PROPOSAL

CONTRACTOR
GI Construction LLC
License # 0081239
3230 S Buffalo Dr, Unit # 105
Las Vegas, NV 89117
(702) 508-1188

CLIENT
Ken MacRae
4025 N. Rancho Dr.
Las Vegas NV 89130
702-927-0702

Thank you for your time and consideration in choosing GI Construction for your home improvement project. GI Construction will complete the full scope of work in a good, workmanlike manner while adhering to industry standards throughout the projects entirety.

S.No.	Product Details	Qty	List Price	Total
1.	**Commercial Kitchen Remodel**	1	$ 89,000.00	$ 89,000.00

ROOM AND AREA FINISHES
Includes all food preparation, ware-washing, ice making, wait station, food and utensil storage areas, bar and bar service, salad bar and buffet areas.

FLOORS
Floors in all areas of the establishment must be constructed of smooth, durable, non-absorbent, grease-resistant, and easily cleanable material such as; quarry tile, ceramic tile, porcelain tile, terrazzo, or commercial grade ⅛ inch vinyl composition tile (VCT). Tile grout must be water resistant material, such as polyurethane or epoxy based and not exceeding ¼ inch wide.

A 4 inch integral base cove must be installed at the floor/wall junctions, and be of the same material as the flooring. Abrasive and non-skid flooring is only permitted in walkways and is not permitted beneath food service equipment or cabinetry. Poured epoxy flooring may be approved by the regulatory authority if it is installed as follows:

1. An integral minimum 4 inch base cove must be troweled up the wall. The coving material must be the same as the floor.
2. A minimum of 3 initial finish coats of epoxy must be provided and be at least a ¼ inch thick for high heat or cold areas or per manufacturer's specifications.
3. A minimum of 3 initial finish coats of epoxy must be provided and be at least a ⅛ inch thick for low use areas or limited cooking areas or per manufacturer's specifications.
4. The finish coat thickness of an epoxy floor must comply with manufacturer's specifications.
5. Aggregate that creates a rough surface may not be applied under food service equipment or cabinetry.
6. The epoxy floor must be installed by a certified installer. The type of substrate material is based on the manufacturer's recommendations. Floors in walk-in coolers and freezers constructed onsite may be stainless steel, terrazzo, or quarry tile. The base coving must be either stainless steel, vinyl screed, or a material matching the finish of the cooler floor.

Vinyl flooring and vinyl base covings are not allowed in walkin coolers or freezers. A quarry tile base coving may only be used when placed against a rigid foam filled cooler wall. Base coving must provide a ¼ inch radius at the floor juncture and be sealed to the floor. In liquor coolers, diamond plate aluminum is the minimum acceptable finish using ¼ inch radius and welded seams.

WALLS
Wall surfaces in splash zones or high moisture areas such as warewashing, food preparation sinks, handsinks, restrooms, and mop/utility sinks must be non-absorbent, light colored and made from materials such as ceramic tile, stainless steel, glazed fire brick, or fiberglass reinforced panels (FRP), or equivalent.
Wall surfaces behind all cooking equipment and beneath all Type I ventilation hoods must be made from materials such as ceramic tile, glazed fire brick, or insulated stainless steel; and installed from the base of the hood to the floor. The wall finish must comply with the Nevada Fire Code.

In non splash zones of the kitchen and in food/utensil storage rooms a smooth, washable painted drywall may be utilized. Drywall must be finished and painted using a light colored, high gloss, enamel or latex paint.

All outlet covers and switch plates in the food preparation and ware-washing areas must be stainless steel.

CEILINGS
All ceilings in food preparation, cooking, warewashing, bars, wait stations, and food service areas must be a smooth, non-absorbent, washable, light colored finish such as vinyl clad acoustical tile or smooth light colored painted sheetrock. Fissured, perforated, or rough acoustical tile is not allowed.

Ceilings in food and utensil storage areas may be either smooth, non-absorbent, light colored painted sheetrock; or acoustical tile (traditional or vinyl clad).

FOOD SERVICE EQUIPMENT
All food service equipment must meet the applicable standards and be installed in accordance with NSF standards.

