



Phoenix Chapter of the Construction Specifications Institute

# Cactus Comments

CSI PHOENIX NEWSLETTER

AUGUST 2008

## PUBLICATION DEADLINES

Publication deadline for the September 2008 issue of the Phoenix Chapter Newsletter is August 26, 2008.

Articles and items of interest should be submitted to Darlene Moore at [dablmo@hotmail.com](mailto:dablmo@hotmail.com) or Alex Devereux at [adevereux@itt-tech.edu](mailto:adevereux@itt-tech.edu).

We welcome member articles and ideas/suggestions.

## INSIDE THIS ISSUE:

Chapter News	1
President's Mes-	2
Speaker Bios	3
The Green Spot	4
The Reference Library	5
National CSI	6
Board Minutes	7
Chapter Officer	8
Perforated Pastry Specs	9

# CHAPTER NEWS



**Knowledge for Creating & Sustaining the Built Environment**  
CSINet - Home of The Construction Specifications Institute

## Monthly Chapter Meeting

The August Chapter Meeting will be held on Thursday, August 14, 2008 at 12:00 p.m. at the Radisson Hotel Phoenix City Center, 3600 N. 2nd Avenue, Phoenix, AZ 85013 (602-604-4900 [http://www.radisson.com/phoenixaz\\_citycenter](http://www.radisson.com/phoenixaz_citycenter)). **For dinner reservations, call 602-258-7499 by August 11th at noon.** Check-in is at 11:30 a.m. The Program beginning at noon. **Charge for lunch will be \$25 per plate.** This month's program

is "**Architecture, the Expression of the Materials and Methods of Our Time**". Guest speakers are Eddie Jones, AIA, and John Kane, FAIA.

## Monthly Technical Meeting

If you would like to join the CSI Technical Committee, the next meeting is Tuesday, August 12, 2008 from Noon until 1:00pm at FM Solutions; 4001 N. 3<sup>rd</sup> St., Ste. 250; Phoenix, AZ 85012; 602.265-7900. The topic of discussion is Heat Island Effect.

## We would like to welcome all of the newly elected CSI Phoenix Board Members!

**Our new President, Ken Martinek, encourages table top participants at each general meeting. The table top rate will be \$51.00, which reflects the age of our Chapter.**

**This just in... The Imagination Cube Design Competition Committee is seeking a featured product sponsor for the 2009 IMAGINATION CUBE DESIGN COMPETITION. Interested? Contact Tim Garver at [Tim.Garver@dunnedwards.com](mailto:Tim.Garver@dunnedwards.com).**

# PRESIDENT'S MESSAGE

## Built with bricks, mortar and principles

*By President, Ken Martinek*

Interesting twist, wouldn't you say? There is no question times are changing. The construction industry is constantly changing as new materials come on the market, new applications are found for existing materials, and construction techniques and delivery methods continue to evolve. The "do more with less" business outlook of our times pushes the envelope for the most efficient use of materials in construction. The process of construction can no

longer be separated from the materials. With the business realities of the marketplace, the litigiousness of society, and competition in global business, the need for an understanding and appreciation of this has never been more appropriate.

This year the Phoenix Chapter of The Construction Specification Institute will explore the implications of design realities, material capabilities, code limitations and regulations on the construction process. Topics will include the physics of natural

and man - made materials, construction tolerances, efficiency, workmanship, and other issues that impact quality, constructability, and life-cycle assessment.

Join Us For The Most Stimulating Year of CSI Available Anywhere!

*The process of construction can no longer be separated from the materials.*

**The AIA State Conference is scheduled to be held on September 11, 2008.** CSI members who want to attend can do so at the member fee.

Here's the link to the flyer: <http://aia-arizona.org/wp-content/uploads/2008/07/the-next-architect-final.pdf>

Here's the link to the registration form: <http://aia-arizona.org/wp-content/uploads/2008/07/2008-registration-form.doc>

# SPEAKER BIOS

**Edward (Eddie) Jones**, with his business partner and brother Neal, were raised in the oil fields of Oklahoma. From a very early age the two brothers aspired to be architects and share a studio.

