

SECTION 011000 - SUMMARY

PART 1 - GENERAL

1.1 RELATED DOCUMENTS

- A. Drawings and general provisions of the Contract, including General and Supplementary Conditions and other Division 01 Specification Sections, apply to this Section.

1.2 SUMMARY

- A. This Section includes the following:
 - 1. Project information.
 - 2. Work covered by Contract Documents.
 - 3. Phased construction.
 - 4. Work by Owner.
 - 5. Work under separate contracts.
 - 6. Access to site.
 - 7. Coordination with occupants.
 - 8. Work restrictions.
 - 9. Specification and drawing conventions.
- B. Related Sections include the following:
 - 1. Division 01 Section "Temporary Facilities and Controls" for limitations and procedures governing temporary use of Owner's facilities.

1.3 WORK COVERED BY CONTRACT DOCUMENTS

- A. Project Identification: Smyrna High School Additions and Renovations
 - 1. Project Location: Smyrna Elementary School, 121 South School Lane, Smyrna, Delaware 19977
- B. Owner: Smyrna School District
 - 1. Owner's Representative: Mrs. Deborah D. Wicks, Superintendent
- C. Architect: Fearn-Clendaniel Architects, Inc.
- D. The Work consists of the following:
- E. Architectural Statement:

1. Fearn-Clendaniel Architects, Inc. has been retained to provide professional design services for renovations and addition to the existing Smyrna Elementary School. The existing school is a one story masonry building that is approximately 61,000 square feet. The addition consists of the demolition of the existing 1,490sf kitchen and construction of a new expanded 3,710sf kitchen.
- F. Scope of Work by Discipline: (See project Alternates indicated on drawings for scope adjustments)

1. **SITE:**

- a. **Parking and Drives:** Provide new drive lane to new loading dock, related access pavement, and SWM requirements indicated as base bid. **Alternate A-1:** Demolish three existing parking areas adjacent to South Street that access the kitchen dock area to allow for increased parking and a drop-off lane. Relocate one of the parking entrance drives on South Street and relocate electrical pole. Relocate playground area and playground equipment to provide space for increased parking area. Combine two paved playground areas to reduce overall impervious coverage.
- b. **Fire Lane and Fire Service:** Review fire lane coverage for compliance with current regulations. Modify striping, signage, add fire hydrants (if necessary), and fire service piping for the expanded kitchen as required.
- c. **Stormwater Management:** Stormwater management practices are required to treat the storm water runoff from all new impervious areas (parking, walks, and building). Additional impervious area is expected to be <5,000 sq ft. This makes the project a Minor Land Development project and exempts or minimizes the SWM requirements.
- d. **Erosion and Sediment Control:** Provide erosion and sediment control measures for all disturbed areas. Erosion and Sediment Control measures may include a combination of the following: inlet protection, silt fencing, straw mulching, erosion control matting, and sediment traps.
- e. **Grading and Drainage:** The new additions and site construction will require grading and drainage improvements to provide proper water movement away from the proposed buildings and parking areas. If required, new or modified storm inlets and piping will convey the runoff to the new storm water management.
- f. **Utilities:** Domestic water, sanitary, fire service, and storm (including downspout piping), power, communications, and HVAC piping will be installed as required for the building design.
- g. **Site Features:** Walkways, aprons, utility / HVAC pads, and site lighting will be constructed as required for the building design.

2. **ARCHITECTURAL:**

- a. **Design Concept:** Fearn-Clendaniel Architects shall design interior and exterior renovations and additions to the existing Elementary School building. These designs will improve the functionality, performance, and aesthetics of the existing aged structure.

