

Hawai'i Community Development Authority  
Department of Business, Economic Development and Tourism  
State of Hawai'i

**ADDENDUM NO. 12**

REQUEST FOR PROPOSALS  
RFP-HCDA-CIP-2025-01

DESIGN AND CONSTRUCTION SERVICES FOR THE WOMEN'S COMMUNITY  
CORRECTIONAL CENTER – KITCHEN EXPANSION AND RELATED IMPROVEMENTS

**Date Issued: March 16, 2026**

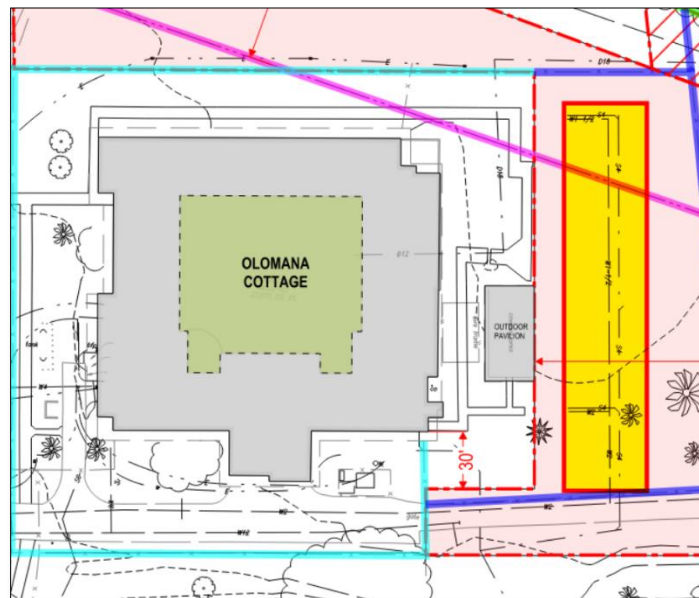
This Addendum is hereby made a part of the RFP and is issued to answer fifty-six (56) additional written questions received by the March 6, 2026 Step 2 Question Submittal Deadline. Fifteen (15) questions were previously addressed in Addendum 11.

Answers are provided in the order in which the questions were received.

All other requirements of the RFP remain unchanged.

---

**Question 16:** There are two existing utility lines (4" sewer and 2" water) that run through the project site. However, they are depicted as if they do not connect to any existing buildings. Please confirm if the two existing lines are still in service. See below snapshot for reference.



**Answer 16:** The State recognizes these lines as shown on the available information; however, the active status is unknown. Offerors should include reasonable provisions within their Proposal to investigate and verify the connection, location, extent, and active status of these lines. Any necessary modifications or adjustments to address existing conditions will be handled in accordance with the contract provisions.

**Question 17:** RFP, 7.7 Insurance Requirements flows down the insurance requirements, including umbrella liability, to Contractor's subcontractors of all tiers or requires Contractor to include subcontractors as additional insureds on its insurance policies. The required umbrella liability limits of \$22,000,000 aggregate may not be commercially available or would be cost prohibitive to many subcontractors. Additionally, Contractor cannot name subcontractors as additional insureds on its umbrella liability policy and the size and scope of this project would make the additional premium cost of a project-specific Contractor Controlled Insurance Program (CCIP) poor value for money and potentially cost prohibitive. Please confirm that subcontractors do not need to provide umbrella liability insurance and Contractor does not need to name subcontractors as additional insureds on its Umbrella Liability insurance policy.

**Answer 17:** Subcontractors are not required to match the prime contractor's \$22,000,000 umbrella liability limit, provided they maintain adequate primary coverage consistent with industry practice. The Contractor is not required to name subcontractors as additional insureds on the umbrella policy. The Contractor remains responsible for ensuring that the required insurance coverage for the project is maintained and that the State is named as an additional insured where required.

**Question 18:** RFP, 7.7 Insurance Requirements, third to last paragraph, and 7.12.3, requires Contractor to provide copies of insurance policies upon execution of the Contract. Please confirm that per market precedence, certificates of insurance with applicable endorsements are sufficient evidence of compliance with the insurance requirements.

**Answer 18:** Certificates of Insurance with applicable endorsements demonstrating compliance with the insurance requirements will be accepted as evidence of coverage. The State reserves the right to request copies of the insurance policies or additional documentation if necessary to verify compliance.

**Question 19:** General Provisions, 3.7 Requirement of Performance and Payment Bonds. Please confirm Contractor can remove the value of design from the contract value to determine the limits for the Performance and Payment Bonds.

**Answer 19:** Pursuant to HRS § 103D-324, the performance and payment bonds for a construction contract must generally be in an amount equal to one hundred per cent of the price specified in the contract. Because this design-build contract is being awarded as a single contract with one "contract price" that encompasses both design and construction services, the statutory requirement for the bond to cover 100% of that price means it must cover the entire value, including design.

**Question 20:** General Provisions, 7.3.1 indicates "*Contractor shall not commence any work until it obtains . . . all required herein insurance.*" Please confirm Builder's Risk insurance shall be obtained and be in effect prior to the start of construction activity, rather than upon execution of contract.

**Answer 20:** Builder's Risk insurance shall be obtained and be in effect prior to the start of construction activity.

**Question 21:** General Provisions, 7.3.7.4, states that the builder's risk policy must cover all-loss / all risk excluding earthquakes and floods. Please confirm that the peril of named windstorm is included within the definition of flood under this contract, and that Contractor does not need to procure named windstorm coverage under the all-loss / all risk builder's risk policy.

**Answer 21:** A named windstorm is not included within the definition of 'Flood' and is not an excluded peril. A named windstorm (including hurricanes and tropical storms) is a wind-based peril and is a standard requirement of the mandated all-risk builder's risk coverage and shall be included in the policy.

**Question 22:** Section 2 requires the new kitchen to have an operational capacity of up to 1,400 meals per day. This metric can vary greatly depending on the menu for the day due to meal prep, cook times, etc. Please provide a standard menu for a single day (467 meals for breakfast, 467 meals for lunch, 467 meals for dinner) that will allow the PLO to confirm the design meets the requirements for producing a total of 1,400 meals per day.

