

Addendum 2
To RFP 23-1014 for West Kitchen Design
Questions and Answers

Issued on September 19, 2022

RFI #	Question/RFI	Answer/Clarification
1.	Will events continue during the project?	Event activity will continue throughout the project. Contractor site visits will need to be coordinated with Corporation in advance and scheduled around event activity.
2.	How many staff members work in the West Kitchen on a daily basis?	Staffing varies on event activity.
3.	Does Corporation currently have a food service consultant working on this project?	No.
4.	What is the intent of this project? What level of design is Corporation expecting?	This project is to renovate the West Kitchen so it can be fully functional for meals and pastry. The design will need to be complete so paperwork can be submitted to the San Diego Health Department accordingly and subsequent construction contractor can utilize for construction.
5.	Does Corporation plan on keeping existing functions in place such as hood systems, prep areas, washing areas, etc.? Or does Corporation intend to re-design the entire kitchen layout?	Corporation plans on re-designing the kitchen layout to accommodate personnel needs, update to new building code requirements, and maximize space. This will depend on design meetings that will be held after project award.
6.	Will Corporation keep any existing equipment, or will everything be replaced?	Some equipment will be kept. A list of equipment to remain and replace will be provided after project award. Purchasing equipment is not part of this scope.
7.	Will Contractor be responsible for design plans on the replacement of mechanical, electrical, and plumbing infrastructure? Is the current electrical infrastructure adequate?	Infrastructure may need to be replaced/modified to accommodate new design needs and requirements. Assume current electrical infrastructure is adequate. Contractor will be responsible for design plans as required for construction and county health department approval.
8.	Can Corporation provide any information or specifications on the current grease interceptors?	Successful bidder will be provided with Corporation drawings as needed.
9.	Will Corporation be providing a hazmat survey?	No. Contractor will need to provide a hazmat survey—please price accordingly as indicated on the Bid Form.
10.	When was the West Kitchen last re-designed?	It has not been re-designed since the original installation.

11.	Is there a budget established for this project?	The project is to be reviewed and approved by Corporation's Board of Directors at a later date upon award.
12.	Are the offices in the West Kitchen area part of the project?	Yes.
13.	Can Corporation provide any specifications on the electrical infrastructure for the West Kitchen?	Successful bidder will be provided with Corporation drawings as needed.
14.	In terms of budget, is Contractor to assume the structural layout is adequate, or should Contractor assume it needs to be updated?	Contractor should assume the structural layout is adequate and no updates to the structure are required.
15.	Is Corporation open to re-aligning walls, moving freezers, moving equipment locations, etc.?	Yes.
16.	What is the West Kitchen currently used for?	The West Kitchen is currently used for pastry/desserts due to equipment and space limitations. Refer to RFI #4.
17.	Are there specific areas of the West Kitchen that need to remain the same from a structural or equipment standpoint?	The outer perimeter walls need to remain the same. However, internal walls may be reconfigured.
18.	Does Corporation intend on increasing the size of freezers?	Corporation may want to increase the size of freezers depending on cost and complexity.
19.	What types of events does the West Kitchen primarily prepare food for?	Refer to RFI #16.
20.	What are the major issues Corporation is looking to address in this re-design? Are there any major concerns with the current flooring, plumbing, mechanical, electrical, etc.?	Refer to RFI #4.
21.	Will a hazmat investigation be restrictive to just the West Kitchen, or areas on the exterior of the West Kitchen as well?	Hazmat investigation is strictly for the interior of the West Kitchen.
22.	Are designers to treat this kitchen as empty space? Are we re-designing everything from the ground up with new programming?	Refer to RFI #5 & 7.
23.	What room/level is above the West Kitchen?	The West Kitchen is located on the upper level. The roof is above the West Kitchen.
24.	Where is the grease interceptor located?	Successful bidder will be provided with Corporation drawings as needed.
25.	Does Corporation plan on keeping finishes similar to the current finishes, or updating everything? Is Corporation open to multiple product types?	Corporation is planning to update the entire West Kitchen.

