



**Addendum No. 4**

New Jersey Schools Development Authority  
Office of Procurement  
32 East Front Street  
Trenton, NJ 08625  
Phone: 609-858-2984  
Fax: 609-656-4609

**DATE:** September 13, 2017  
**PROJECT #:** NT-0052-B01  
**DESCRIPTION:** Dayton Avenue Educational Campus

This Addendum shall be considered part of the Design-Build Information Package issued in connection with the referenced project. Should information contained in this Addendum conflict with the Design-Build Information Package, this Addendum shall supersede the relevant information in the Design-Build Information Package.

**A. CHANGES TO THE PROCUREMENT PROCESS:**

- 1. Not applicable.

**B. CHANGES TO THE PROJECT MANUAL:**

NOTE that modifications to the following items will be shown as follows: additions in **bold and underlined** text; deletions in *strikethrough and italics*.

**1. Modifications to Design-Build Agreement**

- a. **ADD:** Add the following Section 3.25 as follows:

**3.25 Use of NJSDA Network, Systems and Databases.**

- 3.25.1 **The Design-Builder is required to utilize the NJSDA’s designated computer Systems for uploading, recording, submitting and transmitting all Deliverables, Correspondence, Design Submissions and Submittals, in the manner indicated by the Authority.**
- 3.25.2 **The Design-Builder is required to receive training on NJSDA’s Systems and programs, and shall designate appropriate staff to**

participate in NJSDA training programs on the use of these Systems and programs.

3.25.3 **The Design-Builder shall be required to comply with NJSDA policies regarding network security and protection. Such policies will include requirements regarding:**

- (1) the use of complex passwords to control access to NJSDA's Systems and programs;**
- (2) the safeguarding of such passwords for NJSDA Systems and programs;**
- (3) the Design-Builder's installation and maintenance of antivirus and anti-malware programs to protect NJSDA's Systems as well as its own networks, systems, databases and communication systems such as email and cloud access;**
- (4) the immediate notification of NJSDA in the event the Design-Builder experiences a security breach in its networks, systems, databases, communication systems or other information technology systems;**
- (5) the permitted and impermissible uses of the NJSDA's Systems for internet access;**
- (6) a prohibition on the use of text messaging to communicate with NJSDA staff; and**
- (7) the Design-Builder's review, acceptance and acknowledgement of NJSDA's policies regarding use and access of NJSDA's Network and Systems.**

3.25.4 **Failure to comply with these requirements may result in loss of access to NJSDA Systems, and in some circumstances, may constitute a material breach and an event of default under this Agreement**

### **C. CHANGES TO THE EDUCATIONAL SPECIFICATIONS:**

1. Not applicable.

## **D. CHANGES TO THE PERFORMANCE SPECIFICATIONS:**

NOTE that modifications to the following items will be shown as follows: additions in **bold and underlined** text; deletions in *strikethrough and italics*.

1. **ADD:** In Section E1070.10 Entertainment and Recreational Equipment, add Paragraph II.A.6. as follows:

### **6. Sound System**

**a. Provide a complete, professional quality sound systems in the Dance Studio/Black Box Theater, including, without limitation, the following:**

- (1) Front-of house speakers.**
- (2) Surround/reinforcement speakers.**
- (3) Subwoofers.**
- (4) Mobile, lockable rack with connection points in all four corners of the room and equipped with the following:**
  - (a) Keyed power supply and power conditioner.**
  - (b) Fan.**
  - (c) Lighting.**
- (5) Sound mixing board with minimum 24 channels.**
- (6) Amplifiers, preamplifiers, feedback suppressors, mixers and equalizers.**
- (7) Assisted-listening system, with 4 receiver/headset units.**
- (8) CD/DVD player/recorder.**
- (9) Digital AM/FM receiver.**
- (10) Inputs for multiple digital and analog sources.**
- (11) Assorted microphones, including at a minimum the following:**
  - (a) 4 wireless handheld microphones.**
  - (b) 12 wireless lavalier microphones.**
  - (c) Receivers, stands, booms and accessories.**
- (12) 2 audio headphone sets.**
- (13) Cables (XLR and 1/4"), connectors, patch panels, floor boxes and all accessories necessary for a complete theatrical production system.**
- (14) Paging and emergency systems override.**