- b. Exterior (general): A majority of the exterior of the building will remain as-is. There will be a kitchen addition and loading dock that will be added on to the rear of the building. The new construction will closely match the existing brick façade of the Elementary School. Three high windows will be added to provide natural daylight into the kitchen area. An additional window will be added at the front of the building in the administrative area. This will allow office staff to have a line of sight to view visitors approaching the entry vestibule.
- c. Interior (general): Toilet rooms throughout do not meet ADA guidelines, in terms of clearances around fixtures and doors. Interior doors are in fair to poor condition and the door hardware does not meet ADA requirements and will be replaced. Existing ceilings are aged and will also be replaced.
- d. Toilet Rooms: Gang toilet rooms will include one accessible stall adjacent toilets, urinals, sinks / lavatories, and adjacent drinking fountains. Plumbing will be relocated to accommodate the new fixture locations. New wall and floor finishes will also be required.
- e. Classrooms: Two existing single toilet rooms at each classroom will be combined into one ADA accessible unisex toilet room. Plumbing will be re-worked to support these new fixtures and new wall and floor finished will be required. Lockers and additional storage wall cabinets will be installed to support at least 26 students. These will typically be located along the toilet room walls to limit disturbance of the rest of the classroom. These will be approximately 12”w x 12”d x 30”h, double stacked. The wall cabinets above will be for additional teacher storage only.
- f. Admin Office: Located at the main entry to the building. An additional window will be added for staff to see who’s approaching the building as an added security precaution. They layout will accommodate a condensed, but efficient, administrative desk, storage room for secure student files, a reorganized assistant principal office with vision panel to the administrative area and an increased conference room.
- g. Nurse Suite: The nurse’s suite will be reconfigured to provide a more efficient working environment, ADA accessible exam room and an office for private consultations. The toilet room will be reconfigured to be more efficient and include a shower. An adjacent unisex toilet room will also be added for the administrative staff.
- h. Platform Lift: The existing lift will be replaced and moved so that it will be accessible from the hallway and not through another room, as it is currently. The current print/copy room will then have to be moved across the hall to the storage room in order to accommodate the lift shift. The adjacent stage at the multipurpose room will also need to be ADA accessible. Therefore the stairs will be removed and a ramp, located at the rear of the stage, will be installed to provide this route.
- i. Addition: To the rear (north) of the existing building, a new addition will be constructed to double the size of the current kitchen. The existing kitchen is undersized and inefficient. The new layout will provide adequate room for serving lines, working kitchen and support spaces. Support spaces include the dishwashing line, walk-ins, office, toilet room, and locker area. Fiberglass grid and suspended ceilings will be installed in the kitchen and support spaces. All flooring is to be removed and replaced with quarry tile and base. Utilities underground will need to be updated per the revised layout. Walls will be painted CMU.

- j. Loading Dock: The current loading dock cannot support multiple types of truck deliveries. The new layout would work with the slope drop-off and allow all types of trucks to deliver with an incorporated lift. This same structure will incorporate a dumpster enclosure to provide easier access from the kitchen and clean up the site. A set of stairs will allow staff to enter the kitchen from ground level to the kitchen/loading docks oversized door. An overhead canopy will provide cover for the entire loading dock area.
- k. Support spaces: In the existing building reconfiguration and addition, space will be provided for support functions such as sprinkler riser, IDF room, custodial closet, and related services.

3. MECHANICAL/PLUMBING/FIRE PROTECTION WORK - GENERAL:

- 1. The 61,000 square foot, Smyrna Elementary School has undergone several renovations and expansions of the years and the heating, ventilating and air-conditioning system differs throughout the building. The scope of the project that affects the mechanical, plumbing and fire protection systems are as follows:
 - a. The existing kitchen shall be expanded by approximately 2,100 square feet and the kitchen equipment reconfigured.
 - b. The toilet rooms throughout the facility shall be upgraded to be compliant with ADA requirements.
- 2. This project will be designed from a mechanical, plumbing and fire protection perspective to comply with the following codes:
 - a. International Mechanical Code 2009 Edition
 - b. International Plumbing Code 2009 Edition
 - c. International Energy Code 2009 Edition
 - d. State of Delaware Fire Protection Code including Addendums
 - e. ASHRAE 62 – Ventilation for Acceptable Indoor Air Quality
- 3. The building shall be designed to be fully protected with a wet pipe automatic fire suppression system.
- 4. The building's automatic temperature controls system shall be brought up to date.

4. MECHANICAL (HVAC):

- 1. The building currently has two (2) dual-fuel boilers that are each capable of generating approximately 2,100 MBH of low pressure steam. This steam is then distributed to two (2) steam to hot water heat exchangers. The hot water is then circulated through two (2) hot water circulating pumps (primary and secondary arrangement). These two (2) boilers, steam to hot water heat exchangers and ancillary materials

shall be removed. A new high efficiency gas fired hot water system shall be installed and connected into the existing hot water distribution loop. The boiler shall be vented either through the existing chimney (or at that location) or through the side wall and routed up to the roof.

