,706	53,233
Auto Insurance Admin	993	1,003	1,013
Property Insurance Admin	40,927	41,336	41,749
Dues Nursing	200	202	204
Dues Admin	25,000	25,250	25,503
Dues Activities	150	152	154
Licenses Admin	2,100	2,121	2,142
Telephone Admin	47,000	47,470	47,945
DII State Allocation Admin	331,262	334,575	337,921
Advertising Administration	35,000	35,350	35,704
Marketing Administration	26,000	26,260	26,523
Photocopying Admin	16,000	16,160	16,322
Conference Registration Nursi	7,000	7,070	7,141
Conference Registration Inser	500	505	510
Conference Registration Admin	9,000	9,090	9,181
Conference Registration Maint	500	505	510

Vermont Veterans' Home
 Other Expense Detail
 Year 1

<u>Expense</u>	<u>Year 1</u>	<u>Year 2</u>	<u>Year 3</u>
Conference Registration Dieta	500	505	510
Postage Admin	5,500	5,555	5,611
Freight Admin	16,500	16,665	16,832
Travel Nursing	2,000	2,020	2,040
Travel DNS	1,000	1,010	1,020
Travel Nursing Inservice	2,000	2,020	2,040
Travel Admin	40,000	40,400	40,804
Travel Maintenance	4,000	4,040	4,080
Travel Dietary	100	101	102
Travel Social Service	500	505	510
Trustee Travel Admin	9,000	9,090	9,181
Trustee Meals Admin	500	505	510
Trustee Per Diem Admin	7,400	7,474	7,549
HR Allocation Admin	114,897	116,046	117,206
Office Supplies Nursing	6,000	6,060	6,121
Office Supplies Admin	23,000	23,230	23,462
Office Supplies Dietary	200	202	204
Bldg Maint Supplies Maint	72,000	72,720	73,447
TV/Cable/Internet Admin	32,000	32,320	32,643
Plumbing/HVAC Maintenance	25,000	25,250	25,503
IT Supplies Admin	1,000	1,010	1,020
Uniforms Admin	20,000	20,200	20,402
Educational Supplies Laundry	1,000	1,010	1,020
Deer Yard Expense Maint	5,000	5,050	5,101
Fire Protection & Safety Maint	20,000	20,200	20,402
Books/Periodicals Nursing	1,000	1,010	1,020
Books/Periodicals Inservice N	500	505	510
Books Administration	1,000	1,010	1,020
Purchased Service Admin	10,000	10,100	10,201
Purchased Service Maint	45,000	45,450	45,905
Supplies Housekeeping	70,000	70,700	71,407
Incontinent Supplies Laundry	16,000	16,160	16,322
Purchased Service Other Nursi	80,000	80,800	81,608
Purchased Service Special Mai	60,000	60,600	61,206
Purchased Service Housekeeping	500	505	510
Chargeable Med Supplies Nursi	45,000	45,450	45,905
Supplies Dietary	8,000	8,080	8,161
Medical/Lab Supplies	3,000	3,030	3,060
Medical Supplies Nursing	65,000	65,650	66,307
Member Assistanct Administrat	3,500	3,535	3,570