REFRIGERATORS and FREEZERS
The following requirements must be met:
1. Mechanical refrigeration is required to maintain all potentially hazardous foods at 41°F or below, and meet NSF standards. Demonstrate that there is adequate refrigeration space for both cooling and holding of foods.
2. Special provisions must be provided to cool potentially hazardous foods to at least 41°F in less than six hours.
3. All refrigerated prep tables must have an approved wrapped rail design. A wrapped rail must have a separate temperature control device. Insert pans must be located 3 inches below the top of the unit.
4. All salad bars require floor drains, mechanical refrigeration, wrapped rails (described above), and approved food shields/sneeze guards. They must be located on an approved flooring material (see flooring section) which extends 3 feet beyond the salad bar in all directions.
☐ Adequate cross ventilation must be provided for the refrigeration compressor.
5. Each refrigerator and freezer must have thermometers inside each unit.
6. Refrigeration equipment condensate must be drained to a floor drain located outside the unit, or the unit must be equipped with an evaporator pan.
7. Appropriate cooling procedures for batch food processing must be submitted.
8. Water cooled equipment is not recommended with onsite septic systems.
9. Refrigeration equipment must be installed on NSF listed legs or castors.
10. Identify location and installation of refrigeration compressors, if any.

WALK-IN COOLERS AND FREEZERS
Walk-in coolers and freezers must comply with the NSF standard #7, and meet the following
requirements:
1. Walls and ceilings must be constructed of approved materials:
☐ Properly designed and fabricated stainless steel panels; or
☐ Properly designed and fabricated aluminum clad panels; or
☐ Properly designed and fabricated baked on enamel over steel panels.
(The above panels must be prefabricated by a manufacturer capable of producing equipment to meet NSF standard #7.)
2. Floors must be constructed of approved materials:
☐ Properly fabricated and installed stainless steel; or
☐ Properly installed quarry tile or terrazzo tile; or
☐ For liquor coolers only; diamond plate aluminum is an acceptable finish using ¼ inch radius and welded seams or proper application of epoxy-resin coating over smooth concrete to produce a 250 mil thick finish (please note that proper application is critical and if not applied correctly there will be numerous problems with bonding).
☐ The base coving must be either stainless steel, vinyl screed, or a material matching the finish of the cooler floor. A quarry tile base coving may only be used when placed against a rigid foam filled cooler wall. Base coving must provide a ¼ inch radius at the floor juncture and be sealed to the floor.
NOTE: VINYL FLOORING IS NOT ALLOWED IN WALK-IN COOLERS OR WALK-IN FREEZERS.
3. Chrome and galvanized finishes are not acceptable for walk-in coolers and freezers. Also cement blocks, gypsum board, particle board, plaster, plywood, pine lumber, and other such materials are not approved for walk-in coolers and freezers. Shelving must be NSF or equivalently approved and rated for cold storage use and be rust resistant. Enclose any space above the walk-in units to prohibit storage on top of the units.
4. Plumbing specifically related to walk-in coolers and freezers:
☐ Floor drains are prohibited in food storage walk-in coolers and freezers, except when required by the inspecting authority and meeting special plumbing requirements.
☐ The condensate drain must empty outside the cooler, either into a floor drain or into an evaporator pan mounted outside the unit. Note that the practice of using a bucket to collect condensate waste inside the cooler is not allowed.

VENTILATION/EXHAUST HOODS
All cooking equipment that produces excessive heat, grease vapor, steam, fumes, smoke, condensation or odor shall be located under a local exhaust ventilation system. Contact the local building official for ventilation requirements.
Exhaust Hoods:

