



GRENFELL CAMPUS, CORNER BROOK, NL

FACILITIES MANAGEMENT

REQUEST FOR PROPOSALS

FOR

THE OPERATION OF GRENFELL CAMPUS DINING HALL

Request for Proposal Number: **RFP-034-26**

Issued: **April 30, 2026**

Submission Deadline: **Thursday, June 11, 2026 @ 10:00 AM NDT**

Request for Proposal			
Title:	The Operation of Grenfell Campus Dining Hall		
Open Call #:	RFP-034-26	Issue Date:	April 30, 2026
Questions Deadline:	72 hours prior to close time	Closing Date and Time:	Thursday, June 11, 2026 @ 10:00 AM NDT
Mandatory Site Visit:	May 20, 2026 @ 9:00am NDT in Room AS276G	Opening Date and Time:	Thursday, June 11, 2026 @10:30 AM NDT
		Proposal Submission Format:	opencalls@mun.ca
			Via Conference Line: 1-416-915-6530 (toll free) Access Code: 2773 821 0975 Attendee ID: Please Press Pound (#)
Proposals Irrevocable Period after Submission Deadline:			90 days
Proposal Submission: Responses to this solicitation must be submitted by email to opencalls@mun.ca. Email subject line must read: <u>RFP-034-26 THE OPERATION OF GRENFELL CAMPUS DINING HALL.</u>			
Inquiries and Communication:			
<p>Inquiries and communication: Strategic Procurement Office, Financial and Administrative Services, Memorial University of Newfoundland, opencalls@mun.ca. Inquiries accepted only via email. No phone calls will be accepted.</p> <p>Please reference <u>RFP-034-26 The Operation of Grenfell Campus Dining Hall</u> in subject line. Emails not containing this requirement information in the subject line will NOT be responded to.</p> <p style="color: red;">Proposals submitted by fax, mail, courier, drop-off or by any other means of delivery other than by email stated above shall not be accepted.</p>			

ABOUT MEMORIAL UNIVERSITY

As Newfoundland and Labrador's only university, Memorial has a special obligation to the people of this province. Established as a memorial to the Newfoundlanders who lost their lives on active service during the First and Second World Wars, Memorial University draws inspiration from these shattering sacrifices of the past as we help to build a better future for our province, our country and our world.

We are a multi-campus, multi-disciplinary, public university committed to excellence in teaching and learning, research and scholarship, and to public engagement and service. We strive to have national and global impact, while fulfilling our social mandate to provide access to university education for the people of the province and to contribute to the social, cultural, scientific and economic development of Newfoundland and Labrador and beyond.

The Memorial experience goes beyond academics; it invites a discovery of self, community and place. At Memorial, we celebrate our unique identity through the stories of our people – the work of scholars and educators, the ingenuity of students, the achievements of alumni – and the impact we collectively make in the province, the country and the world. Memorial is the natural place where people and ideas become.

At Memorial University more than 17,000 students from over 120 countries come together to discover. From the classics to advanced technology, Memorial offers certificate, diploma, undergraduate, graduate and postgraduate [programs](#) across [five campuses](#) and [online](#). A global network of over 110,000 accomplished [alumni](#) throughout the world strengthens Memorial University's capacity and reputation for leadership in [research](#), teaching and [public engagement](#). Read more [fast facts](#) about Memorial University.

Mission, Vision and Values

Vision

Memorial University will be one of the most distinguished public universities in Canada and beyond, and will fulfill its special obligation to the people of Newfoundland and Labrador.

Mission

Memorial University is an inclusive community dedicated to innovation and excellence in teaching and learning, research, scholarship, creative activity, service and public engagement.

Memorial welcomes and supports students and scholars from all over the world and contributes knowledge and expertise locally, nationally and internationally.

Values

Excellence: Encouraging and promoting excellence through innovation and creativity, rigor and pragmatism.

Integrity: Being honest and ethical in all interactions, maintaining the highest ethical standards in teaching, research, public engagement and service.

Collegiality: Engaging others with respect, openness and trust in pursuit of a common purpose, having regard for individuals, ideals and the institution as a whole.

Inclusiveness and diversity: Embracing and acting on responsibility to guarantee diversity and equity.

Responsiveness: Being receptive to individuals and communities.

Accountability: Accepting responsibility for achievement of common goals and objectives.

Freedom and Discovery: Supporting the freedom to pursue knowledge that is based on individual and collective intelligence, curiosity, ingenuity and creativity.

Recognition: Acknowledging, tangibly, all aspects of university enterprise including teaching and learning, research, scholarship, creative activity and public engagement.

Responsibility to place: Valuing and fulfilling the special obligation to the people of Newfoundland and Labrador by supporting and building capacity for excellence that:

- addresses needs and opportunities for Newfoundland and Labrador;
- engages the university community on matters of national and international significance;
- produces and delivers academic programs of national and international caliber and,
- Recognizes the dynamic opportunities presented by a multi-campus institution.

Responsibility to learners: Recognizing students as a first priority and providing the environment and support to ensure their academic and personal success.

Interdisciplinary collaboration: Supporting overarching themes in all pursuits that cut across academic units and address significant opportunities and challenges for which Memorial is particularly well positioned to build nationally and internationally recognized capacity.

Sustainability: Acting in a manner that is environmentally, economically and socially sustainable in administration, academic and research programs.

Memorial's exceptional staff and students contribute to the vitality and positive environment of the university through active community engagement. Memorial University has always been a publicly engaged institution. Since the founding of the University in 1949, the work of many of Memorial's students, faculty and staff has emphasized the importance of strong, sustained partnerships with members of the public of Newfoundland and Labrador and beyond.

Faculty and Staff

Memorial is one of the largest employers in the province, with approximately 3,600 faculty and staff. Memorial has been recognized as an Employer of Distinction by the Newfoundland and Labrador Employers' Council, which is reflective of its investment in comprehensive benefits, services such as childcare and recreation facilities, emphasis on work-life balance, and its vibrant work environment.

Governance and Administration

The management, administration and control of the property, revenue, business and affairs of the

University are vested in a Board of Regents. The Board is appointed under the *Memorial University Act* and is responsible for the management, administration, and control of the property, revenue, business and affairs of the university. Matters of an academic character are in general charge of the Senate of the University.

For more information on Memorial University of Newfoundland, please visit: Memorial home page:

<http://www.mun.ca/>

Territory Acknowledgements at Memorial:

We acknowledge that the lands on which Memorial University's Campus are situated are in the traditional territories of diverse Indigenous groups and we acknowledge with respect the diverse histories and cultures of the Beothuk, Mi'kmaq, Innu, and Inuit of this province.

PART 1 – SUBMISSION INSTRUCTIONS

1.1 Proposals to be Submitted on Time

Proposals must be submitted as set out above on or before the Submission Deadline. Proposals submitted after the Submission Deadline will be rejected. Onus and responsibility rests solely with the proponent to submit its Proposal to the email indicated in the Request for Proposal on or before the Submission Deadline. The Owner does not accept any responsibility for any proposals submitted by means other than the email listed above. Proponents making submissions near the deadline do so at their own risk due to server availability. The time for the closing will be determined according to the inbox time stamp on opencalls@mun.ca . Proposals received after the closing time based on this time stamp, will NOT be considered.

1.2 Proposals to be Submitted in Prescribed Format

Proponents should submit **One (1)** email submission as a single file in PDF format. **Please note: File size cannot exceed 15 MB. Otherwise server may reject proposal submission due to size.** Proposals submitted by fax, mail, courier, drop off or by any other means of delivery other than by email stated above shall not be accepted.

1.3 Amendment of Proposals

Proponents may amend their Proposals after they have been submitted if, and only if, the amendment is emailed prior to the Submission Deadline marked **PROPOSAL SUBMISSION AMENDMENT followed by RFP-034-26 THE OPERATION OF GRENFELL CAMPUS DINING HALL**. Proposal revisions, changes and alterations may be made only by completing a new proposal. Previous submissions will be cancelled and the submission with the most recent date and time will be considered the final proposal.

Email inquiries and requests for clarification shall be accepted up to **72 hours** prior to the closing time. Inquiries and requests for clarification received after this date shall not be addressed. The Strategic Procurement Office will be the only official source of information regarding this Open Call for Proposals and information from any other source shall be considered unofficial and may not be correct.

To ensure consistency and quality in the information provided to Proponents the Owner shall provide, by way of amendment to this request for proposals in the form of an addendum, any relevant information with respect to the Request for Proposal inquiries received in writing without revealing the source of those inquiries. Proponents are cautioned that it is their responsibility to ensure that they receive all information relevant to this Request for Proposal. The Owner shall not be responsible for Proponents who fail to inform themselves regarding the scope and nature of the work. The Owner shall publish all amendments on Memorial University's website at https://www.mun.ca/finance/strategic_procurement/ or current service providers: MERX: www.merx.com, Bids: www.bids.ca and PODS: www.pods.net. Proponents should check on a regular basis for Request for Proposal updates. Proponents are solely responsible for ensuring they are aware of and have complied with all amendments by proposal submission closing time. **In the event there is discrepancy between the service providers, MERX, Bids, and PODS and the https://www.mun.ca/finance/strategic_procurement/ website, the official website is https://www.mun.ca/finance/strategic_procurement.** Proponents are welcome to register their email address through opencalls@mun.ca to receive addendum notifications from Open Calls as a matter of courtesy. This does not relieve any Proponent of their responsibility to ensure all addenda has been received.

1.4 Withdrawal of Proposals

Proponents may withdraw their Proposals prior to the Submission Deadline. To withdraw a Proposal, a notice of withdrawal must be sent to the opencalls@mun.ca prior to the Submission Deadline and must be signed by an authorized representative of the Proponents. The Owner is under no obligation to return withdrawn Proposals.

1.5 Proposals Irrevocable after Submission Deadline

Proposals shall be irrevocable for a period of **90** days running from the moment that the Submission Deadline passes.

1.6 Delivery

Time is of the essence and delivery schedule(s) are legally binding. Memorial University reserves the right to assess penalties or cancel awards to Bidders who fail to meet the stated delivery or completion dates. Delivery of all materials and services must be DAP (delivered at place) or DDP (delivered duty paid (all locations) and local environs).

1.7 Signature

Memorial University, in consideration of section 11 of the Electronic Commerce Act, confirms its acceptance of electronic signatures, or other acceptable form of electronic consent, in satisfaction of the signature requirement for proposal submissions. The electronic form of signature or consent must be directly related to the relevant proposal submission at issue and must be reliable, in a manner as determined by Memorial University, for the purpose of identifying the person submitting the proposal response. By submitting a proposal under this process, the proponent confirms that the signatory has the appropriate and proper authority to bind the proponent to its submission, a confirmation upon which Memorial University relies in the processing of the proposal submission. **Proponents must complete Appendix B – Submission Form. Proposals received without Appendix B completed will be deemed non-compliant.**

1.8 Closure

In the event that the University is closed earlier than normally expected prior to a scheduled Request for Proposal closing for that day, or for the full day, the closing date for those Request for Proposal will be extended to the next business day for the University at the same time as listed originally.

1.9 Corporations Act

The Corporations Act of Newfoundland and Labrador requires that an extra-provincial company be registered before it begins or carries on business in the Province. If your company is not registered, please apply for the appropriate forms and procedures to:

Commercial Registrations Division Department of Government Services
PO Box 8700
St John's, NL Canada
A1B 4J6
Phone: 709-729-3317, Fax: 709-729-0232
Website: http://www.gs.gov.nl.ca/registries/companies/corp_art_inc.html

[End of Part 1]

PART 2 – EVALUATION AND AWARD

2.1 Stages of Evaluation

The Owner will conduct the evaluation of Proposals in the following stages:

2.2 Stage I – Mandatory Submission Requirements

Stage I will consist of a review to determine which Proposals comply with all of the mandatory submission requirements. Proposals that do not comply with all of the mandatory submission requirements as of the Submission Deadline will, subject to the express and implied rights of the Owner, be disqualified and not evaluated further. The submission form (**Appendix B**) must be completed. Submission without **Appendix B completed will be disqualified.**

2.3 No Amendment to Forms

Other than inserting the information requested on the mandatory submission forms set out in the Request for Proposal, a Proponent may not make any changes to any of the forms. Any Proposal containing any such changes, whether on the face of the form or elsewhere in the Proposal shall be disqualified.

Stage II will consist of the following:

2.4 Mandatory Technical Requirements

The Owner will review the proposals to determine whether the mandatory technical requirements as set out in **Appendix A** been met. Proposals that do not comply with all of the mandatory technical requirements will, subject to the express and implied rights of the Owner, be disqualified and not evaluated further.

2.5 Rated Criteria

The Owner will evaluate each qualified proposal on the basis of the rated criteria set out in **Appendix C.**

2.6 Selection of Proponent

After the completion of Stage II proponents will be ranked based on their total scores, all scores from will be added together and proponents will be ranked based on their total scores. Subject to the reserved rights of the Owner, the top-ranked proponent may be selected to enter into the Agreement in accordance with the following section.

Provincial suppliers, suppliers with a place of business in Newfoundland and Labrador, will be given provincial supplier preference provision. This mandates an allowance of ten percent for provincial suppliers for all procurement below trade agreement thresholds.

Please note, the supplier preference does not apply when the estimated value of the commodity is above the trade agreement threshold shown below.

Public Body	Thresholds			
	Goods	Services	Public Works	Lease of Space
Memorial University	\$139,000	\$139,000	\$347,400	\$100,000

2.7 Notification

Notice of selection by the Owner to the preferred supplier(s) shall be in writing.

2.8 Failure to Enter into Agreement

If a preferred supplier fails to satisfy the pre-conditions of award within fifteen (15) days of notice of selection, the Owner may, without incurring any liability, proceed with the selection of another proponent and pursue all remedies available to the Owner

2.9 Payment Terms

The University's standard payment terms are net 30 days after delivery of goods, or net 15 days after successful completion of installation as applicable. In the case of services, payment terms are also net 30 days after successful completion of the service. These terms shall also apply in the case of sub- contracted items. Prepayments will not be considered unless the supplier provides an irrevocable standby letter of credit, or the supplier provides a credit reference from its banker satisfactory to the Director of Financial and Administrative Services.

[End of Part 2]

PART 3 – TERMS AND CONDITIONS OF THE OPEN CALL PROCESS

3.1 Incorporated into Proposal

All of the provisions of this Request for Proposal are deemed to be accepted by each Proponent and incorporated into each Proponents' Proposal. A Proponent who submits conditions, options, variations or contingent statements to the terms as set out in this Request for Proposal, either as part of its Proposal or after receiving notice of selection, unless otherwise indicated, may be disqualified. If a Proponent is not disqualified despite such changes or qualifications, the provisions of this Request for Proposal, including any agreement set out in will prevail over any such changes or qualifications in the Proposal.

3.2 Proponents to Follow Instructions

Proponents should structure their Proposals in accordance with the instructions in this Request for Proposal. Where information is requested in this Request for Proposal, any response made in a Proposal should reference the applicable section numbers of this Request for Proposal.

3.3 Proposals in English

All Proposals are to be in English only.

3.4 No Incorporation by Reference

The entire content of the Proponent's Proposal should be submitted in a fixed form, and the content of websites or other external documents referred to in the proponent's Proposal but not attached will not be considered to form part of its Proposal.

3.5 References and Past Performance

In the evaluation process, the Owner may include information provided by the Proponents references and may also consider the Proponents past performance or conduct on previous contracts with the Owner or other institutions.

3.6 Information in Request for Proposal Only an Estimate

The Owner and its advisers make no representation, warranty or guarantee as to the accuracy of the information contained in this Request for Proposal or issued by way of addenda. Any quantities shown or data contained in this Request for Proposal or provided by way of addenda are estimates only, and are for the sole purpose of indicating to Proponents the general scale and scope of the Deliverables. It is the Proponents' responsibility to obtain all the information necessary to prepare a Proposal in response to this Request for Proposal.

3.7 Proponents to Bear Their Own Costs

The Proponent will bear all costs associated with or incurred in the preparation and presentation of its Proposal, including, if applicable, costs incurred for interviews or demonstrations.

3.8 Proposal to be Retained by the Owner

The Owner will not return the Proposal or any accompanying documentation submitted by a Proponent.

3.9 Trade Agreements

Proponents should note that procurements falling within the scope of the Canadian Free Trade Agreement and/or the Canada-European Union Comprehensive Economic Trade Agreement are subject to those trade agreements but that the rights and obligations of the parties will be governed by the specific terms of this Request for Proposal.

3.10 No Guarantee of Volume of Work or Exclusivity of Contract

The Owner makes no guarantee of the value or volume of work to be assigned to the successful Proponent.

3.11 Proponent to Review Request for Proposal

Proponents shall promptly examine all of the documents comprising this Request for Proposal, and

- (a) shall report any errors, omissions or ambiguities; and
- (b) may direct questions or seek additional information

in writing by email to the Request for Proposal contact on or before the Deadline for Questions. All questions or comments submitted by Proponents by email to the Contact shall be deemed to be received once the email has entered into the contact's email inbox. No such communications are to be directed to anyone other than the Request for Proposal Contact, and the Owner shall not be responsible for any information provided by or obtained from any source other than the Request for Proposal Contact. The Owner is under no obligation to provide additional information. It is the responsibility of the Proponent to seek clarification from the Request for Proposal Contact on any matter it considers to be unclear. The Owner shall not be responsible for any misunderstanding on the part of the Proponents concerning this Request for Proposal or its process.

3.12 All New Information to Proponents by Way of Addenda

This Request for Proposal may be amended only by addendum in accordance with this section. If the Owner, for any reason, determines that it is necessary to provide additional information relating to this Request for Proposal, such information will be communicated to all Proponents by addenda. Each addendum forms an integral part of this Request for Proposal and may contain important information, including significant changes. Proponents are responsible for obtaining all addenda issued by the Owner. In the Submission Form (**Appendix B**), Proponents shall confirm their receipt of all addenda by setting out the number of each addendum in the space provided. Proponents who **fail** to acknowledge all posted addenda will be deemed non-compliant and disqualified.

3.13 Addenda and Extension of Submission Deadline

Any addendum added within four (4) calendar days of the Request for Proposals closing (Including on closing day) will extend closing by a reasonable period to be determined by Memorial University

3.14 Verify, Clarify and Supplement

When evaluating Proposals, the Owner may request further information from the Proponent or third parties in order to verify, clarify or supplement the information provided in the Proponent's Proposal. The response received by the Owner shall, if accepted by the Owner, form an integral part of the Proponent's Proposal.

3.15 Notification to Other Proponents

In accordance with section 30 of the *Public Procurement Regulations*, once the Agreement is awarded by the Owner, the outcome of the Request for Proposal will be publicly posted at Public Procurement Agency Website.

3.16 Debriefing

Unsuccessful Proponents may request a debriefing within ten (10) business days after the award has been posted. The request must be sent in writing to the Request for Proposal Contact. The intent of the debriefing information session is to aid the Proponent in presenting a better Proposal in subsequent procurement opportunities. The debriefing process is not for the purpose of providing an opportunity to challenge the procurement process or its outcome.

3.17 Supplier Complaint Process

If a Proponent wishes to register a complaint with respect to the Request for Proposal process, it should provide it in writing and within the parameters established by section 25 of the *Public Procurement Regulations*, as amended. The notice must provide a detailed explanation of the Proponent's concerns with the procurement process or its outcome, in addition to such other information as may be required by the *Regulations*. Proponents should note that these complaint procedures are separate and distinct from any dispute resolution processes that may be provided for under applicable trade agreements. If a Proponent wishes to dispute a matter under an applicable trade agreement, the Proponent must follow the process set out in the trade agreement.

3.18 Conflict of Interest

The Owner may disqualify a Proponent for any conduct, situation or circumstances, determined by the Owner, in its sole and absolute discretion, to constitute a conflict of interest.

The Owner reserves the right to disqualify any Proponent that in the Owner's sole opinion has an actual or potential conflict of interest or an unfair advantage, or may permit the Proponent to continue and impose such terms and conditions, as the Owner in its sole discretion may require.

For the purposes of this Request for Proposal, the term "Conflict of Interest" includes, but is not limited to, any situation or circumstance where in relation to the Request for Proposal process, the Proponent has an unfair advantage or engages in conduct, directly or indirectly, that may give it an unfair advantage, including but not limited to: (i) having, or having access to, confidential information of the Owner in the preparation of its Proposal that is not available to other

Proponents, (ii) communicating with any person with a view to influencing preferred treatment in the Request for Proposal process (including but not limited to the lobbying of decision makers involved in the Request for Proposal process), or (iii) engaging in conduct that compromises, or could be seen to compromise, the integrity of the open and competitive Request for Proposal process or render that process non-competitive or unfair.

Proponents are required to disclose, to the Request for Proposal Contact, any potential or perceived conflict of interest issues prior to Request for Proposal closing date and time.

3.19 Disqualification for Prohibited Conduct

The Owner may disqualify a Proponent, rescind a notification of selection or terminate a contract subsequently entered into if the Owner determines that the Proponent has engaged in any conduct prohibited by this Request for Proposal.

3.20 Proponents Not to Communicate with Media

Proponents must not at any time directly or indirectly communicate with the media in relation to this Request for Proposal or any agreement entered into pursuant to this Request for Proposal without first obtaining the written permission of the Request for Proposal Contact.

3.21 No Lobbying

Proponents must not, in relation to this Request for Proposal or the evaluation and selection process, engage directly or indirectly in any form of political or other lobbying whatsoever to influence the selection of the successful Proponent(s).

3.22 Illegal or Unethical Conduct

Proponents must not engage in any illegal business practices, including activities such as Proposal-rigging, price-fixing, bribery, fraud, coercion or collusion must not engage in any unethical conduct, including lobbying, as described above, or other inappropriate communications; offering gifts to any employees, officers, agents, elected or appointed officials or other representatives of the Owner; deceitfulness; submitting Proposals containing misrepresentations or other misleading or inaccurate information; or any other conduct that compromises or may be seen to compromise the competitive process provided for in this Request for Proposal.

3.23 Past Performance or Past Conduct

The Owner may prohibit a supplier from participating in a procurement process based on past performance or based on inappropriate conduct in a prior procurement process, including but not limited to the following:

- (a) illegal or unethical conduct as described above;
- (b) the refusal of the supplier to honour submitted pricing or other commitments; or
- (c) any conduct, situation or circumstance determined by the Owner, in its sole and absolute discretion, to have constituted a Conflict of Interest.

In addition, the Owner may suspend the proposal privileges of a supplier in regard to non-compliant

or substandard performance in accordance with section 26 of the *Public Procurement Regulations*.

3.24 Confidential Information of the Owner

All information provided by or obtained from the Owner in any form in connection with this Request for Proposal either before or after the issuance of this Request for Proposal:

- (a) is the sole property of the Owner and must be treated as confidential;
- (b) is not to be used for any purpose other than replying to this Request for Proposal and the performance of the Agreement;
- (c) must not be disclosed without prior written authorization from the Owner; and
- (d) must be returned by the Proponent to the Owner immediately upon the request of the Owner.

3.25 Confidential Information of Proponents

This procurement process is subject to the *Access to Information and Protection of Privacy Act, 2015 (ATIPPA, 2015)*. A Proponent must identify any information in its Proposal or any accompanying documentation supplied in confidence for which confidentiality is requested to be maintained by the Owner. The confidentiality of such information will be maintained by the Owner, except as otherwise required by law or by order of a court or tribunal. Proponents are advised that their Proposal will, as necessary, be disclosed, on a confidential basis, to advisers retained by the Owner to advise or assist with the Request for Proposal process, including the evaluation of Proposals.

The Proponent agrees that any specific information in its submission that may qualify for an exemption from disclosure under subsection 39(1) of the *ATIPPA, 2015* has been identified in its submission. If no specific information has been identified it is assumed that, in the opinion of the Proponent, there is no specific information that qualifies for an exemption under the subsection 39(1) of the *ATIPPA, 2015*.

Contracting with the Owner is a public process. Information provided through this process will be disclosed when requested under the *ATIPPA, 2015*, except where disclosure of that information is harmful to the business' interests, as set out in the three-part test in the *ATIPPA, 2015*.

Information, including the financial value of a contract resulting from this procurement process, will be publicly released as part of the award notification process, in accordance with section 30 of the *Public Procurement Regulations*.

If a Proponent has any questions about the collection and use of personal information pursuant to this Request for Proposal, questions are to be submitted to the Request for Proposal Contact. Further information relating to subsection 39(1) of the *ATIPPA, 2015* is provided in guidance documents available through the Office of the Information and Privacy Commissioner at <https://oipc.nl.ca/guidance/documents>.

3.26 Reserved Rights of the Owner

The Owner reserves the right to:

- (a) make public the names of any or all Proponents as well as Proposal price and value of contract;
- (b) make changes, including substantial changes, to this Request for Proposal provided that those changes are issued by way of addendum in the manner set out in this Request for Proposal;
- (c) request written clarification or the submission of supplementary written information in relation to the clarification request from any Proponent and incorporate a Proponent's response to that request for clarification into the Proponent's Proposal. This shall not be an opportunity for Proposal repair;
- (d) assess a Proponent's Proposal on the basis of: (i) a financial analysis determining the actual cost of the Proposal when considering factors including quality, service, price and transition costs arising from the replacement of existing goods, services, practices, methodologies and infrastructure (howsoever originally established); and (ii) in addition to any other evaluation criteria or considerations set out in this Request for Proposal, consider any other relevant information that arises during this Request for Proposal process;
- (e) waive formalities and accept Proposals that substantially comply with the requirements of this Request for Proposal;
- (f) verify with any Proponent or with a third party any information set out in a Proposal;
- (g) check references other than those provided by any Proponent;
- (h) disqualify a Proponent, rescind a notice of selection or terminate a contract subsequently entered into if the Proponent has engaged in any conduct that breaches the process rules or otherwise compromises or may be seen to compromise the competitive process;
- (i) cancel this Request for Proposal process at any stage;
- (j) cancel this Request for Proposal process at any stage and issue a new Request for Proposal for the same or similar deliverables;
- (k) accept any Proposal in whole or in part; or
- (l) reject any or all Proposals;

and these reserved rights are in addition to any other express rights or any other rights that may be implied in the circumstances.

3.27 Limitation of Liability

By submitting a Proposal, each Proponent agrees that:

- (a) neither the Owner nor any of its employees, officers, agents, elected or appointed officials,

advisors or representatives will be liable, under any circumstances, for any claim arising out of this Request for Proposal process including but not limited to costs of preparation of the Proposal, loss of profits, loss of opportunity or for any other claim; and

- (b) the Proponent waives any right to or claim for any compensation of any kind whatsoever, including claims for costs of preparation of the Proposal, loss of profit or loss of opportunity by reason of the Owner's decision not to accept the Proposal submitted by the Proponent, to enter into an agreement with any other Proponent or to cancel this open call process, and the Proponent shall be deemed to have agreed to waive such right or claim.

3.28 Governing Law and Interpretation

These Terms and Conditions of the Request for Proposal Process (Part 3):

- (a) are intended to be interpreted broadly and independently (with no particular provision intended to limit the scope of any other provision);
- (b) are non-exhaustive and shall not be construed as intending to limit the pre-existing rights of the Owner; and
- (c) are to be governed by and construed in accordance with the laws of the Province of Newfoundland & Labrador and the federal laws of Canada applicable therein.

3.29 Facility Compliance Requirement

- (a) Equipment, power tools, instruments and appliances intended for use within Memorial University's facilities must comply with all regulatory requirements related to use and/or installation in University facilities. This includes but is not limited to certification/listing by recognized agencies, Pressure Vessel Act of Newfoundland and Labrador and similar.
- (b) Items provided related to this open call that receive power from the University's electrical system must be certified or listed for use within Canada by a recognized agency such as Canadian Standards Association (CSA) or Underwriter Laboratories Canada (ULC). A full list of agencies recognized by Memorial University is available upon request.
- (c) Equipment, tools, instruments and appliances that generate pressure may require registration as a pressure system with the Province of Newfoundland and Labrador. Compliance with the Boiler, Pressure Vessel and Compressed Gas Regulations under the Public Safety Act of Newfoundland and Labrador and the Boiler, Pressure Vessel, and Pressure Piping Code CSA B51:19 shall be demonstrated.
- (d) The vendor is responsible for all costs associated with ensuring the system is compliant with legislative requirements and for the application and registration processes. Field certifications may be considered but all costs and efforts for such scenarios are the responsibility of the vendor.

PART 4 - ENVIRONMENTAL HEALTH AND SAFETY REQUIREMENTS

Maintaining a healthy and safe environment for all members of the campus community, as well as visitors, is a priority with the University. This involves commitment from all sectors of the campus community and extends to outside agencies having occasion to come on campus to conduct business.

The following requirements will apply to all work undertaken by contractors and service personnel on any University property or for any work undertaken on behalf of the Owner.

4.1.0 Regulations, Codes and Standards

Contractors shall be familiar with and abide by provisions of various safety codes and standards applicable to the work performed and should refer to 1.21.5 of General Conditions:

1.21.5 The Contractor shall be completely responsible for the safety of the Work as it applies to protection of the public and property and construction of the Work.

The codes that must be followed and enforced for safety are:

- a) The National Building Code, Part 8, Safety Measures at Construction and Demolition Sites (Latest Edition);
- b) Canadian Code for Construction Safety (Latest Edition) as issued by the Associate Committee of the National Building Code;
- c) The Occupational Health and Safety Act of Newfoundland and Labrador (most current version) and Regulations.

In particular, strict adherence to the Provincial Occupational Health and Safety Act and Regulations and with the National Building Code of Canada, Part 8 is required

4.2.0 General Health and Safety Regulations

- a) Contractors/service agencies shall ensure that members of the campus community are not endangered by any work or process in which they may be engaged. Work areas shall be adequately barricaded, and if dust or fumes are generated, suitable enclosures shall be installed to contain such emissions.
- b) No material shall be stored in such a way as to obstruct walkways or represent a danger to pedestrian or vehicular traffic.
- c) Adequate protection shall be provided to prevent the possibility of goods falling from scaffolding or elevated areas. Areas where goods are being loaded or off loaded shall be barricaded or otherwise protected to prevent unauthorized entry. Appropriate warning signs must be posted.
- d) The work areas must be kept reasonably clean and free from debris which could constitute a fire hazard. Care must be taken to ensure that the work process does not activate fire alarm detection devices. (Generation of dust and fumes can activate smoke detectors causing a false alarm).

- e) Due consideration shall be given to fire safety in buildings. Flammable goods must be kept away from sources of ignition. No work involving the use of open flame devices must be undertaken around flammable solvents or gases.
- f) Some University buildings contain asbestos and other hazardous materials. Do not alter or disturb any goods believed to contain asbestos goods (unless this is a duly authorized part of the project). Consult with University officials before proceeding with any work.
- g) Safety Data Sheets shall be procured for any hazardous product used on campus. Such sheets shall be made readily available for consultation as required under the Workplace Hazardous Materials Information System (WHMIS).

NOTE: The above requirements are not to be considered all-inclusive and are considered to be complementary to the safety requirements outlined in the agreement between the University and Supplier. Certain conditions and circumstances may require adherence to additional safety requirements.

As a general requirement, contract/service personnel are expected to conduct all work on campus in a professional and safe manner and to give priority to the safety and welfare of members of the campus community.

4.3.0 Contractor Safety Management

4.3.0 All Contractors and Subcontractors shall be required Workplace NL Certificate of Clearance.

4.3.1 All Contractors and Subcontractors are required to give the Owner written permission to approach Provincial regulatory authorities for applicable safety-related information on their respective firms.

4.3.2 The Contractor must also provide the following:

4.3.3 Memorial reserves the right to request and audit the full health and safety program of Contractors and Subcontractors and their associated documentation. This documentation may include, but not be limited to the following:

- (a) Health and Safety Program and/or Manual
- (b) Site Hazard Assessment
- (c) Letter of Assurance for Compliance (third party certification)
- (d) Applicable documented safe work practices;
- (e) Inspection reports and schedules;
- (f) Required employee safety training certifications and qualifications;
- (g) Updated list of OHS Committee and/or a worker health and safety representative, or workplace health and safety designate;
- (h) Proof of completion of the Owner's contractor safety orientation within the prior three years.

4.3.4 Memorial University reserves the right to refuse or cancel any contract with a Contractor that is not in compliance with Memorial's standards for Safety.

4.3.5 The University reserves the right to stop any work or portion of work where no documentation can be produced on site which identifies the hazards presented by a piece of work, safe work

procedures for work or certification of employees performing work. The Contractor is liable for any costs incurred by affected parties associated with such a stoppage.

4.4.0 Access To Site

4.4.1 All Contractors and Subcontractors to be used in the execution of the Contract shall give advance notification of when they will be on site. Any work to be performed outside of Regular Time must have advance approval of the Owner.

Any discontinuation of the Work which causes a Contractor or their Subcontractors to suspend operations onsite will require the following:

- a) Contractor/Subcontractors shall notify the Owner of the stop work date.
- b) Contractor/Subcontractors shall ensure the site is left in a safe and secure condition.
- c) Contractor/Subcontractors shall ensure that locks and tags on mechanical and/or electrical systems are removed and, where necessary, replaced by the University.
- d) Contractor/Subcontractors shall not return to site without expressed prior permission from the Owner.

[End of Part 4]

APPENDIX A – SPECIFICATIONS & SCOPE

Please see Appendix A at End of Document.

APPENDIX B – SUBMISSION FORM

1. Proponent's Information

Please fill out the following form, naming one person to be the Proponent's contact for the Open Call process and for any clarifications or communication that might be necessary.	
Full Legal Name of Proponent:	
Any Other Relevant Name under which Proponent Carries on Business:	
Street Address:	
City, Province/State:	
Postal Code:	
Phone Number:	
Fax Number:	
Company Website (if any):	
Proponent's Contact Name and Title:	
Proponent's Contact Phone:	
Proponent's Contact Fax:	
Proponent's Contact Email:	

2. Offer

The Proponent has carefully examined the Open Call documents and has a clear and comprehensive knowledge of the Deliverables required under the Open Call. By submitting a Proposal, the Proponent agrees and consents to the terms, conditions and provisions of the Open Call, including the Form of Agreement, and offers to provide the Deliverables in accordance therewith at the rates set out in the pricing section.

3. Rates

The Proponent has submitted its rates in accordance with the instructions in the Open Call. The Proponent confirms that it has factored all of the provisions of Appendix A, including insurance and indemnity requirements, into its pricing assumptions and calculations. All prices must be in Canadian Dollars.

4. Addenda

The bidder is deemed to have read and accepted all addenda issued by the Owner. The onus is on bidders to make any necessary amendments to their bids based on the addenda. The bidder is required to confirm that it has received all addenda by listing the addenda numbers on the following line: **(For example, if Addendum 1 has been issued, enter 1 on the line. If there are two addenda, enter 1, 2) ___**. Bidders who fail to complete this section will be deemed to have not received all posted addenda and shall be deemed **non-compliant**.

5. No Prohibited Conduct

The Proponent declares that it has not engaged in any conduct prohibited by this Open Call.

6. Disclosure of Information

The Proponent hereby agrees that any information provided in this Proposal, even if it is identified as being supplied in confidence, may be disclosed where required by law or by order of a court or tribunal. The Proponent hereby consents to the disclosure, on a confidential basis, of this Proposal by the Owner to the advisers retained by the Owner to advise or assist with the Open Call process, including with respect to the evaluation of this Proposal.

7. Proposal Irrevocable

The Proponent agrees that its proposal shall be irrevocable for a period of **90** days following the Submission Deadline.

8. Required Signatures

Failure to submit this signature section will render the Proposal NON-COMPLIANT and the Proposal will be disqualified.

Name of Proponent's Representative

Title of Proponent's Representative

Date

I have the authority to bind the Proponent.

IN SIGNING THIS PAGE AND SUBMITTING YOUR PROPOSAL, THE PROONENT ACKNOWLEDGES HAVING READ AND UNDERSTOOD AND AGREED TO THE TERMS AND CONDITIONS OF THIS DOCUMENT.

APPENDIX C – EVALUATION CRITERIA

EVALUATION OF PROPOSALS	POINTS
Company history and experience with food services management	10
Quality of retail outlet plan	15
Quality of catering plan	10
Demonstrated ability to meet food service management requirements contained in this RFP	15
Plan for working with campus stakeholders	5
Innovative initiatives, marketing, and Implementation	10
Demonstrated ability to meet sustainability goals	10
Financial package – pricing and contributions	25
Total	100

*** PRICING FORMULA***

lowest price ÷ proponent's price × weighting = proponent's pricing points

APPENDIX D – REQUEST FOR PROPOSAL PARTICULARS

Negotiations

Memorial University reserves the right to conduct negotiations with more than one vendor simultaneously.

- **Submission Form (Appendix B)**
- **Submission – Detailing Scope and Specifications Required**

Evaluation Committee

(Proposed) Members of the Evaluation Committee are:

GCSU President
GCSU Operations & Services supervisor
GCSU Backlot & Liquor Services Coordinator
Manager Conference Services, Grenfell Campus
Manager, Health & Diversity, Grenfell Campus

Health and Safety Orientation



www.mun.ca

MAY 2022

Welcome to Memorial University

Memorial is committed to developing, maintaining, implementing and continuously improving a safe and healthy work, teaching and learning environment. Prior to starting work at Memorial it is important that you are aware of the following health and safety information.

Health and Safety Information

Emergency Response

- To report an emergency (dialed from a campus phone, otherwise dial 864-XXXX):
 - St. John's Campus – 4100
 - Health Sciences Centre - 4100
 - Ocean Sciences Centre – 9-911*
 - Marine Institute – 9-911*
 - Grenfell – 2888

*when utilizing 911, a follow up call should be made to St. John's Campus Enforcement and Patrol (CEP) 4100.

Incident Reporting and MUN Safe

- **All** health and safety incidents must be reported to your Memorial Representative and an incident report completed
- Download the MUN Safe app to quickly access campus resources 24/7 such as emergency push notifications, emergency procedures, incident reporting and more.
 - Report hazard observations and near misses via MUN Safe

First Aid and AEDs

- In case of an injury, first aid kits are located in all office suites and laboratories
- All workplaces have AEDs as well as trained first aid responders, names posted throughout the buildings.

Emergency Evacuations

- Ensure you are aware of the primary and secondary.
- The building fire alarm system can be activated at the nearest fire alarm pull station.
- Emergency evacuation and location plans are posted on each in each building. Exit the building immediately upon activation of the alarm and proceed to the building's assembly point.
 - Mobility impaired individuals must proceed to the nearest stairwell and inform an emergency warden of their location

Working Alone

- If activities involve lone work then a check-in process must be developed in consultation with your Memorial Representative.

Communicable Disease

- Practice good hand hygiene and cough/sneeze into your arm
- Do not come to campus if feeling unwell

Other

- Memorial is a smoke-free campus
- Speed limit on Memorial road is 30 km/hr, be mindful of the many pedestrians on campus
- Obey all posted signage

Contact us

Environmental Health and Safety
Office of the Chief Risk Officer
E: health.safety@mun.ca
www.mun.ca

This is one in a series of informational fact sheets highlighting Environmental Health and Safety.

APPENDIX 'A'

SPECIFICATIONS AND SCOPE



Grenfell Campus Student Union
Request for Proposals
Operation of Grenfell Campus Dining Hall
RFP- 034-26

Grenfell Campus Student Union
Request for Proposals
Redevelopment and Operation of Campus Dining Hall

Contents

1.0 Grenfell Campus Student Union 1

2.0 Instructions to Respondents 3

3.0 Response Format 5

4.0 Evaluation of Proposals 5

5.0 Food Services Specifications 6

6.0 Quality Assurance 9

7.0 Sustainability 11

8.0 General Responsibilities 13

9.0 Personnel 14

10.0 Working with Grenfell Campus Stakeholders 15

11.0 Taxes, Utilities, Business Licence and Permits 16

12.0 Premises, Associated Services, Maintenance, Repair, and Replacement 17

13.0 Reporting 18

14.0 Financial Considerations 18

15.0 Marketing 20

16.0 General Terms and Conditions 21

Appendices 25

1.0 Grenfell Campus Student Union

The Grenfell Campus Student Union (GCSU) represents all full-time and part-time students of the Grenfell Campus. The Constitution of the Union says:

The purpose of the Union is to unify and represent its members and to protect and promote their welfare and interests. The Union shall provide, to the best of its resources, activities, and services to enhance the educational, cultural, environmental, political, and social conditions of its members.

The Union shall act in the best interests of its membership.

The GCSU offers services and programs to the student body, including the operation of the campus pub, “The GCSU Backlot,” the student health and dental insurance program and the dining hall.

More information regarding the Union, and its bylaws can be found at:

<https://gcsuonline.ca/constitution-by-laws/>

1.1 Grenfell Campus

Grenfell’s vision statement is:

A nimble, dynamic community committed to higher learning and widely recognized for personalized education, one that embraces diversity, innovation, sustainability, its location within traditional Mi’kmaw territory and its special obligation to the province and its community.

Grenfell Campus has approximately 1100 students engaged in full and part-time studies at undergraduate and graduate levels. Grenfell Campus employs 100 faculty and 200 staff.

The campus offers residence accommodations for 600 onsite students. All residents have the opportunity to cook for themselves. Residents have expressed a significant interest in having enhanced foodservice offerings.

Each summer the campus hosts several conferences, with an average of 6500-8000 bed nights per year.

1.2 Purpose and Term of Contract

Grenfell Campus Student Union requires a Food Services Operator to redevelop and operate a food court style café. The initial term of the Operating Agreement will be for a (5) five-year (or less, as negotiated) term beginning May 1, 2026, and ending April 30, 2031.

There is possibility of an extended contract of an additional term of five (5) years (or less, as negotiated), if both parties agree at that time.

The campus dining hall is the primary source of food and beverage sales and catering and conference support for the campus.

On average, annual sales have ranged from \$350,000 and \$525,000, demonstrating strong revenue potential. While the COVID-19 pandemic and a needed refresh to current food service operations have contributed to a decline in sales in recent years, the business remains well-positioned for growth. With some fresh energy, there is a significant opportunity to unlock the business's full potential.

In the fall of 2015, the campus dining hall was extensively renovated as it is today. After 10 + years, Grenfell Campus Student Union is seeking to enhance food services operations in the Campus dining hall.

To gain an understanding of the campus mindset, respondents can reference the following documents:

Student, Staff, and Faculty Surveys (App. A.1)

Drawings of Dining Hall, First Floor Area (App. A.2)

Existing Systems & Limitations (App. A.3)

Existing IFC drawings of current vendor area (App.A.4)

A campus map (App. A.5) will also help add context to the RFP process

Respondents should carefully review these items as they will prove instrumental in the development of a response to the RFP.

2.0 Instructions to Respondents

Respondents are invited to submit proposals for redevelopment and operation of the dining hall.

Questions received will be answered as quickly as possible. Questions which are confidential or proprietary to the Respondent must be justified as such, and reply made only to that Respondent. Questions which are general in nature and help to improve the clarity of the process will be answered to all participants. Answers to all questions will be distributed through e-mail and will form part of this RFP.

If an addendum is required because of any questions, the addendum will be distributed via e-mail and will form part of this RFP. Any extensions to the closing date resulting from an addendum will also be communicated. All correspondence must be sent through opencalls@mun.ca.

No representations made by GCSU or any of its employees shall form part of this RFP unless such representation is made in accordance with this section.

2.1 Definitions:

“Bidder,” “Respondent” and “Proponent” refer to a person, natural or corporate, who submits a proposal to the GCSU pursuant to this RFP.

“Closing Date” refers to the date and time set out in this RFP document as the deadline for receipt of proposals.

“Contract” refers to the food services management agreement entered into between GCSU and the Food Services Operator arising from this RFP.

“Food Services Operator” and “Operator” (successful bidder) shall refer to the food services firm with whom GCSU enters into a contract as a result of this RFP.

“GCSU” means the Grenfell Campus Student Union.

“Gross Sales” refers to the total amounts, inclusive of taxes, paid to the Operator by customers, or invoiced to GCSU or Grenfell Campus.

“Must,” “Shall,” “Required,” and “Will” designate mandatory terms or requirements.

“Net Sales” refers to the total amounts, exclusive of taxes, paid to the Operator by customers, or invoiced to GCSU and or Grenfell Campus.

“Preferred Bidder” refers to the bidder whose proposal is selected following the formal evaluation process, and with whom GCSU intends to enter into negotiation for a contract as a result of this RFP.

“Proposal” means an offer from a bidder to provide goods and services, acceptance by the GCSU which may be subject to further negotiation prior to or at the time of award.

“RFP” refers to this Request for Proposals document.

“Specifications” refers to the requirements under this RFP.

“Sub-contractor” refers to those entities which the bidder intends to utilize in fulfilling the requirements of the contract, but does not include entities which merely supply products to the Operator.

“University” and “Grenfell” refer to Grenfell Campus, Memorial University of Newfoundland.

2.2 Tour of Facilities:

All interested bidders must attend a meeting with representatives from the GCSU, to discuss the interests of the GCSU and tour the area(s) covered under this RFP. The meeting and tour will be held **May 20, 2026**, at **9:00am in room AS276G**.

2.3 Schedule:

RFP release date	April 30, 2026
Mandatory site visit	May 20, 2026
RFP due date	June 11, 2026
Proposal review and shortlist	June 30, 2026
Interviews	July 8, 2026
Award	August 1, 2026
Last day of operations, current vendor	April 30, 2027
Renovations commence	May 1, 2027
First day of operations	August 1, 2027

2.4 RFP Documents and Responses

This RFP Document, and attachments, answers questions and addenda and the proposals submitted by the successful respondent, including any additional correspondence, presentations or submissions will be attached to and form part of the Contract that is entered into between the parties.

3.0 Response Format

Respondents should clearly demonstrate how they will meet the needs of the campus community, and should address the items that are highlighted in *italics* in the following sections and speak directly to:

1. Introductory material
2. Company information including history and experience
3. Proposed menu with retail prices on all menu items including hot and cold beverages
4. Proposed catering menu with prices
5. A drawing detailing the proposed flow, equipment layout, and tentative capital budget
6. Implementation and training plans
7. Staffing plan / student employment / training
8. Stakeholder engagement
9. Marketing plans
10. Sustainability
11. Financial package

4.0 Evaluation of Proposals

Proposals will be evaluated by a selection committee using the following criteria:

Evaluation Criteria	Points
Company history and experience with food services management	10
Quality of retail outlet plan	15
Quality of catering plan	10
Demonstrated ability to meet food service management requirements contained in this RFP	15
Plan for working with campus stakeholders	5
Innovative initiatives, marketing, and implementation	10
Demonstrated ability to meet sustainability goals	10
Financial package – pricing and contributions	25
Total	100

GCSU, at its sole discretion, will determine how well each proposal meets these evaluation criteria and the overall quality and value of the proposal. The selection committee may choose to shortlist several proposals and receive presentations from those bidders on their proposal.

GCSU is not bound to accept any proposal and reserves the right to enter a new RPF process if a successful proposal is not chosen.