**Answer 22:** A sample standard menu is provided at ATTACHMENT A – MENU issued with this Addendum.

**Question 23:** Please provide as-built CAD files showing existing utilities on the project Site.

**Answer 23:** Available utility information has been incorporated into the topographic CAD file included in the Criteria Package. No additional as-built CAD utility files are available at this time.

**Question 24:** Please provide as-built CAD files for Olomano Cottages and any other areas that would assist the PLOs with initial design and planning for Phase 2 of this proposal.

**Answer 24:** CAD files not available at this time.

**Question 25:** Please clarify if the references are intended for the general contractor only or if we are to obtain references for our other design-build team members.

**Answer 25:** Section 5.3 K - References does not specify which team member references must represent. Offerors should select references that best demonstrate the qualifications and experience of the proposed design-build team.

**Question 26:** When obtaining references for our designer and key design partners, please confirm if it is acceptable for the referenced project to be design-complete with construction still ongoing to match our projects presented in Phase 1 under project experience.

**Answer 26:** As stated in Attachment 4 - Offer Form, references may include projects for which the Offeror "has provided or is currently providing similar services as listed in this RFP." Projects that are currently under construction may therefore be used as references, provided they demonstrate relevant experience.

**Question 27:** Please clarify whether the requested Construction and Design Quality Control Plans and the Safety Plan are to be submitted as full, detailed plans or as summarized/condensed versions.

**Answer 27:** Offerors may provide a summary or condensed version of their Construction and Design Quality Control Plans, and the Safety Plan in their response, to convey their intent and stay within the stated total page count limit.

**Question 28:** With the addition of Construction and Design Quality Control Plans and Safety Plan in Addendum 10, please consider increasing the total page limit from 150 to 200 or excluding the plans from the page count limit.

**Answer 28:** Offerors may provide a summary or condensed version of their Construction and Design Quality Control Plans, and the Safety Plan in their response, to convey their intent and stay within the stated total page count limit. The page limit will not be increased.

**Question 29:** Service Vehicle Criteria and Receiving Slab Height Basis of Design - The RFP states that a formal loading dock is not required; however, the delivery area must safely accommodate vehicle access, turnaround, and exterior servicing (trash pick-up, propane tank, grease interceptor, emergency generator), and include a fully covered receiving slab for food and supply deliveries.

Please confirm the anticipated service vehicle types and sizes that will access the delivery/receiving area (e.g., box truck length/height, WB-40/WB-50, refuse truck type, propane delivery truck, etc.) so that turning movements and clearances can be established. If multiple vehicle types are envisioned, please identify which vehicle should govern the receiving slab/loading interface height (i.e., the primary design vehicle for dock/slab height and off-loading condition).

**Answer 29:** The anticipated service vehicles include: 1. Box truck (maximum length 40 feet) equipped with lift gate, 2. Standard commercial refuse truck, and 3. Grease interceptor truck (approximately 4,000-gallon capacity).

**Question 30:** Fire Department Access Requirements The RFP does not provide specific criteria for fire department access. Please confirm the following: 1. What is the existing fire apparatus access route serving Olomana Cottage (identify the access point(s) and route on the site, and any known limitations such as width, turning radius, gates, or weight restrictions)? 2. Is there a required or preferred fire access route serving the kitchen/service area? If so, please confirm whether the route must be entirely outside of secured areas, or whether fire department access through controlled/secured areas is acceptable.

**Answer 30:** Please refer to the Fire life safety legend on sheets G-0.3 and G-04 of the as-built drawings, here: <https://nextcloud.kya.design/index.php/s/B9ypN8z54Cosgst>

*File Path: APPENDIX B Reference Documents/New Housing & Related Improvements As-Builts/WCCC As-Built Drawings Updated (PCD1-5 included)2.pdf*

**Question 31:** Sanitary Sewer Connection and Capacity Confirmation The RFP requires the DBE to design and connect to the existing sanitary sewer system and allows verification of final design requirements and system capacity during the Validation Phase. To clarify the basis of design and potential risk allocation, please confirm the following:

1. Has a sewer connection application and/or sewer capacity request been submitted to the City and County of Honolulu Department of Wastewater Management for this project? If so, please provide status and any available correspondence.

**Answer 31.1:** A sewer connection application has been submitted to the City and County of Honolulu Department Wastewater Management and has been approved under SCA-2025-11-00271. The Department's current system does not generate a formal PDF approval document. Coordination will be carried out with the awarded DBE as part of the project development.

2. Is the project intent to connect to the existing 8-inch on-site sanitary sewer system, provided adequate capacity is confirmed? If system capacity is determined during the Validation Phase to be insufficient to support the proposed loads, will the contract be eligible for modification to address additional design and construction requirements that may result from revised connection points, upsizing, or off-site improvements?

**Answer 31.2:** The project intent is to connect to the existing on-site sanitary sewer system and ultimately discharge to the City's system. No detailed study or assessment of the existing on-site sewer lines has been performed for the project. Offerors shall use the information provided to develop their design submission. The awarded DBE shall verify existing system conditions, confirm capacity, and determine final connection requirements during the Validation Phase in accordance with the contract provision.

3. Have any utility capacity studies, infrastructure assessments, or master plans been conducted for the site that address sanitary sewer capacity or downstream system limitations? If so, please provide available documentation for reference.

**Answer 31.3:** No utility capacity studies, infrastructure assessments, or master plans addressing sanitary sewer capacity or downstream system limitations are available beyond the information within the topographic survey. Offerors shall review the available information and perform any investigation, analysis, or engineering necessary to support their proposed design.

