



Exhibit A-1

Scope of Work

NHA is moving its Central Kitchen operations to 7818 Wilkerson Ct, San Diego, CA from its current location at 1929 Hancock Street, San Diego, CA. The new location is an existing warehouse building with approximately 10,525 square feet. The warehouse building has had various tenants in the past that ranged from simple warehouse with offices to a shooting range, and other miscellaneous uses. It is a single story with tilt-up concrete panels, a panelized roofing system, slab on grade, minimal storefront system, four large openings with coiling doors, the roof has five 4' x 8' skylights, a full height masonry wall divides the space into two large areas, improvements from previous tenants still exist.

Demolition work (see Exhibit A-2 for Demolition Floor Plan Keynotes)

New work to be performed (see Conceptual Floor Plan Exhibit A-3):

1. New finishes as per attached Room Finish Schedule (Exhibit A-4).
2. Construction of new framed walls as per Conceptual Floor Plan.
3. Cut and form new openings for doors and windows in existing interior masonry walls. New window opening shown on conceptual floor plan are to be additive alternates. Total of two are shown – Director's and Chef's office.
4. Saw cutting of existing slab for installation of underground plumbing lines for drains, waste, floor troughs, floor sinks, etc. as required for kitchen equipment.
5. Sizing of required plumbing lines, rough-ins for kitchen equipment, including gas service lines.
6. Determining required size of water, gas, electrical services, and including full design and installation of HVAC system & equipment.
7. Installation of new foil faced batt insulation to underside of roof, R-30.
8. Installation of stainless steel panels in kitchen, consider fiber glass panels on walls for kitchen with exception of Dishwashing area, Cart Washing area, and where permitted in Kitchen.
9. Installation of chain link cage where noted on conceptual floor plan.
10. Installation of new interior doors, knock-down frames, and hardware.
11. Installation of kitchen equipment, tables, etc. as noted on the attached Equipment Schedule. The equipment and tables noted are existing representing items which are to be relocated from the current central kitchen location at 1929 Hancock Street. Coordination of all required services (water, gas, and electrical) and rough-in locations.
12. Construction and installation of new ansul system as required by current code and Health Department regulations. Contractor may consider reusing the existing if feasible.

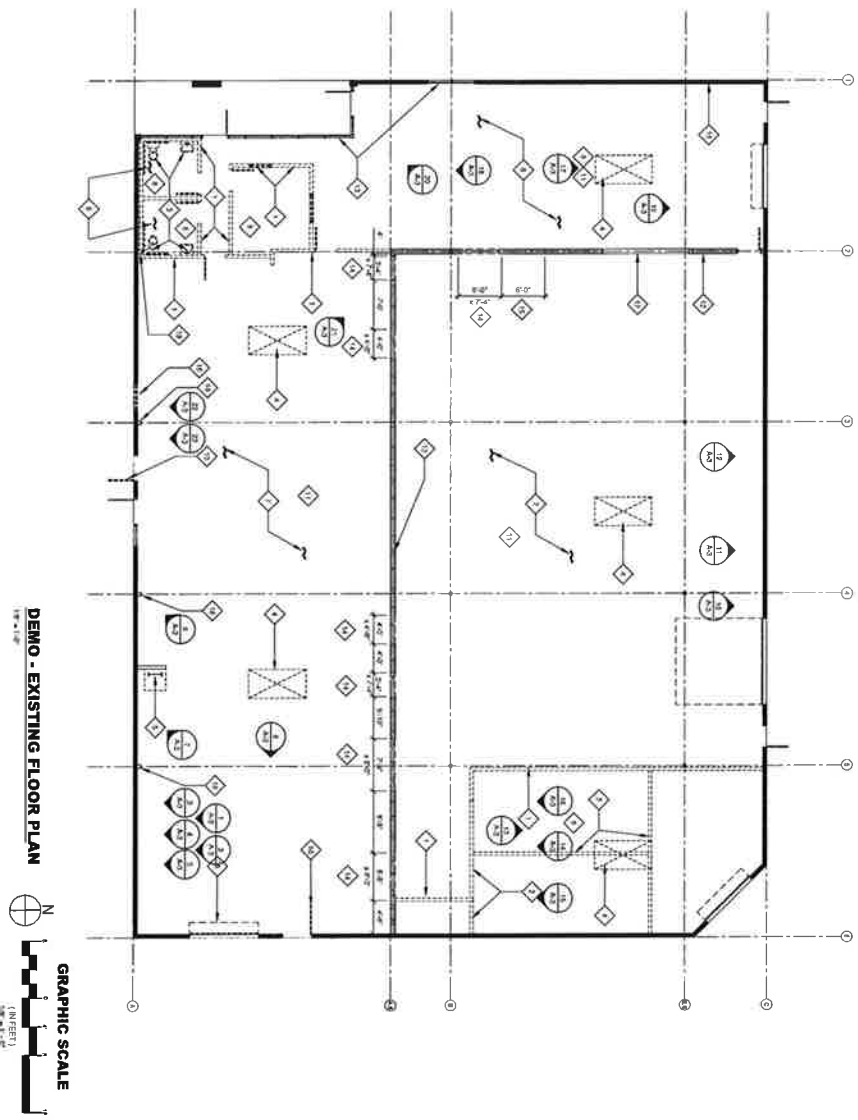
13. Construction and installation of new exhaust fume hoods. Contractor may consider reusing the existing if feasible.
14. Installation of new air curtains at door locations indicated on conceptual floor plan.
15. Preparation of architectural, mechanical, plumbing, electrical, and Food Service drawings and specifications. There may be a need for some structural engineering work for openings in the existing masonry wall, and saw cutting and repair of concrete slab.
16. Installation of new grease interceptor tank – to be installed on west side of site.
17. Processing of construction document for plan check for required building permit, Health Department permit, and all other required permits. Copies of cut-sheets for both relocated kitchen equipment and new kitchen equipment will be required for submittal to Health Department.
18. Comply with Title 24 requirements
19. For light fixtures use florescent type with consideration given to use of LED fixtures.