Vermont Veterans' Home
 Other Expense Detail
 Year 1

<u>Expense</u>	<u>Year 1</u>	<u>Year 2</u>	<u>Year 3</u>
Nutritional Supplement Dietary	28,000	28,280	28,563
Non Charge Med Supplies Nursi	170,000	171,700	173,417
Oxygen Nursing	50,000	50,500	51,005
N/C Personal Care Supply Nur	2,000	2,020	2,040
Paper Supplies Dietary	15,000	15,150	15,302
Drugs Nursing	300,000	303,000	306,030
Non Legend Drugs Nursing	40,000	40,400	40,804
Chemical Supplies Housekeeping	3,500	3,535	3,570
Linen Laundry	21,000	21,210	21,422
Tableware Dietary	3,000	3,030	3,060
IT Hardware Administration	30,000	30,300	30,603
IT Software Administration	25,000	25,250	25,503
Purchased Service	17,000	17,170	17,342
Other Equipment Admin	200	202	204
IT.Other Equipment Administra	20,000	20,200	20,402
Vehicle Lease Admin	7,200	7,272	7,345
Nursing Supplies	5,000	5,050	5,101
Other Hosptial/MD Nursing	20,000	20,200	20,402
Other Nursing	50,000	50,500	51,005
Fingerprint/Medical/Physical	17,000	17,170	17,342
Food Supplements Dietary	9,000	9,090	9,181
Physical Therapy Rehab	325,000	328,250	331,533
Occupational Therapy Rehab	262,000	264,620	267,266
Speech Therapy Rehab	110,000	111,100	112,211
Lab Nursing	20,000	20,200	20,402
Billing Service Administration	7,000	7,070	7,141
Bank Service Charges Admin	1,300	1,313	1,326
Miscellaneous Administration	2,000	2,020	2,040
Miscellaneous Maintenance	300	303	306
Food Dietary	533,995	539,335	544,728
Water/Sewer Maintenance	50,000	50,500	51,005
Trash Removal Maintenance	32,000	32,320	32,643
Gasoline Maintenance	15,000	15,150	15,302
Diesel Maintenance	-	-	-
Propane/Natural Gas Maintenance	53,000	53,530	54,065
Electricity Maintenance	400,000	404,000	408,040
Heating Fuel Maintenance	380,000	383,800	387,638
	<u>\$6,251,019</u>	<u>\$6,313,528</u>	<u>\$6,376,663</u>

FW: 2 VVH Kitchen Renovation plans - EVT notes

 Hack, Peter

Tue 7/5/2016 1:15 PM

To: Jackson, Melissa <Melissa.Jackson@vermont.gov>;

 1 attachment (9 KB)

Pages from Spec VVH 1-26-16.pdf;

Peter G. Hack, P.E.
State of Vermont
Department of Buildings and General Services
166 Horseshoe Drive
Waterbury, VT 05676
(802) 233-4258

From: Jack Byer [mailto:jack@tdsarch.com]**Sent:** Tuesday, January 26, 2016 4:55 PM**To:** John Ho <jho@veic.org>; Phil Bickel <pbickel@veic.org>**Cc:** Endres, Jon <Jon.Endres@vermont.gov>; Hack, Peter <Peter.Hack@vermont.gov>**Subject:** RE: 2 VVH Kitchen Renovation plans - EVT notes

John,

Responses to your notes/recommendations on specific items...

- 4 and 5: existing condenser is not being re-used, this has been corrected. Have also changed lights to LED.
- 30, 36 and 37: Changed to Blodgett... see attached revised spec section.
- Jon Endres will have to fill you in on cooking schedules and intensities

Thanks,

Jack A. Byer, AIA LEEDAP
Architect
jack@tdsarch.com
Timothy D. Smith & Associates, PC
One Main Street, No. Bennington, Vermont 05257
802-442-8184, fax: 802-442-5241

From: John Ho [mailto:jho@veic.org]**Sent:** Monday, January 25, 2016 3:00 PM**To:** Phil Bickel; Jack Byer; 'peter.hack@vermont.gov'**Cc:** Endres, Jon**Subject:** RE: VVH Kitchen Renovation plans - EVT notes

Gentleman,

I apologize for missing the kitchen equipment list that was buried in the spec, but please find the attached excel spreadsheet of the items that had an energy component within the spec that was worth mentioning.

Please review the table, especially the comments in RED which were suggestions based on potential options. These may or may not be feasible options from a design/functionality perspective so please use your discretion and we completely understand if these may not be feasible for implementation.

Please feel free to let me know if you have any questions.

Regards,
John

John Ho
Energy Consultant – Efficiency Vermont
128 Lakeside Ave, Suite 401, Burlington VT 05401
jho@veic.org
[1-802-540-7726](tel:1-802-540-7726)
www.encyvermont.com
Click [HERE](#) to send me a file Securely

From: Phil Bickel
Sent: Monday, January 18, 2016 1:29 PM
To: Jack Byer; 'peter.hack@vermont.gov'
Cc: John Ho; Endres, Jon
Subject: RE: VVH Kitchen Renovation plans - EVT notes

Thank you for the clarifications Jack. I talked to John and it looks like we responded a bit too soon. Regardless, we'll review your comments and take a deeper look the documents for the model numbers.

If there VVH has questions regarding cost comparisons between electric & gas booster heaters, I'll be happy to dig up more information.