**b. Provide a matched, integrated system capable of providing sound pressure levels and frequency responses with minimum**

**distortion levels as are consistent with professional industry standards.**

**c. Basis of Design for major components: Professional-grade products of the following:**

**(1) Speakers and amplifiers: Bose, Tannoy, JBL or Electro-Voice.**

**(2) Mixing boards: Mackie, Soundcraft or Allen & Heath.**

**(3) Microphones and headphones: Blue, Shure or Sennheiser.**

**(4) CD players/recorders and AM/FM receivers: Denon, Tascam or Sony**

**2. MODIFY:** In Section ED3000.00, Heating, Ventilation, and Air Conditioning (HVAC), modify Paragraph II.G.5. as follows:

5. High efficiency **ECM** motors for fan-powered VAV boxes, **with capability for final air quantity adjustment in field.**

**3. ADD:** In Section ED3000.00, Heating, Ventilation, and Air Conditioning (HVAC), add Paragraph II.L.7. as follows:

**7. Where indicated, provide electronically commutated motors (ECMs).**

**4. MODIFY:** In Section E1030.80, Food Service Equipment, modify Paragraph II.D.3. as follows:

3. **Oven-Steamer, Combi, Gas** *Convection-Steamer*

a. Provide units and quantities as scheduled, complete with stainless steel base cabinet; **208/240v electrical service; steam, hot air and combination cooking modes; digital, programmable, and remote control; water filter; self-cleaning mode; automatic cleaning and descaling of steam generator; self-cleaning and diagnostic functions; and integral grease extraction system** *compartment door steam shut off, stainless steel base frame, low water protection, boiler descaling pump kit and water filter.*

b. Provide matching stationary stand for table-mounted unit.

c. Provide certified installation by manufacturer.

**5. MODIFY:** In Section E2010.00, Fixed Furnishings, modify Paragraph II.A.3. as follows:

3. Provide blackout shades at all exterior windows in the following locations:

a. Multi-Purpose Room.

b. Cafeteria.

**c. Pre-K Gross Motor Skills Area**

~~e. Media Labs and Teach-to-One Learning Area.~~

~~d. Art Room.~~

6. **ADD:** In Section G2060.00, Site Development, add Paragraph I.A.2.a.5. as follows:

**5. Combination fence and soccer netting.**

7. **ADD:** In Section G2060.00, Site Development, add Paragraph II.A.1.e. as follows and renumber subsequent items accordingly:

**e. Combination Fence and Soccer Netting**

**(1) At soccer field, provide chain link fence and gates, 4'-0" high, as indicated.**

**(2) At each end of soccer field, provide soccer netting and posts integral with chain link fence, with a total height of 20'-0".**

**(a) Basis of Design: Model MBS-20/IF BallStopper by Aluminum Athletic Equipment, Inc.**

**E. CHANGES TO THE DESIGN MANUAL:**

1. Not applicable.

**F. CHANGES TO THE DRAWINGS:**

1. **REPLACE:** In Volume 3, replace the following drawings with revised drawings dated 9/13/17:

A-801 MS and CF Food Service Plans

A-801A Magnet and ES-MS Food Service Plans

A-801B Food Service Equipment Schedules

PDF files are Attachments 4.01 through 4.03 and DWF files are Attachments 4.04 through 4.06.

**G. BIDDER'S QUESTIONS, REQUESTS FOR INFORMATION AND RESPONSES:**

1. **Question:** Are new pole mounted light fixtures part of the scope in the Auxiliary Parking Lot? Currently, there appear to be existing floodlights mounted to poles not in conformance with the Bridging Documents.

**Answer:** Yes. The existing lot lighting illuminating the auxiliary parking area job-West of Weasel Brook shall be removed and replaced with new lighting conforming to the Bridging Documents.

2. **Question:** Educational Specifications and Fit-Out sheet for the "PK Gross Motor Area" call for and show an overhead LCD projector and screen to be provided by the DB/GC.

This room on the second floor A-236 has exterior windows. Are Black-out shades required for this space to darken the room during screen/projector use.

