



Existing Kitchen Study
at the
Tolles Parsons Senior Center

OCTOBER 2023

PREPARED FOR
Town of Wellesley – Facilities Management Department (FMD)

PREPARED BY
Crabtree McGrath Associates, Inc.

F O O D F A C I L I T I E S P L A N N E R S

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Executive Summary

Crabtree McGrath Associates (CMA) is a Foodservice Consulting and equipment design firm founded in 1955. The firm has designed facilities for a wide range of clients and project types. In June 2022, the Wellesley Facilities Management Department (FMD) engaged CMA to perform a study of the kitchen of the Tolles Parsons Senior Center. Specifically, CMA was to study reported problems with the existing kitchen, make suggested modifications/improvements and summarize this work in this report.

The New Senior Center opened in October of 2017. From its inception, the kitchen has not been able to be used to its fullest potential due to Health Department concerns with the way the kitchen was designed and built. The study objective was to determine what steps must be taken to improve the operational efficiency of the kitchen and make recommendations for changes to bring the kitchen into compliance with current codes as they relate to public health.

For the purposes of this report, when the health code is referenced, we are citing requirements of the *Federal Food Code*, 2023 edition, published by the FDA, as well as the *Merged Massachusetts Food Code*, 2013 edition. We also reference the *National Sanitation Foundation* (NSF), which is an independent governing body that develops standards for foodservice equipment and facility design. All equipment in commercial kitchens must be built in accordance with NSF standards as a requirement of the food code.

In addition to the physical attributes of the commercial kitchen; another very important aspect of the Food Code is a requirement for the proper **management** of such facilities. Kitchen staff need to be trained in the proper procedures for food handling, allergen awareness, and other sensitive matters set in place to protect the public which will be consuming the food. These requirements come with certifications that are overseen and annually inspected by the Wellesley Health Department. The Wellesley Council on Ageing (COA) does not have a person or entity responsible for the oversight of the day-to-day kitchen operations. This missing element will need to be addressed as part of the kitchen coming on line.

Study Goals and Priorities

As part of this feasibility study of the kitchen; multiple meetings were held to first establish a Kitchen Program Statement, and then follow up meetings with the (COA) and the Senior Center Staff to identify and finalize the anticipated goals. The goals were reviewed and prioritized as a way to start understanding the impact these program requirements may have on proposed changes to the existing kitchen design.

Below is a ranking of specific programming priorities as determined by the COA. These priorities were numerically ranked by the COA with one (1) being *most* important and five (5) being the *least* important, when considering feasibility of implementing these programmatic goals within the existing kitchen footprint (i.e., no addition or expansion of the building).

From the first meeting with COA, it was expressed that having a qualified person or entity to supervise, schedule, and manage the kitchen operations would be a high priority - regardless of any proposed modifications. This position was stated independently by both the Health Department representatives and Crabtree McGrath, as a critical requirement to be able to utilize the kitchen to its fullest potential.

COA Goals

- COA's expressed goal is to have a "commercial kitchen" after this project is completed.
- Maximum capacity of the Multi-Purpose (MP) room is 96 people without tables and 75 people with tables, although in most cases 50 people will be the more realistic capacity.
- Small events with about 50 guests should be able to be handled with in-house staff. Larger events will need the resources of an outside caterer.
- Almost all lunches are currently made off-site and brought into the kitchen and served. Bringing this function in house is desirable.
- CMA stated that a kitchen cannot be all things to all people - it will have defined limitations on what can be prepared and served.
- Management of the food preparation and serving operations in the kitchen area is an important concern for the Health Department. An onsite *Serve Safe*-certified kitchen manager during operating hours is a requirement of the Health Department.
- If operating budget of the Senior Center does not support the hiring of an employee to manage the kitchen operations, the kitchen must have the capacity to allow the hiring of an organization that brings in the prepared food, obtains the required permits from Health Department, and will be responsible for all aspects of the food they bring and serve.
- The kitchen must have the ability to "expand food offerings" in the future, regardless of how the management of the kitchen operation unfolds.

COA Priorities

Hot Meals - *Priority 1*

- Offering a hot lunch four days per week
- Daily lunch and occasional dinners
- Menu to include but not limited to pizza, spaghetti dinners, and soups.

Breakfast - *Priority 2*

- Intermittent breakfast offered as schedule allows, but generally once per week
- Standard (preset) menu – not cooked to order but on varying menu

Cooking Demonstrations - *Priority 2*

- Intermittent use as schedule allows
- Utilize the kitchen to support cooking demonstrations, tastings, and other special teaching functions.

- CMA initial opinion is that this program would be limited based on available space in kitchen and will require strategies to expand into the Dining Room.
- COA could consider adding cameras and monitors to help attendees better observe demonstrations. It was suggested that Wellesley Media be contacted by COA.

Events: Celebrations, Birthdays and similar functions - **Priority 3**

- Intermittent use as schedule allows
- Utilize the kitchen to offer refreshments and food support to the dining room.
- Culturally themed meals/events
- Cheese/wine tastings
- Holiday meals
- Dinner with movies or lectures

Bake Shop Retail Space - **Priority 5**

- Prepare baked goods and offer them for sale in a café retail space.
- Provide a display case and retail transaction area outside the kitchen.

Meals on Wheels Program - **Priority 5**

- Currently outside vendors bring in food which is heated up in kitchen and delivered by “Service Leave” volunteers on Wednesdays. About 10 meals delivered
- COA goal is to have the ability to make meals in kitchen (concurrent with regular hot lunches) and then package and deliver the daily meal to those without the ability to utilize the COA meals in person.
- The preparation of ten to twenty-five meals per week is expected.

Existing Conditions

Finishes

The finishes within the kitchen are in excellent condition and with little to no signs of wear and tear. The walls are lined with fiberglass paneling making for a smooth, easily cleaned surface. The ceiling is a smooth lay in tile and the floors are a monolithic epoxy floor system with the appropriate coving at junctions where floor meet the walls. The characteristics mentioned above are requirements of the health code and are in place to aid in maintaining and cleaning of surfaces within the kitchen.

Commercial Foodservice Equipment

Although less than six years old, the majority of the equipment is in “new” condition, having experienced little actual use. All the equipment is NSF certified and in compliance with that aspect of the code; however, placement and style of some pieces of equipment are not ideal and will require that adjustments be made. For example, the placement of the three-compartment wash sink is adjacent to the cooking area. Refer to (Appendix I) for a plan of the existing kitchen. These two functions require adequate separation because of the nature of their purpose and to prevent the unintended cross contamination of clean and soiled utensils and surfaces.

Storage

There are different types of storage. Refrigerated, frozen, and room temperature storage (for dry goods and utensils). The current refrigerated and frozen storage consists of one single door reach-in unit for each. Because the COA does not have an established menu, it is not clear if this quantity is adequate. However; in CMA's opinion, additional refrigerated storage is needed. Our assessment found that the storage of ready-to-use refrigerated foods is needed. This allows for ready-to-eat food to be stored away from bulk food, which is not ready to be consumed and still in a state of needing to be washed and prepared for consumption. We found the capacity of frozen storage to be adequate.

The room temperature dry storage is nonexistent. According to the FMD, at one point during design of the Senior Center, the room planned to be used for dry goods storage was eliminated to make space for electrical service equipment. This was likely done by the design architect without realizing the impact this change would have on regulatory compliance with the Health Code. As a result, the lack of dry goods storage was one of the concerns raised by the Health Department.

Sinks

Some of the equipment that is in place needs to be modified to be more compatible with the realities of this type of kitchen. For example, the mechanical dishwasher is significantly oversized for this kitchen. With space at a premium in the kitchen, the available square footage for this function should be better utilized. Another issue is the three-compartment sink. The sink bowls are not adequately sized to accommodate the larger size pans used in the convection oven. This is also a code requirement that must be addressed.