From: Jack Byer [<mailto:jack@tdsarch.com>]
Sent: Wednesday, January 13, 2016 2:53 PM
To: Jack Byer; Phil Bickel; 'peter.hack@vermont.gov'
Cc: John Ho; Endres, Jon
Subject: RE: VVH Kitchen Renovation plans - EVT notes

Follow up note... dishwasher booster will be gas, model PMG100.

Jack A. Byer, AIA LEEDAP
Architect
jack@tdsarch.com
Timothy D. Smith & Associates, PC
One Main Street, No. Bennington, Vermont 05257
802-442-8184, fax: 802-442-5241

From: Jack Byer
Sent: Wednesday, January 13, 2016 1:00 PM
To: 'Phil Bickel'; 'peter.hack@vermont.gov'
Cc: John Ho; Endres, Jon
Subject: RE: VVH Kitchen Renovation plans - EVT notes

Peter and Phil,

See below responses in red...

Jack A. Byer, AIA LEEDAP

Architect

jack@tdsarch.com

Timothy D. Smith & Associates, PC

One Main Street, No. Bennington, Vermont 05257

802-442-8184, fax: 802-442-5241

From: Phil Bickel [mailto:pbickel@veic.org]

Sent: Friday, January 08, 2016 2:38 PM

To: 'peter.hack@vermont.gov'; Jack Byer

Cc: John Ho

Subject: VVH Kitchen Renovation plans - EVT notes

Hi Peter & Jack,

Thank you for sending us access to the plans. John Ho reviewed and here are his thoughts. Peter, if you would like to discuss anything or have questions, feel free to give me a call.

We noticed they do not include specifics on make/model for equipment. I assume that this is to allow for flexibility in bidding across manufacturers, so we're limited to making some general recommendations. I believe all specifics were provided in plans and specs –see comments below, however if there is still some specific questions, please let me know.

Kitchen exhaust hood – plans show rough details on the type of equipment and sizes, but this is baseline equipment. We recommend kitchen exhaust controller and associated VFDs for the exhaust and makeup air. There is potential for significant savings (mainly thermal, some electric). Good options include Captiveaire EMSPlus or Melink. – We have included the Avtec Azure demand control kitchen ventilation as part of the hood specifications. This is a unit comparable to Melink.

Cooking equipment – In cases where purchasing new equipment, recommend ENERGY STAR kitchen equipment when available. We have done this.

Dishwasher – An ENERGY STAR rated dishwasher would provide significant water savings (and therefore fuel savings from reduced hot water use). Also recommend booster heater be gas fired, not electric. An electric booster heater would increase kW demand charges The specified dishwasher is Energy Star qualified. We can change the booster to gas - pending VVH's consideration.

HVAC equipment – Partial model numbers listed, can't tell which options are intended. Recommend options with energy & heat recovery built into units.

Also, RTU mentions using NG direct fire for makeup heat. Is that correct? All options were listed on the schedules, the model numbers get extremely long to include full nomenclature including each option. NG was noted by mistake, unit will use LP fuel. The RTU is the kitchen makeup air unit serving the hood – recirculating grease latent air for energy recovery is not recommended, nor code compliant.

Walk in freezer/cooler – This will be custom built? Do you have compressors, fans, controls spec'd yet? Recommend we review specs prior to construction. This is not a "custom" unit. It is built utilizing pre-fabricated UL/NSF certified panels. The compressors, fans and controls are included in the specifications.

Lighting –recommend requiring DLC (Design Lights Consortium) approved LED fixtures. The fixtures specified are DLC approved, but we will add this to the description in the lighting schedule to be sure what is submitted meets the requirement.

Best,
Phil

Phillip Bickel, BEP

Account Manager

Efficiency Vermont

Office: (888) 921-5990 ext. 7666 | (802) 540-7666

Cell: (802) 310-0731

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required. The fire protection system shall comply to both NFPA96, NFPA17 and any local or State requirements.

AD. ITEM 30 - GRIDDLE - ONE (1) REQUIRED

1. Griddle shall be as manufactured by Blodgett, Model #BR-60G-M.
2. Griddle shall be provided with all standard equipment, plus the following:
 - a. 25" Tubular Legs
 - b. Casters with Brakes
 - c. Dormont #KITCF2S Quick Disconnect
 - d. Dormont #PS Posi-Set

AE. ITEM 31 - RANGE - ONE (1) REQUIRED

1. Range shall be as manufactured by Blodgett, Model #BR-6-36.
2. Range shall be provided with all standard equipment, plus the following:
 - a. Single Deck High Shelf
 - b. Dormont #KITCF2S Quick Disconnect

AF. ITEM 32 - KETTLE - ONE (1) - EXISTING/RELOCATE

1. Refer to Item #U on existing conditions drawing.
2. Remaining kettle shall be relocated to a site as designated by Owner.