2. With the kitchen renovation, an exhaust system shall be required for the new dishwasher. Exhaust fan should be controlled by a switch or placed on the BAS to operate under occupied/unoccupied control.
3. A new kitchen hood shall be installed over the kettles and ovens with in the kitchen. This hood shall also require a new exhaust system. Exhaust fan should be controlled by a switch or placed on the BAS to operate under occupied/unoccupied control.
4. The toilet room within the kitchen is being removed and a new toilet room is being constructed within the new addition. This toilet room will require a new exhaust fan. This fan shall operate intermittently based upon occupancy.
5. With the new exhaust systems being supplied to the kitchen, a new make-up air system shall be installed on the roof of the kitchen. This unit shall be designed to provide the make-up air needed to accommodate the space exhaust as well as provide conditioning to the space. This unit will be a DX system and utilize natural gas for heating.
6. The existing IDF closet is being relocated as part of the renovation. With the relocation of the IDF closet, a new split system air conditioning unit shall be installed to condition the space year round.
7. As part of the project, the building's automation system should be modified and brought up to current Smyrna standards. This will require the control contractor to interface with the all the new and existing mechanical equipment.
8. With the majority of the toilet rooms being renovated, the exhaust systems for each of the toilet rooms shall be replaced and a new exhaust system provided. Exhaust will also be provided for the relocated laminator.

5. PLUMBING:

1. The domestic hot water system at the Smyrna Elementary School consists of two (2) systems:
 - a. When the steam boiler is running, the boiler provides domestic hot water through a large heat exchanger. A circulating pump mounted on the tank continuously circulates water within the tank to maintain consistent temperatures within the domestic water system.
 - b. In the warmer months, when the boilers are not running, an 80-gallon 24 KW electric domestic water heater is used to provide domestic hot water for the site. The tank still provides storage capacity for the system to augment

the system for periods of high demand such as when the dishwasher is running. With the proposed removal of the steam boilers, the heat exchanger will be disconnected. Consequently, the electric could be used in conjunction with the “tank” and maintain the domestic hot water requirement throughout the year. Another option would be to replace both the tank and the electric domestic water heater and install a new gas fired system.

2. In 2002, the majority of the domestic water mains were replaced. As part of the toilet room renovation, new water lines shall be routed from the mains to the new plumbing fixtures.
3. Sanitary modifications will require excavation of the floor as needed and reconfiguring the sanitary lines within the toilet rooms to accommodate the placement of the new fixtures. The sanitary lines will need to extend into the crawl space and connect to the lateral line within that space.
4. For the kitchen expansion, the existing 140 °F water line will need to be extended into the new dishwashing room and connected into the booster heater. The hot and cold water will need to be reconfigured as required to accommodate the new equipment configuration.
5. Natural gas is located above the ceiling within the kitchen area. The natural gas line will be reroute as required to accommodate the new kitchen configuration. Gas will be rerouted to the roof as required to accommodate the new make-up air unit for the kitchen.
6. The sanitary lines within the kitchen will need to be reconfigured. Potential grease laden waste will need to be piped to a new grease interceptor located outside the building. The discharge from the interceptor will need to be connected into the existing sanitary sewer line. The non-grease laden waste will be connected back to the existing sanitary lateral either within the crawl space or outside the building.

6. FIRE SUPPRESSION:

1. The building currently does not have a sprinkler system and based upon the building size, a wet sprinkler system should be installed throughout the facility. Based upon the flow test information provided a fire pump and booster pump will be required. A “sprinkler room” will be provided as part of the kitchen expansion to accommodate this fire protection equipment.
2. The wet sprinkler will need to be distributed throughout the building. The “original school” utilized wood construction and fire suppression will be required above the ceiling were wood construction was utilized. Mezzanine, penthouse areas, and under the stage will need fire protection as well.
3. Based upon the school’s healthy cooking requirements and with approval from the local Fire Marshal, a pre action system within the kitchen hoods is not required.