Supplemental Information:

1. Copies of available plans for the original warehouse design are available as well as copies of subsequent tenant improvements plans. These copies show modifications to the underground plumbing lines. The plans may or may not reflect 'as-build' conditions. Selected contractor will need to verify field conditions.
2. Entry point for electrical power and gas are on the south side of the building, east end.
3. Entry points for waste and water service are on the west side of building between column lines A and B. Main lines inside the building run east-west direction, with lateral at various locations.

EXHIBIT A-2

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DEMO - EXISTING FLOOR PLAN



DEMOLITION FLOOR PLAN KEYNOTES

- 1. EXISTING OLD BRICK WALL TO BE DEMOLISHED & REWORKED
- 2. EXISTING FLOORING FINISHES TO BE REMOVED
- 3. EXISTING WALLS TO REMAIN
- 4. EXISTING CEILING ACCESS LIGHTS TO REMAIN. WALL SUPPORTS TO REMAIN, BUT TO BE REWORKED
- 5. EXISTING PART TO BE REMOVED
- 6. EXISTING COOK FLOOR TO BE CLEANED & REPAIRED AS NECESSARY FOR NEW FLOORING MATERIAL, TYPE
- 7. EXISTING FLOORING TO BE REMOVED & REWORKED
- 8. EXISTING COOK ROOM TO BE REWORKED & OPENING FILLED IN
- 9. EXISTING ROOMS & WALLS TO BE DEMOLISHED & OPENING TO BE FILLED IN
- 10. EXISTING PART AREA ACTION TO BE DEMOLISHED & NEW ACORN FLOOR FINISH TO REMAIN
- 11. EXISTING WALLS TO BE DEMOLISHED
- 12. REMOVE EXISTING EQUIPMENT BASE (SEE SCHEDULE)
- 13. REMOVE EXISTING WALL WITHIN WALLS
- 14. REMOVE EXISTING WALL WITHIN WALLS
- 15. EXISTING WALLS TO BE DEMOLISHED & OPENING TO BE FILLED IN
- 16. EXISTING WALLS TO BE DEMOLISHED & OPENING TO BE FILLED IN
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- 100. EXISTING WALLS TO BE DEMOLISHED & OPENING TO BE FILLED IN

EXISTING NEW LOCATION, SEE SHEET A-1 FOR IMAGES



TUCKER SADLER
Architects, Engineers, Planners
1111 15th Street, Suite 200
Boulder, CO 80502
303.440.0300

