



## DISCUSSION ITEMS

### Agenda Item # 8

## AGENDA REPORT SUMMARY

**Meeting Date:** April 24, 2018

**Subject:** Professional Services Agreement: Grant Park Center Commercial Kitchen Design

**Prepared by:** Dave Brees, Special Projects Manager

**Reviewed by:** Susanna Chan, Public Works Director

**Approved by:** Chris Jordan, City Manager

**Attachment:**

1. Grant Park Kitchen Assessment, Strata Architecture, dated November 2, 2017

**Initiated by:**

City Council – CIP Project CF - 01008

**Previous Council Consideration:**

November 14, 2017

**Fiscal Impact:**

\$124,500 – Utilizing Park in Lieu Funds, included in the Capital Improvement Program.

**Environmental Review:**

Categorically Exempt pursuant to CEQA Section 15301 (b).

**Policy Questions for Council Consideration:**

- Does Council desire to continue with the Grant Park Commercial Kitchen CIP CF-0100817 as originally scoped at an anticipated cost increase?
- Does Council desire to reduce the possible scope of the proposed kitchen improvements to adhere to the approved \$521,400 project budget?

**Summary:**

- On January 12, 2018 City released a Request for Proposals for engineering design services for the design of a commercial kitchen facility at the Grant Park Center, no responses were received
- On February 26, 2018 City released a second Request for Proposal for engineering design services and once again no proposals were received
- City initiated a third round of proposal solicitation and received one proposal from LCA Architects
- The proposed \$124,500 LCA Architect contract is significantly higher than the original \$85,000 design cost budgeted for the project



**Subject:** Professional Services Agreement: Grant Park Center Commercial Kitchen Design

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**Staff Recommendation:**

Move to authorize the City Manager to execute a professional services agreement between the City of Los Altos and LCA Architects in an amount not to exceed \$124,500 for design services for the Grant Park Center Commercial Kitchen, Project CF-01008



**Subject:** Professional Services Agreement: Grant Park Center Commercial Kitchen Design

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### **Purpose**

Authorize the City Manager to execute a professional services agreement between the City of Los Altos and LCA Architects in an amount not to exceed \$124,500 for design services for the CIP project CF – 01008.

### **Background**

At the November 14, 2017 City Council meeting, staff presented two options for upgrades to the kitchen at the Grant Park Center. After discussion, Council selected Option 2 (Attachment 1) for the design standard and appropriated additional funds to the project. Design Option 2 included additional equipment for the proposed commercial kitchen upgrades.

### **Discussion/Analysis**

On January 12, 2018 City released a Request for Proposals (RFP) for engineering design services for the design of a commercial kitchen facility at the Grant Park Center, no responses were received. On February 26, 2018 City released a second Request for Proposal for engineering design services and once again no proposals were received. City initiated a third round of proposal solicitation and received one proposal from LCA Architects.

Due to the current construction market architects are in high demand and expense, professional rates have significantly increased. It is reasonably foreseeable construction costs will also be significantly higher than the original November 2, 2017 \$521,400 estimated cost. Actual construction costs will not be available until the project is designed and bids received for the project.

The large kitchen space available at Grant Park allows for the possibility of reducing the overall approximate 700 square feet to approximately 500 square feet without the loss of functionality of a commercial kitchen. Staff can investigate this option with the architect as a strategy to reduce overall project costs.

LCA Architects and its subcontractors have extensive experience in both public and private commercial kitchen facilities. Previous projects include numerous fire stations, school kitchens, community centers, including the San Carlos Adult Center.

### **Options**

- 1) Authorize the City Manager to execute a professional services agreement between the City of Los Altos and LCA Architects in an amount not to exceed \$124,500 for design services for the CIP project CF - 01008

**Advantages:** Project design and development will proceed immediately, with construction estimated for winter 2018



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**Disadvantages:** Possible increase to the overall project cost

- 2) Do not authorize the execution of a professional services agreement for the design and reissue the project design Request for Proposal

**Advantages:** Possible reduction in project design cost

**Disadvantages:** Not authorizing the execution of the contract will result in delays to the project and possibly higher design costs as three rounds of proposal solicitation have already occurred

**Recommendation**

The staff recommends Option 1.



**CITY OF LOS ALTOS**  
GRANT PARK  
KITCHEN ASSESSMENT  
NOVEMBER 02, 2017



**PROJECT TEAM**

CITY OF LOS ALTOS

Chris Jordan  
City Manager

Susanna Chan, P.E.  
Director of Public Works

Christopher Lamm P.E.  
Engineering Services Manager / City Engineer

Manny A. Hernandez  
Recreation & Community Services Director

ARCHITECT

**STRATAap**  
David Rapp, AIA  
Principal In Charge

Bennett Martin, AAIA  
Project Manager

Brad Johnson, AIA  
Project Architect

STRUCTURAL ENGINEERING

**Brokaw Design**  
Tim Lengyel, P.E., S.E.

ELECTRICAL ENGINEERING

**Brokaw Design**  
Michael Burke  
Courtney Chuenyane, P.E., LEED AP

MECHANICAL ENGINEERING

**15000 INC.**  
Jay Takacs, LEED AP  
Matthew Torre, P.E.

RESTAURANT SUPPLY

**CASTINO RESTAURANT EQUIPMENT & SUPPLY**  
Jim Rose

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## Overview

This kitchen assessment considers two options for providing food service at the Grant Park Facility.

1. Option 1. Upgrade to a commercial kitchen.
2. Option 2. Upgrade to a commercial kitchen and expand its footprint.

### EXISTING FACILITY MAP

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Food Service:

Kitchen and Support Areas Equipment Replacement and Renovations – Based on the demand and our impressions of the operation, the original kitchen is adequate in size, but is lacking suitable preparation areas adjacent to cooking. Also, all of the equipment is in need of replacement with more efficient and code compliant items. The following is a listing of the suggested changes.

1. Remove non-code compliant cooking equipment and replace with the following suggested items:

- a. Sinks
- b. Commercial dishwasher
- c. Range top
- d. Hoods
- e. Refrigerator & freezer
- f. Code compliant stainless tables in preparation areas

2. Internal changes in kitchen:

- a. Create enhanced cooks preparation areas for the hot food preparation
- b. Upgrade finishes as needed in these areas

Structural:

Structural work will be needed to support the reconfiguration of the equipment and building elements while improving efficiency of operations. Structural work anticipated to be associated with this option includes:

- a. Anchorage and support of new M/E/P and kitchen equipment
- b. Anchorage of existing M/E/P and kitchen equipment is poorly anchored or missing connection to the structure
- c. Light wood frame modifications of the existing building structure at the walls and roof. Walls are 2"x6" studs, sheathed in plywood. Roof is 2"x 12" joists at 24" on center with glulam beams, covered with 1/2" roof plywood, blocked edges
- d. Light wood framed roof overhang, 2"x4" and 2"x6" framing, sheathed in plywood
- e. Wall between kitchen and existing lounge area to meet health department requirements

Electrical:

Power and Distribution:

- a. Existing exterior transformer, interior distribution panel DP-2A and 208-volt transformer in electrical room to remain
- b. Replace existing 208-volt breakers, disconnect switches, gutter and feeder from transformer with a new feeder and 600-amp, 208Y/120-volt distribution panel and reconnect existing loads
- c. Existing feeders from electrical room to existing panelboard locations to remain; include insulation testing of all feeders and replace any feeders that appear to have failing insulation
- d. Replace existing panelboards in the kitchen and serving area with new like-kind flush-mounted panels, 225-amp, 208Y/120-volt, 42 circuit breakers
- g. Add branch-circuit conduit and wiring to connect new loads as part of the project including kitchen and HVAC equipment, and new lighting
- h. Existing branch-circuit conduit and wiring to remain except where made obsolete by different electrical requirements or locations of new replacement kitchen and HVAC equipment
- i. Any new feeders and branch circuits to be stranded copper with THHN/THWN insulation in EMT conduit where concealed in structure, galvanized threaded rigid metal conduit where exposed in unfinished areas subject to damage, or in decorative surface raceway (equivalent to Wiremold) where required to be exposed in finished areas. Rooftop conduit to be EMT with compression fittings on foam and strut blocking equivalent to B-Line
- j. New electrical distribution equipment to be equivalent to Square D, Cutler Hammer, GE, or Siemens

Lighting and Controls:

- a. Re-lens existing kitchen lighting, and replace existing fluorescent T12 with enclosed LED strips
- e. New LED lighting fixtures to be recessed troffers or surface enclosed strips, equivalent to Daybrite, Columbia or Lithonia
- f. New halogen accent lighting, if desired for the project, to be equivalent to Capri or Lithonia

- g. New LED lamps to be energy-saving program start (24 watts per 48" lamp) systems equivalent to Osram, Philips or GE
- h. New controls to be Wattstopper or equal

Fire Detection and Alarm:

- a. Add new horns, strobes and addressable pull-stations to the new expanded areas
- b. Relocate existing horns and strobes if needed due to the construction
- c. New hood and interlock relays for the hood extinguishing system and under-hood cooling equipment
- d. Fire alarm devices to match and to be connected to the existing fire alarm system panel in the building
- e. New fire alarm wiring to be twisted pair #18/2 copper (initiation) and #12 THHN/THWN copper (notification) in EMT conduit where concealed and in decorative surface raceway (equivalent to Wiremold) where required to be surface-mounted in finished areas
- f. A new panel may be required after a design has been selected

Mechanical:

Kitchen:

- a. The installation of a hood or hoods
- d. Provide 1-hour shaft fire wrap with Fire Master 3M at all hood ducts
- f. Addition of grease trap, and provide mat and can washing area
- g. Floor sinks and drains will need to be added
- f. Waste lines exiting in the building should be inspected to determine the condition and feasibility of reuse

Plumbing:

- a. The hot water heater should have several more years of useful life in them
- b. Clean boiler room. Provide seismic bracing and anchorage to meet current code

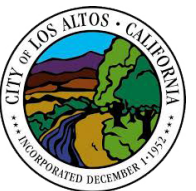
Staff & Public Restrooms:

- a. Will need ADA updating depending City code review

Plumbing infrastructure

- a. Water supply, waste and vent piping will most likely need to be replaced

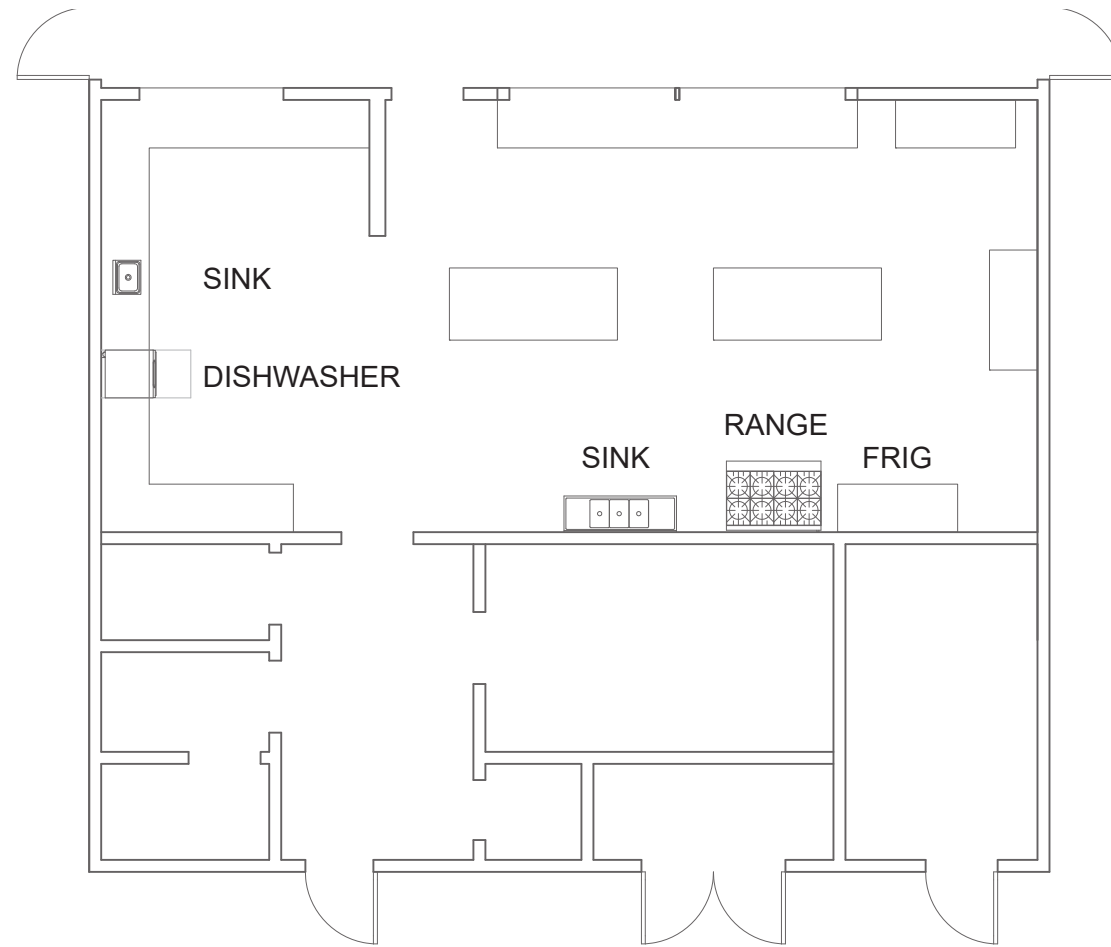
Possible work listed in this section applies to both Option 1 and Option 2.



INTRODUCTION

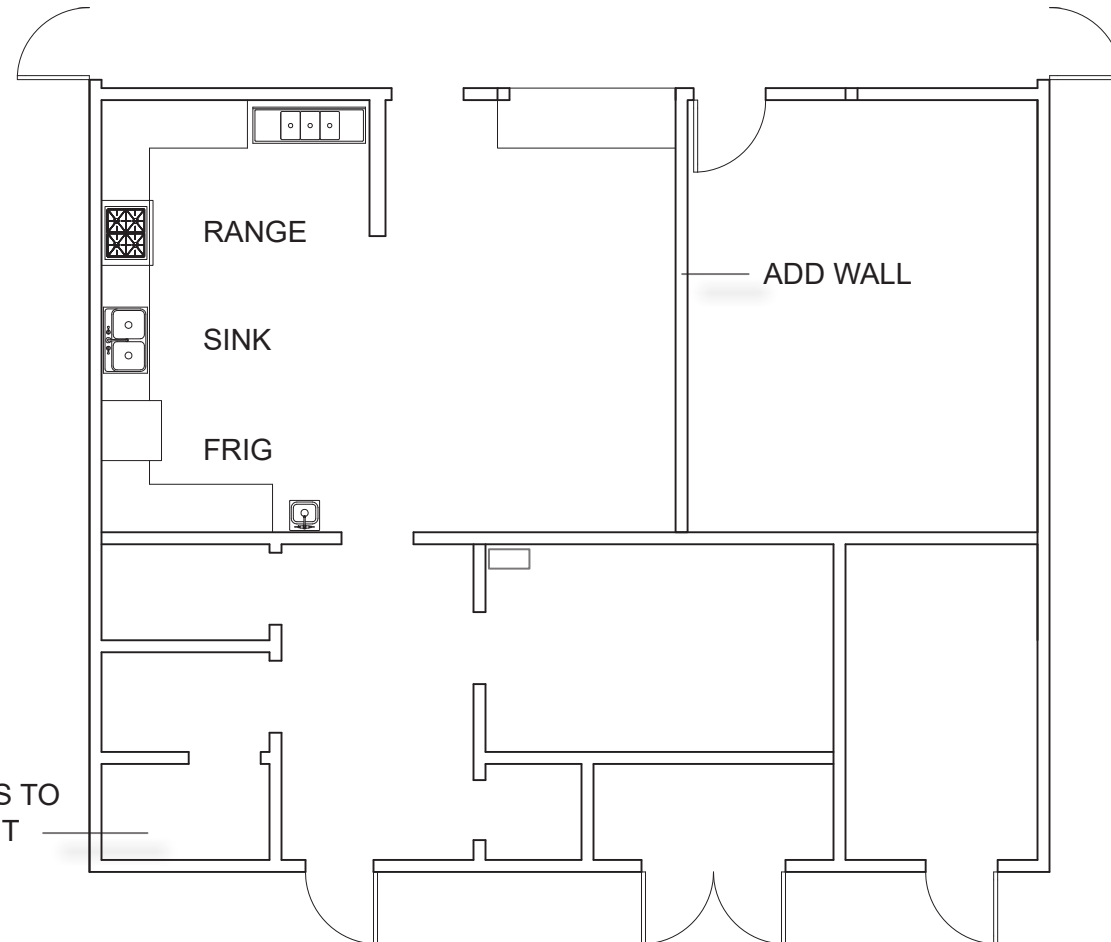
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**ORIGINAL DESIGN**

This was the design of the kitchen when it was serving the school. Gas, electric & plumbing utilities were originally installed which will aid in any modifications to the space.



**POSSIBLE NEW LAYOUT - Option 1**

Replacement of the existing equipment with additions such as a 3-compartment and hand wash sinks, code compliant range/range hood including Ansul system.

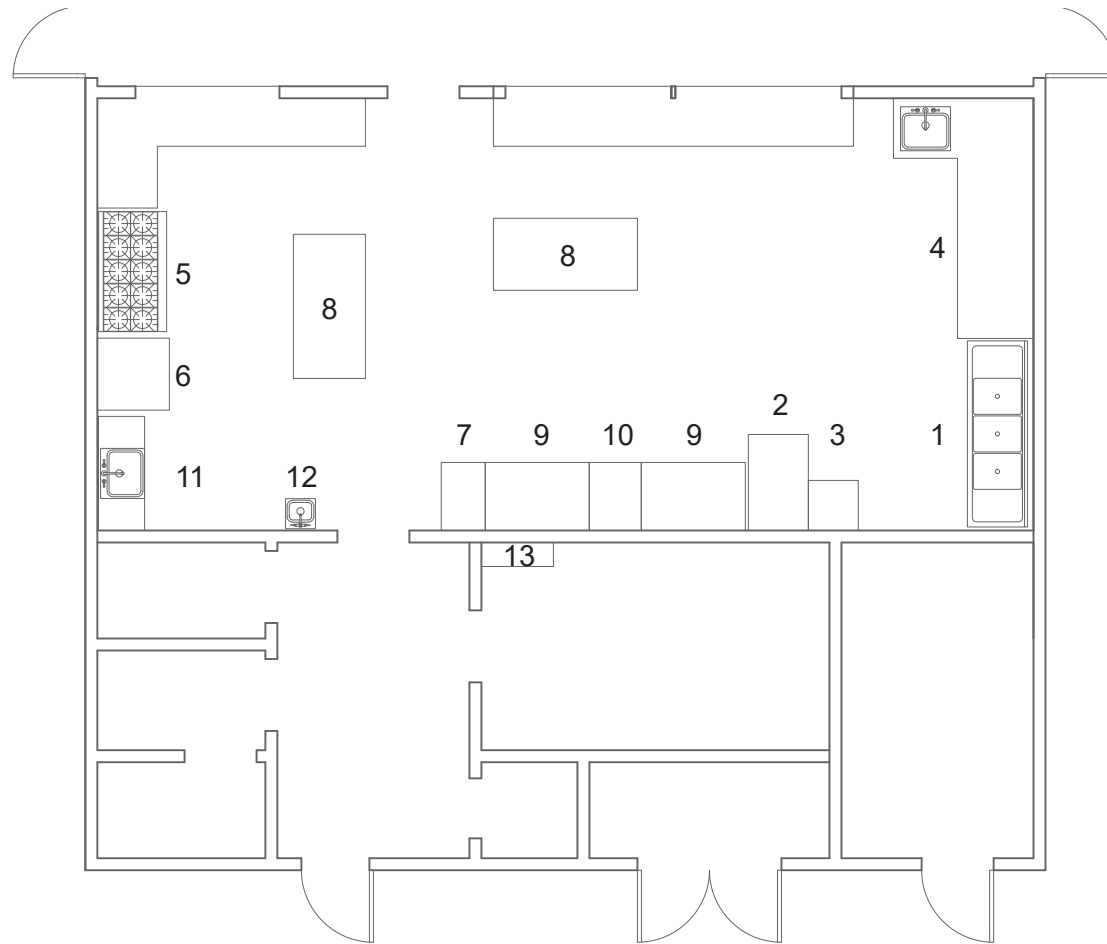
Modifications in this option would be compliant with current Building and Health Department codes.

BATHROOM NEEDS TO BE ADA COMPLIANT



**EXISTING KITCHEN PLAN LAYOUTS**

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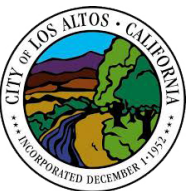
POSSIBLE NEW LAYOUT - Option 2

The probable cost on the following page represents the layout as shown for a commercial kitchen operation. Costs have also been added for CBC and Health code compliance as well as utilities and associated ADA work that may be required by the state law.

Modifications in this option would be compliant with current Building and Health Department codes.

REPRESENTED EQUIPMENT LIST:

1. Three-Compartment sink
2. Clean dish table
3. Dishwasher
4. Dirty dish table
5. Range - Hood & Ansul system
6. Griddle
7. Ice machine
8. Prep tables
9. Refrigerator
10. Freezer
11. One-Compartment sink
12. Hand wash sink
13. Lockers



PROBABLE KITCHEN PLAN LAYOUT

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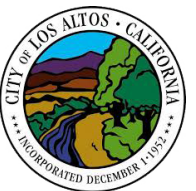
Grant Park Kitchen Cost - Option 1	SF	COST/SF	TOTAL COST
<b>Grant Park Kitchen</b>			
Kitchen equipment from supplier	1	\$57,000	\$57,000
	0	\$0.00	\$0
Electrical upgrade for CBC code compliance including fire alarm system	702	\$45.00	\$31,590
	0	\$0.00	\$0
Mechanical upgrade for CBC code compliance	702	\$35.00	\$24,570
	0	\$0.00	\$0
Architectural upgrades	702	\$95.00	\$66,690
Wall patch & repair			
Flooring			
Painting			
Backing			
Clg patch & repair			
Bathroom & Entry modifications - ADA		\$42,500.00	\$52,500
New wall @ kitchen		\$10,000.00	
<b>SUBTOTAL BUILDING</b>			<b>\$232,350</b>
<b>SUBTOTAL BUILDING</b>			<b>\$232,350</b>
<b>SITWORK</b>			
Grease Trap	1	\$25,000.00	\$25,000
SITE UTILITIES - Connections	1	\$22,000.00	\$22,000
			<b>\$47,000</b>
Accessible parking and path of travel 'Complete accessibility needs to determined by the building department'			<b>\$35,000</b>
			<b>\$314,350</b>
Soft Costs. A&E, CM & Inspection, FF&E - 30%			\$94,305
			<b>\$408,655</b>

Grant Park Kitchen Cost - Option 2	SF	COST/SF	TOTAL COST
<b>Grant Park Kitchen</b>			
Kitchen equipment from supplier	1	\$112,137	\$112,137
	0	\$0.00	\$0
Electrical upgrade for CBC code compliance including fire alarm system	702	\$60.00	\$42,120
	0	\$0.00	\$0
Mechanical upgrade for CBC code compliance	702	\$65.00	\$45,630
	0	\$0.00	\$0
Architectural upgrades	702	\$109.25	\$76,690
Wall patch & repair			
Flooring			
Painting			
Backing			
Clg patch & repair			
Bathroom & Entry modifications - ADA		\$42,500.00	\$42,500
<b>SUBTOTAL BUILDING</b>			<b>\$319,077</b>
<b>SUBTOTAL BUILDING</b>			<b>\$319,077</b>
<b>SITWORK</b>			
Grease Trap	1	\$25,000.00	\$25,000
SITE UTILITIES - Connections	1	\$22,000.00	\$22,000
			<b>\$47,000</b>
Accessible parking and path of travel 'Complete accessibility needs to determined by the building department'			<b>\$35,000</b>
			<b>\$401,077</b>
Soft Costs. A&E, CM & Inspection, FF&E - 30%			\$120,323
			<b>\$521,400</b>

The probable cost represents as shown represents a commercial kitchen operation. Costs have also been added for CBC and Health Code compliance as well as utilities and associated ADA work that may be required by the City Building Department.

The model is based on providing kitchen services for the maximum occupancy (120) of the assembly space directly adjacent to the existing kitchen space.

STRATAap has also provided in a separate document equipment descriptions and cut sheets for planning purposes. Equipment can be interchanged and or modified to reflect desired cost and layout options.



COST MODEL

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