S.No.	Product Details	Qty	List Price	Total

1. All rooms must have sufficient tempered make-up air and exhaust ventilation to keep them free of excessive heat, steam, condensation, vapors, obnoxious or disagreeable odors, smoke and fumes.
2. Ventilation hood systems or equivalents must be sufficient in number and capacity to prevent grease or condensation from collecting on the walls and ceilings.
3. Ventilation hoods must be constructed and installed in accordance with Nevada Building code.
4. All open sides of the ventilation hood must overhang equipment by at least 6 inches.
5. Cooking equipment generating a BTU output of 12,000 BTU/hour (3.7 kW) or more is required to be operated under a ventilation hood.
6. Grease filters or other grease extracting equipment, used in a ventilation hood, shall be designed to be readily removable for cleaning and replacing if not designed to be cleaned in place.
7. Ventilation hood systems in food preparation and ware-washing areas must be designed to prevent grease or condensation from draining or dripping onto food, equipment, utensils, linens, and single-service and single-use articles.
8. Used hoods shall meet the NSF or equivalent standards and identify the manufacturer and be approved by the regulatory authority.
9. When no building official is available, the HVAC contractor must be licensed and bonded in the State of Nevada.
10. Custom fabricated hoods must be made to NSF International or equivalent standards and bear the NSF or equivalent sticker and name of the manufacturer. Galvanized hoods are not allowed.
11. Solid fuel burning equipment shall have a separate ventilation system installed as specified by the Department of Labor and Industry or a local building official.
12. All smokers (solid fuel and gas) require an approved exhaust hood. The smoker must not be installed outside.
13. Insulated stainless steel, ceramic tile or equivalent shall be installed behind cooking equipment from the base of the hood to the floor.

Make-up Air:

1. All Type I exhaust hoods must be provided with sufficient tempered make-up air units which are electrically interlocked with the ventilation exhaust hood.
2. Make-up air is provided to replace air approximately equal to air exhausted. Air is provided so as to not place the room under too great a negative or positive pressure.
3. A test performed by a certified ventilation test and balance professional must be conducted on the building. This is done to demonstrate that the establishment has a well-balanced ventilation system throughout the entire building while the ventilation hood exhaust fan(s) is operating during closed building conditions. The balance test should show that the kitchen pressure is slightly negative.

SINKS: FOOD PREPARATION AND HANDWASHING

A minimum of one hand washing sink that is easily accessible to all employees in the food preparation, bar service, warewashing areas and restrooms is required. The number of hand washing sinks required is determined by size and layout of facility, and employee accessibility.

A hand washing sink is required to be within 15 feet of all food service operations.

Employee hand washing sinks shall be equipped with disposable or single use roll towels, hand soap and a fingernail brush.

A food preparation sink is also required, consisting of at least a one compartment sink with an integral drainboard. If vegetables and meat, fish, or poultry are prepared; then a two compartment sink with two integral drain boards will be required (or an approved stainless steel table with an integral 2 compartment sink).

DIPPER WELLS

A running water dipper well is required at ice cream dipping freezers. A dipper well is also required for other in use food scoops if not appropriately stored in the food product. The dipper well must be located adjacent to the proposed area of use. The water line must have an air gap and be indirectly wasted to a floor drain.

AISLE SPACE

A minimum width of 36 inches of aisle space must be provided in kitchen and wait area designs. When there are two opposing work stations a space of 42 inches is recommended.

CABINETRY/SERVICE COUNTERS in WAIT STATIONS and FOOD SERVICE AREAS

All service counters and other millwork surfaces must be protected with stainless steel, plastic laminate or equivalent, covering all exposed wood. Finished wood is acceptable, on a limited basis for decorative purposes on service and display area equipment. In all areas where food equipment involves heat or moisture, or where food comes in contact with the surface, a stainless steel finish is required.

Cut outs must be sealed by the fabricator in an approved method.

All cabinetry/service counters must be on 6 inch stainless steel legs or on a solid masonry base.

Enclosed hollow bases are not permitted.

Ice bins must be equipped with protective covers and must be self-draining into an indirect waste.

No hand sinks, water glass filling sinks, food prep sinks, or three compartment sinks shall be
dropped into plastic laminate counters.

