



ADDENDUM 2

CM Clarification:

- There are no food service equipment demolition drawings available, so bidders must include the following allowances in their bid for equipment demolition and removal:

1. Dwight Rich Demolition Allowance: \$7,500.00
2. Ebersole Center Demolition Allowance: \$3,000.00
3. Gardner Elementary Demolition Allowance: \$10,000.00

LSD Dwight Rich Food Service Bid Pack 1, Addendum No. 2

Narrative of Changes

Project Name:	Dwight Rich Food Service – Equipment Replacement & Renovation	Date:	March 4, 2026
Project Location:	2600 Hampden, Lansing, MI 48911	Architect's Project #:	25015928A
Owner/Client:	Lansing School District	Attention:	David Beckering
Issued to:	Beckering Construction	Email:	djb@beckering.com
City/State:	Grand Rapids, MI	Zip:	49548

Delivered via:

- | | | | |
|------------------------------------|---------------------------------------|-------------------------|---|
| <input type="checkbox"/> Messenger | <input type="checkbox"/> Hand-carried | Address Sent to: | <input type="checkbox"/> Newforma |
| <input type="checkbox"/> Express | <input type="checkbox"/> Pick-up | | <input checked="" type="checkbox"/> Email |
| <input type="checkbox"/> Mail | <input type="checkbox"/> UPS | | <input type="checkbox"/> FTP |

This Addendum revises the Contract Documents and shall have the same force and effect; make the following changes to the Specifications and Drawings for this project. The following is a written summary of the changes made by this Addendum. Strict attention should be given to the Drawings and Specifications for area take-off, quantities and items deleted or revised herein. This addendum forms a part of the Contract Documents.

Issued by CED by:	Courtney Norris	Date Signed:	03/04/2026
Prepared by:	Courtney Norris	Date Signed:	03/04/2026
Distribution:			

Below is a list of the changes made to our documents in response to the comments, RFIs, or clarifications provided prior to Bid. Please feel free to reach out with any further questions or clarifications in a timely manner.

Sincerely,
Courtney Norris

Changes to Drawings & Specifications

- Sheet FSE-1 is being reissued.
- Item #104 – Portable Table – Qty. of 5 – Quantity should be a Qty. of 4 in lieu of a Qty. of 5.
- Item #202 – Cook’s Table - Qty. of 1 – Should be listed as Item #201 on the plans and in the specifications.
- Item #202A – Cook’s Table Filter - Qty. of 1 – Should be listed as Item #201A on the plans and in the specifications.
- Item #502 - Disposer - Qty. of 1 – Unit has been removed from the scope of work.
- Item #503 - Dishwasher Hood – Qty. of 1 – Unit has been removed from the scope of work.
- Item #504 - Clean Dish Table - Qty. of 1 – Unit has been removed from the scope of work.
- Item #504A - Soiled Dish Table - Qty. of 1 – Unit has been removed from the scope of work.
- Item #505 – Water Softener & Filtration- Qty. of 1 – Unit has been removed from the scope of work.
- Item #506 – Dishwasher – Qty. of 1 – Unit has been removed from the scope of work.
- Item #506A – Drain Water Tempering Kit – Qty. of 1 – Unit has been removed from the scope of work.

ATTACHMENTS

Reissued Drawings:
FSE-1

END OF ADDENDUM NO. 2

EQUIPMENT SCHEDULE

Item	Qty	DESCRIPTION	CW (in)	HW (in)	INDIRECT DRAIN	DIRECT DRAIN (IN)	GAS (in)	MBTUH	EXH DUCT	EXH CFM	MUA DUCT	MUA CFM	Volts	Ph	Amps load	Equipment Remarks
101	4	PORTABLE TABLE														
102	1	ICE MAKER W/BIN	0.5		FL SK								208	1	5.9	S.S. UNDERSHELF & CASTERS
102A	1	ICE MAKER FILTER	0.5													PIPE CW THRU FILTER THEN TO ICE MAKER
201	1	COOK'S TABLE	0.5	0.5	FL SK											PIPE CW THRU FILTER THEN TO COOK'S TABLE
201A	1	COOK'S TABLE FILTER	0.5													PIPE CW THRU FILTER THEN TO COOK'S TABLE
301	1	SPARE NUMBER														
302	2	CONVECTION OVEN - DOUBLE DECK											208	3	(2) 34.0	
303	1	FREEZER											120	1	11.2	
304	1	REFRIGERATOR											120	1	4.9	
305	1	REFRIGERATOR											120	1	8.4	
401	2	HOT FOOD TABLE	0.5		FL SK								120/208	1	28.4	
402	2	UTILITY COUNTER														
403	2	COLD FOOD TABLE			FL SK								120	1	9.5	
404	2	DROP-IN FROST TOP											120	1	2.4	
404A	2	SNEEZE GUARD											120	1	1.0	
405	1	MILK COOLER											120	1	3.3	
406	2	CASHIER COUNTER														
407	2	CASH REGISTER/POS - BY OWNER											120	1	10.0	DEDICATED CIRCUIT & DATA
501	1	SPARE NUMBER														