If a preferred bidder is identified from the evaluation process, GCSU will initiate negotiations of a contract with that preferred bidder. Such negotiation will not imply an obligation on GCSU to enter into a final contract.

5.0 Food Services Specifications

5.1 General

GCSU envisions a food services operation that adheres to the following principles:

- Meets the needs of a diverse group of stakeholders by offering a variety of quality food options
- Promotes healthy and nutritious eating
- Offers a wide range of service hours, covering breakfast, lunch, dinner and evening hours and weekends
- Promotes sustainability
- Provides real value to our students, faculty, and staff

GCSU is interested in receiving submissions that propose innovative concepts that will address these principles and are advantageous to our students, faculty, and staff.

The campus dining hall will be operated by a single operator. For clarity, a single operator could include a primary operator (with whom GCSU will have an Operating Agreement) who elects to use a certain brand of products.

5.2 Designated Areas and Services

The successful respondent will have the exclusive opportunity to operate the dining hall located in the Student Centre Annex, providing items for retail sale, and to participate in on-campus catering to the University, Conference Groups, and GCSU on a non-exclusive basis.

GCSU is also eager to receive proposals that offer table wait service and menu options to GCSU Backlot pub area/patrons during regular hours of operation and during special events and concerts, etc.

5.3 Exclusions from Contract

For clarity, the following items are sold through snack vending contracts and placements on campus, and therefore not under the direct control or sale by the proponent:

- Single serve size snacks, chips, chocolate bars, gum, mints, granola bars, and similar single serve snack and food items
- Snack and beverage vending
- Bake sales, fund-raisers and similar events approved by GCSU
- Potluck or similar such events sanctioned by the student union
- Any other food or beverage services provided outside the contracted space per Appendix floorplans and described herein

5.4 Menu Outline

The menu offering will need to be very broad and competitively priced, offering appropriate services throughout all parts of the day. The menu could be complimented by prepared meals for students to take home, partially prepared meal kits for students to finish cooking in the residence, grocery items, multiple service size snack foods, and convenience items. At a minimum, the menu should offer:

- Hot and cold beverages
 - Fair trade, sustainable and/or organic coffee
- Pastries and desserts
- Sandwiches and salads
- Soup, stews, chili
- Hot entrée, breakfast, lunch, and dinner
- Pub style foods
- Yogurt, parfaits, pudding
- Fresh fruit and fruit salad

Food Service Operators must provide daily vegetarian, vegan, and gluten free menu options in accordance with any required University policies, such as the Accessibility for Students with Disabilities.

The Food Service Operator must also be cognizant of all common food allergies and structure its service operations to accommodate where all possible.

Provide a sample menu for each station or concept, with retail prices.

5.5 Operating Hours

Grenfell Campus operates on a typical academic calendar, with a mid-semester break, normally three days, in the fall and winter semester, a holiday break, from the end of exams through early in the New Year, and periods when classes are not held at the end

of each term. Each year, the University will provide the Operator with an academic schedule.

5.5.1 Retail Hours

The desired hours of operation are:

- Monday – Friday 7:30 – 19:30
- Saturday and Sunday Minimum Hours: 10:00 to 19:30 daily
- Summer Period: Minimum hours of operation are required for the summer period. It is expected that the successful bidder will offer the most comprehensive service as possible during the spring/summer period. GCSU will discuss these requirements with the successful bidder and develop a plan for hours of operation and service offerings.

Bidders shall set out in the Proposal for the hours of operation during the fall, winter, and summer semesters for the retail outlets.

5.5.2 Catering Hours

Bidders shall detail the hours that catering services will typically be available.

5.6. Dining Hall Redevelopment Plan

The dining hall will be in the same location as current operations, and will leverage existing mechanical, electrical, and ventilation systems as far as practical.

GCSU, through Grenfell Campus, will provide the existing electrical and mechanical connections to the leased space only. The Operator will provide all required fixtures and equipment, including delivery, installation, and final connections, to be completed by the proponent's contractors (upon approval and clearance by the University). All equipment must be CSA or ULC approved. Preference will be given to equipment that is *Energy Star* or similarly rated, and the University reserves the right to limit electrical, mechanical, or other utility/service demands and capacities in the event the proponent overloads same.

Respondents should provide a drawing detailing the proposed layout of the space, detailing all the equipment that is proposed, complete with a utility load usage / demand chart and a comprehensive budget estimate for equipment, demolition, construction, and all costs related to the development of the space.

5.7 Catering

The University and GCSU offer catering and conference services, providing beverages, snacks, and meals to both internal and external groups. The Food Services Operator

will be an approved supplier for catering and conference requirements and will have the Right of First Refusal for all catering carried out within the Student Centre. Catering is typically arranged directly by the host department. Conference requirements are normally arranged through Conference Services. Billing for Catering and Conferences are done through internal charges.

Proposals should demonstrate the respondent's ability to provide catering services to conferences and special events such as weddings and reunions that take place on campus and in the dining hall. The respondent should also indicate how they can potentially create and or increase such bookings as a result of their offerings and/or service quality.

Respondents should provide a comprehensive catering menu, complete with pricing and policies for catering and conference sales.

5.8 Meal Plans

Meal plans provide an excellent opportunity for the Operator to increase participation and drive sales. Residents currently have an optional, declining balance meal plans available via a debit purchase card program similar to a gift card. It is expected that the vendor will develop effective ways to market and distribute cards to on and off campus students. Respondents should become familiar with any CRA requirements regarding sales tax and criteria. On average, total meal plan purchases are approximately \$100,000. The development of a well-organized Meal Plan Program can generate significant additional revenue. Meal plan sales have protentional to exceed well beyond \$100,000 annually.

6.0 Quality Assurance

6.1 General

The Operator will ensure that the highest quality of food standard is maintained including, but not limited to preparation, storage, and distribution of food, and ingredient and allergy notices. Vendors must also ensure safe preparation of foods for those with allergies by preventing cross contamination. GCSU reserves the right to approve the quality of any food item offered by the Operator under the contract.

The Operator will adhere to industry accepted food safety practices and will outline in their proposal the elements of their quality assurance program.

6.2 Kitchens and Food Preparation Areas

The Operator is responsible, at all times, for:

1. The cleanliness and sanitation of all foodservice equipment, counters, signs, and related furnishings
2. The supply of garbage bags of a quality sufficient to allow the effective removal of garbage from food service areas
3. The removal of all garbage in bags to exterior garbage containers located around campus unless otherwise agreed to by GCSU
4. Participation in the on-campus recycling and composting programs

The Operator assumes liability for any actions or costs, including food spoilage, arising from inadequate cleaning or sanitation under its responsibility and holds GCSU and Grenfell Campus harmless from any such actions or costs.

GCSU shall be allowed to examine the condition of the equipment and service areas at any reasonable time.

6.3 Product Labeling

The Operator will be expected to provide product labeling as per any legislative requirements and endeavor to go beyond such requirements in order to provide consumers with sufficient information to make informed choices when making food purchases, including product ingredients and production date or best before date.

6.4 Laundry Services

The Operator will provide and pay for all laundry, linen, and uniform services.

6.5 Health and Safety Regulation

The Operator will be responsible for meeting all municipal, provincial, and federal regulations related to health and safety, including, but not limited to food safety and occupational health.

The Operator will also be responsible for becoming knowledgeable in and compliant with Memorial's policies and regulations related to health and safety.

Bidders should include a copy of their organization's health and safety program.

6.6 Pest Control

GCSU, through the University, will be responsible for coordinating pest control in all food services areas. It is expected that the Operator will comply with all best practices related to food storage and prep, operating in such a manner to reduce the possibility and likelihood of pests in the space. The Operator will be charged for those services

which are deemed necessary through any actions/inaction by the Operator which leads to the requirement for pest control services over and above standing contract terms.

7.0 Sustainability

7.1 General

Memorial University has a vision to be a sustainable and progressive university in all areas of operation, education, research, and outreach providing leadership for today and future generations. We will minimize our adverse environmental impact while supporting the realistic needs and aspirations of individuals and communities and will provide a transparent account of these activities and their impacts.

As part of Grenfell's mandate to promote a community committed to sustainability within and beyond the university, we are committed to improving the sustainability practices within food services.

The proposal will detail the Bidder's commitment and processes for ensuring that this mandate is achieved and how education will be provided to clients on the recycling and composting compatibility of products used.

7.2 Waste Diversion

Diverting waste from the normal waste stream to the recycling stream promotes sustainability and can result in decreased garbage disposal fees.

Bidders should identify how they propose to support waste diversion.

7.3 Recycling

The Operator will be responsible for implementing, or participating in current Grenfell Campus programs, recycling all products that have recycling capability within the province. Currently, this includes cardboard, paper, and beverage containers. This will include all food areas that the Operator operates.

The Operator will endeavor to use paper products that include recycled content.

The proposal will detail how the Operator will ensure that recycling is maximized.

7.4 Composting

The Operator will participate in composting programs on campus and endeavor to use products that are compatible with the composting program.

The proposal will detail the Operator's plans to use compostable packaging, napkins, and cutlery.

7.5 Dishes and Disposable Products

GCSU and Grenfell Campus are interested in the use of reusable dishware and cutlery wherever possible. The Operator will be required to explore the adoption of reusable dishes, including the supply, installation, operation, maintenance, and repair of a dishwasher. All single-use containers and cutlery should be compostable within the Grenfell Campus compost program or recyclable through the current recycling program.

The proposal will detail any programs that can be implemented to encourage customers to use their own reusable containers for food and beverages purchased in the kiosk to reduce the use of disposable products.

7.6 Bottled Water

The GCSU, in consultation with the University, reserves the right to restrict the sale of certain beverages/foods based on policy adoption. For example, environmental policies are single-use water bottles that may limit/restrict the sale of plain/still bottled water, while others remain approved. Any restrictions in this manner would be discussed with the Operator prior to implementation to ensure minimal impact on sales.

7.7 Product Sourcing

The Operator is encouraged to implement the standards set out in the Fair-Trade Canada Fair Trade Campus Program.
<http://fairtrade.ca/en/get-involved/fair-trade-campus>

Grenfell Campus encourages the creation of menus that incorporate local food products and supports the procurement of local products where available, including community gardens.

The proposal will detail the Operator's processes and initiatives around the procurement of fair trade and local products.

7.8 Cleaning Products

The Operator will make use of environmentally friendly cleaning products in accordance with the Department of Facilities Management and Environmental Health and Safety policies. All chemicals and cleaners used on-site must comply with the required WHMIS legislation and provincial workplace safety regulations.

7.9 Sustainability Reporting

The Operator will provide data on an annual basis to GCSU that details progress in meeting sustainability measures. This may include, but not limited to, data on waste diversion, recycling, composting, food wastage, food supply chain, food consumption trends, etc.

The proposal will detail the Operator's plan for sustainability reporting.

8.0 General Responsibilities

8.1 Services Provided by the Operator:

1. Management and operation of the dining hall, including the preparation, supply and sale of food and beverages for retail sale and specified catering, at a schedule agreed to by the parties
2. Planning of menus and recipes that demonstrate creativity, responsiveness to the diverse cultures of the University, and are reflective of high standards of nutrition and appetizing goodness
3. The purchase, receipt, storage and distribution of all food and related supplies, with sufficient inventory to maintain operations
4. Hire, train, supervise and discipline all personnel necessary for the operation of the facilities
5. Sufficient cash flow to pay all salaries, wages, and benefits, inventory, change funds, etc.
6. Collect and remit all taxes
7. Apply high levels of hygiene and sanitation
8. Implement and maintain high levels of security for personnel, assets, and cash, consistent with university policy
9. Clean and provide all regular and routine maintenance for all foodservices spaces and equipment, including the replacement of light bulbs used within merchandising equipment, signage, food preparation equipment, etc.
10. Implement, promote, and monitor environmental and sustainability initiatives, in concert with the University's programs
11. Remove all waste and debris from the foodservice spaces to a location identified by the University
12. Conduct at least one annual customer satisfaction survey, sharing these results with the GCSU and Grenfell Campus via the GCSU, and working cooperatively to respond to challenges and opportunities
13. Develop and maintain an asset list and related depreciation schedule for all assets purchased by the Operator, providing an annual update of the list to the GCSU.
14. For clarification, hot water and propane systems are not provided.

8.2 Services Provided by GCSU and/or the University:

1. Supply the related infrastructure and existing utility connections/capacity to allow the operation of the supplied items and the items that have been provided by the Operator, as approved by the GCSU.
2. Supply cold water, to meet the requirements of operating the foodservice equipment including sanitary standards.
3. Heating, ventilation, and air conditioning (to the existing capacities of current equipment and systems), with the cost of cleaning, maintaining and repairing these systems.
4. Administer waste disposal with the cost charged to the Operator
5. Supply existing electrical connections, limited to the existing electrical capacity, to the leased space. The cost of all electrical usage will be charged to the Operator
6. The ceiling connection to the existing exhaust hood ductwork system, including the above ceiling ductwork and fans. The Operator will be required to clean all exhaust system components below the ceiling level (ie. exhaust hood and related) located within the leased space Grenfell Campus will arrange for the cleaning of the exhaust duct work and fans, with the cost for such cleaning, maintenance and repair charged to the Operator
7. Maintain, decorate, paint, and repair the walls, floors, and ceilings of the foodservice spaces
8. Repair and maintain the foodservice spaces, excluding damage caused by the Operator, its employees, or contractors, as the result of misuse, negligence, abuse of willful acts
9. Replace light bulbs, except for those used for merchandising, heating, signage and within equipment
10. Adequate telephones and access to high-speed internet, with the cost for such services being charged to the Operator
11. Appropriate security for the personnel and assets of the Operator
12. The University will arrange for the required servicing, maintenance, inspection, and testing of the existing exhaust hood suppression system, with all costs charged to the Operator. Any costs associated with required changes to the current suppression system will be at the Operators' expense.

9.0 Personnel

9.1 General

All staff engaged in the food service operations will be employed by the Food Services Operator, and they will be solely responsible for its employee actions. The Food Services Operator will be solely responsible to withhold and/or pay all applicable federal and provincial employment taxes and payroll insurance with respect to its employees, insurance premiums, and contributions to benefit and deferred compensation plans, licensing fees, and workers compensation costs, and shall file all required documents

and forms. The Food Services Operator shall indemnify, defend, and hold GCSU and Memorial University harmless from and against any liability and expense related to or arising out of its responsibilities.

The Food Service Operator must operate in accordance with Provincial and National labour standards. GCSU reserves the right to intervene in the event of violations against labour law, standards, and or codes.

The Food Services Operator will provide an appropriate uniform and identification system for all its employees (name tags) and will ensure all employees, including management staff, wear the uniform and name tags while on duty.

9.2 Organization

Each proposal must include an organization chart showing the proposed management structure for the dining hall and the proposed number of employees associated with each function.

9.3 Training

Each proposal must include a description of the training program provided to employees, including the topics covered.

9.4 Student Employment

The GCSU is interested in proposals that maximize the opportunity for student employment, either directly within the dining hall or in an alternate facility that supplies products to and supports the dining hall.

Proposals should detail how student employment will be maximized.

10.0 Working with Grenfell Campus Stakeholders

10.1 General

The GCSU is responsible for the oversight of the food services management contract for the dining hall and will assign a designated person to work with the Operator to ensure the objectives of the contract are met.

The Operator will also be expected to work closely with other Grenfell Campus stakeholder groups such as the Students' Council, and Grenfell Campus food services related committees.

The Operator will work with GCSU and individual stakeholder groups to determine the extent and nature of this interaction. This interaction may include, but not limited to, attending meetings of these groups, providing direct support, data reporting, stakeholder surveys, etc.

Bidders should include in their proposal plans to work with GCSU and Grenfell Campus stakeholders to improve/maintain customer satisfaction and to best meet the goals of the RFP including sustainability related issues.

10.2 Annual Food Survey

The Operator, at its own expense, will ensure that an annual food preference and satisfaction survey is conducted each fall covering food services provided to students, faculty, and staff. The survey will be approved by GCSU.

The results of this survey shall be made available to GCSU in writing.

Bidders should propose how this survey is to be done as well as other feedback mechanisms, including an ongoing feedback option on the website.

10.3 Website

The Operator is encouraged to develop and maintain a website for its food services operation that includes, but not limited to:

- Up to date menus and pricing
- Special offers
- Catering requisitions
- Customer feedback

11.0 Taxes, Utilities, Business License, and Permits

In addition to the cost of operations, (food, labour, supplies, etc.) and the commission payment to the GCSU, the Operator will be responsible for the payment of all taxes, fees, licenses, utilities, and any/all other costs applicable to the business operation.

12.0 Premises, Associated Services, Maintenance, Repair, and Replacement

12.1 Premises

GCSU through its contract(s) with Grenfell Campus shall provide, repair, or replace, when necessary, the following (at its expense):

- A. Suitable washroom accommodations

12.2 Smallwares

The Operator is responsible for the supply and replenishment of all required smallwares.

12.3 Signage

Signage, including, but not limited to clear pricing and allergy warnings, is the responsibility of the Operator. As such, the Operator will be required to supply appropriate signage that is approved by Grenfell Campus.

12.4 Point of Sales Equipment

The Operator at its expense must supply the Point of Sales system sufficiently advanced to provide necessary control and financial data. The system must support management of meal plans. The Operator will be responsible for the maintenance and upkeep of all Point of Sales systems.

12.5 Vehicles

The Food Services Operator shall at its expense provide necessary vehicle(s) for use in the food service operation. Such vehicles may be required for catering and transport of items to various locations around the campus. The Food Services Operator shall be responsible for the vehicle's gas, oil, maintenance, repair, and automobile liability insurance. The Food Services Operator will ensure that the vehicles are maintained in good working order and that they are driven in a safe and courteous manner by its employees. The Operator will be provided with one (1) parking space in the loading bay area for the use of its staff/employees. Any other required parking must be in accordance with the University parking permit guidelines.

That Food Services Operator shall defend, indemnify, and hold GCSU, Grenfell Campus and or Memorial University harmless from and against all claims, loss and expense which result from the Food Services Operator vehicles.

13.0 Reporting

Section 7.0 outlines reporting requirements for sustainability initiatives. In addition to these reporting requirements, the Food Services Operator will be responsible for reporting of:

- Financial statements – annually with monthly breakdowns
- Pricing - annually
- Revenue – monthly by source of revenue
- Consumption patterns – monthly and annually

14.0 Financial Consideration

14.1 General

The GCSU is looking for a total return that includes some or all of:

- A. Capital investment - the Food Service Operator will be required to make the necessary investment for construction related costs, equipment, service counters, point of sales equipment, signage, and merchandising.
- B. A commission rate to be paid on all catering including any decorating sales made on campus, by the Operator or any affiliated company or any form of partnership, whether from within the dining hall, or any other place on campus, including catering and decorating, which may have been prepared off-site and delivered to the campus, and catering and decorating which has been prepared within the dining hall and delivered on or off campus, and for all forms of payment, including cash, debit, credit, invoice or internal charge.
- C. Value added contributions to student life, residence life, scholarships, or other contributions to the University community. These could include, but not limited to, sustainability efforts, Campus Food Bank, Grenfell Community Garden, Dining Hall Strategy Group, etc.

GCSU will entertain up to two financial proposals from a single respondent.

14.2 Financial Proposal Evaluation Method

Pricing is worth **25 points** of the total score.

The proponent with the highest financial return to the GCSU will earn the full 25 points. The next highest will earn a proportional number of points. For example:

Proponent	Total Return over 3 years	Points
A	\$25,000	25
B	\$15,000	15
C	\$ 0	0

Required Financial Proposal Information

- i. Completed Schedule A-6 - Food Service Budget
- ii. Return to GCSU – included in Schedule A-6

Schedule A-6 - Food Service Budget:

Proponents are to complete the Schedule A-6 “Food Service Budget” table as part of their financial submission proposal. Refer to instruction details in Schedule A-6 for requirements and budget template.

- b) Each respondent **must** provide a three-year budget of sales and expenses, using the designated template.
- b) Respondents may provide clarifying notes or explanations to more fully illuminate the elements of their financial proposal.

Financial Proposal

Proponents are to completely address, on a point-by-point basis, each requirement identified in this section and should be complete in all respects. Proponents are requested to format responses in accordance with the sequence noted below. Each category to be separated and identified by title as follows:

(a) Financial Reporting and Audits

The Successful Proponent will work closely with GCSU to continuously improve the thoroughness and transparency of all reporting related to foodservice operations at Grenfell Campus. In addition, GCSU/University reserves the right to audit the recording of sales and cash reconciliation by assigning an employee to accompany the Successful Proponent’s staff involved in these functions as required.

In addition to reports related to Health and Safety, third party audits or reviews, and sustainability initiatives, the successful Proponent will prepare regular and ad hoc reports for GCSU’s contact, related to:

- Sales
- Expenses

Grenfell Campus Student Union
Request for Proposals
Redevelopment and Operation of Campus Dining Hall

- Profitability
- Participation rates
- Average cheque
- The effectiveness of marketing campaigns
- Transaction speed

GCSU also wishes to have a strong trust relationship between the food service provider and the campus community and considers that financial transparency is an excellent means to help achieve this. The GCSU is interested in exploring the level of financial transparency that the provider is able to undertake.

Proponents must include a description of the level of financial reporting and transparency that they will undertake with campus stakeholders.

(a) Renegotiation of Prices

Prices and related charges may not normally be increased more than once per contract year, with the Successful Proponent electing to change prices either for May 1 or September 1 of the year.

Proponents are required to provide a proposal for how annual price increases and changes to other fees; charges or assessments will be determined. Included in this proposal should be a description of how Grenfell Campus stakeholders will be involved in decision-making.

b) Provision for Additional Fees/Costs or Charges

No new fees, cost, charges, or similar assessment, including those related to catering and conferences, will be permitted without the written approval of the University.

15.0 Marketing

The ability to increase participation, drive revenue, and improve customer satisfaction will be supported by a comprehensive marketing plan that engages social media and electronic advertisements.

Bidders must include a high-level summary of the marketing plans and programs for this contract.

16.0 General Terms and Conditions

16.1 Acceptance of Proposals:

The GCSU does not bind itself to accept any proposal.

16.2 Proposal Costs:

All costs related to submission of proposals and travel and accommodations for presentations or site visits will be the responsibility of the bidder.

16.3 Proposal to Form Part of Contract:

This RFP Document, and attachments, answers to questions and addenda and the proposals submitted by the successful respondent, including any additional correspondence, presentations or submissions will be attached to and form part of the Contract that is entered into between the parties.

16.4 Unresolved Issues:

Notwithstanding the provisions for resolving disputes which may be contained in the contract, in the event that matters related to the proper provision of food services are unresolved, GCSU's position will take precedence. The preferred bidder will initiate and complete whatever actions are necessary to meet GCSU's requirements.

16.5 Ownership of Responses:

All proposals, marketing material, and supporting material will become the property of GCSU.

16.6 Sub-Contracting:

There will be no sub-contracting of services under this agreement.

16.7 No Assignment:

The Food Services Operator shall not assign, transfer or sub-contract, in whole or in part, the contract or any services there under, without the written consent of GCSU.

16.8 Non-Disclosure:

Information pertaining to the GCSU and/or the University, that is obtained by the bidder as a result of the bidder's participation in this RFP, is confidential and must not be disclosed by the bidder except as authorized by the GCSU and/or the University. The successful bidder will be required to complete a privacy schedule as part of a final contract.

All proponents acknowledge that any proposals submitted through this RFP, the information contained therein, and any contracts resulting, may be subject to release under the Access to Information and Protection of Privacy Act of the Province of Newfoundland and Labrador. The requirements of this Act will supersede any conditions included by proponents around release of information.

16.9 Laws of Newfoundland and Labrador:

This Request for Proposals, all responses to it, and the resulting contract will be governed by the laws of the Province of Newfoundland and Labrador, and any dispute arising therefrom will be referred exclusively to the jurisdiction of the courts of Newfoundland and Labrador.

The Food Service Operator must operate in accordance with Provincial and National labour standards. GCSU reserves the right to intervene in the event of violations against labour law, standards, and codes.

16.10 Indemnity:

In responding to this RFP, bidders warrant their compliance with all appropriate municipal, provincial and federal regulations, laws, and orders.

Bidders must agree to indemnify the GCSU and its employees, directors, and officers if they fail to comply, and the GCSU reserves the right to cancel any agreement arising from this RFP if the bidder fails to comply with the above.

The Operator shall agree to indemnify the GCSU and its employees, directors and officers against any damage caused to the GCSU as a result of any negligence or unlawful acts of the Operator or its employees.

The Operator shall agree to indemnify the Grenfell Campus Student Union, and Memorial University and its employees, directors and officers against any claims or costs initiated by third parties as a result of any negligence or wrongful acts of the Operator or its employees.

16.11 Insurance:

The Operator guarantees to maintain adequate comprehensive commercial general liability and all risk property damage insurance, and Professional Liability, Errors, & Omissions insurances, each with limits in an amount not less than \$5,000,000 per occurrence.

The Food Service Operator will be required to maintain a minimum of \$2,000,000 insurance for all vehicles owned or operated by or on behalf of the Operator.

The Operator shall provide GCSU with certificates on an annual basis evidencing its insurance policies with respect to operations under the contract.

GCSU shall be named as an additional insured under the Operator's insurance policy or policies to the extent Grenfell Campus is indemnified pursuant to Section 16.10.

16.12 Registered to Conduct Business in Newfoundland and Labrador:

The Corporation Act of Newfoundland and Labrador requires that an extra-provincial company be registered before it begins or carries on business in the province. If your company is not registered, please apply for the appropriate forms and procedures to:

Commercial Registrations Division
Department Of Government Services
Po Box 8700
St. John's NL, A1B 4J6
Canada
Phone: (709)729-3317, Fax: (709)729-0232
Website: http://www.gs.gov.nl.ca/registries/companies/corp_art_inc.html

16.13 Independent Contractor:

The Operator shall be considered an independent contractor for all purposes of the contract.

The Operator shall obtain all necessary supplies and employ all management and other personnel required for the contract in its own name. GCSU reserves the right of final approval on management personnel assigned to the contract.

The Operator shall be solely responsible for all personnel actions regarding employees on its payroll and shall withhold and/or pay all applicable federal and provincial employment taxes and payroll insurance with respect to its employees, insurance premiums, contributions to benefit and deferred compensation plans, licensing fees and workers compensation costs, and shall file all required documents and forms and shall indemnify, defend and hold GCSU, Grenfell Campus, and or Memorial University harmless from and against any liability and expense related to or arising out of its responsibilities.

The Operator shall carry on its business on behalf of GCSU as a principal contracting party, acting only as a food services management contractor.

16.14 Licenses and Permits:

The Operator shall obtain all licenses and permits required for the operation of this contract.

16.15 Health and Safety:

The Operator shall comply with all Memorial's Health and Safety requirements and shall comply with any federal, provincial, and municipal legislation and regulations pertaining to workplace health and safety and food safety.

16.16 Other Memorial Policies and Regulations:

The Operator will ensure that its employees adhere to Memorial policies and regulations related to their activities while on campus. These policies include, but are not limited to:

- Alcohol Policy
- Emergency management
- Parking
- Privacy
- Sexual harassment
- Smoking
- Purchasing

These policies can be viewed on-line at <http://www.mun.ca/policy/>

16.17 Contract Termination:

The contract may be terminated on ninety (90) days written notice by either party without cause.

GCSU may immediately terminate the contract if food safety standards are not met and fail to be rectified within a timeframe, both as determined by representatives of the Government of Newfoundland and Labrador.

If either party breaches a material provision of the contract or fails to remedy such breach within thirty (30) days, the party not in breach may terminate the contract upon expiration of the thirty-day remedy period.

16.18 Taxes

The Operator will collect and remit necessary taxes on all taxable food items and services provided under the contract and shall pay any other taxes as required for the performance of the contract.

Appendices

Appendices provided as separate attachments:

- A.1 Student, Staff and Faculty Survey
- A.2 Drawing of Dining Hall, First Floor Area
- A.3 Existing Systems & Limitations
- A.4 Existing IFC drawings of current vendor area
- A.5 Campus Map
- A.6 Food Service Budget Template

APPENDIX 'A.1'

STUDENT, STAFF AND FACULTY SURVEYS

GRENFELL
CAMPUS



Your input into the future direction of food services at Grenfell Campus is greatly appreciated. Information is being collected from students, faculty and staff, and high school applicants to better understand their needs and aid future foodservice contracts.

The survey will take about 10 minutes to complete.

If you wish, you will be entered into a draw to win one of three \$20 gift certificates. The contact information you provide for the draw will be used solely for the purposes of notifying you if you win a prize. It will not be linked to the data provided in your survey response.

Default Question Block

The information requested on this form is collected under the authority of the Access to Information and Protection of Privacy Act (ATIPPA), 2015 (SNL2015 Chapter A-1.2) and will be used for the purpose of reviewing the future direction of food services at Grenfell Campus. This form is designed to collect your responses anonymously. No identifying information is required, and your responses will not be linked to you through the survey administration process. If this survey contains open questions, please do not identify yourself or others in your responses. This survey is being conducted by the Grenfell Campus Student Union in partnership with the Office of the Deputy Provost (Grenfell and Labrador campuses). Survey results will be prepared in aggregate/summary form and will be shared with authorized personnel in the office of the Grenfell Campus Student Union. Survey data will be kept securely by Marketing, Communications, and Advancement on behalf of the Deputy Provost (Grenfell and Labrador campuses). Your responses will be kept confidential by authorized personnel in that office and the office of the Grenfell Campus Student Union and will not be disclosed unless required by law. This administrative survey is subject to the ATIPP legislation, and the university may be required to disclose your survey responses through an access to information request. Your participation is voluntary. By completing this survey, you acknowledge you have read this introduction and agree to participate. You may end your participation at any time during the survey by closing your browser window before reaching the end of the

survey. Questions about the survey may be directed to Kirk Wiseman, Grenfell Campus Student Union, at

s22kw@mun.ca

What is your employment/enrollment status?

- Student
- Future student
- Faculty
- Staff

How long have you been employed at Grenfell Campus?

- Less than 2 years
- 2-5 years
- 5-10 years
- More than 10 years

What year of study are you currently in?

- Undergraduate First Year
- Undergraduate Second Year +
- Graduate Student

Where do you consider your permanent home to be?

- Newfoundland and Labrador
- Elsewhere in Canada
- International

What is your current housing arrangement?

- Living in the community in a rental unit
- Chalet-style residence
- Dormitory-style residence
- Living at home with parents/guardians
- Other

If you had your choice, which foods would you eat most often? (Select up to five)

- | | | |
|---|---|---|
| <input type="checkbox"/> Hot/Grilled Sandwiches | <input type="checkbox"/> Hot Breakfast | <input type="checkbox"/> International |
| <input type="checkbox"/> Cold Sandwiches/Subs | <input type="checkbox"/> Comfort/Home-Style Cooking | <input type="checkbox"/> Traditional Newfoundland |
| <input type="checkbox"/> Burgers/Hot Dogs | <input type="checkbox"/> Soup/Stew/Chili | <input type="checkbox"/> Vegetarian |
| <input type="checkbox"/> Pizza | <input type="checkbox"/> Seafood | <input type="checkbox"/> Vegan |

Pasta

On any given day, approximately how many hours do you normally spend on campus?

- 2 hours
- 4 hours
- 6 hours
- 8 hours
- I live on campus

How often do you currently prepare meals on campus?

- Never
- 1-2 times per week
- 3-4 times per week
- 5-6 times per week
- 7-8 times per week
- More than 8 times per week

How often do you currently purchase meals on campus?

- Never
- 1-2 times per week

- 3-4 times per week
- 5-6 times per week
- 7-8 times per week
- More than 8 times per week

Approximately how much do you spend per week on food?

On campus

Prepared meals/fast food off campus

Groceries

Approximately how much do you spend per week on food, at lunch?

On campus

Prepared meals/fast food off campus

On average, how many total hours per week do you spend shopping for food, cooking, and cleaning up after cooking?

- Less than 1 hour
- 1-3 hours
- 3-5 hours
- 5-7 hours
- 7-9 hours
- More than 9 hours

When making food purchases on campus, what do you mostly purchase?

- Cold beverages
- Hot beverages
- Small snacks
- Light meals
- Full meals

When choosing lunch, how important are the following factors?

(Rank the following factors in order of importance from 1

(most important) to 8 (least important), using each number only once).

Price/Value

Familiarity

Interesting/New options

Quality

Nutritional Value

Quantity/Portion size

Low Environmental Impact

Other (please specify)

On most days, for lunch, do you usually:

- Buy lunch on campus
- Buy lunch off campus
- Bring lunch from home
- Return to residence/home to make lunch

How often do you make purchases from vending machines?

- Never
- Once per month
- Once per week
- Once per day
- More than once per day

How important is it to your parents/guardians that there is either an optional or mandatory meal plan?

- Very Important
- Fairly Important
- Important
- Slightly Important
- Not at all Important

How likely are you to purchase an optional meal plan?

- No chance
- Possibly
- Likely, if it offered improved flexibility
- Likely, if it provided a discount
- Most likely would

Very Likely

If there was a mandatory meal plan, how would it affect your likelihood to apply for residence?

Greatly Increase

Slightly Increase

No Effect

Slightly Reduce

Greatly Reduce

How would you describe your cooking skills?

I can do basic tasks (boil water, make toast, microwave meals)

I can cook simple meals (pasta, sandwiches, scrambled eggs)

I can cook moderately complex meals (stir-fries, roasts with sides)

I can cook advanced meals (multi-course meals, intricate dishes)

When deciding to attend Grenfell Campus, was cooking for yourself:

Important

Unimportant

Neither important or unimportant

When deciding to attend Grenfell Campus, was cooking for yourself:

- Positive
- Negative
- Neither positive or negative

What is one thing that would improve your food service experience on campus?

Do you have any additional comments or questions?



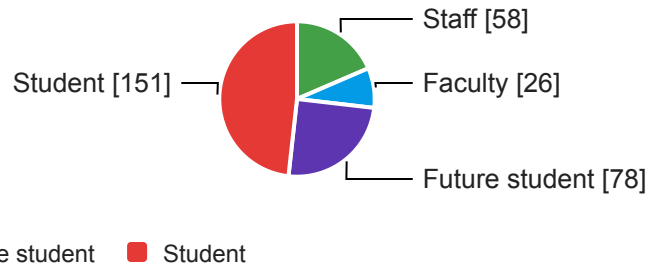
Thank you for taking the time to complete this survey. If you would like to be entered into the prize draw, please use the link sent to you along with this survey.

Submit your survey results by clicking the arrow below.

Powered by Qualtrics

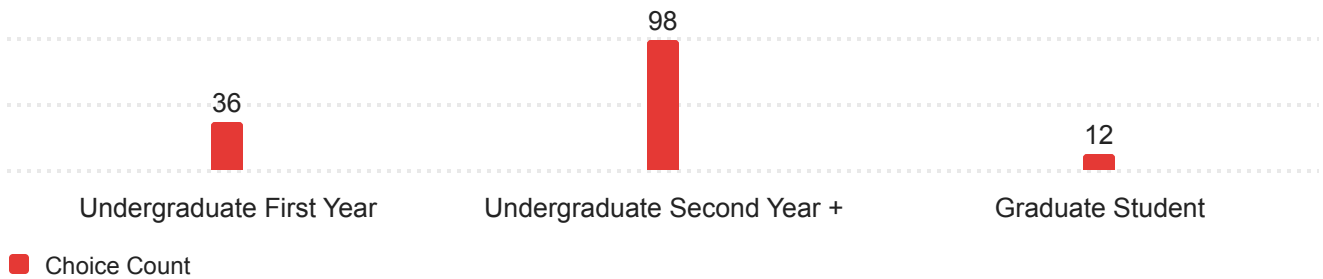
What is your employment/enrollment status?

313 Responses



What year of study are you currently in?

146 Responses



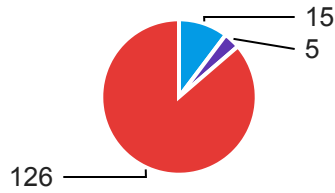
How long have you been employed at Grenfell Campus?

84 Responses



Where do you consider your permanent home to be?

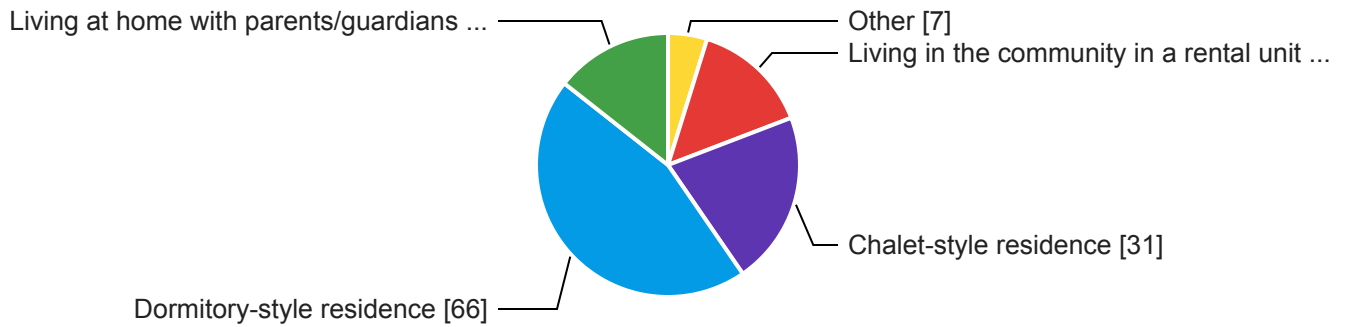
146 Responses



International Elsewhere in Canada Newfoundland and Labrador

What is your current housing arrangement?

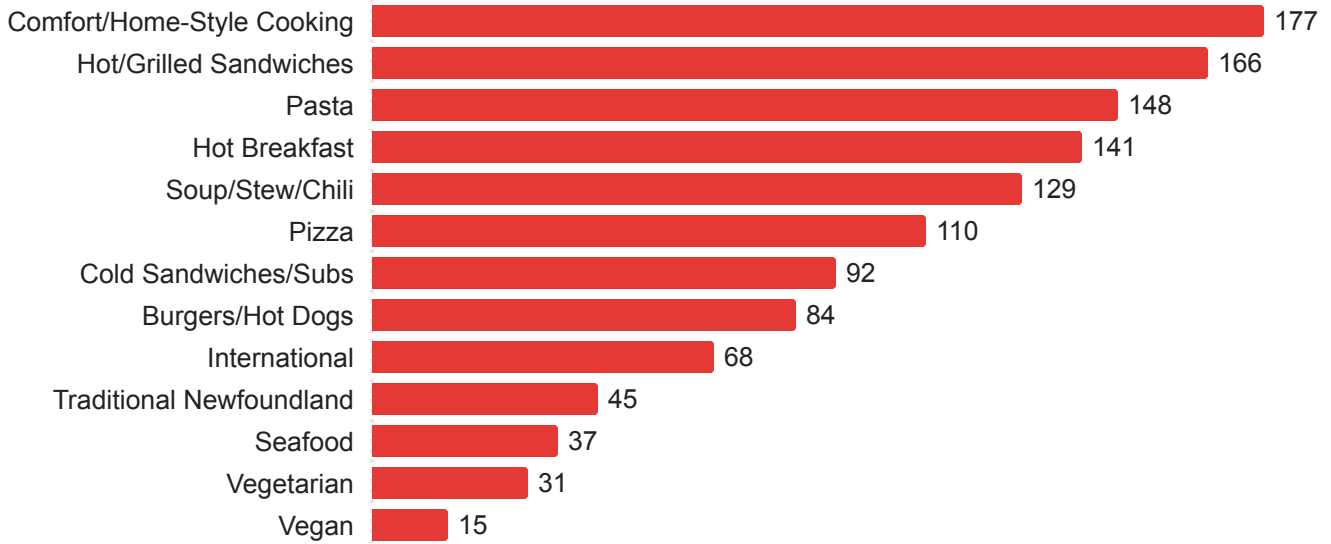
146 Responses



Other Living in the community in a rental unit Chalet-style residence Dormitory-style residence
Living at home with parents/guardians

If you had your choice, which foods would you eat most often? (Select up to five)

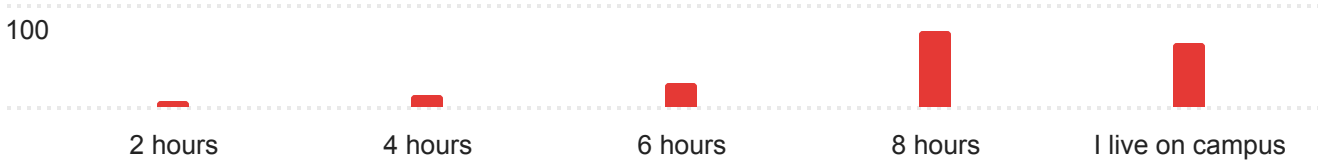
292 Responses



Choice Count

On any given day, approximately how many hours do you normally spend on campus?

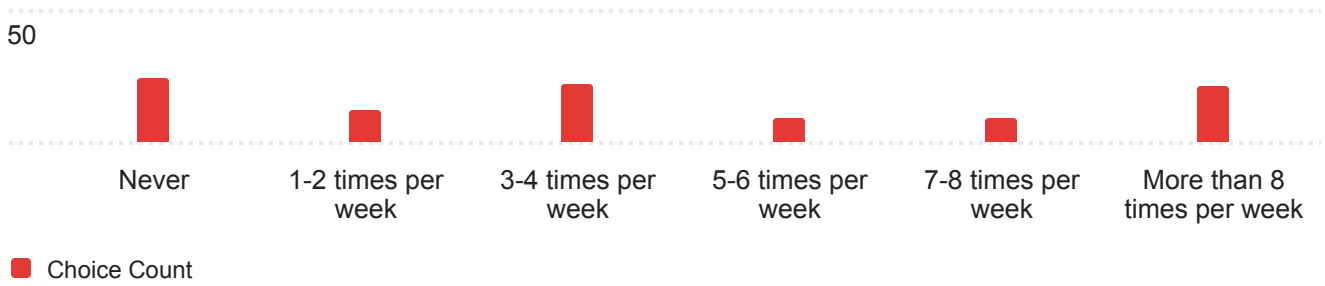
175 Responses



Choice Count

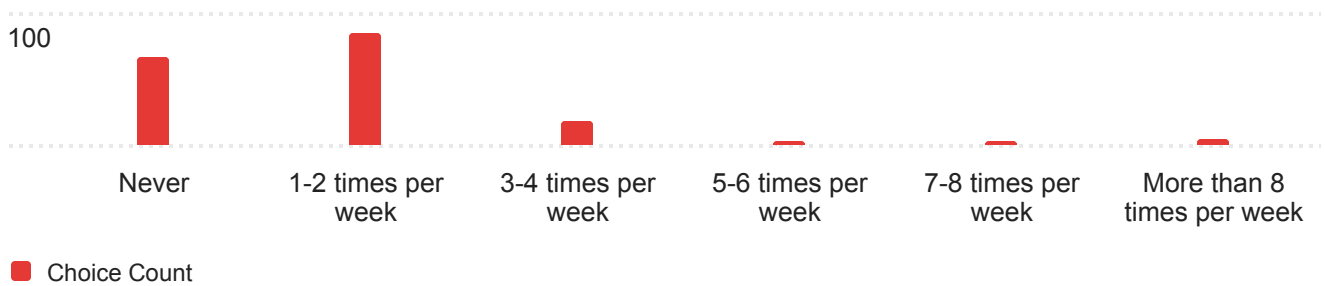
How often do you currently prepare meals on campus?

97 Responses



How often do you currently purchase meals on campus?

175 Responses



Approximately how much do you spend per week on food (On campus)?

Field	Min	Max	Mean	Standard Deviation	Variance	Responses
On campus	0.00	140.00	26.10	28.38	805.22	97

Approximately how much do you spend per week on food (Prepared meals/fast food off campus)?

Field	Min	Max	Mean	Standard Deviation	Variance	Responses
Prepared meals/fast food off campus	0.00	200.00	39.02	38.19	1458.66	97

Approximately how much do you spend per week on food (Groceries)?

Field	Min	Max	Mean	Standard Deviation	Variance	Responses
Groceries	0.00	300.00	91.79	63.30	4006.76	97

Approximately how much do you spend per week on food, at lunch (On campus)?

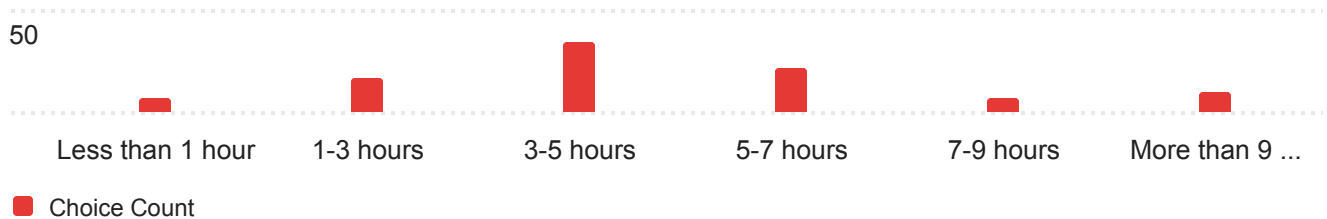
Field	Min	Max	Mean	Standard Deviation	Variance	Responses
On campus	0.00	105.00	15.82	18.02	324.66	175

Approximately how much do you spend per week on food, at lunch (Prepared meals/fast food off campus)?

Field	Min	Max	Mean	Standard Deviation	Variance	Responses
Prepared meals/fast food off campus	0.00	652.00	33.53	55.39	3067.64	175

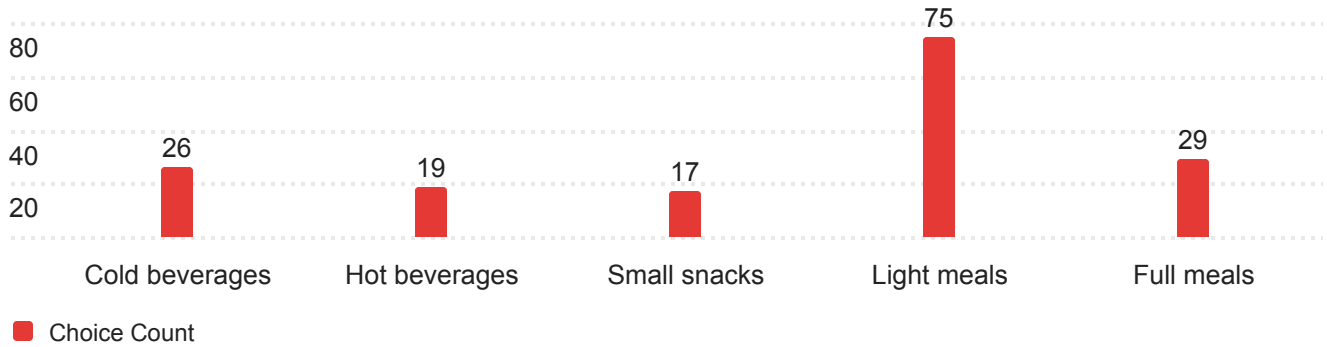
On average, how many total hours per week do you spend shopping for food, cooking, and cleaning up after cooking?