**Answer:** See Item D.5. above.

3. **Question:** Confirm that the Art Rooms are to receive Black-out shades as noted in E2010.00, Section II.A.3.d.

**Answer:** See Item D.5. above.

4. **Question:** Educational specifications for the Black-Box theater call out that 58' -6" linear feet of wall mirrors are required. The Floor plans and Fit-Out Sheet 28-E25 show that wall mirrors are located on (3) perimeter walls. The linear footage depicted on the plans is close to 95'-0" of wall mirrors. Please clarify.

**Answer:** Provide mirrors on 3 walls as illustrated in Section E - Room Layouts, Grades 2-8 Magnet School sheet 28-E25. Disregard the length of mirrors cited in the Educational Specifications, Grades 2-8 Magnet School, section C, Dance Studio / Black Box Theater.

5. **Question:** Educational specifications for the Black-Box theater call out that 66' -0" linear feet of wall mounted ballet barres are required. The Floor plans and Fit-Out Sheet 28-E25 show that ballet barres are located on (2) perimeter walls. The linear footage depicted on the plans is close to 80'-0". Please clarify.

**Answer:** Provide ballet barres on 2 walls as illustrated in Section E - Room Layouts, Grades 2-8 Magnet School sheet 28-E25. Disregard the length of barres cited in the Educational Specifications, Grades 2-8 Magnet School, section C, Dance Studio / Black Box Theater.

6. **Question:** Educational Specifications room requirements mention that "Basic Skills/ESL classrooms," "Grade 6-8 Admin Suite," "Faculty Conference / Dining Rooms," and "Gymnasiums," require an LCD projector with integrated media access. The Fit-Out sheets do not depict any projectors or screens in these spaces. Please clarify.

**Answer:** Regarding the Basic Skills / English as a Second Language and Faculty Conference Room spaces: An LCD projector is not required. Provide for an interactive display device as illustrated in their respective Educational Specifications, section E - Room Layouts.

Regarding the K-8 Grade 6-8 Administrative Suite and gymnasiums: Neither an LCD projector nor an interactive display device are required. Disregard the references to LCD projectors in their respective Educational Specifications, section C - Detailed Room Requirements

7. **Question:** A building of this length requires interior structural expansion joints (floor, wall, ceiling, (roof) to separate the building to allow movement. Does the SDA have a preference for the expansion joint locations?

**Answer:** It is expected that expansion joints will be necessary. However, the number and placement of expansion joints is the responsibility of the Design-Builder to determine, subject to review and approval by the NJSDA as part of the Preliminary Design Phase Submission.

8. **Question:** All the student serving counter layouts indicate tray and silver dispensers. This nomenclature elicits a conformation since there are no dishwashers indicated on any of the documents. Please confirm that all eating utensils and trays used for the students will be disposable.
- Answer:** Confirmed.
9. **Question:** Throughout all of the food facility layouts there are single section, reach-in refrigerators with single section reach in freezers adjacent to them. A more cost-conscious configuration would be to have a two section dual temp refrigerator/freezer combined in one cabinet. Please indicate your approval or disapproval of this change.
- Answer:** Not approved. The basis of bid shall be separate refrigerator and freezer units.
10. **Question:** NJAC 8:24-6.7 Hand-washing Facilities states, "Hand-washing facilities shall be adequate in size and number and shall be so located and maintained as to permit convenient and expeditious use by all employees". All three equipment layouts have excessive amounts of space between workstations, where food is handled, and hand sinks. It is our estimation that one to two additional hand sinks for each layout will be needed in order to comply with the Health code requirement.
- Answer:** Hand sinks have been added exterior of the MAG and K-8 staff lockers. See revised food service drawings, included herewith as Attachments 4.01 through 4.06.
11. **Question:** Performance Specification E-1030.80, page 9 paragraph 7 Drawers. This cannot be quantified since no drawers are called out or indicated on the equipment layouts or quantity provided in the Performance specification. Please clarify.
- Answer:** Notes have been added to the Equipment Schedules to indicate where drawers are required. See revised food service drawings, included herewith as Attachments 4.01 through 4.06.
12. **Question:** Performance Specification E-1030.80, page 13 Exhaust Hoods and associated Fire Suppression Systems are called out. Drawing A-801 does not show any exhaust hoods on the Equipment Layout plan and the Equipment Schedule on drawing A-801B does not list any hoods. Provide hood sizing and quantities to clarify design intent and that these hoods are to be included in the food service equipment package.
- Answer:** Kitchen exhaust hoods are required in room E-101 CF Food Service Kitchen. See revised food service drawings, included herewith as Attachments 4.01 through 4.06.
13. **Question:** Performance Specification E-1030.80, Page 14 Paragraph C. "Provide matching control panel as scheduled". There is no control panel for the exhaust hoods called out in any of the equipment schedules. If a central common control panel for the hood(s) is required please provide a list of functions that are needed for control and whether or not the fire suppression system should be integral with that control panel.
- Answer:** A kitchen exhaust hood control panel is required in room E-101 CF Food Service Kitchen. The location, operation, and integration of the control panel with other building services shall comply with applicable codes and all Project requirements.

