

BIDDING REQUIREMENTS for PURCHASING

NOTICE AND INFORMATION FOR BIDDERS

Attachment A: Bid Breakdown & Schedule

Bidder:

DASNY Contact:

Theresa Graffeo, Purchasing Coordinator
tgraffeo@dasny.org

Request for Information (RFI's):

RFI's due January 17, 2025. Submit in writing via email to tgraffeo@dasny.org. Responses will be posted to DASNY's website via addenda no later than January 21, 2025. It is the responsibility of the Bidder to obtain Addenda.

Services/Product Required By:

ASAP based on product lead time

Description:

Furnish, Deliver and Install Kitchen Equipment

Bid Open Location:

DASNY, Corporate Headquarters, 515
 Broadway, Albany, NY 12207

Bid Open Date and Time:

January 30, 2025 at 2:30PM

Item No.	Manufacturer	Make/Model	Description	QTY	UOM	Unit Price	Extended Price
1	Vulcan	2GR45MF	Battery Gas Fryer	1	EA	\$	\$
2	Traulsen	RR1132LUT-FHS	Roll-in Refrigerator	1	EA	\$	\$
3	Traulsen	RHT232WUT-HHS	Reach-in Refrigerator	1	EA	\$	\$
4	Vulcan	FRYMATE VX15	Frymate Holding Station	1	EA	\$	\$
5a	Vulcan	LG400	Gas Floor Fryer	1	EA	\$	\$
5b	Vulcan	VSPGARD-G/E	Removable Splash Guard	1	EA	\$	\$
6	Vulcan	VC44GD	Gas Convection Oven	1	EA	\$	\$
7	Vulcan	VG40	Gas Tilting Skillet Braising Pan	1	EA	\$	\$
8	Vulcan	C24GA10	Gas Convection Steamer	1	EA	\$	\$
9	Vulcan	36S-6BN	Range, 36", 6 Open Burners	1	EA	\$	\$
10	Hobart	HS9N-1	Electric Food Slicer	1	EA	\$	\$
11	Hobart	HL200-1STD	Planetary Mixer	1	EA	\$	\$
12	Hobart	HL300-1STD	Planetary Mixer	1	EA	\$	\$
12a	Hobart	VS9-12 9"	Vegetable Slicer	1	EA	\$	\$

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12b	Hobart	VS9HOLD-SHG12	Plate Holder	1	EA	\$	\$
12c	Hobart	VS9PLT-5/16SH 5/16"	Shredder Plate	1	EA	\$	\$
13	Wells	G-196	Griddle, Electric, Built-In	1	EA	\$	\$
14	Wells	B-506	Charbroiler, Electric, Built-In	1	EA	\$	\$
15	Blodgett	961-951	Oven, Deck-Type, Gas	1	EA	\$	\$
16	Town Equipment	YF-2-STD	Range, Wok, Gas	1	EA	\$	\$
16a	Town Equipment	226199	Safety Pilot System	1	EA	\$	\$
16b	Town Equipment	226911	Shield Tip Burner	2	EA	\$	\$
16c	Town Equipment	228662	Backsplash, 16"	1	EA	\$	\$
16b	Town Equipment	250500	Set of four 5" casters	1	EA	\$	\$
16e	Town Equipment	228800	Swing Faucet	1	EA	\$	\$
17	Beverage Air	CDR6HC-1-B73	Full-Service Deli Case, Curved Glass	1	EA	\$	\$
18			Bonds		LS	\$	\$
19			Installation		LS	\$	\$
20			Inside Delivery		LS	\$	\$
21			Freight		LS	\$	\$

**Note: If a model is discontinued by the manufacturer prior to delivery of the product, DASNY reserves the right to accept a replacement model from the manufacturer subject to meeting all general requirements and detailed product specifications.*

If bidding or proposing commodities other than those specified, the bidder must in every instance give all information required in Section 2.0 (B) of the Notice and Information for Bidders. Products will only be considered if proof of comparability is provided to DASNY in writing. A determination that a commodity or product is an "or equal" will be determined by DASNY in its sole and absolute discretion and any such determination will be final.

