



Cherokee Nation Casino West Siloam Springs Food Hall

07-19-2021

100% SD Construction Scope Narrative

ARCHITECTURE/INTERIOR

DEMOLITION:

REFER TO A-100

1. All existing furniture, banquette, food counter, kitchen equipment (coordinate with food service consultant), ceiling, pony wall (as indicated in drawing), partial existing walls, wall finishes, floor finishes, lighting, and any signage to be removed.
2. All surfaces to be smooth and patch to receive for new finishes.
3. Unused mechanical duct, unit, electrical conduit, wire, and plumbing pipes and fixtures to be removed. Refer to MEP scope for exact locations and items.
4. Fire safety devices to remain or relocated as required. Refer to Engineer scope for details.
5. Existing kitchen hood to remain.

WALLS AND CEILING:

REFER TO A-110 & A-120

1. Repair and replace any existing items that get damage from demolition and new construction.
2. Install new (1) layer of full height 1/2" cement backer board or 5/8" waterproof gypsum board at existing walls where existing finishes are removed.
3. Install water proofing at all food counter/kiosk and cooking areas.
4. Install new partition with 3-5/8" 25-gauge metal studs and (1) layer of 1/2" cement backer board or 5/8" waterproof gypsum board at each side.
5. Install food counter die wall with 3-5/8" 25-gauge metal studs and (1) layer of 1/2" cement backer board at each side. At counter height 36" above finish floor.
6. Install new plat form for seating. Decorative metal guardrail at 42" high and handrail at 34" high is required.
7. Install new window opening at existing bakery south wall.
8. Install new gypsum board ceiling throughout per drawings.
9. Existing Casino decorative ceiling to remain as per drawings. Manage and coordinate border line between existing and new ceiling.
10. Install new decorative wood ceiling elements at openings per drawings.
11. Install new lighting throughout with architectural and decorative fixtures.
Will require new dimming control.
12. Install canopy over food counter.

GLEN COBEN ARCHITECTURE & DESIGN, PLLC

33 East 33rd Street, Suite 906

New York, NY 1016

212-689-2779

glenandcompany.com



MILLWORK/CASEGOODS

REFER TO A-110 &A-140

1. Furnish and Install new Pony walls at 42" above finish floor as shown in drawings.
2. Furnish and Install Bar counter and back bar cabinet.
3. Furnish and Install food counter kiosk. Solid surface or metal countertop integrated with equipment and shelving unit. Decorative elements to be added.
 - Bakery (no cooking)
 - Mexican (w/ cooking)
 - Sandwich (w/cooking)
 - BBQ (no cooking)
 - Flatbread and Greens (w/ cooking)
 - Burger/Chicken (no cooking)
4. Furnish and Install condiment/trash/order pick up cabinet per dwg.

FINISHES

REFER TO A-130

1. Install epoxy floor and 6" roll up cove base (same quality as existing kitchen floor) all new inside food kiosk floor.
2. Install commercial grade terrazzo floor at front of house throughout and commercial grade decorative porcelain tiles at sections per drawings.
3. Install transition strip (Schluter) and/or slope transition for existing to new floor and material changes.
4. Install wall tiles at each kiosk wall.
5. Tile floor preparation and installation to be based on industry standards manufacturer recommendation, such as Laticrete.
6. Paint finish to be (1) prime coat and (2) finish coat. Satin and semi gross for throughout paint. Provide paint sample to be approved. Level 4 finish is required.

FF&E & OSE

REFER TO A-140

1. Kitchen equipment supplied and installed by owner. G.C to coordinate with installation and utility connection.
2. Banquette, Table and Chairs by Owner. G.C to coordinate with receiving, storing and installation.
3. POS, IT, AV and security and other low voltage by Owner. G.C to provide stub up and install wiring of all low voltage.
4. Accessories, signage, and menu board by Owner vendors. G.C to coordinate with installation.

GLEN COBEN ARCHITECTURE & DESIGN, PLLC

33 East 33rd Street, Suite 906

New York, NY 1016

212-689-2779

glenandcompany.com



MISC.

1. Provide shop drawings for approval prior to fabrication.
2. Provide manufacturer's cuts for all fixtures and equipment called for on the construction documents including but not limited to light fixtures, hardware, plumbing fixtures, kitchen equipment, mechanical equipment etc.