14. **Question:** It is very unusual for a K-12 school kitchen to have a Char-broiler Item# 34 in the cooking line. Having two of them is even more unusual for the normal menu fare provided to the students. It is strongly suggested that one of the Char-broilers be changed to a hot top range for holding large stock pots. Please confirm your agreement or disagreement with the suggestion.
- Answer:** The District is aware of and has approved the equipment schedules. The char-broilers shall remain the basis of bid.
15. **Question:** Two overhead Salamander Broilers are indicated in the documents Item# 34A. Salamander Broilers are usually used to finish-off single plated meals producing grill marks or crisping foods before serving. Please confirm that this equipment is appropriate for your design intent and was not included in error.
- Answer:** The District is aware of and has approved the equipment schedules. The salamanders shall remain the basis of bid.
16. **Question:** Combination Oven Steamers Item# 32. Please verify whether they are double deck or single deck and whether they require a stand.
- Answer:** See Item D.4. above.
17. **Question:** Outside Staff Locker Room E-101B, there is a wall mounted hand sink (item #2). The location of this sink interferes with the door approach / clearances for the adjacent Food Service Office E-101A. Provide an alternate location for this sink.
- Answer:** The sink has been relocated. See revised food service drawings, included herewith as Attachments 4.01 through 4.06.
18. **Question:** No Performance Specification is provided for the Combination Oven Steamers Item #32 and 33. Please confirm whether or not these units are to be supplied with water filters or any other applicable accessories in the food service equipment package.
- Answer:** See Item D.4. above.
19. **Question:** It is strongly recommended that a row of worktables be centered between the two opposing cook lines in the kitchen. Without them, food service staff will not have a place to set down hot pots and pans, cooking utensils or a place for last minute adjustments to food items on the cookware before going into the cooking equipment. Please verify your concurrence with this recommendation.
- Answer:** A row of worktables has been added. See revised food service drawings, included herewith as Attachments 4.01 through 4.06.
20. **Question:** There are only two shelving units for the Pot washing area. At least one or two more shelving units should be added for compiling soiled items that may need to wait before going through the cleaning cycle at the three-compartment sink. Please confirm your agreement or disagreement with the statement.
- Answer:** A shelving unit has been added. See revised food service drawings, included herewith as Attachments 4.01 through 4.06.
21. **Question:** NJAC 8:24 requires that soap and chemical products be kept separate from all other kitchen storage and locked. The mop sink cabinet, Item #7 looks too small for the amount soap and chemicals products that will be used in this size facility. Please confirm that cabinet specified is adequate for the kitchen or if it should be enlarged.



**Answer:** A larger mop sink unit has been substituted. See revised food service drawings, included herewith as Attachments 4.01 through 4.06.

22. **Question:** Performance Specification E-1030.80, page 11 paragraph 1. Walk in Refrigerator/Freezer System.

1. Please provide finish for prefab panels. These are not identified in specification.
2. Freezer floor needs to be insulated. Should the insulation be recessed into the floor slab with a tiled finished floor or should prefab panels with a ramp be provided. Prefab floor panels will need a finish to be specified.

**Answer:** Regarding #1: The walk-in refrigerators and freezers shall be metal clad. See Performance Specification E1030.80 Food Service Equipment, paragraph II.D.1.a.(1). The color and texture will be selected by the Authority from the manufacturer's standard finishes.

