

SECTION 11 41 13 - GENERAL STORE FIXTURE INSTALLATION

PART 1 - GENERAL

1.1 SUMMARY

A. General:

1. This Section specifies installation of general store (non-refrigerated) fixtures and equipment furnished by the Kroger Company referred to as the Owner.
2. This Section includes various store type installations. Some of the items specified in this Section will not be used on the Project. Refer to Fixture Plan for items included in the Project.
3. Supervision to coordinate the activities of all trades will be furnished by others. The Installer is responsible for supervising their own Work and meet dates shown on the installation and phasing schedule.
4. The Installer shall be responsible to unload, assemble as needed, and set in place fixtures and equipment provided by the Owner and indicated on the Fixture Plan or sections within this specification.
5. Hoods and fire extinguishers in hoods not included in this contract.
6. Comply with requirements in Division 00 Section "General Conditions."

B. Section includes:

1. All labor, material and equipment specified in this Section and on the Fixture Plan necessary for a complete and working installation of Owner's general store (non-refrigerated) fixtures and equipment.
2. Installation of the Owner furnished general store (non-refrigerated) fixtures and equipment shown on the Drawings (Fixture Plan) including, but not limited to the following:
 - a. Fixtures and equipment indicated on the Fixture Plan.
 - b. Additional equipment furnished for installation in each department which is not indicated on the fixture plan but is described within this Section.
 - 1) Consult with Owner for location of placement for any item not indicated on the Fixture Plan.
 - c. Owner's Division specific miscellaneous fixtures and equipment and other materials as indicated in Division 11 Section "Supplementary General Store Fixture Installation."
3. Installer supplied items necessary for a complete installation as identified in Part 2 of this Section including but not limited to the following:
 - a. Plywood, lumber, metals, stainless steel, PVC pipe, F.R.P. and paneling for a complete installation.
 - b. 4 inch 072, Chocolate vinyl cove base for fixtures for a complete installation.

- c. 4 inch lag bolts, nails, bolts, nuts, screws, hangers, chains, washers, threaded rods, and other materials and devices.
- d. Adhesive and silicone sealant.
- e. Other materials and devices not provided by Owner necessary to complete the fixturing installation.
- f. 1/2 inch conduit to cut down for meat label rack.
- g. Leveling shims, aluminum or plastic to level equipment and fixtures.
- h. Paint, stain, and varnish as required for a complete installation.

C. Section does not include:

- 1. Hand Soap Dispensers: Furnished and installed by soap manufacturer.
- 2. Sinks: Furnished and installed by Building Plumbing Contractor.
- 3. Service Scales: Furnished and installed by manufacturer.

D. Modifications and additions to this Section, if required, are indicated in Division 11 Section "Supplementary General Store Fixture Installation." If Division 11 Section "Supplementary General Store Fixture Installation" is not included in this Project Manual, no modifications and additions to this Section are indicated. Where any portion of this Section is modified or deleted by Division 11 Section "Supplementary General Store Fixture Installation," the unaltered portions shall remain in effect.

1.2 DEFINITIONS

A. Certain terms and words used throughout Section shall be defined as follows:

- 1. **Owner:** The person or entity identified as such in the Agreement and is referred to throughout the Contract Documents as if singular in number. The term "Owner" means the Owner or the Owner's Representative.
- 2. **Contractor:** The General Contractor with overall responsibility to build a complete store, on schedule, ready for operation as a complete food store.
- 3. **Installer:** The entity identified in this Section responsible for but not limited to material and installation of the general store fixtures, as identified in this Section.

1.3 ADMINISTRATIVE REQUIREMENTS

A. Coordination: Coordinate layout, schedule and sequence of general store fixture installation with other Work to ensure a smooth fixture installation and completion on or before the required date indicated in the Contract Documents and the Owner's fixturing schedule.

- 1. Report to Owner any defaults in work furnished and installed by others that causes conditions unsuitable for Installer's Work. Failure to inspect and report unsuitable conditions shall constitute acceptance of work furnished and installed by others as fit and proper for coordination with the Installer's work.

B. Cooperation with Other Trades: Cooperate with other installers doing work on the Project to prevent any conflict that would require moving or changing any devices, or other equipment, or require other installers to relocate devices and equipment when installed according to plans and specifications.

1. Where interference exists, notify Owner before proceeding with installation.

1.4 WORK SCHEDULES

- A. Reference the Pre-Bid requirements and notes, especially for remodels and expansions. Typically, a new store work schedule shall consist of five 8-hour workdays ending no earlier than 3:00 p.m. local time at the store or in shifts as required in the Phase Plan or Project Schedule.
 1. For non-local Installers, as approved by the Owner, work may be conducted in four 10-hour days provided the work day does not end prior to 3:00 p.m. local time.
- B. Office, Pharmacy, Computer Room and Customer Care Office Moves: For remodel projects involving modification or relocation of these areas, provide a laborer to assist in the move. The Work shall occur at night and the appropriate hours necessary to perform the work shall be included in the Installer's cost.

1.5 SUBMITTALS

- A. The Owner will provide the following submittals for Owner supplied items for the Installer's information upon request:
 1. Product Data: Including construction details, material descriptions, rated capacities, operating characteristics, furnished specialties, accessories, dimensions of individual components and profiles, and finishes.
 2. Shop Drawings: Showing fabrication and installation details.
 3. Fixture Plan drawing.
 4. Phasing Plan.
 5. Project construction schedule.
- B. Closeout Submittals
 1. Operation and Maintenance Data: For equipment furnished and installed by Installer and equipment furnished by Owner to include in emergency, operation, and maintenance manuals. Include service and installation instructions.
 - a. Collect manuals for equipment installed in this Section and place in a three ring binder. Deliver to the Owner's store manager upon completion of the Work. Coordinate Refer to General Contractor for additional requirements.
 - b. The Owner will supply the Installer with receiver copies of all equipment and fixture purchase orders to include in Operation and Maintenance Manual.

1.6 QUALITY ASSURANCE

- A. Continually monitor field installation for code compliance and workmanship quality. Installation shall comply with all manufacturers' recommendations. Material, equipment, and labor shall comply with the following:

1. Rules and regulations of authorities having jurisdiction including any applicable local safety and sanitary codes or ordinances.
 2. Fixture plan.
 3. Project Specifications.
 4. Standard specifications.
 5. Manufacturer's instructions.
 6. Addenda
- B. Maintain a set of Contract Documents on the Project for Owner to review and verify any discrepancies.
- C. Comply with applicable requirements of the Occupational Safety and Health Act requirements.
- D. Correct punch list items to the satisfaction of the Owner, prior to close out of the project. Coordinate with the Owner to respond expediently.
- E. Installer Qualifications: Manufacturer's authorized representative who is trained and approved for installation of units required for this Project.
- F. Quality Standard for Woodwork: Comply with requirements for woodwork in AWT's "Architectural Woodwork Quality Standards."
1. Custom quality unless indicated otherwise.
 2. Maintain one copy of current standard at Site.
- G. Quality Standard for Metal Work:
1. NOMMA's "Voluntary Joint Finish Standards" for Type 1 welds: no evidence of a welded joint.
 2. NAAMM's "Metal Finishes Manual for Architectural and Metal Products" recommendations for applying the designated finishes.
- H. Painting: Comply with Kroger Section 09 91 00 "Painting."
- I. If quality standards or specifications conflict, comply with the most stringent requirement.