**Question 32:** Drainage and Stormwater Requirements Clarification To establish the drainage basis of design and confirm compliance with City stormwater requirements, please clarify the following:

1. What is the existing outlet condition of the 24-inch storm drain line discharging into the gulch? Specifically, does the line discharge through a headwall or other outlet structure, or is it a direct pipe outfall? Please provide any available as-builts or details.
2. Where are stormwater quality BMPs permitted to be located onsite to meet City water quality requirements? Must BMPs be located within the secured fence area, or may they be located outside the secured limits depending on the selected BMP type and maintenance considerations?
3. Have existing drainage conditions downstream of the property, particularly with respect to Kailua High School, been previously studied? If so, is there a regional or site-specific drainage study/report available for reference?

**Answer 32:** Currently, the only documents available to the State for distribution to Offerors are those included in the procurement documents, including the topographic survey. No additional existing civil or utility drawings, as-built documentation, or downstream drainage studies are available at this time.

Offerors shall use the information provided to develop their design submission and shall perform any investigation, analysis, or engineering required to support their proposed stormwater management design and demonstrate compliance with applicable City and County of Honolulu Department of Planning and Permitting stormwater management and water quality requirements. Stormwater quality BMP locations may be proposed by the DBE as part of their site design and shall be coordinated with operational, security, maintenance, and access requirements of the facility. BMPs may be located either within or outside the secured fence limits provided the proposed configuration supports maintenance access, facility operations, and overall site security.

**Question 33:** Water Service Availability Confirmation To confirm the basis of design for domestic and fire water service, please advise: 1. Has a Water Availability Request been submitted to the Board of Water Supply (BWS) for this project? If so, please provide the status and any available correspondence or capacity confirmation.

**Answer 33:** A formal Water Availability Request has not been submitted to the Board of Water Supply, and no correspondence or capacity confirmation from BWS is available at this time.

A hydrant flow test report has been included in the Criteria Package for informational purposes to provide baseline water supply data to support the development of the Offerors' designs.

Offerors shall review the available information and coordinate with the Board of Water Supply as required to confirm available domestic water service capacity, fire flow requirements, meter sizing, and connection requirements necessary to support their proposed design.

**Question 34:** Geotechnical Requirements Near Slope To establish the basis of design for site development, please clarify the following:

1. Are there any specific geotechnical requirements, restrictions, or setback criteria associated with construction near the top of the slope
2. Has a prior geotechnical investigation or slope stability analysis been performed for this area that should be incorporated into the design? If so, please provide available reports and recommendations.

**Answer 34:** The most current geotechnical information is included in Exhibit K Criteria Package. No additional site investigation has been conducted.

**Questions 35:** Forklift Type and Pallet Storage Clearance Criteria To properly establish pallet storage layout, aisle widths, turning radii, and vertical clearances within the pallet storage rooms, please confirm the anticipated forklift type to be used for operations. Specifically, will the facility utilize:

- A standard seated counterbalance forklift, or
- A picker/reach-type forklift (e.g., stand-up or narrow-aisle unit)?

**Answer 35:** Information on the forklift (basis) is indicated by the model number indicated in the Kitchen Equipment list included in the Criteria Package.

**Question 36:** Emergency Bulk Food Storage Capacity and Criteria To properly define and design the required emergency bulk-food storage areas, please clarify the intended storage criteria and capacity requirements. Specifically:

1. What is the required duration and population basis for emergency food storage (e.g., number of occupants and number of days of supply)?
2. Is the emergency supply intended to consist of ready-to-eat meals (MRE-type), shelf-stable packaged goods, or food based on a specific emergency menu plan?
3. Should storage be designed for dry-only goods, or are refrigerated and/or frozen storage capacities required as part of the emergency provisions?
4. Are there any applicable agency standards or guidelines that define minimum quantities, caloric targets, or storage conditions that must be met?

**Answer 36:** Food storage for 45 days is required, 60 days desired, based on facility operational needs. Specific food types, storage configurations, and refrigeration requirements shall be determined by the DBE as part of the kitchen design and food service program.

**Question 37:** RFP, 5.3 Required Proposal Format and Content, Section J Confidential, Protection or Proprietary Information indicates that all confidential, protected or proprietary information must be

included in this section of Proposal response and do not incorporate protected information throughout the proposal.

The revised scoring criteria section 6.2 indicates that Section 10 Confidential, Protected, or Proprietary Information does not receive a score.

Please confirm that information contained in Section J Confidential, Protected, or Proprietary Information will be reviewed and scored as applicable to the other sections the information applies to, provided offeror clearly references the applicable information contained in Section 10 throughout the other sections.

**Answer 37:** Information in Section 10 Confidential, Protected, or Proprietary Information will be reviewed and scored as applicable to the other sections the information applies to, provided the Offeror clearly references the applicable information contained in Section 10 throughout the other sections.

**Question 38:** Exhibit D, General Conditions ties the Contractor's risk of loss in 7.34.1 to "the perils insured by an All Risk policy excluding earthquakes and floods" but 7.34.4 states that "No claims for any loss or damage shall be recognized by the HCDA, nor will any such loss or damage excuse the complete and satisfactory performance of the contract by the Contractor." Please clarify whether the Contractor may submit a claim to the Owner for physical loss or damage to the Work that is not covered by the required Builder's Risk. If such uninsured loss occurs, please confirm whether the Owner will compensate (a) repair/replacement costs and (b) any schedule impacts/extended overhead or other soft costs, and identify the applicable contract mechanism (e.g., Change Order) and pricing approach. Alternatively, please confirm if the intent is that the Contractor bears all uninsured loss/damage risk until acceptance/beneficial occupancy (and any remaining unaccepted work thereafter), regardless of insurance coverage.

**Answer 38:** The State confirms that the intent of the General Conditions Sections 7.34.1 and 7.34.4 is that the Contractor bears all risk of physical loss or damage to the Work until the date of final acceptance or beneficial occupancy by the State, regardless of whether such loss is covered by insurance.