Other sinks required in the kitchen include a dedicated hand washing sink, dedicated food preparation sink, and a mop sink. The mop sink exists and has been identified as being adequate for this facility. With regard to the hand sinks, there is only one available for the entire kitchen. It is placed on one end of the kitchen leaving the opposite end of the kitchen without a convenient option for washing hands. The code requires that hand washing sinks be visible and convenient to use to encourage frequent hand washing.

The dedicated food preparation sink configuration is poorly designed. The front has a raised rolled edge and the sink bowl is very deep making it difficult to use. When used as a work surface, the rolled raised edges impede common tasks such as using a cutting board or general counter work.

Cooking Equipment

The existing cooking equipment consists of a single deck commercial convection oven. Adjacent to the oven is an eight-burner range that has one additional oven below the burners. Placed over four of the burners on the range is a portable griddle. In general, this equipment is typical and appropriate and able to accommodate a wide variety of menu offerings. However, in our opinion a more well-rounded selection for the eight-burner range would have been recommended at the time of design. Replacing the range now is not recommended as it is in almost new condition. In the future, consideration should be given to replacing the unit with one that has a configuration that is more in alignment with the eventual menu.

The convection oven is a common piece of equipment and is typically the main cooking appliance in the kitchen. At the moment it's a single deck unit, but an additional deck can be added in the future should the cooking volume warrant its addition.

Counters and Work Tables

Across from the cooking equipment is an island style work table that is poorly equipped. Typically found attached to these work islands is refrigerated storage for food that has been prepared and ready to be used for cooking or prepared to be sent to the consumer – such as ingredients to be used in a cold sandwich or to make an omelet. Both require that ingredients be held in a refrigerated state until it's time to be used. This feature is missing along with other features such as over shelves. The distance between the counter and the cooking appliances is also too narrow. Additional space would provide for a safer cooking space in front of the convection oven.

There is a serving counter that is attached to a large wall opening. The counter is equipped with hot food holding wells and a food shield that is there to protect the food that was anticipated to be on display. We found that the sneeze guard is not adequate and does not offer an adequate level of protection. The shields are not compliant with current NSF standards for food shields, since it does not offer top and side protection. Additionally, through various discussions for how the space is to be used, it was determined that the hot food wells will not be utilized. At this point, the wells occupy valuable work surface area and provide no benefit.

Proposed Improvements

Many targeted improvements have been identified as being needed to meet the COA's goals and priorities. These proposed modifications would bring the kitchen into compliance with modern code standards, address Health Department concerns and significantly improve the overall ability/function of the kitchen to prepare meals and serve the community going forward.

Dry Storage

The first priority is to create a dry storage room. We propose that this be done by taking part of the existing multipurpose storage room, where chairs and tables are present stored. Many of these chairs and tables are not needed on a regular basis and could be moved to the attic for storage, which would "free up" space. By constructing a partition to segregate part of the existing room, we will be able to provide dedicated kitchen storage room. The room can be accessed from the kitchen and secured. As seen in the proposed floor plan (Appendix II), this scheme has minimal impact on the existing infrastructure and solves this critical need utilizing existing space. The room would be fitted with NSF complaint shelving designed to be used with food storage.

Commercial Foodservice Equipment

We propose adding additional refrigerated storage capacity and work surfaces that can be used as work stations during food preparation. One method to do this is to add a work top refrigerated base as seen in the proposed floor plan (Appendix II). This would provide an additional thirteen cubic feet of refrigerated storage and four more lineal feet of horizontal work surface.

Updating the work island is critical to improving the function of the kitchen. We suggest a portable work table to allow the cooks to position the table as needed to suite the conditions of the day. Adjacent to the table we propose a refrigerated counter that will hold prepared food in its base as well as openings in its top. This unit would be placed across from the existing range and offer convenient placement of ingredients for a variety of cooking or cold food preparation tasks.

The existing serving counter is proposed to be removed and replaced with mobile counters. The mobility of the counters will provide for flexibility to widen the working space when needed based on changing functions/events. As part of this modification, the existing (non-bearing) wall opening would be extended to the floor. This would allow the serving counter to be pushed out into the seating space in the event that the kitchen wants to function for cooking demonstrations. Doing this allows interested guests to gather around the demonstration counters without having to go into the kitchen, where only trained/certified staff can have access. Another benefit of this modification is that it would have a counter function, allowing for plating tables for larger events. For example, if an outside caterer were to be hired to provide a sit-down dinner event for a large capacity crowd, then the counters could be used for plating and the large opening used for a free flow of serving staff to access the kitchen through a wide free flowing opening.

Finally, the counters would have an enclosed base, so that the bottom cabinet can be used for storage of plates, utensils, glasses, and other non-food storage needs.

Sinks

Replacing the existing food preparation sink with a work table that includes a sink within it will provide for additional work surface and a right sized sink bowl. In addition, we suggest relocating it to the area just to the right of the existing range. The work surface adjacent to the range will be useful and when potable water is needed it would be directly adjacent to the cooking appliance. Refer to (Appendix II) for the proposed plan.

Modifying and consolidating the washing area is a critical part of improving the function of the kitchen. The pot sink bowls will need to be sized to allow a baking sheet pan to lay flat in the sink bowls fully submerged. This is a code requirement that is currently not being met. On one end of the sink, we propose a smaller, commercial-grade, under counter dish washer. This will be used for small utensils and china. By consolidating the washing area to one zone, we would achieve better separation of this “dirty zone” away from “clean” food preparation zones. This is best practice and good design.

In the dish wash area, we propose closing off one of the doors into the kitchen. This gives us the needed wall space to mount one additional hand washing sink adjacent to the dish washing station. This is a critical need as a dish washer must frequently wash hands when transitioning from handling dirty dishes to handling clean dishes.

Proposed Building Modifications

Vance Architects was engaged by CMA to evaluate the building construction aspects (i.e., non-food services) of the existing kitchen and the proposed modifications, including: code, architectural, mechanical, plumbing, electrical and accessibility. Their report includes a narrative of key building systems and floor plans and is included in Appendix IV. Highlights of the report are:

- Existing conditions plans
- Building and ADA Code Analysis
- Detailed budget estimate

Cost Estimate

The approach being proposed is one of least impact to the equipment and infrastructure while still achieving as many goals as possible. The purpose of the modifications is to achieving a commercial kitchen that can be utilized to its fullest potential and be flexible to accommodate future menu and management adjustment with no additional modifications. See (Appendix V) for estimate details, assumed construction schedule/duration, and escalation.

New Foodservice Equipment \$90,000.00
(Assumed purchased by Town directly off Sate Contract -GRO40)

Work top Refrigerator
Island refrigerator with ingredient top
Work top island table
(2) mobile counters with storage bases
Preparation table with sink
Three compartment wash sinks
Under counter dishwasher
(4) Shelving units
Delivery and Installation

Kitchen Construction (To be Bid) \$170,662.00

Demo of existing equipment
Plumbing reconfiguration
Electrical reconfiguration
Architectural work to include wall panels and new overhead door.
Relocation of vestibule door