1.7 PRODUCT DELIVERY AND STORAGE

- A. Keep equipment crated until ready for use.
- B. Organize fixture and equipment storage by department and in a manner that will facilitate easy and rapid access and deployment. Distribute product to the necessary departments or to the designated staging location prior to install as directed by Owner.
1. Store only one department in any container. Label containers with department and inventory.
 2. Store and stage fixtures in a neat and organized manner.
- C. Provide protection from theft, damage, and the elements for equipment stored inside or outside.

1. Furnish and install padlocks on all freezer and coolers. Store small items that can be easily stolen, equipment and supplies not to be uncrated, including scales, pictures, electronic equipment, small misc. equipment, ladders, deli supplies, and other items as directed in the locked cooler until such time as the stocking of the store has started and the floor has received its initial cleaning. As directed by the Owner, after Installer has completed fixturing, distribute items stored in the cooler to their respective departments.
- D. Assume responsibility for fixturing related equipment received on the job until installation is complete.
- E. Verify Owner equipment deliveries as equipment is received.
 1. Owner will supply Installer with equipment delivery schedule and fixture purchase order information.
 2. Verify each freight bill at the time of equipment delivery and hold freight bill corresponding to the Owner purchase order and turn them over to Owner on a weekly basis. Note the actual vendor and quantity of each item received on the Owner provided project detail log with date, time, and any pertinent information with weekly copies to the Owner. Failure to comply with the above may result in delay of payment to Installer.
 3. Attach packing slips to the freight bill.
 4. When only some of the equipment on a purchase order is received, the receivers are to be retained on the job until every item on the purchase order has been delivered. In the case of a partial shipment, record the purchase order number, the vendor's name, and the description of the equipment on the freight bill. In the case of no freight bill, such as items delivered by U.P.S., record the same information on a delivery log to review with the Owner on a weekly basis.
 5. Maintain receiving report for weekly receipt of equipment received. Upload into the Owner's electronic web site in Excel format. The Owner will make any necessary entries or corrections and then upload the report into the Owner's equipment ordering system.
- F. Notify the Owner of equipment received from a carrier in damaged condition within 48 hours. Record the following information for all such deliveries:
 1. Driver's name and signature verifying damages.
 2. Time and date of equipment delivery.
 3. Name of equipment damaged.
 4. Description of damages.
 5. Photos of damage.
- G. Notify Owner of any hidden damages for products received at time of discovery.
- H. Handle shipping material, trash, pallets, etc, and properly dispose off site.

1.8 FIELD CONDITIONS

- A. Field Measurements: Verify dimensions of other construction by field measurements before beginning Work.
 1. Layout and verify locations of concealed framing, blocking, reinforcements and furring that support fixtures by field measurements before being enclosed.

2. Report discrepancies to the Owner prior to beginning work.
- B. For remodels, temporarily relocate cases as indicated or directed by Owner. Verify special project scope and schedule. Start and verify operation of self-contained equipment, both new and temporary and make any necessary repairs. Repairs will be handled by Change Order.
- C. Environmental Limitations: Do not schedule a departmental delivery or install woodwork until building is enclosed, wet work including painting is complete, and HVAC system is operating, or temporary means of environmental control are installed and maintaining temperature and relative humidity at occupancy levels during the remainder of the construction period. Any exception to this must be submitted in writing for Owner's approval.
 1. Overhead work shall be complete.
 2. If fixtures must be stored in other areas, store only in areas where environmental conditions comply.

1.9 WARRANTY

- A. Installer's Warranty: Standard form in which Installer agrees to repair or replace any component that does not comply with requirements or that deteriorates or malfunctions as a result of improper installation by the Installer within specified warranty period.
 1. Warranty Period: 90 days from date of store Grand Opening provided installation is accepted and approved as completed in compliance with the Contract Documents by the Owner.
 2. Warranty Retainage: Until the end of the warranty period, 5 percent of the contract amount due the Installer will be held as a retainage unless a different retainage percentage is required by the Authority Having Jurisdiction.
 3. Warranty Service: During the warranty period, regardless if the service call is due to failure of equipment or failure of the installation, the Installer shall enter the service call with Service Hub, the Owner's electronic service call system. Submit service reports to the Owner at the end of the warranty period.
 - a. As part of the Installer's warranty service, the Installer shall make arrangements to have a service technician present at the store for the Grand Opening day to correct problems or make adjustments designated by the Owner, working a minimum of four hours, commencing two hours before store opening.
- B. Refer Division 00 Section "General Conditions" for general warranty information.

PART 2 - PRODUCTS

2.1 OWNER FURNISHED PRODUCTS

- A. Receive, handle, store, and protect materials, equipment, fixtures or supplies delivered to the site by the Owner for installation under this Section. Schedule and coordinate deliveries.

2.2 INSTALLER FURNISHED PRODUCTS

A. Interior Protective Stainless Steel Guard Posts and Refrigerated Case Corner Guards.

1. Manufacturers: Specify store number and address when ordering.
 - a. National Cart Co.
 - 1) Contact: Cheryl Marsala, cheryl.marsala@nationalcart.com, (800) 455-3802 ext. 156 www.nationalcart.com.
 - b. Retail Specialty Inc.
 - 1) Contact: rsiceo@yahoo.com, (586) 566-716, www.rsihq.com.
2. Guard Posts: 2 inch (50 mm) diameter, 36 inches (915 mm) high 10 gage stainless steel.
 - a. Kroger Legend No. GE63.
 - b. Include floor mounted socket and flange.
3. Corner Guards: Half round, 10 gage stainless steel, floor mounted, size as indicated on Fixture Drawings.
 - a. Kroger Legend No. GE63C-24:
 - 1) Diameter: 7-1/4 inch (185 mm).
 - 2) Height: 24 inches (610 mm).
 - b. Kroger Legend No. GE63CS:
 - 1) Diameter: 4-5/8 inch (117 mm).
 - 2) Height: 12 inches (305 mm).