INSTALLATION LABOR (if required)
LABOR TO INSTALL _____

Estimated No. of Hours _____
Hourly Rate (Prevailing Wage rates are required for this work) _____

Total Materials/Equipment/Commodities (Lines 1-17): _____

Total Installation (Lines 19-21): _____

TOTAL BID _____

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(The below questions 1) and 2) need only be answered if the above total bid is for one million dollars or more)

1. Does your firm anticipate the use of subcontractors and outside suppliers specific to this procurement
Yes No
2. Does your firm anticipate the creation of employment opportunities arising from this procurement?
Yes No

(The below information must be completed for all bids.)

Identify all subcontractors, if any: _____

STATE, PROVINCE FOR FOREIGN COUNTRY
THAT YOUR FIRM'S PRINCIPAL PLACE OF
BUSINESS IS LOCATED:

ADDRESS OF FACTORY OR PLANT WHERE
ITEMS ARE MANUFACTURED AND/OR
ASSEMBLED. (Attach additional sheet(s) if more
than one manufacturer)

BIDDER (FIRM NAME)

SIGNATURE

NAME (TYPE/PRINTED)

TITLE

Date

DOL REGISTRATION No.

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Attachment B: Detailed Specifications and Drawings

Detailed specifications begin on the next page.

1



1 ea **GAS FRYER, BATTERY**

Vulcan Model No. 2GR45MF

Fryer, gas, 31" W, (2) battery, 45-50 lbs. capacity per vat, millivolt thermostat controls, KleenScreen Plus® filtration system, twin baskets, stainless steel cabinet & fry tank, adjustable casters (2 swivel locking & 2 non-locking), 240,000 BTU, CSA Star, CSA Flame, NSF

- 1 ea 1 year limited parts & labor warranty, standard
- 1 ea 10 year limited tank warranty, standard
- 1 ea Natural gas (specify elevation if over 2,000 ft.)
- 1 ea 120v/60/1-ph, 1/3 hp, 6.0 amps, NEMA 5-15P, for filter, standard

2



1 ea **ROLL-IN REFRIGERATOR**

Traulsen Model No. RRI132LUT-FHS

Spec-Line Refrigerator, Roll-in, one-section, self-contained refrigeration, StayClear™ Condenser, stainless steel exterior and interior, standard depth cabinet, full-height doors, accepts 66" high racks (by others) with microprocessor controls, 1/3 HP, cETLus, ETL-Sanitation

- 1 ea Oversized units with crated shipping dimensions greater or equal to 72" in length and/or 90" in height. If delivery is to a facility without a standard height dock, additional shipping charges will apply, depending on the service requested (consult factory for details)
- 1 ea 6-year parts & labor and 7 year compressor, standard. Visit www.traulsen.com for details
- 1 ea 115v/60/1-ph, 10.6 amps, NEMA 5-15P, standard
- 1 ea Standard refrigerant, standard
- 1 ea Door hinging to be determined

3



1 ea **REACH-IN REFRIGERATOR**

Traulsen Model No. RHT232WUT-HHS

Spec-Line Refrigerator, Reach-in, two-section, 51.6 cu. ft., self-contained refrigeration, StayClear™ Condenser, variable speed compressor, stainless steel exterior and interior, standard depth, wide half-height door or doors with EZ-Clean Gaskets, (3) adjustable wire shelves per section, microprocessor controls, 6" adjustable stainless steel legs, R-290 Hydrocarbon refrigerant, 1/2 HP, cETLus, ETL-Sanitation, ENERGY STAR®

- 1 ea 6-year parts & labor and 7 year compressor, standard. Visit www.traulsen.com for details
- 1 ea 115v/60/1-ph, 8.2 amps, cord with NEMA 5-15P, standard
- 1 ea Door hinging to be determined