26.	Is Corporation open to having a feasibility study done as part of the project?	If Contractor recommends a feasibility study, please note this within the Bid Form.
27.	What are the major concerns with the current flooring in the West Kitchen?	The flooring needs to be redone to accommodate new drainage layout as needed and per building code.
28.	What is the current flooring in the West Kitchen? What is the current flooring in the East Kitchen?	West Kitchen building drawings will be provided to the successful bidder. East Kitchen design is out of scope.
29.	How many events is Corporation serving from the West Kitchen on an annual basis?	All Corporation events are posted on the Corporation's website.
30.	What types of food does Corporation plan on cooking in the West Kitchen after the renovation is complete?	Refer to RFI #4.
31.	What type of doors does Corporation want installed for the freezers?	Successful bidder will discuss door possibilities with Corporation after contract award.
32.	Is Corporation keeping both large rotating ovens?	Refer to RFI #6.
33.	What type of pastries has the West Kitchen been used for?	Various types of pastries.
34.	Does Corporation have a chocolate room in the West Kitchen?	No.
35.	Will Corporation still need a dishwashing area in the West Kitchen?	Yes.
36.	What types of sinks work best for Corporation staff?	Successful bidder will meet with Corporation after award to discuss design and functionality needs.
37.	Does Corporation prefer stationary equipment, or equipment with wheels?	Corporation prefers equipment with wheels where possible to reconfigure space as needed.
38.	What is Corporation's vision of how they want the dishwashing area to look after the renovation? Are there any specific upgrades that would greatly benefit Corporation staff?	Refer to RFI #36.
39.	Is there any desire to have a wall separating the food prep area from the rest of the Kitchen?	No.
40.	Will Corporation require disposals and pumps for waste?	Successful bidder will meet with Corporation after award to discuss design and functionality needs.
41.	Is there any equipment Corporation wants to salvage?	Yes. Refer to RFI #6.

42.	Will Corporation provide bidders with an equipment list of current equipment? If so, please outline which equipment is to remain in place after the renovation.	Refer to RFI #6.
43.	What does Corporation need adjusted on the hotline?	Successful bidder will meet with Corporation after award to discuss design and functionality needs.
44.	Does the ansul system need to be updated?	Yes.
45.	Would Corporation prefer epoxy flooring for the West Kitchen?	Successful bidder will meet with Corporation after award to discuss design and functionality needs.
46.	Will some of the walls need to be stainless steel, or different than the current layout?	Successful bidder will meet with Corporation after award to discuss design and functionality needs.
47.	How much do the ovens get used in the West Kitchen?	Usage varies.
48.	Is anything in the West Kitchen on backup power? If not, is there any desire to include backup power in the design?	No.
49.	Does Corporation plan on installing blast chillers in the West Kitchen that are similar to the East Kitchen blast chillers?	Successful bidder will meet with Corporation after award to discuss design and functionality needs.
50.	Does Corporation currently plate food in the West Kitchen?	Yes.
51.	Will the East or West Kitchen change if there is an expansion at the San Diego Convention Center?	The East Kitchen may change as part of the expansion in which the West Kitchen will be the sole kitchen for Corporation to utilize during construction.
52.	Is any of the kitchen equipment shared between the East and West Kitchens?	Refer to RFI #28.
53.	On Addendum #1, response #6: If only one estimate is to be prepared, would it be acceptable to prepare and submit an estimate based on the schematic design documents? This would allow for modifications to be made in the design development phase if necessary to stay within the agreed upon project construction budget.	The cost estimate is to be based on 100% design complete documents.
54.	Since scope of structural changes, if any, is unknown, would it be acceptable to provide an allowance fee for the structural engineer as a separate line item?	If Contractor proposes an allowance fee, please note this in the "exclusions and clarifications" section on the Bid Form.
55.	If our company can do both design and build, would we be eligible to bid on the build phase if awarded the design phase?	No. Successful bidder for this project will not be eligible to bid on the build phase of the West Kitchen.

56.	Will AutoCad files be provided to selected bidder, or will they need to be created from existing prints?	Existing AutoCad files will be provided to the successful bidder.
57.	Please confirm if the existing offices are expected to be both upgraded and reconfigured?	Successful bidder will meet with Corporation after award to discuss design and functionality needs.
58.	In the site visit, the Chef indicated that there is a grease interceptor, possibly in the loading dock area. Please confirm.	Refer to RFI #8.
59.	What spaces are directly below the kitchen as access may be necessary for any plumbing modifications such as floor drains?	Exhibit Hall A is directly below the West Kitchen.
60.	In reviewing the issued kitchen plans, there is a 1/8" partial plan identified as "Buffet Storage". Where is this area located and is it to be part of the project?	The scope is limited to the West Kitchen.

RFP documents are available for download at: [RFP 23-1014 - West Kitchen Design - San Diego Convention Center \(visitsandiego.com\)](https://visitsandiego.com)