B. Pipe Railing (At checkout lane where indicated):

1. Basis-of Design Product: C.R. Laurence Company; WRS Welded Post Railing System.
2. Material: Stainless steel, Type 304.
3. Finish: Polished.
4. Corners: Bent.
5. Mounting: Welded floor flange for surface mounting with manufacturer's standard stainless steel cover.

C. Stainless-Steel Sheet: ASTM A 240 or ASTM A 666, Type 304, with No. 4 satin finish.

D. Cove Base for Fixtures: ASTM F 1861, Type TV (vinyl), Group I (solid), Cove (with top-set toe), 0.080 inch (2.0 mm) minimum thickness, 4 inches (102 mm) height, smooth surface, black.

E. Adhesive: As required by manufacturer

F. Joint Filler: Two component, 1:1 ratio, polyurea elastomer joint filler of 100 percent solids, Shore 65-67 A hardness, rapid curing self leveling, semi-flexible sealant and UV resistant.

1. Products: Specify store number and address when ordering.
 - a. Euclid Chemical Company; QWIKjoint UVR 65.
 - b. HI-TECH Systems; HT-PE65 Flexible Control Joint Filler.
 - c. Metzger/McGuire Co.; Spal-Pro RS-65.
 - d. No substitutions allowed.
 2. Color: Match adjacent substrate.
- G. Silicone Sealant: ASTM C 920, Type S, Grade NS, Class 25, Use NT, A or N-Curing, Mildew-Res.
1. Products:
 - a. Dow Corning Corporation; 786 Mildew Resistant.
 - b. GE Silicones; Sanitary SCS1700.
 - c. Pecora Corporation; 898.
 - d. Tremco, Inc.; Tremsil 200BASF Omniplus
- H. Butyl-Rubber-Based Joint Sealant: ASTM C 1311.
1. Products:
 - a. Bostik, Inc.; Chem-Calk 300.
 - b. Pecora Corporation; BC-158.
 - c. Tremco, Inc.; Butyl Sealant.
- I. Concrete Inserts: Malleable iron (ASTM A-47) or cast steel (ASTM A-27) inserts, with steel bolts, washers and shims; hot dip galvanized. 3-inch (76-mm) long 1/2-inch (13-mm) diameter concrete sleeve anchor with flat washer and nut for installing corner guards.
- J. Non-shrink, Nonmetallic Grout: Factory-packaged, non-staining, noncorrosive, nongaseous grout complying with ASTM C 1107.
- K. Hardware: Lag bolts, eye screws, nails, eye bolts and miscellaneous nuts & bolts, screws, hangers, chains and hooks, washers, threaded rods, and other materials and devices required to install fixtures and equipment.
- L. Leveling shims for Leveling Equipment and Fixtures: Aluminum or plastic.

PART 3 - EXECUTION

3.1 EXAMINATION

- A. Examine areas and conditions, with Installer present, for compliance with requirements for installation tolerances and other conditions affecting performance of loading dock equipment.

3.2 FLOOR PROTECTION

- A. Adequately protect finished flooring and polished concrete floors where installation activities could soil or damage floor or where items are to be stored.
- B. Place skids or shipping containers on protective covering and prevent from coming in direct contact with the finished flooring and polished concrete floors.
- C. Diaper lifts and equipment used finished flooring and polished concrete floors to protect from leaks. Inspect wheels and remove any foreign objects such as screws, nails, etc., that could damage finished flooring and polished concrete flooring. Wheels on such equipment to be white or taped to prevent marks. Remove lifts from finish floor at end of each day.
- D. No battery charging is allowed on finished flooring and polished concrete floors.
- E. Inspect lifts regularly for items that may be lodged in the tires. Remove items or replace tires as required so as not to damage any floor finishes. Installer will be responsible for costs to repair floors damaged due to installation of fixtures.

3.3 INSTALLATION

- A. General:
 - 1. Normal Business Hours: Assign personnel during normal business hours (example: 7:30 to 4:30 Monday thru Friday) or in shifts as required in the Phase Plan or Project Schedule to receive equipment. Assign two individuals exclusively designated to sign for deliveries of Owner furnished equipment. Any redelivery charges due to unsuccessful attempted deliveries during normal business hours will be paid by the Installer.
 - a. Night Hours: Reference the Pre-Bid requirements and notes for days and hours required for special night work if any.
 - 2. Unload, uncrate, and assemble all equipment, material, and supplies as shown on the Fixture Plan and listed on the store equipment listing.
 - 3. Properly install equipment (ie. leveled, assembled, sealed as required, etc.) and place in proper location (department) in the store per the Fixture Plan, fixture legend, and purchase order.
 - 4. Install fixtures to comply with manufacturer's installation instructions, details in Drawings and local jurisdiction requirements.
 - 5. Install seismic supports and bracing as required by manufacturer and authorities having jurisdiction, and as required for stability. Extend and fasten members to supporting structure as required or refer to structural drawings if provided for anchoring.
 - 6. Install fixtures level, plumb, true, and straight, with no distortions. Shim as required with concealed shims. Install level and plumb to a tolerance of 1/8 inch in 96 inches.
 - 7. Anchor fixtures to anchors or blocking built in or directly attached to substrates, where applicable.
- B. Grocery Shelving

1. Install grocery shelving as indicated on Fixture Plan, including extenders, bakery shelving and specialty pieces, level and true and according to the manufacturer's recommendations. Use chalk line or transit for lineup and leveling procedure. See fixture plan for area in which new shelving will be installed.
2. Mount end panels furnished by Owner shall at the end of each shelving B-line.
3. Securely lag single face shelving to its back-up wall and wire or metal strap to its back-up case. The Owner shall approve the method of anchoring prior to installation of anchors.
4. Cut shelving to fit columns snugly and properly support where shelving must fit around columns. Sheet metal column covers will be provided. See Detail GISD- 50
5. Install cosmetic shelving sections including extenders, pegboard backers, glass shelves, canopies and signs.
6. Tie back all G-50 and G-30 end caps to center standards of shelving B-lines with provided hardware.
7. Bolt upper shelves together where loads are heavy. See Owner for details.
8. Installer shall be responsible for palletizing, shrink wrap and load un-used shelving on delivery truck as directed by owner or as described in additional scope of work document.
9. Contact Owner for a schedule of vertical shelf spacing and widths a minimum of three days before installation of shelves. Do not begin shelving installation until this schedule is received. Some shelves will be bolted together for rigidity of the shelving line-up. See Owner for locations.