4



1 ea **FRYMATE HOLDING STATION**

Vulcan Model No. FRYMATE VX15
Frymate™ Holding Station, free standing or add-on unit, 15-1/2" wide, 30-1/8" depth, stainless steel cabinet base, stainless steel top drain section with removable grease collector, set of 4 casters (2 locking), connecting strip & hardware included, (for 35-65 lb capacity gas or electric fryers)

1 ea 1 year limited parts & labor warranty, standard

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1 ea **GAS FLOOR FRYER**

Vulcan Model No. LG400
Fryer, gas, 15-1/2" W, free-standing, 45-50 lb capacity, millivolt thermostat controls, twin baskets, legs, stainless steel front top, door & fry tank, 120,000 BTU, CSA Star, CSA Flame, NSF

1 ea 1 year limited parts & labor warranty, standard

1 ea 5 year limited fry tank warranty (NOTE: If tank fails within the first year & verified by an authorized service agency, then the entire LG fryer will be replaced), standard

1 ea Natural gas (specify elevation if over 2,000 ft.)

1 ea VSPGARD-G/E Removable Splash Guard, 10", stainless steel, for 35, 45, 50 & 65 lbs. fryers, sold individually

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1 ea **CONVECTION OVEN, GAS**

Vulcan Model No. VC44GD
Convection Oven, gas, double-deck, standard depth, solid state controls, electronic spark igniters, 60 minute timer, (5) nickel plated racks per oven, stainless steel front, top, sides & 8"H legs, stainless steel doors with windows, (2) 50,000 BTU, NSF, CSA Star, CSA Flame, ENERGY STAR®

1 ea 1 year limited parts & labor warranty, standard

1 ea Natural gas (specify elevation if over 2,000 ft.)

1 ea (2) 120v/60/1-ph, 15.4 amps total, (2) cords with plugs, standard

1 ea Gas manifold piping included with stacking kit to provide single point gas connection

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1 ea **TILTING SKILLET BRAISING PAN, GAS**



Vulcan Model No. VG40

Braising Pan, Gas, 40-gallon capacity, 46" wide open base, manual tilt, 9" deep stainless steel pan with gallon markings, pouring lip & removable strainer, spring assist cover with drip edge, pan holder, solid state control, includes L faucet bracket, electric ignition, 12" stainless steel legs with adjustable flanged feet, 120,000 BTU, CSA Flame, CSA Star, UL EPH Classified

- 1 ea 1 year limited parts & labor warranty, standard
- 1 ea Natural gas (specify elevation if over 2,000 ft.)
- 1 ea NOTE: Elevation kits are field installed
- 1 ea 120v/60/1-ph, 9.0 amps, cord & plug, standard

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1 ea **CONVECTION STEAMER, GAS**



Vulcan Model No. C24GA10

Convection Steamer, Gas, 2 compartments on 24" cabinet base, (10)12" x 20" x 2-1/2" deep total pan capacity, high output stainless steel steam generator with Timed Smart Drain & PowerFlush, staged water fill, professional controls with 60 minute timer, buzzer for each compartment, & constant steam feature, split water line, stainless steel interior, exterior, frame & flanged feet, electric ignition, 125,000 BTU, CSA Flame, CSA Star, UL EPH Classified

- 1 ea 1 year limited parts & labor warranty, standard
- 1 ea Natural gas (specify elevation if over 2,000 ft.)
- 1 ea 120v/60/1-ph with ground, 300w, 2.0 amps, cord & plug, standard

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1 ea **RANGE, 36", 6 OPEN BURNERS**



Vulcan Model No. 36S-6BN

Endurance™ Restaurant Range, natural gas, 36", (6) 30,000 BTU burners, lift-off burner heads, standard oven, stainless steel front, sides, backriser, & lift-off high shelf, fully MIG welded chassis, 6" adjustable legs, 215,000 BTU, CSA, NSF

- 1 ea 1 year limited parts & labor warranty, standard
 - 1 ea Stainless steel backriser & lift-off high shelf, standard
 - 1 ea Stainless steel backriser & lift-off high shelf, standard
-