97 Responses



When making food purchases on campus, what do you mostly purchase?

166 Responses



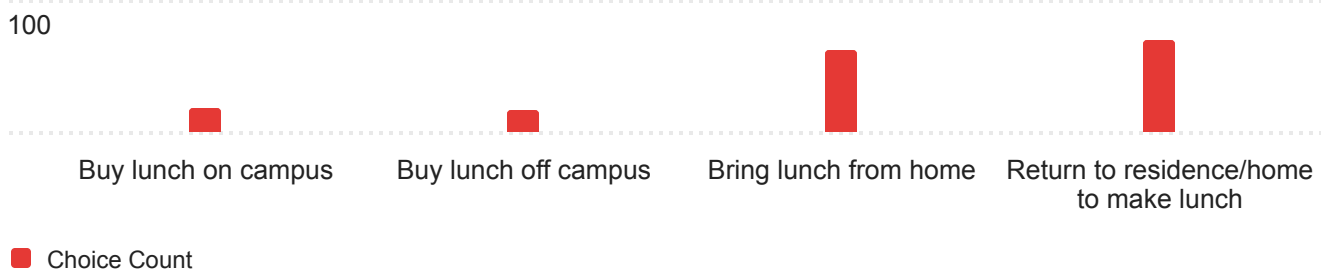
When choosing lunch, how important are the following factors? (The following factors were ranked on a scale of 1 - 8, with 1 being the most important).

221 Responses

Field	Average Rank
Price/Value	2.03
Quality	2.45
Nutritional Value	3.64
Quantity/Portion size	4.17
Familiarity	4.58
Interesting/New options	5.40
Low Environmental Impact	6.41
Other (please specify)	6.69

On most days, for lunch, do you usually:

166 Responses



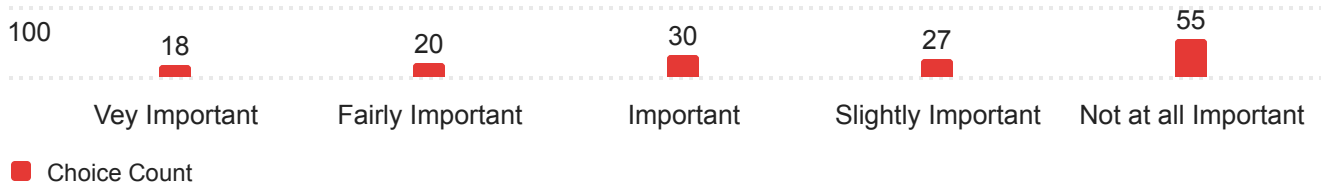
How often do you make purchases from vending machines?

223 Responses



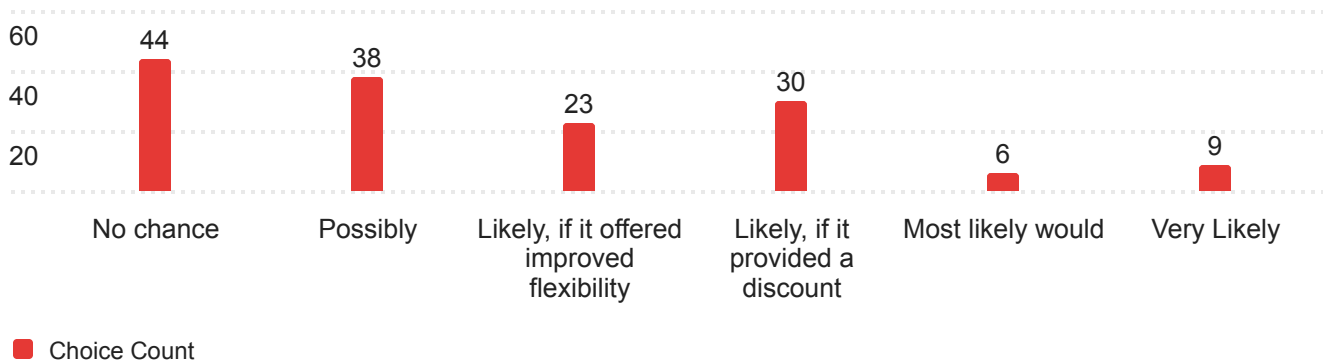
How important is it to your parents/guardians that there is either an optional or mandatory meal plan?

150 Responses



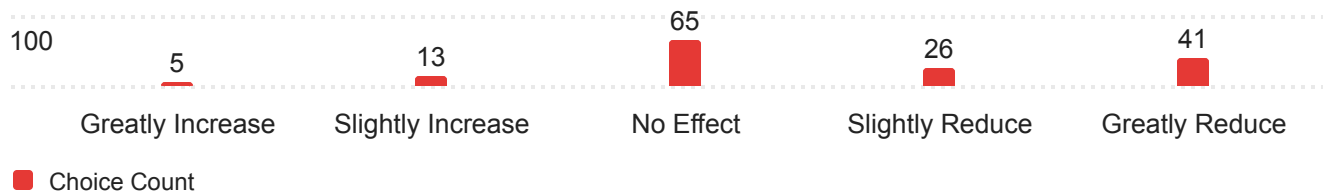
How likely are you to purchase an optional meal plan?

150 Responses



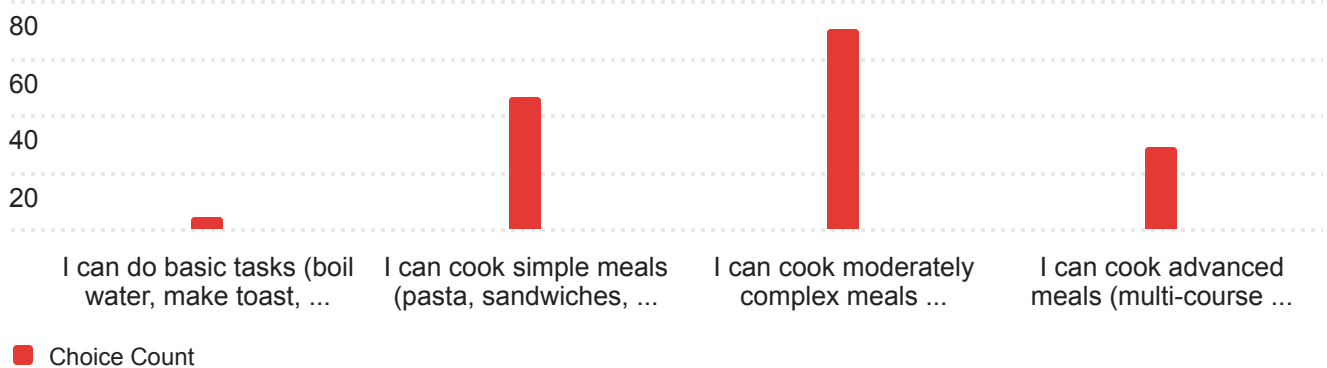
If there was a mandatory meal plan, how would it affect your likelihood to apply for residence?

150 Responses



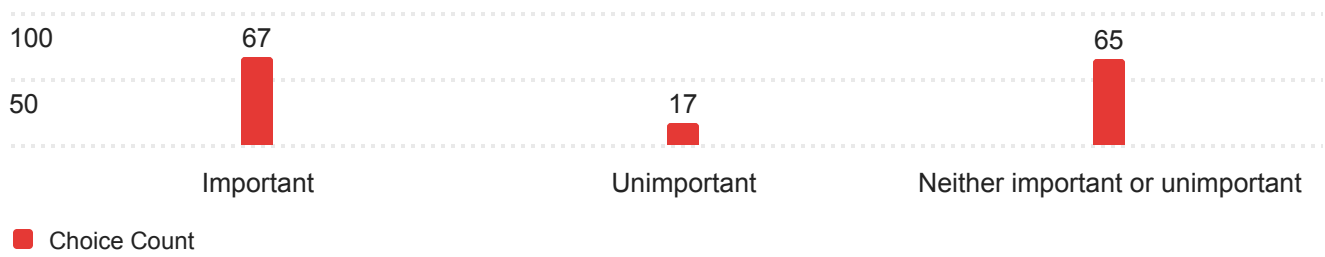
How would you describe your cooking skills?

149 Responses



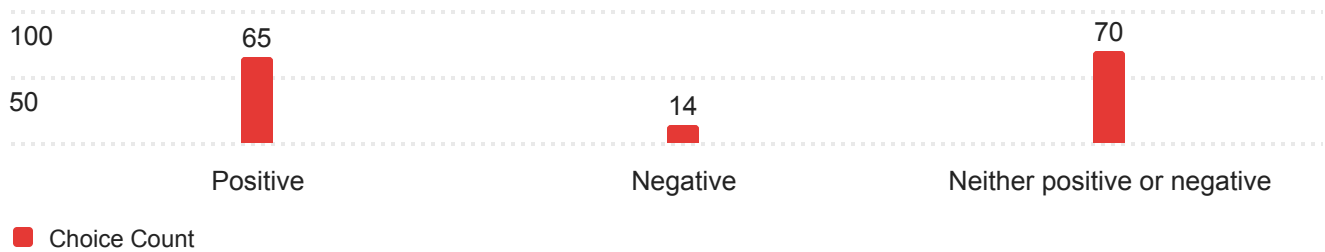
When deciding to attend Grenfell Campus, was cooking for yourself:

149 Responses



When deciding to attend Grenfell Campus, was cooking for yourself:

149 Responses



Grenfell Campus Food Services Survey: Written Responses

“I am rarely on main campus because I attend the nursing school. Perhaps I would go more often if there were affordable meals and a good coffee place!” A number of respondents indicated they would like to see well-priced quality coffee.

“When I order lunch from the campus cafeteria, often there's no humus or falafel for veggie wraps. There are few affordable and healthy vegetarian options. The cafe options are limited. Approximately 15 students suggested more options including: vegetarian, vegan, halal.” Students also requested accommodations for food allergies and sensitivities.

“Having something like a grocery store deli section (ready to go sandwiches, tortilla chips and salsa, broccoli salad, sushi, hot soup... might be a cost-effective way to provide meals, instead of a restaurant style menu and pricing.”

“Consider turning part of the space (the front part of the restaurant near the cereal) into some kind of corner store area selling larger bags of chips, cases of drinks, cups of ramen, and shelf stable things like cereal and granola bars by the box.”

“For the new food service [operator]... if there could be more of home cooked [prepared on site] food not... trucked-in frozen prepaked as now.”

Pricing:

In addition to the regular survey results, 60 respondents noted that current pricing was too expensive and a factor when buying at the dining hall

“...Food at the dining hall has become so expensive that it's often cheaper/as cheap to order DoorDash for something far better quality or tastier.”

An *“...improvement of cost and quality (both nutritional quality and quality of ingredients) would have a positive effect on my food service experience on campus.”*

“Portion sizes should be considered. Perhaps half portions...”

Food Quality:

75 respondents gave written feedback that food quality was poor and a deciding factor when buying at the dining hall.

There was a clear ask for broader menu options with more flexibility in the menu with specials, and less pub-style food and more healthy-quality food. “More cafeteria style than restaurant. For example, a changing healthy menu, not just pub food...”

Suggestions also included Tim Horton's home-style meals and food that is prepared on site. There was an ask for local food/ingredients.

“I think local fresh food is good for us” Less plastic packaging was also suggested.

“Provide a list of meals in the menu under Halal food so Muslim students can buy food without worrying about the ingredients.”

“New sandwich/sub/wrap options so that you can build your own...”

Food safety and preparedness was raised by a number of respondents. Customers would like to see improvements in this area.

Customer Service:

Concerns were shared regarding overall customer service. Respondents recommended improved customer communications.

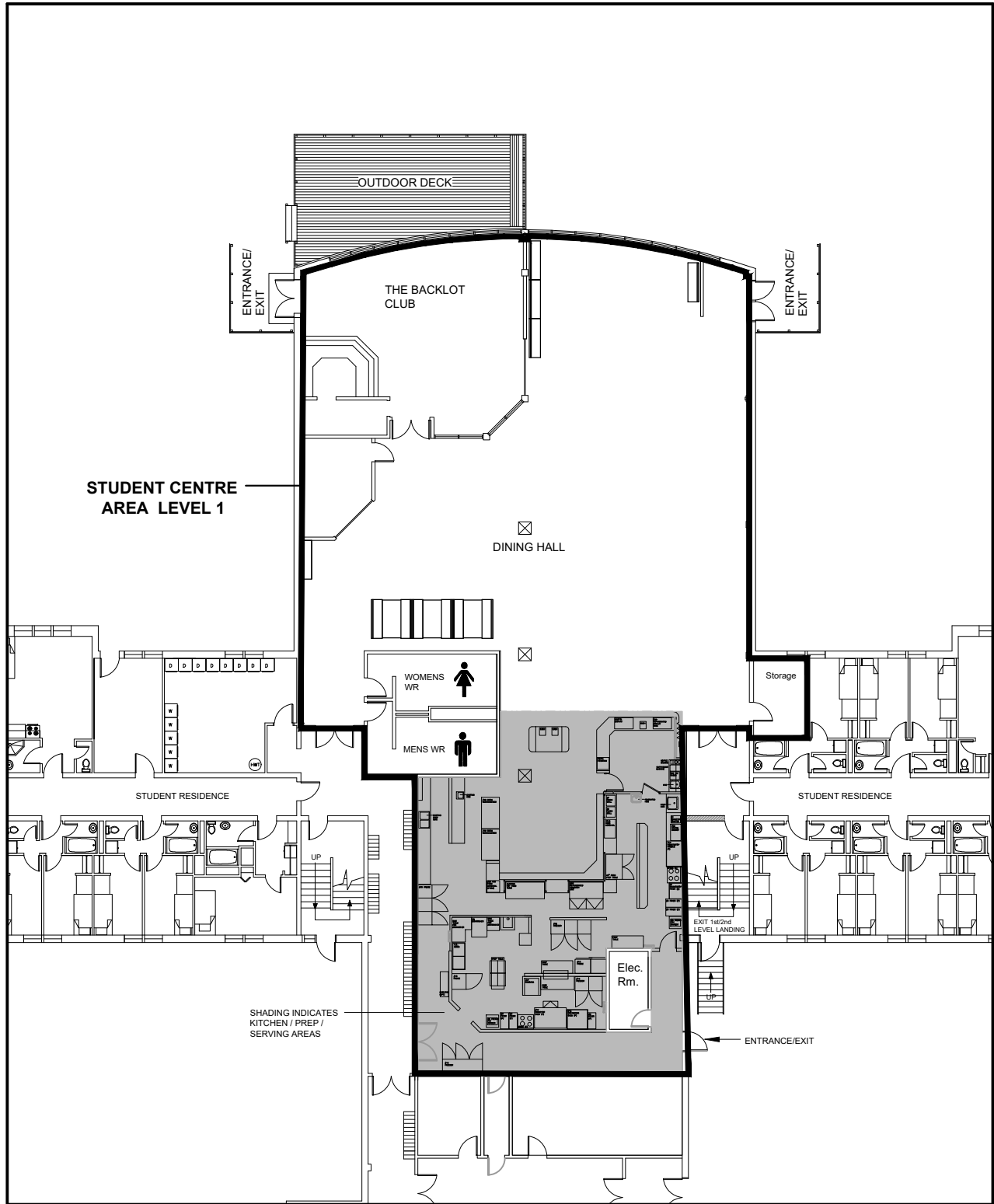
“Food service Operating hours need to improve for on campus students during the regular semester... the spring and summer and during reading week breaks... and exams. I recommend longer breakfast availability. Slightly longer hours and during events and during exams with improved quality of food.

Delivery! I am often rushing from classes to meetings to virtual meetings and have a very short window of time to eat. Getting all the way down to the cafeteria and waiting in a line-up is not usually an option. Maybe having pre-orders, you could pick up?”

“Future meal plans include digital tool (such as mobile apps or online dashboards) that allow Advertise options more. Offer deals and cheap, easy options. students to track spending, customize meal options and pre-order food.”

“Advertise menu options more. Offer deals and cheap, easy options.”

APPENDIX 'A.2'
EXISTING FLOORPLAN



**GRENFELL
CAMPUS**



project **MEMORIAL UNIVERSITY
GRENFELL CAMPUS
RFP GRENFELL CAMPUS DINING HALL**
drawing **DINING HALL - EXISTING FLOORPLAN**

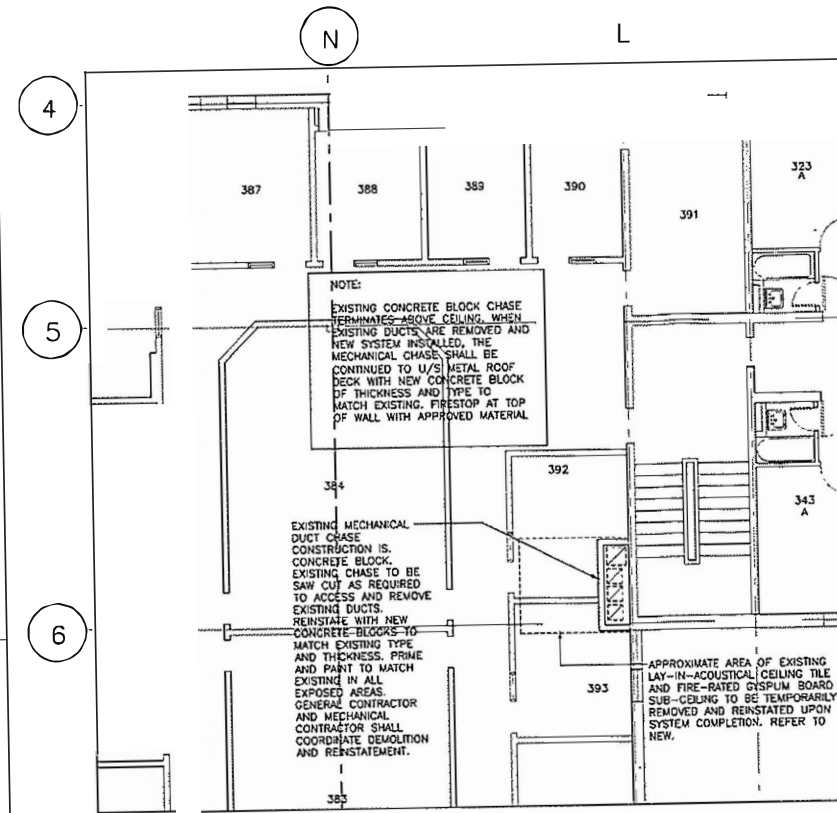
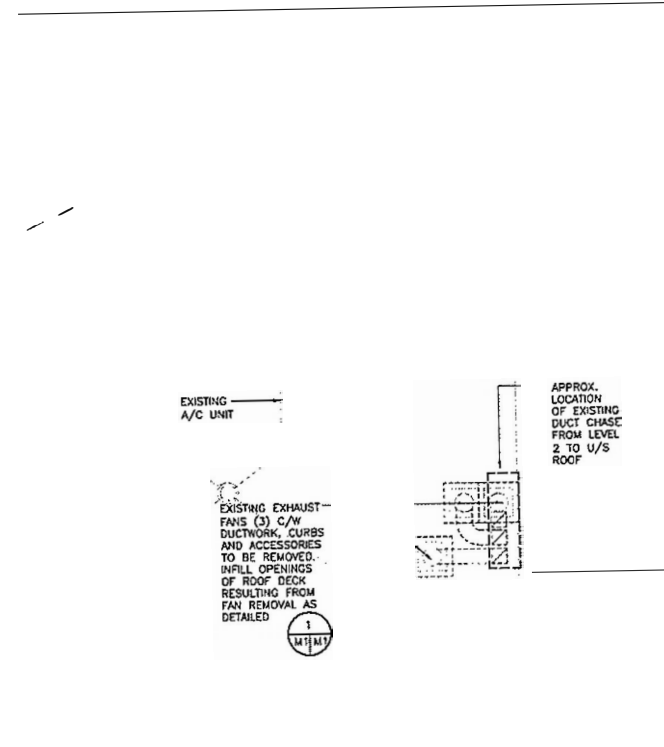
drawn by R.C.	approved by K.M.G.
date APRIL 2026	scale NTS
project no.	revision no.
drawing no. SK-1	

APPENDIX 'A.3'

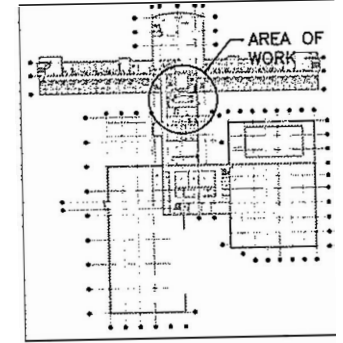
**EXISTING AS-BUILT DRAWINGS
MECHANICAL VENTILATION UPGRADE FOOD COURT
(TFM-066-15)**

GENERAL AND ARCHITECTURAL DEMOLITION NOTES:

- DO NOT SCALE FROM THESE DRAWINGS.
- ALL WORK SHALL BE CARRIED OUT IN COMPLIANCE WITH THE LATEST EDITION OF THE NATIONAL BUILDING CODE.
- THE CONTRACTOR SHALL BE RESPONSIBLE FOR PROTECTION OF EACH ROOM DURING DEMOLITION/CONSTRUCTION. NO ROOM WILL BE LEFT UNSECURE AT ANY TIME. CO-ORDINATE WITH OWNER FOR SCHEDULED ACCESS TO EACH ROOM TO CARRY OUT CONSTRUCTION. ENSURE SITE IS SECURE AT THE END OF EACH WORK DAY.
- CONTRACTOR IS RESPONSIBLE TO MAKE LIKE NEW ANY AREAS DAMAGED DUE TO DEMOLITION OR NEW CONSTRUCTION.
- THE SEQUENCE OF WORK TO BE COORDINATED WITH THE BUILDING FACILITIES MANAGEMENT AND GRENFELL CAMPUS STUDENT UNION.
- ALL DEMOLITION MATERIALS UNLESS NOTED OTHERWISE TO BE REMOVED AND PLACED IN A DUMPSTER AT THE END OF EACH DAYS WORK. DUMPSTER TO BE EMPTIED AS REQUIRED. REFUSE TO BE DISPOSED OF IN ACCORDANCE WITH THE AUTHORITY HAVING JURISDICTION.
- THIS FACILITY IS OPERATIONAL ON A DAILY BASIS. CONTRACTOR IS RESPONSIBLE FOR MAINTAINING A SAFE WORKING ENVIRONMENT THROUGHOUT THE DURATION OF THIS PROJECT AND CARRY OUT WORK IN A MANNER THAT CAUSES LITTLE DISRUPTION TO THE DAILY ROUTINE. WORK SCHEDULE TO BE COORDINATED WITH GRENFELL FACILITIES MANAGEMENT AND GRENFELL CAMPUS STUDENT UNION.
- CONTRACTOR SHALL TAKE MEASURES NECESSARY TO ENSURE DUST AND DEBRIS DOES NOT MIGRATE INTO THE EXISTING OPERATING FACILITY.
- ENSURE ALL OFFICE FURNITURE IS PROTECTED IN AREAS OF CHASE DEMOLITION. CONTRACTOR TO STORE IN A SAFE LOCATION DURING CONSTRUCTION. COORDINATE WITH OWNER.
- NOISE TO BE KEPT TO A MINIMUM WHERE POSSIBLE.
- ALL AREAS TO BE CLEANED AFTER WORK IS COMPLETE.
- ALL DEMO TO BE CO-ORDINATED WITH NEW LAYOUT AND MECHANICAL AND ELECTRICAL DRAWINGS. CONTRACTOR IS RESPONSIBLE FOR LOCATING ALL ELECTRICAL/MECHANICAL SERVICES IN WALLS/CEILINGS (OR SECTIONS OF WALLS) NOTED FOR DEMOLITION. PRIOR TO CARRYING OUT THIS WORK.
- ALL EXISTING ELECTRICAL FIXTURES, WIRING, ETC AND ANY MECHANICAL ITEMS TO BE REMOVED BY ELECTRICAL/MECHANICAL CONTRACTORS.
- ENSURE FLOOR AND SURROUNDING MECH/ELEC EQUIPMENT ARE PROTECTED IN AREA OF BLOCK REMOVAL PRIOR TO DEMOLITION.
- CONTRACTOR TO VISIT SITE PRIOR TO BIDDING TO FULLY UNDERSTAND SCOPE AND EXTENT OF WORK UNDER THIS CONTRACT. CONTRACTOR SHALL VERIFY ALL DIMENSIONS AND ALL EXISTING CONDITIONS ON SITE BEFORE PROCEEDING WITH THIS WORK. NO EXTRAS WILL BE ALLOWED FOR ANY COSTS THAT HAVE BEEN REASONABLY FORESEEN.
- THIS DEMOLITION PLAN GENERALLY SHOWS THE EXTENT OF DEMOLITION WORK BUT SHALL NOT BE INTERPRETED AS AN AS-BUILT DOCUMENT. CONTRACTOR TO VISIT SITE PRIOR TO BIDDING TO BECOME FAMILIAR WITH EXISTING CONDITIONS AND SCOPE OF WORK.
- CONTRACTOR TO VERIFY EXACT LOCATIONS OF ALL EXISTING MECHANICAL EQUIPMENT, DUCTWORK, CONTROLS AND ELECTRICAL PRIOR TO BIDDING.
- GENERAL CONTRACTOR SHALL PROVIDE SUITABLE FIRE-STOPPING AT ALL PENETRATIONS IN FIRE SEPARATIONS USING METHODS AND MATERIALS APPROVED BY THE NBCC, LATEST EDITION AND SHALL SUBMIT A CATALOGUE CUT OF PROPOSED MATERIAL TO ENGINEER FOR APPROVAL.



location drawing no.
drawing no. where detailed



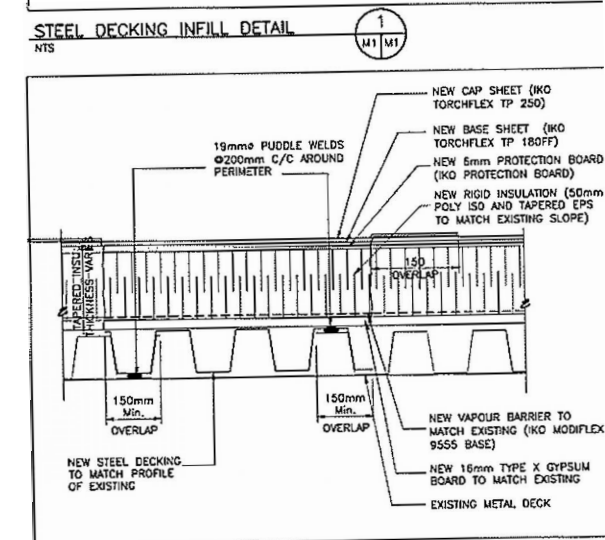
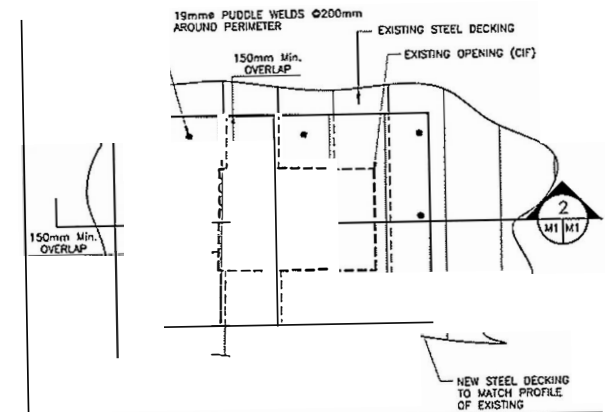
no.	revision	date
2.	ISSUED FOR TENDER	7/23/2015
1.	ISSUED FOR REVIEW	7/22/2015

PROVINCE OF NEWFOUNDLAND
PERMIT HOLDER
CLASS "X"
This Permit Allows
ATLANTIC ENG. CONSULTANTS LTD.
to practice Professional Engineering in Newfoundland & Labrador.
Permit No. as Issued by APESM DOLFE which is valid for the year 2015.

REGISTERED ENGINEER
NEWFOUNDLAND

ATLANTIC ENGINEERING CONSULTANTS LTD.
CIVIL, STRUCTURAL, MUNICIPAL, ELECTRICAL, MECHANICAL.
ENGINEERS, PLANNERS AND PROJECT MANAGERS

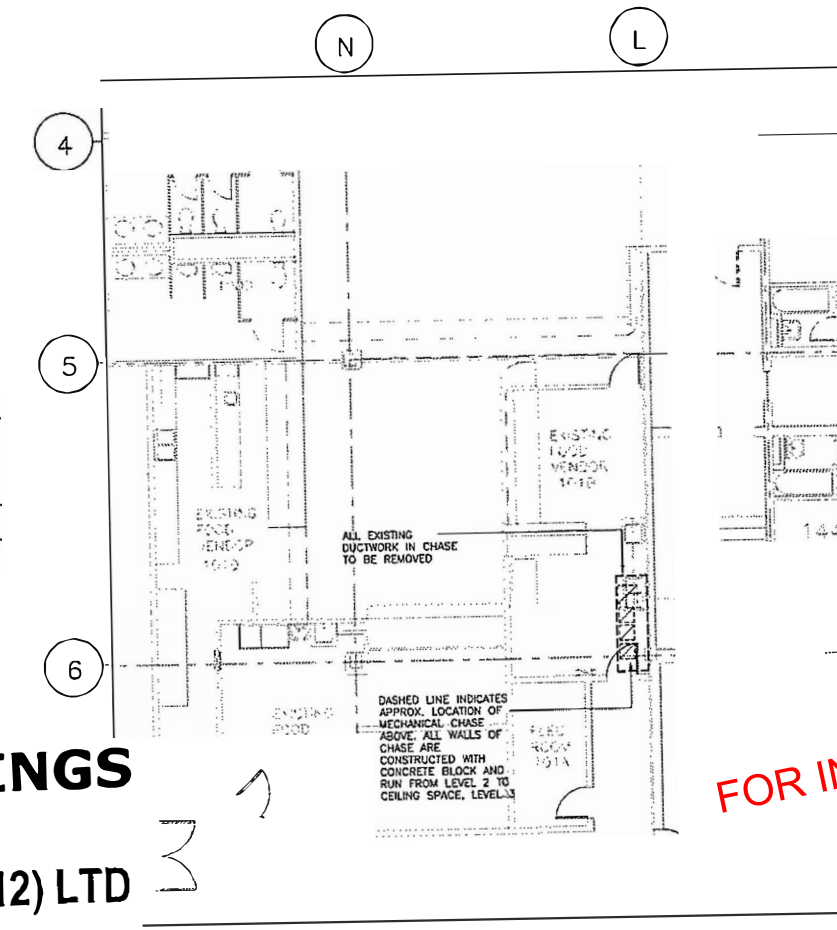
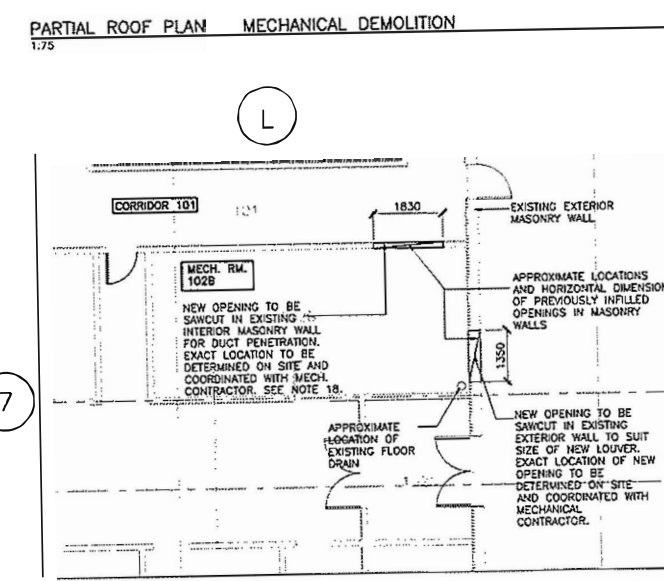
34 Main Street, Corner Brook, Newfoundland A2H 1C3
(709) 634-3612 Fax No(709)634-4628



EXISTING ROOFING COMPONENTS, INCLUDING BUT NOT LIMITED TO THE FOLLOWING, SHALL BE REINSTATED TO MAKE LIKE NEW OVER METAL DECK INFILL. ALL MATERIALS SHALL BE COMPATIBLE WITH EXISTING SYSTEMS.

CAP SHEET
BASE SHEET
PROTECTION BOARD
VAPOUR BARRIER

CONTRACTOR SHALL CONFIRM EXISTING ROOFING COMPONENTS ON SITE



AS-BUILT DRAWINGS
TEC CONSTRUCTION (2012) LTD

FOR INFORMATION ONLY

client
GRENFELL MEMORIAL UNIVERSITY
Department of Facilities Management

project
MEMORIAL UNIVERSITY
MECHANICAL VENTILATION UPGRADE
FOOD VENDOR AREA
GRENFELL CAMPUS
CORNER BROOK, N.L.

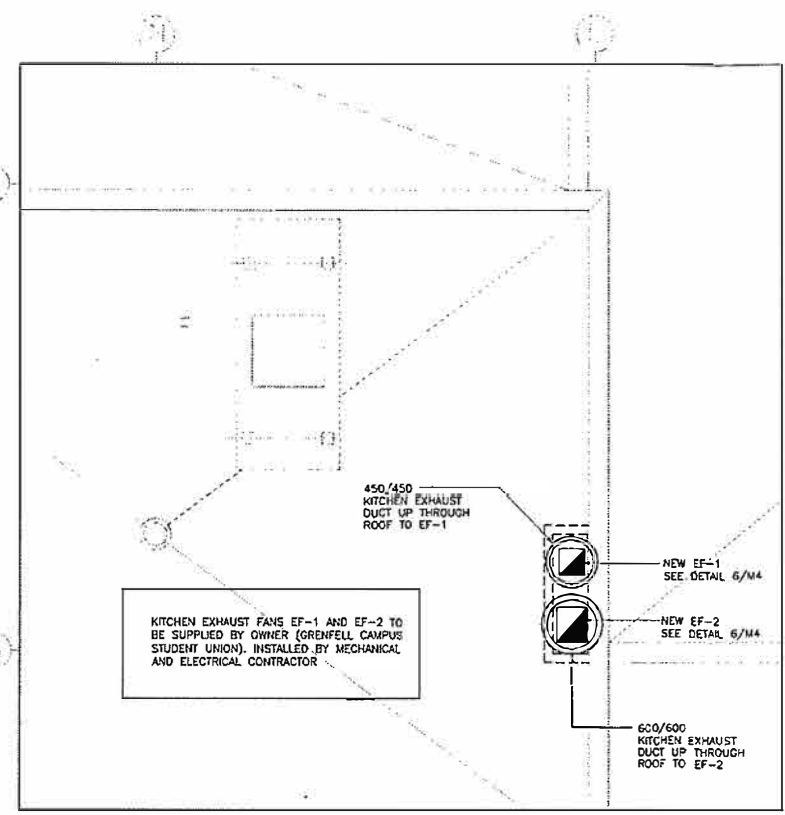
drawing title
MECHANICAL DEMOLITION AND NOTES

drawn	RC/TC
designed	B. LUFF
checked	B. LUFF
approved	D.J. D'CESARE
scale	AS SHOWN
date	JULY 2015
project	3017A

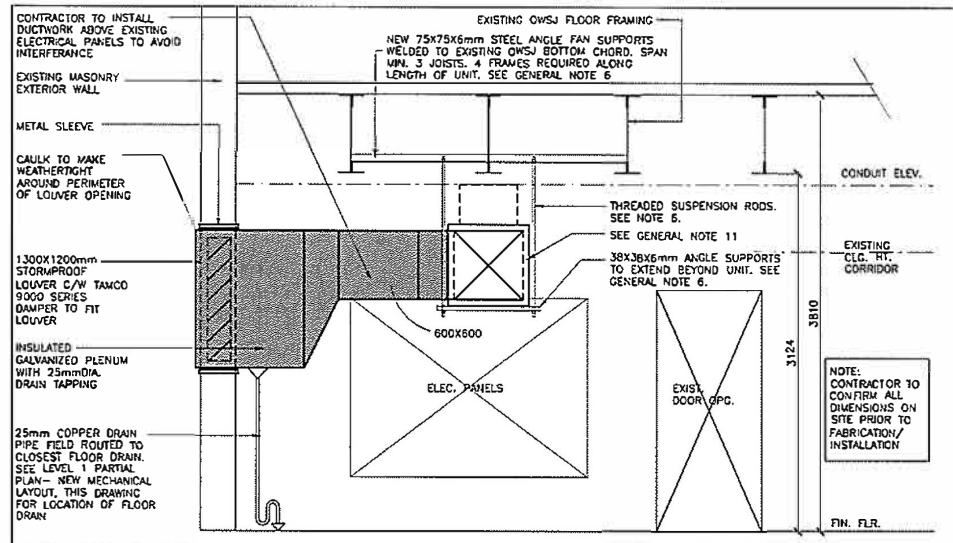
drawing no.
M1

GENERAL NOTES:

- DO NOT SCALE FROM THESE DRAWINGS.
- ALL WORK SHALL BE CARRIED OUT IN COMPLIANCE WITH THE LATEST EDITION OF THE NATIONAL BUILDING CODE, NFPA 96, SMACNA STANDARDS AND THE NATIONAL PLUMBING CODE.
- FINISHED FACE OF NEW WALL/INFILLS TO BE FLUSH WITH FINISHED FACE OF EXISTING WALLS. NEW WALL CONSTRUCTION TO MATCH EXISTING. PREPARE FOR PAINTING/FILLING AS REQUIRED. COLOUR TO MATCH EXISTING. EXISTING ADJACENT WALLS TO BE REPAINTED BACK TO A POINT WHERE THERE IS NO OBVIOUS LINE DEMARCATION.
- COORDINATE NEW CONSTRUCTION WITH MECHANICAL.
- FOLLOWING CONSTRUCTION, ALL AREAS TO BE THOROUGHLY CLEANED.
- NEW 75x75x6mm STEEL ANGLE FAN SUPPORTS AS SHOWN. CONTRACTOR TO ALSO SUPPLY AND INSTALL UNIT SUPPORTS INCLUDING THREADED SUSPENSION RODS, NUTS AND ANY ADDITIONAL HARDWARE REQUIRED TO SECURE UNIT. GENERAL CONTRACTOR TO COORDINATE WITH MECHANICAL CONTRACTOR.
- GENERAL CONTRACTOR SHALL PROVIDE APPROVED FIRE-STOPPING AT ALL PENETRATIONS IN FIRE SEPARATIONS USING METHODS AND MATERIALS APPROVED BY THE NBCC, LATEST EDITION. CONTRACTOR TO SUBMIT CATALOGUE CUTS OF PROPOSED MATERIALS AND/OR METHODS FOR APPROVAL.
- ANY ADJACENT MATERIALS DAMAGED AS A RESULT OF NEW CONSTRUCTION SHALL BE REPAIRED AND/OR REPLACED TO MAKE LIKE NEW AND MATCH EXISTING.
- MAKE-UP AIR FAN SF-1 TO BE SUPPLIED BY OWNER (GRENFELL CAMPUS STUDENT UNION), INSTALLED BY THIS CONTRACTOR.
- CONTRACTOR SHALL ENSURE ALL MECHANICAL DUCTWORK AND EQUIPMENT IS INSTALLED AT A MINIMUM DISTANCE OF 914mm AWAY FROM FRONT FACE OF ELECTRICAL PANELS. NOT ALL ELECTRICAL EQUIPMENT IS SHOWN (FOR CLARITY). CONTRACTOR TO CONFIRM LOCATIONS ON SITE. COORDINATE INSTALLATIONS WITH EXISTING SITE CONDITIONS.
- MAKE-UP AIR FAN SF-1 SHALL BE SUPPLIED BY OWNER. CONTRACTOR TO HANG/SUPPORT IN ACCORDANCE WITH MANUFACTURER'S INSTRUCTIONS.



PARTIAL ROOF PLAN - NEW MECHANICAL LAYOUT
1:75



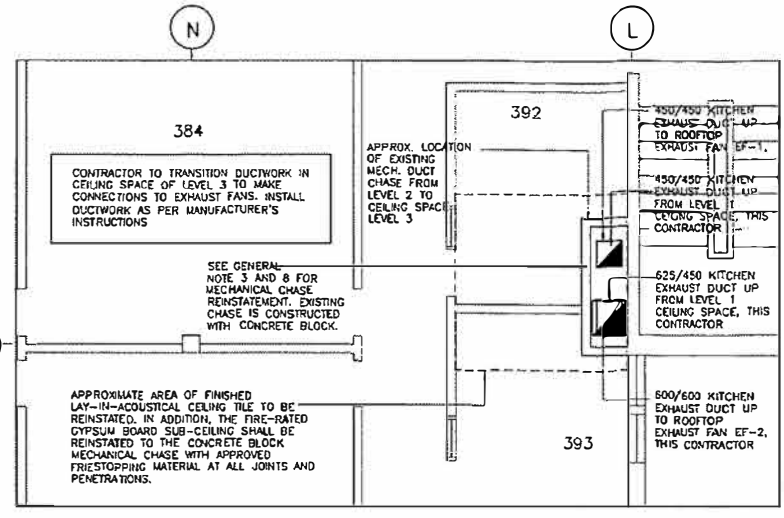
SECTION THROUGH MECHANICAL ROOM SHOWING PLENUM DETAIL
1:25

PLUMBING NOTES:

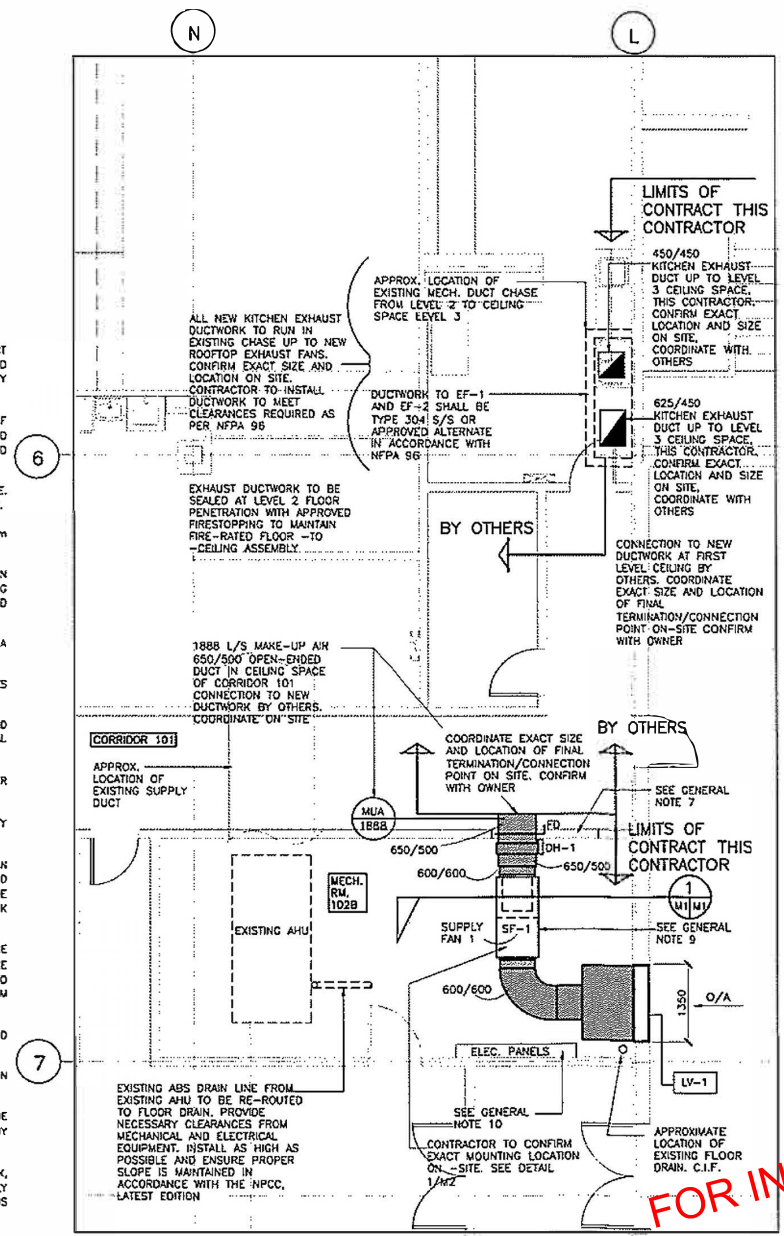
- ALL PLUMBING SHALL BE INSTALLED IN ACCORDANCE WITH THE LATEST EDITION OF THE NATIONAL BUILDING CODE.
- PROVIDE ALL PIPE SUPPORTS AND HANGERS AS REQUIRED AND SPACED AS PER MANUFACTURER'S REQUIREMENTS.
- ALL DRAIN PIPING TO BE SLOPED AT A MINIMUM OF 1:50 IN THE DIRECTION OF FLOW IN ACCORDANCE WITH THE NATIONAL PLUMBING CODE OF CANADA, LATEST EDITION.