UTENSIL WASHING/SANITIZING EQUIPMENT AND FACILITIES

Mechanical Dishwashing:

S.No.	Product Details	Qty	List Price	Total

1. A NSF approved or equivalent dishwashing machine is recommended for reusable dishes,
flatware or glassware (based on volume). It may be required for a large operation.
2. Provide a scraping area. Examples include a garbage can, scraping block, or a scraping sink with a spray arm (properly mounted) and either a strainer or a disposal.
3. A NSF approved or equivalent Type II ventilation exhaust hood is required over all above counter dish machines (both low and high temperature). Under counter dish machines and bar glass washers are exempted from this requirement.
4. Hot water sanitizing machines, except under counter machines, require a drying space for a minimum of 3 dish racks.
5. Low temperature machines, except under counter machines, require a drying space for 5 dish racks.
6. For chemical sanitizing machines a visual or audible warning device for monitoring sanitizing agents is required.
Manual Dishwashing:
1. A NSF approved or equivalent 3 compartment sink with 2 integral drain boards is required for manual warewashing. Sink basins must be sized to accommodate the largest piece of equipment. For sanitizing utensils, either install a booster heater within 5 feet of the sink for hot water sanitizing, or use an approved chemical sanitizer. If utensils are sanitized with hot water, the booster heater must be capable of maintaining the sanitizing rinse water at 170°F and be installed on the third basin of the sink.
2. Provide test papers or testing kit equipment for chemical sanitizers. Provide a thermometer for measuring the temperature for hot water sanitizing. (Note: test papers can be obtained through a chemical supplier or from Countryside Public Health for a small fee).
3. A disposal is not allowed to be mounted on the drainboard or on a basin of the three compartment sink. However, a fourth sink compartment with a disposal is recommended for scraping dishes and utensils.
4. Hot water is a safety concern. Dish baskets, dish gloves, hooks or other items must be provided to retrieve utensils.

WATER HEATER
A commercial water heater appropriately installed and sized for the operation must be provided. The unit must be installed on 6 inch legs, a solid masonry base, or elevated platform. Tankless water heaters are not recommended for food service operations. Hot water must be recirculated if the primary water heater is remotely located.

MOP/UTILITY SINK
A mop/utility sink is required to be installed in a separate location from the food preparation
areas. A floor level, curb style sink is recommended instead of a wall mounted sink. Commercial vinyl flooring, or equivalent, must be installed on the floor, extending 3 feet in all directions. FRP board or equivalent, properly installed, is the minimum requirement on the wall behind the sink. It must extend up 8 feet from the sink and extend at least 18 inches beyond each side of the sink. A rack or hooks must be provided above the mop/utility sink to allow mops to be hung over the sink to dry.

OTHER
Minimize overhead sewer lines in food production and storage areas or install gutters under overhead sewer lines. Grease traps, if required, must be located within 5 feet of the fixture, flush with the floor, and easily accessible for cleaning.

Enclose all utility lines or pipes such as electrical, gas, water or waste lines. Exposed utility lines must be at least 1 inch off the wall and 6 inches above the floor, or attached to the bottom of the equipment. Where lines pass through walls, the openings must be sealed.

DETAILS:

1. Add 3 compartment sink that is in accordance with NSF and Health Department Code Compliant.

2. Add 1 Mop Sink.

3. Add drainage and sewer lines.

4. Install 4 220 volts lines.

5. Install 5 110 volts electric lines dedicated for refrigeration units (to be supplied by the customer)

6. Install Hood Vent (22 Guage Stainless Steel to be supplied and installed by Gi Construction) that will accommodate 2 ovens (to be supplied by customer)

7. Relocate double French Doors.

8. Relocate single French Door.

9. Demolish existing partition walls and expand as required (up to 26' x 11')

10. Install grease traps in accordance to building and health codes of the state.

A. Interceptors are to be sized and installed per the requirements of the City of Las Vegas.
B. Interceptor shall be installed and connected so that it is accessible at all.
times for inspection, cleaning, and removal of intercepted grease.
C. Core drill all penetrations in vault.
D. Install outlet tee with 6" diameter vertical riser.
E. Fill vault with clean water prior to beginning service.
F. Interceptor shall be cleaned whenever 25 percent of any compartment
becomes filled with grease and solids.