Regarding #2: The floor of the walk-in refrigerators and freezers shall be flush and the finish shall be continuous with the adjacent kitchen floor. See Performance Specification E1030.80 Food Service Equipment, paragraph II.D.1.a.(3).

23. **Question:** The Walk-in Freezer in the kitchen has three Can Racks, Item# 4D shown inside of it. This is highly unusual since the cans are vacuum-sealed to preserve the product and are not required to be refrigerated or frozen until opened. Please confirm that your design intent was to have these three can racks in the Walk-in Box.

**Answer:** The can racks have been relocated. See revised food service drawings, included herewith as Attachments 4.01 through 4.06.

24. **Question:** If disposable service-ware is being used for the students, then the dry storage indicated on the plans drawing A-801A will not be adequate to handle the storage of bulky cartons of disposables needed for replenishment of disposables used. Please clarify design intent.

**Answer:** Only daily dry goods storage is anticipated in the storage rooms associated with B-114 ES Food Service Kitchen and C-114 MAG Food Service Kitchen. Long term storage is accommodated by E-101E CF Storage.

25. **Question:** The layouts for the two satellite facilities delineate a two compartment Walk-in Refrigerator /Freezer box. Since very few frozen items will be stored in these satellite facilities it would be more advantageous to the operation to combine the two compartments into a single Walk-in refrigerator. A larger walk-in refrigerator is needed to store chilled items pre-prepared in the central kitchen and pass-through beverage items to be held. Please confirm your agreement or disagreement with this recommendation

**Answer:** A single walk-in refrigerator has been substituted. See revised food service drawings, included herewith as Attachments 4.01 through 4.06.

26. **Question:** Please confirm that the listed Structural Steel Subcontractor must be an AISC certified fabricator.

**Answer:** The NJSDA does not require this certification; however, the Design-Builder must follow all presiding code requirements.

27. **Question:** Please confirm that the Structural Steel erector must be an AISC certified erector.
- Answer:** The NJSDA does not require this certification; however, the Design-Builder must follow all presiding code requirements.
28. **Question:** Please confirm that the testing and inspection will be performed by a third party company hired and paid by the Owner
- Answer:** Testing in support of the special inspections will be performed by a firm engaged by the CM for this Project; all other field testing is the responsibility of the Design-Builder.
29. **Question:** Please advise who is responsible for hiring the commissioning agency and associated costs.
- Answer:** The Design-Builder is responsible for engaging the Commissioning Agent and paying for all associated costs.
30. **Question:** Please furnish specifications for the 20-foot high netting referenced by Site Plan Drawing AS-100.
- Answer:** See Items D.6. and D.7. above.
31. **Question:** Please confirm whether the Project School District would consider incorporating a garden into the project for a LEED Innovation Point.
- Answer:** Passaic Public Schools has no objection to the Design-Builder's addition of a garden established in a viable location. The location of a garden is also subject to review and approval by the Authority as part of the Preliminary Design Phase Submission.
32. **Question:** The building elevations and floor plans appear to show no reference to building expansion joints and/or fire walls between the school buildings. Is this correct?
- Answer:** Regarding building expansion joints see Question #7 above.
- Regarding fire walls between schools see Performance Specification PS1030.00, paragraph I.C.1. The proposed building height and area are within those permitted for Group E Educational uses of Type I construction.
33. **Question:** Specification Section C1090.40 indicates the following "Toilet Accessories":
- Tampon Vending and Sanitary Napkin Disposals:
- A. "One for each faculty women's restroom and single - user faculty restroom. " Drawings do not indicate which restrooms are Male Faculty and which are Female Faculty restrooms. Are we to assume this to mean "ALL" faculty restrooms to receive Tampon Vending and Sanitary Napkin Disposals? Please confirm.
- B. Do any of the Female "Gang Toilets" receive Tampon Vending and Sanitary Napkin Disposals?
- Answer:** Regarding A: Yes. Regarding B: Multiple occupancy female restrooms on only the first floor are to be provided with only sanitary napkin disposal units.