GLEN COBEN ARCHITECTURE & DESIGN, PLLC

33 East 33rd Street, Suite 906

New York, NY 1016

212-689-2779

glenandcompany.com

WEST SILOAM SPRINGS BUFFET REMODEL

SCHEMATIC DESIGN NARRATIVE – MEP SYSTEMS

Codes and Ordinances – State of Oklahoma

Fire	International Fire Code	2015
Mechanical	International Mechanical Code	2015
Electrical	National Electrical Code	2014
Plumbing	International Plumbing Code	2015
Fuel Gas	International Mechanical Code	2015

DESIGN OF MECHANICAL AND PLUMBING SYSTEMS

FIRE PROTECTION:

Automatic Sprinkler System:

- The buildings will be fully sprinklered.
- Sprinkler system will be installed in accordance with the requirements of NFPA 13.
- Sprinkler heads in finished spaces with lay-in ceilings will be semi-recessed with chrome escutcheon and heads. Sprinkler heads in finished spaces with gypsum board ceilings will be concealed with chrome escutcheon and heads. Sprinkler heads in spaces without ceilings will be upright type with bronze finish.
- Fire suppression systems in exhaust hoods shall remain as existing.

PLUMBING SYSTEMS:

Grease and Sanitary Sewer:

- Existing grease and sanitary sewer pipes are routed to each of the new food tenant spaces and exit the space as 6". New plumbing fixtures will connect into the existing system as required where the system's capacity is adequate.
- Grease piping drains to a large grease interceptor outside of the building, which will remain as existing.

Domestic Water:

- 3" domestic cold-water pipe to this space will remain as existing since the new demand will not vary much from what is existing.
- Existing piping will provide consistent cold water to the kitchen and food hall if the cold-water demand does not increase from what is existing.
- New domestic water piping will be copper or Uponor PEX-A piping with fittings.

Water Heating:

- Domestic hot water is heated and stored by (2) existing 990 MBH Lochinvar water heaters and large storage tanks in a second-floor mechanical room.
- This equipment will provide a constant source of hot water for the kitchen and food hall since the new demand will not vary much from what is existing.
- The existing hot water loop enters the space as a 2½" hot water pipe and is returned with a 1¼" pipe.

Insulation:

- Domestic cold and hot water piping will be insulated only as required for energy compliance.

Plumbing Fixtures:

- Kitchen and food hall plumbing fixtures will be selected by Next Step Design and piping will be designed to connect them into the existing building systems.
- Existing fixtures such as floor drains, sinks, and clean outs will be utilized where the design allows.
- Isolation valves will be installed for new fixtures within each food tenant space.

WSS Buffet Remodel

8 July 2021

Roof Drain:

- Modifications to roof drainage are not included in this scope of work.

HVAC SYSTEMS:

General:

- The existing heating, ventilation, and air conditioning (HVAC) systems for these spaces consist of equipment for comfort heating and cooling, exhaust, and makeup-air ventilation.
- Comfort conditioning in the kitchen is provided by existing fan-coil units and the food hall and seating areas have existing rooftop air handlers and variable air volume (VAV) boxes that offer tighter thermal control in these spaces.
- Each of these zones is provided with thermostat monitoring from the building's central station.
- Existing exhaust and make-up air systems are designed for the buffet's current equipment, but they shall remain as existing if the kitchen and food hall equipment remains similar to what is in the buffet.

Rooftop Air Handler Systems:

- (3) of the building's roof-top air handlers support VAVs in this area of the building and they will remain as existing for the modifications that will be made to the food hall.
- These fans supply about 30,000 CFM to the space and shall remain as existing.
- Outside air is provided to these zones through these units and it will remain as existing unless the seating capacity changes.
- Heating and cooling are provided through heating and cooling coils that are connected to the building's existing hydronic systems.

Reheat Variable Air Volume Systems:

- Several VAV boxes are connected to the building's air handlers to provide the equipment with the ability to offer better thermal control of smaller zones.
- VAVs will be relocated and reused as much as the design allows. Some are expected to be relocated to rezone the food hall and make modifications to the ceiling.
- New ductwork will be added for VAVs that are added or relocated and existing ductwork will remain for equipment that can remain as existing.
- VAVs reheat coils use the building's hot-water system and piping will remain as existing for VAVs that remain. New VAVs can be added and tied into this hydronic system or utilize electric reheat.
- Thermostats will be added and relocated as needed for any modifications that are made to any VAV systems.

