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ApproveRequest Changes**Hoodz of Nashville**

From 111 Space Park S
Nashville, TN 37211
(615) 953-2352

Quote No. **0348374**
Type Cleaning
Prepared By Caleb Shrum
Created On 08/15/2017
Valid Until 09/16/2017

Franklin Fire Department

Quote For 907 Murfreesboro Road
Franklin, TN 37064

Description of Work

Thank you for the opportunity to provide this Proposal of Services for the cleaning of your kitchen exhaust system (s). As used herein, "Contractor" or "HOODZ®" or "HOODZ" shall refer to P.G. DePhillips, Inc. d/b/a HOODZ of Nashville and Chattanooga, and "Customer" shall refer to the entity contracting for services under this Proposal as well as any agents, officers or employees of said entity who sign this proposal on the entity's behalf and/or who are authorized to make decisions on the entity's behalf regarding the Proposal and any work performed by Contractor pursuant to the Proposal. The following is an itemized list of procedures needed to perform the scope of work in a safe, timely, and professional manner. HOODZ® follows the codes and procedures set forth in the NFPA Standard 96. This Proposal outlines the complete scope of work requested.

1.0 SCOPE OF WORK

This Proposal of Services covers cleaning of the entire kitchen exhaust system – including exhaust fan(s), hood(s) and ductwork. Our process focuses on removing grease, dust or other contaminants that may be hindering the safe operation, cleanliness or airflow of systems, and may serve as a fuel source for fires. This service, performed in accordance with NFPA 96 standards, will provide a cleaner and safer kitchen environment. Additional details are included in the Terms and Conditions of Performance and Cleaning Standards attached to this Proposal. This

Proposal, together with the attached Terms and Conditions of Performance and Cleaning Standards ("Terms and Conditions"), represents the parties' complete and final agreement and supersedes all informal understandings and oral agreements relating to the subject matter of this Proposal.

1.1 Cleaning Procedures

A. Set up of equipment necessary for performing service. (Initiating water and electricity hook-ups, stretching of hoses, setting up water containment systems, lock-out/tag-out as needed, etc.)

B. Protect kitchen equipment with fire-proof tarps, plywood, and plastic sheeting. We do not advocate disconnecting utilities and gas lines from the kitchen equipment unless necessary.

C. Clean all accessible areas of hood(s), ductwork, and fan(s) using state-of-the art high pressure washing equipment, hose and gun combinations and patented scraping tools for built up grease removal.

D. Wipe-down and polish of all cleaned surfaces and restore the kitchen system to pre-cleaning layout.

E. Provide photographic documentation of pre-cleaning and post-cleaning system conditions.

2.0 SAFETY

2.1 GENERAL SAFETY

HOODZ® is trained in lock out/tag out, product safety, ladders, and other job-related issues regulated by OSHA. All of our employees have been processed through background checks and undergo continuing education on NFPA 96 kitchen exhaust cleaning and OSHA safety training. We perform all work and do not outsource or subcontract our hood cleaning services. HOODZ® carries workers compensation, and extensive General Liability, Automobile and Excess Liability insurance coverage. A Certificate of Insurance is available upon request.

2.2 BUILDING CONDITION

If during any service the building condition is deemed to be in unsafe working condition, HOODZ technicians may need to abort work in that area, or initiate additional safety procedures. These conditions will be documented in the After Service Report. If such conditions deemed unsafe are not remedied before the next scheduled service, HOODZ may add additional fees to account for unsafe conditions leading to longer job times.

3.0 OUR GOAL

It is our company's goal to service you in a timely, professional manner meeting all applicable standards and regulations of the industry. We measure our achievement through 1) before and after pictures, documenting the quality of our work, and 2) your satisfaction.

4.0 CONDITIONS OF WORK

4.1 GENERAL CONDITIONS

HOODZ® is not responsible for any pre-existing damage to the kitchen exhaust system(s), due to previous improper cleaning and maintenance. ~~Customer agrees to release, indemnify defend and hold harmless HOODZ® for and from any and all liability for damages and/or claims arising from any failure by Customer, or Customer's agents and/or employees, to follow the recommended maintenance schedule set forth in this proposal and in the Terms and Conditions.~~ The Terms and Conditions further qualify this Proposal and cleaning standards. HOODZ has the right to charge additional labor billed at \$85 a man hour on first cleaning to make up for poor cleaning practices of former companies. HOODZ® does not service or maintain fire suppression systems. Aspects of kitchen cooking and exhaust systems not meeting applicable codes will be noted in pre-cleaning photo documentation and After Service Job Reports. All wash water will be managed onsite in an environmentally sound manner in accordance with applicable local regulations.

