Addendum 2 has been issued to add Hilltop Café to the bid specification requirements.

Attached is a revised RFQ form which includes the Hilltop Café. Please complete and return the revised sheet with your bid response.

Also attached are revised specifications which incorporate the Hilltop Café.

All other terms, conditions and specifications in the RFQ remain the same.

END OF ADDENDUM 2
Please quote on the commodities or services listed below. All prices must be FOB Destination. You must show Unit Price, Amount and Total or bid may be rejected. The State of Connecticut is exempt from payment of Federal Excise taxes and the Connecticut Sales Tax. Do not include such taxes in bid prices. CCSU reserves the right to reject in whole or in part any or all bids submitted.

Provide high pressure steam cleaning and chemical degreasing of all kitchen exhaust systems in Memorial Hall and the Student Center and Hilltop Café in accordance with the attached specifications.

<table>
<thead>
<tr>
<th>Service Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Semi annual duct cleaning, Memorial Hall</td>
<td>$</td>
</tr>
<tr>
<td>Semi annual duct cleaning, Student Center</td>
<td>$</td>
</tr>
<tr>
<td>Semi annual cleaning of six hoods, Hilltop Café</td>
<td>$</td>
</tr>
<tr>
<td>Monthly cleaning of flat griddle unit, Memorial Hall</td>
<td>$</td>
</tr>
<tr>
<td>Monthly cleaning of charbroil unit, Student Center</td>
<td>$</td>
</tr>
<tr>
<td>Cleaning of grill hood at Hilltop Café, as requested</td>
<td>$</td>
</tr>
<tr>
<td>Quarterly cleaning of the pot sink exhaust hood</td>
<td>$</td>
</tr>
</tbody>
</table>

**Additional duct cleaning, other buildings or areas**

- Hourly rate, regular hours (M-F, 8:00 AM – 4:30 PM) $ per person
- After regular hours (nights, weekends, holidays) $ per person
- Markup over documented invoice for parts, supplies, equipment rental ___%

Return bids to the CCSU Purchasing Department in a sealed envelope clearly marked: CCSU Bid # 2019-03 due March 2, 2018 * Faxed or emailed bids will not be accepted.

* In the event of university closing or early dismissal due to inclement weather this RFQ will be due and opened at 3:00 PM on the next business day. Please call the University Snow Phone at 860-832-3333 for up to date information on cancellations or early closings.

Vendor Authorized Signature ___________________________ Date ____________
Printed Name _______________________________________
Email Address _______________________________________
Telephone and Extension _______________________________
FEIN _______________________________ Cash Discount Payment Terms ___% ___days, Net 30
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1.01 DESCRIPTION and SPECIFICATIONS

1. Section 1.01 of the original RFQ is deleted in its entirety and replaced with the following:

a. Contractor shall provide for the high-pressure steam cleaning and chemical degreasing of all kitchen exhaust systems located in Memorial Hall, Hilltop Café and the Student Center. The cleaning and degreasing must comply with all National Fire Protection Association (N.F.P.A.) code regulations of latest issue. Contractor will ensure that all kitchen hood fire extinguishing equipment is disabled during cleaning to prevent accidental discharge of extinguishing agent. It will be the responsibility of the Contractor to clean and re-fill or reimburse the University for any system that is accidentally discharged. The Contractor shall reimburse the University for any accidental discharge of the Fire Suppression System.

i. Contractor shall thoroughly clean and degrease all ductwork and kitchen exhaust systems twice per year, with tentative cleaning dates occurring every six months. Tentative dates for cleaning will be in mid-July and the December semester break and shall mutually be agreed upon by the parties. Contractor shall thoroughly clean the main hood, grill hood, griddle #1, griddle #2, pizza oven hood and closed oven hood, including accessible duct and fans, in Hilltop Café on a semi-annual basis. Contractor shall thoroughly clean the pot sink exhaust hood in Memorial Hall, with cleaning dates occurring every three months (quarterly). Dates for cleaning shall mutually be agreed upon by the parties.

ii. Contractor shall on a monthly basis, clean the charbroil/kitchen grease exhaust unit in the Student Center and the flat griddle unit in Memorial Hall. CCSU at its discretion may elect to not perform a monthly cleaning on any given month due to off season lack of use. CCSU shall notify the contractor seven (7) days prior to scheduled cleaning if in CCSU’s opinion a cleaning is not needed.

iii. Contractor shall clean the grill hood, including accessible duct and fans, in Hilltop Café on an as needed basis when requested by CCSU.

iv. Contractor shall supply all equipment, supplies and material needed for the project. Contractor shall not use any CCSU equipment during execution of work under this contract, the use of dishwashers or any other CCSU equipment is strictly prohibited. All CCSU equipment in work areas will be covered and all areas will be left neat and clean. All chemicals used must be food service approved with Material Safety Data Sheets (MSDS) provided to CCSU. All ceiling areas are to be protected from leakage of cleaning agent from ductwork during cleaning.

b. Except as otherwise provided, and for emergencies, Contractor shall perform all listed services on Friday evenings beginning at 5:00 PM. The assigned work days may not be changed without permission of the CCSU Representative. CCSU may require the Contractor to alter work days or work hours in order to meet special needs.

c. Contractor should be aware that the cleaning schedules shall be at the discretion of CCSU and may need to take place on weekends or holidays so that it shall in no way interfere with the operation of food services. Services that need to be performed on weekends or holidays shall involve no additional cost to CCSU.

d. Contractor shall contact the CCSU Representative and CCSU Food Services via email 48 hours prior to cleanings in order to coordinate operations.