Eddie was born in Texas in 1949 and moved to the beautiful Sonoran desert in 1973 after graduating from Oklahoma State University. He founded Jones Studio, Inc. on June 8, 1979 weeks before his 30<sup>th</sup> birthday. It was not until years later, he realized he had begun his professional career on the birthday of his two major heroes... Frank Lloyd Wright and Bruce Goff. The planets had aligned!

For the past 29 years the Jones Studio family has grown to include 11 highly motivated and enthusiastic individuals. They enjoy an unusually broad list of building types ranging from a "2 holer" outhouse trailhead located on a remote desert site to the 300,000 square foot Lattie Coor building on the Arizona State

University campus. The list includes museums, research facilities, a performing arts center, golf club house, NFL training facility, town halls, softball-soccer stadium, an entire college campus and the new United States Port of Entry in Nogales, Arizona.

Having been honored with over 158 design awards the small studio was exceptionally recognized during the summer months of 2006 when they were asked to be an exhibit in the Scottsdale Museum of Contemporary Art. To the best of anyone's knowledge it was a precedent setting first time example of an architectural exhibit involving the relocation of the whole firm to a museum gallery. We were the exhibit... fully functioning, on public display for 4 months!

Eddie has the privilege of lecturing frequently around the United States and abroad. His love for discussing architecture is represented by an impressive list of University commitments, lectures, and exhibits.

**John Kane's** reputation as a thoughtful and innovative designer is well established throughout the valley and region, and quickly gained recognition nationally as a leader in the creative use of form and material. His prominent projects have been awarded with more than 70 citations for excellence over the past 16 years. Shortly after receiving his Bachelor of Architecture degree from Arizona State University in 1985, John, along with his three partners, Douglas Brown, Greg Lambright and Joseph Salvatore, founded Architekton. Today the practice is recognized as one of the premier design studios in Arizona.

It has always been John's belief, even as a student of architecture, that the responsibility of an architect must transcend the profession to include the community at large. With this philosophy firmly in mind, John has worked to

advance the profession of architecture, while working to affect the community by volunteering his time at local groups and being an active participant in the local AIA chapter.

In 2001, John was awarded the prestigious Arizona Architects Medal, a distinction bestowed upon him by his peers for outstanding professional achievement and sense of social responsibility. A sampling of his award-winning projects include the Tempe Center for the Arts, Fulton Center, Metro Light Rail Stations Master Design Standards, Chandler-Gilbert Community College Student Center, Scottsdale Community College Fitness & Wellness Center, Midtown Multi-Service Center in Tucson, and Rio Vista Recreation Center.

# THE GREEN SPOT

## *SOURCES FOR GREEN LIVING*

*The Arizona Republic 4/22/2008*

Inspired to make a change?  
Here are a few Web Sites offering Green Tips and Tidbits.

**[Http://epa.gov/globalwarming/kids](http://epa.gov/globalwarming/kids)**: The site is aimed at kids, but adults will appreciate how it breaks down global warming into easy terms.

**[Http://globalwarming-facts.info](http://globalwarming-facts.info)**: This site lists 50 things anyone can do to help stop global warming, such as wrapping your water heater to save energy.

**[Http://green.azcentral.com](http://green.azcentral.com)**: If you are ready to go green, this site includes 52 ways you can help save the planet. There are links to what's happening locally and around the state.

**[Http://350.org](http://350.org)**: Bloggers on this site keeps tabs on the latest global warming news. It's still in its testing phase; so many features are still to come.

**[Http://yourguidetogreen.com](http://yourguidetogreen.com)**: A locally operated site that offers weekly tips, trivia and a blog from the Urban Farm.

**[Http://azgreenday.azcentral.com](http://azgreenday.azcentral.com)**: This blog keeps us on the latest ecological doings, including the green-based musings of its author, John D'Anna of the Arizona Republic.

**[Http://homedepot.com/ecoptions](http://homedepot.com/ecoptions)**: This do-it-yourself warehouse offers facts about living more eco-friendly. Don't miss the light bulb calculator, where you can figure out how much you will save by using compact fluorescent lights.

**[Http://wecansolveit.org](http://wecansolveit.org)**: An eco-political site commissioned by former Vice President Al Gore. It's aimed at getting you involved, prodding lawmakers and making everyday changes.