4.2 ROOF TOP GREASE CONTAMINATION

Grease contamination present on the rooftop degrades all roofing materials, and eventually the decking may become damaged. Such grease can be in liquid form, hardened and baked into the roofing, or a combination of these. The cleaning of membranes and built up roof surfaces contaminated with grease may reveal existing damage that was not visible prior to cleaning. Heavy buildup of grease and dirt may hide other problems such as tears, cracks, oil or rust stains, leaks, flaking, etc. In some circumstances the removal of a stain may not be possible or practical, and in this case replacement of surface may be necessary. Customer agrees that HOODZ is not responsible for damage related to these scenarios or other preexisting problems. HOODZ can provide grease containment services to protect your roof from future damage. The Customer assumes all costs to repair or replace any degraded or damaged roofing material that was or is currently in contact with grease.

4.3 RECOMMENDED MAINTENANCE SCHEDULE

We recommend that Customer implement the following maintenance schedule and any follow-up maintenance we recommend for all exhaust systems serviced by us under the terms of this Proposal. These are Uniform Fire Code deficiencies and are the sole responsibility of the facility owner or management to remedy.

5.0 CUSTOMER RESPONSIBILITIES

5.1 GENERAL RESPONSIBILITIES

Customer shall provide Contractor with an emergency contact, fire suppression vendor contact information, and access to building/kitchen interior and roof-top during agreed-upon hours. ~~HOODZ® will require a key and alarm code to enter building after restaurant hours and have kitchen available and ready for morning staff. Restaurant is responsible for cleaning and maintenance of hood filters.~~

5.2 FLOOR DRAINS

After customer is notified in writing, if a floor drain is present, but not capable of a drainage rate of 1 gallon per minute, an additional cost of \$55.00 may be assessed to account for the setup of pumping apparatus to properly dispose of the effluent in compliance with EPA and DEP regulations.

5.3 FAN BALANCE

Fan balance may be affected by cleaning due to removal of contamination from the fan blades. This may cause the fan sound to change (becoming quieter or louder), especially if the fan has not been properly cleaned or maintained in the past. As this is a maintenance issue, caused by prior neglect or improper service, the customer is responsible for the rebalancing of the fan. HOODZ partners with companies skilled in fan balancing and can provide references upon request.

5.4 FIRE SUPPRESSION SYSTEM MAINTENANCE

HOODZ is not responsible for fire suppression malfunction during the cleaning process if links have not been kept in compliance with state and local laws. Customer acknowledges that fire suppression systems need to be inspected by a Certified Vendor every 6 months and fusible links need to be changed annually.

5.5 HOOD LIGHTING

Functioning and safe hood lighting is important for normal cooking operations and also the hood cleaning process. Any time a lighting fixture is damaged or burnt out it should be fixed ASAP. If a light globe is missing or cracked upon arrival, this condition will be documented and Customer will be notified in writing of the condition. Upon approval by Customer, a new globe will be installed at a cost of \$40.

5.6 COMMON DEFICIENCIES

HOODZ's goal is to maintain a well functioning and operational kitchen exhaust system (hoods, ductwork, fans, etc.) for their clients, free from deficiencies and grease buildup, such that it would properly exhaust grease in compliance with NFPA Standard 96 specifications. To keep the system operational, HOODZ will automatically correct common deficiencies included, but not limited to: changing fan belts, changing hood globes, installing fan access panels, installing duct access panels, installing exhaust fan hinge kits, and replacing broken or missing hood

filters. If the deficiencies reach a price point exceeding \$100, the customer will be notified in writing, and HOODZ will await customer approval, before the deficiencies are corrected. If the sum total does not exceed \$100, the deficiencies will be corrected and invoiced automatically, without written approval from the customer.

6.0 CHANGE ORDERS

6.1 CHANGE IN SCOPE, TIME FRAME, OR PAYMENT

Substantial deviations from the original, agreed-upon scope of work, time frame, price or methods of payment, or other substantive provision of this Proposal, will be documented in a written change order request that details the deviation. No change order work will be undertaken without the Customer's express written authorization.