HVAC NOTES:

- ALL DUCTWORK SHOWN SCHEMATICALLY. MECHANICAL CONTRACTOR TO VERIFY ALL DUCT DIMENSIONS IN FIELD PRIOR TO FABRICATION. NO EXTRAS WILL BE ENTERTAINED FOR FAILURE TO COMPLY. ENGINEER TO BE NOTIFIED IN THE EVENT OF ANY INTERFERENCE INCURRED. **DO NOT SCALE DRAWINGS.**
- ALL SUPPLY AIR/MAKE-UP AIR DUCTWORK SHALL BE GALVANIZED STEEL OF LOCKFORMING QUALITY TO ASTM A525M, Z90 ZINC COATED, UNLESS NOTED OTHERWISE. FABRICATION, REINFORCEMENT AND THICKNESS TO ASHRAE AND SMACNA STANDARDS.
- ALL MAIN DUCT BRANCHES TO BE RUN IN CEILING SPACE AS HIGH AS POSSIBLE. COORDINATE DUCT OPENINGS IN WALLS AND CEILINGS WITH GENERAL CONTRACTOR.
- ALL SUPPLY AIR/MAKE-UP AIR DUCTWORK SHALL BE INSULATED WITH 25mm THICK MINERAL FIBRE TO CGSB 51-OP-10M.
- ALL KITCHEN EXHAUST DUCTWORK TO BE CONSTRUCTED AND INSTALLED IN ACCORDANCE WITH NFPA-96, SMACNA STANDARDS AND THE NATIONAL BUILDING CODE. DUCTWORK TO BE TYPE 304 STAINLESS STEEL OR OTHER APPROVED ALTERNATE MATERIAL IN ACCORDANCE WITH NFPA 96.
- ALL DUCT HANGERS SHALL BE INSTALLED IN ACCORDANCE WITH SMACNA STANDARDS.
- COORDINATE ALL WORK WITH ALL DISCIPLINES AND GRENFELL FACILITIES MANAGEMENT AND GRENFELL CAMPUS STUDENT UNION.
- INSTALL FIRE DAMPERS AT ALL FIRE RATED PENETRATIONS, THROUGH FIRE-RATED ASSEMBLIES. FIRE DAMPERS TO HAVE A MINIMUM FIRE RESISTANCE RATING EQUAL TO OR GREATER THAN THAT OF THE SEPARATION.
- ALL SUPPLY AIR/MAKE-UP AIR DUCTWORK PENETRATIONS THROUGH EXTERIOR WALLS AND FLOORS TO BE SEALED AND MADE AIR AND WATER TIGHT.
- ALL SUPPLY AIR/MAKE-UP AIR DUCT JOINTS TO BE SEALED USING HIGH VELOCITY DUCT SEALER.
- CONTRACTOR TO PROVIDE ADEQUATE ACCESS FOR CLEANING VERTICAL KITCHEN EXHAUST DUCTWORK. ACCESS PANELS SHALL BE OF THE SAME MATERIAL AND THICKNESS AS DUCT AND SHALL BE GREASE-TIGHT AS PER NFPA 96. PROVIDE FIRE-RATED ACCESS PANELS IN FIRE-RATED CHASE WHERE ACCESS TO DUCTWORK IS REQUIRED.
- COORDINATE NEW VENTILATION LAYOUT WITH EXISTING SPRINKLER SYSTEM, WHERE MODIFICATIONS/RELOCATION OF EXISTING SPRINKLER PIPING AND/OR HEADS ARE REQUIRED TO ACCOMMODATE NEW DUCTWORK, CONTRACTOR IS REQUIRED TO OBTAIN A CERTIFIED SPRINKLER INSTALLER TO MODIFY EXISTING SPRINKLER SYSTEM TO ACCOMMODATE NEW DUCTWORK. SPRINKLER SYSTEM TO BE RE-CERTIFIED.
- MECHANICAL CONTRACTOR IS RESPONSIBLE FOR THE START-UP AND COMMISSIONING OF EF-1, EF-2 AND SF-1.
- MECHANICAL CONTRACTOR IS TO COORDINATE WITH ELECTRICAL TRADE IN INSTALLATION OF EF-1, EF-2 AND SF-1 CONTROLS.
- KITCHEN EXHAUST FANS EF-1, EF-2 AND MAKE-UP AIR FAN SF-1 TO BE SUPPLIED BY OWNER (GRENFELL CAMPUS STUDENT UNION) AND INSTALLED BY THIS MECHANICAL CONTRACTOR.
- CONTRACTOR SHALL SUPPLY AND INSTALL ALL NECESSARY EQUIPMENT, DUCTWORK, OFFSETS AND FITTINGS WHETHER INDICATED OR NOT, TO PROVIDE A FULLY OPERATIONAL EXHAUST AND MAKE-UP AIR SYSTEM AS COVERED UNDER THIS CONTRACT.
- ALL CONTROLS EQUIPMENT TO BE SUPPLIED BY THIS MECHANICAL CONTRACTOR AND INSTALLED BY OWNER. COORDINATE WITH GRENFELL FACILITIES MANAGEMENT AND GRENFELL CAMPUS UNION.

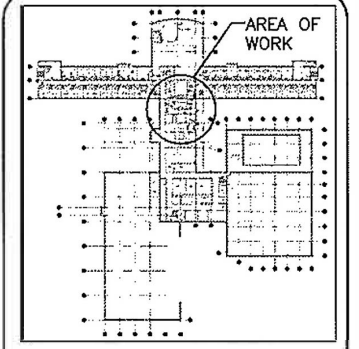


LEVEL 3 - PARTIAL PLAN - NEW MECHANICAL LAYOUT
1:50



LEVEL 1 - PARTIAL PLAN - NEW MECHANICAL LAYOUT
1:50

A	A detail no.
B/C	B location drawing no.
	C drawing no. where detailed



KEY PLAN
NTS

2	ISSUED FOR TENDER	7/23/2015
1	ISSUED FOR REVIEW	7/22/2015
no.	revision	date

PROVINCE OF NEWFOUNDLAND
PERMIT HOLDER
CLASS "A"
This Permit Allows
ATLANTIC ENG. CONSULTANTS LTD.
To practice Professional Engineering
in Newfoundland & Labrador.
Permit No. as issued by APEDEM 00172,
which is valid for the year 2015.

MEMBER
ENGINEERED
IN NEWFOUNDLAND

ATLANTIC ENGINEERING CONSULTANTS LTD.
CIVIL, STRUCTURAL, MUNICIPAL, ELECTRICAL, MECHANICAL, ENGINEERS, PLANNERS AND PROJECT MANAGERS
34 Main Street, Corner Brook, Newfoundland A2H 1G3
(709) 634-3612

sub consultant

client
GRENFELL CAMPUS **MEMORIAL UNIVERSITY**
Department of Facilities Management

project
MEMORIAL UNIVERSITY
MECHANICAL VENTILATION UPGRADE
FOOD VENDOR AREA
GRENFELL CAMPUS
CORNER BROOK, N.L.
















drawing title
NEW MECHANICAL LAYOUT AND DETAILS

drawn	RC/TC
designed	E. LUFF
approved	D.J. DICESARE
scale	AS SHOWN
date	JULY 2015
project no.	3017A
drawing no.	M2

FOR INFORMATION ONLY

LEGEND

HVAC LEGEND

-  SUPPLY DUCTWORK-THERMALLY INSULATED c/w 25mm MINERAL FIBRE BLANKET INSULATION.
-  NEW STAINLESS STEEL TYPE 304 DUCTWORK, TYPE 304 STAINLESS STEEL
-  EXISTING DUCTWORK TO BE REMOVED
-  DUCTS UP
-  DUCTS DOWN
-  DIFFUSER OR GRILLE TYPE
-  FLOW (CFM)
-  DUCT ELBOWS; R/W=1 or R/W=1.5 AS REQ'D, UNLESS NOTED OTHERWISE
-  SF-X SUPPLY AIR FAN
-  EF-X EXHAUST AIR FAN
-  FD FIRE DAMPER
-  DH DUCT HEATER
-  TS TEMPERATURE SENSOR
-  DPS DIFFERENTIAL PRESSURE SENSOR
-  SP STATIC PRESSURE SENSOR

NEW FAN SCHEDULE***												
SYMBOL	SERVING	MANUFACTURER	MODEL	TYPE	CAPACITY (L/S)	PRESSURE LOSS (Pa.)	DRIVE	CURB	R.P.M.	MOTOR (W)	POWER	REMARKS
EF-1	KITCHEN 101B	GREENHECK	CUBE 200-15	ROOFTOP CENTRIFUGAL UPBLAST	1699	299	BELT	PRE-FAB	1725	1119	208V/1PH/60HZ	SUPPLIED BY OWNER, INSTALLED BY THIS MECHANICAL CONTRACTOR, C/W DISCONNECT SWITCH, UL LISTED, MEETS NFPA 96 STANDARD, C/W HINGED CURB KIT, NON-STICK COATED WHEEL, GREASE TRAP, BIRDSCREEN, HEAT Baffle AND CLEANOUT PORT
EF-2	KITCHEN 101C	GREENHECK	CUBE 220-20	ROOFTOP CENTRIFUGAL UPBLAST	2265	299	BELT	PRE-FAB	1725	1491	208V/1PH/60HZ	SUPPLIED BY OWNER, INSTALLED BY THIS MECHANICAL CONTRACTOR, C/W DISCONNECT SWITCH, UL LISTED, MEETS NFPA 96 STANDARD, C/W HINGED CURB KIT, NON-STICK COATED WHEEL, GREASE TRAP, BIRDSCREEN, HEAT Baffle AND CLEANOUT PORT
SF-1	KITCHEN 101B/101C	GREENHECK	850-180-30	CENTRIFUGAL INLINE	1888	250	BELT	SUPPORT FROM STRUCTURE	1725	2237	575V/3PH/60HZ	SUPPLIED BY OWNER, INSTALLED BY THIS MECHANICAL CONTRACTOR, C/W VFD, FILTER BOX C/W MERV 8 FILTERS, ISOLATORS & BRACKETS, SPRING HANGING

*** SHOWN FOR INFORMATION ONLY. ALL FANS TO BE SUPPLIED BY OWNER

LOUVER SCHEDULE											
DESIGNATION	MANUFACTURER	MODEL	SIZE * WxHxD (mm)	APPLICATION	LOCATION	AIRFLOW (L/S)	FREE AREA	FINISH	COLOR	MATERIAL	REMARKS
LV-1	GREENHECK	EMH-601	1300x1200x175	INTAKE	MECH/ELEC RM. 102B	1888	0.743	KYNAR 70%	STANDARD	ALUMINUM	C/W BIRDSCREEN & FLANGED FRAME, CONFIRM SIZE OF EXISTING EXTERIOR WALL PRIOR TO ORDERING

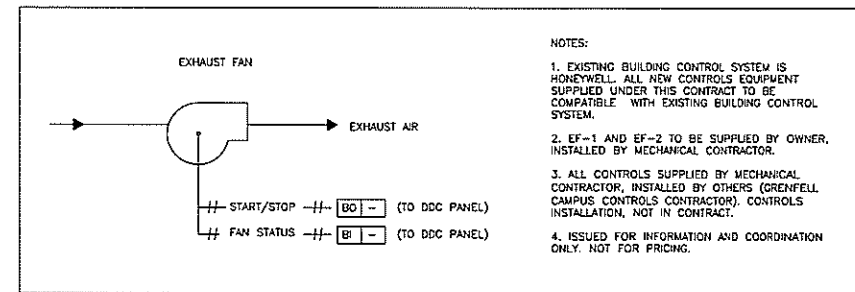
* ALL LOUVER SIZES ARE HARD METRIC CONVERSIONS FROM IMPERIAL DIMENSIONS. THESE DIMENSIONS ARE NOMINAL. EXACT OPENING SIZES REQUIRED TO ACCOMMODATE LOUVER SIZE INDICATED TO BE FORWARDED TO GENERAL CONTRACTOR BY THE MECHANICAL CONTRACTOR.

NEW DUCT HEATER SCHEDULE***										
SYMBOL	MANUFACTURER	TYPE	CAPACITY (L/s)	FACE VELOCITY (m/s)	TOTAL HEATING (kW)	VOLTAGE	DUCT SIZE (mm)	DUCT TYPE	LOCATION	REMARKS
DH-1	NEPTRONIC	FLANGED	1888	5.6	90	600V/3PH/60HZ	650/500	RECTANGULAR	MECH/ELEC RM. 102B	C/W SCR, SUPPLIED BY OWNER INSTALLED THIS MECHANICAL CONTRACTOR

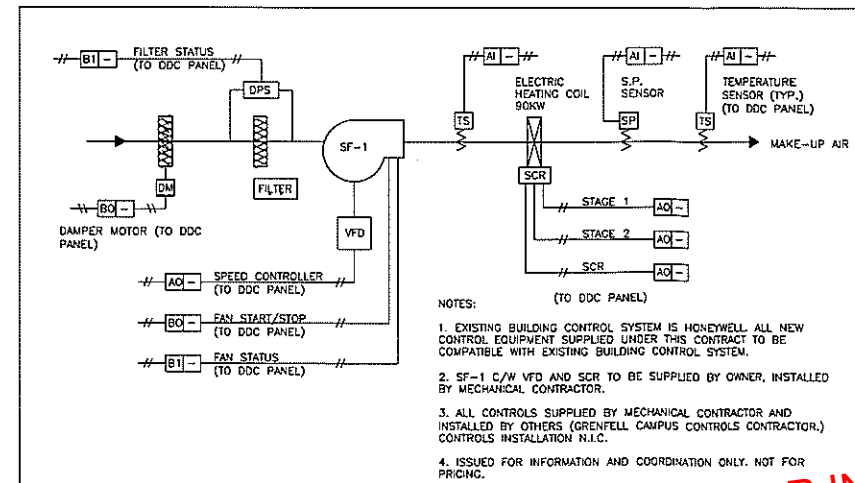
*** SHOWN FOR INFORMATION ONLY. DUCT HEATER SUPPLIED BY OWNER

SEQUENCE OF OPERATION:

- SYSTEM ON:**
- 1. - EXHAUST FAN #1 ON
 - EXHAUST FAN #2 ON
 - MAKEUP AIR FAN ON @ 100% (4000CFM)
2. - EXHAUST FAN #1 ON
- EXHAUST FAN #2 OFF
 - MAKEUP AIR FAN ON @ 40% (1600CFM)
3. - EXHAUST FAN #1 OFF
- EXHAUST FAN #2 OFF
 - MAKEUP AIR FAN ON @ 60% (2400CFM)
- SYSTEM OFF:**
- EXHAUST FAN #1 OFF
 - EXHAUST FAN #2 OFF
 - MAKEUP AIR FAN OFF
- FIRE MODE:**
- EXHAUST FAN #1 OFF
 - EXHAUST FAN #2 OFF
 - MAKEUP AIR FAN OFF

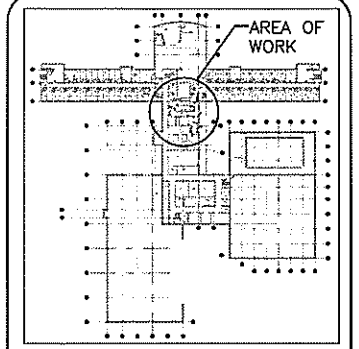


EXHAUST AIR FAN - CONTROL SCHEMATIC 1
NTS



MAKE-UP AIR FAN SF-1 - CONTROL SCHEMATIC 2
NTS

A detail no.
B location drawing no.
C drawing no. where detailed



KEY PLAN
NTS

2.	ISSUED FOR TENDER	7/23/2015
1.	ISSUED FOR REVIEW	7/22/2015
no.	revision	date

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sub consultant

client
GRENFELL CAMPUS | **MEMORIAL UNIVERSITY**
Department of Facilities Management

project
MEMORIAL UNIVERSITY
MECHANICAL VENTILATION UPGRADE
FOOD VENDOR AREA
GRENFELL CAMPUS
CORNER BROOK, N.L.

drawing title
MECHANICALSCHEDULES
SCHEMATICS AND LEGEND

drawn	TC		
designed	B. LUFF		
checked	B. LUFF		
approved	B. LUFF		
scale	AS SHOWN		
date	JULY 2015	drawing no.	M3
project no.	3017A		

FOR INFORMATION ONLY

APPENDIX 'A.4'

**EXISTING ISSUED FOR CONSTRUCTION DRAWINGS
THE GROVE**



THE GROVE MEMORIAL UNIVERSITY, GRENFELL CAMPUS CORNER BROOK, NL.

FOR INFORMATION ONLY



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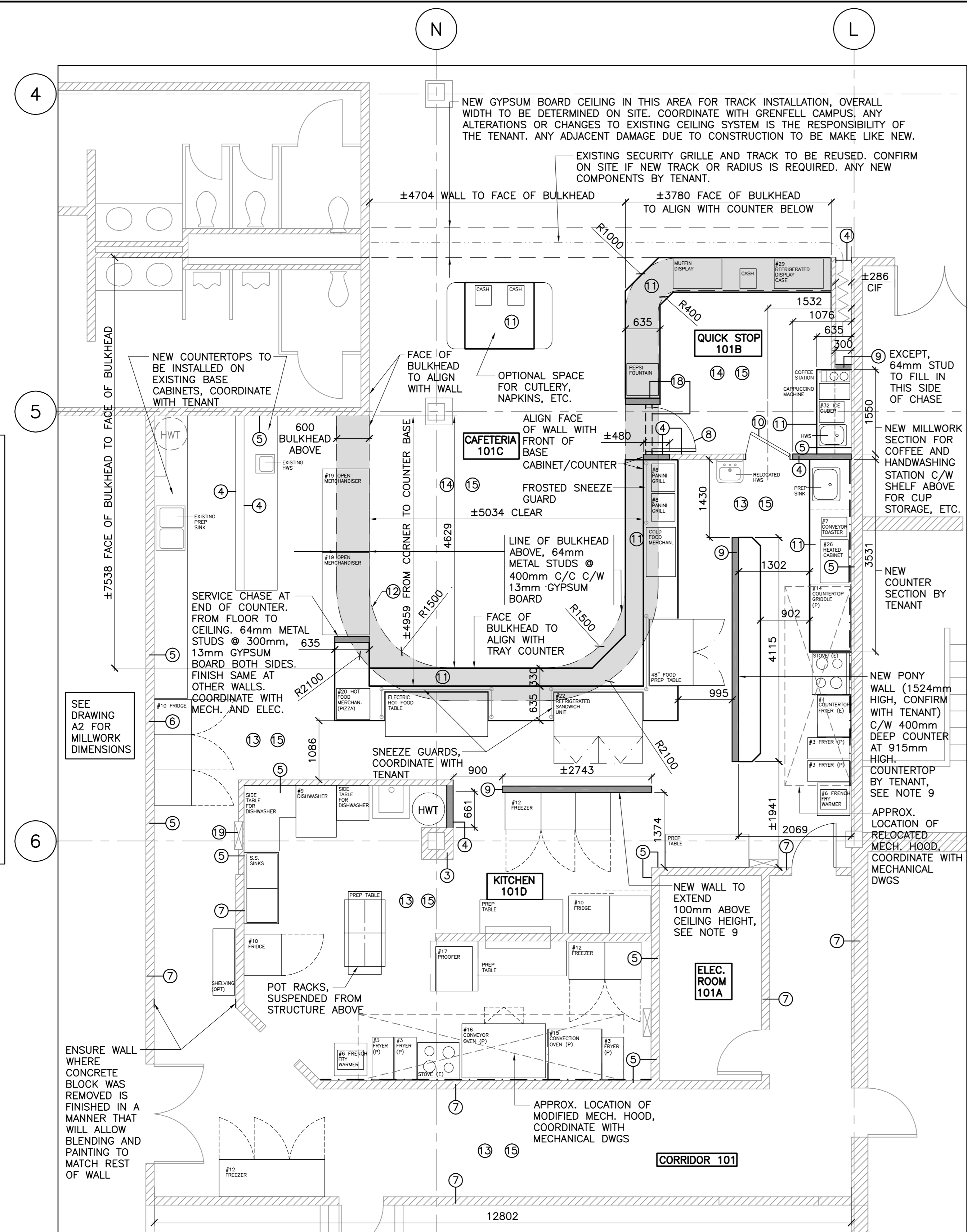
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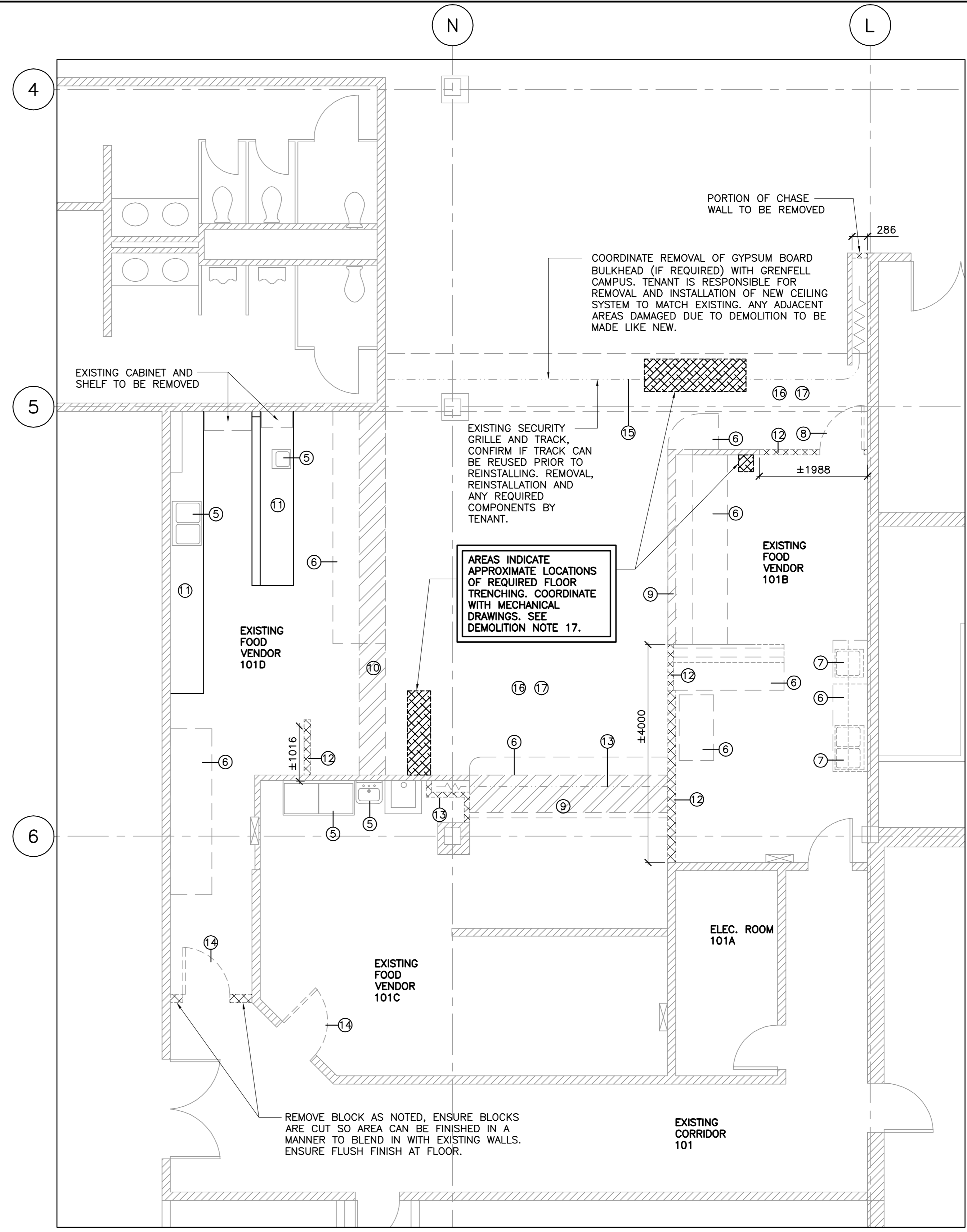
List of Drawings

- A1 - FLOOR PLAN LAYOUTS, DEMOLITION AND NEW
- A2 - MILLWORK DIMENSION DRAWING
- M1 - MECHANICAL DEMO
- M2 - MECHANICAL LAYOUTS, DOMESTIC WATER, PROPANE, SANITARY AND VENT
- M3 - MECHANICAL VENTILATION LAYOUT (TO BE ISSUED AT A LATER DATE)
- M4 - MECHANICAL DETAILS
- E1 - ELECTRICAL DEMOLITION
- E2 - NEW LIGHTING, EMERGENCY LIGHTING, EXIT LIGHTING & SYSTEMS LAYOUT
- E3 - LEGEND, NEW POWER & DATA LAYOUT
- E4 - SINGLE LINE DIAGRAM & PANEL SCHEDULES

ISSUED FOR
CONSTRUCTION
JULY 10, 2015



LEVEL 1 - NEW FLOOR PLAN LAYOUT
1:50



LEVEL 1 - EXISTING FOOD VENDOR AREAS - DEMOLITION PLAN
1:50

- LEGEND:**
- EXISTING WALL TO REMAIN
 - WALL TO BE REMOVED
 - DOOR TO BE REMOVED
 - NEW DOOR
 - EXISTING DOOR REUSED
 - INDICATES EXISTING BULKHEAD
 - INDICATES NEW BULKHEAD
 - NEW WALL
 - INDICATES COUNTER HEIGHT
 - INDICATES REQUIRED EQUIPMENT CLEARANCES, CONFIRM WITH SUPPLIER
 - INDICATES EQUIPMENT, BY OWNER
 - STAINLESS STEEL BACKSPASH WALL PANEL

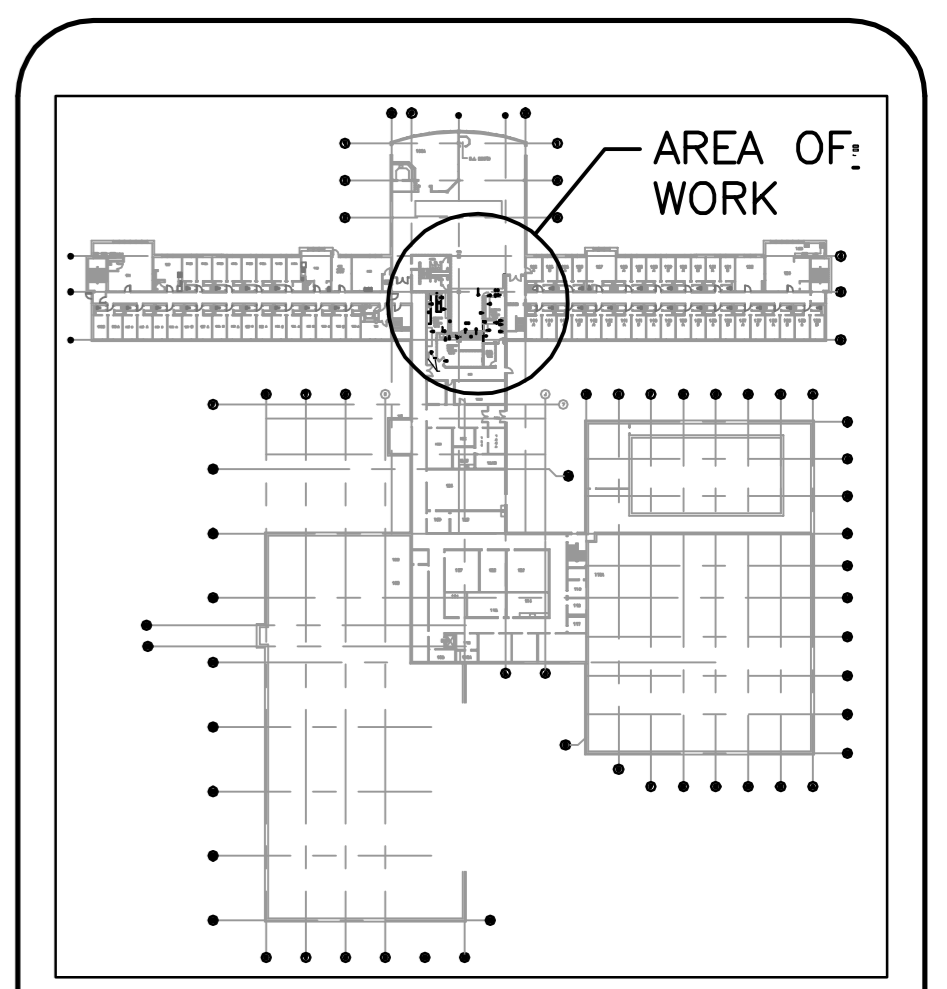
NOTE:
ALTHOUGH WALL FINISHES ARE LISTED BELOW IN THE NEW CONSTRUCTION NOTES, ALL WALL FINISHES SHOULD BE CONFIRMED WITH THE TENANT PRIOR TO ORDERING ANY MATERIAL OR INSTALLATION.

- NEW CONSTRUCTION NOTES:**
1. DO NOT SCALE FROM THESE DRAWINGS.
 2. ALL WORK SHALL BE CARRIED OUT IN COMPLIANCE WITH THE LATEST EDITION OF THE NATIONAL BUILDING CODE.
 3. EXISTING COLUMN SURROUND TO REMAIN. PAINT EXISTING GYPSUM BOARD TO MATCH. TILE TO BE FINISHED WITH FRP PANELS, REFER TO NOTE 5 BELOW. COLOURS BY TENANT.
 4. FINISHED FACE OF NEW WALL/INFILLS TO ALIGN WITH FINISHED FACE OF EXISTING WALLS. WALL CONSTRUCTION TO MATCH EXISTING. PLASTER AND SAND NEW AND EXISTING WALLS AS REQUIRED TO PREPARE FOR PAINTING. WALLS TO BE PAINTED SLIGHTLY ABOVE A PRIMER COAT AND TWO FINISH COATS OF PAINT. COLOUR BY TENANT.
 5. ALL TILED WALLS TO BE FINISHED WITH STANDARD FRP (FIBERGLASS REINFORCED PLASTIC) PANEL, EXCEPT STAINLESS STEEL WALL PANELS TO BE INSTALLED BEHIND EQUIPMENT (REFER TO DRAWING FOR LOCATION). ENSURE PANELS ARE INSTALLED PER MANUFACTURERS INSTALLATION INSTRUCTIONS FOR INTENDED APPLICATION. CONFIRM LOCATIONS AND COLOURS WITH TENANT PRIOR TO ORDERING/INSTALLATION.
 6. WALL TILE TO BE REPAIRED IN THIS AREA TO MATCH EXISTING.
 7. EXISTING PAINTED CONCRETE BLOCK TO BE REPAINTED. COLOUR BY TENANT.
 8. INSTALL NEW 813x2032 DOOR AND FRAME. DOOR, FRAME AND HARDWARE BY TENANT. HARDWARE TO MATCH EXISTING GRENFELL CAMPUS SYSTEM. LOCKSETS TO ACCEPT BEST CORES, REMOVABLE CYLINDERS. COORDINATE WITH GRENFELL CAMPUS FOR KEYING.
 9. NEW 92mm METAL STUD C/W 13mm GYPSUM BOARD BOTH SIDES, WALL HEIGHT AS INDICATED ON DRAWING. TAPE, PLASTER AND SAND TO PREPARE FOR PAINTING. COLOUR BY TENANT.
 10. RELOCATED EXISTING DOOR. NEW HARDWARE PROVIDED BY TENANT. HARDWARE TO MATCH EXISTING GRENFELL CAMPUS SYSTEM. LOCKSETS TO ACCEPT BEST CORES, REMOVABLE CYLINDERS. COORDINATE LOCATION WITH TENANT. COORDINATE WITH GRENFELL CAMPUS FOR KEYING. MILLWORK SHOWN IS BY TENANT. REFER TO DRAWING A2 FOR MILLWORK DIMENSIONS AND COUNTER HEIGHTS.
 11. NEW BULKHEAD TO BE INTO EXISTING IN THIS AREA WITH 64mm METAL STUDS AND 13mm GYPSUM BOARD. TAPE, PLASTER AND SAND IN PREPARATION FOR PAINTING. COLOUR BY TENANT. COORDINATE WITH ELECTRICAL LIGHTING DWG. SEE NOTE 15. NEW BULKHEAD TO BE SAME HEIGHT AS EXISTING, UNLESS DIRECTED OTHERWISE.
 12. NEW FLOORING TO BE INSTALLED IN THESE AREAS. FLOORING BY TENANT.
 13. EXISTING CERAMIC TILE IN THIS AREA. NEW MILLWORK AND EQUIPMENT WITHIN THIS AREA TO BE INSTALLED ON EXISTING TILE. ANY REQUIRED CHANGES OR MODIFICATIONS TO EXISTING TILE IS THE RESPONSIBILITY OF THE TENANT. ANY ADJACENT AREAS DAMAGED DUE TO CONSTRUCTION IS TO BE MADE LIKE NEW.
 14. EXISTING CEILING TILE AND SUSPENSION SYSTEM TO BE MODIFIED AS REQUIRED TO SUIT NEW BULKHEAD LAYOUT. ANY ADJACENT AREAS DAMAGED DUE TO CONSTRUCTION TO BE MADE LIKE NEW.
 15. COORDINATE NEW CONSTRUCTION WITH MECHANICAL AND ELECTRICAL DRAWINGS.
 16. FOLLOWING CONSTRUCTION, ALL AREAS TO BE THOROUGHLY CLEANED.
 17. WALL CONSTRUCTION SAME AS NUMBER 9, EXCEPT EXTEND WALLS TO UNDERSIDE OF STRUCTURE ABOVE.
 18. GENERAL CONTRACTOR TO CONFIRM WITH ELECTRICAL CONTRACTOR THE SIZE OF THE NEW PANEL BEING INSTALLED IN THIS AREA AND MODIFY EXISTING WALL TO SUIT. IF INFILL IS REQUIRED, IT IS TO MATCH EXISTING WALL CONSTRUCTION.

- GENERAL NOTES:**
1. DO NOT SCALE FROM THESE DRAWINGS.
 2. ALL WORK SHALL BE CARRIED OUT IN COMPLIANCE WITH THE LATEST EDITION OF THE NATIONAL BUILDING CODE.
 3. CONTRACTOR TO VISIT SITE PRIOR TO BIDDING TO FULLY UNDERSTAND SCOPE AND EXTENT OF WORK UNDER THIS CONTRACT. CONTRACTOR SHALL VERIFY ALL DIMENSIONS & ALL EXISTING CONDITIONS ON SITE BEFORE PROCEEDING WITH THIS WORK. NO EXTRAS WILL BE ALLOWED FOR ANY COSTS THAT HAVE BEEN REASONABLY FORESEEN.
 4. THE CONTRACTOR SHALL BE RESPONSIBLE FOR PROTECTION OF EACH ROOM DURING CONSTRUCTION. NO ROOM WILL BE LEFT UNSECURE AT ANY TIME. CO-ORDINATE WITH GRENFELL CAMPUS, GRENFELL CAMPUS STUDENT UNION AND TENANT FOR SCHEDULED ACCESS TO EACH ROOM TO CARRY OUT CONSTRUCTION. ENSURE SITE IS SECURE AT THE END OF EACH WORK DAY.
 5. CONTRACTOR IS RESPONSIBLE TO MAKE LIKE NEW ANY AREAS DAMAGED DUE TO DEMOLITION OR NEW CONSTRUCTION.
 6. THE SEQUENCE OF WORK TO BE COORDINATED WITH THE GRENFELL FACILITIES MANAGEMENT, GRENFELL CAMPUS STUDENT UNION AND THE TENANT.
 7. ALL DEMOLITION MATERIALS UNLESS NOTED OTHERWISE TO BE REMOVED AND PLACED IN A DUMPSTER AT THE END OF EACH DAYS WORK. DUMPSTER TO BE EMPHATIC AS REQUIRED. REFUSE TO BE DISPOSED OF IN ACCORDANCE WITH THE AUTHORITY HAVING JURISDICTION.
 8. THIS FACILITY IS OPERATIONAL ON A DAILY BASIS. CONTRACTOR IS RESPONSIBLE FOR MAINTAINING A SAFE WORKING ENVIRONMENT THROUGHOUT THE DURATION OF THIS PROJECT AND CARRY OUT WORK IN A MANNER THAT CAUSES LITTLE DISRUPTION TO THE DAILY ROUTINE. WORK SCHEDULE TO BE COORDINATED WITH GRENFELL CAMPUS AND THE TENANT.
 9. CONTRACTOR SHALL TAKE MEASURES NECESSARY TO ENSURE DUST AND DEBRIS DOES NOT MIGRATE INTO THE EXISTING OPERATING FACILITY.
 10. NOISE TO BE KEPT TO A MINIMUM WHERE POSSIBLE.
 11. ALL AREAS TO BE CLEANED AFTER WORK IS COMPLETE.
 12. ALL REMOVED MATERIALS ARE THE PROPERTY OF GRENFELL CAMPUS UNLESS OTHERWISE INDICATED. CONFIRM WITH TENANT IF ITEMS ARE BEING REUSED IN NEWLY RENOVATED SPACE.
 13. CONTRACTOR TO ENSURE CARE IS TAKEN WHEN REMOVING ANY ITEMS NOTED FOR 'REUSE' ON THIS PROJECT. ALL ITEMS TO BE STORED IN A SECURE DRY LOCATION UNTIL READY FOR REINSTALLATION INTO NEW CONSTRUCTION.
 14. ALL DEMO TO BE CO-ORDINATED WITH NEW LAYOUT AND ALL DISCIPLINES.

- DEMOLITION NOTES:**
1. DO NOT SCALE FROM THESE DRAWINGS.
 2. ALL WORK SHALL BE CARRIED OUT IN COMPLIANCE WITH THE LATEST EDITION OF THE NATIONAL BUILDING CODE.
 3. CONTRACTOR IS RESPONSIBLE FOR LOCATING ALL ELECTRICAL/MECHANICAL SERVICES IN WALLS/CEILINGS (OR SECTIONS OF WALLS) NOTED FOR DEMOLITION, PRIOR TO CARRYING OUT THIS WORK.
 4. ALL EXISTING ELECTRICAL FIXTURES, WIRING, ETC AND ANY MECHANICAL ITEMS TO BE REMOVED BY ELECTRICAL/MECHANICAL CONTRACTORS. SEE MECHANICAL AND ELECTRICAL DRAWINGS.
 5. EXISTING PLUMBING FIXTURES TO BE REMOVED AND STORED FOR REUSE, COORDINATE WITH MECHANICAL DWGS.
 6. EXISTING CABINETS AND BASE CABINETS C/W COUNTERTOPS TO BE REMOVED.
 7. EXISTING PLUMBING FIXTURES TO BE REMOVED.
 8. EXISTING DOOR TO BE REMOVED AND STORED FOR REUSE. COORDINATE WITH NEW LAYOUT FOR NEW DOOR LOCATION.
 9. EXISTING BULKHEADS TO BE REMOVED.
 10. PRIOR TO REMOVAL, CONTRACTOR TO EVALUATE OPTION OF REUSING PORTION OF EXISTING BULKHEAD TO BLEND WITH NEW. EXISTING LIGHTING TO BE REMOVED. COORDINATE WITH ELECTRICAL DRAWINGS AND NEW LAYOUT.
 11. EXISTING COUNTERTOPS TO BE REMOVED.
 12. EXISTING GYPSUM BOARD/PARTITION WALLS TO BE REMOVED. COORDINATE WITH NEW.
 13. EXISTING SECURITY GRILLE AND CHASE TO BE REMOVED. GRILLE TO BE TURNED OVER TO GRENFELL CAMPUS, UNLESS DIRECTED OTHERWISE.
 14. EXISTING DOORS C/W ASSOCIATED HARDWARE TO BE REMOVED AND TURNED OVER TO GRENFELL CAMPUS, UNLESS DIRECTED OTHERWISE.
 15. EXISTING SECURITY GRILLE AND TRACK TO BE REMOVED. GRILLE AND ASSOCIATED COMPONENTS TO BE STORED FOR REUSE.
 16. EXISTING CEILING TILE AND SUSPENSION SYSTEM TO BE MODIFIED AS REQUIRED TO SUIT NEW BULKHEAD LAYOUT, COORDINATE WITH NEW LAYOUT AND MECHANICAL AND ELECTRICAL DRAWINGS. CONTRACTOR IS RESPONSIBLE TO MAKE LIKE NEW ANY ADJACENT AREAS DAMAGED DUE TO DEMOLITION.
 17. GRENFELL CAMPUS WILL BE INSTALLING CERAMIC TILE IN THESE AREAS. CONTRACTOR TO COORDINATE PROPOSED INSTALLATION DATE AND LIMITS OF TILE INSTALLATION WITH GRENFELL FACILITIES MANAGEMENT TO ENSURE TRENCHING AND REINSTATEMENT CAN BE COMPLETE PRIOR TO TILING. COORDINATE WITH MECHANICAL DRAWINGS.

A detail no.
B location drawing no.
C drawing no. where detailed



KEY PLAN
NTS

3.	ISSUED FOR CONSTRUCTION	JULY 10, 2015
2.	ISSUED FOR REVIEW	JUNE 26, 2015
1.	ISSUED FOR REVIEW/SIGN OFF	JUNE 16, 2015

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34 Main Street, Corner Brook, Newfoundland A2H 1C3
(709) 634-3612 Fax No(709)634-4628

sub consultant

client
The Grove

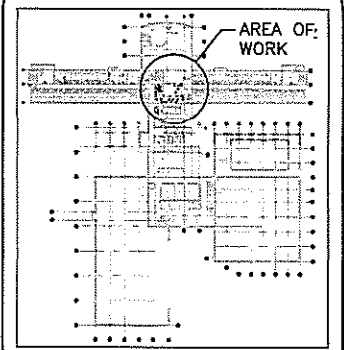
project
THE GROVE MEMORIAL UNIVERSITY GRENFELL CAMPUS CORNER BROOK, NL

drawing title
FLOOR PLAN LAYOUTS- DEMOLITION AND NEW

drawn	RC
designed	D.J. DICESARE
checked	D.J. DICESARE
approved	D.J. DICESARE
scale	AS SHOWN
date	JULY 2015
project no.	3017

drawing no:
A1

A detail no.
 B location drawing no.
 C drawing no. where detailed



KEY PLAN
 NTS

2.	ISSUED FOR CONSTRUCTION	JULY 10, 2015
1.	ISSUED FOR REVIEW	JUNE 24, 2015
no.	revision	date

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client

project
 THE GROVE
 MEMORIAL UNIVERSITY
 GRENFELL CAMPUS
 CORNER BROOK, NL

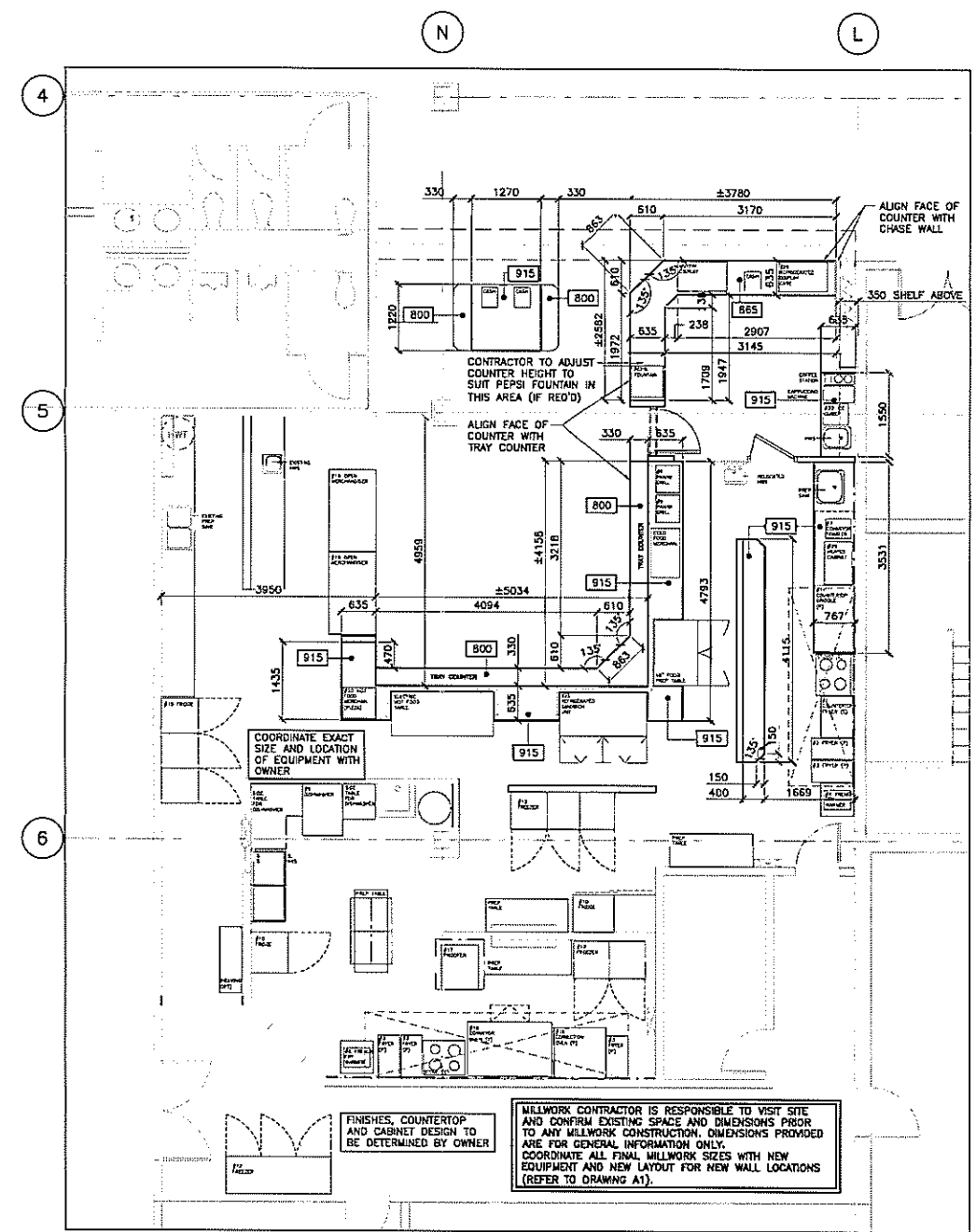
drawing title
 MILLWORK DIMENSION
 DRAWING

drawn RC
 designed D.J. DICESARE
 checked D.J. DICESARE
 approved D.J. DICESARE
 scale AS SHOWN
 date JULY 2015



project no.
 3017

drawing no.
 A2



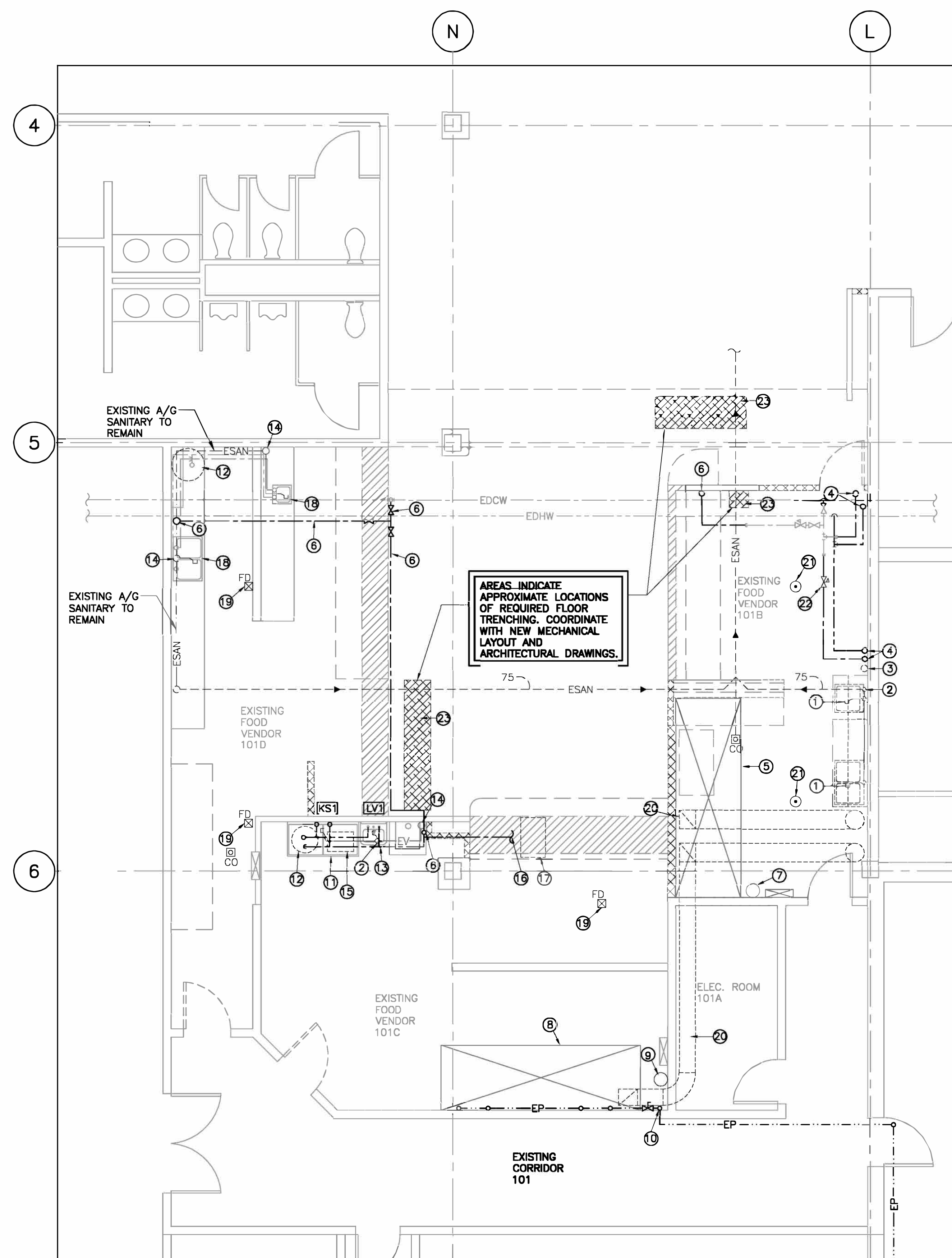
MILLWORK DIMENSION PLAN
 1:50

GENERAL DEMOLITION NOTES:

- DO NOT SCALE FROM THESE DRAWINGS.
- ALL WORK SHALL BE CARRIED OUT IN COMPLIANCE WITH THE LATEST EDITION OF THE NATIONAL BUILDING CODE, NATIONAL PLUMBING CODE, NFPA STANDARDS AND ANY OTHER APPLICABLE CODES AND STANDARDS.
- CONTRACTOR TO VISIT SITE PRIOR TO BIDDING TO FULLY UNDERSTAND SCOPE AND EXTENT OF WORK UNDER THIS CONTRACT. CONTRACTOR SHALL VERIFY ALL DIMENSIONS & ALL EXISTING CONDITIONS ON SITE BEFORE PROCEEDING WITH THIS WORK. NO EXTRAS WILL BE ALLOWED FOR ANY COSTS THAT HAVE BEEN REASONABLY FORESEEN.
- THIS DEMOLITION PLAN GENERALLY SHOWS THE EXTENT OF DEMOLITION WORK BUT SHALL NOT BE INTERPRETED AS AS-BUILT DOCUMENT. CONTRACTORS TO VISIT SITE PRIOR TO BIDDING TO BECOME FAMILIAR WITH EXISTING CONDITIONS AND SCOPE OF WORK.
- CONTRACTOR TO VERIFY EXACT LOCATIONS OF ALL EXISTING MECHANICAL EQUIPMENT AND PIPING PRIOR TO BIDDING. ENSURE ALL MECHANICAL EQUIPMENT AND PIPING TO BE REUSED ARE PROTECTED DURING CONSTRUCTION. CONTRACTOR WILL BE RESPONSIBLE FOR ANY DAMAGES INCURRED.
- ANY DAMAGES INCURRED TO EXISTING ADJACENT MATERIALS TO BE REPAIRED AND MAKE LIKE NEW.
- THE SEQUENCE OF WORK TO BE COORDINATED WITH THE GRENFELL FACILITIES MANAGEMENT, GRENFELL CAMPUS STUDENT UNION AND THE TENANT.
- ALL DEMOLITION MATERIALS UNLESS NOTED OTHERWISE TO BE REMOVED AND PLACED IN A DUMPSTER AT THE END OF EACH DAYS WORK. DUMPSTER TO BE EMPTIED AS REQUIRED. REFUSE TO BE DISPOSED OF IN ACCORDANCE WITH THE AUTHORITY HAVING JURISDICTION.
- THIS FACILITY IS OPERATIONAL ON A DAILY BASIS. CONTRACTOR IS RESPONSIBLE FOR MAINTAINING A SAFE WORKING ENVIRONMENT THROUGHOUT THE DURATION OF THIS PROJECT AND CARRY OUT WORK IN A MANNER THAT CAUSES LITTLE DISRUPTION TO THE DAILY ROUTINE. WORK SCHEDULE TO BE COORDINATED WITH GRENFELL CAMPUS AND THE TENANT.
- NOISE TO BE KEPT TO A MINIMUM WHERE POSSIBLE.
- ALL AREAS TO BE CLEANED AFTER WORK IS COMPLETE.
- ALL REMOVED MATERIALS ARE THE PROPERTY OF GRENFELL CAMPUS UNLESS OTHERWISE INDICATED. CONFIRM WITH TENANT IF ITEMS ARE BEING REUSED IN NEWLY RENOVATED SPACE.
- CONTRACTOR TO ENSURE CARE IS TAKEN WHEN REMOVING ANY ITEMS NOTED FOR 'REUSE' ON THIS PROJECT. ALL ITEMS TO BE STORED IN A SECURE DRY LOCATION UNTIL READY FOR REINSTALLATION INTO NEW CONSTRUCTION.
- ALL DEMO TO BE CO-ORDINATED WITH NEW LAYOUT AND ALL DISCIPLINES.
- CONTRACTOR IS RESPONSIBLE TO OBTAIN CERTIFIED SPRINKLER INSTALLER TO RELOCATE EXISTING SPRINKLER PIPING AND/OR SPRINKLER HEADS IN AREAS WHERE THERE WILL BE INTERFERENCE WITH THE INSTALLATION OF NEW KITCHEN EQUIPMENT AND/OR DUCTWORK. ALL SPRINKLER MODIFICATIONS ARE TO COMPLY WITH THE LATEST EDITION OF ALL APPLICABLE NFPA CODES AND STANDARDS. SPRINKLER INSTALLER TO RE-CERTIFY SYSTEM IN AREAS WHERE MODIFICATIONS OCCUR.
- CONTRACTOR IS RESPONSIBLE TO PROTECT EXISTING SPRINKLER HEADS IN CEILING/WALL SPACE DURING DEMOLITION/CONSTRUCTION. IT SHALL BE THE RESPONSIBILITY OF THE CONTRACTOR, IF ANY DAMAGES OCCUR, TO OBTAIN A CERTIFIED SPRINKLER INSTALLER TO REPAIR AND MAKE LIKE NEW. ALL WORK TO BE DONE IN ACCORDANCE WITH NFPA 13 CODES AND STANDARDS, NATIONAL BUILDING CODE AND ANY APPLICABLE PROVINCIAL AND MUNICIPAL CODES.