7. ELECTRICAL:

1. Interior Lighting
 - a. New lighting and lighting branch circuits will be provided throughout the school except for one wing that was constructed in 2000.
 - b. New lighting throughout classrooms, corridors, library and gymnasium will be Fluorescent. Use of compact or linear fluorescent lamps will be determined by the space served.
2. Interior Lighting Control
 - a. Lighting control throughout the school will be provided with local manual switching and occupancy or vacancy based switching depending upon the location and area served.
 - b. To comply with Energy Codes, the entire building lighting distribution system will be interconnected to the Security System to shutoff all lighting fixtures during unoccupied periods of the day.
3. Exterior Lighting
 - a. New parking lot will be illuminated with LED style fixtures on square steel poles. Fixtures on poles along the front of the building will be used for uniform illumination of the facade.
 - b. Selected lighting poles will be provided with CCTV camera outlet provisions so that the security contractor may install cameras on selected poles.
4. Exterior Lighting Control
 - a. New parking lot lighting will have two outgoing circuits from the building. Circuit #1 will be the normal lighting circuit which will be controlled with photocell on and timeclock off provisions. The 2nd circuit will be the night light circuit which will be photocell on and photocell off. Only select fixtures will be connected to the night lighting circuit.
5. Electric Service and Main Distribution
 - a. Existing electric service and distribution will be re-used to the fullest extent.
 - b. In the event that a new Fire Pump is required for the new fire suppression system, a new dedicated electric service from the existing pad mounted transformer will be provided.
6. Kitchen Distribution
 - a. New power distribution will be brought to the new Kitchen.
 - b. Kitchen equipment will be served by new branch circuits.
 - c. Kitchen convenience receptacles will be GFCI type.
7. HVAC Services Distribution
 - a. All new HVAC equipment including Boilers, air handling units, VAV Boxes, Unit Ventilators, exhaust fans, Energy Recovery units will be provided with new electrical services from the existing distribution system. New panels and

feeders will be provided as required.

8. General Distribution
 - a. All new 120 or 208VAC branch circuits will be provided for new convenience receptacles, water coolers and services to equipment as required.
9. Fire Alarm
 - a. A new Fire Alarm system will be installed throughout the school using an analog, addressable style system with pullstations, smoke detectors as required by code.
 - b. The new fire suppression system will be monitored by the fire alarm system using flow switches, tamper switches and pressure switches in dry system areas.
 - c. In the event that a new fire pump will be required, this too will be monitored by the fire alarm system. The following conditions will be monitored with Supervisory Trouble conditions reporting for Phase Reversal, Pump Running and Loss of Power conditions.
10. Telecommunication System Raceway
 - a. A new telecommunication raceway system will be provided for all new telecom services. The raceway system will include conduits, cable trays, wall and floor mounted outlet boxes to serve all data and phone services.
 - b. The existing MDF room will be relocated and all existing services previously terminated in the existing MDF room will be relocated to the new room.
 - c. All telecommunication system wiring shall be done by one of the approved State Contract Vendors. Actual vendor to be determined by the School District.
11. Security System Raceway
 - a. A new security system raceway will be provided for all new security system services. The raceway system will include conduits, outlet boxes and shared cable tray services to serve all new security devices. Devices to include CCTV Cameras, Card Readers and arming readers for access control, motion sensors and door position switches for intrusion detection.
 - b. The school district will manage the security system vendor selection and services as a separate contract

8. **FOOD SERVICE**

1. General description of the areas and functions follows below.
 - a. Interior Receiving and Storage Areas: This area to be located within proximity to the receiving facility and will include space for staging, a can washing room and janitor's closet and a recycle holding room. The equipment here will include a garbage can washer, janitor's sink and can drying racks. Garbage cans will be washed here before returning to service in the food production and waste collection areas. A hose reel assembly will be provided within the can washing room to facilitate

housekeeping. Food service staff toilets and lockers and washer/dryer will also be located in this area.