34. **Question:** We are submitting herewith product data for Padenpor XTR 7mm + 2mm as an equal product to that as specified for the Sports Resilient Flooring, PCRFB-2 listed for the multi-purpose room. Please review and advise if this product is acceptable.

**Answer:** The Authority has reviewed the substitution request for Padenpor XTR 7mm + 2mm and has determined this product does not meet the performance requirements of the basis of design. This substitution is not approved.

35. **Question:** We are submitting herewith product data for Padenpor XTR 9mm + 2mm as an equal product to that as specified for the Sports Resilient Flooring, PCRFB-1 listed for the Gymnasium. Please review and advise if this product is acceptable.

**Answer:** The Authority has reviewed the substitution request for Padenpor XTR 9mm + 2mm and has determined this product does not meet the performance requirements of the basis of design. This substitution is not approved.

36. **Question:** The Site Plan Dwg. AS-100 shows four cantilever sliding gates (40-ft width, 35-ft width, 30-ft width, 20-ft width) noted with gate operators at the Dayton Ave. proposed driveways and Service/Delivery area. Project Spec. Section G2060-II.A.d.(5) states Basis of Design: cantilever slide gate by Tymetal Corp. "*manual operation*". Please clarify if operators are required at these gates.

**Answer:** See Addendum #3, Bidder's Question #13.

37. **Question:** Does the 30 ft. wide swing gate at the Parker A venue auxiliary lot require a gate operator.

**Answer:** No.

38. **Question:** The Site Plan Dwg. AS-100 shows two pedestrian swing gates (6-ft width) noted with emergency egress hardware, remotely controlled magnetic lock, CCTV and call box (one at the Dayton Ave. proposed driveway across from Hobart St. and the other at the proposed bridge driveway at Parker Ave). All other gates shown on the Plan are only noted with emergency egress hardware. Spec Section G2060- II.A.d.(6)- Security Gate Hardware states "*provide gates with all accessories including intercoms, card readers, electric locks, position sensors. Contact devices, loop detectors, operators, closers and camera coverage as needed to provide full integration with building lock and security systems and control from security desk locations*". Should all gates comply with this Spec Section or just the two noted as such on Dwg. AS-100?

**Answer:** See Addendum #3, Bidder's Question #13.

39. **Question:** The Site Plan Dwg. AS-100 shows 20-ft Sports Netting adjacent to the proposed 4-ft. high chain-link fence at the east end and the west end of the Soccer Field. There is no Spec. Section addressing the Sports Netting and no detail or Basis of Design manufacturer noted on the Plans. How is this netting to be supported?

**Answer:** See Items D.6. and D.7. above.

40. **Question:** The Ed-Specs call out a Mat Lifter for Gym B-117, and C-117 (which is essentially the same gym), but split by a divider curtain. Please confirm if two mat lifters are required, or only one.

**Answer:** Wrestling mat lifters are not required. Disregard the references to wrestling mat lifters in Section E - Room Layouts, Elementary / Middle School sheet K8-E27,

Grades 2-8 Magnet School sheet 28-E27, and Middle School sheet MS-E24, Gymnasium.

41. **Question:** The Ed-Specs call out "Wrestling Mat Sets". What is the size of the mats? What constitutes a "set" in terms of quantity? Please advise

**Answer:** Wrestling mats are not required. Disregard the references to wrestling mats in Section E - Room Layouts, Elementary / Middle School sheet K8-E27, Grades 2-8 Magnet School sheet 28-E27, and Middle School sheet MS-E24, Gymnasium.

42. **Question:** Will a liquid boot vapor barrier or geovent sub slab venting be required for added protection against the contaminated soil is a change in elevation?

**Answer:** The Design-Build team shall determine the methodology and materials to provide the sealing required by specification section A6020.00 and as required by the building code. A fluid applied gas vapor barrier (e.g., Liquid Boot®) is not specifically required. Subsection A.3 requires a subsurface ventilation system.

43. **Question:** To what depth are we installing the HP10x42 piles?

**Answer:** The size, type and depth of the building foundation elements are part of the Design Build Team's design. The references to pile types are identified in historic geotechnical reports and are based upon previous site concepts. These recommendations are not to be relied upon for the current site concept.

44. **Question:** To what depth are we installing the HP12x74 piles?