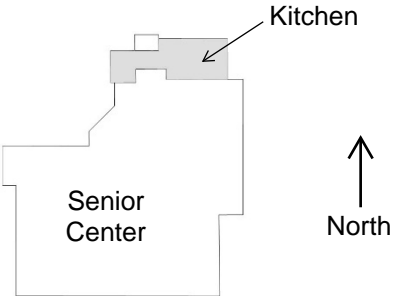
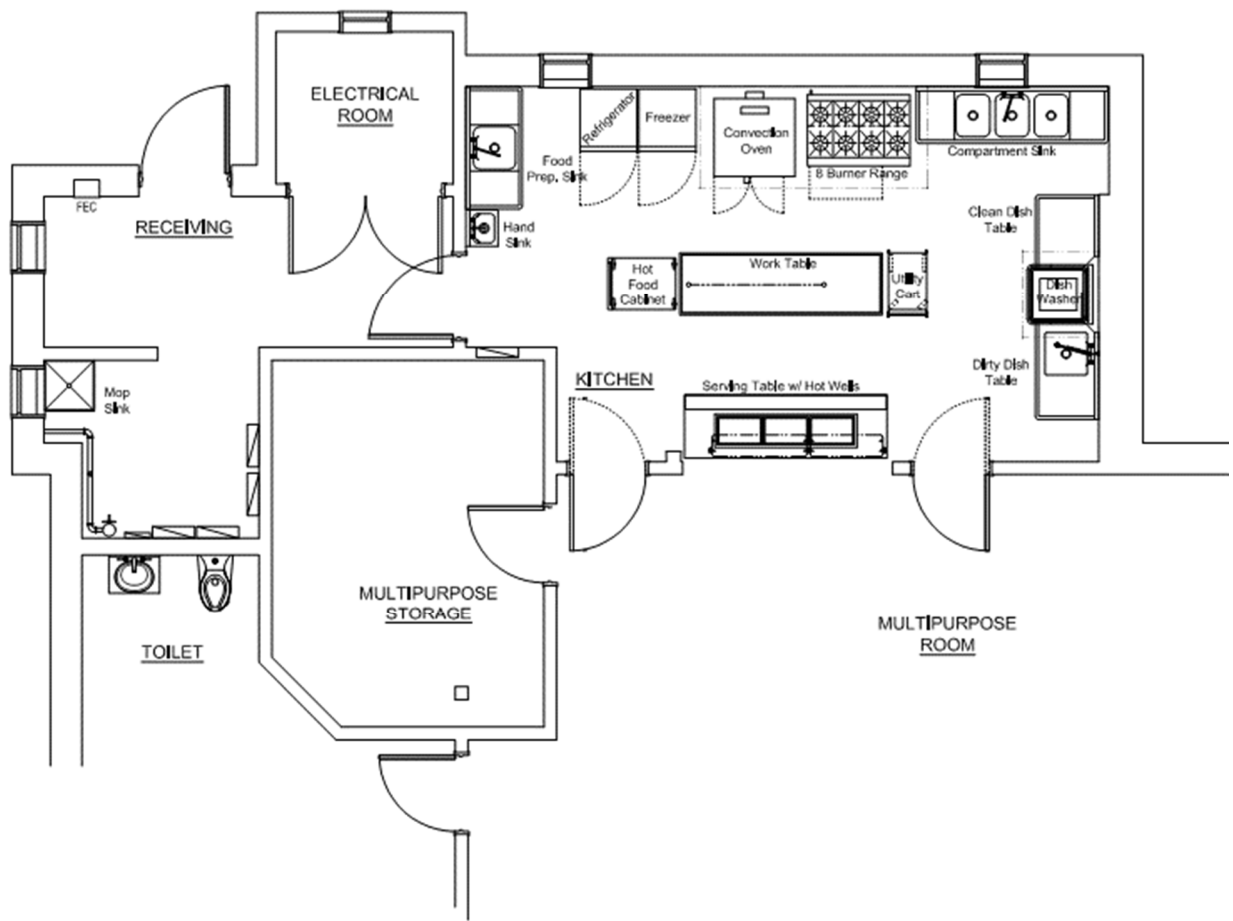
General Conditions, Insurance, Bond, and Fees\$81,535.00

Design, Bidding and Construction Administration Services 40,000.00

Owner Contingency (20%)\$50,439.00

Total Project Cost (Equipment and Construction) = \$342,636.00

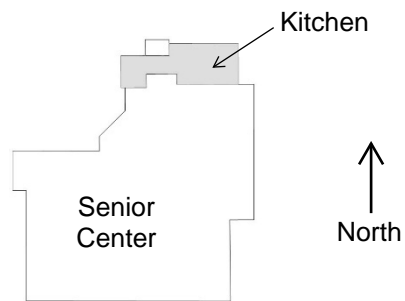
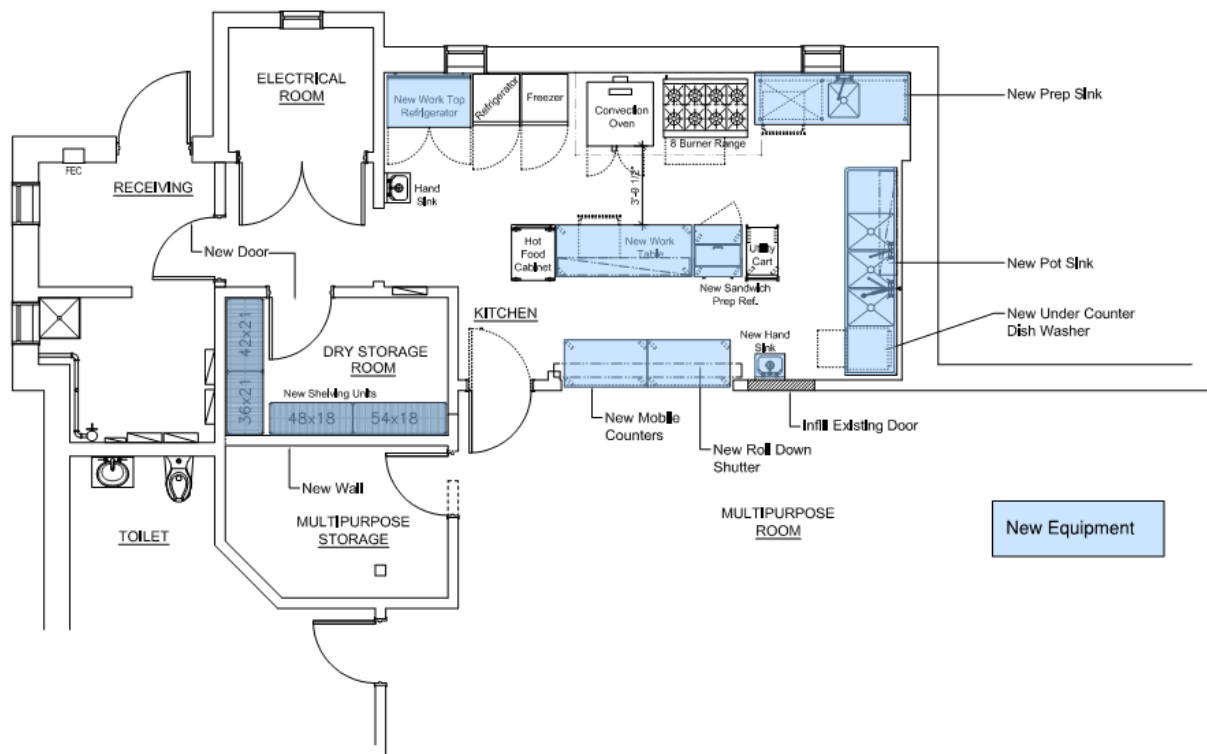
Appendix I
Existing Equipment Plan



Key Plan

Appendix II

Proposed Equipment Plan



Key Plan

Appendix III Existing Condition Photos



Center Work Island



Serving Counter



Preparation Sink



Cooking Line



Dish Washer



Pot Wash Sink

u • r • b • a • n
determination

WELLESLEY COUNCIL ON AGING
Tolles-Parsons Center
500 Washington Street
Wellesley, MA
Existing Building Investigation and Evaluation Report
9/29/23



INTRODUCTION

The Wellesley Council on Aging (COA) has engaged Vance Architects, as a consultant to CMA, to design alterations to their existing kitchen in the Tolles-Parsons Center at 500 Washington St. The area of the kitchen is 622 sf and the overall building area is about 12,000 sf. This document will serve as the “Existing Building Investigation and Evaluation Report” required by 780 CMR Amendment to Chapter 34 section 104.2.2.1.

9 ELIZABETH STREET MATTAPAN, MA 02126 (617) 750-0402

SCOPE of WORK:

Minor modifications to the kitchen will improve its efficiency and convenience. The existing half-wall pass-through will be replaced and an adjacent door removed. The service sinks and prep sink will be relocated and a new dishwasher and sandwich prep refrigerator installed. The existing multi-purpose storage room will be subdivided to create a dedicated dry storage room for the kitchen back-of-house. A new roll-down shutter will be installed at the opening between the kitchen and adjacent dining area.