AG. ITEM 33 - STEAMER - ONE (1) - EXISTING/RELOCATE

1. Refer to Item #V on existing conditions drawing.

AH. ITEM 34 - BRAISING PAN - ONE (1) - EXISTING/RELOCATE

1. Refer to Item #T on existing conditions drawing.

AI. ITEM 35 - KETTLE FILLER - ONE (1) REQUIRED

1. Kettle filler shall be as manufactured by T&S, Model #B-2331.
2. Kettle filler shall be provided with all standard equipment, plus a stainless steel wall mounted bracket, secured to wall using stainless steel fasteners.

AJ. ITEM 36 - CONVECTION OVEN - ONE (1) REQUIRED

1. Convection oven shall be as manufactured by Blodgett, Model #Zephaire-200-G Double.

2. Convection oven shall be provided with all standard equipment, plus the following:
 - a. One (1) Extra Oven Rack per Deck
 - b. #SSD Control Panel
 - c. Dormont #KITCF2S Quick Disconnects

AK. ITEM 37 - COMBI-OVEN - ONE (1) REQUIRED

1. Combi-oven shall be as manufactured by Blodgett, Model #BLCM-102G.
2. Combi-oven shall be provided with all standard equipment, plus the following:
 - a. Five (5) Stainless Steel Grids
 - b. Four (4) Pair Frying Baskets
 - c. Two (2) Grilling Grids
 - d. Dormont #KITCF2S Quick Disconnect
 - e. Reverse Osmosis System

AL. ITEM 38 - HEATED CABINET - ONE (1) REQUIRED

1. Heated cabinet shall be as manufactured by Cres Cor, Model #H-137-SUA-12D.
2. Heated cabinet shall be provided with all standard equipment, plus perimeter bumper.

AM. ITEM 39 - COOK'S COUNTER - ONE (1) REQUIRED

1. Cook's counter shall be custom built, approximately 13'-0" x 36" x 36" high to working surface.
2. Top shall be constructed of 14 gauge stainless steel. All edges shall be rolled with corners bullnosed.
3. Where shown, the top shall be fitted with Item #40, the hot food units with drains. The drains shall be manifolded together, and each well shall be provided with a shut off valve. Drain shall be extended in chrome pipe to the floor drain. The controls shall be mounted in a slanting control panel (Detail #4.1) and wired to a master switch, also located on the panel. Slanted control panel to be mounted to stainless steel leg uprights between the hot food unit. Hot food units to be installed following manufacturer's recommendations and be sealed to top in a water tight manner. Enclose the base around Hot Food unit with 16-gauge stainless steel sheet welded to c channels at top and cross rails at bottom. Over this section, provide an overshef constructed as per Detail #2.3A.
4. Where shown, provide an integral 20" x 20" x 12" deep all coved corner sink compartment. Sink shall be complete with T&S #B-3950-01 leverwaste with overflow and T&S #B-1123 faucet with aerator.
5. The counter shall be supported on 1-5/8" OD stainless steel legs with 1-1/4" OD stainless steel crossbracing (Detail #3.2) under sink area with remainder to be an

FW: 1 VVH Kitchen Renovation plans - EVT notes

 Hack, Peter

Tue 7/5/2016 1:15 PM

Inbox

To: Jackson, Melissa <Melissa.Jackson@vermont.gov>;

Peter G. Hack, P.E.
State of Vermont
Department of Buildings and General Services
166 Horseshoe Drive
Waterbury, VT 05676
(802) 233-4258

From: Phil Bickel [mailto:pbickel@veic.org]
Sent: Friday, January 08, 2016 2:38 PM
To: Hack, Peter <Peter.Hack@vermont.gov>; Jack Byer (jack@tdsarch.com) <jack@tdsarch.com>
Cc: John Ho <jho@veic.org>
Subject: 1 VVH Kitchen Renovation plans - EVT notes

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Best,
Phil

Phillip Bickel, BEP

Account Manager

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Cell: (802) 310-0731

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