**Question 39:** Previously, offeror submitted a question regarding RFP, 7.7 Insurance Requirements which flows down the insurance requirements, including umbrella liability, to Contractor's subcontractors of all tiers or requires Contractor to include subcontractors as additional insureds on its insurance policies. In addition to the previous question, Contractor notes that the required \$22M limits of umbrella liability insurance which is required to be excess of auto liability insurance is commercially unavailable for most subcontractors and procuring project-specific auto liability insurance to cover all subs is not commercially available. Please confirm that subcontractors do not need to provide umbrella liability insurance and Contractor does not need to name subcontractors as additional insureds on its Umbrella Liability insurance policy.

**Answer 39:** Subcontractors are not required to match the prime contractor's \$22,000,000 umbrella liability limit, provided they maintain adequate primary coverage consistent with industry practice. The Contractor is not required to name subcontractors as additional insureds on the umbrella policy. The Contractor remains responsible for ensuring that the required insurance coverage for the project is maintained and that the State is named as an additional insured where required.

**Question 40:** Addendum 6 Exhibit K, Appendix B.4 Kitchen Equipment Schedule indicates basis of design manufacturers and products. Please confirm it is acceptable to utilize other manufacturers and models provided applicable program and performance criteria are met.

**Answer 40:** The equipment listed in Appendix B.4 Kitchen Equipment Schedule is provided as a basis of design. Offerors may propose alternate manufacturers and models, provided the proposed equipment meets or exceeds the applicable program, performance, utility, durability, and certification requirements of the Criteria Package, including Sections 6, 7, and Appendix A, Sections E1093.1 through E1093.6.

**Question 41:** RFP Section 5.3.O requires proof of insurance and indicates to provide on the bid form. Please confirm that providing a certificate of insurance directly after the Bid Security, as indicated in the Attachment 2 – Proposal Checklist is acceptable and that there is no requirement to indicate proof of insurance on the bid form itself.

**Answer 41:** Please see Addendum 4, previously issued, regarding corrections to Section 5.3.O.

**Question 42:** Reference 2022 Food Code U.S. Food and Drug Administration (pg 397 of 668)

*3-501.14 Cooling. Safe cooling requires removing heat from food quickly enough to prevent microbial growth. Excessive time for cooling of time/temperature control for safety foods has been consistently identified as one of the leading contributing factors to foodborne illness. During slow cooling, time/temperature control for safety foods are subject to the growth of a variety of pathogenic microorganisms. A longer time near ideal bacterial incubation temperatures, 21°C - 52°C (70°F - 125°F), is to be avoided. If the food is not cooled in accordance with this Code requirement, pathogens may grow to sufficient numbers to cause foodborne illness.*

Reference Addendum 6 Exhibit K Criteria Package (pg 36, 37, 39 of 816)

*4.6. Food Preparation and Production The food preparation area shall maintain direct visibility and supervision from staff workstations and shall be ventilated, tempered, and humidity-controlled to maintain environmental conditions necessary for safe food preparation and handling.*

*4.8. Dishwashing Operations The dishwashing area must meet the appropriate ventilation, humidity, and mechanical requirements.*

*4.12. Design and Environmental Performance.*

*Mechanical systems shall provide appropriate ventilation, dehumidification, and temperature control to ensure compliance with food safety standards.*

Reference Addendum 6 Exhibit K Criteria Package (pg 469 of 816)

Appendix A. D3064 Exhaust and Ventilation Equipment (specifications):

### 2.03 SUPPLY FANS

#### A. Make-Up Air Fans:

- 1. Centrifugal fans suitable for make-up air service with galvanized or corrosion protected steel housings.*
- 2. Fans may be belt-drive or direct drive as required by the approved design and shall be suitable for continuous institutional operation.*
- 3. Provide vibration isolation, weather protection, bird screens, and access panels as required for exterior installations.*
- 4. Provide air filtration media suitable for continuous institutional operation for make-up air systems, with a minimum efficiency rating of not less than MERV 8, unless a higher rating is required by applicable code.*

5. *Filters shall be compatible with the associated make-up air fan equipment and sized to maintain required airflow without exceeding manufacturer recommended pressure drop limits.*
6. *Fans shall bear the AMCA Certified Rating Seal where applicable.*

According to the section 4 program criteria requirements, in order to provide temperature and humidity control air conditioning will be required for food prep, tray assembly area, test kitchen, and dishwashing. Temperature and humidity control by air conditioning would slow the potential for foodborne illnesses from developing in the food prep, tray assembly area, and test kitchen.

According to section 5.3 room data sheets, make-up air is to be provided to food prep, tray assembly area, test kitchen, and dishwashing. The only spaces indicated that are to be air conditioned for temperature and humidity control are the Staff Break, ACO Office, Cook's Office, and Food Service Manager Office.

According to Appendix A. Performance Criteria for the make-up air fan, there is no cooling coil specified to provide conditioned make-up air required for temperature and humidity control.

Please confirm air conditioning must be provided for the food prep, tray assembly area, test kitchen, and dishwashing to provide temperature and humidity control in accordance with sections 4.6, 4.8 and 4.12 to correct the discrepancy with the room project criteria requirement in section 5.3. Please consider providing an additional three weeks after response to this RFI to allow all PLOs to incorporate this response into their design, proposal and pricing.

**Answer 42:** Compliance with room temperature and humidity, and food preparation temperature control requirements are for the PLOs to determine. Section 5.3 Room Data Sheets are minimum requirements and do not supersede PLOs responsibility to provide a code compliant design.

Additional time will not be provided for final RFP responses.

**Question 43:** Please consider excluding the Design Documents from the page limit requirements.

**Answer 43:** The page limit requirements stated in the RFP will remain unchanged. Design documents shall be included within the stated page limits.

**Question 44:** Will section dividers be included within the Page Limit count?

**Answer 44:** The section dividers will not count towards the overall page limit, provided they do not contain substantive narrative, project descriptions or evaluative content.

**Question 45:** Can the Contractor request and participate in proprietary meetings with the State team to discuss alternative ideas, concepts, or approaches related to the project scope? Please advise if such meetings are permitted, and if so, any required protocols or approval process.

**Answer 45:** Current State procurement statutes do not permit proprietary meetings with Offerors prior to submission of proposals.