BUILDING CODE:

The proposed work is subject to the requirements of the International Existing Building Code (IEBC) 2015 edition. This code report follows the 'Work Area' compliance path of that code. Because the egress from the kitchen will be modified by removing one door the kitchen will qualify as "work area", and the level of work will fall within the definition of "Alterations Level 2". The work area comprises less than half of the first-floor area.

Use Group: B & A-3

Construction Type: IIIB

The building contains the following uses:

FIRST FLOOR

- Reception/Administrative suite
- Kitchen
- Multi-purpose room
- Access to the furnished outdoor patio
- Café with seating and self-serve coffee & tea
- Lounge with soft seating, a gas fireplace, and a lending library
- Restrooms

Occupant Load: 119

SECOND FLOOR

The elevator or staircase brings you to the second floor where you will find:

- Card and game room with two pool tables
- Flexible activity rooms
- Fitness center equipped with exercise machines and free weights
- Dance studio
- Social Services office
- Restrooms

Occupant Load: 102

Fire Protection:

The building is fully sprinklered with annunciator alarm system. No upgrades are required to either system. Some A/V annunciation devices may be relocated.

Egress:

The proposed work will not alter egress location, capacity or occupant loads in the building, other than a door previously used for service to and from the kitchen. Two means of egress from the kitchen will remain for employees.

Electrical:

- Kitchen areas shall have a minimum of two duplex receptacle outlets.
- Newly installed receptacle outlets shall be provided with ground fault circuit interruption as required by NFPA 70. Existing outlets are not required to be retrofitted.

Mechanical:

No new equipment will be installed and no alterations will occur.

Energy Conservation:

811.1 Minimum requirements. Level 2 alterations to existing buildings or structures are permitted without requiring the entire building or structure to comply with the energy requirements of the International Energy Conservation Code. The alterations shall conform to the energy requirements of the IECC as they relate to new construction only. As stated above this is a Level 2 project. This scoping statement holds true even in Stretch Code communities, of which Wellesely is one.

Accessibility:

The kitchen is an employee-only space. The cost of proposed work is expected to exceed \$100,000 but will be less than 30% of the full and fair cash value of the building (approximately \$7M per FMD). The Tolles-Parsons Center is provided with an accessible entrance and accessible restrooms in compliance with 521 CMR. There are accessible drinking fountains on each floor but no public telephones in the building.

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Appendix V

Architectural Plans

[illegible]