NOTE:

a. Locate the grease interceptor as close as possible to the fixture(s) being served. This will reduce the length of piping subject to grease-laden wastewater and minimize the risk of blockages.

b. Do not allow solids to enter the grease interceptor. Solids can accumulate in the bottom of the interceptor and eventually block the outlet. Decaying solids are a primary source of objectionable odors and can produce dangerous gases. Consider strainers in fixture outlets or a solids interceptor upstream of the grease interceptor.

c. Interceptors can be located on-floor, recessed, or on a level below. Plan for connections to piping and the need to remove the cover and baffle for grease removal and periodic cleaning. (Reference separate baffle drawing for dimensions.)

d. Cleanouts are provided near the outlet end of the interceptor and may be internal or external to the grease separation chamber. Removal of the interceptor cover may be necessary to access the cleanout.

e. Provide cleanouts as necessary in the piping from the fixtures to the interceptor as this area is subject to grease-laden wastewater which can congeal and cause blockages.

f. It is recommended to use a separate grease interceptor for each commercial dishwasher. Refer to the dishwasher specifications regarding discharge flowrate and size the interceptor accordingly.

g. If the cover of the interceptor will be subject to loads greater than foot traffic, a unit with a higher load capacity cover will need to be installed. Specify this option at time of unit order.

h. If the grease interceptor is serving a source of high concentration levels (i.e. a fat drippings tray in a rotisserie cooker), the grease must be diluted with water before entering the pipeline leading to the interceptor.

CAUTION: Installation except as instructed, tested, and rated may result in performance failure.

CAUTION: Please take proper precautions when installing these units. Many models will require multiple people or machinery to position for installation. Always consult local code requirements before installation.

*** To Determine the Flow Rate of Each Sink:
Calculate the capacity of the sink in cubic inches:
___(length) x ___(width) x ___(depth) = ___cu. in.
Convert the capacity from cubic inches to gallons per minute (GPM):
___ cu. in. / 231 = ___ GPM.
Adjust for displacement:
___ GPM x 0.75 = ___ GPM.
Result is the flow rate required to drain the sink in one minute.*
*Note: If drain down time is not critical, an interceptor with a lesser flow rate up to 1/2 the calculated flow rate may be specified.
Example:
Three compartment pot sink, each compartment 12" x 12" x 15"
12" x 12" x 15" = 2160 cu. in. x 3 comp. = 6480 cu. in.
6480 cu. in. / 231 = 28 GPM.
28 GPM x .75 = 21 GPM.
A 20 GPM interceptor would permit the sink to drain in slightly more than one minute.
*Discharge from spray hoods is determined by the flow rate of the hood.
*It is not recommended to pass commercial dishwashers through an interceptor.
Sizing For Multiple Fixtures
Determine the flow rate for each fixture to be serviced by the interceptor.
Add together 100% of the largest flow rate, 50% of the second largest, and 25% of all others.
Result is the recommended flow rate of the interceptor.
Example:
Fixture A: 35 GPM Flow Rate
Fixture B: 26 GPM Flow Rate
Fixture C: 18 GPM Flow Rate
Fixture D: 12 GPM Flow Rate

S.No.	Product Details	Qty	List Price	Total
	35 GPM (A) x 100% = 35 GPM 26 GPM (B) x 50% = 13 GPM 30 GPM (C + D) x 25% = 7.5 GPM Total Flow Rate :55.5 GPM A 50 GPM interceptor is recommended for this installation. 11. Install Fire Suppression System as required by Health Department and Fire Department. 12. Permits acquisition time to be determined by the City and Health Department.			

Sub Total	**$ 89,000.00**
Discount	$ 0.00
Tax	$ 0.00
Adjustment	$ 0.00
Grand Total	**$ 89,000.00**

Notes

Terms and Conditions

Proposal Date: 08/18/2017
Proposal Number: 2135864000002036013

This proposal will continue to be valid for signature thirty (30) days from the proposal date. When accepted and signed by the Client, this proposal will be part of a legally binding Project Agreement between GI Construction and Client and will be associated with all other agreements related to this project.

The total price listed in the proposal incorporates all scopes of work together, and therefore is only valid as such. Each scope of work is based on approximate pricing pertaining to that portion of the project. If Client should decide to remove or make any changes to this proposal or its item list, the price may vary accordingly.

