

**PERALTA COMMUNITY COLLEGE DISTRICT**  
**Board of Trustees Agenda Report**  
**For the Trustee Meeting Date of October 13, 2016**

**ITEM TITLE:**

Consider Approval of an Emergency Service Contract to Repair the Kitchen Steam Well in the Laney College Student Center, ACME Pacific Repairs Inc.

**SPECIFIC BOARD ACTION REQUESTED:**

Consider approval of an emergency service contract to repair the kitchen steam well in the Laney College Student Center, in the amount not-to-exceed \$26,484.

**ITEM SUMMARY:**

The administration urgently requested for the contractor to repair the kitchen steam wells to meet the Alameda County Health Department's requirement. This request is to fix the steam well's faulty asbestos wiring and thermostats to reach a temperature to hold food at 135 degrees. The correction was imperative for culinary students to serve hot food to the students.

For emergency repairs, alterations, work, or improvement, the District may authorize the contractor to perform the labor and furnish materials to continue existing college classes, or to avoid danger to life or property, without advertising for or inviting bids. Board approval is required because the total contract amount exceeds the \$25,000 threshold to purchase goods and services.

The Chancellor recommends approval.

**SOURCE OF FUNDS (AND FISCAL/BUDGETARY IMPACT):**

General Fund

**BACKGROUND/ANALYSIS:**

Not Applicable

**DELIVERABLES AND SCOPE OF WORK:**

The scope of work is outlined under the Item Summary.

**ANTICIPATED COMPLETION DATE:**

The contract term expires June 30, 2017.

**ALTERNATIVES/OPTIONS**

None

**EVALUATION AND RECOMMENDED ACTION:**

The administration recommends the approval of this contract to the contractor to perform the emergency work.

**OTHER DEPARTMENTS IMPACTED BY THIS ACTION (E.G. INFORMATION TECHNOLOGY):**

YES \_\_\_\_\_ NO   X

COMMENTS: None

WHO WILL BE PRESENTING THIS ITEM AT THE BOARD MEETING? Vice Chancellor Ikharo

(\*\*\*\*\*Board contract approval is subject to negotiation and execution by the Chancellor.)

**DOCUMENT PREPARED BY:**

Prepared by: Dr. Sadiq B. Ikharo Date: September 28, 2016  
Vice Chancellor of General Services

**DOCUMENT PRESENTED AND APPROVED BY:**

Presented and approved by: Dr. Sadiq B. Ikharo Date: September 28, 2016  
Vice Chancellor of General Services

**FINANCE DEPARTMENT REVIEW**

Finance review required  Finance review *not* required

If Finance review is required, determination is:  Approved  Not Approved

If not approved, please give reason: \_\_\_\_\_

Signature: Ron Little  
Ron Little, Vice Chancellor for Finance and Administration

**GENERAL COUNSEL (Legality and Format/adherence to Education Codes):**

Legal review required  Legal review *not* required

If Legal review is required, determination is:  Approved  Not Approved

Signature: Nitasha Sawhney  
Nitasha Sawhney, Outside Counsel

**CHANCELLOR'S OFFICE APPROVAL**

Approved, and Place on Agenda  Not Approved, but Place on Agenda

Signature: Jowel C. Laguerre  
Dr. Jowel C. Laguerre, Chancellor



Acme Pacific Repairs  
1347 Fulton Place  
Fremont, California 94539  
Food Service Equipment Specialists  
(800) 696-6942 OR (510) 252-2070  
FAX: (510) 656-1753

DATE: September 22, 2016  
INVOICE # 370-1  
FOR: down payment

Bill to:  
Laney College  
900 Fallon Street  
Oakland, CA 94607  
Phone 510-464-3228

DESCRIPTION	AMOUNT
Down payment for steam table repair, estimate #370  PO 3-97906  Balance of \$13,241.53 due upon completion. Total job estimate: \$26,483.05  <i>Sadiq B. Dharmo</i> 9/23/16	\$13,241.53
TOTAL	\$ 13,241.53

Make all checks payable to Acme Pacific Repairs



1347 Fullon Place  
 Fremont, California 94539  
 Food Service Equipment Specialists  
 (800) 696-6942 OR (510) 252-2070  
 FAX: (510) 656-1753

**JOB WORK ORDER**  
 2089

Job Finish  
 Date:  
 Technician(s):  
 Job Type:  
 PO #:

Attn: Dept. of General Services  
 333 East 8th Street  
 Oakland, California, 94606

Contact Person: Scott Strong  
 Phone Number: (510) 928-8825  
 Cell Phone Number:

Manufacturer	
Equipment	
Model #	
Serial #	

Description of Work	

**Products & Services:**

Quantity	Description	Date	Unit Price	Tax Amount	Item Subtotal
24.00	PER USE - WIRE TERMINALS		6.00	13.68	157.68
100.00	WIRE - HI TEMP (PER-FOOT)		9.00	85.50	985.50
14.00	Pan - 6" Deep, 12-3/4"x20-3/4", Stainless Steel		61.20	81.40	938.20
14.00	Thermostat - with Knob, 250F		253.00	336.49	3,878.49
14.00	Well - Assembly, 240V, No Drain		777.30	1,033.81	11,916.01
14.00	Light - Pilot, Red, 250V		9.40	12.50	144.10
3.00	Switch - Rocker, 30AMP/600VAC, 6 Pole		169.96	48.44	558.32
14.00	End - Terminal Block		10.34	13.75	158.51
14.00	Terminal Block		12.54	16.68	192.24
1.00	Freight - Ground		1,200.00	114.00	1,314.00
32.00	Labor - ("After-Hours" 2Men x 2Days)		195.00	0.00	6,240.00