MECHANICAL DEMOLITION DRAWING NOTES:

- EXISTING KITCHEN SINK TO BE REMOVED C/W ALL ASSOCIATED ACCESSORIES, DRAINAGE PIPING AND HOT AND COLD WATER PIPING.
- EXISTING DRAINAGE PIPING TO REMAIN. NEW DRAINAGE PIPING TO CONNECT TO EXISTING SANITARY SEWER PIPE AT THIS APPROXIMATE LOCATION. SEE NEW MECHANICAL LAYOUT, DRAWING M2.
- EXISTING 50mm VENT PIPING TO BE RE-ROUTED TO AVOID INTERFERENCE WITH KITCHEN EXHAUST HOOD. SEE NEW MECHANICAL LAYOUT, DRAWING M2.
- REMOVE EXISTING 12mm HOT AND COLD WATER PIPING. CAP IN CEILING SPACE. COORDINATE WITH NEW MECHANICAL LAYOUT, DRAWING M2.
- EXISTING KITCHEN EXHAUST HOOD TO BE RELOCATED. SEE NEW MECHANICAL LAYOUT, DRAWING M2 FOR NEW LOCATION. KITCHEN EXHAUST HOOD ACCESSORIES TO BE MODIFIED TO SUIT NEW KITCHEN EQUIPMENT LAYOUT. SEE DETAIL 4/M4. (COORDINATE WITH ELECTRICAL).
- EXISTING COLD WATER PIPING TO BE REMOVED. SEE NEW MECHANICAL LAYOUT, DRAWING M2.
- EXISTING WET CHEMICAL FIRE SUPPRESSION SYSTEM TO BE RELOCATED. SEE NEW MECHANICAL LAYOUT, DRAWING M3 FOR NEW LOCATION. SYSTEM TO BE RE-CERTIFIED. APPLIANCE DUCT AND PLENUM NOZZLES AND SPRINKLER PIPING TO BE MODIFIED TO SUIT NEW KITCHEN LAYOUT. SEE DETAIL 5/M4. TO BE A COMPLETE WORKING SYSTEM. COORDINATE WITH ELECTRICAL.
- EXISTING KITCHEN EXHAUST HOOD TO BE MODIFIED TO SUIT NEW KITCHEN EQUIPMENT LAYOUT. SEE DETAIL 6/M4 AND NEW MECHANICAL LAYOUT, DRAWING M2. COORDINATE WITH ELECTRICAL FOR NEW LIGHTING LAYOUT.
- EXISTING WET CHEMICAL FIRE SUPPRESSION SYSTEM TO REMAIN. APPLIANCE, DUCT AND PLENUM NOZZLES C/W SPRINKLER PIPING ARE TO BE MODIFIED TO SUIT NEW KITCHEN LAYOUT. SEE DETAIL 7/M4. SYSTEM TO BE RE-CERTIFIED. TO BE A COMPLETE WORKING SYSTEM. COORDINATE WITH ELECTRICAL.
- EXISTING 19mm PROPANE GAS PIPING C/W ALL ACCESSORIES TO REMAIN.
- EXISTING COMMERCIAL SINK (KS1) C/W ASSOCIATED PIPING AND ACCESSORIES TO BE RELOCATED. SEE NEW MECHANICAL LAYOUT DRAWING M2 FOR NEW LOCATION.
- EXISTING HWT TO BE REMOVED C/W ALL ASSOCIATED PIPING. COORDINATE WITH NEW MECHANICAL LAYOUT, DRAWING M2.
- EXISTING SINK (LV1) C/W ACCESSORIES TO BE RELOCATED. SEE NEW MECHANICAL LAYOUT, DRAWING M2 FOR NEW LOCATION. CONTRACTOR TO STORE AND PROTECT FROM DAMAGE DURING CONSTRUCTION. COORDINATE WITH ARCHITECTURAL.
- EXISTING 50mm VENT PIPE TO REMAIN.
- EXISTING GREASE INTERCEPTOR TO BE RELOCATED. SEE NEW MECHANICAL LAYOUT, DRAWING M2.
- EXISTING COLD WATER AND DRAINAGE PIPING UNDER COUNTER SPACE TO BE REMOVED.
- EXISTING ICE MAKER C/W ALL ASSOCIATED PIPING TO BE REMOVED.
- EXISTING KITCHEN SINK TO REMAIN C/W ASSOCIATED PIPING AND ACCESSORIES. CONTRACTOR TO PROTECT FROM DAMAGE DURING CONSTRUCTION. COORDINATE WITH ARCHITECTURAL.
- EXISTING FLOOR DRAIN TO REMAIN.
- EXISTING EXHAUST DUCTWORK IN CEILING SPACE TO BE REMOVED. COORDINATE WITH GRENFELL FACILITIES MANAGEMENT.
- APPROXIMATE LOCATION OF SPRINKLER HEAD IN CEILING SPACE. EXACT LOCATION TO BE DETERMINED ON SITE. EXISTING SPRINKLER HEAD C/W SPRINKLER PIPING TO BE RELOCATED TO AVOID INTERFERENCE WITH KITCHEN EXHAUST HOOD. CONTRACTOR TO OBTAIN CERTIFIED SPRINKLER INSTALLER TO COMPLETE THIS WORK. ALL MODIFICATIONS TO SPRINKLER SYSTEM TO BE RE-CERTIFIED.
- EXISTING PRESSURE REDUCING VALVE TO BE RELOCATED. SEE DRAWING M2 FOR NEW LOCATION.
- GENERAL CONTRACTOR IS RESPONSIBLE FOR DEMOLITION AND REINSTATEMENT OF CONCRETE FLOOR SLAB IN AREAS INDICATED BY SHADING AS REQUIRED TO ENABLE MECHANICAL CONTRACTOR TO CARRY OUT WORK REQUIRED ON MECHANICAL DRAWINGS. COORDINATE WITH NEW MECHANICAL LAYOUT. SEE DRAWING M2 FOR NEW SANITARY DRAINAGE LAYOUT. GENERAL CONTRACTOR TO CONFIRM EXACT SIZE AND LOCATION OF CONCRETE FLOOR DEMOLITION REQUIRED TO ACCOMMODATE MECHANICAL WORK ON SITE. GENERAL CONTRACTOR IS RESPONSIBLE TO INFILL FLOOR PRIOR TO NEW CERAMIC TILE INSTALLATION. COORDINATE WITH ARCHITECTURAL. CONFIRM SCHEDULE WITH GRENFELL FACILITIES MANAGEMENT.

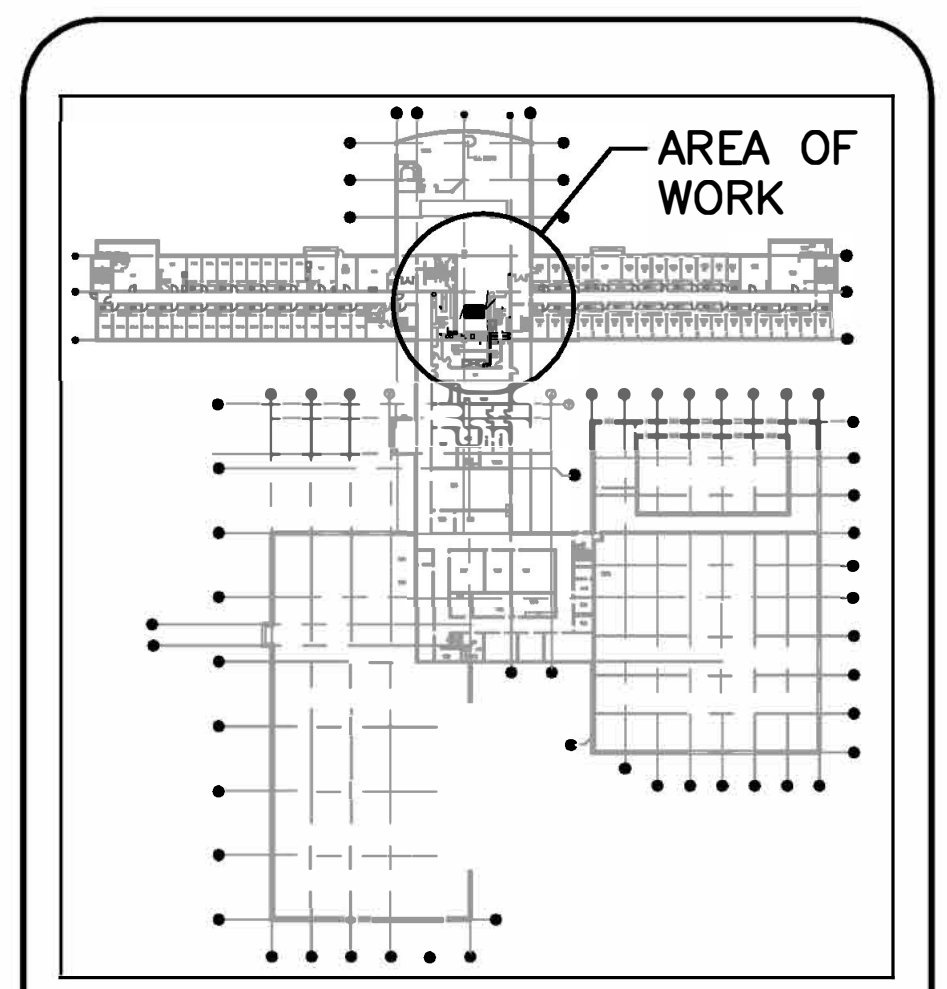


LEVEL 1 – EXISTING FOOD VENDOR AREAS – MECHANICAL DEMOLITION PLAN
1:50

LEGEND:

ARCHITECTURAL	MECHANICAL
EXISTING WALL TO REMAIN	EDCW EXISTING DOMESTIC COLD WATER TO REMAIN
WALL TO BE REMOVED	EDCW EXISTING DOMESTIC COLD WATER TO BE REMOVED
DOOR TO BE REMOVED	EDHW EXISTING DOMESTIC HOT WATER TO REMAIN
INDICATES EXISTING BULKHEAD	EDHW EXISTING DOMESTIC HOT WATER TO BE REMOVED
	ESAN EXISTING U/G SANITARY TO REMAIN
	ESAN EXISTING A/G SANITARY TO BE REMOVED
	ESAN EXISTING A/G SANITARY TO REMAIN
	EV EXISTING VENT PIPING TO REMAIN
	EP EXISTING PROPANE TO REMAIN

A	A detail no.
B	B location drawing no.
C	C drawing no. where detailed



KEY PLAN
NTS

3.	ISSUED FOR CONSTRUCTION	JULY 10, 2015
2.	ISSUED FOR REVIEW	JUNE 26, 2015
1.	ISSUED FOR DEMO PERMIT	JUNE 26, 2015
no.	revision	date

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sub consultant

client

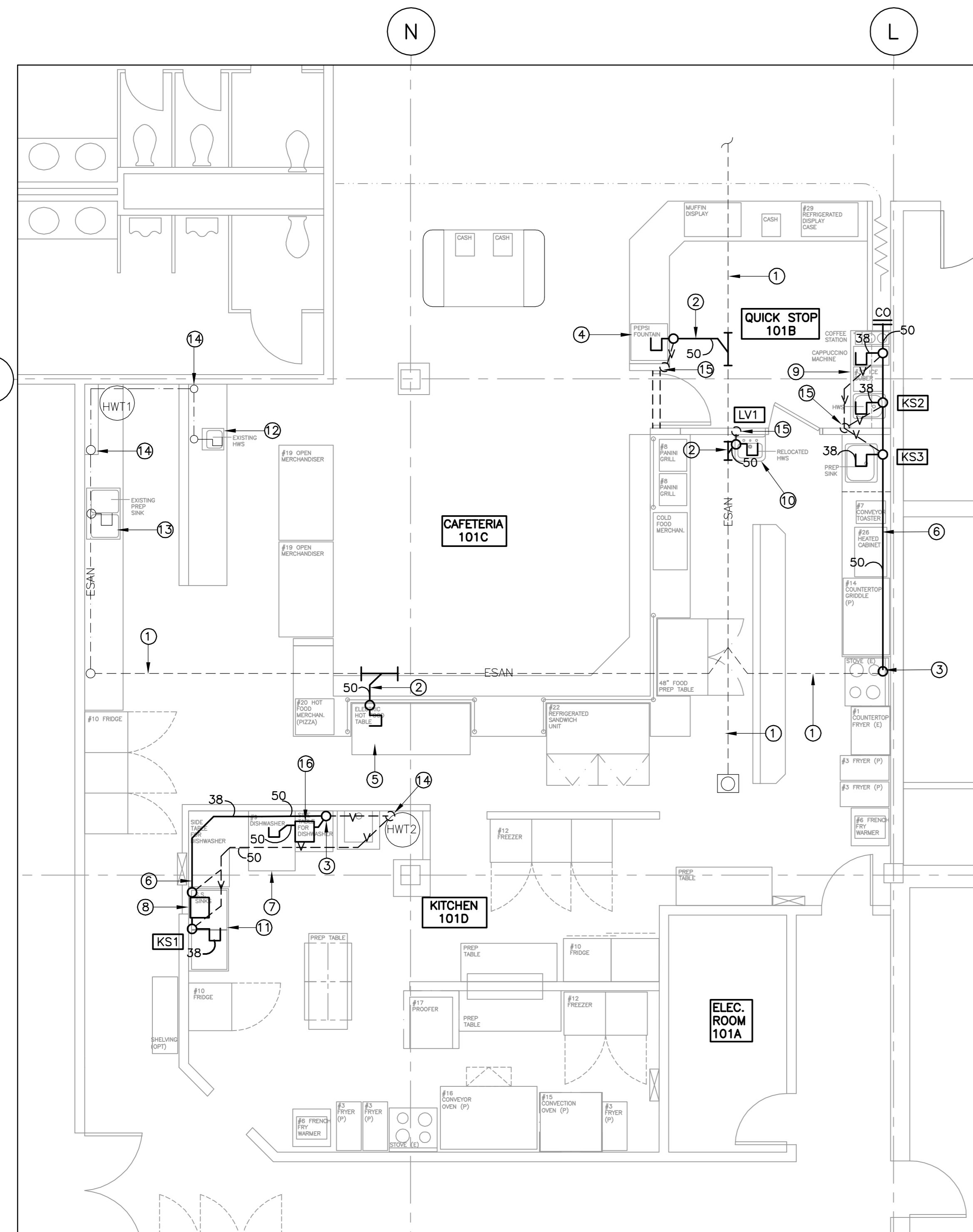
project
THE GROVE MEMORIAL UNIVERSITY GRENFELL CAMPUS CORNER BROOK, NL

drawing title
MECHANICAL DEMOLITION

drawn	RC
designed	B.M. LUFF
checked	B.M. LUFF
approved	D.J. DICESARE
scale	AS SHOWN
date	JULY 2015
project no.	3017

seal

drawing no:
M1



LEVEL 1 - NEW SANITARY AND VENT PIPING LAYOUT
1:50

NEW SANITARY DRAINAGE DRAWING NOTES

- 1 EXISTING SANITARY SEWER PIPING. EXACT LOCATION AND SIZE TO BE CONFIRMED ON SITE.
- 2 CONNECT TO EXISTING SANITARY SEWER PIPE UNDER FLOOR SLAB. EXACT LOCATION TO BE DETERMINED ON SITE. CONTRACTOR TO DETERMINE BEST PIPING ROUTE AND TIE-IN LOCATION PRIOR TO CONCRETE FLOOR DEMOLITION. CO-ORDINATE WITH ARCHITECTURAL. GENERAL CONTRACTOR RESPONSIBLE FOR REINSTATEMENT OF FLOOR.
- 3 CONNECT TO EXISTING SANITARY SEWER PIPE. EXACT LOCATION TO BE DETERMINED ON SITE.
- 4 FOUNTAIN DRINK DISPENSER PROVIDED BY TENANT. MECHANICAL CONTRACTOR TO PROVIDE INDIRECT CONNECTION FROM DRINK DISPENSER TO NEW SANITARY DRAINAGE PIPING UNDER COUNTER SPACE. DRAIN PIPE SIZED AND INSTALLED AS PER MANUFACTURER'S INSTRUCTIONS.
- 5 ELECTRIC HOT FOOD TABLE PROVIDED BY TENANT. MECHANICAL CONTRACTOR TO PROVIDE INDIRECT CONNECTION FROM HOT FOOD TABLE TO NEW SANITARY DRAINAGE PIPING UNDER COUNTER SPACE. DRAIN PIPE SIZED AND INSTALLED AS PER MANUFACTURER'S INSTRUCTIONS.
- 6 SANITARY DRAINAGE PIPING TO BE WALL MOUNTED. CONCEAL PIPING UNDER COUNTER SPACE.
- 7 DISHWASHER PROVIDED BY TENANT. INSTALL AS PER MANUFACTURER'S INSTRUCTIONS AND PROVIDE ALL NECESSARY ACCESSORIES REQUIRED TO ENSURE PROPER FUNCTION.
- 8 NEW LOCATION OF EXISTING GREASE INTERCEPTOR. INSTALL AND VENT AS PER MANUFACTURER'S INSTRUCTIONS.
- 9 ICE CUBER PROVIDED BY TENANT. MECHANICAL CONTRACTOR TO PROVIDE INDIRECT CONNECTION FROM ICE CUBER TO NEW SANITARY DRAINAGE PIPING UNDER COUNTER SPACE. DRAIN PIPE SIZED AND INSTALLED AS PER MANUFACTURER'S INSTRUCTIONS.
- 10 NEW LOCATION OF EXISTING SINK (LV1).
- 11 NEW LOCATION OF EXISTING COMMERCIAL SINK (KS1).
- 12 EXISTING HANDWASHING SINK C/W ALL ACCESSORIES TO REMAIN.
- 13 EXISTING PREP SINK C/W ALL ACCESSORIES TO REMAIN.
- 14 EXISTING VENT PIPE TO REMAIN.
- 15 NEW 50mm VENT PIPE TO CONNECT TO NEAREST EXISTING VENT PIPE IN CEILING SPACE. EXACT LOCATION TO BE CONFIRMED ON SITE.
- 16 NEW GREASE INTERCEPTOR RATED AT 25 GPM FLOW RATE AND 50 LBS GREASE CAPACITY TO BE INSTALLED DOWNSTREAM OF COMMERCIAL DISHWASHER. ZURN Z-1170-600 OR APPROVED ALTERNATE. INSTALL AND VENT AS PER MANUFACTURERS INSTALLATION INSTRUCTIONS.

PLUMBING FIXTURE AND TRIM SCHEDULE

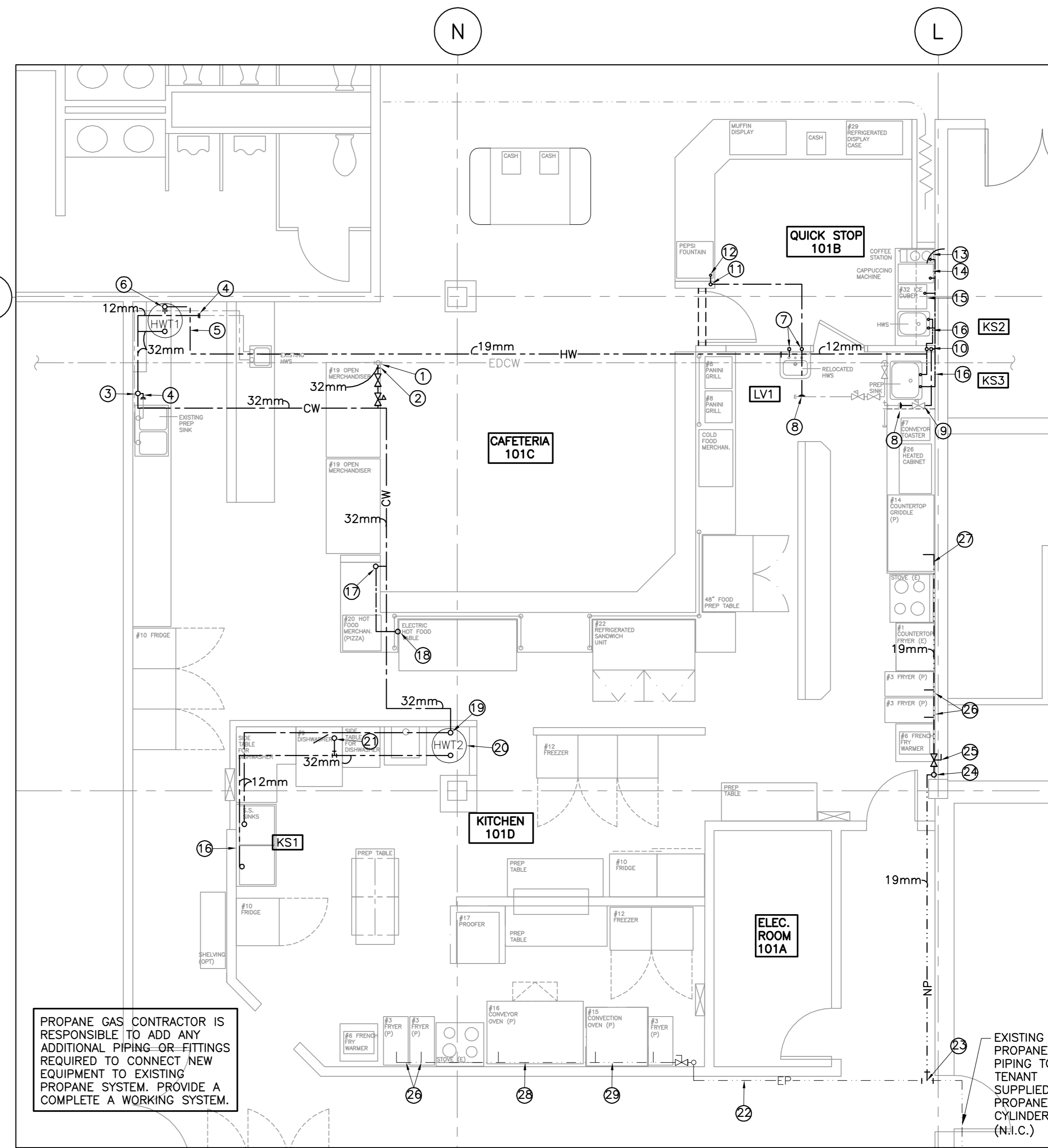
FIXTURE TAG	DESCRIPTION	STANDARD OF ACCEPTANCE		COLOUR	LAVATORY/SINKS/WATER CLOSET			ACCESSORIES/REMARKS
		MANUFACTURER	MODEL No.		FITTING	TRAP/DRAINAGE	SUPPLY	
KS2	BAR SINK	KINDRED	ALBS6405-1	S.S.	DELTA 26T3924	DELTA 33T311/SS STRAINER/STOPPER AND TAIL PIECE	DELTA 47P2512SD	
KS3	PREP SINK	KINDRED	LBS7314P-1	S.S.	DELTA 26T3124	DELTA 33T360/SS STRAINER/STOPPER AND TAIL PIECE	DELTA 47P2512SD	

LEGEND:

- EDCW — EXISTING DOMESTIC COLD WATER TO REMAIN
- CW — NEW DOMESTIC COLD WATER
- EDHW — EXISTING DOMESTIC HOT WATER TO REMAIN
- HW — NEW DOMESTIC HOT WATER
- E-SAN — EXISTING U/G SANITARY TO REMAIN
- SAN — EXISTING A/G SANITARY TO REMAIN
- SAN — NEW SANITARY
- V — NEW VENT
- EP — EXISTING PROPANE TO REMAIN
- NP — NEW PROPANE GAS PIPING
- ⊘ — SHUT-OFF VALVE
- ⊘ — PRESSURE REDUCING VALVE

PLUMBING NOTES:

1. ALL PLUMBING SHALL BE IN ACCORDANCE WITH THE LATEST EDITION OF THE NATIONAL PLUMBING CODE
2. DO NOT SCALE FROM DRAWINGS. PIPING SHOWN DIAGMATICALLY ONLY. PROVIDE ALL ADDITIONAL FITTINGS AND OFFSETS ETC. AS REQUIRED.
3. ALL DOMESTIC HOT AND COLD WATER PIPING TO BE TYPE L HARD COPPER TO ASTM B88M.
4. PROVIDE CHROME OR NIKEL PLATED ESCUTCHEONS ON PIPING PASSING THROUGH WALLS, FLOORS, CEILINGS, AND PARTITIONS IN FINISHED AREAS.
5. PROVIDE SHUT OFF VALVES FOR ALL DOMESTIC HOT AND COLD WATER BRANCHES TO EQUIPMENT AND FIXTURES.
6. PROVIDE ACCESS DOORS FOR ALL CONCEALED VALVES, TRAP SEAL PRIMERS AND PLUMBING CLEANOUTS.
7. ALL ABOVE GROUND PIPING TO BE CONCEALED IN FURRED PIPE CHASES, WALLS OR CEILINGS, UNLESS STATED OTHERWISE. COORDINATE WITH ARCHITECTURAL.
8. ALL PIPING PENETRATIONS THRU ROOF OR EXTERIOR WALLS TO BE FLASHED AND MADE WEATHERPROOF.
9. PROVIDE ALL PIPE SUPPORTS AND HANGERS AS REQUIRED AND SPACED AS PER MANUFACTURER'S REQUIREMENTS.
10. ALL HOT AND COLD WATER LINES TO BE INSULATED. INSULATION SHALL BE JOHNS MANVILLE "MICROLOK" OR APPROVED ALTERNATE.
11. BRANCH SIZES SHALL BE SPECIFIED AS PER DRAWINGS.
12. ALL PENETRATIONS THROUGH FIRE RATED ASSEMBLIES TO BE FIRE STOPPED. APPROVED FIRE-BARRIER COLLARS SHALL BE INSTALLED AS PER MANUFACTURER'S INSTRUCTION. AT THE FACE OF FIRE RATED SURFACE AROUND COMBUSTIBLE PIPING THAT PASSES THROUGH THESE ASSEMBLIES. FIRE BARRIER COLLARS SHALL HAVE A MINIMUM FIRE RESISTANCE RATING EQUAL TO OR GREATER THAN THAT OF THE SEPARATION. APPROVED FIRE RATED CAULKING SHALL BE INSTALLED BETWEEN PIPE AND WALL SURFACE AS A SMOKE SEAL. CONTRACTOR TO ENSURE THAT FIRE RATINGS ARE MAINTAINED REGARDING PIPE PENETRATIONS THROUGH FIRE RATED ASSEMBLIES.
13. ALL ABOVE GROUND SANITARY WASTE AND VENT PIPING AND FITTINGS TO BE TYPE DWV, ABS PLASTIC PIPE AND FITTINGS TO CAN/CSA-B181.1; PVC WITH THE REQUIRED FLAME AND SMOKE DEVELOPED RATINGS TO CAN/CSA B181.2; OR COPPER TO ASTM B306. ALL BURIED SANITARY WASTE AND VENT PIPING TO BE PVC. CONTRACTOR IS RESPONSIBLE TO PROVIDE ALL NECESSARY FITTINGS, ADAPTERS AND/OR MECHANICAL JOINTS IN ACCORDANCE WITH NATIONAL PLUMBING CODE TO THE INTO EXISTING DWV PIPING. PROVIDE COMPLETE WORKING SYSTEM. CONTRACTOR TO CONFIRM EXISTING PIPING MATERIAL ON SITE.
14. ALL SANITARY WASTE BRANCHES TO BE SLOPED 1:100 MINIMUM DOWN IN DIRECTION OF FLOW IN ACCORDANCE WITH NATIONAL PLUMBING CODE OF CANADA.
15. PRESSURE TEST BURIED SYSTEMS BEFORE BACKFILLING IN ACCORDANCE WITH NATIONAL PLUMBING CODE OF CANADA.
16. ALL PLUMBING FIXTURES ARE TO BE EQUIPPED WITH VENT PIPES IN ACCORDANCE WITH THE NATIONAL PLUMBING CODE LATEST EDITION.
17. ANY DAMAGE INCURRED TO ADJACENT MATERIALS TO BE REPAIRED. MAKE LIKE NEW.
18. CO-ORDINATE WITH OTHER TRADES.
19. THE POSITION OF ALL PLUMBING FIXTURES IS TO BE CO-ORDINATED WITH ARCHITECTURAL AND STRUCTURAL.
20. ALL EXISTING CLEANOUTS THAT ARE TO REMAIN IN AREAS OF NEW FLOORING TO BE ADJUSTED TO SUIT FINISH FLOORING SURFACE. COORDINATE WITH ARCHITECTURAL.
21. PROPANE GAS PIPING TO BE TYPE K SOFT COPPER TUBING; OR STEEL PIPE APPROVED FOR PROPANE GAS. INSTALLED IN ACCORDANCE WITH CAN/CSA B149.1.
22. IDENTIFY NEW PROPANE GAS PIPING SYSTEM IN ACCORDANCE WITH CSA B149.1. ABOVE GROUND PROPANE PIPING TO BE PRIMED AND PAINTED YELLOW ALONG ITS ENTIRE LENGTH. SUPPLY AND INSTALL 'PROPANE GAS' IDENTIFICATION MARKERS ALONG LENGTH OF PROPANE PIPING. INSTALLATION IN ACCORDANCE WITH CSA B149.1.
23. PROPANE STORAGE CYLINDER SHALL BE SUPPLIED AND INSTALLED BY TENANT. THIS TANK SHALL NOT BE CONSIDERED PART OF THIS CONTRACT. RESPONSIBILITY FOR CONNECTION OF THE PROPANE STORAGE CYLINDER TO THE PROPANE DISTRIBUTION PIPING SHALL BE BORNE BY THE TENANT.
24. ALL EQUIPMENT FOR THE STORAGE OR PREPARATION OF FOOD OR DRINK WHICH REQUIRES A DRAIN SHALL BE INDIRECTLY CONNECTED TO THE DRAINAGE SYSTEM IN ACCORDANCE WITH THE NATIONAL PLUMBING CODE OF CANADA.
25. ALL KITCHEN EQUIPMENT IS TO BE INSTALLED AS PER MANUFACTURERS INSTRUCTIONS.

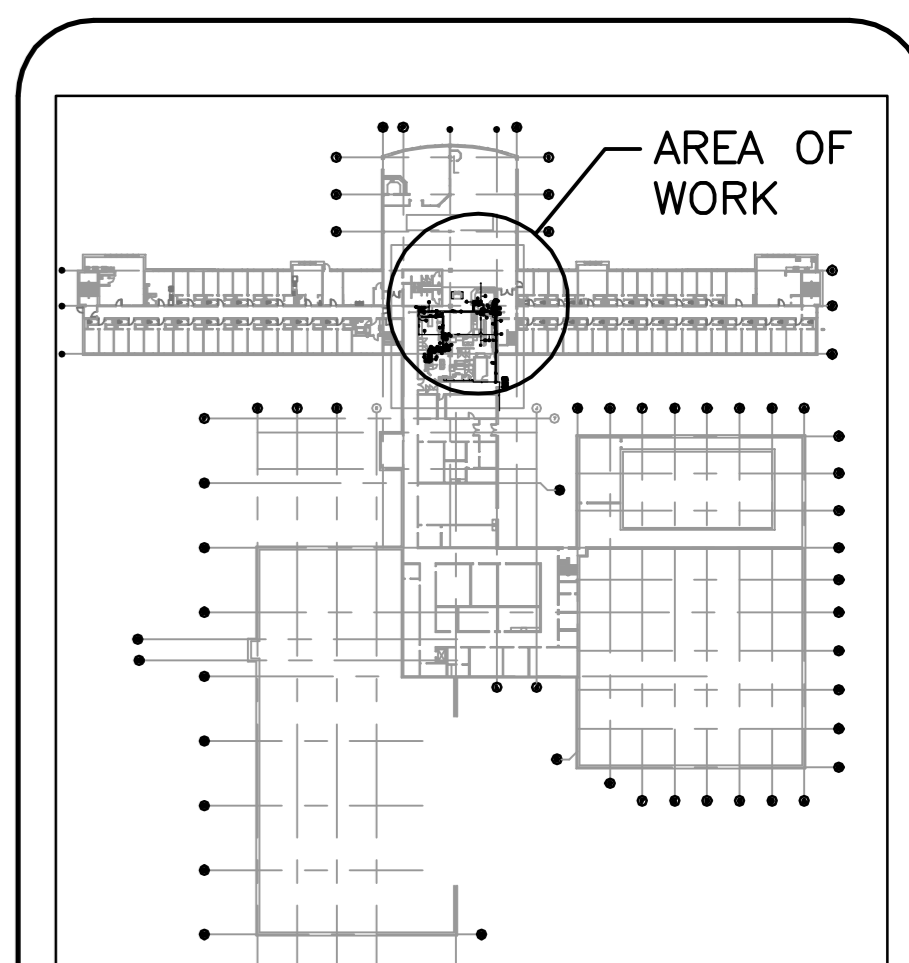


LEVEL 1 - NEW DOMESTIC WATER AND PROPANE GAS PIPING LAYOUT
1:50

NEW DOMESTIC WATER AND PROPANE GAS DRAWING NOTES:

- 1 EXISTING 50mm COPPER PIPE TEE OFF OF MAIN 75mm COLD WATER LINE. CONTRACTOR TO CONFIRM EXACT LOCATION ON SITE.
- 2 NEW 32mm COLD WATER PIPE C/W SHUT-OFF VALVE AND PRESSURE REDUCING VALVE TO TIE INTO EXISTING 50mm COLD WATER TEE AT THIS APPROXIMATE LOCATION. CONTRACTOR TO CONFIRM EXACT LOCATION ON SITE.
- 3 32mm COLD WATER PIPING DOWN TO HWT1. VERTICAL PIPING TO RUN IN CHASE. COORDINATE WITH ARCHITECTURAL.
- 4 NEW COLD WATER PIPING TO TIE INTO EXISTING 12mm COLD WATER PIPING AT THIS APPROXIMATE LOCATION. CONTRACTOR TO CONFIRM EXACT LOCATION ON SITE.
- 5 NEW 189L ELECTRIC DOMESTIC HOT WATER TANK, HWT1 RECOVERY RATE OF 93LPH @ 56°C TEMPERATURE RISE, 208V/3PH/60HZ. JOHN WOOD MODEL JW-EI-50-060 OR APPROVED EQUIVALENT. SEE HOT WATER TANK #1 - HOT AND COLD WATER PIPING SCHEMATIC, DETAIL 1/M4.
- 6 NEW 32mm HOT WATER PIPING UP FROM HWT1. 12mm HOT WATER BRANCH TO TIE INTO EXISTING HOT WATER PIPING. CONTRACTOR TO CONFIRM EXACT LOCATION ON SITE. 19mm HOT WATER BRANCH UP TO CEILING SPACE. SEE HOT WATER TANK #1 - HOT AND COLD WATER PIPING SCHEMATIC, DETAIL 1/M4.
- 7 12mm HOT AND COLD WATER PIPING DOWN TO HAND WASHING SINK C/W SHUT OFF VALVES. CONTRACTOR TO CONFIRM EXACT PIPE ROUTE ON SITE.
- 8 NEW 12mm COLD WATER PIPING TO TIE INTO EXISTING COLD WATER PIPING IN CEILING SPACE AT THIS APPROXIMATE LOCATION. CONTRACTOR TO CONFIRM EXACT LOCATION ON SITE.
- 9 EXISTING PRESSURE REDUCING VALVE TO BE INSTALLED ON NEW 12mm COLD WATER PIPING IN CEILING SPACE. CONTRACTOR TO CONFIRM EXACT LOCATION ON SITE.
- 10 12mm HOT AND COLD WATER PIPING DOWN FROM CEILING SPACE, THROUGH WALL TO UNDER COUNTER SPACE. COORDINATE WITH ARCHITECTURAL.
- 11 12mm COLD WATER PIPING DOWN FROM CEILING SPACE, THROUGH WALL TO UNDER COUNTER SPACE. COORDINATE WITH ARCHITECTURAL.
- 12 12mm COLD WATER PIPE TO PEPSI FOUNTAIN DRINK DISPENSER C/W SHUT OFF VALVE. INSTALL AS PER MANUFACTURERS INSTRUCTIONS.
- 13 12mm COLD WATER PIPE TO COFFEE STATION C/W SHUT OFF VALVE. INSTALL AS PER MANUFACTURERS INSTRUCTIONS.
- 14 12mm COLD WATER PIPE TO CAPPUCCINO MACHINE C/W SHUT OFF VALVE. INSTALL AS PER MANUFACTURERS INSTRUCTIONS.
- 15 12mm COLD WATER PIPE TO ICE CUBER C/W SHUT OFF VALVE. INSTALL AS PER MANUFACTURERS INSTRUCTIONS.
- 16 12mm HOT AND COLD WATER PIPING TO SINK C/W SHUT OFF VALVES.
- 17 12mm HOT WATER PIPING DOWN FROM CEILING SPACE TO UNDER COUNTER SPACE. VERTICAL PIPING TO RUN IN CHASE. COORDINATE WITH ARCHITECTURAL.
- 18 12mm COLD WATER PIPE TO HOT FOOD TABLE C/W SHUT OFF VALVE. INSTALL AS PER MANUFACTURERS INSTRUCTIONS.
- 19 32mm COLD WATER PIPE TO BE WALL MOUNTED.
- 20 NEW 189L ELECTRIC DOMESTIC HOT WATER HEATING TANK, HWT2. RECOVERY RATE 233LPH @ 56°C TEMPERATURE RISE. 208V/3PH/60HZ/ JOHN WOOD MODEL JW-EI-50-150 OR APPROVED EQUIVALENT. SEE HOT WATER TANK #2 - HOT AND COLD WATER PIPING SCHEMATIC, DETAIL 2/M4.
- 21 19mm HOT WATER PIPE TO DISHWASHER C/W SHUT OFF VALVE. INSTALL AS PER MANUFACTURERS INSTRUCTIONS.
- 22 EXISTING PROPANE GAS PIPING. EXACT LOCATION AND SIZE TO BE DETERMINED ON SITE.
- 23 CONNECT TO EXISTING PROPANE GAS PIPING. EXACT LOCATION TO BE DETERMINED ON SITE.
- 24 19mm PROPANE GAS PIPING DOWN FROM CEILING SPACE. VERTICAL PIPING TO BE WALL MOUNTED. SEE DIRT LEG FOR GAS LINE RISERS AND DROPS, DETAIL 3/M4.
- 25 PROPANE MASTER SHUT-OFF VALVE TO BE INSTALLED ON VERTICAL PIPING C/W CLEARLY IDENTIFIED 'PROPANE MASTER SHUT-OFF VALVE' SIGNAGE.
- 26 CONTRACTOR TO CONNECT FRYER TO PROPANE GAS PIPING CONNECTION. CONFIRM EXACT LOCATION ON SITE. INSTALL AS PER MANUFACTURERS INSTRUCTIONS.
- 27 CONTRACTOR TO CONNECT GRIDDLE TO PROPANE GAS PIPING CONNECTION. CONFIRM EXACT LOCATION ON SITE. INSTALL AS PER MANUFACTURERS INSTRUCTIONS.
- 28 CONTRACTOR TO CONNECT CONVEYER OVEN TO PROPANE GAS PIPING CONNECTION. CONFIRM EXACT LOCATION ON SITE. INSTALL AS PER MANUFACTURERS INSTRUCTIONS.
- 29 CONTRACTOR TO CONNECT CONVECTION OVEN TO PROPANE GAS PIPING CONNECTION. CONFIRM EXACT LOCATION ON SITE. INSTALL AS PER MANUFACTURERS INSTRUCTIONS.
- 30 NEW 32mm PRESSURE REDUCING VALVE.

