



ROANOKE COUNTY PUBLIC SCHOOLS

Nutrition Services Department
5937 Cove Rd. Roanoke, VA 24019 ♦ (540) 562-3788

January 15, 2026

ADDENDUM NO. 1 TO ALL BIDDERS:

Reference: RCPS2026-002

Description: NHS Serving Line Renovation

Issue Date: January 7, 2026

Bids Due: January 21, 2026

The following questions were received in response to the RFP:

1. Will pre-bid meeting minutes be issued?

Pre-bid meeting minutes will not be issued.

2. Can RCPS provide photos of the existing serving line conditions?

Photos will not be issued.

3. Page 41/59 under the Bond section paragraph A.1 states a bid, payment, performance bond may be required if indicated. We did not see any requirements that these will be needed. Please confirm.

No bond is required.

4. General spec question. Typically eVA prohibits sole source specification. We are currently working on several RCPS projects where there is a pick 3 spec. Will you accept equivalent pricing for:

a. Continental, True, Victory or Delfield in lieu of Traulsen for the pass-thru refrigerators and heated cabinets #1,2.

b. Custom fabrication in lieu of Eagle for the work tables/counters item #4.

Substitutions may be considered, subject to Owner's approval. The brands and models indicated in the written specifications are deemed to be the design standard.

5. Page 52&53/59. Items 5, 6, 7 all state they are included in counter #4. Spec for item #4 defers you to the QF drawings. These drawings state these items are provided by 'Others' and installed by Eagle.

a. Please confirm if items 5, 6, 7 are to be included in our bid.

b. If so, please provide a make/model/spec for counter #6 as the drawing simply states 'custom counter protector'.

Items 5, 6 and 7 should be included in the bid. See drawing on page three of this document for details and specifications for the counter protector (item 6).



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- 6. Page 12/59 paragraph 1.01A states this is a turnkey project and all MEP modifications are to be included complete with qualified trades and permits. Typically, any substantial MEP modification like new or modified circuits require MEP engineers to dictate circuit size, which breakers to use, where to tie into existing water or sanitary lines etc.**

Potential Offerors had the opportunity to meet with an RCPS equipment technician, electrician, plumber and maintenance supervisors during the pre-bid meeting to view existing utilities and ask questions. The Awarded Offeror will have the opportunity to meet with these individuals prior to work commencing.

- 7. Same paragraph states the owner has first right of refusal. Does RCPS plan to keep the existing counters that are removed or will the successful bidder be disposing of them?**

If practical, RCPS will remove and surplus old equipment. Contractor will need to have their own trash dumpster on site for material that cannot be saved or arrange for daily haul-away of debris. There will be space in the parking lot behind the loading dock for a dumpster. Use of RCPS dumpster is prohibited.

- 8. Would it be acceptable to store new equipment in the cafeteria space upon its arrival until it is ready to be installed?**

No, the cafeteria dining space will be in use daily before and during the project. The area would not be a secure storage location.

- 9. Clarify how cooperative procurement usage will be handled (pricing/coordination for other agencies).**

Per Section 10 of the RFP, the Awarded Offeror shall deal directly with each public agency or body seeking to obtain any goods and/or services pursuant to this contract. Awarded Offeror may also specifically prohibit cooperative procurement. RCPS will not coordinate any cooperative procurement.

- 10. Confirm acceptable cleaning agents during construction and any required food-safety containment measures.**

Any cleaning agents that are acid based, contain bleach, or other caustic agents or chemicals not specifically approved for use on stainless steel shall be strictly forbidden in all foodservice spaces. Cleaning agents used should be rated for use in a foodservice setting and not require special ventilation procedures. The area under construction will be contained within plastic or other material that prevents dust from entering the food preparation area and dining area. Cleaning agents should be able to be used in this enclosed environment. SDS information for cleaning agents should be on site during the project.

Continued on next page



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Counter Protector (item 6)

6

6

(4) REQUIRED
(1) SHOWN

SKU NO. 000-29914CQW1	ITEM NO. 6
MODEL NO. 503A	
-S/S CONSTRUCTED SINGLE TIER COUNTER PROTECTOR	
-1B GAUGE S/S TOP SHELF	
-FULL 0.25 SAFETY GLASS FRONT	
-0.25 ACRYLIC ENDS	
-1.25 SQUARE S/S TUBING LEGS	
-INSTALL (1) 42" HATCO HEAT LAMP (208V-4.6A)	
-(3) 42" FIXTURE FOR LED LIGHTING	
-(3) CLED BULBS PER FIXTURE (120V-0.037A EACH)	

COMPONENT CRAFTED CUSTOM EQUIPMENT

GENERAL NOTES:

