

June 29, 2021

Addendum #2

**Comprehensive Building System Assessment
for Pratt & Whitney Stadium at Rentschler Field**

This addendum, dated June 29, 2021, forms a part of the Contract Documents and modifies the original RFP. Please include this addendum in your RFP submission.

Responses to Questions Posed by Bidders as of June 24, 2021

1. Can you provide additional specificity with your needs in assessing the underground utilities?

We are seeking:

- Visual inspection of the detention basins and report of any issues.
- Video Inspection of Storm and Sanitary systems and report of any issues.
- Review of field drainage & pumps and comment on any issues, life expectancy, etc.

Civil drawing showing the underground sanitary & storm systems have been posted to a CRDA dropbox at <https://www.dropbox.com/sh/uml7x5gdzou9yl7/AADAosNblTg9tWEXIkGiG9ya?dl=0>.

2. Please provide the quantity, type and capacity of the elevators.

Building #	Machine #	Contract #	Type	Cust. Design.	Man.	Controller	Stops	Speed	Capacity
NKG419591	518179	NKG65374	GEARED	A ELV 1, 8718	Otis	Microprocessor	4	350	4000
NKG419591	518180	NKG65374	GEARED	A ELV 2, 8552	Otis	Microprocessor	4	350	4000
NKG419591	518181	NKG65374	GEARED	B SVC 3, 8916	Otis	Microprocessor	6	350	4500
NKG419591	519396	NKG65374	GEARED	B ELV 4, 8947	Otis	Microprocessor	6	350	4000

3. Please provide the number of fixed concessions stands, the number of portable concessions stands, and the size (in square feet) of each kitchen/commissary. Please indicate the type of food service equipment in the concession stands, Club room and luxury suites.

Food service plans showing concession stand and kitchen layouts have been posted to a CRDA dropbox at <https://www.dropbox.com/sh/uml7x5gdzou9yl7/AADAosNbLfTg9tWEXIkGiG9ya?dl=0>.

In terms of equipment, each Concourse concession stand contains the following items. Please note that not all locations have the same equipment layout

- Charbroilers
- Flat top griddle
- Fryers
- Conveyor ovens
- Countertop roller grills
- Popcorn merchandisers
- Pretzel merchandisers
- Countertop steam tables
- Refrigerators
- Freezers
- Draft beer system
- Walk-in refrigerators
- Three compartment sinks
- Shelving for storage
- Countertop ovens for cooking pretzels
- Warmer drawers
- Stainless steel tables
- Steamers
- Hot boxes
- Countertop heat lamps for hot holding

Five of the concession stands have exhaust hoods. **Portable concession stands are not included in the scope of this RFP.**

In the Tower, there is one concession stand on the Club level with cooking equipment and refrigeration. Additionally, there are two concession-style bars that include various beverage service-related equipment. On the suite levels, there are pantries that include mostly refrigeration and POS equipment.

If a bidder wishes to tour the concession stands or Tower food service areas before submitting a bid, they should reach out to Charles Tillem, District General Manager for Spectra Food Services & Hospitality at (860) 241-4252.

4. Can you more closely define what you mean by “operational efficiencies” as a goal of the study? Is it simply to lower operating costs?

We see “operational efficiencies” as both a means of lowering operating costs and enhancing the fan experience.

5. For the purposes of completing the required forms as found in the RFP, is the “Awarding Agency” considered to be the CRDA or the Office of Policy and Management?

The contract will be with CRDA, however, all of the forms listed in the RFP are required.

6. Has a budget been set for this project, and if so, can you share it with the bidders?

We will not disclose the budget at this time.

7. Can you define “major deficiencies” as described in Phase 1? For example, do these items have a timeline to be accomplished, say within the next 12 months? Or is the word “major” in references to the cost of an individual item? Or in reference to the resulting damage that could occur if not remedied?

We define “major deficiencies” as:

- Architectural and structural deficiencies that will result in increased damage and significant cost increase if not addressed in the next 1 – 5 years.
- Fire Alarm & Fire Sprinkler deficiencies that compromise the building’s life safety.
- Operational and security deficiencies that compromise the safety of the facility.
- Deficiencies in team and fan amenities that make the building less competitive.

8. Can you specify the Code(s) reviews that would be part of this project – ADA, IBC, NFPA life safety?

The facility was constructed under the following codes:

<p>BUILDING/LIFE SAFETY CODE DATA:</p> <p><u>APPLICABLE CODES:</u></p> <p>1996 CONNECTICUT STATE BUILDING CODE (AMENDED 1996 BOCA NATIONAL CODE) WITH 2000 SUPPLEMENTS</p> <p>1996 INTERNATIONAL MECHANICAL CODE</p> <p>1997 INTERNATIONAL PLUMBING CODE (2000 IPC FOR FIXTURE COUNTS)</p> <p>1996 NATIONAL ELECTRICAL CODE</p> <p>1998 ANSI – 117.1</p> <p>1999 CONNECTICUT STATE FIRE SAFETY CODE WITH AMENDMENTS EFFECTIVE APRIL 7, 2000 (REFERENCES 1997 LIFE SAFETY CODE – NFPA 101)</p>
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The selected team will be expected to (1) outline changes in the current codes that may impact repairs and renovations, and (2) review compliance to current ADA standards.

9. Has there been an in-depth ADA review and if not, would this need to be included as part of the Code review? Have there been compliance issues?

While there have not been significant compliance issues at the Stadium, we expect the selected team to review the facility's compliance with current ADA standards.

10. In documenting necessary repairs, do you have a specific definition for repair? That is, do we include minor repairs that would normally be part of the operating budget, or things more substantial that might be more in line with a capital expenditure (e.g., should we only identify repairs in excess of a certain dollar amount?)

The intent of this analysis is to identify repairs that would normally be part of a capital expenditure. However, due to the age of the facility, there are repairs occurring that would normally be considered as part of the operating budget that perhaps should be aggregated together into a capital budget item. For example, if you replace 20 flushometers over the course of several years out of the operating budget, should you consider replacing all of them as a capital item.

11. Can you provide contact information for the company that services the stadium's food service equipment?

This information will be provided to the successful bidder.

12. Can you provide an approximate square footage of the sum total of the roofs that will be part of this review?

Calculating the square footage of the roofs that are in need of repair or replacement will be part of the Building Systems Assessment.

13. Do you seek to have the successful bidder also provide a long term (e.g., 20 year) capital expense matrix based on the typical longevity of systems and pieces of major equipment? For example, an air handler with a lifespan of 20 years would be in this matrix for replacement in two years (2003-2023). But if nothing is wrong with it, it would not show up in the repair schedule. Essentially, are you looking for long term capital requirements in addition to more immediate repairs?

Please provide both immediate repairs and a long-term capital expense matrix.