C. Cooler Shelving

1. Install 36 inch (914 mm) by 47 inch (1194 mm) cooler shelving in all walk-in freezers, coolers, and retarders as shown on fixture plan, detail sheets, and as directed by Owner. (Refer to cooler panel installation instructions).
 - a. Additional cooler shelving is required in areas other than freezers, coolers and retarders. Check fixture plan on Drawings and detail sheets for additional locations (a total of approx 300 shelves overall).
2. The bottom edge of each shelving standard should rest on concrete curb, shim as necessary to be in alignment. Attach shelving standards to vertically embedded wood in the edge of each wall panel as indicated on Kroger Standard Details GISD-16A. Install a minimum of five lag screws per shelf standard. Use 3.5 inch (88.9 mm) long by 3/8 inch (9.5 mm) diameter hot dipped galvanized lag bolts with hot dipped galvanized washers screwed through slots in standards and into vertical embedded wood in the edge of cooler panel.

D. Other Shelving

1. Install wall mounted metal cooler shelving in preparation areas as indicated on fixture plan.
 - a. The bottom edge of each shelving standard should rest on concrete curb. Shim as necessary to maintain alignment. Wherever possible, attach shelving standards to vertically embedded wood in the edge of each wall panel as indicated on Kroger Standard Details GISD-16A. Use 3.5 inch (88.9 mm) long by 3/8 inch (9.5 mm) diameter hot dipped galvanized lag bolts with hot dipped galvanized washers

screwed through slots in standards and into vertical embedded wood in the edge of cooler panel. For odd sized panel width where standard must attach to horizontal embedded wood install **3 inch (76.2 mm)** long by **3/8 inch (9.5 mm)** diameter Hilti HLC sleeve anchor with hot dipped galvanized washers installed through slots in standards and into horizontal embedded wood as indicated on Kroger Standard Details GISD-16. Drill hole in slots of shelf standard as needed to accommodate attachment hardware.

- b. For single row shelving, **18 inch (457 mm)** sections of wall standards can be used with only four points of attachment to wall.
 - 2. Install metal shelving in cleaning center.
 - 3. Install metal shelving in grocery backroom and/or dock per fixture plan on Drawings.
 - a. If partition walls are constructed with metal studs, special provisions for thru bolts and/or back-up blocking shall be required.
 - 4. Install all free standing chrome wire shelving.
 - 5. Install product rear load metal shelving and reach in glass doors on dairy cooler.
 - 6. Install **36 foot (11 m)** dog food rack at location noted.
- E. General Merchandise Security Area Storage Shelving
- 1. When shown on fixture plan, assemble lock span shelving with four **3/4 inch (19 mm)** particle board shelves for old style or metal shelves for new style shelves per section of upright support framing.
- F. Vestibule, Front End, Sales Area
- 1. Unload, assemble as needed and set in place the following fixtures and equipment when provided by Owner and not necessarily indicated on Fixture Plan:
 - a. Newspaper racks
 - b. Advertising display racks
 - c. Magazine racks
 - d. Battery powered electric shopping carts
 - e. Shopping Carts
 - f. Miscellaneous portable display racks positioned around the front end area.
 - 2. Electronic Scanning and Miscellaneous Computer Equipment: Receive, properly check against receiver copies of purchase orders, and secure in locked cooler separate from other store equipment. Coordinate with Owner.
- G. Checkout Lanes and U-Scans
- 1. Assemble, set in place, level, and anchor to floor. Coordinate anchoring method with Owner.
 - 2. Secure checkouts in place by caulking perimeter of base with clear silicone sealant. Coordinate with Owner prior to application of sealant for final approval of locations of checkout lanes.

3. Check and adjust operation of conveyor belts. Operate a minimum of four hours. Comply with manufacturer's instruction for adjustments.
4. Power poles for U-scans and check lanes provided by Owner. Refer to installation instructions and Kroger (ESD) Electrical Specification Details.
5. Install the following associated items of checkouts including anchoring, holes for access of electrical plugs, etc.:
 - a. Check writing stands
 - b. Credit card verifier stands
 - c. Specialty signs
 - d. Merchandising racks
 - e. Bagging racks
 - f. Terminal stands
 - g. Terminal display stands
 - h. Monitor stands
 - i. EFT stands
 - j. Close off chains
 - k. Customer comment card holders.
 - l. Fred Meyer Goodstar boxes.
 - m. Check stand steps.
 - n. Recycled bag holders.
 - o. Hand sanitizer dispenser.
 - p. Rug Doctor Display: Modify fixtures as required to accept display.
 - q. Banner signs in entries and front of checkstands.

H. Customer Service Office

1. Prefabricated, Modular Store Office and Counters: Install at locations shown on Fixture Plan layout on Drawings. Caulk seams, joints and gaps with clear silicone sealant. Install file cabinets and cash drawers in cabinet recesses. Caulk around each unit to prevent items from falling in gaps. Install vinyl cove base on exposed areas.
 - a. Provide trim around top of modular office where it butts up against walls or store front to close gaps. Paint or stain trim to match office.
2. Counter Tops: Install counter tops as indicated on Fixture Plan, cut counters as needed for quality installation.
 - a. Core drill counter tops using minimum bore diameter required to pass electrical and communication cables with plugs to receptacles below as required.
3. Safe: Uncrate and set (approx. **5,600 lbs. (2540 kg)**). Install chute thru accounting room wall when indicated on Fixture Plan. Provide door for chute opening, provide and install trim around door to match adjacent. Safe chute supplied by safe manufacturer.
4. Miscellaneous Service Related Signs, Store License Frame, Ad Boards, Bulletin Boards, Check Writing Stands, Credit Card Verifier Stands and Other Customer Service Related Items: Install in locations as directed by Owner.
5. Cleaning Closet: When indicated on Drawings, furnish and install the following as indicated on Fixture Plan or directed by Owner:
 - a. Coat hooks

b. Storage Shelving

I. Sales Area (Accessible to Customer): Install the following fixtures and equipment:

1. All Departments

- a. Collapsible Wet Floor Safety Cones and Holders: Install on columns, cases, or as directed by Owner.

2. General

- a. Two Door Bagged Ice Case: When case is provided by vendor, assist in coordinating installation.
- b. Vendor Racks: Such as hosiery and batteries.
- c. Greeting Card Racks: Secure to floor (anchor bolt) per vendor installation instructions.
- d. Miscellaneous Merchandising Racks (Film, Batteries, etc.).
- e. Owner Supplied Millwork as per Fixture Plan.
- f. Collapsible wet floor safety cones and holders. Install on column or cases.
- g. Seafood Condiment Millwork Fixture.
- h. Card Fixtures: Anchor vendor supplied and installed card fixtures to floor per manufacturer's instructions.
- i. Power Panel Displays: Mount on side of TOEM shelving.
- j. Plexiglass sign holders in entries as directed by the Store Director/Manager.