DX Fan Coil Split Systems:

- (5) horizontal fan coil systems are mounted above the ceilings to condition the main kitchen and shall remain as existing for the food hall remodel.
- Heating and cooling coils are tied into the building's hot and cold hydronic systems.

Exhaust Hood and Fan Systems:

- (7) grease exhaust hoods were documented in the buffet that shall remain as existing.
- Equipment shall be carefully selected and placed to utilize these hoods in their existing locations.
- If the duty level of the equipment in the tenant spaces is changed, the hood or fan may need to be redesigned accordingly.

Make-up Air Systems:

- (2) make-up air systems serve the kitchen and bakery areas to make-up air that is exhausted through the kitchen hoods.
- Heating and cooling coils are tied into the building's hot and cold hydronic systems.
- This equipment shall remain as existing unless there are changes to the exhaust systems.

Fire/Smoke Dampers:

- Fire/smoke dampers shall be required at duct penetrations through required fire/smoke rated assemblies as necessary by code.

Temperature Controls and Facility Management System:

- The HVAC systems shall be controlled using owner provided thermostats that are tied into the building automation system.

Design Criteria:

- Any added HVAC equipment will be based upon the design conditions noted in the following table:

Outside Air Dry Bulb Temperature	97.2°F
Outside Air Wet Bulb Temperature	74.3°F
Outside Air Winter Dry Bulb Temperature	10.2°F
Inside Summer Dry Bulb Temperature	71.0°F
Inside Summer Relative Humidity	55%
Inside Winter Dry Bulb Temperature	70.0°F

- o Lighting, Receptacle, and Miscellaneous Electrical Loads: Approximate Watt/square foot average allowance or equipment allowance where known.
- o Occupancies: Local Mechanical Code and/or ASHRAE Standard 62.1 or actual occupancy, whichever is greater.

Air Distribution

- Air devices will be replaced throughout the bounds of construction.
- Supply air distribution will be ducted from VAVs to ceiling mounted diffusers in each zone. Where zones are not modified, this ductwork will remain as existing.
- Return grilles and ductwork will be added to ensure that air can be returned to the existing roof-mounted air handlers.
- Medium-pressure ductwork will be added as VAVs are replaced or relocated.
- Exhaust and make-up air duct shall remain as existing.
- Supply air ceiling diffusers will be coordinated with the architect throughout the design process. All air distribution equipment will be made of aluminum or steel. Diffusers will be selected to provide the appropriate throw and low noise levels. Return Air and supply grilles will be selected to provide appropriate noise levels and air pressure drops.
- Manual balancing dampers will be provided for the supply air diffusers at the face of the grille to allow air flow adjustments.
- Flexible air ducts will be used for final connections to supply air ceiling grilles, as necessary.

Ventilation

- Fresh air ventilation will be per ASHRAE 62.1 and provided through the existing air handlers. The amount of outside air shall remain as existing unless the occupancy increases.
- Design team will coordinate to ensure that new equipment is within the limitations of the existing make-up air and exhaust systems so that these do not need to be adjusted. New grilles will be selected to distribute the make-up air and coordinate with the new ceiling architecture.

Testing, Adjusting, and Balancing

- Testing and balancing will be performed by AABC or NEBB certified technicians employed by an independent TAB Contractor.

DESIGN OF ELECTRICAL AND LIGHTING SYSTEMS

CONDUCTORS CABLES AND BRANCH CIRCUITS

- Feeders and Branch Circuits: All feeders and branch circuits beneath the ground floor slab shall be in PVC conduit and routing above grade shall be in rigid EMT conduit. Feeders and branch circuits shall be THHN Copper.
- No more than 6 current carrying conductors, maximum 3 phases and 3 neutrals will be allowed in any one conduit. The neutral conductor is considered a current carrying conductor. Permission may be granted to exceed this wire count if due reason can be presented and proper de-rating is applied to all conductors in the conduit.
- All neutral conductors will be full size, and all equipment grounding conductors will be sized per the NEC. All conductors will be color coded as identified by NEMA standards (per voltage level).

