



Wisconsin Department of Veterans Affairs

**Request for Architectural and Engineering Services**

**KITCHEN and SERVERY REMODEL**

**Wisconsin Veterans Home – Union Grove**

**February 2021**

**DFD Project No. 20L1E**

## **I. Project Background and Purpose**

The Wisconsin Veterans Home at Union Grove serves the long-term care needs of 158 aged and disabled veterans and their eligible dependents. Boland Hall, a 120-bed skilled nursing facility was opened in 2006. This facility required that meals come from a central kitchen on campus as there is no kitchen in the facility. It was determined that frozen, prepared foods would be prepared in the Central Services Kitchen at King, cook-chilled in bulk and transported to Union Grove several days per week. The frozen items are then thawed and plated on a tray line, stored in retherm carts and reheated at the nursing buildings.

Most recently, it has been determined that those prepared foods be prepared in the kitchen at Union Grove and not transported from King. And, that the meals will be plated at the units in both Boland and Gates Halls on campus.

This change will require that the Union Grove kitchen in Maurer Hall be reconfigured to accommodate full meal preparation and elimination of the trayline.

## **II. Project Description**

The project will remodel the existing kitchen in Maurer Hall at the Wisconsin Veterans Home at Union Grove. The existing trayline operation will be removed and a full preparation kitchen will be constructed. This will require a remodeling of the existing kitchen to include establishing a bake, cook and grill section, a bakery finishing area, and incorporating additional cooler and dry storage.

Unit kitchens in Boland Hall will be remodeled to accommodate the plating of meals at the member wings. Minor modifications will be required in Gates Hall.

A study of the existing kitchen was conducted in 2020 and a preliminary design was developed. See attachment #1.

## **III. Scope of Services**

The AE shall provide pre-design through construction administration services in accordance with the Division of Facilities Development and Management (DFD) “*Policy and Procedure Manual for Architects/Engineers and Consultants*” and the DFD “*Contract for Professional Services*” as directed by DFD at the Design Kickoff meeting. (Versions in effect at the time of execution of the AE Professional Services Agreement). The services may be contracted for in multiple parts with project-specific review/ approval/ authorization points in the contract as determined by the needs of the project. Authorization for subsequent services will be issued in writing upon satisfactory performance and completion of contracted services and deliverables.

Scope of work will include:

- Creation of construction drawings and specifications for 35% and 100% to be reviewed by DFD and WDVA.
- Development of a Design Report following DFD standards for submission to the State Building Commission.
- Development of construction drawings and specification bid documents for the main kitchen, and unit kitchens in Boland Hall
- Oversight and administration of the construction project through successful completion.

**IV. Consultant Qualifications**

The consulting team should have experience in the design and construction of a full service commercial kitchen. AE's should clarify this experience in their letter of interest by describing the project scope, size, construction value, and date completed. AEs should also indicate, where possible, prime and sub-consultant team members, and the experience of sub-consultants with similar projects.

**V. Proposed Project Schedule**

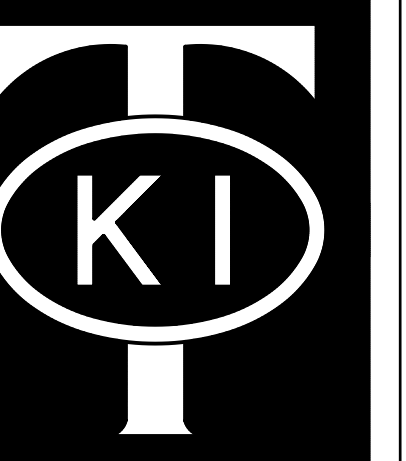
AE Selection	Feb 2021
Design Report to Building Commission	Oct 2021
Bid Opening	Jan 2022
Construction Start	Mar 2022
Substantial Completion	Sep 2022

**VI. Preliminary Project Budget**

Construction	
Contingency	
AE	
DFD Fees	
Equipment	
<b>Total Project Budget</b>	<b>\$3,500,000</b>