3. Produce Department

- a. Wood end caps and racks
- b. U-Bag-It Dispensers: Install on produce cases. Verify exact location with Owner.
- c. Paper Towel Dispensers. Verify exact location with Owner.
- d. Approximate Weight Scales
- 1) Hanging Scales: Install at location indicated on Fixture Plan or as directed by Owner. Coordinate means of support with Owner. Install at least one approximate weight scale, centrally located in department. Scale pan to be 48 inches (1.22 m) above finished floor to meet ADA requirements.
- 2) Scale cabinet and approximate weight scale when indicated on Fixture Plan.
- e. Produce Case Sign Kit: Install on produce cases as directed by Produce Manager.
- f. Slat Wall: 12 inch (305 mm) high slat wall on produce wall case canopy where packaged salads will be merchandised.

4. Salad Bar/Soup Bar/Olive Bar: To prevent sneeze guard from moving, apply a small bead of silicone between track and glazing. Seal all penetrations in the bottom base of the salad bar.

J. Meat Preparation Equipment

1. Unload, uncrate, assemble as required per manufactures instructions, and set in place the following fixtures and equipment performing additional specific installation actions as listed below:

- a. M-5 Table with Plastic Tops and Pan Shelf: Attach four legs to table frame with set screws provided by manufacturer and mount pan shelf under table. Mount removable knife rack on each M-5 table. See GISD-100. Adjust legs to compensate for sloped floor condition.
 - 1) Mount meat tray on back half of M-5 table. Verify exact location of mounting with Owner.
- b. M-30 and/or M-33 Tables: Attach four legs to table frame with set screws provided by manufacturer and level tables. Set plastic tops on M-30 and/or M-33 tables. Adjust legs to compensate for sloped floor condition.
- c. Wrappers: Model 110 Wrappers, Aluminum Wrapping Table: Slide wing shelved into slots on sides of wrap unit.
- d. Rotary Bin: Attach stand to rotary tub (when necessary).
- e. Wall Mounted Desk (GE-10): When indicated, assemble desk as necessary, attach angle brackets to metal desk and lag bolt to blocking in insulated wall panel or toggle bolt securely attach to metal stud wall. See GISD-15.
- f. M-8 (L or R), Meat Mill and Stand: Meat mill and stand are supplied by different suppliers. Set stand, adjust legs to compensate for sloped floor condition, then set meat mill on top of stand.
- g. M-10 Meat Saw(s): Adjust legs to compensate for sloped floor condition.
- h. Model 107 Wrapper(s): Adjust legs to compensate for sloped floor condition.
- i. Knife Racks: Install one on each M-5 cutting table and one adjacent to meat mill mounted on wall in cooler.
- j. Conveyor: Attach to floor mounting brackets at each end and at each joint with bolts provided by manufacturer. See Fixture Plan for conveyor elevations. Furnish and install 3/4 inch aluminum angle, 3/4 inch by 2 inch angle platter stop for width of conveyor at low end of each conveyor. Also run aluminum angle the full length of each conveyor attached to the wall supports to prevent trays from hanging up on the wall supports or trim.
- k. Cutlery Grinder Shelf: Bolt to wall next to electrical outlet and set cutlery grinder on shelf. Verify exact location with Owner.
- l. Meat Pans, Platters, Carts and Dollies: Uncrate and place in the meat cooler.
- m. Miscellaneous Items: Install the following items (securely attached to wall) in locations indicated on Fixture Plan or as directed by Owner :
 - 1) First aid kit.
 - 2) Hose rack: Install adjacent to hot water hose bib. Lag bolt to blocking in insulated wall panel or toggle bolt securely attached to metal studs.
 - 3) Paper towel dispensers.
 - 4) Q gun wall hooks.
 - 5) Wall thermometers in meat preparation areas. Mount 60" above floor in location as directed by Owner.
 - 6) Bulletin Board: Install directly above desk.
 - 7) Install bulletin board directly above desk.
 - 8) Broom Rack
 - 9) Cleaning components
 - 10) Cleaning station
 - 11) Safety equipment station
 - 12) Flytraps, as located on the fixture plan.

K. Produce Preparation Equipment

1. Unload, uncrate, assemble as required per manufactures instructions, and set in place the following fixtures and equipment performing additional specific installation actions as listed below:
 - a. 107 Wrapper, Aluminum Wrapping Table: Slide wing shelf down onto two retaining studs on the side of the table. Adjust legs to compensate for sloped floor condition.
 - b. Wall Mounted Desk (GE-10): When indicated, assemble desk as necessary, attach angle brackets to metal desk and lag bolt to blocking in insulated wall panel or toggle bolt securely attach to metal stud wall.
 - c. Ice Cart
 - d. Scale Tables: Adjust legs to compensate for sloped floor condition.
 - e. Stainless Steel Tables: Adjust legs to compensate for sloped floor condition.
 - f. Knife Rack: Install adjacent to disposer unit. Exact location to be determined by Owner.
 - g. P-22, galvanized sorting table with galvanized top: attach four legs to table frame with set-screws provided by manufacturer and place top on table frame. Adjust legs to compensate for sloped floor condition.
 - h. Scales and labelers, if applicable, shall be installed by the manufacturer's representative. Store in locked space or set in department as directed by Owner.
 - i. Produce Trim Station: Not included in this contract and to be installed by plumbing installer.
 - j. Produce Pans, Platters, Wire Carts, Dollies, and Platter Carts: Uncrate and place in produce cooler.
 - k. Free Standing and Wall Mounted Metal Shelving: Assemble and install. Exact locations to be determined by Owner.
 - l. Service Desk, Fixtures and Shelving for Floral Items: Install as indicated.
 - m. Miscellaneous Items: Install the following items (securely attach to wall) in locations directed by Owner:
 - 1) Hose rack: Install adjacent to hot water hose bib. Lag bolt to blocking in insulated wall panel or toggle bolt securely attached to metal studs.
 - 2) Paper towel dispenser
 - 3) Q gun wall hooks
 - 4) Wall thermometer: install in produce preparation area. Mount 60" above floor. Exact location to be determined by Kroger PM.
 - 5) Install access hole for helium discharge line at helium tank cabinet.
 - 6) Install yellow A-frame floor hazard sign brackets in produce and floral departments.
 - 7) Broom rack
 - 8) Cleaning components.
 - 9) Cleaning station.
 - 10) First aid kit.
 - 11) Safety equipment station.
 - 12) Lock out / tag out station.
 - 13) Fly traps, as located on the fixture plan.