Client Name:_____ Client Signature:_____
Date:_____

Client Name:_____ Client Signature:_____
Date:_____

Representative Name: Jack Flaksman

Representative Signature:_____ Date:_____

SGI BUILDERS, INC.
2804 Synergy St.
N. Las Vegas, NV 89030
702-768-2290
Fax 702 655-1122

Estimate

Contractors License # 0049122 License Limit $800,000.00	DATE	ESTIMATE NO.
	7/18/2017	1734

Quest Academy
Ken MacRae

DATE	Project
7/18/2017	4025 N. Rancho

ITEM	DESCRIPTION	TOTAL
0.11000 Permit Plans	Permit Plans	2,200.00
0.13000 Building Permits	Building Permits	970.00
0.15000 Health Permit	Health Permit	450.00
0.16000 Sewer Fee	Sewer Fee- (see add below)	0.00
1.30000 Supervision	Supervision and Management of the Project	7,000.00
1.345000 Services	Communications and Services	275.00
1.46000 Printing, Mailing, Misc	Printing, Mailing, Misc.	175.00
1.48000 Progress Clean	Progress Clean	720.00
1.49000 Progress Haul	Progress Haul, Dumpsters	850.00
1.50000 Final Clean	Final Clean	525.00
1.70000 Liability Insurance	Liability Insurance	1,455.00
2.10000 Demolition	Demolition of existing	1,780.00
2.15000 Sawcut, Break, Haul	Sawcut, Break, Haul for interior	800.00
2.15000 Sawcut, Break, Haul	Sawcut, Break, Haul for exterior grease interceptor	4,200.00
2.20000 Grading and Paving	Grading and Paving for grease interceptor	4,500.00
2.50000 Site Sewer & Water	Site Sewer & Water- grease interceptor, pipe to sewer, backhoe and install	18,000.00
3.10000 Building Concrete	Building Concrete interior	975.00
6.80000 Backing	Backing	75.00
6.90000 Misc. Carpentry	Misc. Carpentry Labor	355.00
7.21000 Sound Insul Demising	Sound Insulation Demising	275.00
7.24000 FRP	FRP	3,200.00
7.30000 Roofing	Roofing for exhaust	750.00
7.50000 Roof Penetrations	Roof Penetrations	475.00
7.90000 Caulking & Sealants	Caulking & Sealants	125.00
8.20000 Doors, Frames, Hardware	Doors, Frames, Hardware relocate	855.00
9.10000 Metal Studs & Drywall	Metal Studs & Drywall	4,650.00
9.50000 Acous Tile Ceiling Grid	Acoustic Tile Ceiling Grid	2,750.00
9.90000 Painting	Painting	750.00
9.91000 Painting Special	Painting Special- epoxy floor with 6" base	2,800.00

Thank you for choosing SGI Builders as part of your construction team.

TOTAL

Phone #	Fax #	E-mail
702-768-2290	702-655-1122	bsears@sgibuilderslv.com

SGI BUILDERS, INC.
2804 Synergy St.
N. Las Vegas, NV 89030
702-768-2290
Fax 702 655-1122

Estimate

Contractors License # 0049122 License Limit $800,000.00	DATE	ESTIMATE NO.
	7/18/2017	1734

Quest Academy
Ken MacRae

DATE	Project
7/18/2017	4025 N. Rancho

ITEM	DESCRIPTION	TOTAL
10.52000 Fire Extinguisher	Fire Extinguisher	475.00
11.40000 Food Service Equipment	Food Service Equipment- all equipment and stainless by others	0.00
12.50000 Appliances	Appliances- by others	0.00
15.40000 Plumbing	Plumbing for water heater, 3 com, hand sink and floor drain	4,500.00
15.70000 HVAC Equpiment	HVAC Equipment- 10 foot exhaust hood with duct to roof and exhaust vent- (no Ansul)	23,000.00
15.80000 Air Distribution	Air Distribution- relocate existing	390.00
16.10000 Electrical	Electrical- demo, 120v outlets, 208v outlets, EF power, gfi, WH power, lights, plans	5,328.00
16.70000 Fire Alarm	Fire Alarm- existing to remain	0.00
19.0000 Contractors Fee	Contractors Fee	11,184.00
	NOTE: Prices are budgetary until time of final plans to the building department. Power is assumed to be within 100 feet of the project and space is available ADD $ allowance for sewer fee TBD $ 3,800.00 ADD $ 18,000.00 to supply and install vinyl plank flooring to new cafeteria area ADD $ 4,300.00 to demo existing carpet in the cafeteria ADD $ 10,000.00 for 12x12 VCT in new cafeteria ADD $ 14,500.00 for carpet squares in new cafeteria.	
1.	Asbestos Testing, Monitoring or Abatement NIC	0.00
2.	Hazardous Waste Testing, Monitoring or Abatement NIC	0.00