A detail no.
B location drawing no.
C drawing no. where detailed



KEY PLAN
NTS

3.	ISSUED FOR CONSTRUCTION	JULY 10, 2015
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MEMBER
ENGINEER IN NEWFOUNDLAND
ASSOCIATION OF MECH. ENGINEERS

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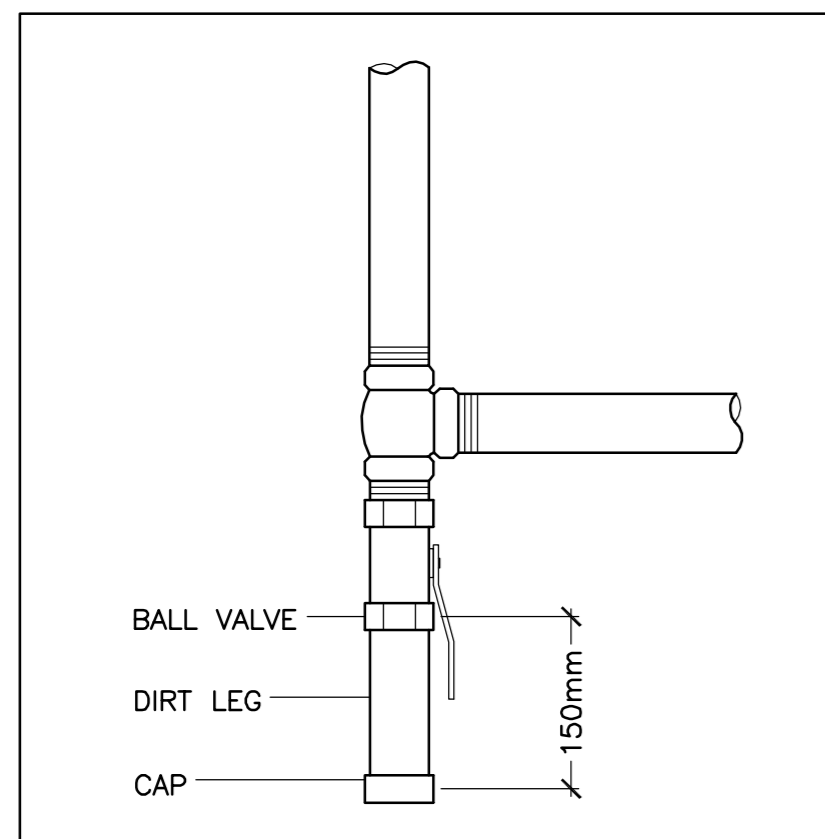
sub consultant



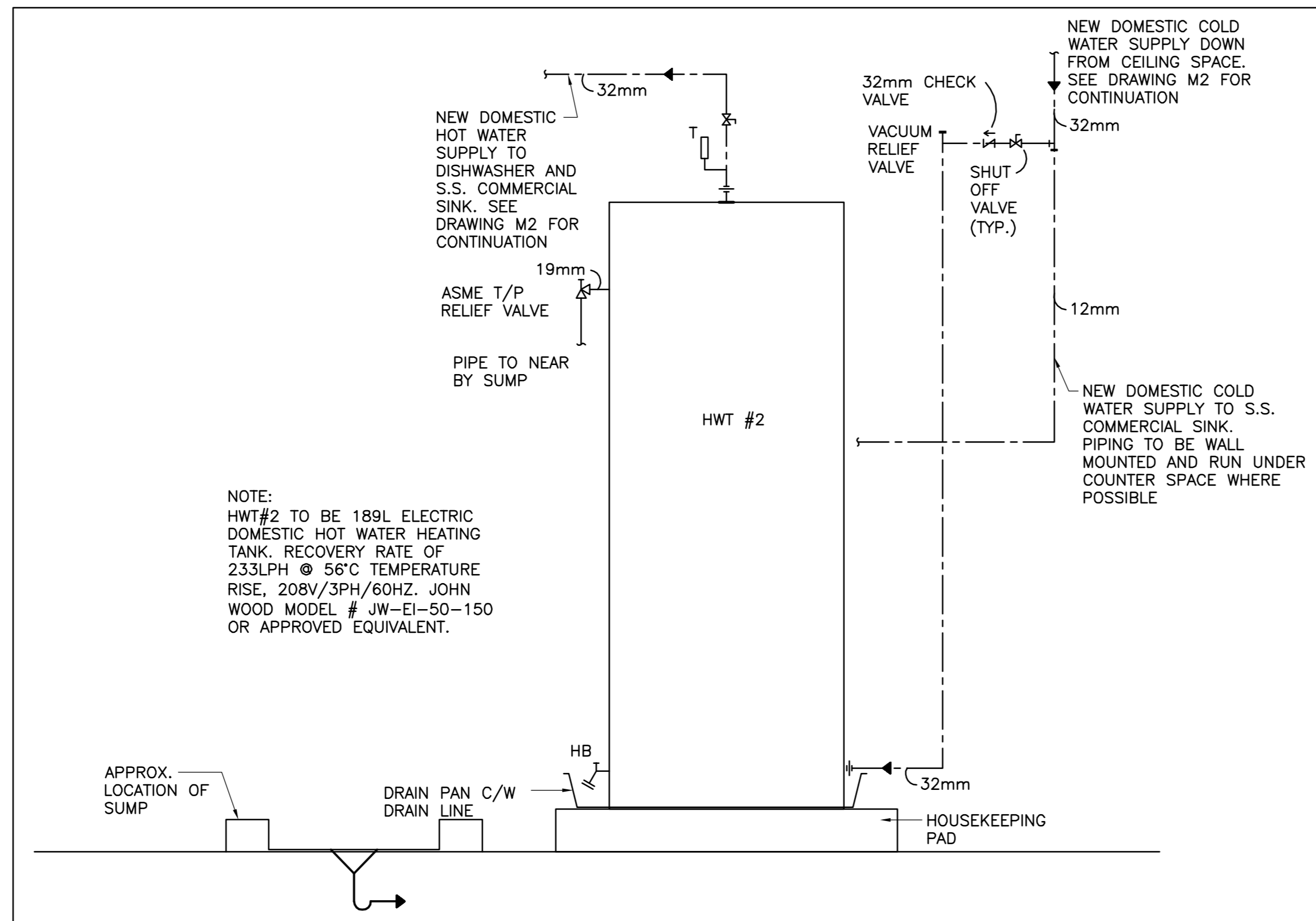
project
THE GROVE MEMORIAL UNIVERSITY GRENFELL CAMPUS CORNER BROOK, NL

drawing title
MECHANICAL LAYOUTS - DOMESTIC WATER, PROPANE, SANITARY AND VENT PIPING

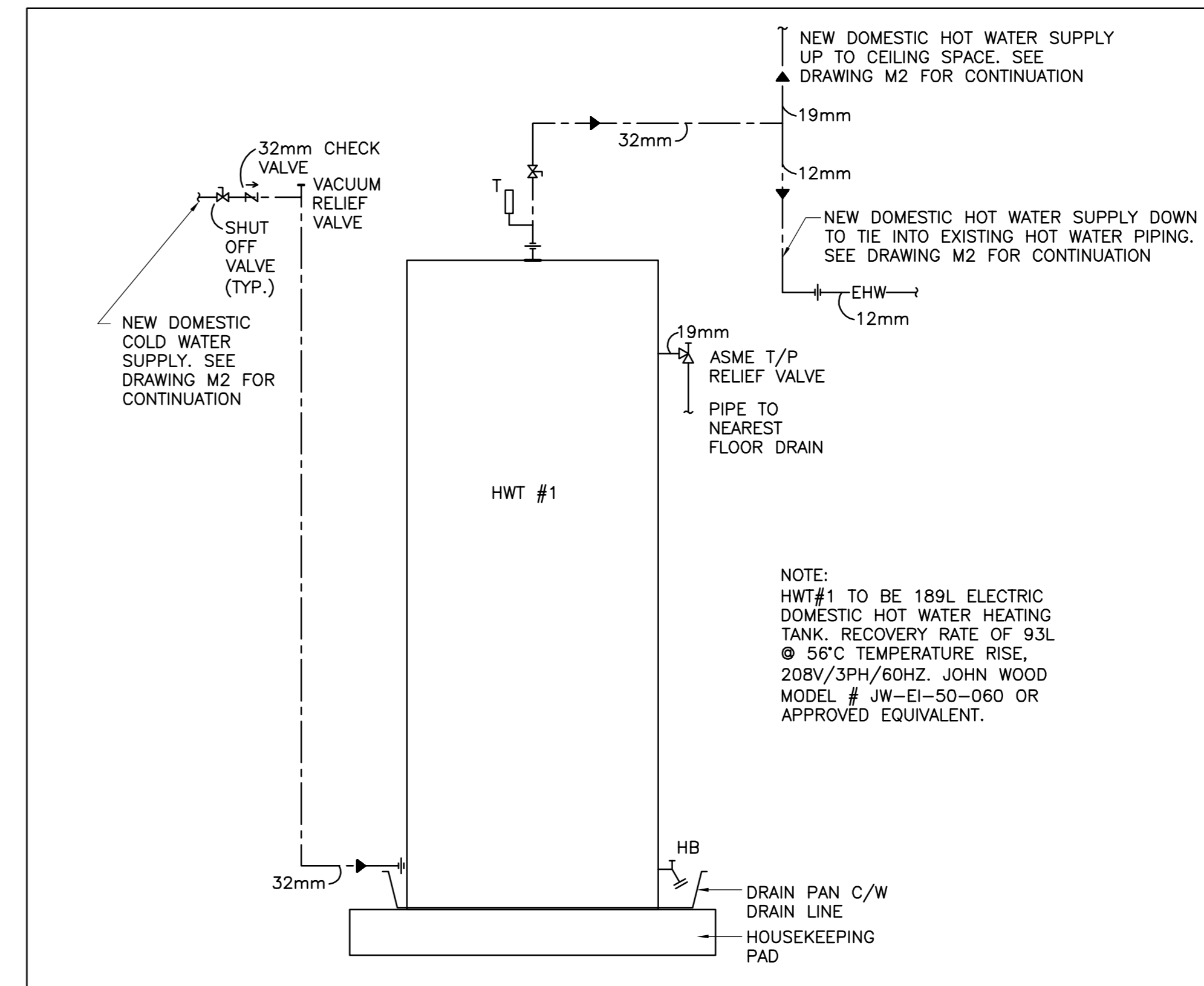
drawn	RC	
designed	B.M. LUFF	
checked	B.M. LUFF	
approved	D.J. DICESARE	
scale	AS SHOWN	
date	JULY 2015	drawing no:
project no.	3017	M2



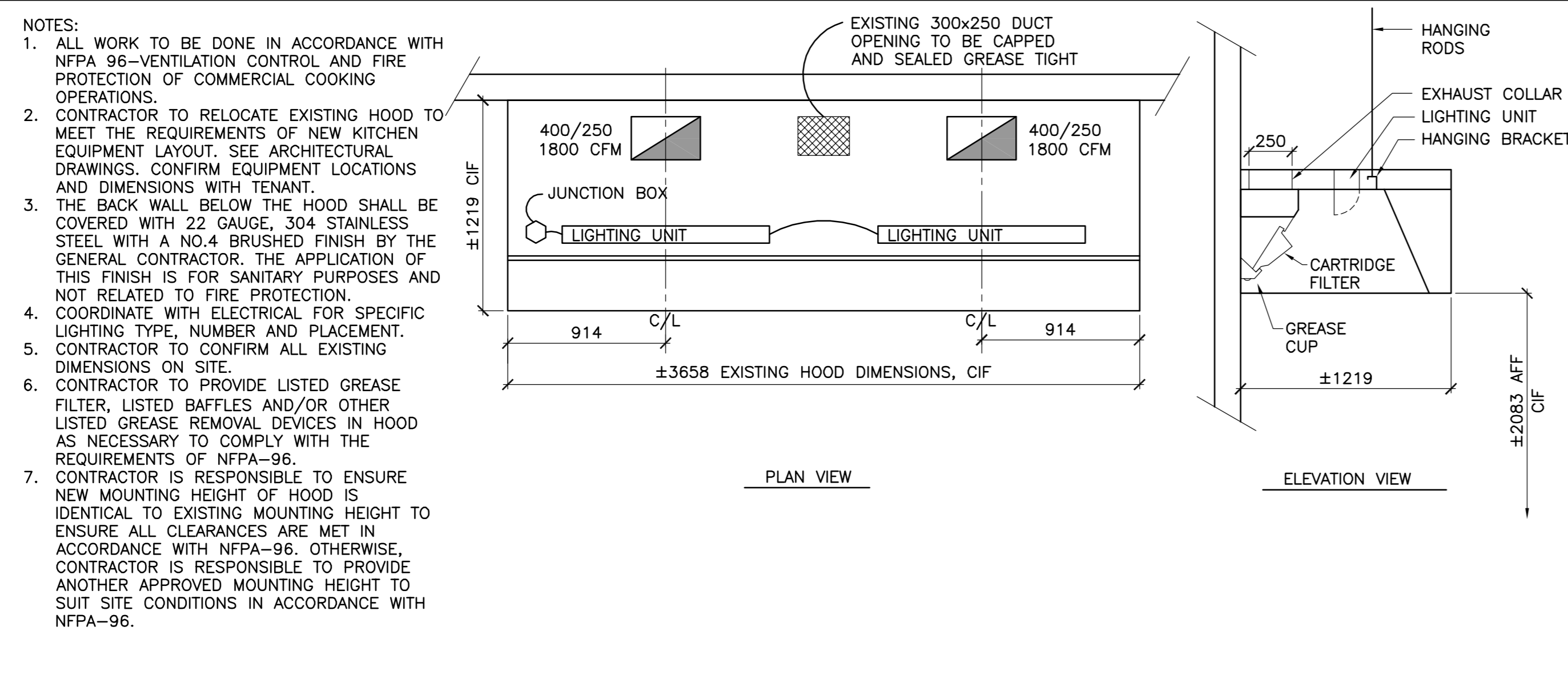
DIRT LEG FOR GAS LINE RISERS AND DROPS
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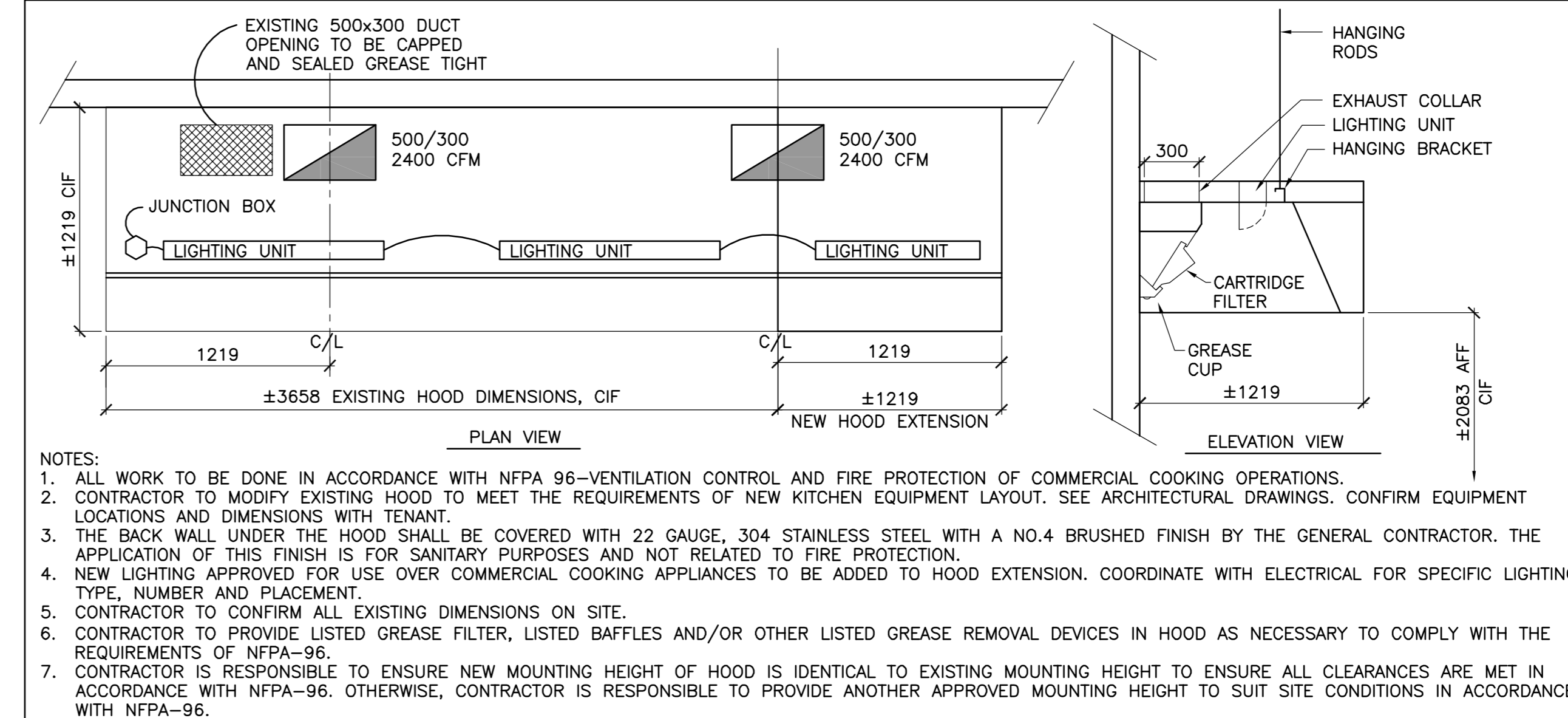
HOT WATER TANK #2 - HOT AND COLD WATER PIPING SCHEMATIC
NTS



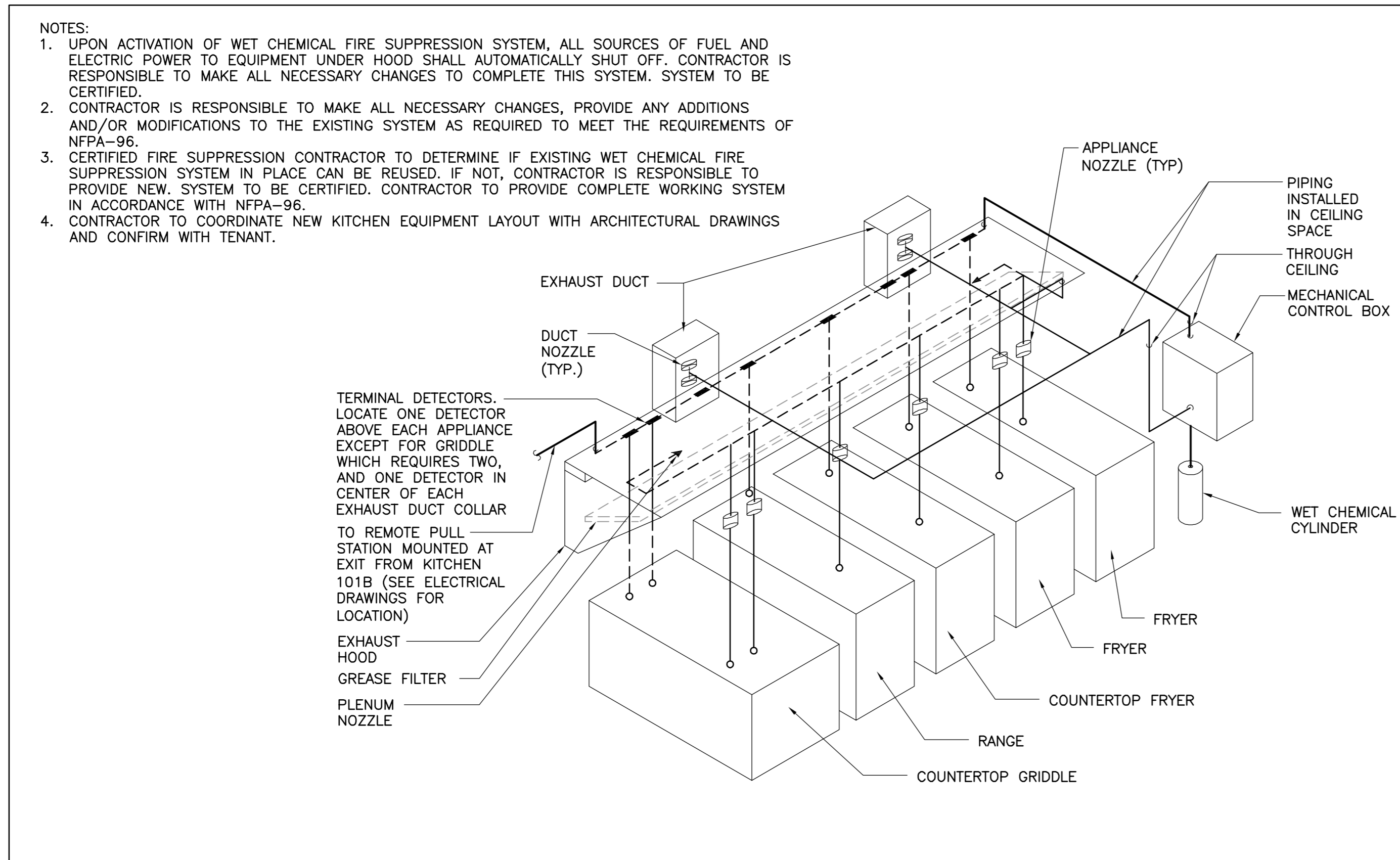
HOT WATER TANK #1 - HOT AND COLD WATER PIPING SCHEMATIC
NTS



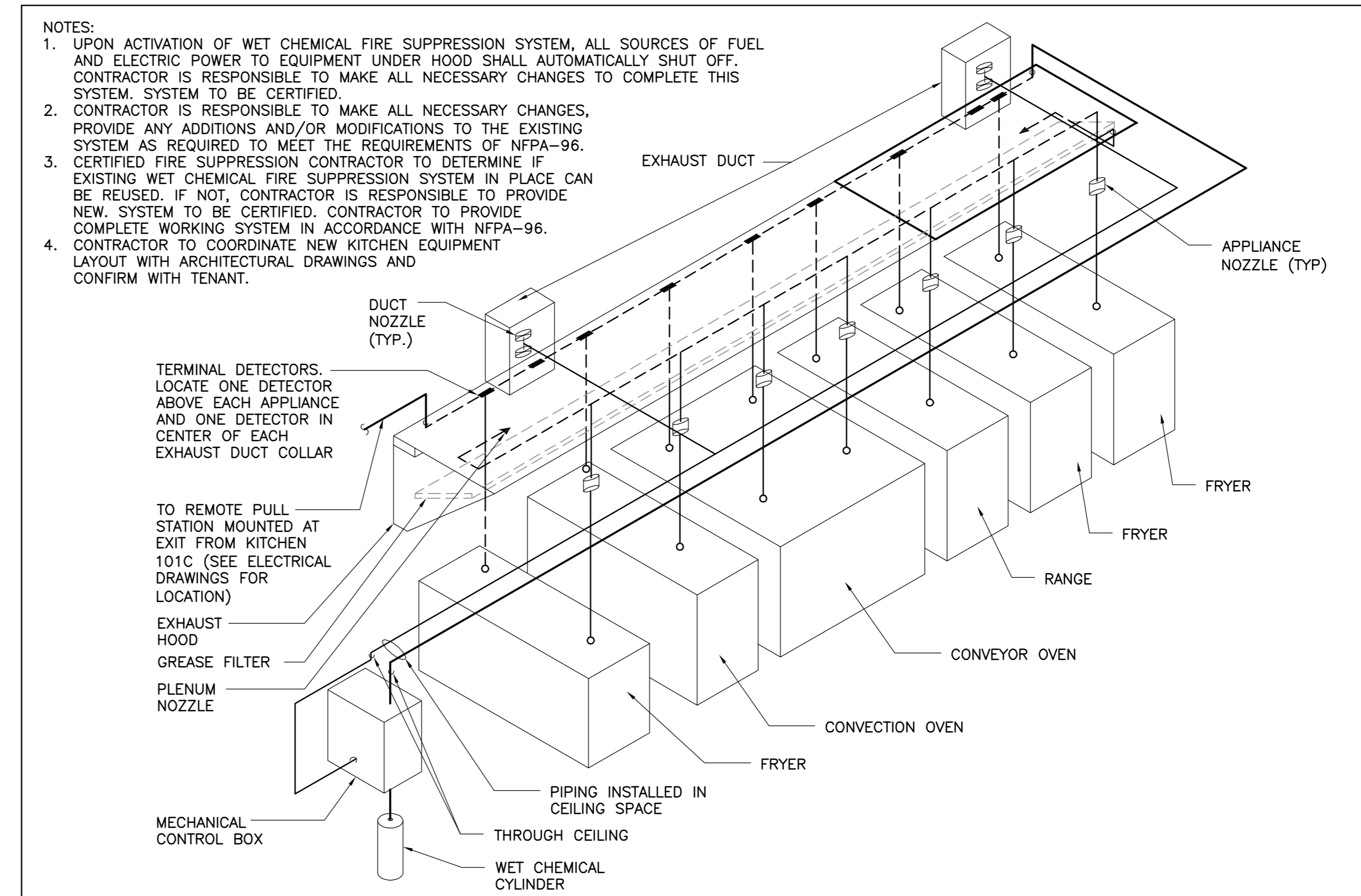
ROOM 101B-COMMERICAL KITCHEN EXHAUST HOOD #1-DIMENSIONAL DETAILS
NTS



ROOM 101C-COMMERICAL KITCHEN EXHAUST HOOD #2-DIMENSIONAL DETAILS
NTS



ROOM 101B-EXHAUST HOOD #1-WET CHEMICAL FIRE SUPPRESSION SYSTEM DETAIL
NTS



ROOM 101C-EXHAUST HOOD #2-WET CHEMICAL FIRE SUPPRESSION SYSTEM DETAIL
NTS

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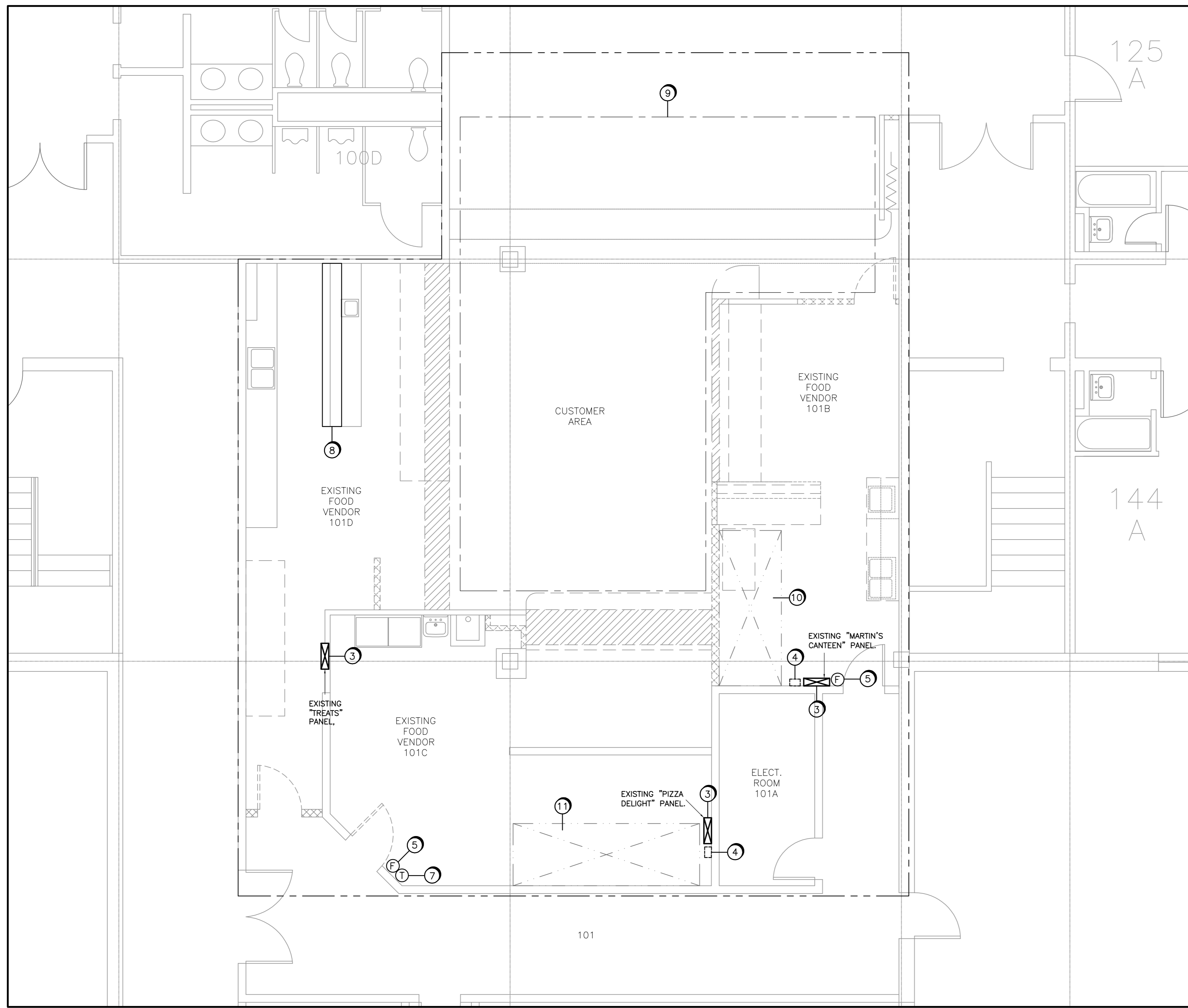
sub consultant

client
The Grove

project
THE GROVE
MEMORIAL UNIVERSITY
GRENFELL CAMPUS
CORNER BROOK, NL

drawing title
MECHANICAL DETAILS

drawn	RC	
designed	B.M. LUFF	
checked	B.M. LUFF	
approved	D.J. DICESARE	
scale	AS SHOWN	
date	JULY 2015	drawing no:
project no.	3017	M4



EXISTING FOOD VENDOR AREA ELECTRICAL DEMOLITION
SCALE - 1:50

ELECTRICAL DEMOLITION NOTES:

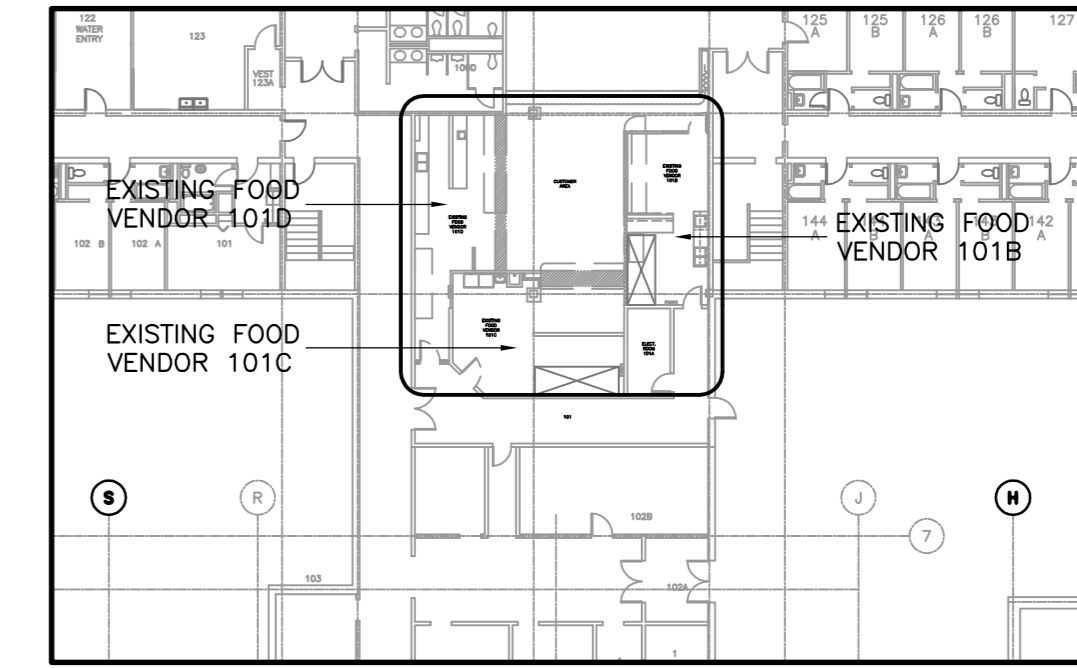
1. ELECTRICAL DEMOLITION TO BE PERFORMED UNDER THIS CONTRACT INCLUDES, BUT IS NOT LIMITED TO, REMOVAL OF ALL ELECTRICAL SYSTEMS COMPONENTS AND ASSOCIATED WIRING FOR LIGHTING, EXIT/EMERG. LIGHTING, EQUIPMENT POWER, RECEPTACLES, DATA/PHONE) ETC. WITHIN THE SPACES AS SHOWN ON CONSTRUCTION DRAWINGS/FLOORPLANS AND INDICATED VIA LEGEND. BRANCH CIRCUIT CONDUIT AND WIRING TO BE REMOVED BACK TO EXISTING ASSOCIATED PANELS. ELECTRICAL DEMOLITION DRAWING E1 IS SHOWN TO GIVE CONTRACTOR KITCHEN SIZE/SCOPE FOR INCLUSION OF ELECTRICAL DEMOLITION IN CONTRACT.
2. ANY/ALL IN-FILL REQUIREMENTS AS A RESULT OF ELECTRICAL SYSTEM COMPONENTS REMOVAL/REPLACEMENT ARE TO BE COORDINATED WITH THE APPROPRIATE SUBTRADES AND/OR GENERAL CONTRACTOR. IN-FILL MATERIALS/FINISHES TO MATCH EXISTING.
3. ALL THREE (3) EXISTING 225A, 120/208V, 3Ø ELECTRICAL PANELS IN THE THREE (3) FOOD VENDOR AREAS TO BE REPLACED UNDER THIS CONTRACT. CONTRACTOR TO REMOVE AND DISPOSE OF EXISTING EQUIPMENT AND ALL ASSOCIATED BRANCH CIRCUIT WIRING. PANEL FEEDERS TO BE REUSED AND RECONNECTED TO NEW PANELS
4. EXISTING FIRE SUPPRESSION SYSTEM TO BE MODIFIED AND RE-USED AS REQUIRED TO BE A COMPLETE WORKING SYSTEM. ENSURE THAT ONCE RE-INSTALLED, THIS SYSTEM IS TIED INTO THE EXISTING FIRE ALARM SYSTEM.

ELECTRICAL DEMOLITION NOTES CONT'D:

5. EXISTING MANUAL PULL STATION FOR WET SUPPRESSION RELEASE TO BE RE-USED AND INSTALLED IN SAME LOCATION. SYSTEM TO BE RE-CERTIFIED.
6. REFER TO ARCHITECTURAL DRAWINGS FOR WALLS, BULKHEADS AND COUNTERS ETC. TO BE REMOVED. ALL ELECTRICAL EQUIPMENT, CONDUIT AND ASSOCIATED WIRING TO BE REMOVED FROM THESE AREAS AND DISPOSED OF.
7. EXISTING THERMOSTAT AND ASSOCIATED ACCESSORIES TO REMAIN.
8. EXISTING COUNTER UNIT TO REMAIN AND ALL EXISTING ELECTRICAL TO BE REMOVED FROM COUNTER UNIT AS TO MAKE ROOM FOR NEW POWER. THIS UNIT WILL BE RE-USED AND A NEW POWER LAYOUT IS REQUIRED. SEE ELECTRICAL DRAWING E3, COORDINATE WITH MILLWORK.
9. EXISTING DOWNLIGHTS IN CUSTOMER AREA TO BE RELOCATED TO ACCOMMODATE NEW LAYOUT. SEE ELECT. DRAWING E2.
10. EXISTING EXHAUST HOOD TO BE RELOCATED. COORDINATE WITH MECHANICAL.
11. EXISTING EXHAUST HOOD TO BE MODIFIED. REFER TO ELECT. DRAWING E2 FOR NEW LIGHTING LAYOUT AND COORDINATE WITH MECHANICAL.

ELECTRICAL DEMO LEGEND:

- ⓕ EXISTING MANUAL PULL STATION FOR WET SUPPRESSION RELEASE
- ⓧ EXISTING THERMOSTAT TO REMAIN
- EXISTING FIRE SUPPRESSION SYSTEM
- ⊠ EXISTING 225A, 120/208V, 3Ø PANELS, FUSED AT 150A
- ▤ INDICATES EXISTING WALLS BEING REMOVED, COORDINATE WITH ARCHITECTURAL
- ▥ INDICATES EXISTING BULKHEAD BEING REMOVED, COORDINATE WITH ARCHITECTURAL
- ▧ INDICATES EXISTING MILLWORK BEING REMOVED, COORDINATE WITH ARCHITECTURAL
- ⌋ INDICATES EXISTING DOOR TO BE REMOVED



KEY PLAN
SCALE - N.T.S.

NOTES CONT'D:

9. ALL REMOVED MATERIALS ARE THE PROPERTY OF GRENFELL CAMPUS UNLESS OTHERWISE INDICATED. CONFIRM WITH TENANT IF ITEMS ARE BEING REUSED IN NEWLY RENOVATED SPACE.
10. CONTRACTOR TO ENSURE CARE IS TAKEN WHEN REMOVING ANY ITEMS NOTED FOR "RE-USE" ON THIS PROJECT. ALL ITEMS TO BE STORED IN A SECURE DRY LOCATION UNTIL READY FOR RE-INSTALLATION INTO NEW CONSTRUCTION.
11. ALL DEMO TO BE COORDINATED WITH NEW LAYOUT AND MECH. & ELECT. DRAWINGS.

A	A detail no.
B	B location drawing no.
C	C drawing no. where detailed

NOTES:

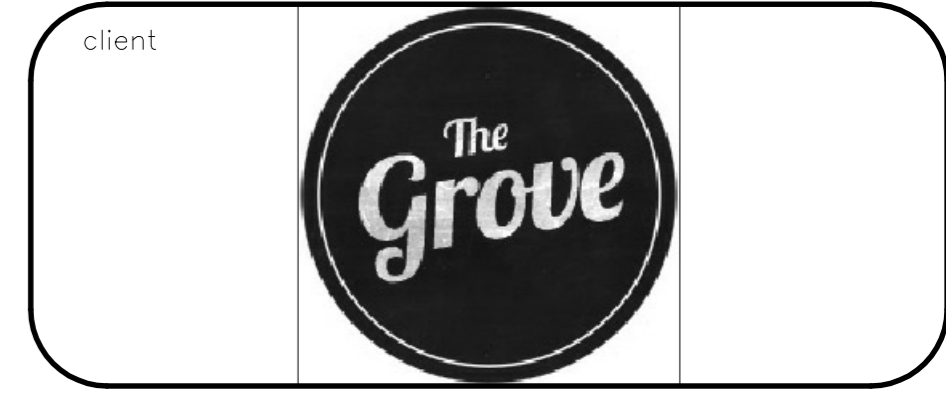
1. ALL WORK TO BE CARRIED OUT IN ACCORDANCE WITH THE NATIONAL BUILDING CODE OF CANADA, LATEST EDITION, THE CANADIAN ELECTRICAL CODE, LATEST EDITION & THE AUTHORITY HAVING JURISDICTION.
2. CONTRACTOR TO VISIT SITE PRIOR TO BIDDING TO FULLY UNDERSTAND SCOPE AND EXTENT OF WORK UNDER THIS CONTRACT. CONTRACTOR SHALL VERIFY ALL DIMENSIONS & ALL EXISTING CONDITIONS ON SITE BEFORE PROCEEDING WITH THIS WORK. NO EXTRAS WILL BE ALLOWED FOR ANY COSTS THAT HAVE BEEN REASONABLY FORESEEN.
3. THIS FACILITY IS OPERATIONAL ON A DAILY BASIS. CONTRACTOR IS RESPONSIBLE FOR MAINTAINING A SAFE WORKING ENVIRONMENT THROUGHOUT THE DURATION OF THIS PROJECT. CONTRACTORS ARE ADVISED THAT WORK IS TO PROCEED WITHOUT INTERRUPTION OF FACILITY SERVICES. ALL WORK IS TO BE PLANNED AND STAGED TO MINIMIZE IMPAIRMENT OF ALL EXISTING OPERATIONS. ALL INTERRUPTIONS TO SERVICES ARE TO BE COORDINATED WITH GRENFELL FACILITIES MANAGEMENT, GRENFELL CAMPUS STUDENT UNION, AND TENANT. PROVIDE ALL EXTRA WORK AND TEMPORARY SERVICES AS REQUIRED TO ACCOMMODATE PHASING OF WORK.
4. ANY DAMAGE INCURRED TO ADJACENT MATERIALS OR PROPERTY THROUGHOUT THE COURSE OF THE WORK IS TO BE REPAIRED. MAKE LIKE NEW.
5. ALL DEMOLITION MATERIALS UNLESS NOTED OTHERWISE TO BE REMOVED AND PLACED IN A DUMPSTER AT THE END OF EACH WORK DAY. DUMPSTER TO BE EMPTIED AS REQUIRED. REFUSE TO BE DISPOSED OF IN ACCORDANCE WITH THE AUTHORITY HAVING JURISDICTION.
6. NOISE TO BE KEPT TO A MINIMUM WHERE POSSIBLE.
7. ALL AREAS TO BE CLEANED AFTER WORK IS COMPLETE.
8. DO NOT SCALE THIS DRAWING.

2.	ISSUED FOR CONSTRUCTION	07/10/15
1.	ISSUED FOR DEMO PERMIT	06/26/15
no.	revision	date

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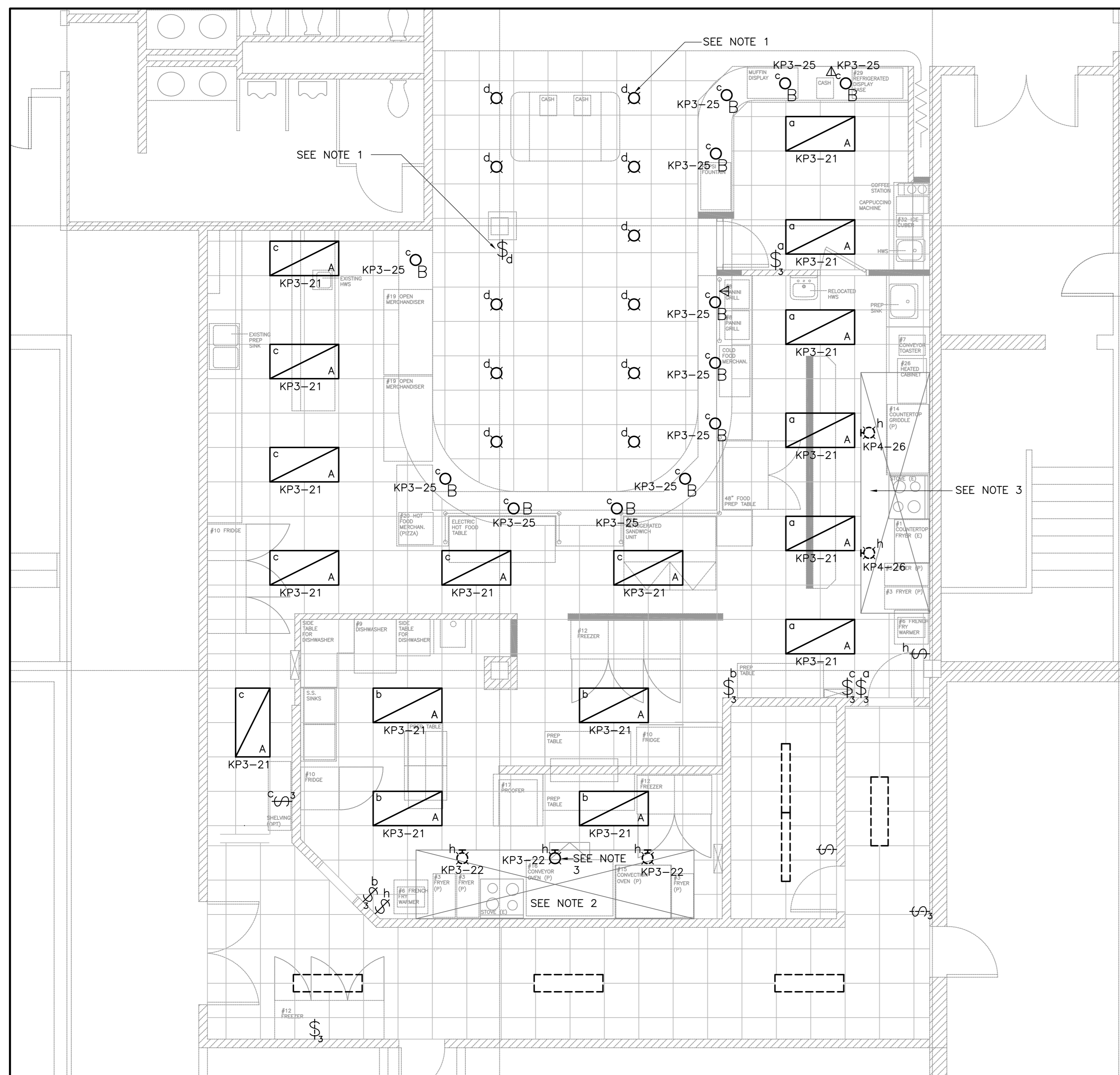
sub consultant



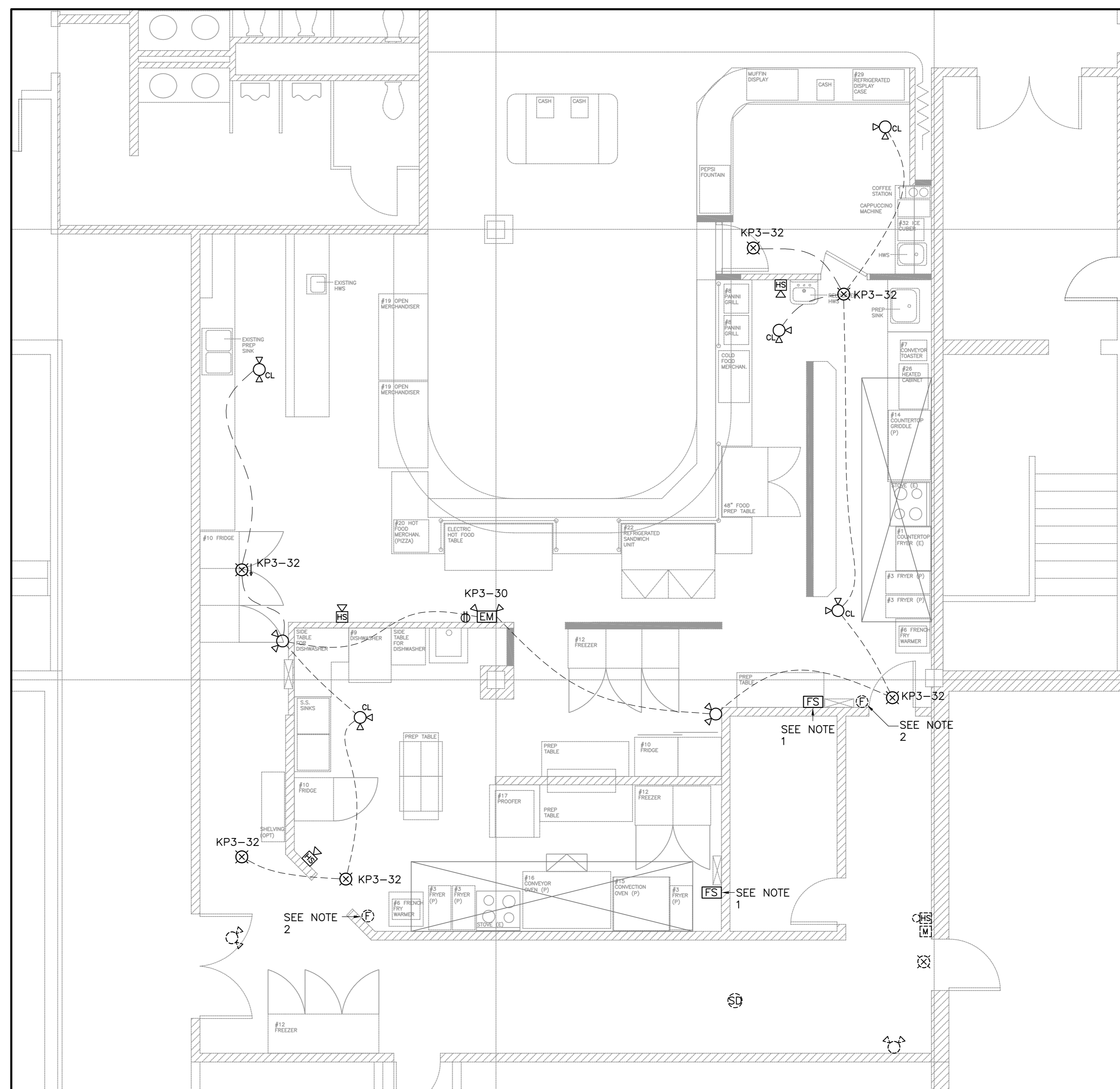
project
**THE GROVE MEMORIAL UNIVERSITY
 GRENFELL CAMPUS
 CORNER BROOK, NL**

drawing title
ELECTRICAL DEMOLITION

drawn	M.M.N.	
designed	A.P./M.M.N.	
checked	A.P.	
approved	D.J. DICESARE	
scale	AS SHOWN	
date	JULY 2015	
project no.	3017	drawing no: E1



NEW LIGHTING LAYOUT
SCALE=1:50



EMERGENCY LIGHTING & SYSTEMS LAYOUT
SCALE=1:50

LIGHT FIXTURE SCHEDULE					
TYPE	MANUFACTURER	MODEL NO.	VOLTAGE	LAMPS	MOUNTING/COMMENTS
A	PHILIPS CFI	2TG74L835-4-FS-02F-UNV	120	7400 LUMEN LED ARRAY	RECESS MOUNTED IN T-BAR CEILING
B	PHILIPS LYTECASTER	1105CL/1102P1	120	PHILIPS 19 WATT LED, #19A21/2700	RECESS MOUNTED IN GYPSUM BULKHEAD

ELECTRICAL LIGHTING NOTES:

- EXISTING DOWNLIGHTS IN CUSTOMER AREA OF THE GROVE TO BE RELOCATED TO ACCOMMODATE NEW LAYOUT SHOWN ON THIS DRAWING. EXISTING LIGHT SWITCH TO REMAIN.
- EXISTING EXHAUST HOOD LIGHT FIXTURES TO BE RELOCATED TO ACCOMMODATE NEW LIGHTING ARRANGEMENT DUE TO INCREASED HOOD SIZE. FIXTURES TO BE CONNECTED TO NEW PANEL "KP3" AS SHOWN ON THIS DRAWING AND OPERATE AS A COMPLETE WORKING SYSTEM.
- NEW EXHAUST HOOD LIGHT FIXTURE TO MATCH EXISTING ADJACENT C/W GLOBE.
- EXISTING EXHAUST HOOD LIGHTING TO BE CONNECTED TO NEW PANEL "KP4" AS SHOWN ON THIS DRAWING AND OPERATE AS A COMPLETE WORKING SYSTEM.