6.2 CHANGE IN SCHEDULE

If cleaning services are delayed at the Customer's direction or due to Customer's failure to respond to Contractor's attempts to contact Customer, an additional fee may be applied to account for increased buildup within the system. The fee will be prorated based upon the regularly scheduled cleaning cost and magnitude of deviation from the schedule specified in section 10.0 below. In the case that Customer needs to change a scheduled service call, we request 72 hours' notice of the need to reschedule. Failure to notify HOODZ of this change in schedule may result in a \$250.00 missed service fee. If HOODZ technicians are prevented or turned away from beginning service at the agreed upon time, HOODZ reserves the right to charge \$37.50 every 15 minutes that HOODZ technicians have to wait to perform services.

6.3 Non-Preventative Maintenance Service Calls

If service is requested by the customer outside of a normally scheduled preventative maintenance visit, a service call fee of \$195 will apply, this covers the service call and first 30 minutes of labor for one technician with a response time of 1 business day. If service is required on a shorter time frame or over a holiday or weekend an additional \$100 emergency service fee may apply.

time frame

7.0 CONFIDENTIALITY

HOODZ® agrees to retain all non-public information obtained from Customer as confidential and agrees not to release or discuss any of such information unless we have received prior consent or is otherwise forced, compelled, or required to disclose this information as a result of legal action between the parties to this Proposal, or by operation of law or applicable government authority.

8.0 PRICING AND PAYMENT TERMS

This services set forth in this Proposal will be conducted on an agreed-upon day and time. The terms and pricing set forth in this Proposal are valid for thirty days from the date on this Proposal. Any additional insurance costs to be covered by Customer or others. Pricing is subject to up to a 5% annual increase to keep pace with increasing labor and material costs. As required by Fire Code, a picture report and after service report is sent to the Customer via email after each service. If a paper copy of the picture report needs to be mailed, a nominal processing charge may apply.

All checks or money orders can be mailed to HOODZ® at 111 Space Park South, Nashville, TN 37211.

8.1 PAYMENT OPTIONS

1. Establish a line of credit: Under certain circumstances, we can extend credit terms. Please contact us if you are interested in this option.
2. Payment before service: Payment is accepted before service in the form of check or eCheck. All of our work is guaranteed in accordance with the terms of this Proposal.
3. Credit Cards: We accept credit cards before service and transaction will be finalized upon completion of work.

8.2. LATE PAYMENTS AND DISPUTES

~~Any amounts not paid within thirty (30) days of the due date set forth on any invoice shall accrue interest at the rate of 1 ½ % interest per month (18% PER ANNUM) until paid in full. The undersigned also agrees to pay the Contractor's legal fees and costs in the event the matter is referred to an attorney for collection.~~ **Hinge Kits:**

Attached & below is our Statement of Expectations (SOE) for Hoodz exhaust fan hinge installations. By replying with an acceptance you are agreeing to the terms of this Statement of Expectations. If you have any questions or concerns, please do not hesitate to email or call.

HOODZ recommends the installations of exhaust fan hinge(s), according to NFPA Standard 96:

7.8.2.1 Rooftop termination shall be arranged with or provided with the following:

(8) A hinged upblast fan supplied with flexible weatherproof electrical cable and service hold-open retainer to permit inspection and cleaning that is listed for commercial cooking equipment

8.1 Exhaust Fans for Commercial Cooking Equipment

8.1.1.1 - Approved upblast fans with motors surrounded by the airstream shall be hinged, supplied with flexible weatherproof electrical cable and service hold-open retainers, and listed for this use

9.2.1 Wiring systems of any type shall not be installed in ducts

Invoicing:

HOODZ will send an invoice within 30 days of the service

Initial Set-Up:

HOODZ will install the necessary adaptors and apparati to fully hinge the exhaust fan(s) inaccordance with NFPA Standard 96. Restaurant will pay an initial, one time fee. This will be billed along with the first service invoice.

Warranty:

Exhaust Fan Hinge(s) that HOODZ installs will come with a 5 year replacement warranty, if damaged or deemed unable to perform sufficiently. **Fan Access Panels:**

Attached & below is our Statement of Expectations (SOE) for Hoodz fan access panel installations. By replying with an acceptance you are agreeing to the terms of this Statement of Expectations. If you have any questions or concerns, please do not hesitate to email or call.

