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Suzy Hrabovsky,
Executive Director

April 28th, 2017

Mr. Douglas J. Hewitt, City Manager
City of Fayetteville
430 Hay St.
Fayetteville, NC 28301

Re: Allocated CIP Funding for Culinary Incubator/ Training Station

Dear Mr. Hewitt,

Thank you for meeting with my committee members, Gordon Johnson Architect and TJ Jenkins, Chair of the Fayetteville Business League on April 4th to discuss the letter received March 21st 2017 to secure the CIP funding for the CEED Training Station Project. The committee and I have spent several months working on new shared kitchen guideline requirements as set by the NC Health and Human Services Shared Use Kitchen Working Group when the letter was received. In February, we visited the Piedmont Processing Center in Hillsborough for the committee to see the best example the state has to offer of a shared use kitchen facility. Please accept this letter as a response to the

We have been asked to supply the City with a written approval for access into the site and a detailed plan of action and itemized budget for the utilization of \$350,000 of city funds. I will address each concern as follows:

1. In response the access to the site; the site at 415 W. Russell Street currently has site access from W. Russell Street directly to site without crossing any railroad tracks to get onto the site. Without this access, CEED would not have been able to get a W. Russell St. address. In speaking with DOT, the current use of PHASE I of the project would not require a change of use for the current driveway. There is no current need to cross the railway for access to the site. The site map is attached.
2. Attached are documents provided by SFLA regarding the newly revised plan to create a PHASE I rehabilitation of the 1/3 of the building space. The target users would be the home caterers and bakers, personal chefs, food processors (such as honey, jams, barbeque sauces). The plan is for minimal site work, exterior walls and roof work. The plan includes the detailed budget and construction plans. Phase 1 would be set to complete as of June 2018 and would be able to accept clients in July.

Please let me know if you require further documentation. We would like the opportunity to present the plan to council and show the renderings of the building with the current roadway access. We do look forward to continue working with you and appreciate the staff's support of the work we do.