SYSTEMS, EMERGENCY & EXIT LIGHTING NOTES:

- EXISTING FIRE SUPPRESSION SYSTEM TO BE MODIFIED, RE-USED AND CONNECTED TO EXISTING FIRE ALARM PANEL AS TO MAKE A COMPLETE WORKING SYSTEM. COORDINATE WITH MECH. AND GRENFELL FACILITIES MANAGEMENT AND VISIT SITE PRIOR TO CONSTRUCTION AND VERIFY LOCATION OF FIRE ALARM CONTROL PANEL.
- EXISTING MANUAL PULL STATIONS FOR WET SUPPRESSION SYSTEM TO BE RE-USED. COORDINATE WITH MECH/GRENFELL.
- PROVIDE NEW COMBINATION FIRE ALARM HORN AND STROBE TO MATCH EXISTING AND CONNECT TO EXISTING F.A. SYSTEM.
- CHANGES AND ADDITIONS TO THE FIRE ALARM SYSTEM TO BE VERIFIED BY A CERTIFIED FIRE ALARM TECHNICIAN REPRESENTING THE MANUFACTURER.

ELECTRICAL SPECIFICATIONS:

- PROVIDE ALL MATERIALS, LABOUR, SCAFFOLDS, TOOLS AND EQUIPMENT NECESSARY TO COMPLETE THE ELECTRICAL INSTALLATION AND LEAVE ALL SYSTEMS READY FOR OPERATION.
- OBTAIN AND PAY FOR ALL FEES AND PERMITS REQUIRED BY ANY AUTHORITY HAVING JURISDICTION.
- ALL MATERIAL SHALL BE NEW AND CSA APPROVED.
- PANELBOARD FEEDERS SHALL BE TYPE RW90 COPPER WIRING IN EMT. BRANCH CIRCUIT WIRING SHALL BE RW90 COPPER IN EMT.
- PROVIDE GROUND TO ALL EQUIPMENT PER CODE REQUIREMENTS.
- MAKE SPLICES IN LIGHTING AND BRANCH CIRCUITS USING WIRES OF NO.8 AWG OR SMALLER WITH BUCHANAN CONNECTORS WITH INSULATION CAPS.
- SWITCHES SHALL BE SPECIFICATION GRADE RATED 15 AMP, 120 VOLT, COLOURED WHITE C/W PLATE.
- RECEPTACLES SHALL BE 3 WIRE GROUNDING TYPE, SPECIFICATION GRADE RATED 15 AMP OR 20 AMP, 120 VOLT COLOURED WHITE C/W PLATE.
- COVER PLATES IN FINISHED AREAS SHALL BE WHITE THERMOPLASTIC EQUAL TO HUBBELL. PROVIDE SHEET METAL PLATES FOR SURFACE BOXES.
- PROVIDE ALL LIGHTING FIXTURES C/W LAMPS AS PER SCHEDULE.
- PROVIDE WIRING FOR AND MAKE FINAL CONNECTION TO ALL ELECTRICAL EQUIPMENT SUPPLIED BY OTHER DIVISIONS.
- INSTALL ALL DATA & TELEPHONE CONDUIT IN ACCORDANCE WITH THE REQUIREMENTS OF THE LOCAL TELEPHONE UTILITY COMPANY.
- E.M.T. COUPLINGS SHALL BE STEEL SET-SCREW TYPE.
- PROVIDE SHOP DRAWINGS FOR THE FOLLOWING:
A) LIGHT FIXTURES
B) WIRING DEVICES
C) SERVICE EQUIPMENT
D) DISCONNECT SWITCHES
E) EMERGENCY/EXIT LIGHTING
F) HEATERS
- PROVIDE TYPEWRITTEN DIRECTORIES AND LAMENCOID NAMEPLATES FOR ALL PANELBOARDS.
- THE ENTIRE ELECTRICAL INSTALLATION MUST BE TESTED AND WRITTEN REPORTS MUST BE SUPPLIED TO THE CLIENT OR THEIR REPRESENTATIVE.
- UNLESS OTHERWISE NOTED, ALL CUTTING AND DRILLING OF FLOOR, WALLS AND CEILING FOR ELECTRICAL PURPOSES SHALL BE PART OF THE ELECTRICAL CONTRACT. PATCHING IS THE GENERAL CONTRACTOR'S RESPONSIBILITY. COORDINATE WITH ALL TRADES AND OBTAIN THE GENERAL CONTRACTOR'S AGREEMENT PRIOR TO COMMENCING WORK.

A detail no.
B location drawing no.
C drawing no. where detailed

GENERAL NOTES:

- ALL WORK TO BE CARRIED OUT IN ACCORDANCE WITH THE NATIONAL BUILDING CODE OF CANADA, LATEST EDITION, THE CANADIAN ELECTRICAL CODE, LATEST EDITION & THE AUTHORITY HAVING JURISDICTION.
- CONTRACTOR TO VISIT SITE PRIOR TO BIDDING TO FULLY UNDERSTAND SCOPE AND EXTENT OF WORK UNDER THIS CONTRACT. CONTRACTOR SHALL VERIFY ALL DIMENSIONS & ALL EXISTING CONDITIONS ON SITE BEFORE PROCEEDING WITH THIS WORK. NO EXTRAS WILL BE ALLOWED FOR ANY COSTS THAT HAVE BEEN REASONABLY FORESEEN.
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- ANY DAMAGE INCURRED TO ADJACENT MATERIALS OR PROPERTY THROUGHOUT THE COURSE OF THE WORK TO BE REPAIRED. MAKE LIKE NEW.
- NOISE TO BE KEPT TO A MINIMUM WHERE POSSIBLE.
- ALL AREAS TO BE CLEANED AFTER WORK IS COMPLETE.
- THE FOLLOWING NOTES APPLY UNLESS OTHERWISE NOTED IN SCOPE OF WORK OR ELSEWHERE ON THESE DRAWINGS. IN THE EVENT OF A CONFLICT BETWEEN NOTES AND PLANS, REPORT TO THE CONSULTING ENGINEER FOR RESOLUTION.

2.	ISSUED FOR CONSTRUCTION	07/10/15
1.	ISSUED FOR REVIEW	06/26/15
no.	revision	date

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sub consultant

client

project

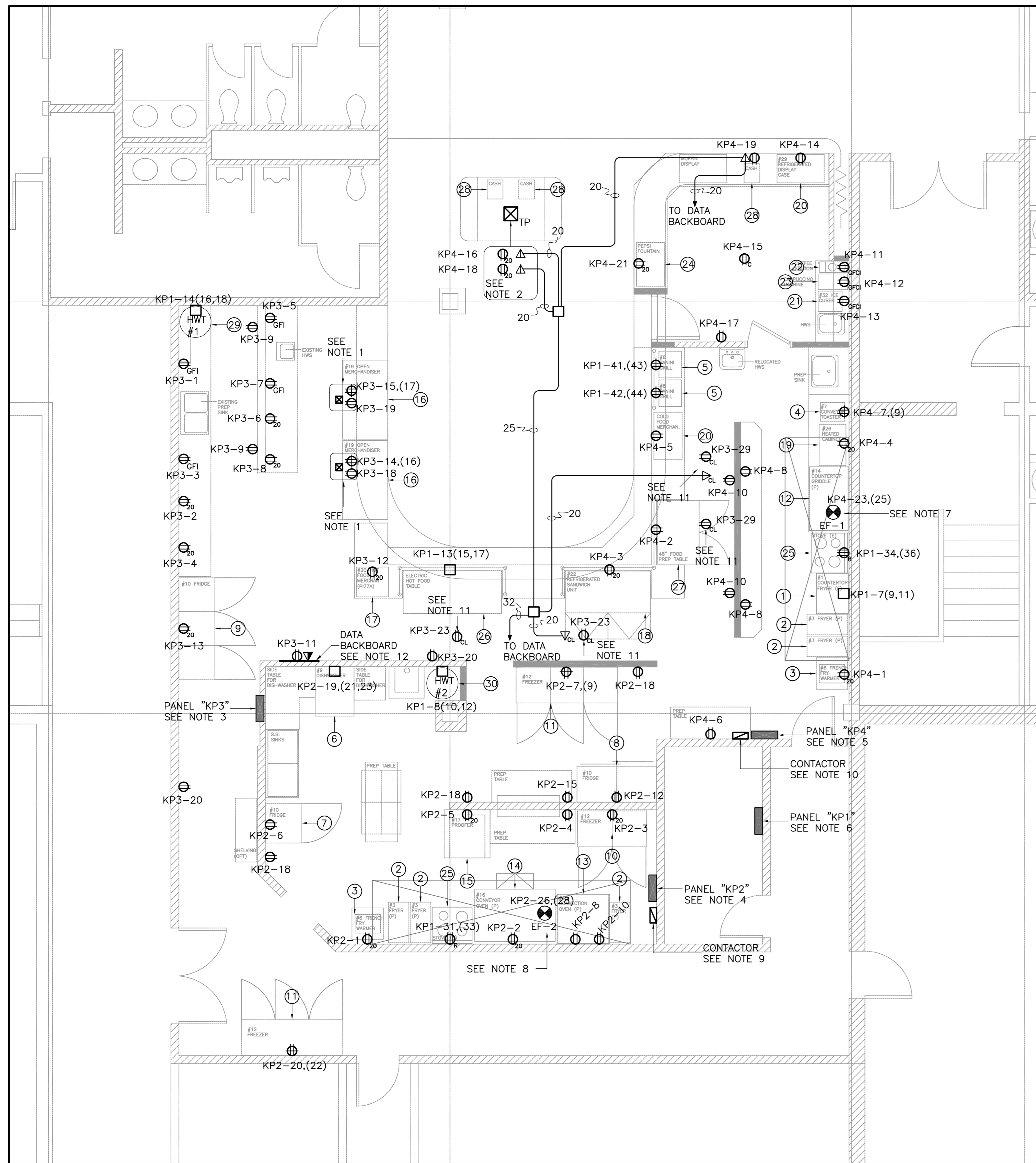
THE GROVE MEMORIAL UNIVERSITY GRENFELL CAMPUS CORNER BROOK, NL

drawing title

NEW LIGHTING, EMERGENCY LIGHTING, EXIT LIGHTING AND SYSTEMS

drawn	M.N.
designed	A.P./M.N.
checked	A.P.
approved	D.J. DICESARE
scale	AS SHOWN
date	JULY 2015
project no.	3017

drawing no:
E2



NEW LIGHTING LAYOUT
SCALE=1:50

KITCHEN EQUIPMENT LIST:

- 1 COUNTERTOP FRYER - 16kW, 45A, 208V, 3ø
- 2 FRYER - PROPANE - NO ELECTRICAL CONNECTION
- 3 FRENCH FRY WARMER - 500W, 4.2A, 120V, 1ø
- 4 CONVEYOR TOASTER - 2.8kW, 13.5A, 208V, 1ø
- 5 PANINI GRILL - 2.9kW, 12A, 220V, 1ø, (2 UNITS)
- 6 DISHWASHER - 9kW, 24.9A, 208V, 3ø
- 7 REFRIGERATOR (SINGLE) - 700W, 5.8A, 115V, 1ø
- 8 REFRIGERATOR (DOUBLE) - 850W, 7.4A, 115V, 1ø
- 9 REFRIGERATOR (TRIPLE) - 1kW, 8.4A, 115V, 1ø
- 10 REACH-IN FREEZER (DOUBLE) - 1.1kW, 9.5A, 115V, 1ø
- 11 REACH-IN FREEZER (TRIPLE) - 2.3kW, 11A, 208V, 1ø, (2 UNITS)
- 12 COUNTERTOP GRIDDLE - PROPANE - NO ELECTRICAL CONNECTION
- 13 CONVECTION OVEN - 1.2kW, 6.0A, 115V, 1ø, 2 RECEPTS. REQUIRED
- 14 CONVEYOR OVEN - 1.2kW, 9.8A, 115V, 1ø
- 15 PROOFER HOLDING CABINET - 1.9kW, 15A, 115V, 1ø
- 16 OPEN MERCHANDISER - 1.7kW, 7.8A, 208V, 1ø, (2 UNITS)
- 17 HOT FOOD MERCHANDISER (PIZZA) - 1.44kW, 11A, 120V, 1ø
- 18 REFRIGERATED SANDWICH UNIT - 1.2kW, 9.8A, 115V, 1ø
- 19 HEATED CABINET, COUNTERTOP - 1.75kW, 14A, 120V, 1ø
- 20 DISPLAY CASE, REFRIGERATED DELI, COUNTERTOP - 430W, 3.6A, 120V, 1ø, (2 UNITS)

KITCHEN EQUIPMENT LIST (CONT.):

- 21 ICE CUBER WITH BIN - 350W, 3A, 120V, 1ø
- 22 COFFEE STATION - 1.4kW, 12A, 120V, 1ø
- 23 CAPPUCCINO MACHINE - 1.4kW, 12A, 120V, 1ø
- 24 PEPSI FOUNTAIN - 1.0kW, 120V, 1ø
- 25 STOVE - TYPICAL RESIDENTIAL, 10kW, 208V, 1ø, (2 UNITS)
- 26 ELECTRIC HOT FOOD TABLE - 6kW, 28.8A, 208V, 3ø
- 27 SALAD BAR - 500W, 2.3A, 115V, 1ø
- 28 CASH - 1kW, 8.8A, 120V, 1ø, (3 UNITS)
- 29 HOT WATER TANK #1 - 6KW, 17A, 208V, 3ø
- 30 HOT WATER TANK #2 - 15KW, 42A, 208V, 3ø

NOTES:

1. EACH OPEN MERCHANDISER IS PROVIDED WITH TWO POWER CORDS, ONE FOR THE CABINET & ONE FOR THE EVAPORATOR. PROVIDE 120V & 208V RECEPTACLES TO MATCH THE EQUIPMENT PLUGS. FLUSH MOUNT RECEPTACLES IN BACK OF BULKHEAD RUNNING ABOVE MERCHANDISERS. PROVIDE UNISTRUT FROM FLOOR TO CEILING SPACE AND ATTACH POWER CORDS TO UNISTRUT USING BLACK TYRAPS. SECURE UNISTRUT TO FLOOR & TO STRUCTURE ABOVE THE CEILING TILES. PAINT UNISTRUT WITH TWO COATS OF BLACK PAINT.
2. TELE-POWER POLE, WIREMOLD 30TP SERIES C/W TWO (2) 20A, 120V, DUPLEX RECEPTACLES, CSA TYPE 5-20R AND TWO (2) DUAL DATA OUTLETS.
3. NEW 42 CIRCUIT, 225A, 120/208V, 3ø PANEL "KP3" MOUNTED IN SAME LOCATION AS EXISTING PANEL. RE-CONNECT EXISTING FEEDERS.
4. NEW 42 CIRCUIT, 225A, 120/208V, 3ø PANEL "KP2" MOUNTED IN SAME LOCATION AS EXISTING PANEL. RE-CONNECT EXISTING FEEDERS.
5. NEW 42 CIRCUIT, 225A, 120/208V, 3ø PANEL "KP4" MOUNTED IN SAME LOCATION AS EXISTING PANEL. RE-CONNECT EXISTING FEEDERS.
6. NEW 66 CIRCUIT, 400A, 120/208V, 3ø PANEL "KP1" IN ELECT. RM. 101A TO BE FED FROM NEW 75kVA XFMR. SEE PANEL SCHEDULE AND SINGLE LINE ON DRAWING E4.
7. EXHAUST FAN #1, SUPPLIED BY GRENFELL UNIVERSITY. WIRED BY OTHERS. COORDINATE WITH MECHANICAL CONTRACTOR AND/OR GRENFELL FACILITIES MANAGER.
8. EXHAUST FAN #2, SUPPLIED BY GRENFELL UNIVERSITY, WIRED BY OTHERS. COORDINATE WITH MECHANICAL CONTRACTOR AND/OR GRENFELL FACILITIES MANAGER.
9. PROVIDE 30A, 208V, 4-POLE CONTACTOR WITH 120V COIL IN NEMA 1 ENCLOSURE. WIRE IN SERIES WITH 120V RECEPTACLES UNDER HOOD (CCT'S KP2-1, KP2-2, KP2-8, KP2-10) AND CONNECT SUCH THAT CONTACTOR DE-ENERGIZES WHEN HOOD FIRE SUPPRESSION SYSTEM OPERATES. ALLEN-BRADLEY BULLETIN 100C OR EQUAL C/W H-O-A SWITCH IN COVER.
10. PROVIDE 30A, 208V, 2-POLE CONTACTOR WITH 120V COIL IN NEMA 1 ENCLOSURE. WIRE IN SERIES WITH 120V RECEPTACLES UNDER HOOD (CCT'S KP4-1, KP4-4) AND CONNECT SUCH THAT CONTACTOR DE-ENERGIZES WHEN HOOD FIRE SUPPRESSION SYSTEM OPERATES. ALLEN-BRADLEY BULLETIN 100C OR EQUAL C/W H-O-A SWITCH IN COVER.
11. CHECK WITH TENANT FOR EXACT LOCATION OF MONITORS.
12. PROVIDE 1200mm X 1200mm X 20mm THICK PLYWOOD BACKBOARD FOR DATA EQUIPMENT. PAINT TO MATCH WALL FINISH.

LIGHTING LEGEND

- LP-1 NEW FLUORESCENT LIGHT FIXTURE. A INDICATES TYPE OF FIXTURE, LP-1 INDICATES CIRCUIT #1 IN PANEL LP, b INDICATES CONNECTION TO SWITCH b.
- LP-1 NEW DOWNLIGHT RECESSED IN BULKHEAD. B INDICATES TYPE OF FIXTURE, LP-1 INDICATES CIRCUIT #1 IN PANEL LP, a INDICATES CONNECTION TO SWITCH a.
- LC-1 NEW MECHANICAL HOOD LIGHT FIXTURE TO MATCH EXISTING ADJACENT FIXTURE AS NOTED.
- EXISTING SURFACE MOUNTED LIGHT FIXTURES TO REMAIN.
- EXISTING MECHANICAL HOOD LIGHT FIXTURE TO REMAIN OR BE RELOCATED AS NOTED. LP-1 INDICATES CIRCUIT #1 IN PANEL LP, a INDICATES CONNECTION TO SWITCH a.
- EXISTING DOWNLIGHT TO REMAIN OR BE RELOCATED AS NOTED. LP-1 INDICATES CONNECTION TO CIRCUIT #1 IN PANEL LP, a INDICATES CONNECTION TO SWITCH a.
- \$ NEW SINGLE POLE LIGHT SWITCH, 120V, MOUNT 1200mm A.F.F., UNLESS OTHERWISE NOTED.
- 3 NEW THREE WAY LIGHT SWITCH, 120V, MOUNT 1200mm A.F.F., UNLESS OTHERWISE NOTED.
- NEW EMERGENCY LIGHTING UNIT C/W ONE OR TWO 4 WATT LED LIGHTING HEADS AS INDICATED. WALL MOUNT AT 2100mm A.F.F. TYPE LUMACELL CAT.# RG125-250-2-LD7-ATN C/W LINE CORD.
- NEW REMOTE EMERGENCY HEAD WALL MOUNTED AT 2100mm A.F.F. C/W ONE OR TWO 4 WATT LED HEADS AS INDICATED. WIRE TO EM UNIT USING #10 AWG RW90 IN EMT.
- NEW REMOTE EMERGENCY HEAD CEILING MOUNTED AT 2100mm A.F.F. C/W ONE OR TWO 4 WATT LED HEADS AS INDICATED. WIRE TO EM UNIT USING #10 AWG RW90 IN EMT.
- EXISTING WALL MOUNTED REMOTE EMERGENCY HEAD TO REMAIN.
- EXISTING CEILING MOUNTED REMOTE EMERGENCY HEAD TO REMAIN.

POWER LEGEND

- 15A, 120V, DUPLEX RECEPT, CSA TYPE 5-15R MOUNTED 300mm A.F.F. (UNLESS NOTED OTHERWISE/SHOWN ABOVE COUNTER).
- 15A, 120V, DUPLEX RECEPT, CSA TYPE 5-15R MOUNTED IN CEILING SPACE FOR MENU DISPLAY MONITORS.
- 20A, 120V, DUPLEX RECEPT, CSA TYPE 5-20R MOUNTED 300mm A.F.F. (UNLESS NOTED OTHERWISE/SHOWN ABOVE COUNTER).
- 208, 2 POLE, 3 WIRE RECEPTACLE TO MATCH PLUG ON APPLIANCE, AMPERAGE AS REQUIRED.
- 20A, 120V, DUPLEX RECEPT, GFI TYPE MOUNTED 175mm ABOVE COUNTER BACK SPLASH (UNLESS OTHERWISE INDICATED).
- 120/240V, RANGE RECEPTACLE, FLUSH MOUNTED 150mm A.F.F. TO MATCH PLUG ON RANGE.
- MECHANICAL EQUIPMENT ELECTRICAL CONNECTION. COORDINATE WITH MECH/GRENFELL.
- DISCONNECT SWITCH
- OUTLET BOX FOR DIRECT CONNECTION OF APPLIANCE. COORDINATE WITH MECH. & ARCH.
- VERTICAL UNISTRUT TO SUPPORT POWER CORDS. SEE NOTE 1.
- TELE-POWER POLE. SEE NOTE 2.
- ELECTRICAL PANEL

SYSTEMS LEGEND

- FLUSH MOUNTED DUAL DATA OUTLET IN SINGLE GANG OUTLET BOX, WHITE RJ-45 MODULAR JACK & WHITE THERMOPLASTIC COVER PLATE. PROVIDE CAT 6 CABLES IN 20mm EMT FROM OUTLET LOCATION TO DATA BACKBOARD IN KITCHEN AREA.
- DUAL DATA OUTLET IN CEILING SPACE FOR MENU DISPLAY MONITORS IN SINGLE GANG OUTLET BOX, WHITE RJ-45 MODULAR JACK & WHITE THERMOPLASTIC COVER PLATE. PROVIDE CAT 6 CABLES IN 20mm EMT FROM OUTLET LOCATION TO DATA/VOICE BACKBOARD IN KITCHEN AREA.
- FLUSH MOUNTED COMBINATION DATA/VOICE OUTLET IN SINGLE GANG OUTLET BOX, WHITE RJ-45 MODULAR JACK & WHITE THERMOPLASTIC COVER PLATE. PROVIDE CAT 6 CABLES IN 20mm EMT FROM OUTLET LOCATION TO DATA/VOICE BACKBOARD IN KITCHEN AREA.

FIRE ALARM LEGEND

- EXISTING MANUAL PULL STATION
- EXISTING SMOKE DETECTOR
- NEW COMBINATION FIRE ALARM HORN AND STROBE
- EXISTING FIRE ALARM HORN
- EXISTING MANUAL PULL STATION FOR WET SUPPRESSION RELEASE
- EXISTING FIRE SUPPRESSION SYSTEM

EXIT LIGHTING

- NEW WALL MOUNTED EXIT SIGN. ARROWS INDICATE DIRECTION OF TRAVEL, LUMACELL TYPE LA-1-W-U PICTOGRAM, 120V
- NEW CEILING MOUNTED EXIT SIGN. ARROWS INDICATE DIRECTION OF TRAVEL, LUMACELL TYPE LA-1-W-U PICTOGRAM, 120V
- EXISTING CEILING MOUNTED EXIT SIGN TO REMAIN.

A detail no.
B location drawing no.
C drawing no. where detailed

2.	ISSUED FOR CONSTRUCTION	07/10/15
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no.	revision	date

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MEMBER
ENGINEERED IN NEWFOUNDLAND
PROFESSIONAL ENGINEERS OF NEWFOUNDLAND

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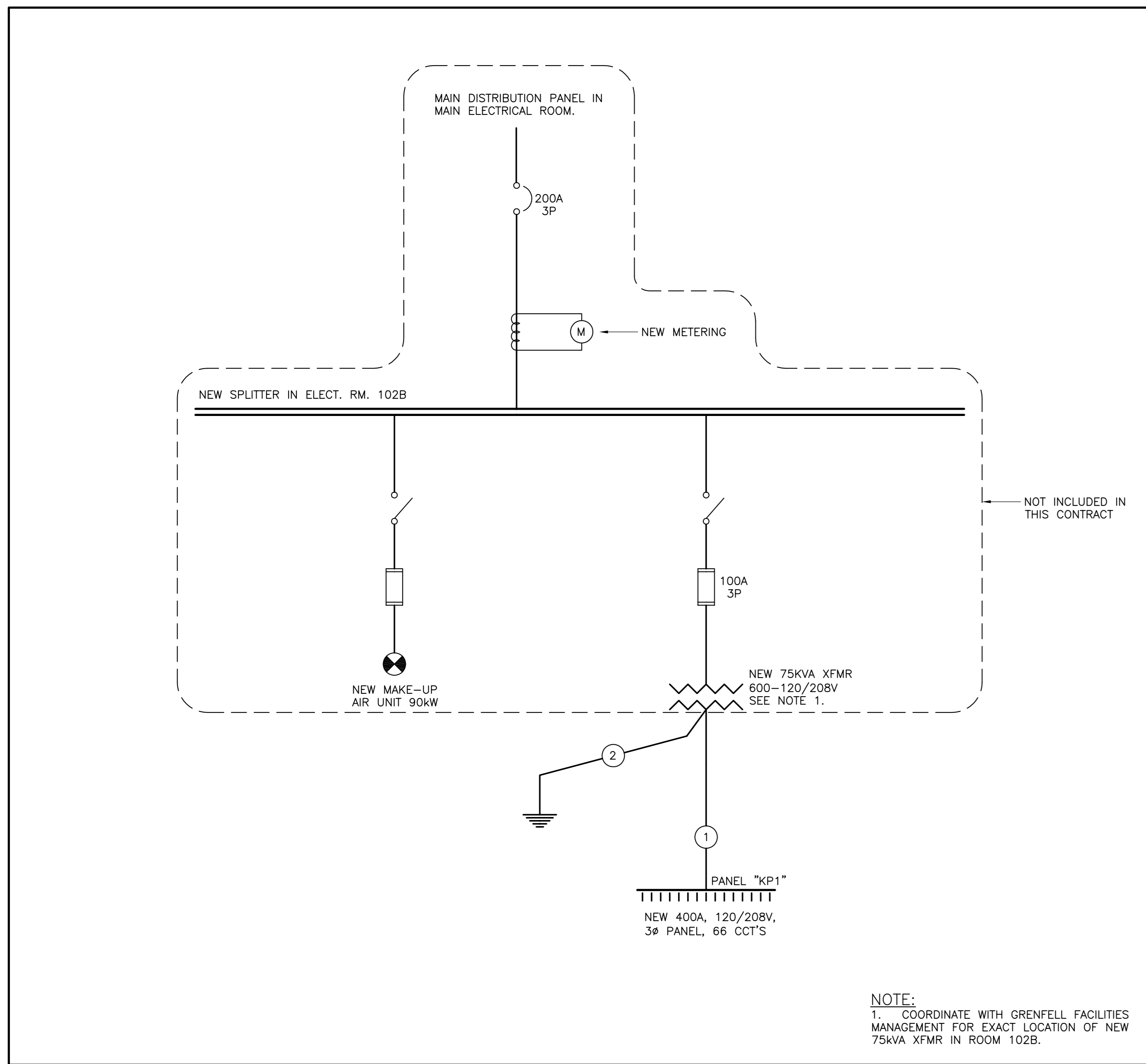
sub consultant



client
**THE GROVE MEMORIAL UNIVERSITY
GRENFELL CAMPUS
CORNER BROOK, NL**

project
LEGEND, NEW POWER & DATA LAYOUT

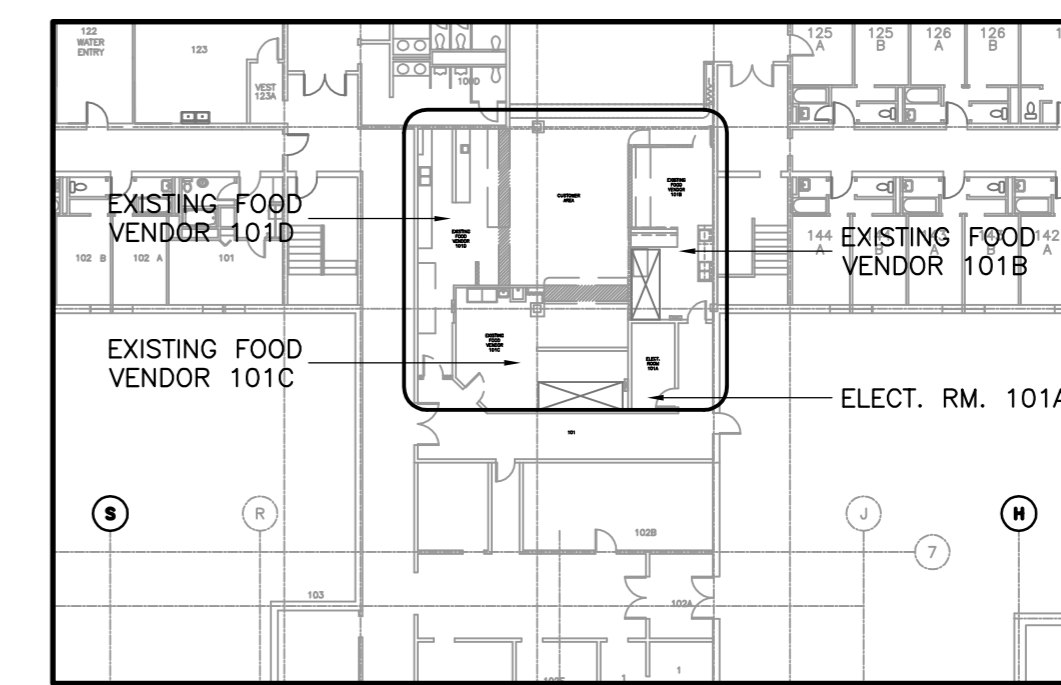
drawn	M.N.	
designed	A.P./M.N.	
checked	A.P.	
approved	D.J. DICESARE	
scale	AS SHOWN	
date	JULY 2015	drawing no: E3
project no.	3017	



SINGLE LINE — NEW DISTRIBUTION
SCALE — N.T.S.

NO.	FEEDER SCHEDULE
1	4-#350MCM RW90 COPPER & 1-#3 TW GROUND IN 78mm EMT
2	#3 TW GROUND WIRE IN 20mm EMT TO EXISTING GROUND BUS

PANEL KP1															
VOLTS 120/208V		LOCATION ELEC. RM. 101A		MAINS 400A		PHASE 3		FED FROM 75kVA XFMR, RM 102B		IC RATING 10,000 A		WIRE 4		CIRCUITS 66	
DESIGNATION		WATTAGE		WIRE BKR		CCT		A B C		CCT BKR WIRE		WATTAGE		DESIGNATION	
		ØC	ØB	ØA								ØA	ØB	ØC	
SPARE					50					2					SPARE
					3					4					
					5					6					
					7					8					
COUNTERTOP FRYER (1)		5333		6	60					9		6	5000		H.W.T #2 (5)
		5333		6	3P					10		6	5000		
		5333		6	ST					11		6	5000		
					13					14		10	2000		
ELECTRIC HOT FOOD TABLE (2)		2000		8	40					15		10	2000		H.W.T #1 (2)
		2000		8	3P					16		10	2000		
					17					18		10	2000		
					19					20					
					21					22					
					23					24					
					25					26		20	12		SPARE
					27					28		20	12		SPARE
					29					30		15	12		SPARE
					31					32		15	12		SPARE
RANGE #1 (2)		5000		6	60					33		6	5000		RANGE #2 (2)
					34					35		6	5000		
					36					37		6	5000		
					38					39		6	5000		
					40					41		6	5000		
					42					43		12	1450		PANINI GRILL (5)
					44					45		12	1450		
					46					47		12	1450		
					48					49		12	1450		
					50					51		12	1450		
					52					53		12	1450		
					54					55		12	1450		
					56					57		12	1450		
					58					59		12	1450		
					60					61		12	1450		
					62					63		12	1450		
					64					65		12	1450		
					66					15	12				SHUNT TRIP POWER *
Ø A TOTAL :		22.3kW													
Ø B TOTAL :		24.3kW													
Ø C TOTAL :		22.3kW													
TOTAL LOAD:		68.9kW													



A detail no.
B location drawing no.
C drawing no. where detailed

2.	ISSUED FOR CONSTRUCTION	07/10/15
1.	ISSUED FOR REVIEW	06/26/15
no.	revision	date

PROVINCE OF NEWFOUNDLAND
PERMIT HOLDER CLASS 'A'
This Permit Allows
ATLANTIC ENG. CONSULTANTS LTD.
To practice Professional Engineering in Newfoundland & Labrador. Permit No. as issued by APEN D0172, which is valid for the year 2015.

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CIVIL, STRUCTURAL, MUNICIPAL, ELECTRICAL, MECHANICAL
ENGINEERS, PLANNERS AND PROJECT MANAGERS
34 Main Street, Corner Brook, Newfoundland A2H 1C3 (709) 634-3612 Fax No (709) 634-4628

PANEL KP2															
VOLTS 120/208V		LOCATION THE GROVE		MAINS 225 AMP		PHASE 3		FED FROM PANEL DP-K		IC RATING 10,000 A		WIRE 4		CIRCUITS 42	
DESIGNATION		WATTAGE		WIRE BKR		CCT		A B C		CCT BKR WIRE		WATTAGE		DESIGNATION	
		ØC	ØB	ØA								ØA	ØB	ØC	
FRENCH FRY WARMER (3)		500		12	20	1				2	20	12	1000		CONVEYOR OVEN (14)
REACH-IN FREEZER (10)		1100		12	20	3				4	15	12	500		PREP TABLE RECEPT.
PROOFER (15)				12	20	5				6	15	12	700		REFRIGERATOR (7)
REACH-IN FREEZER (11)		1150		12	20	7				8	GFI 20 12	700		CONVECTION OVEN (13)	
		1150		12	2P	9				10	GFI 20 12	700		CONVECTION OVEN (13)	
SPARE				20	11					12	15	12	700		REFRIGERATOR (8)
SPARE				20	13					14	15				SPARE
PREP TABLE RECEPT.		500		12	15					16	15				SPARE
SPARE				15	17					18	15	12	600		WALL RECEPTS.
		5000		8	40					20	20	12	1150		REACH-IN FREEZER (11)
		3000		8	3P	21				22	2P	12	1150		
		3000		8	3P	23				24	20				SPARE
				15	25					26	20		800		HOOD EXHAUST FAN #2 SEE NOTE 1 BELOW
				2P	27					28	2P		800		
				15	29					30					SPARE
				15	31					32					SPARE
					33					34					
					35					36					
					37					38					
					39					40					
					41					42					
Ø A TOTAL :		7.8kW													
Ø B TOTAL :		8.9kW													
Ø C TOTAL :		6.0kW													
TOTAL LOAD:		22.7kW													

NOTE:
1. ALL POWER AND CONTROL WIRING FOR EF2 BY OTHERS.
2. CONNECT PANEL TO EXISTING FEEDER.

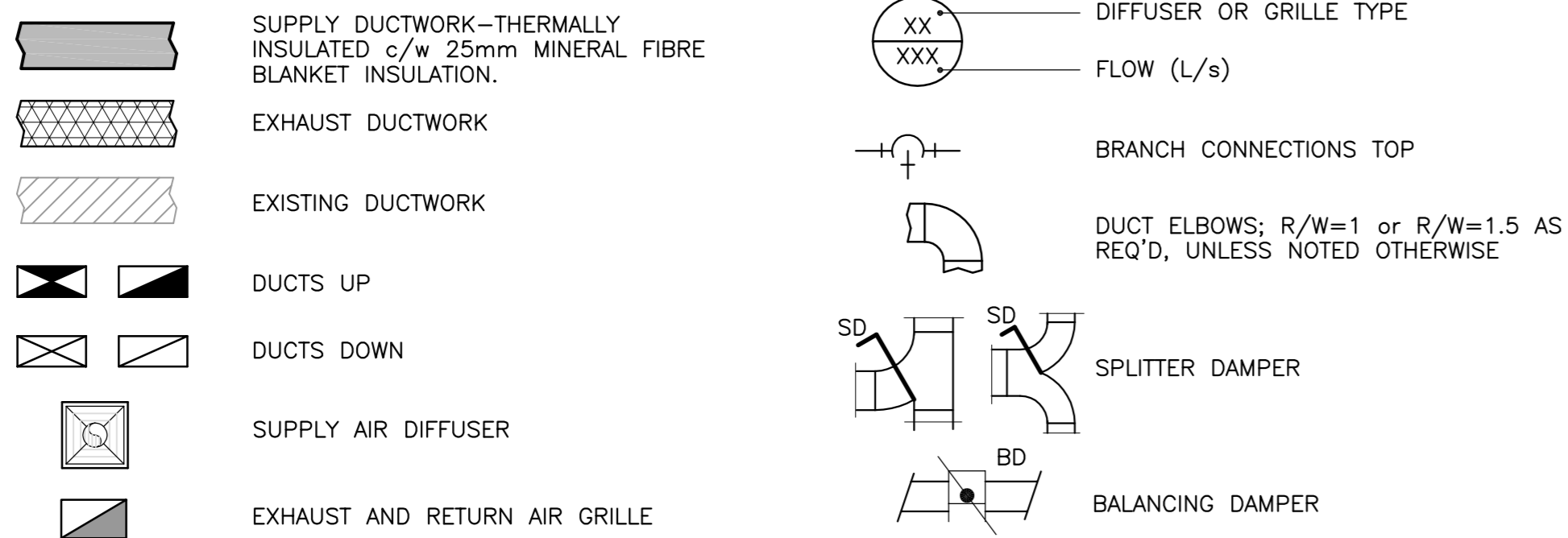
PANEL KP3															
VOLTS 120/208V		LOCATION THE GROVE		MAINS 225 AMP		PHASE 3		FED FROM PANEL DP-K		IC RATING 10,000 A		WIRE 4		CIRCUITS 42	
DESIGNATION		WATTAGE		WIRE BKR		CCT		A B C		CCT BKR WIRE		WATTAGE		DESIGNATION	
		ØC	ØB	ØA								ØA	ØB	ØC	
COUNTER RECEPT.		1000		12	20	1				2	20	12	1000		COUNTER RECEPT.
COUNTER RECEPT.		1000		12	20	3				4	20	12	1000		COUNTER RECEPT.
COUNTER RECEPT. (GFI)		1000		12	20	5				6	20	12	1000		COUNTER RECEPT. (GFI)
COUNTER RECEPT.		1000		12	20	7				8	20	12	1000		COUNTER RECEPT.
WALL RECEPTS.		600		12	15	9				10	15				SPARE
COMPUTER RECEPT.		800		12	15	11				12	20	12	1440		HOT FOOD MERCH. (17)
REFRIGERATOR (9)		1000		12	20	13				14	20	12	1000		OPEN MERCH. #2 (16)
OPEN MERCH. #1 (16)		1000		12	20	15				16	2P	12	1000		
		1000		12	2P	17				18	15	12	500		OPEN MERCH. #2 EVAP.
OPEN MERCH. #1 EVAP.		500		12	15	19				20	15	12	300		WALL RECEPTS.
KITCHEN LIGHTING		1300		12	20	21				22	15	12	300		EXHAUST HOOD LIGHTING
MONITOR CEILING RECEPT.		600		12	15	23				24	15				SPARE
BULKHEAD LIGHTING		300		12	15	25				26	15				SPARE
SPARE				20	27					28	15				SPARE
MONITOR CEILING RECEPT.		600		12	15	29				30	15	12	300		EMERG. LIGHTING UNIT *
SPARE				20	31					32	15	12	200		EXIT LIGHTS *
SPARE				20	33					34					
SPARE				20	35					36					
					37					38					
					39					40					
					41					42					
Ø A TOTAL :		7.3kW													
Ø B TOTAL :		6.2kW													
Ø C TOTAL :		5.6kW													
TOTAL LOAD:		19.1kW													

NOTE:
1. * INDICATES BREAKER C/W LOCK-ON DEVICE
2. CONNECT PANEL TO EXISTING FEEDER.