**Question 46:** Please provide the available site as-build civil drawings for reference.

**Answer 46:** There are no existing civil drawings available for this site at this time.

**Question 47:** Based on the required Site Visit, will the State issue official meeting minutes for reference and coordination?

**Answer 47:** The State will not be issuing official meeting minutes for the February 3, 2026 mandatory site visit.

Offerors are reminded that any changes, clarifications, or additional information regarding the solicitation will be issued only through a written addendum to the RFP. Offerors should not rely on verbal statements made during the site visit.

**Question 48:** Clarification on Allowance and Approval Process for Roof-Mounted Equipment Reference: Section B1020 – Roof Construction, Part A: General Requirements The referenced section includes the following statements, these statements appear to conflict and require clarification.: “Roof construction shall be designed to support roof-mounted equipment and a future roof-mounted photovoltaic (PV) system.” “Roof-mounted equipment shall not be allowed unless approved by the State. If the DBE wishes to include roof-mounted equipment, the DBE shall provide thorough justification indicating how roof-mounted equipment will be a betterment to the State.” 1. Is roof-mounted equipment allowed? 2. The language indicates both a requirement for structural support of roof-mounted equipment and a prohibition unless specifically approved. Please confirm whether roof-mounted equipment is permitted for this project. 3. Additionally, please confirm how the DBE Team may obtain such approval prior to the proposal submission deadline.

**Answer 48:** The design intent is to minimize equipment located on the roof in order to limit the need for routine roof access for operations and maintenance. It is anticipated that the design will utilize a high-slope roof configuration with a standing seam metal roofing system. Due to the roof configuration, considerations such as safe access (including the use of a secured internal access ladder room with roof hatch), fall protection/tie-off systems, maintenance logistics, and long-term waterproofing performance are of particular concern.

Accordingly, roof-mounted equipment is not the preferred design approach. The roof structure shall be designed to support potential roof loads, including future photovoltaic (PV) systems and limited roof-mounted equipment (such as kitchen exhaust fans); however, all other roof-mounted equipment should be avoided or minimized where practical.

If the DBE proposes roof-mounted equipment as part of their design solution in their proposal, the DBE shall provide justification demonstrating why the proposed configuration represents a betterment to the State considering safety, maintenance access, long-term roof performance, and overall system efficiency. Any roof-mounted equipment will require review and approval by the State.

If, after award, the DBE determines that roof-mounted equipment is necessary to support their final design, the DBE shall submit the proposed configuration to the State for review and approval with supporting justification addressing safety, roof access, maintenance requirements, and long-term roof performance.

**Question 49:** Existing Door Access Control System Information Reference: Section B2034 – Exterior Door Hardware, Part B: Existing Systems Section B2034 states: “See Services Section for card access system requirements. All exterior door hardware shall be coordinated, selected, installed, and integrated with the card access system to match the system currently being used by the facility.” To properly design and coordinate the exterior door hardware package, the Design-Build Entity (DBE) requires information about the existing card access system in use at the facility. Can the State provide details regarding the existing door access control system?

**Answer 49:** DOOR HARDWARE SCHEDULE (partial/initial):

Provide Door Control to include Detention grade, frame mounted electric lock, manual override on both inside and outside of door.

**DOOR OPENINGS:**

- Receiving Vestibule to Food Prep:
  - Interior door, 4-0 x 7-0
  - 2 card readers – 1 inside and 1 outside - Rough-in only
  - 1 electric lock, jamb mounted, with key over-ride both sides – hardware installed, wiring pathway only, Basis: Airteq 9424D Series Lock
  - 1 Door position switch, flush mounted in frame head – hardware installed and connected to panel, Basis: Airteq 6200 DPS
  
- Exterior to Tray Assembly Area:
  - Exterior Door, 4’0 x 7-0
  - 2 card readers – 1 inside and 1 outside - Rough-in only
  - 1 electric lock, jamb mounted, with key override both sides – hardware installed, wiring pathway only, Basis: Airteq 9424D Series Lock
  - 1 Door position switch, flush mounted in frame head – hardware installed and connected to panel, Airteq 6200 DPS
  
- Exterior to Dishwashing
  - Exterior Door, 4’0 x 7-0
  - 2 card readers – 1 inside and 1 outside - Rough-in only
  - 1 electric lock, jamb mounted, with key override both sides – hardware installed, wiring pathway only, Basis: Airteq 9424D Series Lock
  - 1 Door position switch, flush mounted in frame head – hardware installed and connected to panel, Airteq 6200 DPS
  
- Exterior to Receiving Vestibule:
  - OH door, 10-0 x 12-0
  - 2 card readers (OR KEYED SWITCH) – 1 inside and 1 outside (IF KEYED SWITCH, INCLUDE WIRING AND CONNECTION TO PANEL)
  - 2 electric locks at door track with interface to door operator to enable/disable motor with lock condition - hardware installed and connected to panel
  - 1 Door position switch - hardware installed and connected to panel
  
- Mechanical/Electrical/Utility (Water Heater, Electrical, Security Elec.):
- FOR EACH OF THE THREE DOOR OPENINGS:
  - Exterior Door, “as req’d” x 7-0
  - 1 Door position switch, flush mounted in frame head – hardware installed and connected to panel, Airteq 6200 DPS

**Question 50:** Required Shelving Type for Freezer Areas Reference: Section C1043 – Storage Shelving Units Section C1043 includes the following requirements: B. Polymer and Composite Shelving: “Provide shelving systems intended for continuous use in the thaw cooler, freezer, meat cooler, vegetable and fruit cooler, and finish cooler.”

C. Industrial Pallet Racking Systems: “Provide high-capacity, adjustable steel racking systems designed for palletized or bulk storage within the freezer and dry food storage areas.”

The drawings and specifications identify storage shelving as CFCI (Contractor Furnished, Contractor Installed). However, the sections appear to indicate two different shelving system types that could apply to the freezer areas: Polymer/composite shelving and Industrial pallet racking. Which shelving system does the State require for the freezer areas?