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1 ea **FOOD SLICER, ELECTRIC**

Hobart Model No. HS9N-1
Heavy Duty Meat Slicer, automatic, 13" CleanCut™ knife, anodized finish, (3) stroke lengths & (4) stroke speeds, removable meat grip assembly, removable ring guard cover, product fence, single action top mounted sharpener with Borazon™ stones, manual lift lever, 1/2 hp motor, 120v/60hz/1-ph NSF cETLus

- 1 ea Standard warranty - 1-Year parts, labor & travel time during normal working hours within the USA

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1 ea **PLANETARY MIXER**

Hobart Model No. HL200-1STD
100-120/50/60/1; Bench type mixer; with bowl, beater, whip & spiral dough arm, US/EXP configuration - Legacy Planetary Mixer, Bench, 20 quart, (3) fixed speeds plus stir speed, gear-driven transmission, 15-minute SmartTimer™, #12 taper hub, manual bowl lift, stainless steel bowl, aluminum "B" beater, stainless steel "D" wire whip, aluminum "ED" spiral dough arm, stainless steel bowl guard, 1/2 hp, cord with plug

- 1 ea Standard warranty - 1-Year parts, labor & travel time during normal working hours within the USA

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1 ea **PLANETARY MIXER**

Hobart Model No. HL300-1STD
200-240/50/60/3 Mixer; with bowl, beater, & "D" whip; US/EXP configuration - Legacy Planetary Mixer, 3/4 hp, 30 quart capacity, (3) fixed speeds, gear-driven transmission, 15-Minute SmartTimer™, #12 taper attachment hub, manual bowl lift, bowl guard, stainless steel bowl, "B" beater, "D" whip

- 1 ea Standard warranty: 1-Year parts, labor & travel time during normal working hours within the USA
- 1 ea VS9-12 9" Vegetable Slicer for #12 attachment hub; includes back case, hopper front, & adjustable slicer plate, NSF
- 1 ea VS9HOLD-SHG12 Plate Holder #12 hub, mounts shredder & grater plates
- 1 ea VS9PLT-5/16SH 5/16" Shredder Plate

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1 ea **GRIDDLE, ELECTRIC, BUILT-IN**

Wells (Middleby) Model No. G-196
Griddle, built-in, electric, smooth polished steel griddle plate, 34"W x 18"D cooking surface stainless steel construction, zoned thermostatic heat control, RU, NSF-4

- 1 ea 1 year parts & labor warranty, standard
- 1 ea Note: Must specify voltage and phase
- 1 ea 208v/60/1-ph or 3-ph, 12.0kW, field wired (field convertible)
-

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1 ea **CHARBROILER, ELECTRIC, BUILT-IN**



Wells (Middleby) Model No. B-506
Charbroiler, built-in, electric, cast iron grate, 36" wide, stainless steel construction, with grease pan and scraper/brush, RU, NSF-4

- 1 ea Note: Must specify voltage and phase
- 1 ea One year warranty on cast iron grates, burners & burner shields, standard
- 1 ea 208v/60/1-ph or 3-ph, 10.8kW, field wired (field convertible)

15

1 ea **OVEN, DECK-TYPE, GAS**



Blodgett (Middleby) Model No. 961-951
Oven, deck-type, gas, 42"W x 32"D deck interiors, (1) 7" high section, (1) 12" high section, (FTDO) 200-500°F mechanical thermostat, counter-balanced doors with heavy chrome handle, angle iron frame, steel decks, crown angle trim, aluminized steel interior, stainless steel top, front, sides and back, 19" stainless steel adjustable legs, 75,000 BTU, cETLus, NSF, CE

- 1 ea 2 year parts, 1 year labor and 3 additional year door warranty (parts only), standard
- 1 ea Natural gas
- 1 ea Stainless steel draft diverter
- 1 ea Top Section: FTDO 200-500 degree temperature control, standard
- 1 ea Bottom Section: FTDO 200-500 degree temperature control, standard