WIRING DEVICES

- Receptacles and Switches: All receptacle and switch devices shall be commercial grade with stainless steel type faceplates. Standard finishes of devices to be determined by the Architect/Owner.
- All receptacles will be mounted at 18" AFF (to top) and all switches and countertop receptacles shall be mounted at 48" AFF (to center). All light switches will be heavy duty, 120 or 277 volt, 20-ampere, commercial grade type. The back of each outlet cover will be labeled with the serving branch circuit. Each junction box cover (installed above the ceiling) will also be labeled with the branch circuits contained within.
- Receptacle and switch boxes shall not be located back-to-back in rated partitions.
- Wall receptacles shall be installed with grounding prong at bottom of receptacle.
- All series connected GFI protected receptacles shall be labeled with a "GFI Protected" sticker.

ELECTRICAL SERVICE

- If additional power is required, 480V feeders can be derived from a switchboard in the basement that currently serves a 480V panel in the kitchen area. If additional 208V panels are required, feeders can be derived from a 208V switchboard on the second floor located above the kitchen area. The owner's team will provide the peak demand load based on data from the building's management system. Floor space in the remodel area will be limited, therefore adding an electrical room for additional step-down transformers does not appear to be an option at this time.
- 3-phase service is available in 208V and 480V.
- Equipment requiring 240V single phase or 3-phase will require an additional step-down transformer that is not currently in the facility.

ELECTRICAL PANELS

- Existing electrical panels and branch breakers will be fully utilized as allowed by the NEC. New panels will be added to accommodate new demand loads or the need for additional branch circuits as require by the remodel design.
- New panels will be named and labeled to coincide with existing panel configurations.
- Typed panelboard directories will be provided in each panelboard.
- Panelboard covers will be lockable.

BUILDING DISTRIBUTION VOLTAGES:

- Power Kitchen Equipment with loads greater than 50A: 480 Volts as required.
- Power Kitchen Equipment with loads between 30A and 50A: 208 Volts as required.
- Power Miscellaneous Small Equipment: 120V as required.
- Lighting LED: 120V or 277V
- Unless otherwise indicated, motor branch circuits shall be:
 - o Larger than 10 HP: 480V
 - o 1.5 HP to 10 HP: 208V
 - o Smaller than 1.5 HP: 120V
- HVAC Equipment Power: The contractor shall provide electrical connections for all HVAC equipment and associated controls as required. These connections shall include, but are not

limited to, all disconnects, motor starters, variable frequency drives (VFDs), overcurrent protection devices, branch circuiting and duct-mounted smoke detectors. Coordinate with Mechanical documents.

GENERAL POWER PROVISIONS:

- As determined by the design, dining areas shall have a minimum of one (1) general purpose receptacle mounted approximately every thirty (30) feet recessed in column facades or knee walls for the purpose of maintenance and cleaning equipment.
- GFI general purpose receptacles will be provided near the sinks in restrooms, if incorporated into the remodel.
- GFI general purpose receptacles will be provided in janitor closets, if incorporated into the remodel.
- Contractor to coordinate exact location and power requirements including wire size, breaker size and disconnect size of all kitchen equipment with the actual owner selected cutsheets prior to rough-in.
- USB charging receptacle will be provided in seating along pathways. Locations will be coordinated with the architect and owners' teams.

LIGHTING

General:

- The facility will make use of LED and other energy efficient lighting, with illumination levels designed around the recommended guidelines of the Illuminating Engineering Society (IES) and other applicable guidelines.
- Illumination levels at cutting surfaces shall have a minimum of 50 FC.
- Provide lamps rated at 2500-4000 K, with a CRI of 80 or higher, as specified by the Architect.
- Light fixture selection shall be determined by the Architect.
- Night lights shall be specified for public or common areas that will be required to operate 24 hours/day and shall be unswitched.

Emergency Lighting:

- Emergency egress lighting shall be provided by general ambient light fixtures connected to the emergency generator system.

Interior Lighting:

- All light fixtures shall be LED.
- In areas where the ceiling is required to have a cleanable surface, all light fixtures shall have a cleanable surface.
- All lighting branch circuit conduit utilized within the facility will be rigid EMT with die-cast compression fittings and the minimum size will be 3/4". Final connections to all fixtures will be through 1/2" minimum flexible conduit (6' maximum length). The minimum conductor size for lighting branch circuits will be #12 AWG.