- b. Refrigerated Storage: The refrigerated storage spaces will be designed to provide storage space for perishable goods for approximately ten (10) days inventory. This area will be divided into multiple walk-in compartments: freezer and refrigerator. Walk-in units will be of the prefabricated type and shall be located outside of exterior building with access directly from Kitchen. Floors will be depressed into an outdoor concrete slab rendering these floors the same level and finish as adjacent kitchen floor. Each compartment will be fitted with an audio-visual temperature alarm and panic alarm. The alarm system will be installed at the front door section of each compartment and be interwired to a "building monitoring system". All shelving will be modular in size and mobile.
- c. Dry and Paper Storage: The dry and paper storage areas will be designed to accommodate approximately ten (10) days inventory in ambient temperature controlled space. All shelving will be modular in size and mobile.
- d. Preparation/Cooking and Cafeteria Serving: The food production area will be designed to minimize labor and reduce traffic. The arrangement and selection of types of equipment will be such as to allow a maximum ease of operation, and to promote an exceptionally high degree of sanitation. All kitchen exhaust elements (over cooking equipment) will be of the low velocity type, fitted with grease extractor cores and water wash-down cleaning system. In addition, these units will be complete with wet chemical fire extinguishing systems, interconnected to automatic cooking equipment power shut down devices. All cooking equipment and food processing machinery intended for use here will be of the competitive manufacture and will bear applicable seals of approval by N.S.F., U.L., A.S.M.E., etc.
- e. Utility Distribution System: A Mechanical raceway will be installed behind the cooking equipment. This system, which is free standing, will contain the final point of mechanical connections for all adjacent items of equipment. The use of this mechanical raceway allows bulk gas, electrical and water services to be brought in within vertical columnar elements from below or above to single points of connection. All quick disconnect devices for all services are located at each piece of equipment allowing ease of service and replacement if necessary. The cost of this Utility Distribution System is off-set by a savings in primary mechanical service installation, final equipment connection and maintenance costs. This unit will also greatly enhance sanitation allowing ease of access for housekeeping.
- f. Potwashing/Warewashing: The warewashing facility will include a dishwashing machine with raised hood with hot water booster and support tables as required. In addition, near the cooking battery there shall be positioned a soiled pot table with soak, rinse and sanitizing compartments; drain boards will be adequate in size. Several modular mobile shelving units will be furnished for the storage of clean pots and pans and for the transport of soiled wares. Each sink compartment will measure 27"x27"x16" deep. Final sanitizing will be rendered by Owner's chemicals.
- g. Servery:
 - 1) The serving area will be comprised of three serving lines.
 - 2) Each counter will feature milk cabinet, hot food section, cold food section, breath guards and dry display cases, tray pass-over space, ice cream case, and cashiers' station.

- 3) Backcounter and hot and cold holding cabinets will be positioned as appropriate.

1.4 TYPE OF CONTRACT

- A. Project will be constructed under a single prime contract.

1.5 WORK PHASES/SEQUENCING

- A. Construction for the Site Improvements and Kitchen Addition is expected to commence May 11, 2015 and continue through completion by October 16, 2015. All remaining work is expected to commence in June 15, 2015 and continue through completion by February 12, 2015 (See conditions defined in Project Supplementary Instructions to Bidders). The general contractor shall take all appropriate precautions to protect the property and occupants of the adjacent buildings during construction operations when the adjacent buildings are occupied.

1.6 WORK UNDER OTHER CONTRACTS

- A. General: Cooperate fully with separate contractors so work on those contracts may be carried out smoothly, without interfering with or delaying work under this Contract. Coordinate the Work of this Contract with work performed under separate contracts.
- B. Future/Concurrent Work: Owner will award separate contract(s) for the following additional work to be performed at site during completion of this scope of work. Completion of that work will depend on successful completion or coordination of preparatory work under this Contract.
 1. Balancing: A separate contract will be awarded for balancing of the HVAC system.
 2. Integrated Security Management System.
 3. Network (Data and Telephone) Cabling

1.7 USE OF PREMISES

- A. General: Each Contractor shall have limited use of premises for construction operations as indicated on Drawings or determined after award of contract.
- B. Use of Site: Limit use of premises to work in areas indicated. Do not disturb portions of Project site beyond areas in which the Work is indicated.
 1. Limits: Confine constructions operations to those areas as needed to complete the work.
 - a. Limit site disturbance, including earthwork and clearing of vegetation, to 20 feet (6.1 m) beyond building perimeter; 10 feet (3 m) beyond surface walkways, patios, surface parking, and utilities less than 12 inches (300 mm) in diameter; 15 feet (4.5 m) beyond primary roadway curbs and main utility branch trenches; and 25 feet

(7.6 m) beyond constructed areas with permeable surfaces (such as pervious paving areas, stormwater detention facilities, and playing fields) that require additional staging areas in order to limit compaction in the constructed area.

2. Owner Occupancy: Allow for Owner occupancy of Project site and use by the public
 3. Driveways and Entrances: Keep driveways loading areas, and entrances serving premises clear and available to Owner, Owner's employees, and emergency vehicles at all times. Do not use these areas for parking or storage of materials.
 - a. Schedule deliveries to minimize use of driveways and entrances.
 - b. Schedule deliveries to minimize space and time requirements for storage of materials and equipment on-site.
- C. Use of Existing Building: Maintain existing building in a weathertight condition throughout construction period. Repair damage caused by construction operations. Protect building and its occupants during construction period.