**Answer 50:** Reference Appendix B Reference Documents, B.4 Kitchen Equipment Schedule for shelving unit types listed by space. The Bulk Freezer and Freezer/Cooler spaces do not have the same requirements.

**Question 51:** Professional Liability Insurance limit per claim and annual aggregate amounts are not specified. Please specify insurance requirements.

**Answer 51:** Professional Liability insurance requirements are identified in Exhibit G – Insurance Requirements Checklist:

- \$1,000,000 per occurrence
- \$2,000,000 aggregate

**Question 52:** Builders Risk Insurance currently is not specified. Is the Builders Risk Insurance for this project the responsibility of the Department of Corrections and Rehabilitation? If so, please provide this policy for Offerors review.

**Answer 52:** Builder’s Risk insurance shall be provided by the Contractor in accordance with Exhibit D – General Provisions, Section 7.3.7.4 (Property Insurance – Builder’s Risk).

**Question 53:** Please consider excluding the required Letters of Engagement from the maximum page count.

**Answer 53:** Letters of engagement may be excluded from the maximum page count.

**Question 54:** The solicitation specifies that three (3) project references must be submitted. However, the documents do not clearly indicate whether these references are required from the General Contractor team, the Design Team, or both. To ensure our submission fully complies with the State’s requirements, please confirm which party is required to provide the three (3) project references: - General Contractor team only - Design Team only - Both General Contractor and Design Team

**Answer 54:** Section 5.3 K References does not state who the references should be for. The offeror should choose the references which they feel best support the offeror’s team and proposal.

**Question 55:** Based on the configuration of the Building “Test Fit” drawing page 739 of 816 – The Receiving Apron space 26 of the Room Criteria documents does not show an enclosure. Further per the Room Criteria documents for this space number 26 – Page 71 of 816 does not call out two separate roll-up doors. Please confirm space 26 – Receiving Apron is not required to be enclosed, but does require a canopy.

**Answer 55:** The Receiving Apron is space 28 and the Receiving VESTIBULE is space 26. Per the test fit floor plan and Room Data Sheets, the Receiving Apron (space 28) is an exterior space with an overhead canopy and access to a single, roll-up door into the Receiving Vestibule (space 26). The Receiving Vestibule (space 26) is an interior space. The roll-up door noted on the Room Data Sheets for the Receiving Apron and Receiving Vestibule is the same door. There is no requirement for (2) roll-up door

**Question 56:** Pre-engineered steel buildings are not specified within the program documents. Please confirm designs associated with pre-engineered buildings or their framing elements including roof structure are not to be used on this project.

**Answer 56:** The term “*pre-engineered steel building*” may be interpreted in different ways. Because of this potential variation in interpretation, the State provides the following clarification regarding the design intent.

The exterior enclosure elements shall comply with the requirements described under B2010 – Exterior Walls. The design intent is that exterior wall assemblies be constructed using the systems and materials identified in that section. The State does not intend for a steel-framed pre-engineered building system to be used as the exterior wall system.

The State is open to consideration of a pre-engineered or delegated design approach for the roof construction portion of the design, provided that the proposed system complies with the requirements of B1020 – Roof Construction and all prescribed performance and design requirements associated with the roof system.

**Question 57:** Section 6.10 Design Criteria

- D 2022 Domestic Hot Water System – Section A notes 180°F and 120°F hot water to the appropriate fixtures. 180°F appears to be a safety hazard with scalding, and suggest 140°F in lieu of 180°F.
- D 3064 Exhaust and Ventilation – Section A notes building pressurization between 0.03-inch wg and 0.05-inch wg but does not specify positive or negative. Further, the differential pressure appears to be high and would be difficult to achieve when ventilating much of the internal spaces. Please clarify.

**Answer 57:** Where 180-degree F is indicated within D2022 Domestic Hot Water Heating System, please note that it the correct temperature should be 140-degree F. Where 120-degree F is indicated within D2022 Domestic Hot Water Heating System, please note that that is 120-degree F is the correct temperature intent.

Also, within Appendix A, D2022 Domestic Water Heating System section, Paragraph 2.02.A.2, please note that where it states ‘(approximately 180-degrees F)’, it should be changed to ‘(approximately 140-degrees F)’. The statement of ‘(approximately 120-degrees F)’ shall remain unchanged.

For Section D3064 – Exhaust and Ventilation, the design intent is that the building shall be positively pressurized relative to the exterior.

If an Offeror determines that the differential pressure range identified in the criteria would be difficult to achieve based on their proposed ventilation strategy, exhaust requirements, or system configuration, the Offeror shall describe within their proposal how their proposed system will address building pressurization and the conditions under which the identified differential pressure range may vary. The Offeror shall demonstrate how the proposed approach will maintain appropriate building pressurization and overall system performance consistent with the operational needs of the facility.

If, after award, the DBE determines that modifications to the building pressurization strategy or differential pressure control approach are necessary to support the final system design, the DBE shall submit the proposed approach to the State for review and approval with supporting

justification describing the basis for the proposed modification and how the overall ventilation and exhaust system performance requirements will be maintained.

**Question 58:** Addendum 6, Exhibit K Criteria Package, Section 6.10. D – Services, D5020 Lighting and Branch Wiring, C. Lighting Controls. We find no indication that lighting controls are to be interfaced with the Security Electronic Door Control System, please confirm this is correct.

**Answer 58:** The State confirms this is correct.

**Question 59:** Room Data Sheets, ACO OFFICE, this room will house the Building Access Controls, CCTV Monitoring, and Paging Microphone. It is currently shown as a key operated lock. Should this be a controlled and monitored door with intercom and card readers?

**Answer 59:** Per the Room Data Sheets, only a key operated lock is required for the ACO Office.

**Question 60:** Room Data Sheets, ACO OFFICE, calls for Building Access Control. Please define what is intended for the “Building Access Control” at this location.