Regards,


Suzy Hrabovsky
Executive Director, CEED

The Training Center

Kitchen Incubator, Pop-up Cafe, Farmers Market, Community Garden and Greenhouse

sfl+a
ARCHITECTS



Center for Economic Empowerment Development

OUTDOOR TERRACE & DINING

RAINWATER COLLECTORS

STORMWATER RETENTION

PARKING 60-70

PARKING 60-70

EVENT LAWN

FARMERS MARKET 5400SF

SUNSHADES

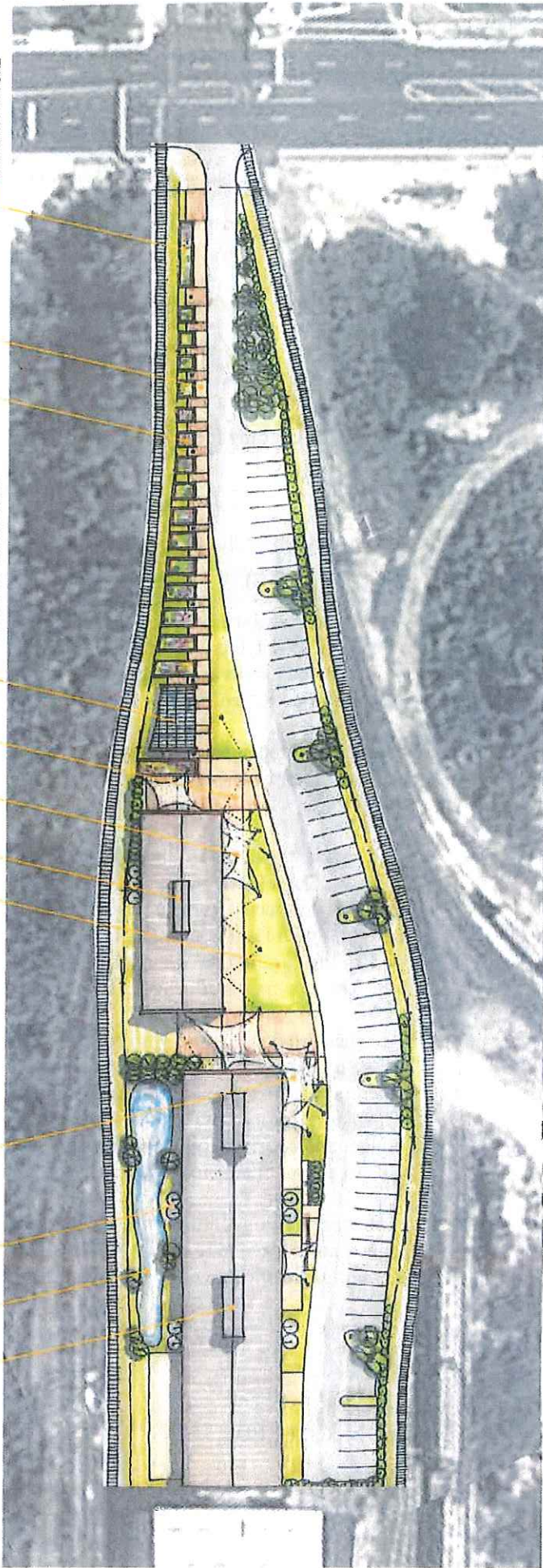
EVENT PLAZA

COMMUNITY GREENHOUSE

URBAN GARDEN PLOTS

STREETSCAPE EXTENDED INTO SITE

SIGNAGE FEATURE





April 21, 2017

Ms. Suzy Hrabovsky
Executive Director, North Carolina CEED
230 Hay Street
Fayetteville, NC 28301

**RE: Phase I Design Fee Proposal for Center of Economic Empowerment & Development;
The Training Station Kitchen Incubator**

Dear Ms. Hrabovsky,

We appreciate the opportunity to submit this proposal for the design and construction administration services on Phase I of the Training Station Project.

Principals

Robert W. Ferrells, AIA,
LEED, LEED AP

Eric J. Lindstrom, AIA
LEED AP

Ronald A. Rice

Thomas W. Hughes, AIA,
REFP, LEED AP

Barry H. Buckman, AIA

Associates

James C. Dean

Offices

Fayetteville, NC

Raleigh, NC

Phase I fee will be targeted at designing an interior upfit for a startup kitchen incubator per the attached concept plan in the rear 1/3rd (3,700sf) of your existing warehouse. The ultimate potential of the project will always be considered, but the Phase I initial design will be for minimal site work, exterior walls and roof. Our work will be setup to identify bid alternates to include two of the kitchens as "upfit-ready" giving you the most flexibility in matching your \$650,000 project budget and donor gifts at the time of construction. Our work on Phase I will be for basic services only. We can provide any special testing, commissioning, sustainability registrations, roof, building envelope or energy modeling analysis should you require, but they are not included within this proposal.

FEES:

- I. **Fundraising Renderings:** The design team will provide (2) concept renderings of the future phases of the project for fundraising purposes for \$6,000.00.
- II. **Architectural & Engineering Services: Design/SD - Construction/CA** - The design team will perform design services for Phase I on a percentage basis 14% of the \$650,000+/- construction cost including Construction Administration CA Services. If the total construction cost holds to this estimate, our fees will be \$91,000.

Services required as a result of plan changes after schematic design, scope additions and substantial value engineering, will be billed as an additional service at our regular billing rates. Design Phase SD's through CD's are scheduled for (3) months from June - August 2017, if the design schedule is delayed beyond September 2017 an additional \$2,000 monthly project carrying cost will be applied until either the project scope changes or the project resumes.

We are excited and happy to support this project and feel it will be a great addition to our downtown, providing economic opportunities to many small businesses and individuals. It is for this reason we feel comfortable to have donated more than \$20,000 in logged hours towards the project since its inception in 2012.

If you have any questions about our proposal, please let us know as we will be happy to work toward a mutually agreeable proposal.