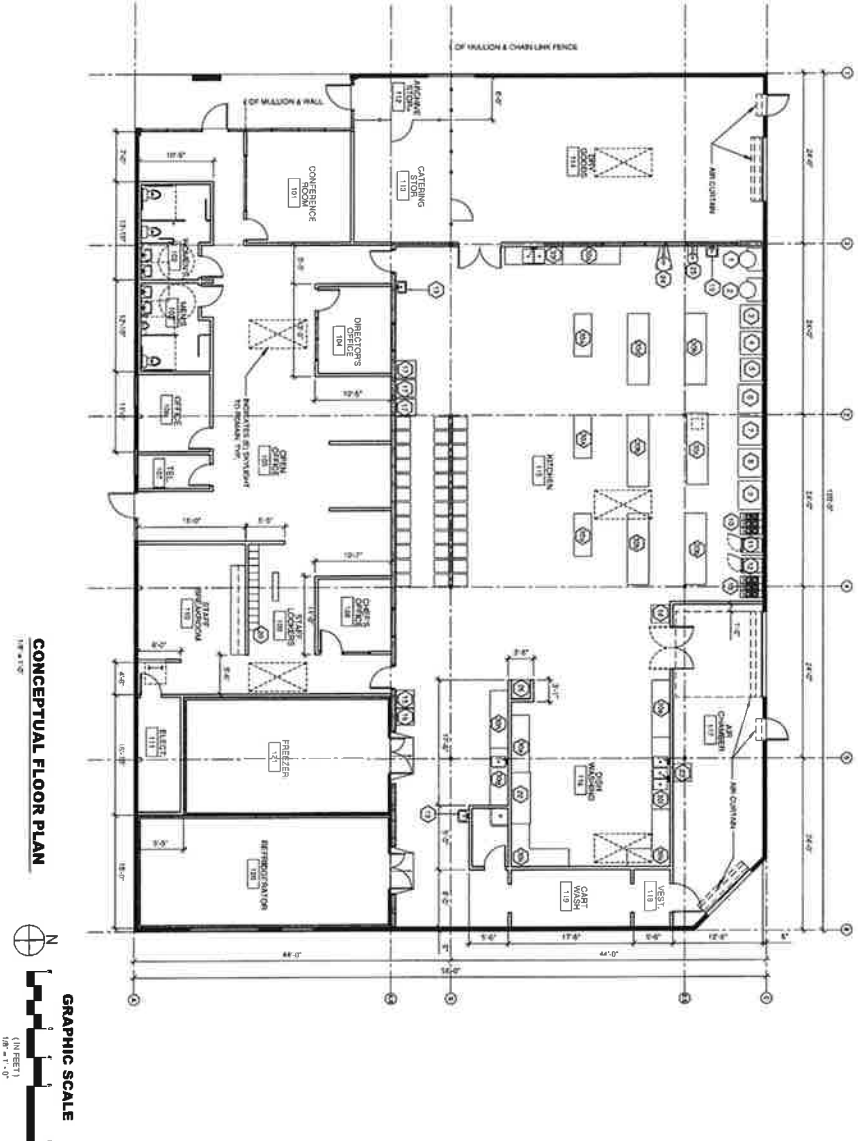
NHA New Central Kitchen
728 S. Milwaukee Street
Boulder, CO 80511

APPNO.	DATE	BY

DESIGNED BY: _____ DATE: _____
CHECKED BY: _____ DATE: _____
PROJECT NUMBER: 21403.00 DRAWN BY: MEP
DATE: 12/18/2014 CHECKED BY: AMC
DRAWING NUMBER: _____
SHEET: 1 OF 3 DRAWING NUMBER: **A-1**

EXHIBIT A-3

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- LEGEND**
- EXISTING WALL
 - NEW WALL
 - NEW EQUIPMENT / SEE EQUIPMENT LIST
 - EXISTING WINDOW
 - NEW WINDOW
 - EXISTING DOOR
 - NEW DOOR
 - EXISTING STAIR
 - NEW STAIR

TUCKER SADDLER
1841 HIGHTOWER BLVD, SUITE 200
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444-234-4422 / 442-7424 / 442-7425

NHA New Central Kitchen
7355 Wilshire Court
San Diego, CA 92114

PROJECT NUMBER: 214403.00
DATE: 12/18/2014

DRAWN BY: MEP
DESIGNED BY: A/M/C

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DRAWN BY: MEP
DESIGNED BY: A/M/C