**Answer 60:** The reference to “Building Access Control” in the ACO OFFICE Room Data sheet is removed. Access Control System components shall connect to Main Control in Building B

**Question 61:** Room Data Sheets, RECEIVING APRON, calls for an Exterior Roll-Up Door with Door Controls & DPS and RECEIVING VESTIBULE calls for Exterior Roll-Up Door with Door Position Switch. B2033 Exterior Overhead Doors, item D, “ Exterior overhead doors shall operate electrically for frequent opening and closing cycles with a manual override system that allows full operation during power outages or emergencies. Electric operation shall be compatible with the facility’s card access system, allowing authorized personnel to control door operation securely.” Please clarify if both the RECEIVING APRON and the RECEIVING VESTIBULE are to receive Door Controls and DPS, or if the RECEIVING VESTIBULE is to be manual operation only with door position switch. ALSO, under B2034 Exterior Door Hardware, “All exterior door hardware shall be coordinated, selected and installed and integrated with the card access system to match the system currently being used by the facility”. Do all exterior controlled door require card reader or conduit and backboxes both sides for future card readers? Addendum 6, Exhibit K Criteria Package, Section 6.10. D – Services, D5033 Door Control System, C. System Requirements, “Provide backboxes and conduit at electrically controlled doors for future card reader installation.”

**Answer 61:** Refer to door hardware information provided in Answer 49.

**Question 62:** D5030 Communications, item A. General: “This work includes design and installation of interior communications infrastructure necessary to support voice, data, and related low voltage services.” Also see D5030 Communications, item C. State Furnished and Installed Communications Equipment:, “Active communications components including data switches, network electronics, patch cords, system programming, and service provisioning will be furnished and installed by the State.” Does this apply to the D5031 Security Electronics network equipment, or will that be contractor provided and contractor installed?

**Answer 62:** The D5031 Security Electronics network equipment shall be contractor furnished, contractor installed (CFCI).

**Question 63:** Addendum 6, Room Data Sheets Program No. 02 Bulk Storage – Freezer requires camera, paging system, and duress while Program No. 05 Freezer required none of this. Due to the extreme temperatures and special construction of these spaces, we would ask if the camera, paging system, and

duress is necessary in Bulk Storage – Freezer as it is not called for in the other Freezer space and other smaller storage spaces.

**Answer 63:** The Bulk Storage Freezer is anticipated to have limited access for direct observation. A camera, paging system and duress shall be provided as indicated in the Room Data Sheets.

**Question 64:** Room Data Sheets, STAFF BREAK, calls for camera. Please clarify if there is a camera required in the space, or exterior the space observing the door accessing the space.

**Answer 64:** A camera is required in the space.

**Question 65:** Room Data Sheets, JANITOR, calls for camera. This is a 65 SF space. Please clarify if there is a camera required in the space, or exterior the space observing the door accessing the space.

**Answer 65:** A camera is required in the space.

**Question 66:** Kindly following up on the status of the availability of construction documents for the new 16-foot wide road?

**Answer 66:** Construction documents are not available at this time. If available, relevant information will be provided through a future addendum.

**Question 67:** Request any available as-built, record drawings, utility facility maps or other previous studies at the WCCC Facility.

**Answer 67:** At this time, the only document available for distribution to Offerors is the topographic survey. The State does not have existing civil or utility record drawings available for the WCCC facility. Offerors shall rely on the information provided in the solicitation documents and are responsible for verifying site conditions as necessary for preparation of their design submissions.

**Question 68:** Please provide the invert elevations for the following existing utilities:

- 6-inch sanitary sewer line
- Associated sanitary sewer manhole (including rim and invert elevations)
- 18-inch storm drain line

If available, please also provide any existing as-built drawings, survey data, or utility plans indicating pipe inverts and elevations.

**Answer 68:** The State does not have invert elevation information available at this time for the identified utilities beyond what may be shown on the topographic survey. No additional existing civil drawings, utility plans, or record documents indicating pipe or manhole invert elevations are available for distribution. Offerors shall use the information provided in the solicitation documents and are responsible for verifying existing site and utility conditions as necessary for preparation of their design submissions.

**Question 69:** The use of epoxy coated or galvanized reinforcing steel in concrete, precast, or CMU walls does not appear to be required in the Project Criteria Requirements or Superstructure sections of the Performance Criteria in Addendum 6, however the Exterior Wall and Fixed Partitions sections appear to require the use of epoxy coated or galvanized reinforcing steel for concrete, precast, or CMU walls exposed to marine air, moisture, or aggressive cleaning conditions. Please clarify if the use of epoxy coated or galvanized reinforcing steel for exterior and interior partition walls can be avoided if other

measures to mitigate corrosion risk are used such as increased cover to reinforcing, reduced water/cement ratio, or wall coatings.

**Answer 69:** The structural performance criteria do not universally require epoxy-coated or galvanized reinforcing steel. Durability of reinforcing steel may be achieved through appropriate design and detailing in accordance with applicable code requirements, including minimum cover and material durability provisions identified in ACI 318 for concrete and TMS 402 for masonry.

However, certain sections of the Design Criteria Package, such as C1011 – Fixed Partitions, identify the use of epoxy-coated or galvanized reinforcing steel where exposure to moisture or aggressive cleaning regimens is anticipated.

If the Offeror proposes alternative measures to mitigate corrosion risk (such as increased reinforcing cover, reduced water-cement ratio, protective surface coatings, or other durability measures), they shall demonstrate through their design that the proposed approach provides corrosion protection and long-term durability equivalent to that intended by the criteria.

It is not possible for the design criteria to address every potential condition, particularly since the final design will be developed by the Offeror; Offerors shall use the stated intent of the criteria to develop an appropriate and durable design solution.

**Question 70:** Please provide point of connection for electrical secondary power designated for this project.

**Answer 70:** The State is unclear as to the specific information being requested. As such, the State provides the following clarification.