**WELLESLEY TOLLES PARSONS
CENTER**
500 WASHINGTON ST WELLESLEY, MA 02482

PROPOSED KITCHEN RENOVATION

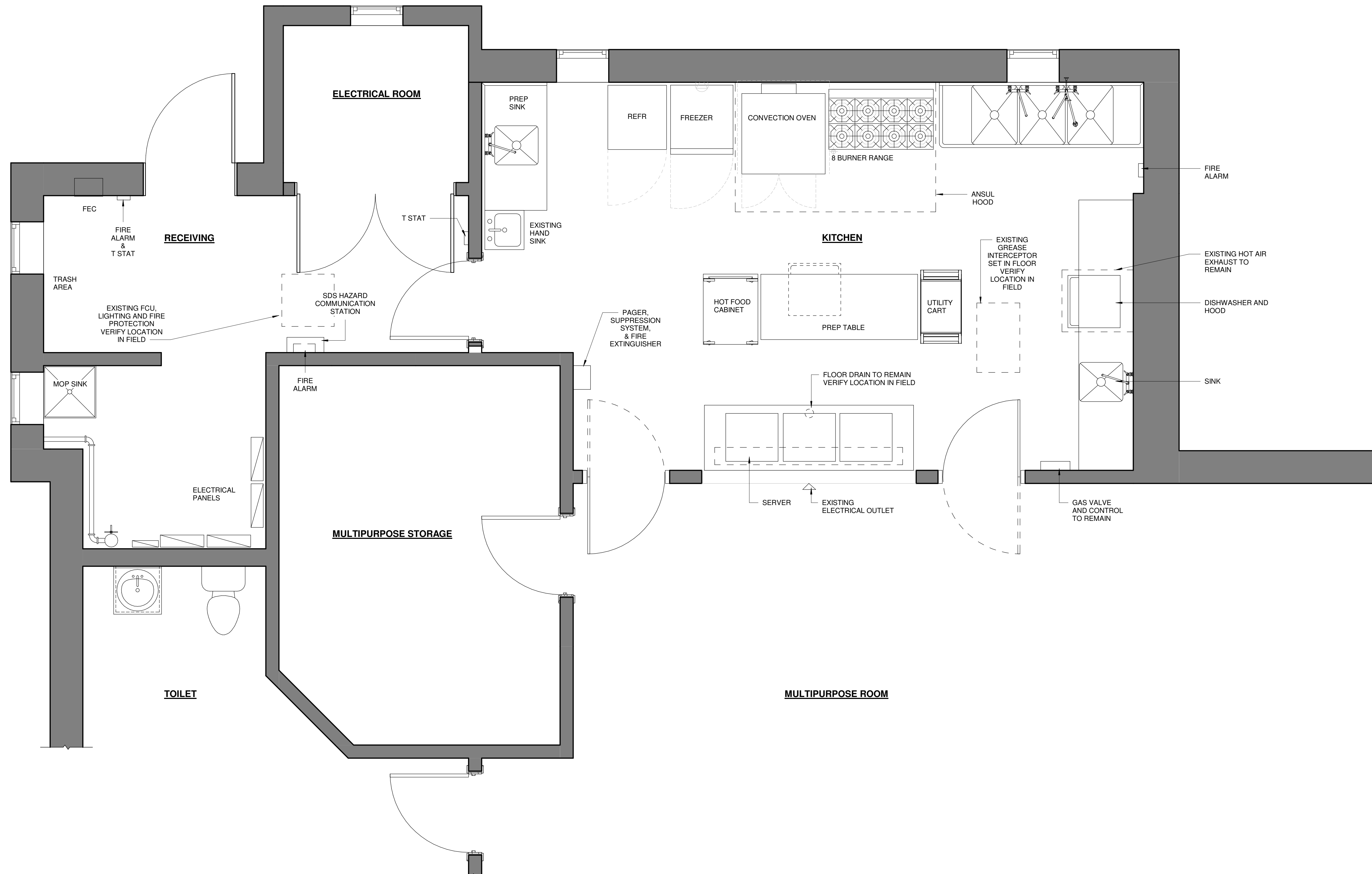
EXISTING CONDITIONS

DATE:	AUGUST 25
DRAWN BY:	Author

DRAWING NUMBER

A100

DB NUMBER # C144

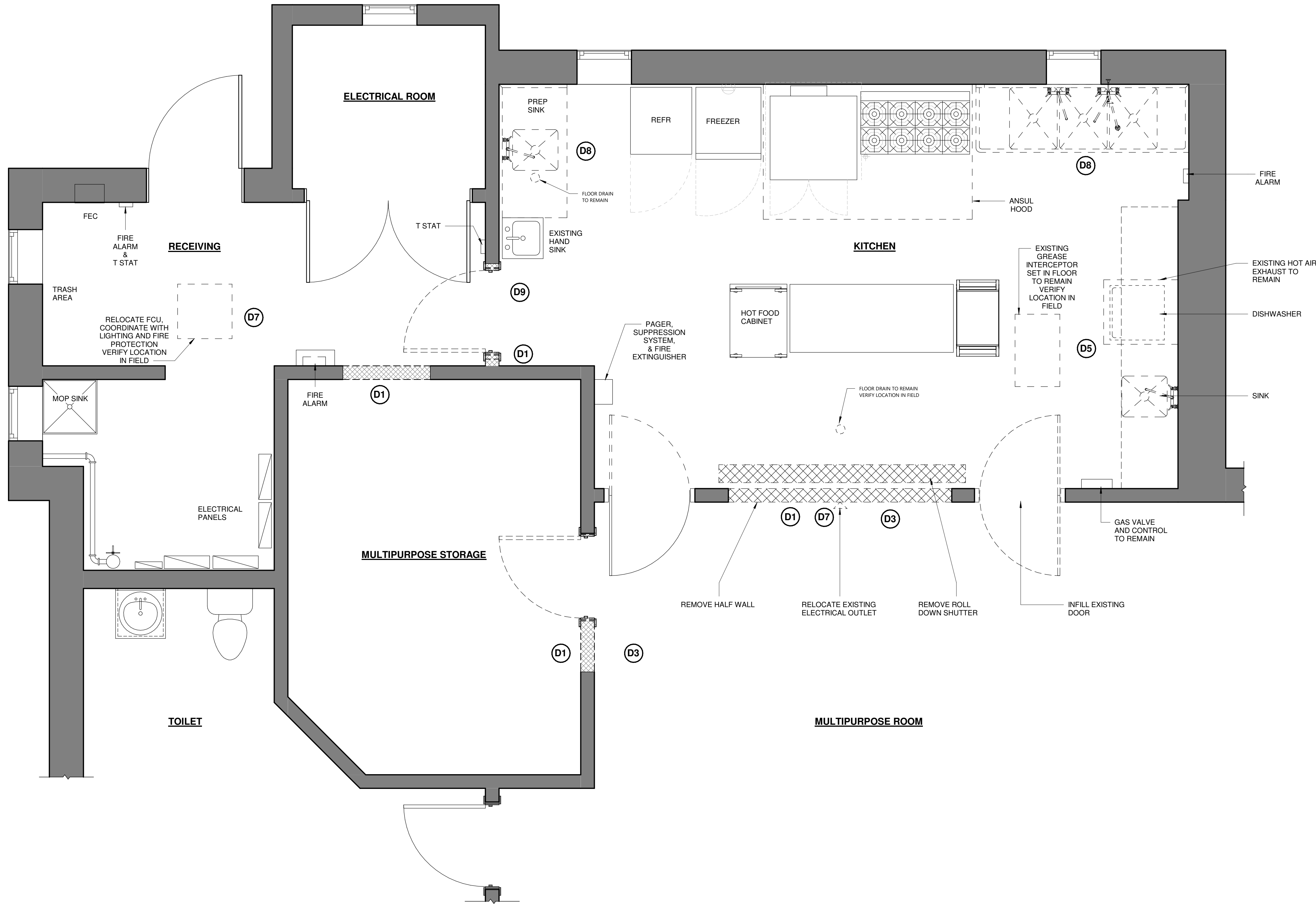


1 FIRST FLOOR - EXISTING
Scale: 1/2" = 1'-0"

C:\Users\jared\Documents\500 Washington Street Wellesley, REV 1_V20_Central Wellesley.dwg

1 FIRST FLOOR - DEMOLITION

Scale: 1/2" = 1'-0"



DEMO LEGEND

- EXISTING WALL TO REMAIN
- DASHED LINES INDICATE ITEMS TO BE DEMOLISHED AND REMOVED. ALL ELEMENTS ARE NOTED EXCEPT FOR INTERIOR NON-LOAD BEARING PARTITION SYSTEMS AND ASSOCIATED OPENINGS WHICH ARE TO BE REMOVED IN THEIR ENTIRETY.
- DEMOLISH AND REMOVE DOOR AND HARDWARE COMPLETELY UNLESS NOTED OTHERWISE
- EXISTING LOAD BEARING INTERIOR WALL
- WORK NOTES, REFER TO "DEMOLITION CODED NOTES"

GENERAL DEMO NOTES

- SEE ALL DRAWINGS FOR ADDITIONAL NOTES AND SPECIFICATIONS.
- THE DEMOLITION CONTRACTOR IS RESPONSIBLE FOR FAMILIARIZING THEMSELVES WITH THE BUILDING RULES AND REGULATIONS BEFORE AND DURING THE COURSE OF THE PROJECT. SHOULD A CONFLICT ARISE BETWEEN THE CONTRACT DOCUMENTS AND THE BUILDING RULES, THE CONTRACTOR IS TO NOTIFY THE DESIGNER IMMEDIATELY. BUILDING RULES AND REGULATION SHALL GOVERN EXCEPT WHERE THEY ARE IN CONFLICT WITH APPLICABLE CODES AND ORDINANCES.
- GENERAL CONTRACTOR TO COORDINATE ALL PHASES OF DEMOLITION FOR PROJECT AND NOTIFY THE ARCHITECT OF ANY DISCREPANCIES OR CONFLICTING CONDITIONS WHICH WOULD INTERFERE WITH THE SATISFACTORY COMPLETION OF THE WORK, PRIOR TO THE START OF DEMOLITION.
- GENERAL CONTRACTOR TO PROVIDE TEMPORARY POWER AND LIGHTING THROUGHOUT COURSE OF JOB WHERE REQUIRED.
- FIRE AND SMOKE DETECTION SYSTEM (EXISTING) TO REMAIN IN OPERATION DURING DEMOLITION AND CONSTRUCTION INCLUDING ALL STROBES.
- DO NOT REMOVE ANY BUILDING CLASS "E" FIRE PROTECTION SIGNALS OR EQUIPMENT, UNLESS OTHERWISE NOTED. PROTECT AS REQUIRED FOR DURATION OF THE JOB.
- SEE ENGINEERING DRAWINGS FOR THE REMOVAL OF EXISTING A/C UNITS, IN ADDITION CONSULT WITH BOTH THE BUILDING MANAGEMENT/ LANDLORD AND THE DESIGNER PRIOR TO ITS REMOVAL.
- SEE ENGINEERING DRAWINGS AND NOTES FOR ADDITIONAL DEMOLITION REQUIREMENTS WHEN REFERRING TO HVAC, SPRINKLER, PLUMBING, ELECTRICAL, FIRE ALARM AND COMMUNICATION.
- ANY AND ALL ELECTRICAL/DATA AND TELEPHONE DEVICES, WIRING, CABLES, CONDUITS, ETC. TO BE REMOVE SHALL BE REVIEWED BY BUILDING MANAGEMENT, CLIENT CONSULTING ENGINEER AND ANY OTHER CONSULTANT DEEMED NECESSARY PRIOR TO ANY WORK.
- ANY REMOVAL OF SUCH ELECTRICAL EQUIPMENT SHALL BE DONE IN SUCH A WAY AS TO ALLOW THE OPERATIONS OF ADJACENT FLOORS TO CONTINUE WITHOUT INTERRUPTION OF ANY SERVICE DURING DEMOLITION AND CONSTRUCTION. THE CONTRACTOR SHALL TAKE ALL PRECAUTIONS NEEDED IN ORDER TO COMPLY WITH THIS REQUIREMENT.
- DEMOLITION CONTRACTOR TO CONSULT WITH BUILDING MANAGEMENT WHEN REMAINING CABLES THAT MAYBE ACTIVE. IF SERVICE IS DISRUPTED CONTRACTOR TO INCLUDE ALL REPAIRS AS REQUIRED TO ANY CABLES AND CONDUITS.
- PRIOR TO DEMOLITION, G.C. TO REVIEW WITH VOICE/DATA CONSULTANT FOR THE REMOVAL OF ANY AND ALL VOICE/DATA CONDUIT, CABLES AND EQUIPMENT.
- GENERAL CONTRACTOR IS RESPONSIBLE FOR DEMOLITION AND REMOVAL OF ALL DEBRIS AND DISCARDED MATERIALS AND/OR EQUIPMENT AS INDICATED WITHIN THE SPACE.
- GENERAL CONTRACTOR TO COORDINATE WITH THE BUILDING MANAGEMENT AND CLIENT AS TO THE PROTECTION AND/OR STORAGE OF ANY ITEMS TO BE SAVED FROM DEMOLITION.
- GENERAL CONTRACTOR IS RESPONSIBLE TO PROTECT ALL EXISTING ITEMS TO REMAIN (I.E. PLUMBING FIXTURES, WINDOWS, CONVECTOR COVERS, ETC.) THROUGHOUT THE COURSE OF THE JOB.
- GENERAL CONTRACTOR MUST PROVIDE ALL REQUIRED PROTECTION TO ALL SURROUNDING AREAS THROUGHOUT COURSE OF THE DEMOLITION AND CONSTRUCTION.
- GENERAL CONTRACTOR IS RESPONSIBLE TO REPAIR AND/OR REPLACE ANY DAMAGE IN THE SURROUNDING AREAS CAUSED BY DEMOLITION AND CONSTRUCTION IN "AREA OF WORK".
- ALL EXISTING WALLS, COLUMNS, & PERIMETER PIERS TO REMAIN IN "AREA OF WORK" ARE TO BE PATCHED AND REPAIRED TO RECEIVE CONSTRUCTION TO REMAIN.
- GENERAL CONTRACTOR TO PATCH ALL SCAR JOINTS AS REQUIRED ON EXISTING CONSTRUCTION TO REMAIN.
- GENERAL CONTRACTOR IS TO COORDINATE WITH BUILDING MANAGEMENT THE USE OF ELEVATORS AND SERVICES, AND TO CONFORM TO ALL BUILDING REGULATIONS WITH REGARD TO DEMOLITION.
- IMMEDIATELY CLEAN AND REMOVE ALL DEBRIS FROM PUBLIC CORRIDORS AND LOBBIES AFTER DEMOLITION AND BEFORE COMMENCEMENT OF THE NORMAL WORK DAY.
- ALL ABANDONED POKE THROUGHES IN THE SLAB SHALL BE PATCH AND FILLED PER STANDARD AS STATED IN THE BUILDING RULES AND REGULATIONS, AND PER ALL LOCAL CODES.
- DEMOLITION CONTRACTOR TO REMOVE ANY AND ALL DOORS, FRAMES AND HARDWARE IN THE EFFECTED AREAS AND CONSULT WITH BUILDING MANAGER FOR ANY DOORS/FRAMES OR HARDWARE THAT THE LANDLORD MIGHT WANT TO REUSE.
- REMOVE AND CAP ALL ELECTRICAL AND DATA NOT BEING REUSED IN AREAS OF WORK. COORDINATE WITH ELECTRICAL DRAWINGS.
- COORDINATE ALL CEILING WORK INCLUDING LIGHTING, FIRE ALARM, HVAC AND SPRINKLER WITH NEW WORK.
- ALL SURFACES OR FINISHES TO REMAIN, IF DAMAGED DURING DEMOLITION OR ANY STAGE OF THE WORK SHALL BE REPAIRED BY THE GENERAL CONTRACTOR AT THEIR OWN EXPENSE TO "LIKE NEW" CONDITION. IT SHALL BE THE GENERAL CONTRACTOR'S RESPONSIBILITY TO DOCUMENT ANY PREEXISTING DAMAGE AND NOTIFY THE DESIGNER OF ANY SUCH DAMAGE PRIOR TO PRICING OR BIDDING.