**<http://akagreen.com/news.php?id=22>**: The link is a monthly green drinks, but check out the rest of the website as they are a great research tool for GREEN

# The Reference Library

The Reference Library conducts regular weekly breakfast and lunch meetings offering a wide range of information on various products and companies in the industry. Breakfast and lunch is provided and there is no charge for the seminars. Check out their website at <http://www.thereferencelibrary.com/main.htm> for more information. The Reference Library is located in Phoenix, Mesa, and Scottsdale.

**Phoenix August Lunch Schedule: (Location: 99 E. Virginia Ave., Suite 140, [1/2 block east of Central] Phoenix, AZ 85004)**

August 6: Ingersoll Rand, John Hamilton, will present a course on the four levels of security, products available for each level, and how to design a system that can expand to higher levels when the need arises.

August 13: ProSoCo, Steve Besendorfer, will present an overview of the effects of water on masonry architecture, comparing the types of masonry water repellants, and discussing the application methods used.

August 20: Innerface, Ed Newberry and Matthew Brown, will discuss the inexact science known as “Wayfinding”, including certain approaches to wayfinding and traffic flow analysis.

August 27: VT Industries, Stefan Eggershausen, will present “LEED Choices in Wood Door Construction”, a presentation covering FSC certified doors and rapidly renewable agrifiber. Their program will increase your awareness of environmental direction regarding wood door construction materials, and materials and finishes pertaining to Indoor Environmental Quality (IEQ).

**Mesa August Breakfast Schedule: (Location: Marie Callender’s, 865 S. Dobson, Mesa, AZ)**

August 7: Alternate Building Products, Matt Knorr, will discuss Insulated Concrete Forms (ICF) and how it fits in residential and commercial construction to provide quiet living and healthy working environments.

August 21: DA-LITE, Fred Scurti, will present Da-Lite’s wide selection of proprietary projection screen fabrics and materials.

**Scottsdale August Lunch Schedule: (Location: Fox Sports Grille, 16203 N. Scottsdale Rd., Scottsdale, AZ 85254)**

August 14: Mechoshade, Kathleen Powers, will give a presentation on “An Analysis of Contemporary Shading Solutions”, which is a review of the design considerations of glazing with solar shades including the relationship between shading coefficient, visible light transmission and comfort index with existing HVAC-VAV systems; design considerations including fabric selection, density/openness factors; skylight, sloped, and bottom up shades; complete shading & black out programs; and a review of recent installations, shade components, and fabrics.

August 28: Kohler, Michael Ponger, will discuss water conservation and how plumbing fixtures and faucets impact our environment, and how to apply that knowledge to the client’s project.

# NATIONAL CSI NEWS

## Call for Presentations Open

CONSTRUCT2009 & The CSI Annual Convention is now seeking presenters for the educational programs taking place in Indianapolis, June 16 - 19, 2009. Conference organizers are looking for un-biased, well-defined programs with presenters who have a firm grasp of the commercial construction industry. Highly favorable courses are topics that will deliver the most current information on the latest techniques, trends, and best practices that will enable commercial, industrial, and institutional construction professionals to advance their businesses and increase profits. **The submission deadline is noon CST, September 15, 2008.** For more information, review the [Call for Presentations and Speaker Guidelines](#), and visit

## Fall CSI CDT Certification Exam Registration Deadline is August 22

CSI will offer the Construction Documents Technology (CDT) exam in testing locations across the U.S. September 22-27. **The final registration deadline is August 22.** [Register now](#) or [learn more](#) about the CDT exam.

## Interested in taking the Fall Nationwide CDT exam?

The fall testing window CDT exam is September 22 – 27, 2008. The early registration deadline is June 23, and the final registration deadline is August 22. [Click here](#) to register for the exam or visit [www.csinet.org/](http://www.csinet.org/)

## CSI CDT and Certification Exams Offered at Region Conferences

The following CSI Regions will be holding CDT and advanced certification exams (CCCA, CCS, CCPR) in conjunction with their region conferences:

- August 8 - [Great Lakes Region](#) (Evansville, IN)
- August 14 - [Northeast Region](#) (New York, NY)
- August 21 - [Southeast Region](#) (Orlando, FL)
- September 25 - [Mid-Atlantic Region](#) (Macungie, PA)

To register for any of the above listed exams dates and locations [click here](#), or go to [www.csinet.org](http://www.csinet.org) and click on

# Board Minutes—July, 2008

PHOENIX CHAPTER – CONSTRUCTION SPECIFICATION INSTITUTE

BOARD MEETING AGENDA

Wednesday, July 9, 2008

LOCATION: The Reference Library

4:00 p.m.

