



UO Housing Central Kitchen and Woodshop

50% Design Development Review

28 July 2014

ATTENDEES

Walter Daffe	Chambers Construction
Scott Stolarczyk	Robertson Sherwood Architects
Martina Oxoby, Denise Stewart, Jeff Madsen	UO Campus Planning, Design, & Construction
David Opp-Beckman, Michael Griffel, Tom Driscoll	UO University Housing
Bonnie Damewood, Judd Mentzer	
Dell McGee, Garrick Mishaga, Doug Brooke, Norm,	University of Oregon
Ken Straw, Simon Ditton, Jeff Hite	
Sean Murray	Alliant Systems
Glenn Anderson	EC Company
Matt Keenan	KPFF Consulting Engineers
Matt Scheibe, Karim Hassanein	Cameron McCarthy Landscape Architects
Adam Mangrich	Systems West Engineers

ATTACHMENTS

none

MEETING NOTES

Landscape/Civil/Stormwater

1. The preliminary review of the rain gardens and grading look okay.
2. Reconsider use of ceonothus gloriosus. It may not be cold tolerant enough; many of them died in last years storms.
3. In planting description and future selections, use “drought-tolerant” and “adapted” as well as “native” to increase the variety of plant types that could be used.
4. Housing will maintain landscaping.
5. Consider stockpiling existing topsoil for reuse. Space on site will be tight for stockpiling due to the extent of development. It was noted that the EMU project is stockpiling soils across Franklin Boulevard at the Riverfront Research Park.
6. It is okay to use 3” of bark mulch instead of 4” as noted on the drawings.
7. It was asked if additional site lighting is needed around the area of delivery vehicle loading and unloading. As long as there is adequate lighting along the perimeter of the building then no additional site lighting is needed.

8. Are the backflow prevention device vaults considered “confined spaces”? The preliminary size of the vault is around 5’x8’x6’ deep. This may likely be considered a “confined space”. This is not an issue for the design team to address or change; it is only needed to be confirmed to understand the type of staff training required. While backflow devices are typically desired inside a building, the proposed location along the sidewalk on Columbia Street is acceptable.

Custodial/Recycling/Compost

9. The full custodial staff has not had a change to meet to review drawings. A time will be found this week to review drawings with them.
10. The cardboard baler will be provided by International Paper.
11. There will likely be three 3-yard dumpster. If only two dumpster are used it would mean there are more recycling bins, so the area required would be about the same.
12. A secure space is needed inside the building for floor scrubbers. There may be two units, each requiring a space of about 3’x5’. Staff will confirm this week.

Network/Telecom

13. Need to confirm how far south in Moss alley the encased fiber conduit runs.
14. No servers will be located in the telecom room; a 2-post rack will be needed.
15. The UO will provide the rack, wire, etc.
16. Private and public networks need to be brought to the facility.
17. The telecom room can be reduced to 10’x10’.
18. The UO is in the process of marking up a data and power plan to show desired locations for receptacles.

Security/Access Control

19. There will be four exterior access control points; on the north side at the door to dishwashing (117A-A/B), on the west side at the door to the catering offices (108-A), at the south side at the staff entry (H101-A), and at the east side at the door to the woodshop (101-A).
20. Interior door access control points still needs to be determined by Housing. UO will develop a diagram of any additional access control locations.
21. Doors 115-A/B and H105-A/B should be double acting pairs of doors.
22. Doors 117-A/B should be changed to a single 4’ wide door.
23. An auto-operator should be added to Door 108-A.
24. CCT should be added at key points around the perimeter of the building, especially at the loading dock. UO will develop a diagram of camera locations.

MEP/Electrical

25. Direct, interior access from the kitchen to the electrical room is required. Design team will look at some plan change options to provide this access.

26. The entire kitchen, plus the tasting room needs to be set on emergency power. This will substantially increase the size of a proposed generator since the design was only assuming the walk-in refrigeration on emergency power. However, the facility needs to continue to be able to prepare food during a shut-down. Monitoring controls of the walk-in also needs to be on emergency power.
27. Egress lighting will be handled by battery back-up in the ballast. Placing this lighting on the generator introduces some restrictive code requirements.
28. Power drops from the ceiling should be provided over work tables in the kitchen area, such as at cold prep, the bakery, and tables next to the cook/chill operations.
29. Electric vehicle charging stations should be provided outside the building (dedicated circuits, 120v).
30. There will be an average of 8 workers in the cold prep room. Alliant will size the ventilation system accordingly.
31. There is concern with exhaust from the woodshop spray room getting overspray particulate into adjacent mechanical units. A throw-away filter at the exhaust diffuser will be added. This, along with the particulate filter at the room intake to control dust getting into the room, is sufficient.
32. On the refrigeration compressor rack, need to confirm if one compressor goes down if the entire rack operation is affected.
33. Through wall access to the dishwasher motors is required. This has typically been a large sheet metal cover in the wall.

Commissioning

34. The design team needs to prepare a Basis of Design document for use with LEED documentation.
35. Commissioning agent will work with UO to prepare the Owner Project Requirements.
36. The LEED Enhanced Commissioning design review will be done of the 100% DD set.

EHS

37. EHS should be kept in the loop on decisions for the dust collection, and can assist with any technical or regulatory questions.
38. EC Company has been in contact with IES regarding the fire alarm design.
39. Roof fall protection requirements, if any, needs to be confirmed.
40. A hose bibb should be located on the roof
41. Roof access via a ladder at the exterior is acceptable. A location should be identified that either avoids gutters or provides proper reinforcement for the gutter.

END OF NOTES