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1 ea **RANGE, WOK, GAS**



Town Equipment Model No. YF-2-STD
York® Wok Range, Gas, (2) chambers, fiber ceramic insulation, (2) high flue risers, water cooled top, Chinese swing faucets, knee "L" lever gas handle, black epoxy coated sides, ETL, NSF

- 1 ea Natural gas
 - 1 ea 226199 Safety Pilot System for natural gas, two chambers
 - 1 ea 1st Chamber: 16" Chamber size
 - 1 ea 226911 Shield Tip Burner, vertical, 18 tip, Gas, for use with 13" or 16" chamber, SR-24G, SR-24M, or SR-24C, wide heat area, some spillage tolerance, natural 97,000 BTU, 62,000 BTU (no charge)
 - 1 ea 2nd Chamber: 13" Chamber size
 - 1 ea 226911 Shield Tip Burner, vertical, 18 tip, Gas, for use with 13" or 16" chamber, SR-24G, SR-24M, or SR-24C, wide heat area, some spillage tolerance, natural 97,000 BTU, 62,000 BTU (no charge)
 - 1 ea 228662 Backsplash, 16", splash mounted faucets, no wok rack included, 60" overall length
 - 1 ea Small sink w/basket is standard
 - 1 ea Sink located at lower left
 - 1 st 250500 Set of four 5" casters, (1 - 2 chamber wok)
 - 1 ea 228800 Swing Faucet, automatic, 3/8" diameter, 11.5" length, lead free
-

17 Beverage Air CDR6HC-1-B 73 11/16" Full Service Deli Case w/ Curved Glass - (3) Levels, 120v



Project #383480 - Kitchen Equipment Access Plan



04012	04012
02	02
INT	EXT
30,064	31,378

ACADEMIC BUILDING I
MEDGAR EVERS COLLEGE

Note:
The contractor is responsible for removing and disposing of existing equipment and installing new units as required to the utility gas and electric lines.

Delivery Time:
Monday to Friday from 7:00AM to 2:00PM.