DEMOLITION PLAN NOTES

- DEMOLISH PARTITIONS AS NOTED IN PLAN INCLUDING, DRYWALL, FRAMING, AND FINISHES.
- REMOVE EXISTING FLOOR FINISHES AND UNDERLAYMENT TO EXISTING SUBFLOOR.
- REMOVE EXISTING WALL BASE, CHAIR RAIL, AND OTHER DECORATIVE MOLDINGS AND TRIM, UON.
- REMOVE EXISTING MILLWORK, UON.
- REMOVE EXISTING APPLIANCES, UON.
- REMOVE MECHANICAL DEVICES AND ACCESSORIES, UON. REFER TO MECHANICAL DRAWINGS.
- REMOVE ELECTRICAL EQUIPMENT, DEVICES, LIGHTING FIXTURES, SWITCHES, RECEPTACLES AND OTHER ACCESSORIES, UON. REFER TO ELECTRICAL DRAWINGS.
- REMOVE PLUMBING EQUIPMENT, FIXTURES AND ACCESSORIES, UON. REFER TO PLUMBING DRAWINGS.
- EXISTING FIRE ALARM DEVICES, PULL STATIONS, HORNS, STROBES AND OTHER ACCESSORIES TO REMAIN AND BE SECURED IN PLACE. REFER TO FIRE ALARM DRAWINGS.
- EXISTING ABANDONED PROTRUSIONS INCLUDING NAILS, HANGERS, AND OTHER MISC. FASTENERS OR ASSEMBLIES TO BE REMOVED.

REV #	DATE	DESCRIPTION
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WELLESLEY TOLLES PARSONS
CENTER
500 WASHINGTON ST WELLESLEY, MA 02482
PROPOSED KITCHEN RENOVATION

DEMO PLANS

SCALE:	As indicated
DATE:	AUGUST 25TH, 2023
DRAWN BY:	EMW
DRAWN BY:	CV

DRAWING NUMBER

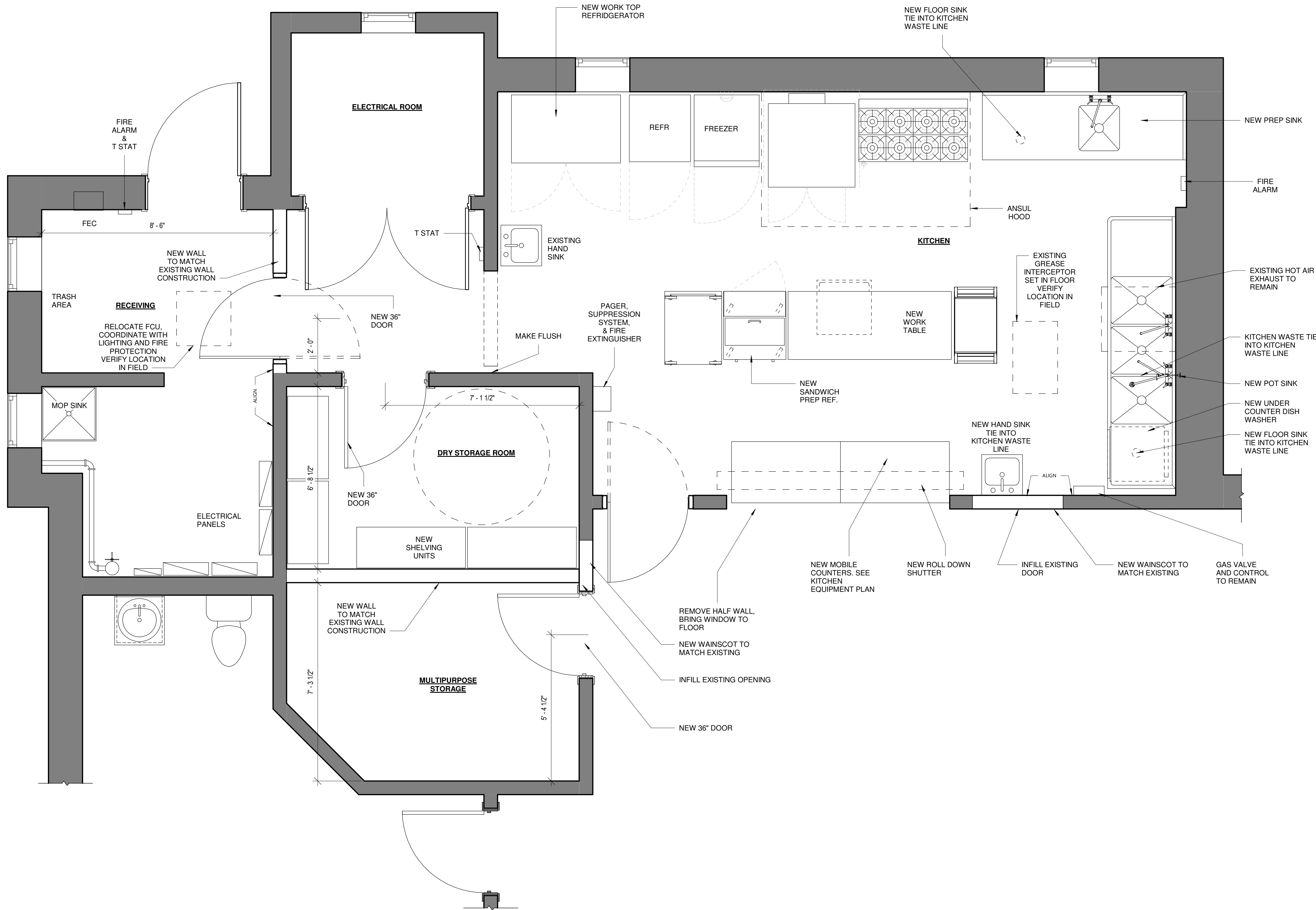
A101

JOB NUMBER # C144

C:\Users\jared\Documents\500 Washington Street Wellesley, REV 1_V02_Central_wellesley.dwg