Call to Order

1 min.

2. Adoption of Agenda

2 min.

3. Minutes of Last Meeting – Mark Yarish

2 min.

4. Treasurers’s Report – Teri Hand

5 min.

5. Committee Reports:

33 min. (approx. 3 min. ea.)

a. Program/Education – Ken Martinek & Joe Volinsky

\* New Venue Location & Date

\* August 14TH Luncheon Meeting ..... “EMBRACING THE VALUE OF CSI”

EDDIE JONES & JOHN KANE

\* Education Theme ..... “ THE MOST STIMULATING DAY OF CSI AVAILABLE ANYWHERE.”

b. Certification – Neil Davison & Ron Geren

c. Fundraising / Golf Tournament – David Spice

d. Imagination Cube – Tim Garver

e. Membership / Marketing – Alan Minker

f. Technical – Tim Garver

g. Awards- Carlos Murrieta & Ron Geren

h. Publications – Alex Devereux

i. Academic Liaison – Ron Geren

6. Kenn Lockhart Foundation – Neil Davison

3 min.

7. Old Business

8. New Business

9. Announcements

2 min.

a. Next Board Meeting: August 13, 2008 @ 4:00.....Reference Library

10. Adjourn

“ FORM.....FUNCTION.....VALUE”



Knowledge for Creating  
and Sustaining  
the Built Environment

## DIRECTORY 2008-2009 Phoenix Chapter Construction Specifications Institute

### OFFICERS AND DIRECTORS:

President	Ken Martinek		Cell:	<a href="mailto:kmartinek@arcadiainc.com">kmartinek@arcadiainc.com</a>
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2 <sup>nd</sup> Vice Pres	Steve Smith			
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Kenn Lockhart Fund	Neil Davison	602-906-9605	Cell: 602-999-1095	<a href="mailto:davisonassociate@cox.net">davisonassociate@cox.net</a>

## SECTION 01950 PERFORATED PASTRY UNITS

### PART 1 GENERAL

#### 1.01 DESCRIPTION:

- A. Contractor shall provide perforated pastry units for each construction meeting that occurs during the construction period.
- B. The words 'perforated pastry unit,' 'perforated pastry product,' 'doughnut,' and 'donut' are used interchangeably.

#### 1.02 MINIMUM REQUIREMENTS:

- A. Consumption and Quality: Minimum requirements are established in this specification by the Architect/Engineer, who is the sole judge of compliance, unless mediation is required.
- B. Regulatory requirements:
  - American Council on Jell and Cream
  - Fillings Amalgamated Millers of America
  - United States Green Pastry Council

#### 1.03 INTENT:

- A. It is the intent of this Specification to call for finished perforated pastry units, complete and ready for consumption. Any incidental accessories necessary to make the perforated pastry units more palatable or to enhance their appearance shall be provided without additional expense to the Owner. Should there appear to be questionable intent in these Specifications, the Architect/Engineer shall be consulted for clarification no later than two (2) hours prior to each construction meeting.
- B. Contractor's attention is called to the fact that the long tradition of perforated pastry products as a construction meeting comestible, and the recognized value to any construction process of the Owner, Architect/Engineer, and Contractor eating together in an environment of harmony and goodwill, leads to the inevitable conclusion that the perforated pastry products assume an importance far out of proportion to their expense to the Contractor. Contractor is urged to ensure quality of product and presentation, to respect the hallowed process, and to take a conservative and time-tested approach to the selection of the perforated pastry products so that no alarmingly modern or boutique products are offered to the table.