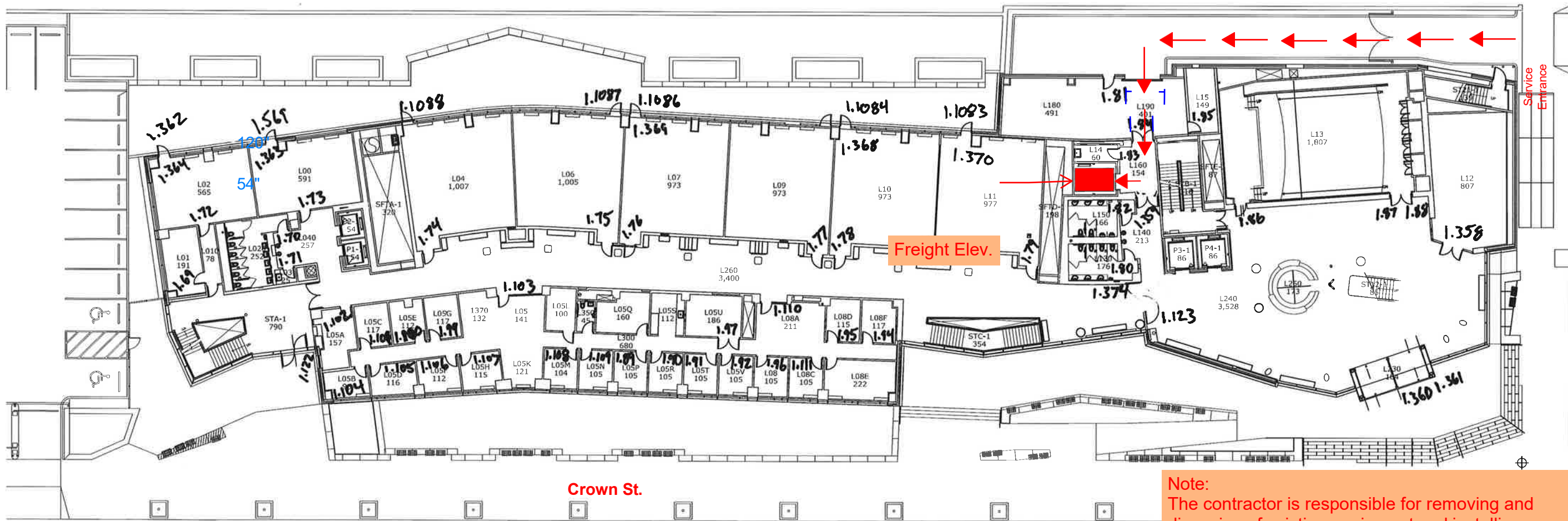
Drawing Title:
SECOND FLOOR PLAN

Scale:
Not To Scale

Date Of Revision:
FEBRUARY 2011

Drawing File No.
ME1202

Project #383480 - Kitchen Equipment Access Plan



Bedford Ave.

ACADEMIC BUILDING I
MEDGAR EVERS COLLEGE

Freight Elev.

Crown St.

Note:
The contractor is responsible for removing and disposing of existing equipment and installing new units as required to the utility gas and electric lines.

Delivery Time:
Monday to Friday from 7:00AM to 2:00PM.

04012	04012
01	01
EXT	INT
30,277	28,900

Drawing Title:	FIRST FLOOR PLAN
Scale:	Not To Scale
Date Of Revision:	FEBRUARY 2011
Drawing File No.	ME1201



BIDDING REQUIREMENTS for PURCHASING

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Attachment C: Scope of Work and Site Logistics

Furnish, deliver, and provide installation of Kitchen Equipment. Inside Delivery includes unbox or uncrate, set-up, assemble and make ready for use. Installation includes removing existing equipment, disposing of existing equipment, and start up. All debris should be removed from the premises and warranty information should be turned over to the Owner's Representative.

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515 BROADWAY
ALBANY, NY 12207

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A. Project Overview:

1. The vendor is to furnish, deliver, and install all the required equipment in its final location. The vendor is also required to dispose of all existing equipment scheduled for replacement.
2. The project is located at: AB-1 Building Kitchen, 2nd floor, 1638 Bedford Avenue, Brooklyn, NY 11225.

B. Site Visit, Conditions and Logistics:

1. All vendors are responsible for scheduling a site visit to assess logistical delivery issues and site conditions. DASNY shall presume all vendors have visited the project site and verified existing field conditions. All visits must be coordinated with the following DASNY staff:
 - a. DASNY's Project Manager, Norberto Dolores (917) 417 1467 or NDolores@dasny.org).
 - b. DASNY's Field Representative William Marcano (518) 937 0385 or Wmarcano@dasny.org).
2. Each vendor shall be responsible for assessing all site logistics, including appropriate truck size, loading dock conditions and gate availability, and shall be responsible for providing and fitting equipment in locations, as required. All vendors shall assume full responsibility for all equipment and accessories required to unload furniture and/or equipment at the dock.
3. If the site is still under construction at the time of delivery and/or installation, all workers entering the site must wear the required Personal Protective Equipment (PPE) including safety vests, hard hats, work boots, etc., in accordance with OSHA and other authorities having jurisdiction.
4. All loading dock and/or elevator usage must be coordinated with DASNY.

Dock and Site Restrictions:

1. See attached file floor plans.
 - i. The service entrances access is located on the 1st Floor only.
 - ii. The service entrances can accommodate a medium to large size truck.
 - iii. There is a 10feet wide roll-up gate for access into the building.
2. Vendors shall provide flagmen with vests during deliveries to direct pedestrian and vehicular traffic, as required.
3. Dumpsters are not available on-site. Vendors shall be responsible for daily removal of debris off site. All vendors shall be responsible for obeying all site rules and established protocol.

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515 BROADWAY
ALBANY, NY 12207

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4. Installation work shall include unloading, unpacking and delivering to respective floor locations.