Sincerely,

Eric J. Lindstrom, AIA, LEED AP
Principal-SfL+a Architects, PA

110 Anderson Street
Fayetteville, NC 28301
Phone: 910.484.4989
Fax: 919.573.6355
www.sfla.biz

Proposed Design & Construction Schedule:

Project Startup - Schematic Design SD	1 month	May-June 30, 2017
Design Development DD	1 month	July 2017
Construction Documents CD	1 month	August 2017
Bid & Negotiation/Permitting BN	2 months	September/October 2017
Ground Breaking		November 2017
Construction CA	7 months	November - June 2018
Building Dedication		July 2018



**Train Station Kitchen Incubator
Phase I Budget**

Hard Costs:

Division 1 General Requirements:	\$101,900.00
Division 2 Existing Conditions:	\$ 20,906.00
Division 3 Concrete:	\$ 45,306.63
Division 5 Metals:	\$ 9,500.00
Division 6 Wood, Plastics & Composites:	\$ 5,000.00
Division 7 Thermal & Moisture Protection:	\$ 6,900.00
Division 8 Openings:	\$ 19,475.00
Division 9 Finishes:	\$164,571.00
Division 10 Specialties:	\$ 625.00
Division 11 Equipment:	\$112,400.00
Division 15 Mechanical:	\$126,400.00
Division 16 Electrical:	\$ 72,200.00

Subtotal Hard Costs : \$668,083.63

Mark Up:

Division 99: \$110,682.04

Subtotal Mark Up: \$110,682.04

Total: \$778,765.67

Principals

Robert W. Ferris, AIA,
REFP, LEED® AP

Eric J. Lindstrom, AIA,
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Ronald A. Rice