#### C. CONFLICT RESOLUTION:

The Architect/Engineer, should repeated resubmittal and retesting fail to resolve disputes between Contractor and the Architect/Engineer as to quality, freshness, packaging, or accessories of the specified materials, reserves the right to request mediation by a qualified law enforcement officer as the Authority Having Jurisdiction. Expenses of (or consequences subsequent to) this mediation are the responsibility of the Contractor.

#### 1.04 QUALIFICATIONS:

- A. The manufacturer shall regularly and presently produce perforated pastry units.

B. "Manufacturer" is defined as:

1. A privately- or publicly-held corporation specializing in the manufacture of perforated pastry units; for example, a bakery or franchise store.
2. A residence-based, non-professional, limited-quantity producer of perforated pastry units; for example, a homemaker.

1.05 SUBMITTALS:

- A. The Architect/Engineer's approval shall be obtained for all perforated pastry units before delivery to the job site.
- B. Submittals shall include samples of each specified perforated pastry unit and accessory, and other data and samples necessary for the Architect/Engineer to ascertain specification compliance. Two (2) samples of each proposed perforated pastry unit or accessory shall be included.
  1. Core samples (donut holes) are an acceptable submittal for non-filled pastry products, subject to all requirements of these specifications.
- C. Partial submittals, submittals not in the format required, or submittals that show evidence of in-transit damage or in-transit sampling ("nibbling"), will not be considered.
- D. All submittals become the property of the Architect/Engineer, who will forward review comments and leftovers to the Owner.

1.06 OWNERSHIP AND CONSUMPTION:

- A. All pastry units are the property of the Contractor until the breaking of the packaging seal, when the units and accessories become the property of the Architect/Engineer and/or Owner. Such transfer of ownership does not void or limit the Contractor's responsibilities specified under Section 1.10, WARRANTY.
- B. Consumption of the perforated pastry units is initially restricted to the Architect/Engineer and Owner ("First Dibs"). The Architect/Engineer shall indicate when consumption may become general.

1.07 MATERIAL ACQUISITION, PROTECTION AND DISPOSAL:

- A. Contractor shall observe the placement in packaging by the manufacturer's counter personnel, shall ensure that glazing and filling cross-contamination is kept to an acceptable minimum; that products are placed right-side-up; and that packaging is not filled beyond the design limit. "Baker's dozen" packaging is not acceptable. The fill holes of pressure-filled products shall be oriented towards the packaging, not towards adjacent units.
- B. Perforated pastry units shall be protected during shipment against impact, deformation, dirt, sunlight, moisture, and mingling of glazing between adjacent pastry units.
- C. During shipment to the jobsite:
  1. No other items shall be placed on top of the perforated pastry unit shipping container; nor shall the container be placed in any orientation other than right-side-up with an acceptable deviation of no more than 10 degrees from horizontal.
  2. Container shall be transported in the passenger seat of Contractor's vehicle, protected from slippage, direct exposure to sunlight, and Contractor's backseat personnel.

- D. Damaged pastry units, as determined by the Architect/Engineer, shall be replaced at the Contractor's expense. The damaged units shall immediately become the property of the Subcontractors, whether present or not.
- E. The Contractor shall protect the Construction Documents from contact with the perforated pastry units. The Architect/Engineer will regularly inspect the Contractor's on-site document sets for glazing residue, chocolate smears, crumbs, detached candy sprinkles, coffee stains, and other waste materials.
- F. The Contractor shall be responsible for costs associated with cleaning of the Architect/Engineer's and Owner's personal apparel, which may become soiled during the consumption of the perforated pastry units. The contractor may provide protective overgarments at his option, at no additional cost to the Owner. These garments shall not be referred to as "bibs".
- G. Unconsumed units, if abandoned in place by the Architect/Engineer and/or Owner, shall be disposed of with generosity by the Contractor among his personnel and the Subcontractor's personnel. Hurried, closed-door consumption by the Contractor immediately following meeting closure ("hogging") is discouraged.