FOODSERVICE
DESIGN BY:

JRA

Food Service
Consultants
JRA FOOD SERVICE CONSULTANTS, LLC
401 HALL STREET SW - SUITE 1050
GRAND RAPIDS, MI 49503
PH: (616) 454-4433

ARCHITECT:
COLLIERS ENGINEERING & DESIGN
560 5TH STREET NW, SUITE 305
GRAND RAPIDS, MI 49504

PROJECT:
LANSING SCHOOL DISTRICT
DWIGHT RICH PK-8 SCHOOL
2600 HAMPDEN DRIVE
LANSING, MI 48911

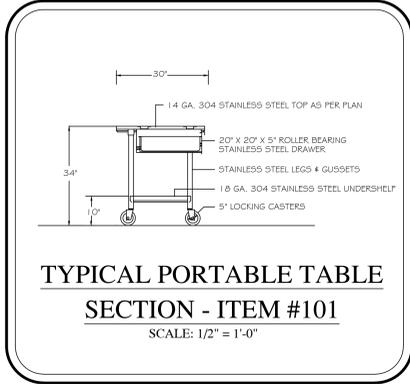
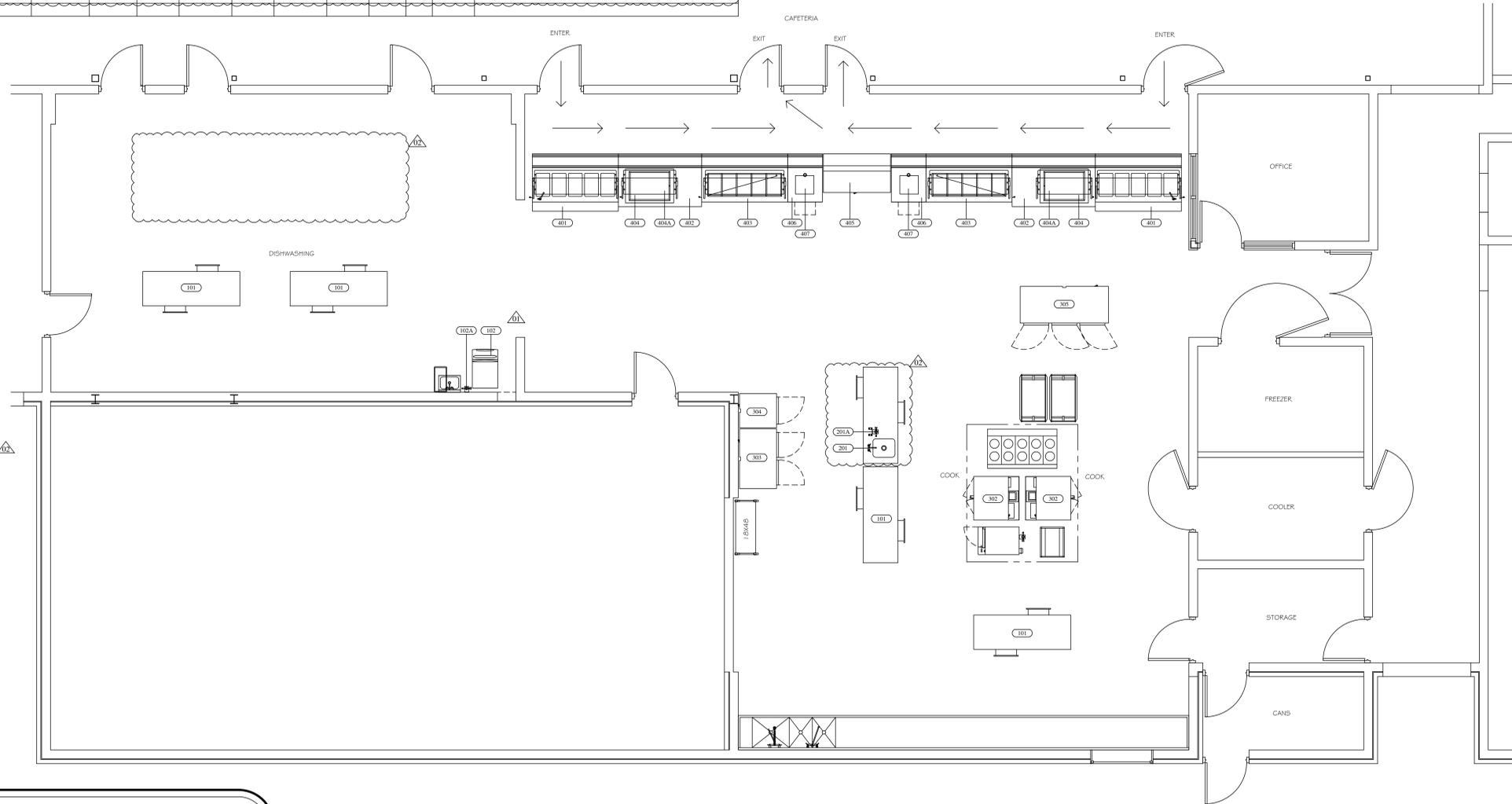
SHEET TITLE:
FOOD SERVICE
EQUIPMENT
FLOOR PLAN
SCALE 1/4" = 1'-0"