Thank you for choosing SGI Builders as part of your construction team.

TOTAL

Phone #	Fax #	E-mail
702-768-2290	702-655-1122	bsears@sgibuilderslv.com

SGI BUILDERS, INC.
2804 Synergy St.
N. Las Vegas, NV 89030
702-768-2290
Fax 702 655-1122

Estimate

Contractors License # 0049122 License Limit $800,000.00	DATE	ESTIMATE NO.
	7/18/2017	1734

Quest Academy
Ken MacRae

DATE	Project
7/18/2017	4025 N. Rancho

ITEM	DESCRIPTION	TOTAL
3.	All Governmental Assessments and Fees Not Listed NIC	0.00
4.	All Utility Assessments and Fees Not Listed NIC	0.00
5.	Inspections conducted by governmental officials may result in additional cost to be done on a cost plus 10% fee	0.00
6.	Fluctuations in the material market may result in additional charges up to the final contract	0.00
7.	All temp power is to be supplied by owner	0.00
8.	Builders Risk insurance is NIC and is the responsibility of the owner if necessary	0.00
9.	All wire and terminations for phone and data is by others and is not included in this proposal	0.00

Thank you for choosing SGI Builders as part of your construction team.

TOTAL $106,812.00

Phone #	Fax #	E-mail
702-768-2290	702-655-1122	bsears@sgibuilderslv.com

Proposal

Fencing Specialist, Inc.

3500 John Peter Lee Ave. North Las Vegas NV.89032
PHONE (702) 644-3750 – FAX (702) 644-0171
LIC # 0020864

PROPOSAL	*PHONE*	*DATE*
Quest Preparatory Academy		5-26-2017
STREET	*JOB NAME*	
4025 N. Rancho Drive	New Play ground Fence	
CITY-STATE AND ZIP CODE	*JOB LOCATION*	
Las Vegas, Nevada		

1. To supply labor and material to install 431′ linear feet 6′ high ornamental iron with 1″ top and bottom horizontal rail. Vertical pickets will be 5/8″ on 4-9/16″ centers. Install one 24′ long x 6′ roll gate and one 27′ long x 6′ high roll gate. Both gates to roll on inverted angle iron track in concrete threshold. Install three 5′ wide x 6 high single swing gates complete with panic hardware and perforated backing. Note that all fencing and gates will be pregalvanized and powdercoated in the colors almond,white and brown.

Total $ 39,176.00

2. Cost for fencing permit. Total $ 802.00

Payment to be made as follows: When complete

Exclusions: Staking, Grading, Clearing, Grubbing, Permits, Bonds, Dust Control, Electrical, Engineering.

All material is guaranteed to be as specified. All work to be completed in a workmanlike manner according to standard practices. Any alteration or deviation from above specifications involving extra costs will be executed only upon written orders, and will become an extra charge over and above the estimate. All agreements contingent upon strikes, accidents or delays beyond our control. Owner to carry fire, tornado and other necessary insurance. Our workers are fully covered by workmen's compensation insurance

Authorized *Parker Hurless*
Signature
Note: this proposal may be
Withdrawn by us if not accepted within ***30*** *days*

ACCEPTANCE OF PROPOSAL *-THE ABOVE PRICES, SPECIFICATIONS AND CONDITIONS ARE SATISFACTORY AND ARE HEREBY ACCEPTED. YOU ARE AUTHORIZED TO DOT THE WORK AS SPECIFIED. PAYMENT WILL BE MADE AS OUTLINED ABOVE.*

SIGNATURE _____

DATE OF ACCEPTANCE: _____

SIGNATURE _____

T.I.G. Works, L.L.C.