PANEL KP4															
VOLTS 120/208V		LOCATION THE GROVE		MAINS 225 AMP		PHASE 3		FED FROM PANEL DP-K		IC RATING 10,000 A		WIRE 4		CIRCUITS 42	
DESIGNATION		WATTAGE		WIRE BKR		CCT		A B C		CCT BKR WIRE		WATTAGE		DESIGNATION	
		ØC	ØB	ØA								ØA	ØB	ØC	
FRENCH FRY WARMER (3)		500		12	20	1				2	15	12	500		SALAD BAR (27)
REFRIG. SAND. UNIT (18)		1200		12	20	3				4	20	12			

LEGEND

HVAC LEGEND



HVAC NOTES:

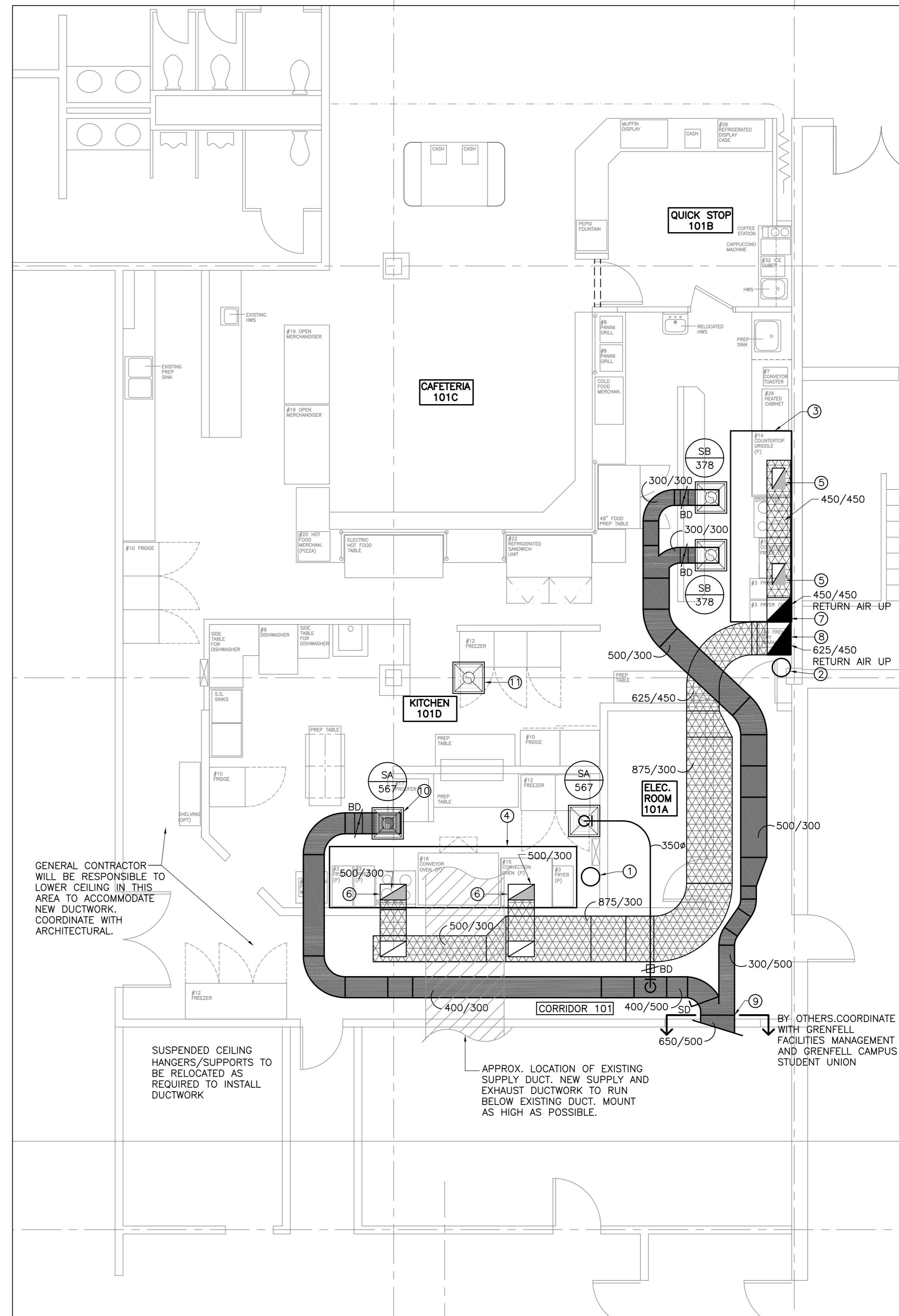
- ALL DUCTWORK SHOWN SCHEMATICALLY. MECHANICAL CONTRACTOR TO VERIFY ALL DUCT DIMENSIONS IN FIELD PRIOR TO FABRICATION. NO EXTRAS WILL BE ENTERTAINED FOR FAILURE TO COMPLY. ENGINEER TO BE NOTIFIED IN THE EVENT OF ANY INTERFERENCE INCURRED. **DO NOT SCALE DRAWINGS.**
- ALL SUPPLY DUCTWORK SHALL BE GALVANIZED STEEL OF LOCKFORMING QUALITY TO ASTM A525M, Z90 ZINC COATED, UNLESS NOTED OTHERWISE. FABRICATION, REINFORCEMENT AND THICKNESS TO ASHRAE AND SMACNA STANDARDS.
- ALL MAIN DUCT BRANCHES TO BE RUN IN CEILING SPACE AND BETWEEN JOISTS AS HIGH AS POSSIBLE. COORDINATE DUCT OPENINGS IN WALLS AND CEILINGS WITH GENERAL CONTRACTOR.
- ALL SUPPLY DUCTWORK SHALL BE INSULATED WITH 25mm THICK MINERAL FIBRE TO CGSB 51-GP-10M WITH CGSB 51-GP-52MA VAPOUR BARRIER, JACKET AND FACING MATERIAL.
- ALL KITCHEN EXHAUST DUCTWORK TO BE CONSTRUCTED AND INSTALLED IN ACCORDANCE WITH NFPA-96, SMACNA STANDARDS AND THE NATIONAL BUILDING CODE. DUCTWORK TO BE TYPE 304 STAINLESS STEEL WHERE EXPOSED, STAINLESS STEEL OR BLACKSHEET WHERE CONCEALED.
- ALL BALANCING DAMPERS TO BE LOCATED IN THE CEILING SPACE AND ACCESSIBLE FROM THE ROOM BEING SERVED AND LOCATED AT THE BRANCH TAKE-OFF.
- ALL DUCT HANGERS SHALL BE INSTALLED IN ACCORDANCE WITH SMACNA STANDARDS.
- ALL BRANCH TAKEOFFS TO BE 45° BOOT OR CONICAL AS REQUIRED.
- COORDINATE ALL WORK WITH ALL DISCIPLINES.
- INSTALL FIRE DAMPERS AT ALL FIRE RATED PENETRATIONS.
- ALL DUCTWORK PENETRATIONS THROUGH EXTERIOR WALLS AND FLOORS TO BE SEALED AIR AND WATER TIGHT.
- ALL SUPPLY DUCT JOINTS TO BE SEALED USING HIGH VELOCITY DUCT SEALER.
- ALL SUPPLY AIR BRANCHES/TAKE OFFS TO BE EQUIPPED WITH BALANCING DAMPERS. ALL DAMPERS ARE NOT SHOWN FOR CLARITY.
- COORDINATE VENTILATION LAYOUT WITH LIGHTING LAYOUT. SEE ELECTRICAL DRAWINGS. RELOCATE EXISTING FIXTURES WHERE INTERFERENCE WITH NEW DUCTWORK, DIFFUSERS, OR COMMERCIAL EXHAUST HOODS OCCURS. COORDINATE WITH ELECTRICAL CONTRACTOR.
- ON HORIZONTAL KITCHEN EXHAUST DUCTWORK, INSTALL OPENINGS LARGE ENOUGH TO PERMIT THOROUGH CLEANING AT 3.7m INTERVALS. ACCESS PANELS SHALL BE OF THE SAME MATERIAL AND THICKNESS AS DUCT.
- COORDINATE VENTILATION LAYOUT WITH EXISTING SPRINKLER SYSTEM. CERTIFIED SPRINKLER INSTALLER TO MODIFY EXISTING SPRINKLER SYSTEM TO ACCOMMODATE NEW DUCTWORK. SPRINKLER SYSTEM TO BE RE-CERTIFIED.
- ALL HORIZONTAL KITCHEN EXHAUST DUCTWORK SHALL BE INSTALLED WITH A MINIMUM 2% SLOPE.
- A BALANCING REPORT MUST BE SUBMITTED TO THE ENGINEER FOR APPROVAL. COORDINATE WITH GRENFELL CAMPUS FACILITIES MANAGEMENT AND GRENFELL CAMPUS STUDENT UNION FOR SUPPLY FAN AND EXHAUST STARTUP AND COMMISSIONING.

SPRINKLER NOTES:

- ALL SPRINKLER SYSTEM DESIGN AND MODIFICATIONS MUST COMPLY WITH THE NATIONAL BUILDING CODE, NFPA CODES AND STANDARDS, AND ANY APPLICABLE PROVINCIAL AND MUNICIPAL CODES.
- ALL DESIGNS AND MODIFICATIONS OF SPRINKLER SYSTEMS MUST BE APPROVED BY THE OFFICE OF THE NEWFOUNDLAND GOVERNMENT SERVICE CENTER AND REVIEWED BY THE PROJECT ENGINEER PRIOR TO COMMENCEMENT OF ANY CONSTRUCTION.
- EXACT VALVE, PIPING, AND SPRINKLER HEAD LOCATIONS TO BE DETERMINED IN THE FIELD BY SPRINKLER CONTRACTOR.
- ALL PENETRATIONS OF PIPING THROUGH FIRE SEPARATIONS TO BE FIRE STOPPED WITH RATING EQUAL TO OR GREATER THAN THAT OF THE SEPARATION.
- EXACT PIPING ARRANGEMENT NOT SHOWN. CONTRACTOR TO CONFIRM SIZE AND LOCATION ON SITE.
- SPRINKLER CONTRACTOR TO OBTAIN A COMPLETE SET OF ARCHITECTURAL DRAWINGS PRIOR TO SUBMITTING BID.
- SPRINKLER CONTRACTOR TO COORDINATE WITH ALL OTHER TRADES FOR NEW EQUIPMENT AND WALL LOCATIONS, ETC.
- CORRECT FIRE EXTINGUISHER LOCATIONS AND QUANTITY IS THE RESPONSIBILITY OF THE SPRINKLER CONTRACTOR AND MUST COMPLY WITH NFPA 10, LATEST EDITION.
- EXISTING LOCATIONS OF FIRE EXTINGUISHERS TO REMAIN. SPRINKLER CONTRACTOR TO RE-CERTIFY.
- ANY MODIFIED PORTIONS OF THE SPRINKLER SYSTEM SHALL BE RE-CERTIFIED BY THE AUTHORITY HAVING JURISDICTION.
- SCOPE OF WORK INCLUDES THE PROVISION OF A FULLY OPERATIONAL AND CERTIFIED FIRE SUPPRESSION SYSTEM.
- SPRINKLER SYSTEM MODIFICATIONS TO BE INTERCONNECTED WITH THE ADDRESSABLE BUILDING FIRE ALARM SYSTEM. COORDINATE WITH GRENFELL FACILITIES MANAGEMENT AND GRENFELL CAMPUS STUDENT UNION.
- ALL SPRINKLER DESIGN, MODIFICATIONS, INSTALLATION, TESTING AND COMMISSIONING IS THE RESPONSIBILITY OF THE SPRINKLER CONTRACTOR AND MUST BE COMPLETED BY A LICENSED SPRINKLER COMPANY HAVING AUTHORITY IN THE PROVINCE OF NEWFOUNDLAND.

DRAWING NOTES:

- EXISTING WET CHEMICAL FIRE SUPPRESSION SYSTEM. CONFIRM EXACT LOCATION ON SITE. SEE DETAIL 7/M4.
- NEW LOCATION OF WET CHEMICAL FIRE SUPPRESSION SYSTEM. CONFIRM EXACT LOCATION ON SITE. SEE DETAIL 5/M4.
- COMMERCIAL KITCHEN EXHAUST HOOD #1. SEE DETAIL 4/M4. CONFIRM EXACT LOCATION ON SITE PRIOR TO FABRICATION.
- COMMERCIAL KITCHEN EXHAUST HOOD #2. SEE DETAIL 6/M4. CONFIRM EXACT LOCATION ON SITE PRIOR TO FABRICATION.
- 400/250 EXHAUST DUCT CONNECTION TO HOOD.
- 500/300 EXHAUST DUCT CONNECTION TO HOOD.
- 450/450 EXHAUST DUCT UP TO EF-1. MECHANICAL CONTRACTOR SHALL BE RESPONSIBLE TO INSTALL DUCTWORK IN CEILING SPACE—LEVEL 1 AND CONNECT TO NEW 450/450 EXHAUST DUCT AT BOTTOM OF CHASE(SUPPLIED BY OTHERS). CONFIRM EXACT SIZE AND LOCATION ON SITE. COORDINATE WITH GRENFELL FACILITIES MANAGEMENT AND GRENFELL CAMPUS STUDENT UNION.
- 625/450 EXHAUST DUCT UP TO EF-2. MECHANICAL CONTRACTOR SHALL BE RESPONSIBLE TO INSTALL DUCTWORK IN CEILING SPACE—LEVEL 1 AND CONNECT TO NEW 625/450 EXHAUST DUCT AT BOTTOM OF CHASE (SUPPLIED BY OTHERS). CONFIRM EXACT SIZE AND LOCATION ON SITE. COORDINATE WITH GRENFELL FACILITIES MANAGEMENT AND GRENFELL CAMPUS STUDENT UNION.
- MECHANICAL CONTRACTOR TO CONNECT SUPPLY AIR DUCT TO NEW 650/500 DUCT SUPPLIED BY OTHERS IN CEILING SPACE OF LEVEL 1. COORDINATE WITH GRENFELL FACILITIES MANAGEMENT AND GRENFELL CAMPUS STUDENT UNION. CONFIRM EXACT SIZE AND LOCATION ON SITE.
- MECHANICAL CONTRACTOR TO LOCATE NEW SUPPLY AIR CEILING DIFFUSER IN THIS APPROXIMATE LOCATION AND RELOCATE EXISTING DIFFUSER C/W DUCTWORK AND ALL ACCESSORIES TO NEW LOCATION SHOWN.
- NEW APPROXIMATE LOCATION OF EXISTING CEILING DIFFUSER. IF NECESSARY, MECHANICAL CONTRACTOR IS RESPONSIBLE TO ADD ANY ADDITIONAL FLEXIBLE DUCTWORK REQUIRED TO RELOCATE DIFFUSER TO NEW LOCATION. CONFIRM NEW LOCATION ON SITE.

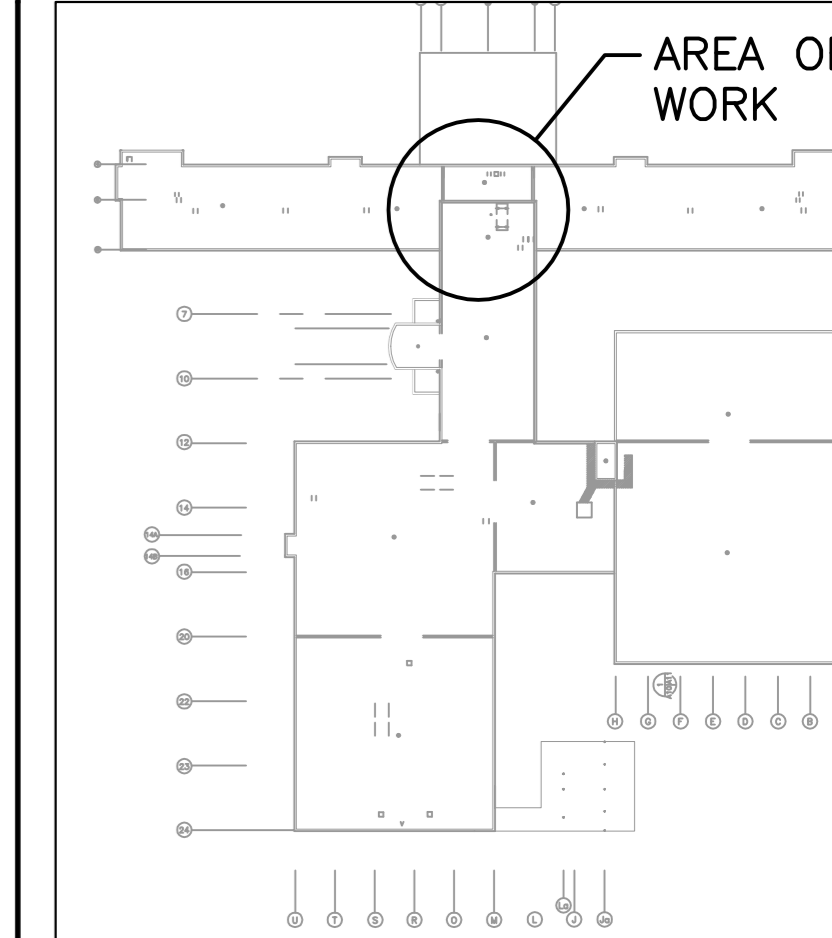


LEVEL 1 - NEW VENTILATION PLAN
1:50

NEW DIFFUSER, GRILLE & REGISTER SCHEDULE

SYMBOL	MANUFACTURER	MODEL	NECK SIZE (mm)	FACE SIZE (mm)	MODULE SIZE (mm)	AIR FLOW	FRAME MOUNTING	CONSTRUCTION	REMARKS
SA	E.H. PRICE	ASCD	350ø	600 x 600	600 x 600	SUPPLY	LAY-IN	ALUMINUM	c/w ROUND DAMPER MODEL VCRBE (SIZE TO MATCH DUCTWORK DIA.)
SB	E.H. PRICE	ASCD	300ø	600 x 600	600 x 600	SUPPLY	LAY-IN	ALUMINUM	c/w ROUND DAMPER MODEL VCRBE (SIZE TO MATCH DUCTWORK DIA.)

A detail no.
B location drawing no.
C drawing no. where detailed



KEY PLAN

NTS

no.	revision	date
3.	ISSUED FOR CONSTRUCTION	JULY 17, 2015
2.	ISSUED FOR REVIEW	JUNE 26, 2015
1.	ISSUED FOR DEMO PERMIT	JUNE 26, 2015

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 34 Main Street, Corner Brook, Newfoundland A2H 1C3
 (709) 634-3612 Fax No.(709)634-4628

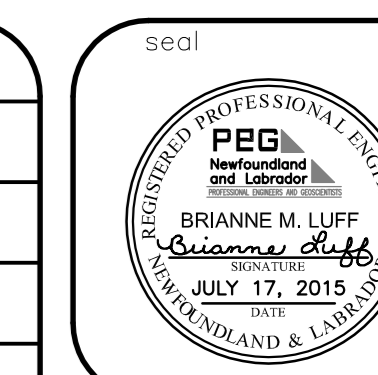
sub consultant



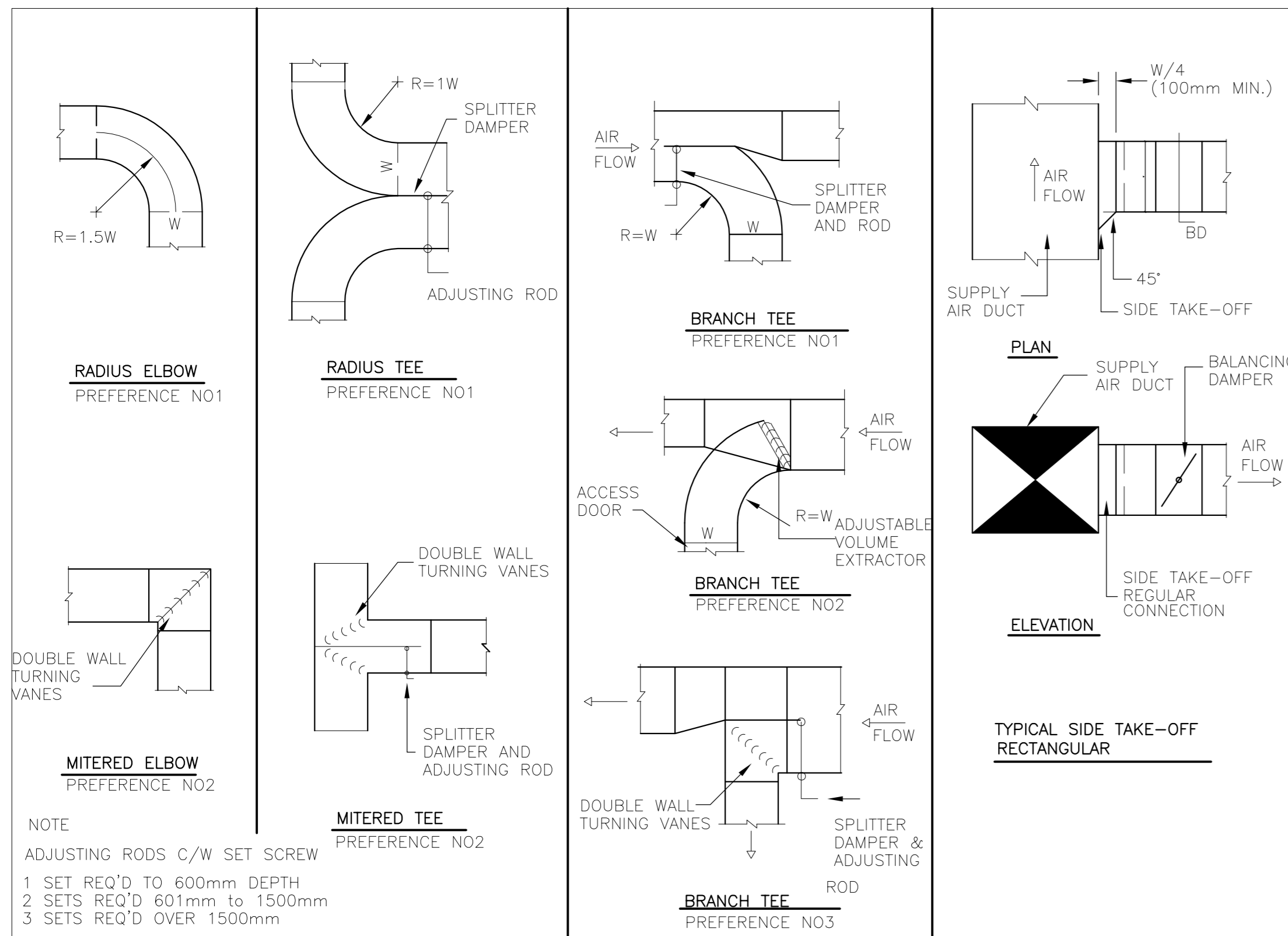
client
THE GROVE MEMORIAL UNIVERSITY
 GRENFELL CAMPUS
 CORNER BROOK, NL

drawing title
MECHANICAL VENTILATION LAYOUT

drawn	RC/MC
designed	B.M. LUFF
checked	B.M. LUFF
approved	D.J. DICESARE
scale	AS SHOWN
date	JULY 2015
project no.	3017

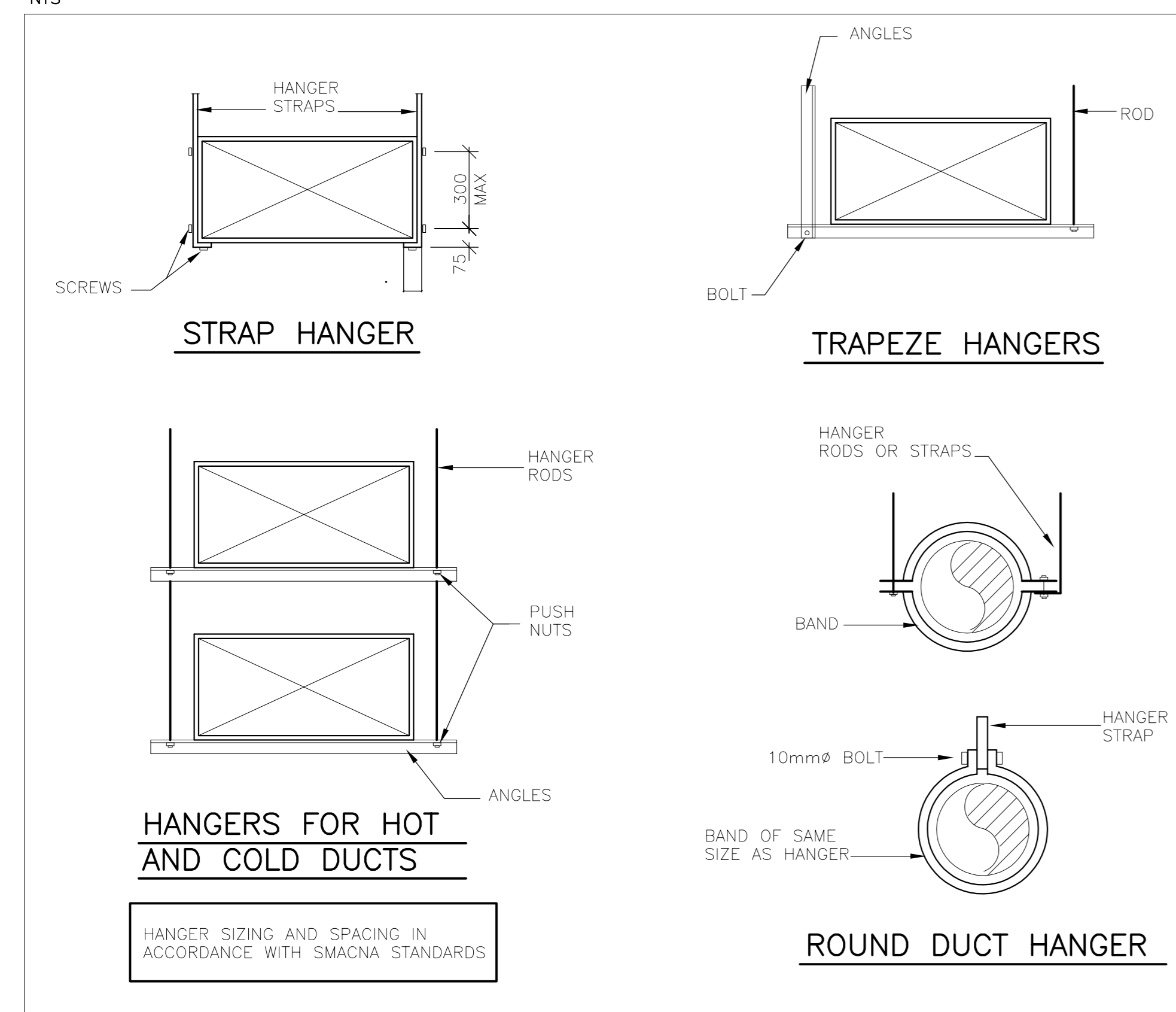


drawing no:
M3



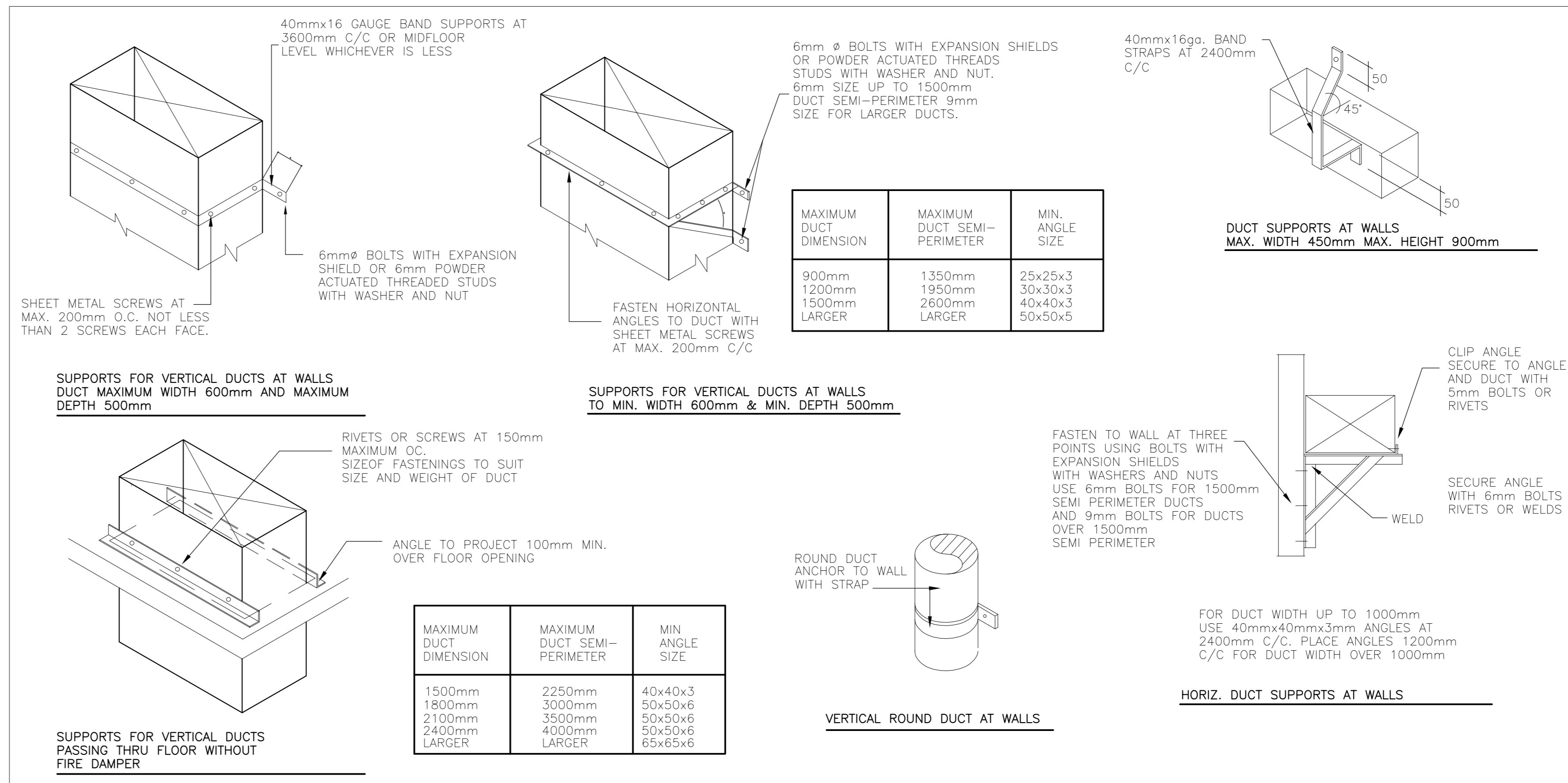
DUCT TAKE-OFF AND FITTINGS (LOW VELOCITY)

2
M3A



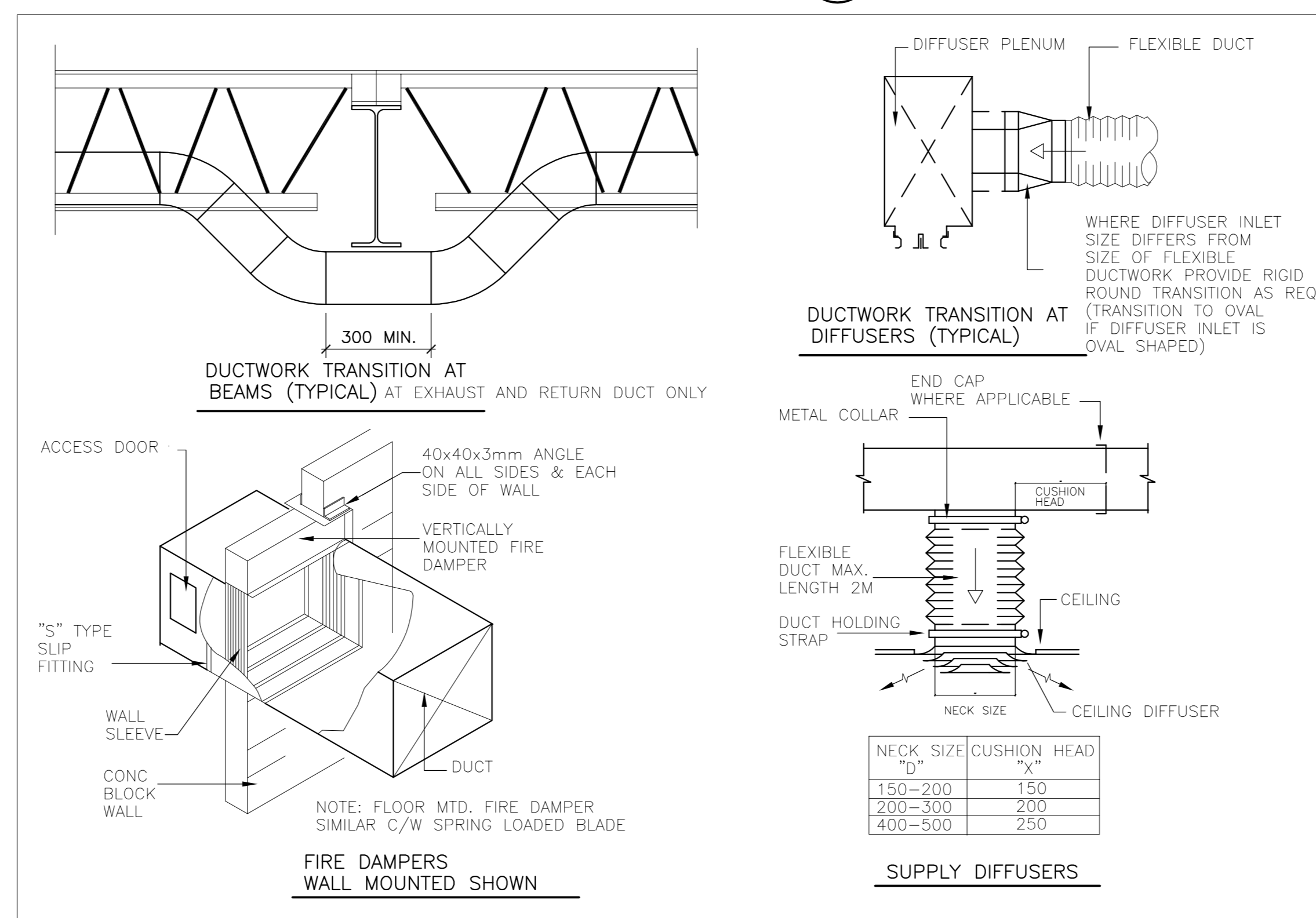
HORIZONTAL DUCT HANGERS (LOW VELOCITY)

5
M3A



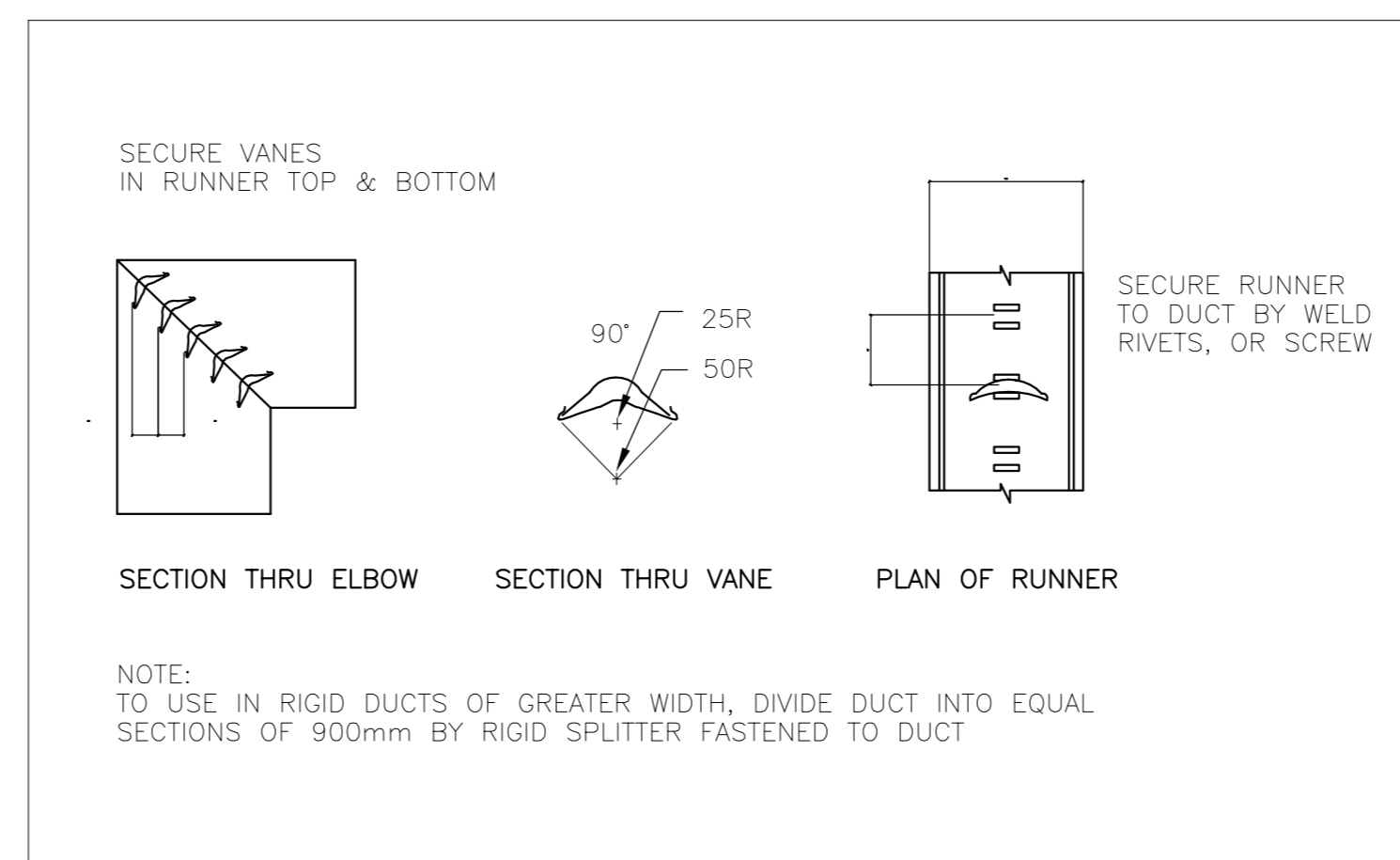
DUCT SUPPORTS (LOW VELOCITY)

1
M3A



MISCELLANEOUS DETAILS

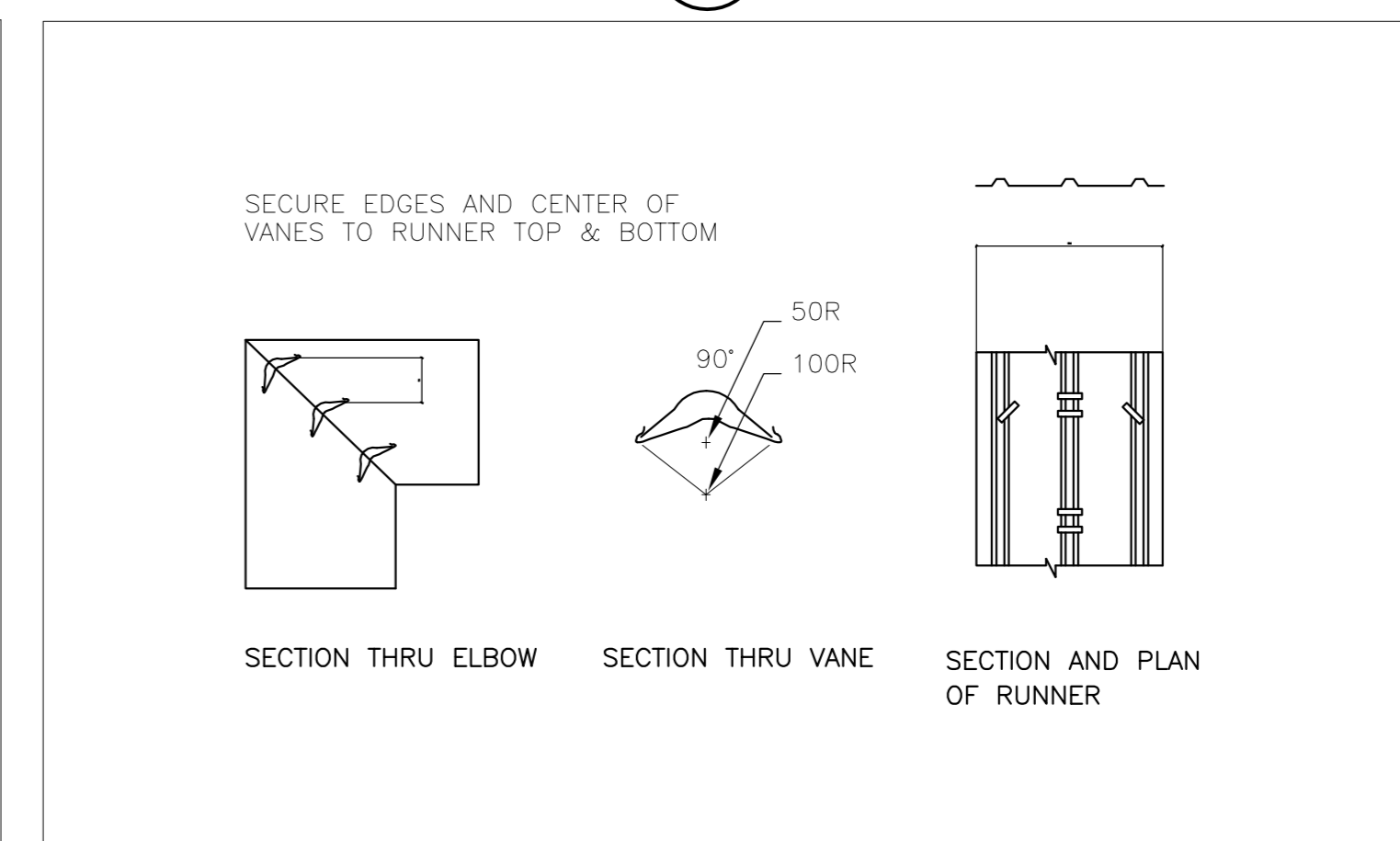
4
M3A



DETAIL- MITERED ELBOW FOR DUCTS 900mm MAX.

NTS

7
M3A



DETAIL- MITERED ELBOW FOR DUCTS OVER 900mm MAX.

NTS

6
M3A

A detail no.
B location drawing no.
C drawing no. where detailed

no.	revision	date
3.	ISSUED FOR CONSTRUCTION	JULY 17, 2015
2.	ISSUED FOR REVIEW	JUNE 26, 2015
1.	ISSUED FOR DEMO PERMIT	JUNE 26, 2015

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PERMIT HOLDER CLASS "A"
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MEMBER
ENGINEER IN NEWFOUNDLAND
ASSOCIATION OF NEWFOUNDLAND & LABRADOR

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ENGINEERS, PLANNERS AND PROJECT MANAGERS

34 Main Street, Corner Brook, Newfoundland A2H 1C3
(709) 634-3612 Fax No(709)634-4628

sub consultant

client

The Grove

project

THE GROVE MEMORIAL UNIVERSITY GRENFELL CAMPUS CORNER BROOK, NL

drawing title

MECHANICAL VENTILATION DETAILS

drawn	RC/MC	
designed	B.M. LUFF	
checked	B.M. LUFF	
approved	D.J. DICESARE	
scale	AS SHOWN	
date	JULY 2015	drawing no:
project no.	3017	M3A

APPENDIX 'A.5'

CAMPUS MAP

CPL. PINKSEN MEMORIAL DRIVE



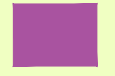


CPL. PINKSEN MEMORIAL DRIVE

UNIVERSITY DRIVE

GRENFELL CAMPUS 2026 - 2027 PARKING LOT PLAN

LEGEND:

SYMBOL

-  INDICATES PERMIT PARKING LOT NUMBER. PERMIT REQUIRED TO PARK IN PARKING LOT
-  INDICATES GENERAL PARKING LOT NUMBER. PERMIT NOT REQUIRED TO PARK IN PARKING LOT
-  NON GRENFELL CAMPUS OWNED PARKING AREAS
-  MARINA REDMOND CENTRE (MRC) PARKING AREA (PARKING BY APP \$\$ - HotSpot)
-  LIMITED GRENFELL CAMPUS PARKING BY PERMIT ONLY

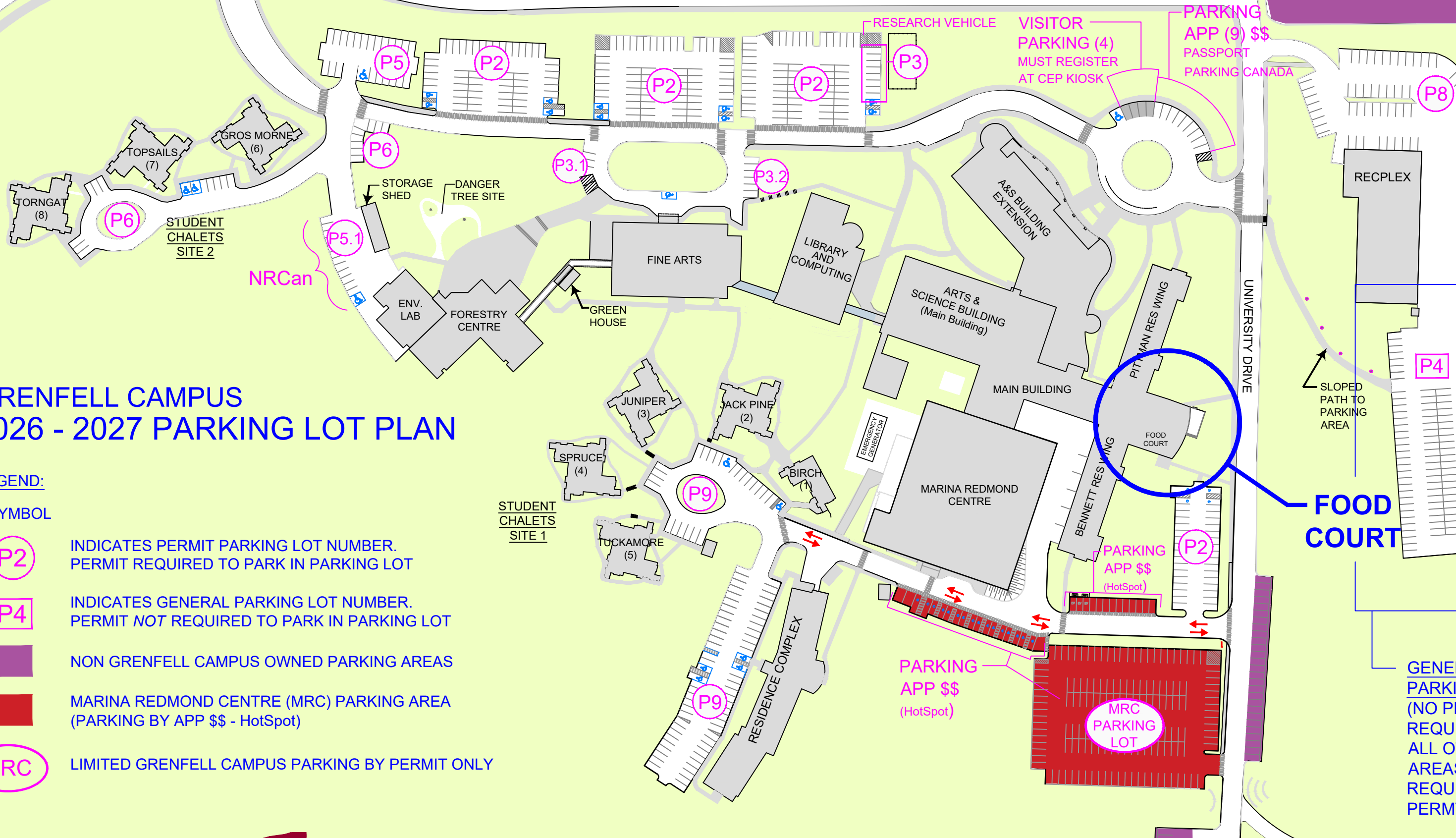


PARKING PERMITS ARE ENFORCED FROM MAY 1ST TO APRIL 30TH

MAXIMUM SPEED LIMIT ON CAMPUS 20 KM/H

PARK AT YOUR OWN RISK

APRIL 2026



FOOD COURT

GENERAL PARKING (NO PERMIT REQUIRED) ALL OTHER AREAS REQUIRE PERMITS

APPENDIX 'A.6'

FOOD SERVICE BUDGET TEMPLATE

Appendix A.6 - Schedule A-6
 Grenfell Campus Student Union
 MANDATORY - MODEL A

Item	Year 1 2027-2028		Year 2 2028-2029		Year 3 2029-2030		Total	
	\$	%	\$	%	\$	%	\$	%
Revenue								
Dining Plan Sales								
Retail								
Catering								
Conferences								
Other								
Total Revenue (A)								
Net Food Cost (B)								
Food Cost								
Other								
Less rebates								
Net Food Cost (B)								
Labour								
Wage costs (C)								
Benefits								
Vacation								
EI Expense								
CPP Expense								
WSIB Expense								
Other								
Total Benefits Exp (D)								
Total Wages and Benefits (C+D) =(E)								
Expenses								
Paper supplies								
Cleaning supplies								
Pest control								
Laundry								
Health and Safety Supplies								
Health and Safety Audits								

	Uniforms							
	Smallwares							
	Telephone							
	Bank fees							
	Bank charges (DR/CR)							
	Armoured Car Service							
	Telephone							
	Courier/Delivery/Postage							
	Repairs and Maintenance							
	Office Supplies							
	Management Costs							
	Admin and Supervision							
	Marketing							
	Insurance							
	Software and IT							
	Training							
	Legal							
	Travel							
	Licenses and Permits							
	Vehicle Expenses							
	Other - define							
	Other - define							
	Start-up costs - define							
Total Expenses (F)								
Gross Operating Result (A-B-E-F) = G								
Returns to the University								
	Commission or other return							
	In kind items - define							
	Other - define							
Total Return to the University (J)								
Total ALL Costs (B+E+F+H+J) = K								
Net Return to Operator (A-K) = L								

Supplier Name: