

BID SOLICITATION



STATE OF RHODE ISLAND AND PROVIDENCE PLANTATIONS
CAPITOL HILL
PROVIDENCE RI 02908

BID NUMBER: B00250
TITLE: FOOD CONCESSION-STATE BEACH
BID OPENING DATE AND TIME:
11/29/2001 2:00 PM

BUYER: JEROME MOYNIHAN
PHONE #: (401) 222 - 2142 ext. 119
BLANKET PERIOD: 5/27/2002 - 9/1/2003

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ENVIRONMENTAL MANAGEMENT
DEM DIV OF PARKS AND RECREATION
2321 HARTFORD AVENUE
JOHNSTON RI 02919

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ENVIRONMENTAL MANAGEMENT
DEM PARKS
SEE BELOW RI N/A

Item	Class-Item	Quantity	Unit	Unit Price	Total
1.0	<p>REQUISITION #R74B007839</p> <p>BLANKET REQUIREMENTS: 5/27/02 - 9/1/03</p> <p>THERE WILL BE A MANDATORY PRE-BID CONFERENCE ON 11/20/01 AT 10:00 AM AT: CONCESSION BUILDING MISQUAMICUT STATE BEACH WESTERLY, RI</p> <p>A CONCESSIONAIRE IS REQUESTED FOR THE OPERATION OF A FOOD CONCESSION AT MISQUAMICUT STATE BEACH, WESTERLY, RI AS PER THE ATTACHED EIGHT (8) PAGE TERMS AND CONDITIONS CONTRACT DOCUMENT. THE CONCESSION PERIOD IS FOR (2) TWO YEARS, FROM MEMORIAL DAY 2002 THROUGH LABOR DAY 2003</p> <p>961-00 CONCESSIONAIRE</p> <p>*** SEE ATTACHED SPECIFICATIONS ***</p> <p>A MINIMUM ANNUAL BID OF \$35,000 IS REQUIRED FOR AWARD CONSIDERATION</p> <p>CONTACT PERSON: STEVEN T. WRIGHT (401) 222-2632</p>	1.00	YEAR		
				TOTAL:	

It is the Vendor's responsibility to check and download any and all addenda from the RIVIP. This offer may not be considered unless a signed RIVIP generated Bidder Certification Cover Form is attached and the Unit Price column is completed. The signed Certification Cover Form must be attached to the front of the offer.

DELIVERY: _____

RIVIP VENDOR ID#: _____

TERMS OF PAYMENT: _____

DO NOT SIGN BID ON THIS PAGE!
USE CERTIFICATION COVER FORM.

State of Rhode Island
Department of Environmental Management
Division of Parks and Recreation
2321 Hartford Avenue, Johnston, RI 02919

**Terms and Conditions for Food Concession
Misquamicut State Beach**

Page 1 of 8

1. A Concessionaire is requested to operate a *food concession* at **Misquamicut State Beach** at locations specified within this contract or approved in writing by the Director of the Department of Environmental Management or his authorized representative. The concession period is for **Two Years**, Memorial Day 2002 through Labor Day 2003.
2. A **minimum bid of \$35,000.00** payable by the Concessionaire will be required with *payments due, 1/3 at signing, 1/3 July 15 and 1/3 due August 15 less 50% capital improvement payments each year.* The concessionaire will be responsible to make payment for building and grounds repairs or improvements as directed by the Division of Parks and Recreation each year of the contract for the **minimum amount of 50%** of the total bid award due by September 30 of each year. All costs for improvements and repairs must be itemized and documented on a project by project basis and submitted to the Chief of the Division of Parks and Recreation at the completion of each project. These building and grounds improvements totaling 50% of the bid price will be reflected as credit towards the total bid award.
3. The concessionaire shall provide a certified public accountant statement of all sales at the end of each operating season. Failure to provide this document will automatically **terminate this contract.**
4. The concessionaire shall be obliged to render service to the visiting public during the hours and days of operation that the State Beach is open. Concession hours to be nine [9] A.M. each day until six [6] P.M. during the period, daily from Memorial Day through Labor each year. Under no condition will the concessionaire occupy the premises between the hours of eight [8] PM and seven-thirty [7:30] AM on any day of the year without special written permission from the Director of the Department of Environmental Management or his authorized representative. The successful bidder is authorized to occupy the premises during normal working hours [7:30-4:00] twenty [20] days before the established opening date for rendering public service for the purpose of providing his/her appliances and preparing the areas for business.
5. The concession area located in a new concession building consists of one fully equipped kitchen as specified within this contract with **stringent requirements for opening and closing procedures.** Failure to comply with these procedures will be cause for contract termination.
6. The concessionaire and or his employee [s] shall not give gratuities or discounts to employees of the Department of Environmental Management at any time.

7. The Concessionaire and his employee [s] shall park their vehicles in the area designated by the Department representative.
8. The concession with storage area is located within the beach pavilion. The concession business must be carried on from the areas in the building set aside for this purpose.
9. The concessionaire will be allowed to establish three portable self-contained food/soda carts in the area specified within this contract. The carts must be removed at the end of each day and stored within the storage area of the building concession or off of State Property. No motorized equipment and or vehicles will be allowed for the portable satellite concession as part of this contract.
10. The approved exact location of the portable satellite concession will be outlined at the pre-bid conference prior to bidding. The location that will be permitted for use by the vendor is specific. Any changes must be by written permission by the authorized representative of the Department of Environmental Management.
11. The Director of the Department of Environmental Management, or his authorized representative must approve the quality of the food, prices, what is sold and any other factor effecting the public interest before the concession is opened.
12. Advertising signs of any particular brand of a commodity may not be posted; however, price lists of allowable items will be permitted.
13. Soft beverages will be dispensed only in paper cups, plastic bottles or cans, no glass containers will be allowed in order to eliminate the danger of broken bottles.
14. The concessionaire will be responsible to maintain the concession areas, the deck area immediately in front of the concession and the eating area along with picnic tables in a spotless manner. Any containers, wrappers, etc. sold with ice cream or other goods must be picked up at the expense of the concessionaire in any area within a 50 feet radius around the concession, whether the same is left by patrons of the concession or others. This provision shall be strictly enforced, continued violation of this provision shall be subject to contract termination.
15. The concessionaire will be responsible to **provide a trash barrel** at each concession location during the operation of the concession for containers, wrapping material etc. used by the patrons of the concession. The refuse generated from the concession operations shall be removed from State Property on a daily basis or weekly by dumpster contract.
16. The concession area [s] shall be kept spotlessly clean at all times and all local ordinances or state laws governing such a concession must be strictly adhered to by the concessionaire.
17. The concessionaire must comply with all local and state laws and regulations governing the handling and dispensing of food, and also must comply with all state and federal taxes.

18. The concessionaire must submit in writing with his /her bid the exact number of sub-concessionaires and exactly what products are to be sold during this contract. *The Director of the Department of Environmental Management or his representative must approve any additional sub-concessionaires and additions to the product list after the bid award in writing.* If the Department approves the addition of a sub-concessionaire after the contract award, the **contract will be renegotiated with a new contract price** approved by the Division of Purchases.
19. The concessionaire cannot reassign this contract without the approval in writing by the Director of the Department of Environmental Management or his authorized representative, together with that of the Division of Purchases.
20. The Department of Environmental Management, Division of Parks and Recreation reserves the right to make any other rules and regulations pertaining to the concessionaire which are in the best interests of the State and the general public. The concessionaire agrees that the character of service shall be the best obtainable and shall at all times be sufficient to meet the reasonable demands of the public. The Department of Environmental Management, Division of Parks and Recreation shall have the right to object to the character of the service and to order the objectionable service or conditions discontinued or remedied. The same courtesy shall be extended to the visitors of the state beach as to the patrons of the concession; that all park visitors shall be permitted to avail themselves of the privileges offered and in no way shall the concessionaire or his employees discriminate against race, color or creed.
21. The Director of the Department of Environmental Management or his authorized representative may terminate the operation of the concession when the terms or spirit of these terms and conditions have been broken. It is specifically understood and agreed by and between the concessionaire and the Department of Environmental Management, Division of Parks and Recreation that this contract may be cancelled and terminated by the Department, when services are not provided to the satisfaction of the Director of the Department of Environmental Management or his authorized representative, upon giving five days written notice to the concessionaire.
22. The concessionaire shall save the State harmless from or on account of any loss, cost, and liability for injury to person, or damage to property, arising out of his/her operation of this concession. The concessionaire shall provide at his/her own expense public liability insurance in amounts and in such form as may be satisfactory to the Division of Purchases, which insurance shall name the concessionaire and the State of Rhode Island as assured. *The State of Rhode Island must be listed as **additionally insured**.* All sub-concessions specifically approved within the terms of this contract must also provide the required insurance and list the State of Rhode Island as additionally insured.
23. The State of Rhode Island, DEM Division of Parks and Recreation reserves the right to conduct special events and activities on State Park Property. **This contract does not specifically allow the vendor exclusive rights to vending services during special events.** The contract acknowledges that the DEM Division of Parks and Recreation may at times hold special events and may allow other vendor services to participate in the special event.

24. Vending Machines will not be allowed within this contract.
25. The concessionaire shall remove all perishable and non-perishable food items from the premises within a period of not more than two weeks from the close of business each year.
26. The concession area shall be open for the sole purpose of dispensing refreshments and approved articles only during the hours and dates specified within this contract and must be closed and vacated at all other times.
27. In the event the concessionaire desires to make any alterations to the existing electric circuitry or plumbing system, a plan of the proposed changes must be submitted to the Director of the Department of Environmental Management or his representative for approval before any work is performed. The Director of the Department of Environmental Management or his authorized representative must approve any improvements such as the installation of electricity, electrical equipment or other equipment. All approved electrical and plumbing work must be performed by a licensed electrician/plumber and done by permit in accordance with the RI Building Commissioners Office. Permanent improvements to the building become the property of the State of Rhode Island at the termination of this contract. If approved all expenses pertaining thereto shall be the responsibility of the concessionaire.
28. The concessionaire must supply his/her own electricity, gas and water.
29. Fire extinguishers have been provided in the building. Any extinguishers required by the building code will be provided and maintained by the State of Rhode Island. The fire extinguishers will be inspected on an annual basis for safe and proper operation. The expense for inspection will be the responsibility of the State of Rhode Island. The concessionaire will be responsible to ensure the proper use of the extinguishers and to document and communicate any and all uses throughout the operating season to the Department representative.
30. The concessionaire who submits and signs the bid document will be the only responsible contact the State of Rhode Island, DEM Division of Parks and Recreation will communicate with during the extent of this contract unless otherwise authorized in writing. It shall be the responsibility of the concessionaire to administer the terms and conditions of this contract with approved sub-concessionaires. All official communication with regard to the provisions or enforcement of this contract shall be between the concessionaire of record and the Director of DEM or his authorized representative.
31. The concession has been supplied with a cooking hood, ansil system , three bay sink and a fully equipped operating kitchen. As of this date the concession is considered to be in excellent condition. The concessionaire will be required to maintain the hood, ansil system, three bay sink and any and all other equipment as per the attached opening and closing procedures within this document. For safety compliance, the State of Rhode Island, DEM Parks and Recreation will have an approved inspection company inspect the ansil system and hood on an annual basis.
32. An Alarm Service for the concession building is provided and paid for by the State of Rhode Island, DEM, Division of Parks and Recreation.