- EXAMINE THIS DRAWING AND REPORT TO NOTES IF APPLICABLE
- ALL NOTES ARE STANDARD UNLESS OTHERWISE SPECIFIED

FINISHES:

- ALL LO-PRO TOPS TO BE 1/4 GAUGE S/S
- ALL EQUIPMENT FRONT TO BE STAINLESS STEEL
- ALL SHELF TO BE STAINLESS STEEL WITH REINFORCED SUB-MERGING AND DOUBLE WELDED JOINTS FOR ADDED STRENGTH
- CONSTRUCTION APPROXIMATE 0.100" ON ALL TOP AND SHELF BRACING FOR ADDED STRENGTH AND SOLID CONSTRUCTION
- ALL LEGS ARE 1.50" ADJUSTABLE HONEY COMB AND MOUNTED ON 1.50" LEG BARS

MECHANICAL:

- VERIFY SPACING OF HOLES IN ALL PANELS
- VERIFY VOLTAGE & AMP RATINGS ON ALL ELECTRICAL OUTLETS
- VERIFY VOLTAGE REQUIRED ON HOT ROD TUBES, LIGHTS, ETC.
- VERIFY WIRING, ELECTRICAL AND VENTILATION REQUIREMENTS
- FOR ALL COMPONENTS, ELECTRICAL, BALL BEARINGS, ETC.
- VERIFY PLACING COMPONENTS IN TOP EXPOSURE ONLY, ORDER COMPONENTS IN LARGER THAN BELOW

ELECTRICAL:

- ALL FIELD WIRING APPROXIMATE 18" FROM THE FRONT CAN BE DRAWN FROM THE FRONT SIDE OF THE COUNTER, AND THE CONNECTIONS CAN BE SHOWN WITHOUT DISRUPTING THE WIRING OF THE APPLIANCE
- ALL 120 VOLT RECEPTACLES (15 AND 20 AMP) WILL BE SPOT PROTECTED SUPPLIES
- ALL CIRCUITS WILL BE HARDWIRED IN FIELD

SAFETY REQUIREMENTS:

- REDUCE APPROXIMATELY 1/2" FROM EXPANSION VALVE
- REDUCE PRESSURE AND SUPPLY WITH EXPANSION VALVE
- REDUCE VALVE THROTTLE AND SPURTS TUBER
- ALL CHECK CONTROLS ARE SUPPLIED BY OTHER
- REDUCE VALVE AND SUPPLY WITH EXPANSION VALVE AND COUNTRY FRONT TUBE

CONSTRUCTION DETAILS:

- UNLESS NOTED TO THE CONTRARY TO ALLOW MINIMUM 14" CLEARANCE BETWEEN RECEPTACLES AND THESE BELOW
- ALL WIRING RECEPTACLES MUST MEET MINIMUM 14" CLEARANCE BETWEEN VERTICAL AND TOP SHELF

PERFORMANCE STANDARDS:

- NSF
- UL
- NSF

APPROVED FOR FABRICATION

APPROVED

APPROVED AS NOTED

RESUBMIT

COMPANY: _____ DATE: _____

BY: _____

****ELECTRICAL NOTICE****

APPROVER OF FABRICATION AS DRAWN HEREIN ACKNOWLEDGES THAT THE ELECTRICAL SPECIFICATIONS (DEPICTED) AND/OR NOTED CANNOT BE MODIFIED ONCE MANUFACTURING HAS BEGUN. APPROVER ACKNOWLEDGES THAT ANY ALTERATIONS OF THE EQUIPMENT AFTER MANUFACTURING WILL VOID ALL WARRANTIES AND UL CERTIFICATION ON SAID EQUIPMENT. ANY EQUIPMENT ALTERED AFTER MANUFACTURING WILL BE SUBJECT TO UL REVIEW AND APPROVAL AT OWNER'S EXPENSE.

If you are placing equipment into an area which has certain electrical codes other than those normally accepted in the field - remove industry code, UL, etc. before used in the field. If you are not sure of the code, please contact the manufacturer of the equipment. If you are not sure of the code, please contact the manufacturer of the equipment. If you are not sure of the code, please contact the manufacturer of the equipment.

REVISIONS

NO.	DATE	BY	REVISIONS

SHEET NUMBER: 1 OF 1

S.J. NUMBER: 1882760-001A

JOB NAME: ROANOKE CO. - NORTHSIDE HIGH SCHOOL

DEALER: ROANOKE CO. - NORTHSIDE HIGH SCHOOL

DATE: 4/28/25

SCALE: 1/2" = 1'-0"

DRAWN BY: DH

APPROVED BY: K.SALISBURY

DATE: 4/28/25

SCALE: 1/2" = 1'-0"

WEB SITE: WWW.DELFIELD.COM

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