1.8 OWNER'S OCCUPANCY REQUIREMENTS

- A. Full Owner Occupancy: Owner will occupy site and existing building during when school is in session. Cooperate with Owner during construction operations to minimize conflicts and facilitate Owner usage. Perform the Work so as not to interfere with Owner's day-to-day operations. Maintain existing exits. If existing egress configuration can not be maintained during the construction period, the General Contractor shall submit a temporary egress plan to the authorities having jurisdiction and shall make provisions to provide temporary means of egress as base bid scope of work (this includes any temporary openings and/or walkways required for egress).
1. Maintain access to existing walkways, corridors, and other adjacent occupied or used facilities. Do not close or obstruct walkways, corridors, or other occupied or used facilities without written permission from Owner and authorities having jurisdiction.
 2. Provide not less than 5 business days notice to Owner of activities that will affect Owner's operations.
- B. Owner Limited Occupancy of Completed Areas of Construction: Owner reserves the right to occupy and to place and install equipment in completed areas of building, before Substantial Completion, provided such occupancy does not interfere with completion of the Work. Such placement of equipment and partial occupancy shall not constitute acceptance of the total Work.
1. Architect will prepare a Certificate of Substantial Completion for each specific portion of the Work to be occupied before Owner occupancy.
 2. Obtain a Certificate of Occupancy from authorities having jurisdiction before Owner occupancy.
 3. Before Owner occupancy, mechanical and electrical systems shall be fully operational, and required tests and inspections shall be successfully completed. On occupancy,

Owner will operate and maintain mechanical and electrical systems serving occupied portions of building.

4. On occupancy, Owner will assume responsibility for maintenance and custodial service for occupied portions of building.

1.9 WORK RESTRICTIONS

- A. On-Site Work Hours: Work shall be generally performed inside the existing building during normal business working hours of 7:00 a.m. to 4:00 p.m., Monday through Friday, except as otherwise indicated or negotiated with the Owner.
 1. Hours for Utility Shutdowns: To be coordinated with Owner on an incident by incident basis.
 2. Hours for Core Drilling and other noise producing activities that could be disruptive to the Owners continued operation within and around the building shall be coordinated with Owner on an incident by incident basis.
- B. Existing Utility Interruptions: Do not interrupt utilities serving facilities occupied by Owner or others unless permitted under the following conditions and then only after arranging to provide temporary utility services according to requirements indicated:
 1. Notify Owner not less than five business days in advance of proposed utility interruptions.
 2. Do not proceed with utility interruptions without Owner's written permission.
- C. Nonsmoking Building: Smoking is not permitted within the building or within the building site.

1.10 SPECIFICATION FORMATS AND CONVENTIONS

- A. Specification Format: The Specifications are organized into Divisions and Sections using the 50-division format and CSI/CSC's "MasterFormat" numbering system.
 1. Section Identification: The Specifications use Section numbers and titles to help cross-referencing in the Contract Documents. Sections in the Project Manual are in numeric sequence; however, the sequence is incomplete because all available Section numbers are not used. Consult the table of contents at the beginning of the Project Manual to determine numbers and names of Sections in the Contract Documents.
 2. Division 01: Sections in Division 01 govern the execution of the Work of all Sections in the Specifications.
- B. Specification Content: The Specifications use certain conventions for the style of language and the intended meaning of certain terms, words, and phrases when used in particular situations. These conventions are as follows:
 1. Abbreviated Language: Language used in the Specifications and other Contract Documents is abbreviated. Words and meanings shall be interpreted as appropriate. Words implied, but not stated, shall be inferred as the sense requires. Singular words

shall be interpreted as plural, and plural words shall be interpreted as singular where applicable as the context of the Contract Documents indicates.

2. Imperative mood and streamlined language are generally used in the Specifications. Requirements expressed in the imperative mood are to be performed by Contractor. Occasionally, the indicative or subjunctive mood may be used in the Section Text for clarity to describe responsibilities that must be fulfilled indirectly by Contractor or by others when so noted.
 - a. The words "shall," "shall be," or "shall comply with," depending on the context, are implied where a colon (:) is used within a sentence or phrase.

1.11 MISCELLANEOUS PROVISIONS

PART 2 - PRODUCTS (Not Used)

PART 3 - EXECUTION (Not Used)

END OF SECTION 011000