3170 Polaris Ave #36
Las Vegas, NV 89102
Phone: 702-292-2035
Fax: 702-750-2359

Estimate

Date	Estimate #
6/20/2017	2017-74

Name / Address
Quest Academy

Description	Qty	Rate	Total
Fabrication and Installation of 6 foot tall perimeter fence. Materials: Horizontals: 1 1/4 x 1 1/4 x 065 Verticals: 3/4 x 3/4 x 065 Post: 2 x 2 x .095 Caps: Pressed Steel	420	56.00	23,520.00
Slide Gate approximately 20 lineal feet Manual Operation	2	4,320.00	8,640.00
Fabrication and Installation of Pedestrian Gate with panic bar with keyed access. Perforated Metal backing to prevent reach around.	3	600.00	1,800.00
Powdercoat Finish	1	1,800.00	1,800.00
Permits and Fees and Inspections with City of Las Vegas Building Department	1	500.00	500.00

Nevada Lic # 59483-A Monetary Limit $100,000

Total $36,260.00

Signature of Acceptance

_____

Proposal

P & L Fencing & Iron LLC
PO Box 751447
Las Vegas, NV, 89136
Office: 702-452-9996
Fax: 702-242-9996

Customer
Eric Nelson

6172 Fox Croft Ave.
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Project
Quest Academy

TBD
Las Vegas, NV

Date Jun 27, 2017
Number 6478

Project: Quest Academy

Fencing

1) Fabricate and install approx. 420' of 6'-0" tall fence using 1-1/4" sq. tubing rails, 3/4" sq. tubing pickets and 2" sq. tubing posts with press caps. Posts to be set in concrete footings. $21,000.00

Roller Gates

2) Fabricate and install (2) 20'-0"x6'-0" single roller gates using 2" sq. tubing frame, 3/4" sq. tubing pickets and 6" sq. tubing posts. Includes gate track and guide posts. Posts to set in concrete footings. Does not include concrete runners. $12,800.00

Ped Gates

3) Fabricate and install (3) 3'-6"x6'-0" self closing ped gates using 1-1/4" sq. tubing frame, 3/4" sq. tubing pickets, perforated screen and 2" sq. tubing posts. Each gate includes (1) 9800 Series Panic Bar and pull trim. Posts to be set in concrete footings. $4,575.00

Permit with Clark County. This price is an estimate and can be changed by Clark County without prior notification. Should the price increase P&L Fencing shall charge the customer at cost. $750.00

~~$750.00~~
$39,125

Notes:
Includes concrete
All steel powder coated
RAL colors only
There will be an additional charge for custom colors
Lead time 6 weeks for custom colors
Measurements based off of customer provided information
All measurements to be field verified

3.5% charge for credit card payment
Price accounts for standard digging conditions only. Hard digging will be tracked and charged to customer.
Please note powder coating steel with a high gloss finish will show imperfections
Touch up paint may not match exactly.
Using a textured finish or an automotive finish will conceal imperfections more than a high gloss finish.
One year warranty covers manufacturers and installation defects only. Does not cover normal wear, including but not limited to, paint, wear and tear, rust, nor items that show signs of neglect, abuse, accident or unauthorized.

LICENSE #0061237A & #0061664A

$500,000 LIMIT EACH

ESTIMATE PRICE
GOOD FOR 30 DAYS

Designs based off of customer provided information
All drawings to be approved prior to fabrication
This bid is based off of normal digging conditions; any hard diggin that occurs will be tracked @ $125/HR
Any change in scope of work or designs other than what has been proposed may result in a price change and a change order will be issued

Exclusions:
Engineering
Any landscaping/irrigation
Masonry work/repairs
Demolition/haul off
Removal of spoils
Hard digging
Concrete runners
Any automation/operators
Prevailing/special wages
Zinc coat
Clear coat
Waterproof sealer
After hours work
Special inspections
Any material or labor except as specifically stated above

Approved Date

3.5% charge for credit card payment
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