**VII. Agency Contact**

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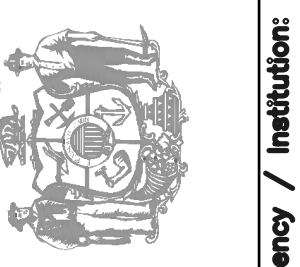
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State of Wisconsin  
Department of Administration  
Division of State Facilities



Agency / Institution: DEPARTMENT OF VETERAN AFFAIR

Project Title: COOK/CHILL TRAYING OPERATIONS  
COTTAGE 17 RENOVATION  
WISCONSIN VETERANS HOME  
UNION GROVE, WISCONSIN

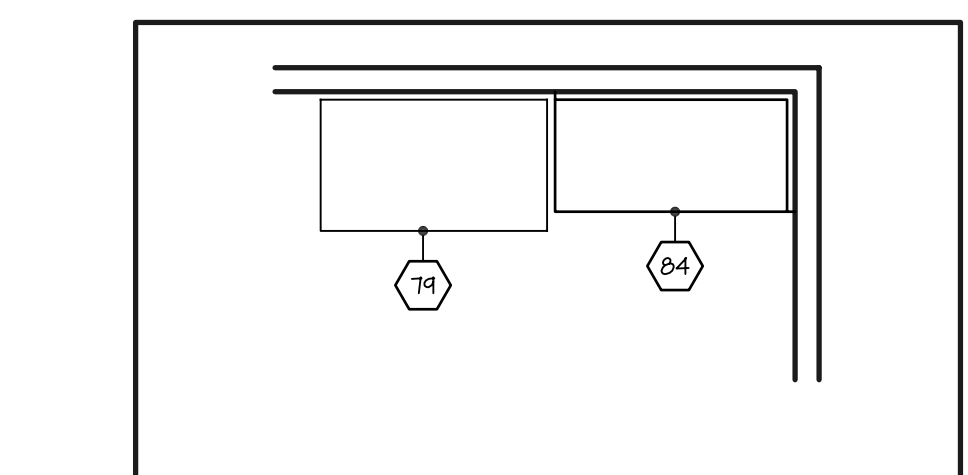
Project Location: FOODSERVICE EQUIPMENT PLAN AND SCHEDULE

Revisions:

