



135 Berkshire Street, Cambridge, Massachusetts 02141

June 6, 2023

TO THE HONORABLE MEMBERS OF THE SCHOOL COMMITTEE:

CONTRACT: Food Service and Culinary Arts Program Equipment

RECOMMENDATION:

That the School Committee approve a contract with the following vendor, funds to be provided in accordance with the budget reference listed below. Procurement procedures for this purchase have complied with Chapter 30B of the laws of the Commonwealth of Massachusetts.

<u>Contractor</u>	<u>Period of Contract</u>	<u>Amount</u>
B&G Food Service Equipment & Supply 369 University Ave Westwood, MA 02090	6/09/23 – 12/31/23	\$754,134.37


DESCRIPTION: This contract will replace food service equipment that is in disrepair, non-functional, and/or obsolete. All replacement units prioritize energy efficiency, and improving the student experience. See attached supplemental information for additional details

SUPPORTING DATA, RULES OF THE SCHOOL COMMITTEE: Chapter II, Section 12..." motions calling for the appropriation or expenditure of money require the affirmative vote of four members."

BUDGET REFERENCE:

Fund		Account		Dept.	
24100	Revolving Fund			882730	Food Service
15000	General Fund	58501	Equipment	838279	RSTA Culinary Arts

Respectfully Submitted,

  
Victoria L. Greer, PhD  
Superintendent of Schools

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## SUPPLEMENTAL INFORMATION: B&G Food Service Equipment Purchases

**Purpose:** To replace food service equipment that is in disrepair, non-functional, and/or obsolete. All replacement units prioritize energy efficiency, and improving the student experience.

**Amount of Contract:** \$754,134.37

### **Description/Scope of Services:**

**CAMBRIDGEPORT-** Replacing the serving line that is nearly 20 years old with 1 irreparable hot holding well, and only 3 functional hot holding wells.

The new serving line will include 4 energy efficient hot holding wells and 3 cold serving wells that will allow for stable temperature control for chilled menu items and possible salad bar expansion.

Replacing the range / oven with standard pilot ignition, with battery spark ignition.

**HAGGERTY-** Replacing the serving line that is over 20 years old, and is limited to 4 hot holding wells.

The new serving line will replace the hot holding wells with more energy efficient units and 3 cold serving wells that will allow for stable temperature control for chilled menu items and possible salad bar implementation.

**MORSE-** Replacing the serving line that is nearly 30 years old with only 4 functional hot holding wells.

Replacing 2 door reach-in freezer that is broken and no longer feasible to repair.

The new serving line will replace the hot holding station with a more energy efficient 5 well unit and 5 cold serving wells that will allow for stable temperature control for chilled menu items.

The new freezer will allow for increased cold storage capacity improved cold air circulation around frozen inventory, which will better maintain product integrity and extend the life of all freezing units by minimizing overload.

**FLETCHER MAYNARD ACADEMY-** Replacing 2 door reach in freezer that has a broken compressor and controller board. The cost of these repairs were prohibitive, and purchasing a new unit is a more logical long-term investment.

**KENNEDY LONGFELLOW SCHOOL-** Replacing the irreparable steamer kettle, and double convection oven.

The new steamer kettle will be installed with a reverse osmosis water filter that will reduce the number of repair calls due to mineral build-up and extend the life of the unit. The new combi-ovens will allow for more even cooking throughout the entire chamber as well as moist cooking methods allowing us to expand the variety of menu options we can prepare.

**GRAHAM & PARKS-** Addition of a 2 door freezer to the Graham & Parks.

At current, the Graham & Parks has exceeded its frozen storage capacity. This requires shifting products to other school locations increasing the total amount of time that the product is out of freezer storage temperatures. The new freezer will allow for increased cold storage capacity improved cold air circulation around frozen inventory, which will better maintain product integrity and extend the life of all freezing units by minimizing overload.

## SUPPLEMENTAL INFORMATION: B&G Food Service Equipment Purchases

**PEABODY-** Replacing 4 split door reach in refrigerator that has a broken compressor. The cost of these repairs were prohibitive, and purchasing a new unit is a more logical long-term investment. Replacing this unit will allow us to offer a more robust salad bar by having increased cold storage.

### **CAMBRIDGE RINDGE AND LATIN SCHOOL-**

#### **Cooking Equipment:**

Replacing Ovens, steamers, and kettles. These units are at the end of their useable life, and have required numerous repairs. Replacing the units is a logical long term investment.

The new steamer-kettle will be installed with a reverse osmosis water filter that will reduce the number of repair calls due to mineral build-up and extend the life of the unit. The new combi-ovens will allow for more even cooking throughout the entire chamber as well as moist cooking methods allowing us to expand the variety of menu options we can prepare.

#### **Refrigerator Equipment:**

Replacing the refrigerated units that were attached to the obsolete roof-top condenser rack system. This system is at the end of its usable life, and replacement parts no longer exist. When this compressor fails all cold units attached would fail.

The units that were attached to the rack system are being replaced with energy efficient units with self-contained compressors. This will allow us to maintain stable cold storage, and should a compressor fail it will only impact one unit instead of all refrigeration units. The rack system can stay sheltered on the building without issue.

#### **Rindge School of Technical Arts Culinary Arts Program – Refrigerator Equipment:**

This contract will replace and upgrade cold food serving line equipment, reach-refrigerator and refrigerated merchandiser to improve the student learning experience.