1.08 U.S. Green Pastry Council Credits:

- A. The U.S. Green Pastry Council (USGPC) has adopted the Leadership in Environmentally Efficient Doughnuts credit system for perforated pastry products. The Contractor may find that incorporating Green principles in the procurement and consumption of the specified products has both immediate (spot) and long-term (sustainable) benefits both to the project and to the Contractor's general well-being. The Contractor shall enjoy the resulting warm, fuzzy feeling without cost to Owner.
- B. The following Credits are available to the Contractor:
  - 1. Onsite Purchase, 1 credit. Contractor shall obtain 100% of the specified product quantity from an on-site delivery vehicle, such as a Roach Coach.
  - 2. Recycled Cooking Oils, 1 credit. Manufacturer shall prepare the units using minimum 50% recycled oils in the fryer.
  - 3. Green Glazing, 1 credit. Green pigments shall be added to the sugar glazing materials.
  - 4. Organic Ingredients, 1 credit. Product packaging shall bear the US Department of Agriculture's Organic seal, certifying that specified products contain minimum 95% organic materials. Note that applications that simultaneously claim both this Credit and Credits #1 and/or #8 will be viewed with deep suspicion by the Architect/Engineer.
  - 5. Cruelty-Free Ingredients, 1 credit. Pre-market testing or after-market consumption shall not have been performed on animals or Subcontractors. An Affidavit shall be sufficient proof of qualification for this Credit. Note that this Credit and Credits #8 and #13 are mutually exclusive.
  - 6. Recycled Construction Materials, 5 credits, plus 1 possible Additional Credit. A minimum of 10% of pastry unit ingredients shall be derived from onsite construction waste materials. Perforated pastry units produced to obtain this credit shall be entirely consumed by the Contractor in the presence of the Architect/Engineer. Note that this Credit and Credit #11 are not mutually exclusive.

- a. One Additional Credit shall be available to the Contractor if he or she successfully requires the Subcontractors to consume the perforated pastry products that qualify for this Credit.
7. Solar Baking, 1 credit. An onsite hydronic solar-powered fryer with no electrical or gas connection shall be used for the production of the perforated pastry products. Note that qualification for this Credit automatically obtains Credit #1.
  8. Waste Construction Material Combustion, 1 credit. The contractor combusts onsite waste construction materials in order to drive onsite fryers. Note that qualification for this Credit automatically obtains Credit #1.
  9. RFI/Change Order Paperwork Combustion, 1 credit. The contractor combusts RFI and Change Order paperwork to fuel the onsite fryers. Note that qualification for this Credit automatically obtains Credit #1.
  10. Recycled Paper Products, 1 credit. Packaging and Accessories, specified below, shall contain minimum 95% post-consumer recycled content.
  11. Complete Consumption, 1 credit. No leftovers shall remain after the meeting; all products are consumed by the Architect/Engineer, Owner, and Subcontractors.
  12. Ambient-Temperature Tap Water, 1 credit. Liquid refreshment for the Contractor and Subcontractors shall be tap water. Note that all other requirements for liquid refreshments for the Architect/Engineer and Owner still apply. Note that this Credit and Credit #13 are mutually exclusive.
  13. Onsite Retention Basin Liquids, 1 credit. The Contractor successfully requires the Subcontractors to consume on-site retention basin liquids (Le., runoff) in lieu of coffee or Ambient-Temperature Tap Water. Note that this Credit and Credit #12 are mutually exclusive.
- C. Credits obtained shall be certified by the Architect/Engineer. Credits may be obtained at each scheduled construction meeting for the duration of the project. Contractors obtaining at least 75% of the available credits shall at project closeout receive hugs from their Subcontractors, the gratitude of the Architect/Engineer, and benevolence from the Owner during review of Contractor's application for release of retainage. The Contractor shall enjoy the resulting warm, fuzzy feeling without cost to Owner.
- D. Any attempt on the part of the Contractor to deceive the Architect/Engineer and/or Owner into consuming perforated pastry products or accessory liquids intended to obtain Credits #2, #6, #8, #9, #12, and #13 will be dealt with most harshly, and damages assessed through thoroughly and aggressively punitive construction period procedures that include, but are not limited to:
1. Frequent construction observation visit reports
  2. Daily Architect's Supplemental Instructions
  3. Unilateral Change Orders
  4. Microscopic punch inspection
  5. Multiple punch verification inspections
  6. Highly conditional Certificate of Substantial Completion
  7. Rigorous warranty-period repair requests.