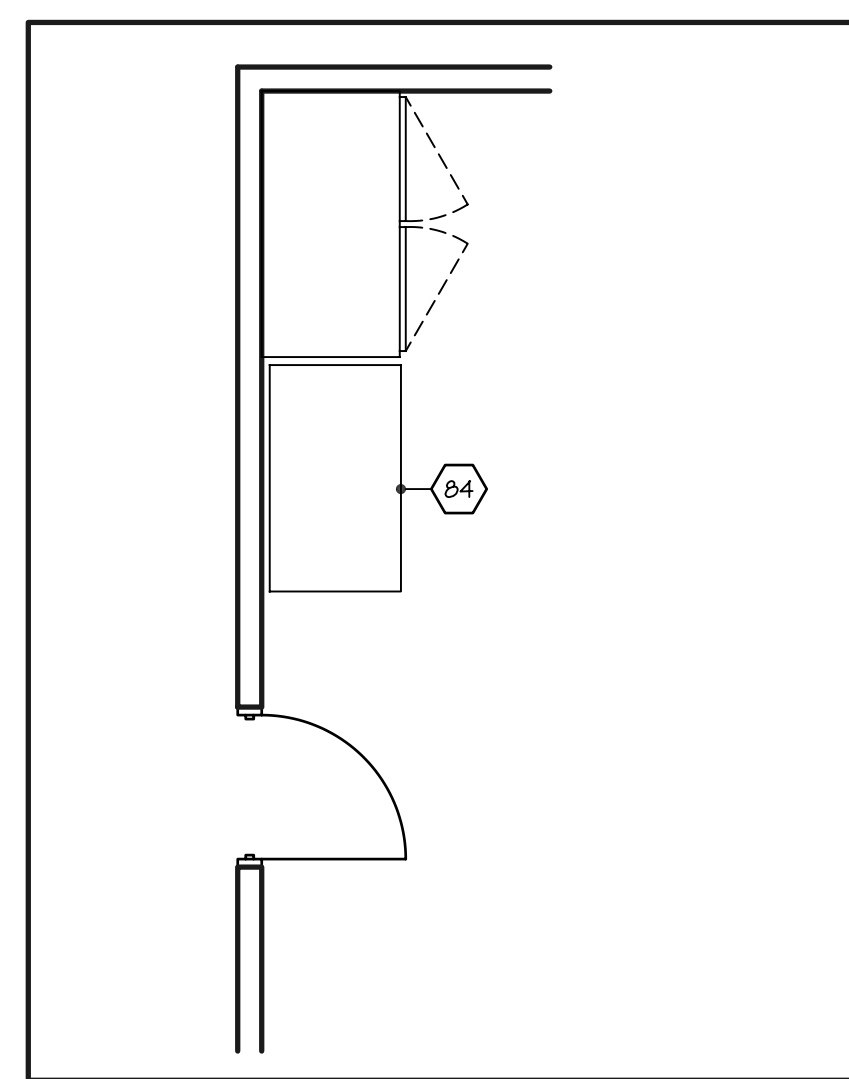
No.	Date	By	Description

Scale: 1/4" = 1'-0"  
Graphic Scale: AS SHOWN  
Fed Job Number: FAI 55-028  
DSF Number: 00A51  
Set Type: BD  
Date Issued: 11/29/04