DATE CODE	PROJECT PHASE	BY
02/13/26 LSDDR3FP	BIDS	BR
02/23/26 LSDDR3FP	FOOD SERVICE ADDENDUM 01	JR
03/09/26 LSDDR4FP	FOOD SERVICE ADDENDUM 02	JR

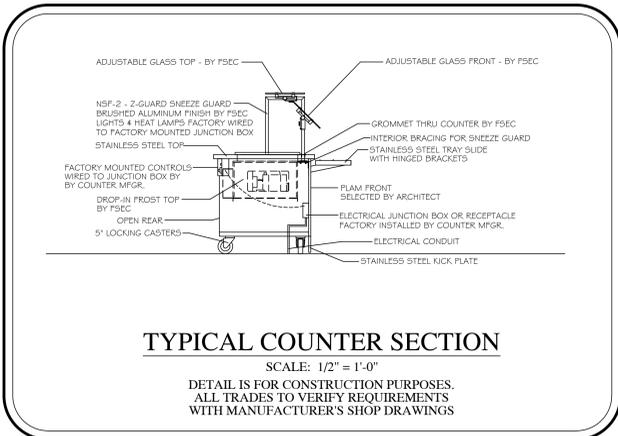
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SHEET NUMBER:

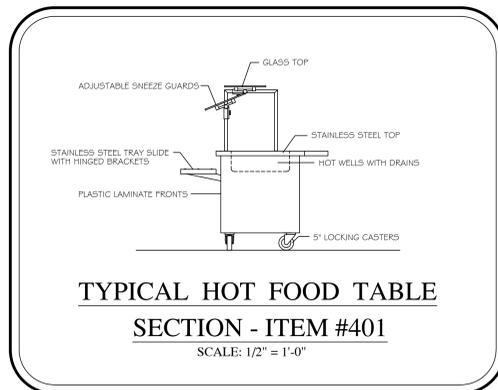
FSE-1



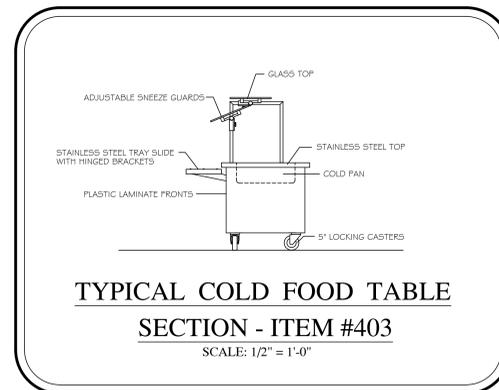
**TYPICAL PORTABLE TABLE
SECTION - ITEM #101**
SCALE: 1/2" = 1'-0"



TYPICAL COUNTER SECTION
SCALE: 1/2" = 1'-0"
DETAIL IS FOR CONSTRUCTION PURPOSES.
ALL TRADES TO VERIFY REQUIREMENTS
WITH MANUFACTURER'S SHOP DRAWINGS



**TYPICAL HOT FOOD TABLE
SECTION - ITEM #401**
SCALE: 1/2" = 1'-0"



**TYPICAL COLD FOOD TABLE
SECTION - ITEM #403**
SCALE: 1/2" = 1'-0"

NOTE:
1. VERIFY ROUGHIN REQUIREMENTS FOR FUTURE, PURVEYOR SUPPLIED, OWNERS RELOCATED EQUIPMENT, OWNER SUPPLIED EQUIPMENT, ETC.
2. REUSE EXISTING ROUGHINS WHERE APPLICABLE.
3. DISCONNECT, REMOVE, STORE & RECONNECT ANY EXISTING EQUIPMENT AS REQUIRED FOR CONSTRUCTION PURPOSES.
4. EQUIPMENT NOT BEING REUSED TO BE DISCONNECTED AND STORED OR DISCARDED AS DIRECTED BY OWNER.
5. EQUIPMENT DESIGNATED AS RELOCATED SHALL BE DISCONNECTED AND RELOCATED AS PER PLANS AND SPECIFICATIONS.