1 FIRST FLOOR - PROPOSED

Scale: 1/2" = 1'-0"



GENERAL NOTES

1. ALL DIMENSIONS ARE SHOWN TO FACE OF NEW FRAMING, UNLESS OTHERWISE NOTED. USE WRITTEN DIMENSIONS DO NOT SCALE.
2. ALL DIMENSION LINES SHOWN ARE TO CENTERLINE OF DOORS AND WINDOWS UNLESS OTHERWISE NOTED.
3. SEE STRUCTURAL DRAWINGS FOUNDATIONS, FOOTINGS, AND FRAMING DESIGN.
4. PROVIDE FIRE RATED BOARD BEHIND ALL RECESSED ITEMS IN RATED WALLS TO MAINTAIN CONTINUITY OR RATING.
5. PROVIDE SPRAY FOAM INSULATION AT ALL PIPE CHASES AND PLUMBING WALLS FOR FULL DEPTH OF CAVITY AND FULL HEIGHT OF THE CHASE, TYP.
6. DOOR FRAME ROUGH OPENINGS SHOWN 2" LARGER THAN DOOR WIDTH - COORDINATE ACTUAL DOOR ROUGH OPENING WITH DOOR SUPPLIER.
12. PATCH EXISTING SUBFLOOR BOARD SHEATHING AT FLOORS TO MATCH THICKNESS OF EXISTING SHEATHING, UNLESS OTHERWISE NOTED. PROVIDE MINIMUM 3/4" T&G PLYWOOD.
13. AT ALL EXISTING EXTERIOR AND INTERIOR WALLS, SHIM STUDS, PLATES AND OTHER FRAMING AS REQUIRED TO MEET ADJACENT WALL THICKNESS AND PROVIDE SMOOTH, CONTINUOUS WALL FINISH.

REV #	DATE	DESCRIPTION
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WELLESLEY TOLLES PARSONS

CENTER

500 WASHINGTON ST WELLESLEY, MA 02482

PROPOSED KITCHEN RENOVATION

PROPOSED FLOOR PLAN

SCALE:	As indicated
DATE:	AUGUST 25TH, 2023
DRAWN BY:	Author
CHECKED BY:	Checker

DRAWING NUMBER

A102

JOB NUMBER

C144

*GENERAL AND OR SUB CONTRACTOR SHALL VERIFY ALL DIMENSIONS PRIOR TO ORDERING MATERIALS AND STARTING CONSTRUCTION. ALL STATE AND LOCAL BUILDING CODES SHALL BE ADHERED TO, ANY DISCREPANCIES SHALL BE BROUGHT TO THE OWNER OR VANCE ARCHITECTS ATTENTION. ALL DIMENSIONS ARE TO BE TAKEN FROM NUMERIC DESIGNATIONS ONLY; DIMENSIONS ARE NOT TO BE SCALED OFF OF THE DRAWINGS. UNKNOWN DIMENSIONS OR CONFLICTS SHALL BE VERIFIED BY ARCHITECT.



Appendix VI

Construction Cost Estimate (PM&C)

Schematic Design Estimate

Wellesley Senior Center Kitchen Renovation

Wellesley, MA

PMC LLC
20 Downer Avenue, Suite 5
Hingham
MA 02043
(ph) 781-740-8007
(f) 781-740-1012

Prepared for:

Vance Architects
September 18, 2023



Wellesley Senior Center
Kitchen Renovation
Wellesley, MA

18-Sep-23

Schematic Design Estimate

MAIN CONSTRUCTION COST SUMMARY

	Construction Start	\$/SF	Estimated Construction Cost
	Nov-25		
Kitchen Renovation			\$142,100
<hr/>			
SUBTOTAL TRADE COSTS		\$215.30	\$142,100
Design and Estimating Contingency	10.0%		\$14,210
Escalation	10.1%		\$14,352
<hr/>			
SUBTOTAL			\$170,662
General Conditions & GR's	25.0%		\$42,666
Insurances	2.0%		\$4,267
Bond	1.00%		\$1,707
Fee	15.0%		\$32,895
Building Permit			Assume by Owner
<hr/>			
TOTAL CONSTRUCTION COSTS	Nov-25	\$382.12	\$252,197
<hr/>			
Owner Contingency	20.0%		\$50,439
TOTAL CONSTRUCTION COSTS <i>with Owner's Contingency</i>			\$302,636
<hr/>			



Wellesley Senior Center
Kitchen Renovation
Wellesley, MA

18-Sep-23

Schematic Design Estimate

This Proposed Kitchen Renovation Estimate was produced from drawings prepared by Vance Architects dated August 25th, 2023. Design and engineering changes occurring subsequent to the issue of these documents have not been incorporated in this estimate.

This estimate includes all direct construction costs, general contractor's overhead and profit and design contingency. Cost escalation assumes start dates indicated.

Bidding conditions are expected to be public bidding under C.149 to pre-qualified general contractors, and pre-qualified sub-contractors, open specifications for materials and manufacturers.

The estimate is based on prevailing wage rates for construction in this market and represents a reasonable opinion of cost. It is not a prediction of the successful bid from a contractor as bids will vary due to fluctuating market conditions, errors and omissions, proprietary specifications, lack or surplus of bidders, perception of risk, etc. Consequently the estimate is expected to fall within the range of bids from a number of competitive contractors or subcontractors, however we do not warrant that bids or negotiated prices will not vary from the final construction cost estimate.

ITEMS NOT CONSIDERED IN THIS ESTIMATE

Items not included in this estimate are:

- All professional fees and insurance
- Building Permit costs
- Land acquisition, feasibility, and financing costs
- All Furnishings, Fixtures and Equipment
- Items identified in the design as Not In Contract (NIC)
- Items identified in the design as by others
- Owner supplied and/or installed items (e.g. draperies, furniture and equipment)
- Construction or occupancy phasing or off hours' work - except as noted in the estimate



Wellesley Senior Center
Kitchen Renovation
Wellesley, MA

660 GSF

Schematic Design Estimate

CONSTRUCTION COST SUMMARY IN CSI FORMAT

Subtotal Total \$/SF

DIV. 2 EXISTING CONDITIONS

\$14,930 \$22.62

024100 Selective Demolition

\$14,930

025000 Haz Mat Removal

N.I.C.