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Barry H. Buckman, AIA

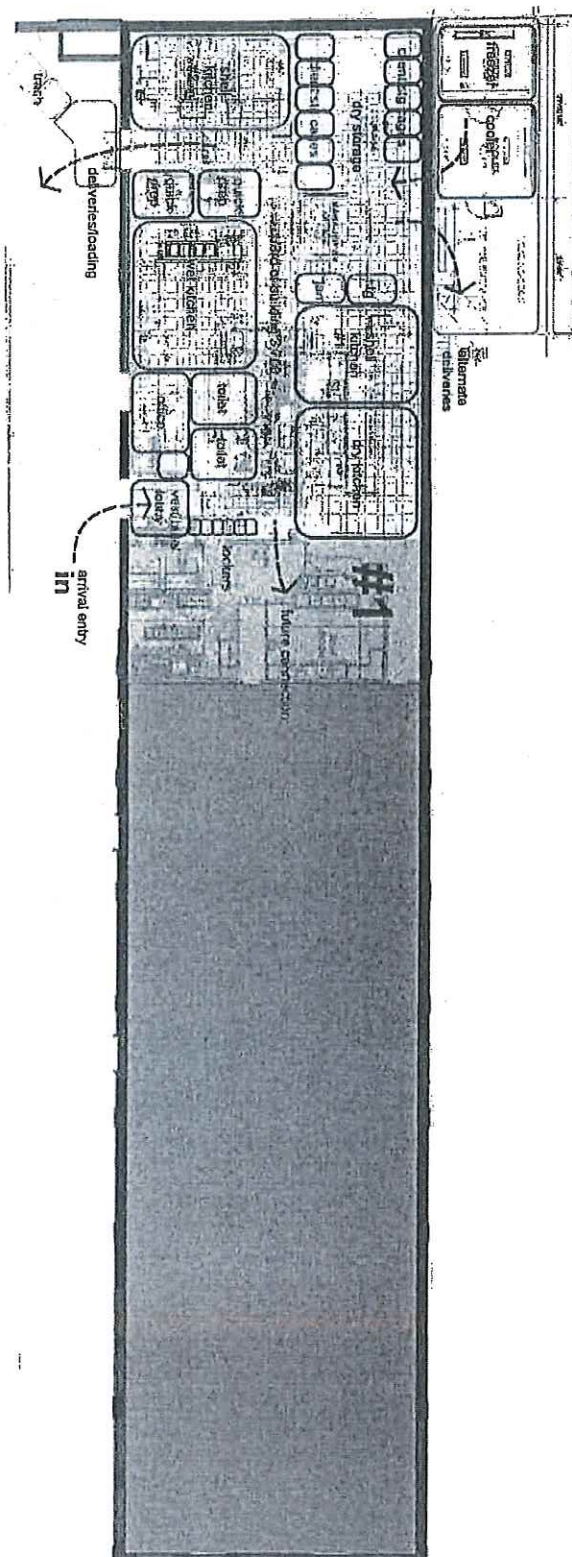
Associates

James C. Dean

Offices

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CEED Training Station Construction Budget

DIV#:	WORK SCOPE:	SAVINGS:
DIV. 1	Demolition Existing Openings	\$ 4,500.00 Volunteer/Donation
DIV. 1	Site Storm Drains	\$ 9,000.00 Scope reduction
DIV. 1	Oil/Water Separator for Truck Wash	\$ 2,500.00 Donor/Grant Opportunity
DIV. 1	Stripe Asphalt	\$ 4,200.00 Volunteer/Donation
DIV. 1	Chainlink Client Storage	\$ 14,400.00 Volunteer/Donation
DIV. 3	Loading Dock - Scale back from \$31,500	\$ 10,000.00 Scope reduction
DIV. 3	Reduce slab on grade \$3,800 to \$2,000	\$ 1,800.00 Scope reduction
DIV. 5	Reduce railings for loading dock \$17,500 to \$7,500	\$ 10,000.00 Scope reduction
DIV. 7	Reduce roof openings 12 to 6	\$ 5,400.00 Scope reduction
DIV. 9	Take FRP out of shell kitchens	\$ 20,000.00 Scope reduction
DIV. 9	Paint Exterior of Building	\$ 17,100.00 Volunteer/Donation
DIV. 10	Lockers	\$ 10,509.00 Volunteer/Donation
DIV. 10	Toilet Accessories - Vendor/Donor	\$ 1,500.00 Volunteer/Donation
Possible Savings/Reallocation		\$ 110,909.00

DIV. 11	Cooler Freezer - verify if in equipment	\$ 50,000.00 Need to verify
DIV. 11	Kitchen Prep Sinks - are they in equip budget?	\$ 32,000.00 Need to verify
		\$ 47,200.00 Scope Reduction
		\$ 47,709.00 Volunteer/Donation