LIGHTING CONTROLS

- Local Dimmers: All local wall box dimming devices shall be low-profile, slide-to-off dimmers with stainless steel faceplates. Standard finishes of dimmers to be determined by the Architect/Owner. All dimming phase conductors shall have dedicated neutrals.
- Local Occupancy Sensors: All local wall box and ceiling mount occupancy sensor devices shall operate with no motion off and manual on. Occupancy sensors shall use ultrasonic, passive infrared or dual technology per the size and use of each space.
- Provide occupancy sensors, switches, or wall-box dimmers for lighting control in individual rooms. All corridors and other public areas shall have occupancy sensors installed. All storage areas/rooms shall have occupancy sensors installed. All occupancy sensors will operate with manual on, no motion off. All occupancy sensors shall be laid out such that each space has full coverage. This may include the use of wall switches, wall and ceiling mounted as well as PIR, Ultrasonic and Dual Technology occupancy sensors.

DESIGN OF COMMUNICATIONS SYSTEMS

General:

- Installation of conduit, backboxes, pull strings, and 120V power shall be performed by a licensed Electrical Contractor.
- Installation of communication system cabling, device plates, labeling, final terminations, and equipment shall be performed by a certified Technology Contractor per the owner's technology specifications.
- All cabling and equipment warranties and software licenses shall comply with owner's technology specifications.

Communications:

- Data outlets, telephone outlets and combination data/telephone outlets shall be provided with plaster ring and pull string to accessible ceiling space for interior walls without insulation. Perimeter walls, interior walls with insulation or walls up to structure shall have a 4" square extra deep box with single gang raised cover (mud ring) and 3/4" conduit subbed into accessible ceiling space. In ceiling plenum, the conduit shall be furnished with a protective bushing and pull string. All outlets installed in rooms/areas with drywall ceilings or open structure shall have 4" square extra deep box with single gang raised cover (mud ring) and 3/4" conduit routed to the nearest accessible ceiling with a protective bushing and pull string.
- Data work area outlets (WAO) will be required at Point-of-Sale (POS) locations as determined by the Architect.
- Cat5 or Cat6 data cabling, as determined by owner, shall be routed from the nearest approved IDF room to device or WAO with total end to end cable lengths not to exceed 100 meters.
- Data cabling will terminate on existing patch panels within the IDF racking equipment.
- Data cables and faceplates shall be labeled per owner specifications.
- Wi-Fi access points shall be furnished and installed per owner specifications.
- Provide combination power/communications floor box for equipment requiring floor box service fittings. Floor box service fittings shall have jacks/devices compatible with communications requirements by another consultant.

Security / Video Surveillance:

- The installation of security and video surveillance systems, including, but not limited to, security/video surveillance cabling, connections, and equipment installation, shall be included and installed per owner specifications.
- The electrical contractor shall provide security/video surveillance device outlet boxes with empty conduit and a pull string from the outlet box locations to the nearest accessible ceiling space as required. All 120V connections to security power supplies or any other security devices shall be installed by the electrical contractor. All security/video surveillance requirements shall be coordinated with the Owner/Security/Video Surveillance System Supplier.
- Access control systems shall be installed at locations determined by the owner and Architect. Access control cabling and equipment shall meet owners' specifications and be compatible with the existing system. The electrical contractor shall provide rough-in outlet boxes with empty conduit and pull string from device/sensor/door strike locations to the controller. All 120V connections to power supplies shall be installed by the electrical contractor.

ELECTRONIC SAFETY AND SECURITY

Fire Alarm:

- The fire alarm control panel is existing to remain.
- New fire alarm device shall connect to and be compatible with the existing fire alarm system.
- The fire alarm system will be constructed with U.L. Listed components and installed by a licensed fire alarm system installer with a minimum of five years' experience. The installer and the appropriate Fire Marshal will certify the entire system prior to acceptance.

- Smoke detectors will be installed in all areas required by code. Duct mounted smoke detectors will be utilized and installed in the supply and return air ducts of the HVAC units as required by the International Fire Prevention Code and the NFPA Fire Codes.
- The fire alarm system wiring will be installed in conduit in the walls and in all locations above non-accessible ceiling spaces. Exposed cable will be allowed above accessible ceiling spaces. The minimum size conduit required will be 3/4" EMT and the minimum size fire alarm cable will be #14 AWG. All conduit terminations will be fitted with a plastic bushing to protect the cable. All junction and back boxes are to be painted red and any junction box larger than 4" square inches shall be required to contain wire terminal strips for all splices and wire connections. The cover of all fire alarm junction boxes shall have the letters "FA" stenciled on the cover (White letters on red covers). All exposed cable installed above accessible ceilings will be required to be properly installed in cable management devices.