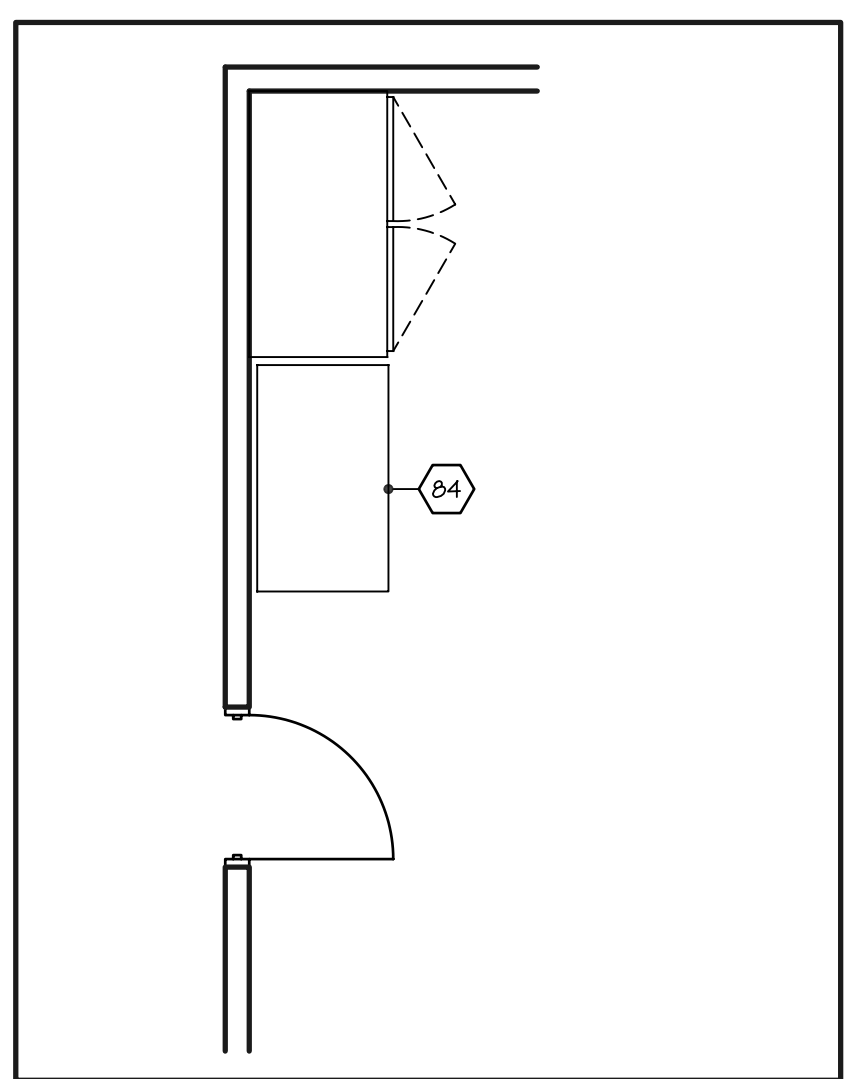
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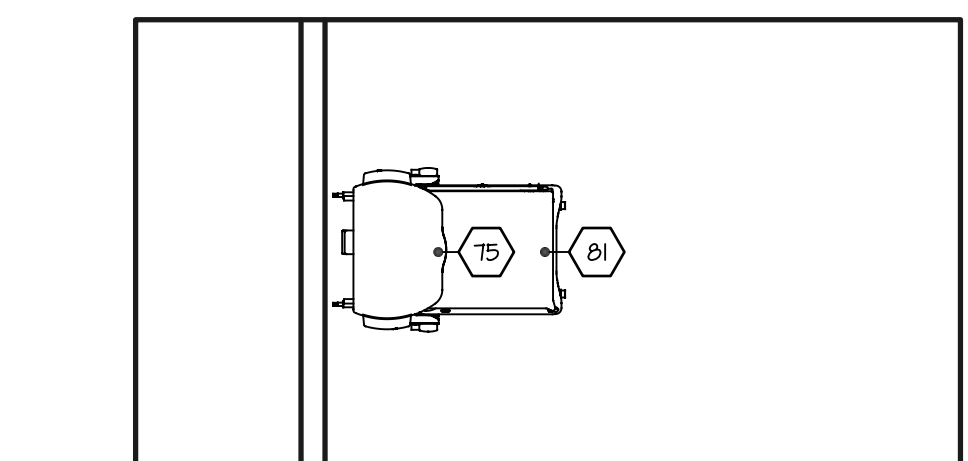
GATES 1/4" = 1'-0"



SCHMANSKI 1/4" = 1'-0"