Total (Excl Tax):	\$ 24,726.80
Tax:	\$ 1,756.25
<b>Grand Total:</b>	<b>\$ 26,483.05</b>

**Thank You!**

\*THIS IS NOT AN INVOICE. PRICES AND ITEMS WILL BE REVIEWED BY OUR STAFF BEFORE INVOICING\*

County of Alameda  
 Department of Environmental Health  
 1131 Harbor Bay Parkway, Suite 200  
 Alameda, Ca 94502-6577  
 510-567-6700  
 http://www.acgov.org/aceh

# OFFICIAL RETAIL FOOD INSPECTION REPORT

Date: 9.26.16  
 Time In: 3:15  
 Time Out: 4:00  
 Page 1 of 2

Facility Name: Lawry College Address: 700 FALLER City: OAKLAND CT:

All violations of the California Health & Safety Code as listed on this report must be corrected. **Major violations must be corrected immediately.** Non-compliance may warrant immediate closure of the food facility. See reverse sides of this inspection report form for code sections that correspond to each violation.

**TEMPERATURE CONTROL-Documentation is required for all food facilities with PHF (Potentially Hazardous Foods)**

No PHF

Food Item	Temp (°F)	Temp Violation (✓)	Process/Holding Location	Food Discarded (Amount)	Food Item	Temp (°F)	Temp Violation (✓)	Process/Holding Location	Food Discarded (Amount)

**OBSERVATIONS AND CORRECTIVE ACTIONS**

- DO NOT PRE-FINAL INSPECTION
- ALL OF THE VIOLATIONS NOTED AT THE PRIOR INSPECTION WERE ADDRESSED EXCEPT THE ONE'S LISTED BELOW. WORK ORDER HADN'T BEEN SUBMITTED FOR THE VIOLATIONS BELOW.
- NEW STEAM TABLE ELEMENTS WILL BE INSTALLED AT THE BUTTER UPSTAIRS WITHIN 8-10 DAYS. THE SCHOOL IS ALLOWED TO USE THE WELLS AT THE EXISTING STEAM TABLES THAT MAINTAIN THE FOOD ITEMS AT OR ABOVE 135° UNTIL THE NEW PARTS ARE INSTALLED.
- NEW URINALS FOR THE DOWNSTAIRS RESTROOM HAVE BEEN ORDERED AND WILL BE INSTALLED WITHIN 7-10 BUSINESS DAYS.
- HOT WATER WAS PROVIDED
- THE EXTERIOR SURFACES AT THE STEAM TABLE UPSTAIRS IS ALSO BEING REPAIRED WITHIN 7-10 DAYS.

**ACTIONS/STATUS**

- 50. Food/Equipment Impounded or VCD (1)
- 51. Permit Suspension / Require Closure (1)

Inspection Report Total Score \_\_\_\_\_

Follow-Up Inspection Date \_\_\_\_\_

The Person-In-Charge (PIC) is responsible for maintaining this food facility in compliance with all applicable sections of the California Health & Safety Code.

Received by (Sign): [Signature]

Name & Title (Print): \_\_\_\_\_

EHS: [Signature]

Phone: (510) 639-1336

County of Alameda  
 Department of Environmental Health  
 1131 Harbor Bay Parkway, Suite 200  
 Alameda, Ca 94502-6577  
 510-567-6700  
 http://www.acgov.org/aceh

# OFFICIAL RETAIL FOOD INSPECTION REPORT

Date: 9.26.16  
 Time In: 3:15  
 Time Out: 4:00  
 Page 2 of 2

Facility Name: Carly Collect Address: 900 Fallon City: DALLAS CT:

All violations of the California Health & Safety Code as listed on this report must be corrected. **Major violations must be corrected immediately. Non-compliance may warrant immediate closure of the food facility.** See reverse sides of this inspection report form for code sections that correspond to each violation.

**TEMPERATURE CONTROL-Documentation is required for all food facilities with PHF (Potentially Hazardous Foods)**  No PHF

Food Item	Temp (°F)	Temp Violation (✓)	Process/Holding Location	Food Discarded (Amount)	Food Item	Temp (°F)	Temp Violation (✓)	Process/Holding Location	Food Discarded (Amount)

**OBSERVATIONS AND CORRECTIVE ACTIONS**

→ THE EXISTING DREP SINK AND TABLES (UPSTAIRS & DOWNSTAIRS) WILL BE REPLACED. PLANS ALONG WITH OUT-STREETS WILL BE SUBMITTED TO THE HEALTH DEPARTMENT.

→ MANAGEMENT WILL CONTACT ME ONCE ALL OF THE WORK HAS BEEN COMPLETED

**ACTIONS/STATUS**

50. Food/Equipment Impounded or VCD (1)

51. Permit Suspension / Require Closure (1)

Inspection Report Total Score \_\_\_\_\_

Follow-Up Inspection Date \_\_\_\_\_

The Person-In-Charge (PIC) is responsible for maintaining this food facility in compliance with all applicable sections of the California Health & Safety Code.

Received by (Sign): X.W. Colling

Name & Title (Print): \_\_\_\_\_

EHS: Chupio

Phone: (510) 639-1336