Opening of Misquamicut State Beach Concession Facility

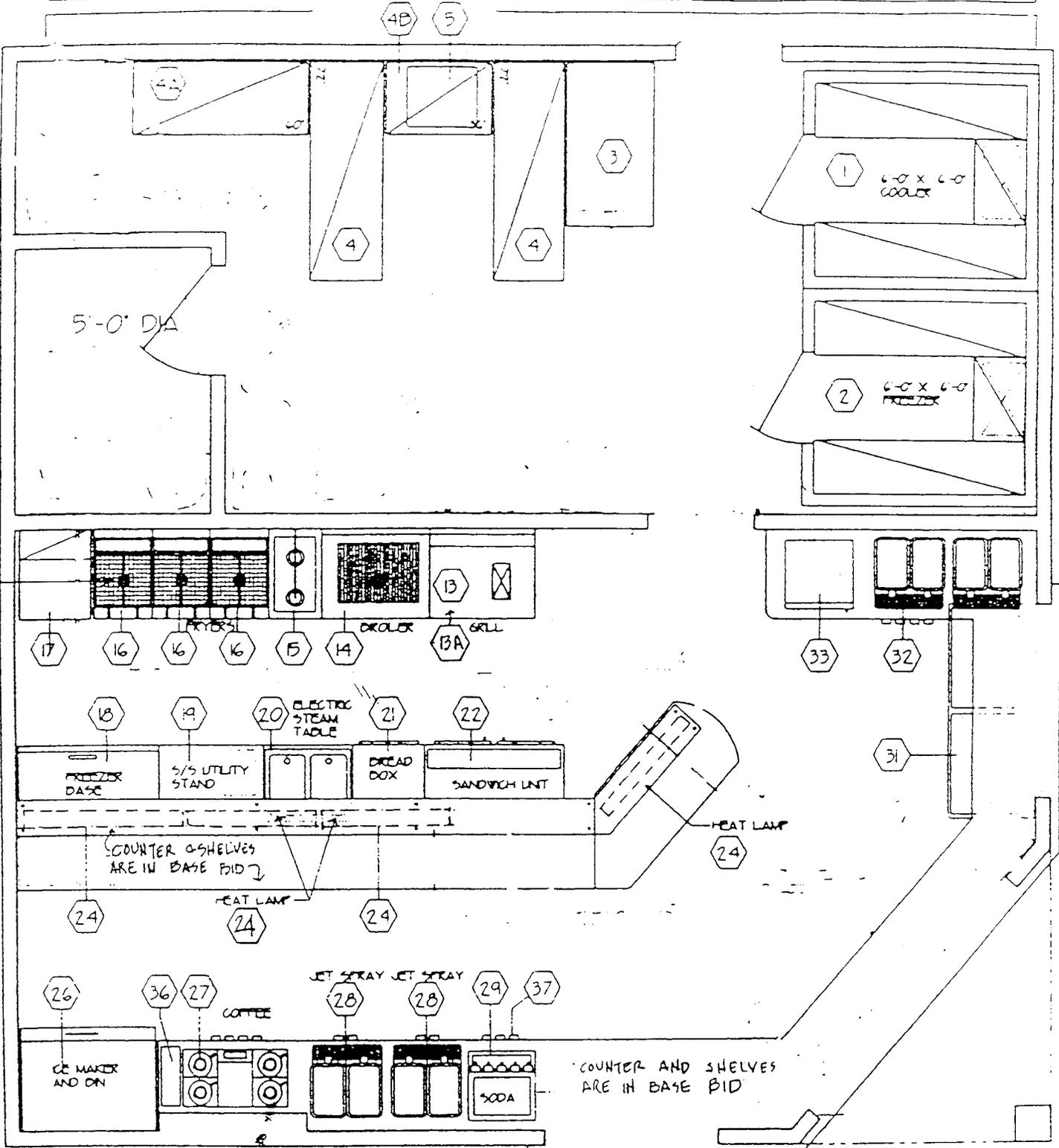
1. Initial or renewal of all permits, State Department of Health, State department of Taxation.
2. Physical Examination of Facility Structure, check for obvious safety hazards and check for off-season intrusion, confirm doors, windows and other accesses have not been compromised. Insure all locksets are serviceable and extra keys are available.
3. Check lightning, power receptacles, and direct power connections to equipment and all work surfaces.
4. Check premises for occupation by vermin and insects, check power cords for evidence of gnawing.
5. Insure dry storage areas are clean and ready to receive goods, supplies and food.
6. Wash and scrub exposed surfaces.
7. Flush, sanitize orifices and test potable water, insure hot water heater maintain temperature.
8. Insure proper operation on all drains, check grease trap operation.
9. Wash and scrub all equipment with FDA approved cleaners or solutions.
10. Change in line water filters on Ice Machine, beverage machines and coffee maker.
11. On refrigerators and freezers, Clean and refresh the interior, shelving and exteriors, Clean exposed coils, check compressor for leaks, insure the shipping tie-down bolts on the compressor are released, check operation and maintenance of minimum temperatures using new or re-calibrated commercial thermometers specific to the anticipated range of temperature.
12. On grille, thoroughly clean grilling surface to white metal, temper grille surface, apply light coating of vegetable oil to surface and heat at $\frac{1}{4}$ burner turn for thirty [30] minutes and heat at $\frac{3}{4}$ burner thermostat as required.
13. On fryers, clean fryer pot interior with mild detergent and water, heat for 30 minutes, drain and refill with warm rinse water; drain and **dry interior thoroughly before adding cooking oil**, check and re-calibrate thermostat as required.
14. On exhaust hood, clean hood and filters, gutters and collectors, ducts and exhaust fan housing/shroud, insure proper operation of exhaust fan. [Recommended to be performed by a professional cleaning service company].