DIV. 3 CONCRETE

\$3,500 \$5.30

031000 Concrete

\$3,500

DIV. 4 MASONRY

042000 Unit Masonry

DIV. 5 METALS

\$4,820 \$7.30

055000 Metal Fabrications

\$4,820

DIV. 6 WOODS, PLASTICS & COMPOSITES

\$3,990 \$6.05

061000 Rough Carpentry

\$990

064000 Finish Carpentry/Millwork

\$3,000

DIV. 7 THERMAL & MOISTURE PROTECTION

\$660 \$1.00

070001 Joint Sealants, Waterproofing & Dampproofing

\$660

DIV. 8 DOORS & WINDOWS

\$10,650 \$16.14

081110 Doors, Frames and Hardware

\$5,150

083400 Overhead Rolling Grilles

\$5,500

088000 Glass and Glazing

089000 Louvers

DIV. 9 FINISHES

\$28,900 \$43.79

092900 GWB Assemblies

\$8,770

093000 Tile

095100 Acoustical Tile

\$3,300

096700 Fluid Applied Flooring

\$13,200

099000 Painting

\$3,630

DIV. 10 SPECIALTIES

\$5,350 \$8.11

101100 Visual Display Boards

101400 Signage

102600 Wall Protection

\$5,000

104400 Fire Protection Specialties

\$350

DIV. 11 EQUIPMENT

114000 Food Service Equipment

DIV. 12 FURNISHINGS

123000 Casework

126000 Window Treatments



Wellesley Senior Center
Kitchen Renovation
Wellesley, MA

660 GSF

Schematic Design Estimate

CONSTRUCTION COST SUMMARY IN CSI FORMAT

Subtotal *Total* *\$/SF*

DIV.21 FIRE PROTECTION

210000 Fire Protection

\$3,300

\$3,300

\$5.00

DIV.22 PLUMBING

220000 Plumbing

\$36,300

\$36,300

\$55.00

DIV.23 HVAC

230000 HVAC

\$16,500

\$16,500

\$25.00

DIV.26 ELECTRICAL

260000 Electrical

\$13,200

\$13,200

\$20.00

SUBTOTAL DIRECT (TRADE) COST

\$142,100

\$215.30



Wellesley Senior Center
Kitchen Renovation
Wellesley, MA

18-Sep-23

CSI CODE	DESCRIPTION	QTY	UNIT	UNIT COST	EST'D COST	SUB TOTAL	TOTAL COST
-------------	-------------	-----	------	--------------	---------------	--------------	---------------

INTERIOR KITCHEN RENOVATION

Renovation area

Kitchen Area

TOTAL

660

660 gsf

02 EXISTING CONDITIONS

021500 DEMOLITION

Interior

Selective demolition/Create openings

660

sf

5.50

3,630

Strip/Prep existng flooring for new epoxy flooring

660

sf

5.00

3,300

Sacutting/Trenching for underslab piping

1

ls

4,500.00

4,500

Dust control & protection of existing to remain - allowance

1

ls

3,500.00

3,500

SUBTOTAL

14,930

025000 HAZARDOUS COMPONENTS ABATEMENT

HAZ MAT removal

By Owner

SUBTOTAL

-

TOTAL EXISTING CONDITIONS

\$14,930

03 CONCRETE

031000 CONCRETE

Allowance for floor prep/ patch existng slab

1

ls

3,500.00

3,500

SUBTOTAL

3,500

TOTAL CONCRETE

\$3,500

04 MASONRY

042000 UNIT MASONRY

NR

SUBTOTAL

-

TOTAL MASONRY

\$0

05 METALS

055000 METAL FABRICATIONS

Support for new roll down shutter

1

ls

3,500.00

3,500

Misc. metals allowance

660

gsf

2.00

1,320

SUBTOTAL

4,820

TOTAL METALS

\$4,820

06 WOOD & PLASTICS

061000 ROUGH CARPENTRY

Misc. blocking allowance

660

gsf

1.50

990

SUBTOTAL

990

064000 FINISH CARPENTRY/MILLWORK

Finish Carpentry

Modify/Repair existing wood wainscot

1

ls

3,000.00

3,000

Millwork

NR

SUBTOTAL

3,000

TOTAL WOOD & PLASTICS

\$3,990

07 THERMAL & MOISTURE PROTECTION

070001 WATERPROOFING, DAMPPROOFING & CAULKING



Wellesley Senior Center
Kitchen Renovation
Wellesley, MA

18-Sep-23

CSI CODE	DESCRIPTION	QTY	UNIT	UNIT COST	EST'D COST	SUB TOTAL	TOTAL COST
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INTERIOR KITCHEN RENOVATION

Sealant/fire stopping allowance	660	gsf	1.00	660	
SUBTOTAL					660

TOTAL THERMAL AND MOISTURE PROTECTION	\$660
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08 DOORS & WINDOWS

081100 DOORS, FRAMES AND HARDWARE

Doors/Frames					
New doors/frames/hardware + install	2	lvs	2,200.00	4,400	
Relocate existing door	1	lvs	750.00	750	
SUBTOTAL					5,150

083400 OVERHEAD COILING GRILLES

New roll down shutter	1	ls	5,500.00	5,500	
SUBTOTAL					5,500

088000 GLASS AND GLAZING

SUBTOTAL				NR	-
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089000 LOUVERS

SUBTOTAL				NR	-
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TOTAL DOORS AND WINDOWS	\$10,650
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09 FINISHES

092900 GYPSUM BOARD ASSEMBLIES

New partitions	275	sf	22.00	6,050	
Door infill	1	loc	1,400.00	1,400	
Allowance to patch partitions/soffits affected by new work	660	gsf	2.00	1,320	
SUBTOTAL					8,770

093000 TILE

SUBTOTAL				NR	-
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095100 ACOUSTIC CEILING TILE

Open/Modify existing ceiling for new work	660	gsf	5.00	3,300	
SUBTOTAL					3,300

096700 FLUID APPLIED FLOORING

Epoxy flooring with integral base	660	gsf	20.00	13,200	
SUBTOTAL					13,200

099000 PAINTING AND COATING

Paint new walls/soffits/doors/frames	660	gsf	5.50	3,630	
SUBTOTAL					3,630

TOTAL FINISHES	\$28,900
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10 - SPECIALTIES

101100 VISUAL DISPLAY SURFACES

SUBTOTAL				by Owner	-
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101400 SIGNAGE

Room Signs/Wayfinding				ETR	
Graphics				by Owner	
SUBTOTAL					-

102600 WALL PROTECTION

FRP - new/ modify existing	1	ls	5,000.00	5,000	
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Wellesley Senior Center
Kitchen Renovation
Wellesley, MA

18-Sep-23

CSI CODE	DESCRIPTION	QTY	UNIT	UNIT COST	EST'D COST	SUB TOTAL	TOTAL COST
INTERIOR KITCHEN RENOVATION							
	Corner guards				NR		
	SUBTOTAL					5,000	
104400	FIRE PROTECTION SPECIALTIES						
	Fire extinguisher cabinets	1	ls	350.00	350		
	SUBTOTAL					350	
TOTAL - SPECIALTIES							\$5,350
11 - EQUIPMENT							
114000	FOOD SERVICE EQUIPMENT						
	FSE Package - per consultant	1	ls	75,000.00	by Owner		
	SUBTOTAL					-	
TOTAL - EQUIPMENT							\$0
12 - FURNISHINGS							
123000	CASEWORK				NR		
	SUBTOTAL					-	
126000	WINDOW TREATMENTS				NR		
	SUBTOTAL					-	
TOTAL - FURNISHINGS							\$0
21 - FIRE PROTECTION							
210000	FIRE PROTECTION						
	Rework existing sprinkler system affected by new walls	660	gsf	5.00	3,300		
	Connection for Ansul system				ETR		
	SUBTOTAL					3,300	
TOTAL - FIRE PROTECTION							\$3,300
22 - PLUMBING							
220000	PLUMBING						
	Rework existing plumbing system to support new kitchen work	660	gsf	55.00	36,300		
	SUBTOTAL					36,300	
TOTAL - PLUMBING							\$36,300
23	HVAC						
230000	HVAC, GENERALLY						
	Rework existing HVAC system to support new kitchen work/layout	660	gsf	25.00	16,500		
	SUBTOTAL					16,500	
TOTAL, HVAC							\$16,500
26	ELECTRICAL						
260000	ELECTRICAL, GENERALLY						
	Rework existing electrical system to support new kitchen work/layout	660	gsf	20.00	13,200		
	SUBTOTAL					13,200	



Wellesley Senior Center
Kitchen Renovation
Wellesley, MA

18-Sep-23

<i>CSI CODE</i>	<i>DESCRIPTION</i>	<i>QTY</i>	<i>UNIT</i>	<i>UNIT COST</i>	<i>EST'D COST</i>	<i>SUB TOTAL</i>	<i>TOTAL COST</i>
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INTERIOR KITCHEN RENOVATION

<i>TOTAL ELECTRICAL</i>	\$13,200
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