EXHIBIT A-4

NHA New Central Kitchen – Proposed Room Finish Schedule

Room Name	N. Wall	E. Wall	S. Wall	W. Wall	Floor	Ceiling	Remarks
Kitchen	SSP	SSP/FGP	FGP	SSP/FGP	QT	Mylar Face ACT 2 x 4 – 10'Ht	1, 3, 4
Air Chamber	Paint	Paint	Paint	Paint	Sealed Concrete	Exp. Str.	
Vestibule	FGP	FGP	FGP	FGP	Sealed Concrete	Mylar Face ACT 2 x 4 – 10' Ht	3
Cart Wash	SSP	SSP	SSP	SSP	QT		1, 3, 4
Janitor	FGP	Paint	Paint	FGP	Sealed Concrete	Mylar Face ACT – 9'Ht	
Refrig.	-	-	-	-	-	-	2
Freezer	-	-	-	-	-	-	2
Elec.	Paint	Paint	Paint	Paint	Sealed Concrete	Exp. Str.	5
Staff Break Room	Paint	Paint	Paint	Paint	12 x 12 VCT	Exp. Str.	5
Chef's Office	Paint	Paint	Paint	Paint	12 x 12 VCT	2 x 4 ACT- 9'Ht	5
Open Office	Paint	Paint	Paint	Paint	12 x 12 VCT	Exp. Str.	5
Tel. Rm.	Paint	Paint	Paint	Paint	Sealed Concrete	Exp. Str.	5
M. Toi.	Paint	Paint	Epoxy Ctg.	Paint	Sealed Concrete	2 x 4 ACT- 9'Ht	
W. Toi.	Paint	Paint	Epoxy Ctg.	Paint	Sealed Concrete	2 x 4 ACT- 9'Ht	
Lobby	Paint	Paint	Paint	-	12 x 12 VCT	2 x 4 ACT- 9'Ht	5
Conf. Room	Paint	Paint	Paint	-	12 x 12 VCT	2 x 4 ACT- 9'Ht	5
Director's Office	Paint	Paint	Paint	Paint	12 x 12 VCT	2 x 4 ACT- 9'Ht	5
Archive Stor.	-	-	Paint	Paint	Sealed Concrete	Exp. Str.	
Catering Stor.	-	Paint	Paint	-	Sealed Concrete	Exp. Str.	
Dry Goods	Paint	Paint	-	Paint	Sealed Concrete	Exp. Str.	

Remarks:

1. As alternative to QT, epoxy coating may be considered
2. Custom pre-fabricated G.I. panels complete with lighting and roof mounted compressor
3. SSP – Stainless Steel Panel; FGP – Fiber Glass Panel
4. QT base
5. Rubber base

CENTRAL KITCHEN EQUIPMENT TO BE RELOCATED

1. Cleveland Kettle, 60 gal., model KGL-60
2. Cleveland Kettle, 60 gal., model KGL-60
3. Blodgett Zephaire convection ovens, model -240 Plus (2 stacked)
4. Blodgett Zephaire convection ovens, model -240 Plus (2 stacked)
5. Hobart convection ovens, model HGC40 (2 stacked)
6. Cleveland Tilting skillet, model SGL4DLR, 40 gal.
7. Cleveland Tilting skillet, model SGL4DLR, 40 gal.
8. Cleveland Tilting skillet, model SGL4DLR, 40 gal.
9. Cleveland Tilting skillet, model SGL4DLR, 40 gal.
10. U. S. Range six burner Saute gas range, model 836-6
11. Cleveland Range steamer, model 24CGA10
12. Cleveland Range steamer, model 24CGA10
13. U. S. Range six burner Saute gas range, model 836-6
14. Traulsen mobile freezer, model G22010, side by side
15. Trualsen mobile refrigerator, model G20010, side by side (2)
16. True mobile refrigerator, model TM-24, single section

CENTRAL KITCHEN EQUIPMENT TO BE RELOCATED

17. Wittco food warmers, model 1826-13-BC-IS(3)
18. Meat slicing station, Hobart, model 2712 & Chiefmate GC12
19. Hand washing stations, Advance Tabco sink, model 7-PS-80 (3)
20. Staff lockers
21. Water heater booster, Hatco, model C-15, 6 gal capacity (2)
22. Ecolab dishwasher, model EC-66 High hood
23. Water boiler, A. O. SMITH, model Burkay Genesis, Dia-scan II
24. Hobart food mixer, model H600-5013A
25. Hobart food processor, model HCM-450
26. Ice-O-Matic ice maker, base model B25PP, ice maker, model KBT19
27. Fume hoods, Captive-Aire, model GL-B-MA, (4)
28. Ansul fire suppression system, model R-102 (4)
29. Stainless steel shelves, wall mount, 16" X 8', QTY-6
30. Stainless steel tables, Crown Steel Manufacturing
 - a. Flat table, 30" X 6', QTY- 4
 - b. Flat table, 36" X 10', QTY- 4
 - c. Flat table with sink(18" X 18"),36' x 10' QTY- 1
 - d. Flat table, 36" X 9' 8", QTY- 1
 - e. Wall table, 30" X 8', QTY- 2

CENTRAL KITCHEN EQUIPMENT TO BE RELOCATED

- f. Wall table, 30" X 8', with double sink(36" X 18"), QTY- 1
- g. Wall table, 30" X 8', with single sink(18" X 18"), QTY- 1
- h. Wall table, 30" X 8' welded to tables in line g, QTY- 1
- i. Not used.
- j. Not used.
- k. Corner wall unit, approx. 6' X 8' X 30", QTY- 2
- l. Three sink washing station, 30" X 10' with 3- 21" X 21" sinks, QTY- 1