Train Station Kitchen Incubator

Job: 992015179 - Train Station Kitchen Incubator, Fayetteville, NC

TY	Reference	Type	AdjQty	Units	AdjUnitCost	Labor	Material	Equipment	SubContr	Other	XtdCost
DIVISION 9 (0109)											
S	09.20	GWBS Drop Ceilings w/R-30	3,800.00	SF	4.25	0.00	0.00	0.00	16,150.00	0.00	16,150.00
S	09.21	GWBS Walls 6" MS with R-19 Batts (No Paint)	5,480.00	SF	68.50	0.00	0.00	0.00	375,380.00	0.00	375,380.00
S	09.65	Epoxy Flooring with Base	3,800.00	SF	9.00	0.00	0.00	0.00	34,200.00	0.00	34,200.00
S	09.72	FRP Wall Covering	8,480.00	SF	6.50	0.00	0.00	0.00	54,990.00	0.00	54,990.00
S	09.90	Painting - Ceilings and Door Frames	3,800.00	SF	1.10	0.00	0.00	0.00	4,180.00	0.00	4,180.00
S	09.90	Painting - Exterior of Existing Building	11,400.00	SF	1.50	0.00	0.00	0.00	17,100.00	0.00	17,100.00
Subtotal: DIVISION 9 (0109)						\$0.00	\$0.00	\$0.00	\$502,000.00	\$0.00	\$502,000.00
DIVISION 10 (0110)											
S	10.50	Lockers	6.00	EA	175.00	0.00	0.00	0.00	1,050.00	0.00	1,050.00
S	10.52	Fire Extinguishers	5.00	LS	125.00	0.00	0.00	0.00	625.00	0.00	625.00
S	10.80	Toilet Accessories	15.00	EA	100.00	0.00	0.00	0.00	1,500.00	0.00	1,500.00
Subtotal: DIVISION 10 (0110)						\$0.00	\$0.00	\$0.00	\$3,175.00	\$0.00	\$3,175.00
DIVISION 11 (0111)											
S	11.00	Kitchen Hoods (2) per (4) Kitchens w/Duct & Fan	8.00	EA	15,000.00	0.00	0.00	0.00	120,000.00	0.00	120,000.00
S	11.01	Prep Sinks (1) per Kitchen	4.00	EA	4,500.00	0.00	0.00	0.00	18,000.00	0.00	18,000.00
S	11.02	Cleaning Sinks (1) per Kitchen	4.00	EA	3,600.00	0.00	0.00	0.00	14,400.00	0.00	14,400.00
S	11.99	Cooler & Freezer Exterior Units	1.00	LS	50,000.00	0.00	0.00	0.00	50,000.00	0.00	50,000.00
Subtotal: DIVISION 11 (0111)						\$0.00	\$0.00	\$0.00	\$202,400.00	\$0.00	\$202,400.00

Train Station Kitchen Incubator

Job: 992015179 - Train Station Kitchen Incubator, Fayetteville, NC

TY	Reference	Type	AdjQty	Units	AdjUnitCost	Labor	Material	Equipment	SubContr	Other	XtdCost
DIVISION 15 (0115)											
S	15.30	Automatic Sprinkler System	3,800.00	SF	2.50	0.00	0.00	0.00	9,500.00	0.00	9,500.00
S	15.40	Plumbing	61.00	EA	1,200.00	0.00	0.00	0.00	73,200.00	0.00	73,200.00
S	15.70	H.V.A.C. Split System Heat Pumps	3,800.00	SF	12.50	0.00	0.00	0.00	47,500.00	0.00	47,500.00
Subtotal: DIVISION 15 (0115)						\$0.00	\$0.00	\$0.00	\$130,200.00	\$0.00	\$130,200.00
DIVISION 16 (0116)											
S	16.10	Electrical	3,800.00	SF	19.00	0.00	0.00	0.00	72,200.00	0.00	72,200.00
Subtotal: DIVISION 16 (0116)						\$0.00	\$0.00	\$0.00	\$72,200.00	\$0.00	\$72,200.00
Subtotal: HARD COSTS (01)						\$13,528.13	\$30,008.50	\$1,645.00	\$1,035,581.00	\$100,000.00	\$1,180,762.63
MARK UP (02)											
DIVISION 99 (0217)											
T	99.07	Permits & Fees	1,500.00	\$/K	4.00	0.00	0.00	0.00	0.00	6,000.00	6,000.00
T	99.09	Payment & Performance Bonds and Insurance	2.15	%	13,172.37	0.00	0.00	0.00	0.00	28,320.59	28,320.59
P	99.10	Material Tax	7.75	%	300.09	0.00	0.00	0.00	0.00	2,325.66	2,325.66
R	99.30	Overhead	5.00	%	12,814.83	0.00	0.00	0.00	0.00	64,074.15	64,074.15
Q	99.40	Profit	5.00	%	12,814.83	0.00	0.00	0.00	0.00	64,074.15	64,074.15
Subtotal: DIVISION 99 (0217)						\$0.00	\$0.00	\$0.00	\$0.00	\$164,794.55	\$164,794.55
Subtotal: MARK UP (02)						\$0.00	\$0.00	\$0.00	\$0.00	\$164,794.55	\$164,794.55
						\$13,528.13	\$30,008.50	\$1,645.00	\$1,035,581.00	\$264,794.55	\$1,345,557.17