## 1.09 CONTRACTUAL CONSIDERATIONS:

- A. Should the project construction continue beyond the completion date, and move into conditions of Extended General Conditions and/or Liquidated Damages, the Contractor's responsibility to provide perforated pastry products in quantities and as scheduled herein is unchanged. Delivery of specified products shall continue until the date of Substantial Completion.
- B. If the construction meeting location has been demobilized, in anticipation of Subsequent Completion, the Contractor shall have the specified perforated pastry products delivered to the offices of the Owner and the Architect/Engineer until the date that a Certificate of Substantial Completion is issued. The division of the products is specified as:

Owner: 50%  
Architect/Engineer: 50%

All other considerations as specified herein apply.

## 1.10 WARRANTY:

- A. Fully guarantee all units under this section for a period of one (1) construction meeting, against imperfect workmanship or failure of materials due to faulty workmanship.
- B. Materials deemed imperfect by the Architect/Engineer shall be immediately replaced by the Contractor, who shall have a vehicle and driver on-hand for immediate dispatch. The scheduled construction meeting shall halt during re-procurement, during which the only permitted activity shall be the delivery of dirty looks to the Contractor by the Architect/Engineer, Owner, and attending Subcontractors.
- C. Out-of-specification or rejected products shall immediately become the property of the Subcontractors.

## PART 2 PRODUCTS

## 2.01 MANUFACTURED UNITS:

- A. The manufacturer(s) specified are to establish design intent and level of quality. Equal units of other manufacturers may be submitted for prior approval.
  - 1. National or regional franchise bakery.
  - 2. In-store bakery of a chain or independent grocery store.
  - 3. Ethnic bakery.
  - 4. Domestic Bakery (Le., homemade by immediate family member of Contractor only).
  - 5. Approved equal.
- B. Approved equal: manufacturers who are believed by the Contractor to meet the requirement of these specifications, and whose merits can be established by thorough sampling by the Architect/Engineer, will be considered. Submit to the Architect/Engineer for approval minimum one week prior to the first scheduled construction meeting.
  - 1. Pre-packaged products are prohibited .
- C. Equipment Assemblies and Components:
  - 1. Components shall be compatible with each other and with the total assembly for the intended service.

- 2. Primary Ingredients:
  - a. Flour shall be bleached white semolina.
  - b. Sugar shall be white sucrose.
  - c. Shortening shall be partially hydrogenated vegetable oil, or lard.
  - d. Fryer shortening may contain anti-foaming agents.
- 3. Additives must be FDA-approved. Leniency in this regard will be granted to products intended to obtain USGPC credits.

2.02 FRESHNESS:

- A. All perforated pastry units shall have been made no earlier than 3 AM local time on the day of each construction meeting.

Exception: perforated pastry units that are the produce of a residence-based, non-professional, limited-quantity producer ("homemade") shall be manufactured no earlier than 24 hours prior to the scheduled construction meeting.

\*\*\*\*\* SPEC WRITER NOTE \*\*\*\*\*

Edit this section according to personal taste.

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2.03 DETAILED UNIT SPECIFICATION:

- A. Perforated Pastry Unit Schedule:

Yeast-Raised	Cake	Other
Traditional	Traditional	Strudel
Twist	Old-fashioned	Crinkle
Filled	Cruller	Empanada
Eclair	Devil's Food	Coffee Cake
Bearclaw		Turnovers
		Brownies
		Cinnamon Rolls
		Danish

The hole/mass ratio shall be not less than 1/4 and not more than 1/3. Hole/mass ratio is measured as follows: A representative unit is measured across its diameter; the distance subtended by the unit on each side of the hole is summed and divided by the diameter of the hole. The Architect/Engineer may make require or decline such tests at his discretion.

- B. Glazing Schedule:

Powder	Granular	Icing
Sugar	Sugar	White
Cinnamon	Candy Sprinkles	Chocolate
	Chocolate Sprinkles	Maple
	Chopped Nuts	Strawberry

Note that crushed nuts may accompany wet-applied glazes. Dry-applied and wet-applied glazes shall not be combined in the same perforated pastry unit.