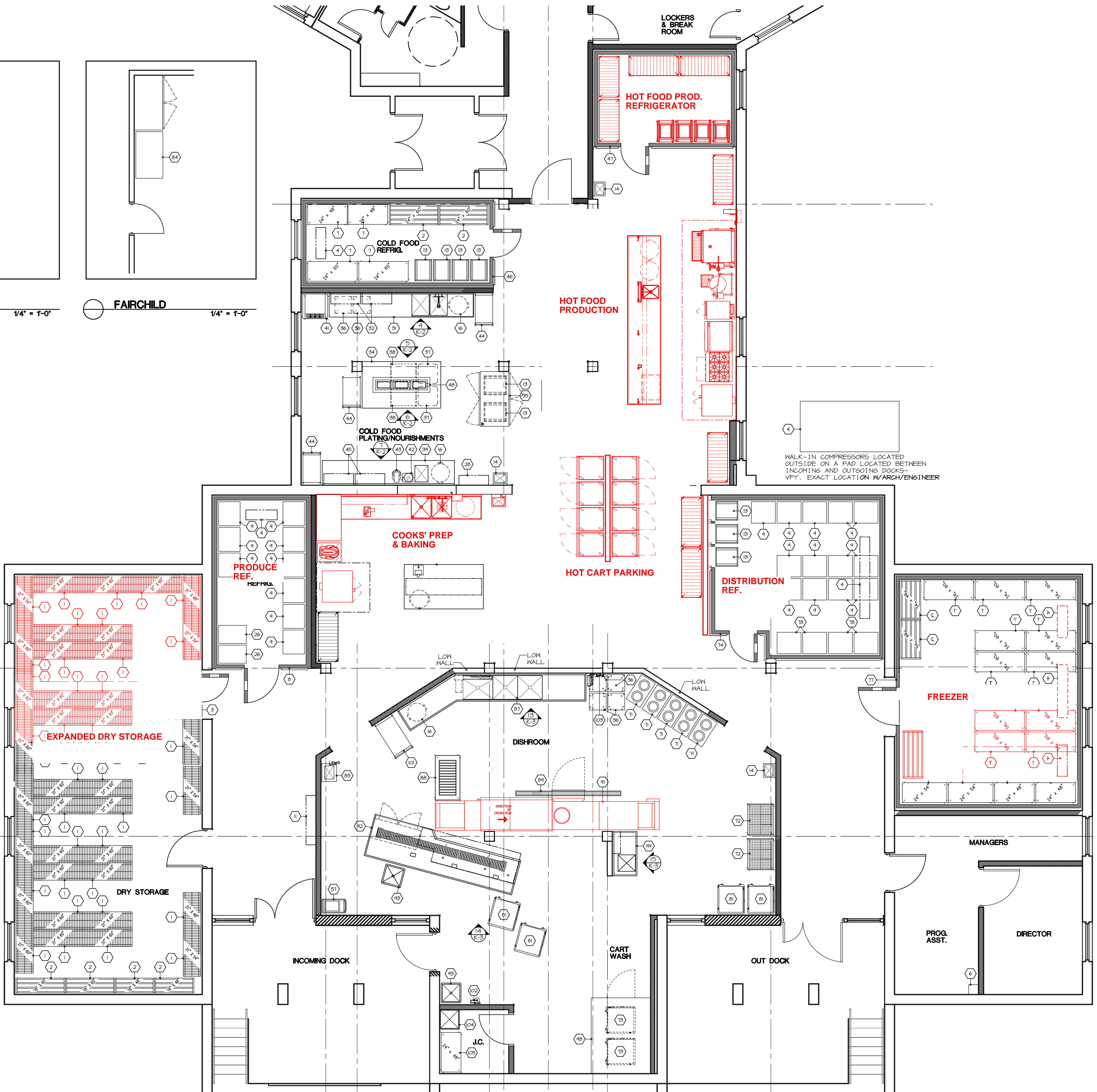
FAIRCHILD 1/4" = 1'-0"



SKILLED NURSING 1 PER FLOOR X 4 FLOORS 1/4" = 1'-0"