Closing of Misquamicut State Beach Concession Facility

1. Remove all food and supply items from the premises.
2. Clean all interior surfaces.
3. Clean all food preparation, work and serving surfaces.
4. On equipment, scrub all interior and exterior surfaces, prepare equipment for extended not heated storage.
5. Flush all sinks with copious amounts of boiling water.
6. Drain, flush and rinse interior compartments of the Ice Maker and Bin and Beverage Machines.
7. On refrigerated units and Ice Maker Bin clean and drain evaporator pans, place a 12" x 20" pan with baking powder in interior to absorb odor, leave all doors open, insert an object to prevent doors from closing.
8. On grille, thoroughly clean grilling surface to white metal, temper grille surface, apply light coating of vegetable oil to surface.
9. Drain water from reservoirs on water heater and sink sanitizer.
10. Develop a maintenance list for work recommended to be accomplished during the winter shut down season.
11. Open all electric breakers.
12. Close all gas shut-off valves
13. Close water supply valve and drain to prevent freezing
14. Contact DEM Parks and Recreation representative @ 322-8910 for assistance in water system draining for winter.
15. Insure the building is physically secured.

PROJECT: MIS QUAMICUT

DATE:



VENDING BUILDING EQUIPMENT PLAN 1/4"=1'-0"

NOTE:

William L. Burgin Architects, Inc
 150 Bellevue Avenue
 Newport, Rhode Island 02840
 Phone 401 847 3339 Fax 401 847 3392



PROJECT: MISQUAMICUT

DATE :

KITCHEN EQUIPMENT SCHEDULE & REQUIREMENTS

ITEM	QTY	DESCRIPTION	VOLTS	AMPS	HP	GAS	HOT WATER	COLD WATER	WASTE
1	1	COOLER 5'-40" X 5'-40" X 7'-6"	15	14.7	1/2				
2	1	FREEZER 5'-40" X 5'-40" X 7'-6"	200	13	1				
3	1	ICE CREAM MAKER	220		7 1/2				
4	2	5 TIER WIRE SHELF 72" X 24"							
4A	1	5 TIER WIRE SHELF 60" X 24"							
4B	3	WIRE SHELVES W/CLIPS 36" X 24"							
5	1	PREZEL OVEN ELEC.	220	13.4					
13	1	GRILL 3'-0" X 2'-6" - GAS	15	1		1/2"			
13A	1	S/S GRILLING STAND 7'-6" X 2'-6" X 2'-0" W/ 6" BACK SPLASH				1/2"			
14	1	OPEN SURFACE DROLER 3'-0" X 2'-6"				1/2"			
15	1	WARMER & HOLDING HEATER PORTABLE WARMER	15	4.4					
16	3	FRYERS, PITTO W/ S/S TANK	120	2.8		1/2"			
17	1	S/S CUSTOM UTILITY STAND, 24" X 30" X 34"							
17A	1	S/S WALL SHELF & BRACKETS							
18	1	FREEZER BASE 48" X 30" X 34" W/ S.C. COMPRESSOR	15	9	1/3				
19	1	S/S UTILITY STAND 36" X 30" X 34" OPEN BASE							
20	1	2 COMPARTMENT STEAM TABLE WET & DRY, ELEC.	220	3.8					1 1/2"
21	1	2 DRAWER BREAD BOX 24" X 30" X 34"							
22	1	SANDWICH LINT 48" X 30" X 34" TRUE TSSU-48-42	15	9	1/3				
24	4	HEATING LAMPS	15	100	WATTS				
26	1	ICE MAKER & STORAGE BIN	208	15.8	1 3/4				
27	1	DUNN CRTFS COFFEE MAKER	120	17					
28	2	JET SPRAY DISPENSERS	15	5					
29	1	CARBONATED DRINK DISP. 5 HEAD W/ICE STORAGE	120					3/8"	3/4"
31	1	ICE CREAM CABINET 72" X 30" X 35" W/ COMPRESSOR	15	7.1	1/3				
32	2	JET SPRAY DISPENSERS	15	5					
33	1	PRETZEL WARMER, ELEC.	120	12.3					
36	1	WATER FILTERS							
37	5	CLIP DISPENSERS							

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 Newport, Rhode Island 02840
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