Note: Holiday glaze colors, such as orange (Halloween & Thanksgiving), or red (Christmas), are permitted two weeks before and up to one day after the appropriate holiday. Refer to section 1.08 for appropriate use of green glazing materials. Use of holiday glaze colors at other times of year shall be interpreted as an attempt to unload out-of-date leftovers on the Architect/Engineer and Owner, and resulting Liquidated Damages shall be assessed.

The following toppings are unacceptable: bagel toppings and vegetable-derived materials.

C. Fill Schedule:

Crème'	Fruit
Custard	Apple
Bavarian	Strawberry
Dulce de Leche	Blueberry
	Raspberry
	Lemon

Perforated pastry products shall contain not less than 15% and not more than 25% fill materials, by volume. Fill material shall be located at the centroid of the unit. Note that improper or shoddy fill techniques may result in assessed damages under Paragraph 1.07.F of this specification.

2.04 QUANTITY AND DIVERSITY:

\*\*\*\*\* SPEC WRITER NOTE \*\*\*\*\*  
 Edit the paragraph. below.  
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- A. [One package of twelve (12) perforated pastry units each.] [Two packages of twelve (12) perforated pastry units each.] {Etc, until necessary quantity is reached.}
- B. The diversity factor of each package of (12) units shall not be less than 1/6; i.e. each package shall contain minimum six unique perforated pastry product choices. This ratio shall be maintained for the entire delivery quantity; if more than one package is procured, it is preferable that similar units be commonly packaged to reduce the risk of co-mingling incompatible glazing materials.

2.05 . PACKAGING:

- A. Non-absorbent, non-fluted bakery boxes and clear plastic boxes are acceptable. Maximum twelve units per package. Such packaging shall be sufficiently rigid to prevent deformation. Interior surface shall be easy-release type, and shall not retain more than 5% of the specified glazing material(s).
  - 1. Only single-unit lay will be acceptable.
- B. Perforated pastry units shall not be packaged in paper or plastic bags. Individually-wrapped units, or those protected by other prophylactic means, such as those dispensed by vending machines, will be rejected.

- C. The Architect/Engineer reserves the right to inspect the integrity of the packaging seal and the manufacturing date.

## 2.06 ACCESSORIES:

- A. Coffee: Site-brewed from ground coffee, immediately before each scheduled construction meeting.
  1. The Architect/Engineer reserves the right to observe the coffee preparation, and to inspect and approve the cleanliness and performance of the Contractor's apparatus.
  2. Any attempt by the Contractor to reheat yesterday's coffee is strictly prohibited. Yesterday's coffee shall be salvaged to the Subcontractors prior to each scheduled construction meeting.
  3. Decaffeinated and "boutique" coffees are prohibited. All teas and instant coffee products are prohibited. All coffee drinks and confections whose names end in the letters "e", "o", and "a" are prohibited.
  4. Provide sugar and sugar substitutes (blue, pink, or yellow as required). Provide creamer, liquid or powder type. Liquid creamer shall be within the maker's expiration date. Provide stirrers and Styrofoam cups (min. 6 fl. oz.).
- B. Water may be offered, but only in addition to coffee.
- C. Napkins: White, 'high-absorbent, embossed-border, twice-folded, minimum 4" square. Roll towels are prohibited. Holiday colors are permitted two weeks prior and one day after each holiday.

## PART 3 EXECUTION

- A. Perforated pastry units, coffee, and specified accessories and cups shall be placed within arm's reach of the Architect/Engineer on a table large enough to accommodate construction meeting materials without crowding or risk of spill. If trailer or meeting space does not permit a sufficiently large table, a side table shall be provided for the perforated pastry products and beverages, placed behind the Architect/Engineer's chair.
- B. The Contractor shall provide a waste receptacle behind and to the right of the Architect/Engineer's chair. Waste receptacle need not be empty, but must have sufficient space to accommodate two (2) 6 oz. Styrofoam coffee cups, as well as three (3) napkins. This space is reserved for the Architect/Engineer's and Owner's use.
- C. The Contractor shall break the perforated pastry product's packaging seal and offer the products to the Architect/Engineer and the Owner. Seal shall only be broken when specifically directed by the Architect/Engineer.

END OF  
SECTION

§. " Good Fork, Inc.  
(a Wholly owned subsidiary  
of Percent Good Plate Co., T.  
Moeller, Proprietor)