L. Deli/Bakery Preparation Equipment

1. Unload, uncrate, assemble as required per manufactures instructions, and set in place the following fixtures and equipment performing additional specific installation actions as listed below:
 - a. Stainless Steel Worktables: Adjust legs to level unit and compensate for sloped floor condition. Place sliding doors in tracks on tables where required.
 - b. Self-Serve Display Cases (Non-Refrigerated) and Wire Shelves: Unpack and install shelves as directed. Adjust legs or shim as required to level fixture.
 - c. Non-Refrigerated Bakery Case(s): Set shelves and doors in place. Install base filler to match adjacent cases as required. Adjust legs or shim as required to level fixture.
 - d. 107 Wrappers, Aluminum Wrapping Table: Slide wing shelves into slots on sides of wrap unit. Adjust legs to compensate for sloped floor condition.
 - e. Pizza Wrapper: Adjust legs to compensate for sloped floor condition.
 - f. Breeding table and landing table.
 - g. Stainless Chef Prep Table.
 - h. Microwave Oven and Stand.
 - i. Menu Boards (if applicable for the décor package): Securely attach to wall and provide additional block as necessary.
 - j. Wall Mounted Desk (GE-10): When indicated, assemble desk as necessary, attach angle brackets to metal desk and lag bolt to blocking in insulated wall panel or toggle bolt securely attach to metal stud wall. See GISD-15. Install two desks.
 - k. Rotating Oven(s) and Proofers: Installed by manufacturer.
 - l. Mixer, Bread Slicer and Stand, Cake Decorator Table, Meat Slicers, Chicken Rotisseries, Chrome Wire Shelving Units and Pressure Fryer.
 - m. Slicer Carts: Install behind service cases.
 - n. Wooden Bread and Bagel Shelving Units.
 - o. Deli Scales: Receive and store. Scales will be uncrated and installed by the Manufacturer. Store in locked cooler until needed.
 - p. Cutting Boards, Scale Stand, and Paper Dispenser: Attach two cutting boards, one scale stand, and paper dispenser(s) to each case. Also set in place all racks, pans, pan holders, etc. furnished with case. This is necessary to determine at an early date if any items are missing.
 - q. Steam Table: Includes setting all pans, racks, and other items.
 - r. Pans, Platters, Platter Carts, and Utensils: Receive and store in the deli cooler.
 - s. Miscellaneous Items: Install the following items at location indicated on Drawings or as directed by Owner:
 - 1) Cake Top Decorations Pegboard: Furnish and install **1/4- Inch (6 mm)** pegboard approximately **4 foot (1219 mm)** by **8 foot (2438 mm)** with oak frame mounted on wall at location to be determined by Owner.
 - 2) Banner Bulletin Boards: Exact location to be determined by Owner.
 - 3) Knife Rack(s): Hang at locations as directed by Owner.
 - 4) Table Top Can Opener: Mount at locations as directed by Owner.
 - 5) Cake Order Bar(s) and Cake Display Board: Install at locations as directed by Owner.
 - 6) Wire Rack Cup Holders on Deli Cases.
 - 7) Pan and Utensil Rack: Install **7 feet (2.13 m)** AFF with threaded rod from bar joists where indicated on Fixture Plan.
 - 8) Erecta Shelving: Install as indicated on Fixture Plan.

- 9) Cup Dispensers: Install in condiment counter at the direction of the Deli Merchandiser.
 - 10) Millwork Panels for Sushi Shop.
 - 11) First Aid Kit.
 - 12) Hose Rack: Install adjacent to hot water hose bib. Lag bolt to blocking in insulated wall panel or toggle bolt securely attached to metal studs.
 - 13) Paper Towel Dispensers.
 - 14) Q Gun Wall Hooks.
 - 15) Bulletin Board: Install directly above desk (GE- 10).
 - 16) Fly Sconce: Securely attach to wall at location indicated on Fixture Plan. Install with bottom of unit 6 foot (1.83 m) AFF.
 - 17) Can Opener.
 - 18) Yellow A-frame Floor Hazard Sign Bracket.
 - 19) Cup Dispenser(s): Install in condiment counter at the direction of the Deli Merchandiser.
 - 20) Revolving Oven: Oven manufacturer will install oven. Unload and uncrate oven and assist installer (two workers for one half-day). Final connections shall be performed by Building Plumbing and HVAC Contractors.
 - 21) Beverage center.
2. Stainless Steel Water Cut Off Flashing: Install stainless steel floor flashing (thickness as indicated) at the rear of service case and fixture. Install flashing under case trim where possible and seal joints water tight with clear silicone sealant. Refer to Kroger Standard Detail GISD-14.

M. Cheese/Pasta Department or Cheese Kiosk:

1. Unload, uncrate, assemble as required per manufactures instructions, and set in place the following fixtures and equipment performing additional specific installation actions as listed below:
 - a. Electronic Scale and Printer: Receive and store until needed.
 - b. Install the following (coordinate with Owner for exact location):
 - 1) Paper towel dispenser.
 - 2) Additional Millwork: Set as shown on Fixture Plan.
 - 3) Can opener.
 - 4) Yellow A-frame floor hazard sign.
 - 5) Case-to-case Wood Filler and Shelves: Field fabricated to assure tight fit.
 - 6) Gates: Install as shown on the fixture plan.
 - 7) Soap dispenser.
 - 8) Stainless Steel Sheets:
 - a) Install to cover backs of refrigerated cases, where visible.
 - b) Install at chases to top of ceiling as required.

N. Service Meat and Seafood Preparation

1. Unload, uncrate, assemble as required per manufactures instructions, and set in place the following fixtures and equipment performing additional specific installation actions as listed below:

- a. Stainless steel tables
 - b. Wire storage shelving
 - c. Miscellaneous small wares and utensils
 - d. Electronic Scale and Printer: Receive and store.
 - e. Slicer, Seafood steamer, wrapper
 - f. Three roll wrapper and slicer.
 - g. Fly Grid
 - h. Hose Rack: Install adjacent to hot water hose bib. Lag bolt to blocking in insulated wall panel or toggle bolt securely attached to metal studs.
 - i. Assemble and set plastic wrap machine. Assemble per manufacturer's instructions.
 - j. Wall Mounted Desk (GE-10): When indicated, assemble desk as necessary, attach angle brackets to metal desk and lag bolt to blocking in insulated wall panel or toggle bolt securely attach to metal stud wall. See GISD-15.
 - k. Miscellaneous items: Install the following items at locations as directed by Owner:
 - 1) Can opener
 - 2) Install one Owner supplied bulletin board above GE-10 desk.
 - 3) Assemble and place erecta shelving.
 - 4) Install yellow A-frame floor hazard sign bracket.
 - 5) Install cup dispenser(s)
 - 6) Install wall mounted flytraps.
 - 7) Safety equipment station.
 - 8) Cleaning station.
 - 9) Health placards.
2. Stainless Steel Water Cut Off Flashing: Install stainless steel floor flashing (thickness as indicated) at the rear of service case and fixture. Install flashing under case trim where possible and seal joints water tight with clear silicone sealant. Refer to Kroger Standard Detail GISD-14.