**Answer:** The size, type and depth of the building foundation elements are part of the Design Build Team's design. The references to pile types are identified in historic geotechnical reports and are based upon previous site concepts. These recommendations are not to be relied upon for the current site concept.

45. **Question:** Are there details for the retaining walls that are shown on Drawing AS-100 dated June 13, 2017?

Please provide details for the retaining wall footings, reinforcing size and spacing and the height of the walls.

Also are the wall one continuous height or does the height vary?

**Answer:** No details for retaining walls are specified. It is the responsibility of the Design Build team to design the walls. The height of the wall will vary to accommodate the grade change shown on sheet C-102.

46. **Question:** Will a retaining wall be required near the northwest corner of the athletic playing field due to the change in elevation and grading?

If so please provide details for this wall?

**Answer:** No retaining wall is anticipated on the northwest side of the play field, see AS-100. Retaining walls are shown on the southern side of the play field. No details for retaining walls are provided. It is the responsibility of the Design Build team to design the walls.

47. **Question:** What are the dimensions of the athletic field? Is it to meet a regulation size, if so please provide. Please provide information on striping and equipment requirements.

**Answer:** The play field shall be 300ft x 180ft and striped in accordance with the United States Youth Soccer Association requirements for U-14 play. Goals, flags, benches, or bleachers are not required.

**H. CHANGES TO PREVIOUS ADDENDA:**

NOTE that modifications to the following items will be shown as follows: additions in **bold and underlined** text; deletions in *strikethrough and italics*.

1. **MODIFY:** In Addendum #3, Section G. Bidder's Questions, Requests for Information and Responses, modify the response to Bidder's Question #38 to delete extraneous language, as follows:
  38. Question: Specification Section B3010.50-Low Slope Roofing, paragraph II. Products, indicates that the Basis of Design is an EPDM roofing system, but also refers to the requirement to provide a hot applied SBS modified bitumen multi-ply membrane roofing system. Which is correct?

Answer: Refer to the response provided in Addendum #2, Bidder's Question #2. ~~Regarding fire walls between schools, see Performance Specification PS1030.00, paragraph I.C.1. Code compliance is the responsibility of the Design-Builder.~~

**I. ATTACHMENTS:**

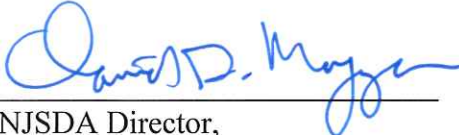
1. Attachment 4.01 A-801 MS and CF Food Service Plans (pdf)
2. Attachment 4.02 A-801A Magnet and ES-MS Food Service Plans (pdf)
3. Attachment 4.03 A-801B Food Service Equipment Schedules (pdf)
4. Attachment 4.04 A-801 MS and CF Food Service Plans (dwf)
5. Attachment 4.05 A-801A Magnet and ES-MS Food Service Plans (dwf)
6. Attachment 4.06 A-801B Food Service Equipment Schedules (dwf)

**J. SUPPLEMENTAL INFORMATION:**

1. Not applicable.

*Any bidder attempting to contact government officials (elected or appointed), including NJSDA Board members and NJSDA Staff in an effort to influence the selection process may be immediately disqualified.*

**End of Addendum No. 4**

  
\_\_\_\_\_  
NJSDA Director,  
Program Operations

9/13/17  
\_\_\_\_\_  
Date



**Addendum # 4**

NJSDA  
32 East Front Street  
Trenton, NJ 08625  
Phone: 609-858-2984  
Fax: 609-656-4609

**DATE:** September 13, 2017

**PROJECT #:** NT-0052-B01

**DESCRIPTION:** Dayton Avenue Educational Campus

**Acknowledgement of Receipt of Addendum**

Contractor must acknowledge the receipt of the Addendum by signing in the space provided below and returning via fax to (609-656-4609), or via email to (MATaylor@njsda.gov). Signed acknowledgement must be received prior to the Bid Due Date. **Acknowledgement of the Addendum must be made in Section E.5 of the Price Proposal Submission.**

\_\_\_\_\_  
Signature

\_\_\_\_\_  
Print Name

\_\_\_\_\_  
Company Name

\_\_\_\_\_  
Date