EQUIPMENT SCHEDULE

ITEM NO.	QTY.	DESCRIPTION	REMARKS
1	24	DRY STORAGE SHELVING	
2	11	DUNNAGE RACK	
3	1	MALK-IN FREEZER	
4	1	RACKED REFRIGERATION SYSTEM	
5		OPEN NUMBER	
6	1	TEMPERATURE MONITORING SYSTEM	
7	17	REFRIGERATOR/FREEZER SHELVING	
8	1	MALK-IN CHILLED FOOD REFRIGERATOR # 1	
9	22	CATLED FOOD STORAGE DOLLY W/GRATES	
10		OPEN NUMBER	
11	1	MALK SHELF	
12	1	REACH-IN FREEZER, 1-SEC.	
13	12	TALL MOBILE RACK	
14	4	HAND SINK	
15	1	WORKCOUNTER	
16	5	MOBILE TRASH BIN	
17	2	PAN STORAGE SHELVING	
18	1	EXHAUST HOOD	
19	1	FIRE PROTECTION SYSTEM	
20	1	MALK SHELF	
21	1	WORKCOUNTER W/SINK	
22	1	ROLL-IN COMBI OVEN	
23	1	DOUBLE ISLAND WORKCOUNTER W/O SHELF	
24	1	CONVEYOR TOASTER	
25		OPEN NUMBER	
26	3	COMBI OVEN RACK	
27	1	FLATWARE WASHING MACHINE	
28	1	MALK SHELF	
29		OPEN NUMBER	
30		OPEN NUMBER	
31	1	COLD FOOD PREP COUNTER W/SINKS	
32	2	MALK SHELF	
33	1	DISPOSER W/SPRAY RINSE	
34	1	WORKCOUNTER W/OVERSHELF	
35	1	ROLL-THRU REFRIGERATOR, 2-SEC.	
36	6	MOBILE RACK DOLLY	
37	2	MOBILE DISH DOLLY	
38	2	SHEET PAN DOLLY	
39	1	NOURISHMENT COUNTER W/SINK	
40		OPEN NUMBER	
41	1	COFFEE SYSTEM	BY VENDOR
42	1	FOOD PROCESSOR	
43	1	5 QUART MIXER	
44	3	UTILITY CART	
45	2	MALK SHELF	
46	1	MALK-IN COLD FOOD REFRIGERATOR	
47	1	MALK-IN DRYER & JUICE REFRIGERATOR	
48	1	DROP-IN COLD PAN, 3-NEST	
49		OPEN NUMBER	
50		OPEN NUMBER	
51	1	WORKCOUNTER W/SINK	
52	1	ROLL-IN REFRIGERATOR, 2-SEC.	
53	1	STARTER STATION	
54	1	MENU CABINET	
55		OPEN NUMBER	
56		OPEN NUMBER	
57	6	TRAY DISPENSER	
58	4	CUP RACK DISPENSER	
59	1	UTILITY COUNTER	
60		OPEN NUMBER	
61	2	DROP-IN COLD PAN, 3-NEST	
62	2	TRAYLINE SERVING COUNTER	
63	2	DROP-IN COLD PAN, 4-NEST	
64	1	TRAY ASSEMBLY CONVEYOR	
65		OPEN NUMBER	
66		OPEN NUMBER	
67	1	MILK CABINET	
68	1	MOBILE WORKSTATION	
69	1	AIR SCREEN REFRIGERATOR	
70		OPEN NUMBER	
71	6	PLATE DISPENSER	
72	6	DOUBLE DISH CART	
73	22	RETHERM TRANSPORT CART-DHFS	2-SPARE
74	1	MALK-IN CHILLED FOOD REFRIGERATOR # 2	
75	1	RETHERM DOCKING STATION	TEST STATION
76	1	MALK-IN COOLER DOORS, 3-SEC.	
77	1	MALK-IN TRAY & FOOD CART REFRIGERATOR	
78	4	MOBILE CABINET	
79	8	BULK RETHERM TRANSPORT CART-DHFS	
80	1	CHECKER'S STATION	1-SPARE/1-TEST
81	14	RETHERM TRANSPORT CART-DVA	
82	8	BULK RETHERM TRANSPORT CART-DVA	
83	1	HAND AND EYE/FACE WASH SINK	
84	8	BULK RETHERM CART	
85		OPEN NUMBER	
86	1	DISPOSER W/SPRAY RINSE	
87	1	POT & PAN SINK	
88	1	MOBILE PAN TRANSFER TABLE	
89		OPEN NUMBER	
90	1	TRENCH DRAIN	BY DIV. 15
91	1	FLATWARE FLOSKER	
92	1	LIGHT-TYPE DISH MACHINE	
93	1	SOILED DISHWASH W/BUSSING CONVEYOR	
94	2	MOBILE SOAK SINK	
95	1	PULPER W/WATERPRESS	
96		OPEN NUMBER	
97	1	TRENCH DRAIN	BY DIV. 15
98	1	RECYCLING PULPER BIN	
99	1	CART WASH	
100	1	SILVER SORT TABLE	
101		OPEN NUMBER	
102	1	PAN CART	
103	1	HOSE STATION	
104	2	HOSE STATION	
105	1	MOP SINK	BY DIV. 15
106	1	DETERGENT SHELVING	



COTTAGE 17 RENOVATION

1/4" = 1'-0"