O. Chicken Shop

1. Unload, uncrate, assemble as required per manufactures instructions, and set in place the following fixtures and equipment performing additional specific installation actions as listed below:
- a. Stainless Steel Worktables: Adjust legs to level unit and compensate for sloped floor condition. Place sliding doors in tracks on tables where required.
 - b. Rational Combi Therm Ovens
 - c. Chicken fryers.
 - d. 107 Wrappers, Aluminum Wrapping Table: Slide wing shelves into slots on sides of wrap unit.
 - e. Breeding table and landing table.
 - f. Microwave oven and misc. prep equipment.
 - g. First aid kits.
 - h. Soap dispensers.
 - i. Paper towel dispensers.
 - j. Q gun wall hooks.
2. Stainless Steel Water Cut Off Flashing: Install stainless steel floor flashing (thickness as indicated) set in sawed joint filled with polyurea joint filler at the rear of service case and

fixture. Install flashing under case trim where possible and seal joints water tight with clear silicone sealant. Refer to Kroger Standard Detail GISD-14.

P. Seating Area

1. Unload, uncrate, assemble as required per manufactures instructions, and set in place the following fixtures and equipment:
 - a. Tables and chairs.
 - b. Bench seating.
 - c. Trash receptacles
 - d. Pictures in seating area.

Q. Floral

1. Unload, uncrate, assemble as required per manufactures instructions, and set in place the following fixtures and equipment performing additional specific installation actions as listed below:
 - a. Plastic cube displays, metal plant floor display racks.
 - b. (Three) door backstock storage refrigerators.
 - c. Hanging basket displays.
 - d. Floral center care shelving displays.
 - e. Prefabricated, Modular Service Center Storage Cabinets and Counters: Install at location shown on fixture plan on Drawings. Caulk seams, joints and gaps with clear silicone sealant. Supply and install 4 inch (102 mm) black vinyl cove base on exposed areas. Trim around top and sides of service center where it butts up against walls to eliminate gaps.
 - f. Soap dispenser, paper towel dispenser.
 - g. Storage shelving brackets and shelves.
 - h. Storage wire display racks.
 - i. Floral slat wall.
 - j. Helium Tank Chain: Furnish and install chain around helium tank in floral closet. Install opening in cabinets and or wall for helium discharge unit when remote discharge unit is installed.
 - k. Fillers: Furnish and install as required.
 - l. Exterior floral unistrut hooks and bedding plant displays.
 - m. Balloon Rack: Install per décor plan.
2. Overhead canopy and light fixtures are installed by others.

R. Beer and Wine:

1. Unload, uncrate, assemble as required per manufactures instructions, and set in place the following fixtures and equipment performing additional specific installation actions as listed below:
 - a. Custom Wine Shelving: Install custom signage on wine shelving.
 - b. Promo Display Units and Shelving Display Ends: Install as shown on Fixture Plan.

S. Miscellaneous Fixturing

1. Unload, uncrate, assemble as required per manufactures instructions, and set in place the following fixtures and equipment performing additional specific installation actions as listed below:
 - a. Prefabricated Metal Lockers: Bolt lockers to each other and anchor to wall and floor as required by local jurisdiction.
 - b. Metal Hat and Coat Racks and Storage Cabinets: Install as shown on Fixture Plan on Drawings.
 - c. Pallet Racks: Assemble frames and cross beam sections of pallet racks per Drawings. Set racks out from wall and securely bolt each section to wall with brackets furnished by Owner. Bolt front legs to floor. Coordinate assembly height of legs with Owner.
 - d. Furniture: Install in manager's office, computer room, conference and lunch rooms.
 - e. Fly Grids: Install and trim in vestibule and on dock. Top of grid to be set at **6 foot – 11 inches (2108 mm)**. Coordinate exact location with Owner.
 - f. DSD cabinet: Mount securely to wall at location indicated as shown on Fixture Plan at 40" above finish floor on dock for receiving clerk.
 - g. Mailbag Hooks: Furnish and install mailbag hooks on dock at the direction of Store Manager. See Owner for type and quantity of hooks.
 - h. Mail Slots: Install in manager's and co-manager's area. Mail slots furnished by Owner.
 - i. Vacuum Cleaner Accessory Board: Install in backroom cleaning center. Coordinate exact location with Owner
 - j. Child bascart seat attachments (Six).
 - k. Vestibule Kiddy Rides: Install leveling legs (packed in coin changer box) and level units. Plug in and check operation. Check volume control and adjust per Store Manager's preference. Insure volume does not interfere with phone conversations at pay phones. Volume control is located on a box under unit and mounted to frame. Volume is controlled by small micro switch.
 - l. Battery Chargers: Install shelf and/or mount battery chargers in backroom or DSD area near cleaning center and/or eye wash station as indicated on Fixture Plan.
 - m. Fire Extinguishers: Install in all locations as may be required. Top of extinguishers to be no higher than **5 feet (1525 mm)** above floor. Install fire extinguishers must be hung as soon as they arrive at job site.
 - n. Salvage Baler: Install at location indicated on Fixture Plan and anchor to floor with eight 5/8 inch Dyna bolts (two each corner). Exact location to be determined by the Owner.
 - o. Vestibules/Bascart Stops: Install chrome or stainless steel pipe railing as shown on fixture plan. Posts furnished by Owner.
 - p. Five-Deck Meat Cases: Furnish and install 48 plexiglass dividers (11 5/8 inch by 14 inch) in peg lunchmeat section. Verify exact size and quantity with the meat department merchandising representative.
 - q. Bascart Corrals: Assemble and set in parking lot as indicated in Drawings or per Store Manager's direction. Typically 12 to 16.
 - r. Race Car Carts: Assemble and place in cart storage area.
 - s. Breakroom TV, and Furniture: Install as shown. If necessary, provide wood blocking for TV bracket.
 - t. Customer waiting benches place at locations designated on Fixture Plan or in locations designated by Owner.