C. Elevator Information:

- Service Elevator
 - a. Cab Interior: 80” Wide x 121” Deep x 108” High
 - b. Doorway: 54” Wide x 96” High
 - c. Capacity: 8,000 LBS

At delivery, the vendor will be using the hydraulic service elevator. Access will be provided thru the service entrances on Bedford Avenue at the MEC AB1 Building.

1. Vendors are responsible for confirming the elevator’s dimensions cabs and doors before delivery.
2. Elevator protection: This elevator has wall mats; however the contractor is responsible to document any existing elevator damages including any damages throughout the path of egress.

D. Building Protection:

1. The vendor shall be responsible for the protection of all access and work areas, including, but not limited to walls, doors etc., but not flooring. Flooring protection will be by the vendors. The vendor will be held responsible for the repair or replacement of any damage to the building, grounds, walls, and flooring due to the delivery and installation of the product.
2. All delivery paths (walls, etc.) will be protected and maintained, with paper and masonite. The utilization of steel-wheel dollies is prohibited.
3. Furniture/Equipment Protection: All furniture/equipment work surfaces shall be protected after installation is completed. The work surface protection shall be removed by others at a later date.
4. Prior to deliver the vendor shall document any existing damage conditions.

E. Delivery Schedule:

1. All deliveries shall occur from 7:00 am to 2:00 pm unless otherwise scheduled with DASNY.
2. The Vendor shall be responsible for coordinating permitting for their deliveries in the street as required.
3. The Vendor shall be responsible for coordinating exact delivery dates and times with the project site. Only products that can be immediately installed in a completed space shall be delivered, to avoid staging and on-site storage. The Vendor shall be responsible for temporarily storing materials in a secure warehouse for a period of up to 30 days from

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DASNY's requested delivery date at no additional cost. The Vendor shall be responsible for the rejection of product delivery, replacement, repair or any other corrective action required, for items received damaged, soiled or not conforming to the detailed specifications.

F. Tentative Fixtures, Furniture and Equipment Delivery Schedule:

1. Installation of furniture is anticipated to begin as soon as leadtimes allow.
2. Installation of fixtures and equipment can begin as indicated in the Request for Quotation and/or Invitation for Bid.

Note: Work must be completed by Early 2025.

G. Supervision:

1. A full-time Coordinating Project Manager and a minimum of one (1) Coordinating Superintendent/Foreman per floor shall be engaged while delivery and installation work are performed.

H. Parking:

1. On-site parking is available at the DASNY Offices at AB1 Parking lot.

I. Punch list:

1. Each vendor is responsible for contacting DASNY's designated representative at the end of each workday to review project status and obtain sign-off for daily work.
2. The furniture/equipment vendor shall schedule a punch list review with DASNY's designated representative. DASNY reserves the right to withhold 5% payment pending resolution of open punch list items.

SECURITY REQUIREMENTS

- A. Who will control access to the facility only; any/all site security is the responsibility of each vendor. CUNY will control access to the facility. Vendors are responsible to obtain security clearance from Campus Security.
- B. All Contractors shall submit Daily Reports to Norberto Dolores (NDolores@dasny.org) & William Marcano (Wmarcano@dasny.org) by 10:00 am the following day. Daily Reports are to record, at the minimum, the date, temperature, weather conditions, number of workforce, subcontractors, work activities and location, and special observations. Submission of Daily Reports to Norberto Dolores will be a condition of monthly payments to the Contractor.

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SPECIAL PROVISIONS

- A. This is a designated Hard Hat Project.
- B. There shall be no eating in the work area.
- C. Smoking is not permitted in the building, near air intakes, or within 30 feet of any building entrance or outdoor-air intakes.
- D. Use of alcohol and controlled substances on the project site is not permitted.
- E. Contractors are to comply with OMH's Rules/Regulations for Vendors and Contractors.
- F. No signs or advertising material will be permitted on the job site.
- G. All provisions of all applicable State Labor Standards must be complied with under provisions of this contract.