HOODZ recommends the installations of fan access panel(s), according to NFPA Standard 96:

8.1.5.3.1- Upblast fans shall be supplied with an access opening of a minimum 76 mm by 127 mm (3 in. by 5 in.) or a circular diameter of 101 mm (4 in.) on the curvature of the outer fan housing to allow for cleaning and inspection of the fan blades

8.1.5.3.2 On existing upblast fans where sufficient access is not available to allow for the removal of grease contamination, an approved hinge mechanism or access panel shall be installed

Invoicing:

HOO DZ will send an invoice within 30 days of the service.

Initial Set-Up:

HOODZ will install the necessary adaptors and apparati to allow fan access. Restaurant will pay an initial, one time fee. This will be billed along with the first service invoice.

Warranty:

Fan access panel(s) that HOODZ installs will come with a 5 year replacement warranty, if damaged or deemed unable to perform sufficiently.

Services to be completed

Parts, services, labor, and fees	Quantity	Price	Total
Kitchen Exhaust Cleaning - Entire System (Hoods, Ductwork, Fans) for 8 Fire Stations. Priced Per Clean. Recommended Annual Clean.	8	\$450.00	\$3,600.00
Fan Access Panels - One Time Fee and Installation	8	\$60.00	\$480.00
Exhaust Fan Hinge Kits - One Time Fee and Installation	3	\$150.00	\$450.00
GRAND TOTAL		\$4,530.00	

Terms and Conditions

SYSTEM FUNCTION: The exhaust fans, ducts, and hoods should be properly installed and operational prior to the exhaust system inspection and cleaning. COMMON PROBLEMS include LEAKING DUCTS, weathered EXHAUST FAN WIRING, and not enough DUCT ACCESS PANELS or EXHAUST FAN ACCESS PANELS. HOODZ will notify Customer ~~restaurant~~ of problems/concerns and work with Customer ~~restaurant owner~~ on the best approach to solve the problem. FILTERS: ~~Restaurant management~~ The Customer will be responsible for the cleaning and maintenance of the vent hood filters unless otherwise agreed upon. It is recommended that vent hood filters be cleaned on a regular basis as part of the preventative maintenance schedule. PAYMENT-Terms: After HOODZ has completed the inspection and cleaning and we have reviewed the work internally, HOODZ will mail the invoice for payment. The ~~restaurant~~ Customer agrees to pay the invoice within 30 days of the invoice date. ~~Past due balances over 30 days from date of invoice are subject to a late payment charge of 1 1/2 per month or maximum amount permitted by applicable law.~~ HOODZ reserves its right to terminate this Agreement should Customer breach any of its terms or the assurance of payment. ~~If for any reason the amount due under this Agreement is not paid when due, HOODZ shall be entitled to its expenses and attorneys' fees incurred in the collection with interest on the unpaid balance at the rate prescribed by law.~~ This Agreement shall be governed by the law of the State of Tennessee. Venue for any action shall be in the applicable court for Williamson County, Tennessee. ~~where the project is located.~~ CLEANING SCHEDULE-Commitment: ~~Restaurant management~~ Customer will work with ~~restaurant~~ staff to ensure HOODZ has access to the facility ~~restaurant~~ at the scheduled time. If ~~restaurant~~ staff consistently does not permit HOODZ to stay on the established inspection and cleaning cycle or does not notify HOODZ within 24hrs of re-schedule needs, HOO DZ may not be able to honor agreed upon price structure.

Comments

No Comments

Add Comment

Approve QuoteClose

Please confirm that you approve this quote. This vendor will be notified that you have authorized them to perform this work.

Please make sure your name and email address are correct:

Brad Wilson | brad.wilson@franklintn.gov

Enter your Purchase Order number, if you have one: ☐ Checking this confirms that you have read and accepted the Quote Terms and Conditions. Approve Quote

Request Changes to QuoteClose

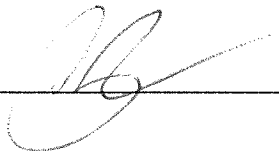
Enter any parts, services, or labor on this quote that you would like the vendor to change.

Enter any changes on
this quote

Request Changes

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Hoodz of Nashville



Date: 12-5-17

City of Franklin, Tennessee:


Eric S. Stuckey, City Administrator

Date: 12/8/17

Approved as to form:



Kristen L. Corn, Assistant City Attorney