2. Equipment to be unloaded, uncrated, and set in place with no special installation is as follows:
 - a. Bascarts (no crating)
 - b. Dollies, L-Carts, Automatic floor scrubber, buffing machines, pallet jacks, power pallet jack, power straddle stacker, misc. tables, benches and chairs, trash cans.
 - c. Towel Dispensers and Liquid Soap Dispensers (supplied by Owner): Install in restrooms at sinks. Coordinate exact location with Owner.
 - d. Restraining Chain for Stepladder: Furnish and install. Fasten two eyes in wall at location determined by Owner at time of installation. Restraint to consist of a 36 inch (914 mm) piece of 1/8 inch (3 mm) chain with an "S" hook on one end and a harness snap on the other end.
 - e. Cleaning Center: Install complete as per Fixture Plan and details. Furnish necessary materials as required. See GISD-8.
 - f. Bulletin Boards: Install four bulletin boards, 4 foot (1219 mm) by 8 foot (2438 mm); (Owner provided) one in employees' lunchroom, one in upstairs managers office, one in department head room, and one in vestibule.
3. Palletize, shrink wrap and load any un-used shelving, cases, or fixtures on Owner's truck as directed by Owner.

T. Miscellaneous Fillers Closures and Protection

1. Vertical Refrigeration Piping Enclosures: For stores with ceilings, conceal refrigeration piping from overhead steel to top of refrigerated cases in PVC pipe false column with pipe diameter to match existing building columns. When the refrigeration piping and other associated electrical conduits will not fit in a false column this installer to provide vertical pipe enclosure coordinate with refrigeration system installer and see GISD-4.
2. Filler Panels: Furnish and install filler panels, matching height of tallest adjacent fixture, to eliminate large gaps between fixtures or cases.
3. Case End Closures: Fabricate and install laminated particle board case end closures and edge to match adjacent case or surfaces. Closures at cases less than 12 inches (305 mm) to be sheet steel painted to match the case, unless utilized for display of product.
4. Filler at the End of Shelving Backed Up to the Glass Door Frozen Food Cases and Adjacent to the Wraparound Frozen Food Cases or Other End Fixture: Fill space between units by boxing in neatly with laminated particle board to match adjacent case color.
5. Case Top Return Air Closure: Furnish and install case close-off material on top of cases installed against wall used for return air. See GISD-2.
6. Furnish and install aluminum, stainless steel, or marlite paneling required to cover gaps (holes, voids, openings, cracks, etc.) under, behind and/or between cases, shelving units and fixtures (as directed by Owner) that back up against walls, other cases or other fixtures greater than 1/2 inch (13 mm) wide with appropriate materials mentioned above over 5/8 inch (16 mm) plywood backing. Gaps less than 1/2 inch (13 mm) wide are to be caulked with silicone sealant.
7. Furnish and install "Filler" sections as shown on the fixture plan on Drawings. Finish shall be laminate to match adjacent cases. Shape and contour of filler to match adjacent cases. Where applicable, rub rails will be installed to match adjacent cases. See Owner for details prior to fabrication.

8. Wall Mounted Refrigeration Pipe Guard: Protect refrigerant piping, running up the store's back wall and coming from the mechanical enclosure with **3/4 inch (19 mm)** fire retardant treated plywood with UL stamp is visible. See GISD-17
9. Check lanes: Install chrome pipe railing next to end checkout counter as shown on fixture plan.
10. Sales Area Protective Guard Posts: Top of posts to be **2 feet 8 inches (812.8 mm)** above floor. Core floor and install posts after cases have been set, maintaining **1-inch (25-mm)** clearance between posts and cases. Refer to fixture plan for exact quantity and locations.
 - a. Provide non-shrink non-metallic grout for setting of post inserts.
11. Sales Area Refrigerated Case Corner Guards: Install on corners of glass door frozen food/IC end cases, meat/seafood islands, dairy islands, and frozen food/IC islands. The guards are required for all stores, whether or not they are shown on fixture plan. Reference ASD-160.

U. Miscellaneous Carpentry, Interior Decor

1. Furnish and install two **10 feet (3 m)** long pieces of **6 inch (152 mm)** diameter PVC pipe for storage of salvage baler wire anchor securely to wall **4 feet (1219 mm)** above floor adjacent to baler. Fasten to wall every **4 feet (1219 mm)** with **1 inch (25 mm)** wide perforated galvanized metal strap and masonry anchor.
2. Wood backing for Product signs where applicable.
3. Photo Murals, Verbiage: Install on wall as directed. (Verify with Owner to determine if applicable for this store). Provide fasteners and anchors and adhesive. (Typically, adhesive tape, special construction adhesive and brad nails).
4. Install decorative end panels above low profile end bunker cases as indicated on the fixture plan. Kroger supplied Local Catalog item. Verify with Owner.
5. Light Bulb Storage Rack: Fabricate and install.
6. Building Plans and Spec Storage Box: Fabricate and install in sprinkler riser cage or other location as directed by Owner. See GISD-24.
7. Display platforms and 1/8 inch (3 mm) thick hardboard stacking boards. Verify size and quantity with Engineer and grocery M.R.
8. Beer Base Boards: Provide two beer base boards, 4 feet by 4 feet by 4 feet (1220 mm by 1220 mm by 1220 mm) with 1/2 inch (13 mm) plywood top, painted flat black. Verify size and quantity with Engineer and grocery M.R.

3.4 ADJUSTING

- A. Repair damaged and defective fixtures, where possible, to eliminate functional and visual defects. Where not possible to repair, notify Owner for replacement fixtures.
- B. Methods and materials for repair must be submitted and approved by the manufacturer and the installer prior to making repair.
- C. Touch up shop-applied finishes to restore damaged or soiled areas.
- D. Adjust Marco table bumpers as required.

3.5 CLEAN UP

- A. Remove rubbish, boxes, shipping crates, and debris daily. Provide an open trash container of sufficient size to hold generated trash. Empty on a frequency sufficient to handle the amount of trash generated.
- B. Keep work area in an orderly, reasonably clean condition. Sweep affected sales floor areas after each shift.
- C. Unless set in their final location, items on the sales floor areas will be on wheeled dollies. Pallets will not be allowed to remain on the sales floor for extended periods of time.
- D. Clean installed equipment and completed work ready for Owner's use.
- E. Fixture contractor will be responsible for costs to repair floor damaged during installation of fixtures.
- F. Occupational Safety and Health Act:
- G. It shall be the general contractor's duty to ascertain that all subcontractors comply with provisions of the Occupational Safety Act. Subcontractors will be responsible to the general contractor who must enforce all provisions.
- H. Clean, lubricate, and adjust hardware.
- I. Sweep and clean out temporary storage trailers/containers when empty.

3.6 WASTE MANAGEMENT

- A. Owner's Salvage: Verify extent of items for Owner's salvage. Remove, protect and temporarily store Owner's salvage until Owner removes it.
- B. Waste Products and Materials: Fixtures and materials that are not reused or salvaged for Owner become Contractor's property. Remove from Site and dispose of them legally.
 - 1. Comply with Owner's waste management goals when indicated.
 - 2. Comply with local jurisdiction's waste management requirements.

END OF SECTION 11 41 13

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