The primary electrical connection has been established with Hawaii Electric Company (HECO) and is proposed to connect to the existing HECO infrastructure along Kalanianaʻole Highway near the propose new driveway. A HECO service request for this connection was submitted in November 2025. HECO issued the initial deposit letter in January 2026, and the State subsequently issued a purchase order for the preliminary engineering charge. The awarded DBE shall continue the HECO coordination process and finalize the utility connection with HECO.

Beyond the primary connection, the State assumes the RFI is requesting clarification regarding the location of the transformer serving the project, from which the electrical secondary power would originate. The transformer location shall be determined as part of the Offeror’s design and shall be coordinated with and approved by HECO.

**Question 71:** In accordance with page 37 of 816 – Reads: “Exterior waste areas shall be located at the delivery side of the building and space shall be allocated to accommodate a minimum of six 5-yard dumpsters. The dumpsters shall be fully accessible to the trash collection company, with adequate vehicle turning radii and pavement design to support service truck loading.” Should this area be enclosed with any type of CMU type enclosure and gates”

**Answer 71:** An enclosure with gates is not required nor desired for the dumpsters.

**END OF ADDENDUM NO. 12**

**DEPARTMENT OF PUBLIC SAFETY  
 CYCLE MENU #2**



Week of \_\_\_\_\_  
 Facility: \_\_\_\_\_

Reviewed By \_\_\_\_\_  
 Dietitian: Sharon Omizu, R.D.

**BREAKFAST**

**LUNCH**

**DINNER**

|               |               |         |                          |                |                |       |
|---------------|---------------|---------|--------------------------|----------------|----------------|-------|
| <b>SUNDAY</b> | Fruit Juice   | 8 oz.   | Spaghetti Noodles        | 8 oz.          | Baked Chicken  | 5 oz. |
|               | French Toast  | 2 ea.   | Ground Turkey Meat Sauce | 4 oz.          | Lemon Sauce    | 2 oz. |
|               | Hot Cereal    | 8 oz.   | Corn                     | 1 cup          | Steamed Rice   | 8 oz. |
|               | Maple Syrup   | 2 oz.   | Wheat Bread              | 2 sl.          | Hot Vegetables | 1 cup |
|               | Margarine Pat | 1 ea.   | Tossed Salad             | 1 cup          | Wheat Bread    | 2 sl. |
|               | Skim Milk     | 1/2 pt. | Salad Dressing           | 1 ea.          | Margarine Pat  | 1 ea. |
|               | Hot Beverage  | 8 oz.   | Fresh Fruit Beverage     | 1 ea.<br>8 oz. | Fresh Fruit    | 1 ea. |
|               |               |         |                          | Skim Milk      | 1/2 pt.        |       |

|               |                  |          |                            |       |                              |         |
|---------------|------------------|----------|----------------------------|-------|------------------------------|---------|
| <b>MONDAY</b> | Canned Fruit     | 4 oz.    | Roast Pork                 | 4 oz. | Beef with Vegetables         | 1 cup   |
|               | Vegetable Omelet | 2 oz.    | Brown Gravy                | 2 oz. | Steamed Rice                 | 8 oz.   |
|               | Steamed Rice     | 8 oz.    | Steamed Rice               | 8 oz. | Oriental Stir-Fry Vegetables | 1 cup   |
|               | Hot Cereal       | 8 oz.    | Peas and Carrots           | 1 cup | Wheat Bread                  | 2 sl.   |
|               | Wheat Bread      | 2 sl.    | Tossed Salad               | 1 cup | Margarine Pat                | 1 ea.   |
|               | Margarine Pat    | 1 ea.    | Salad Dressing             | 1 ea. | Fresh Fruit                  | 1 ea.   |
|               | Skim Milk        | 1/2 pt.  | Corn Flakes Cereal Cookies | 1 ea. | Skim Milk                    | 1/2 pt. |
| Hot Beverage  | 8 oz.            | Beverage | 8 oz.                      |       |                              |         |

|                |              |          |                              |              |                              |       |
|----------------|--------------|----------|------------------------------|--------------|------------------------------|-------|
| <b>TUESDAY</b> | Fresh Fruit  | 1 ea.    | Pepper Steak with Vegetables | 1 cup        | Chicken Curry Stew with Veg. | 1 cup |
|                | Sweet Roll   | 1 ea.    | Steamed Rice                 | 8 oz.        | Steamed Rice                 | 8 oz. |
|                | Cold Cereal  | 1 box    | Hot Vegetables               | 1 cup        | Tossed Salad                 | 1 cup |
|                | Skim Milk    | 1/2 pt.  | Wheat Bread                  | 2 sl.        | Salad Dressing               | 1 ea. |
|                | Hot Beverage | 8 oz.    | Margarine Pat                | 1 ea.        | Wheat Bread                  | 2 sl. |
|                |              |          | Pineapple Bar                | 1 ea.        | Margarine Pat                | 1 ea. |
|                |              | Beverage | 8 oz.                        | Canned Fruit | 4 oz.                        |       |
|                |              |          |                              | Skim Milk    | 1/2 pt.                      |       |

|                  |                |         |  |           |                    |       |
|------------------|----------------|---------|--|-----------|--------------------|-------|
| <b>WEDNESDAY</b> | Fruit Juice    | 8 oz.   | Tuna Salad Sandwich                    | 2 ea.     | Turkey Vegetable   | 1 cup |
|                  | Scrambled Eggs | 4 oz.   | Creamed Vegetable Soup                 | 8 oz.     | Steamed Rice       | 8 oz. |
|                  | Steamed Rice   | 8 oz.   | Carrot & Celery Sticks on Lettuce Leaf | 1 cup     | Tossed Salad       | 1 cup |
|                  | Wheat Bread    | 2 sl.   | Pasta Salad with Vegetables            | 1 cup     | Salad Dressing     | 1 ea. |
|                  | Margarine Pat  | 1 ea.   | Fresh Fruit                            | 1 ea.     | Wheat Bread        | 2 sl. |
|                  | Skim Milk      | 1/2 pt. | Beverage                               | 8 oz.     | Margarine Pat      | 1 ea. |
|                  | Hot Beverage   | 8 oz.   |  |           | Cake with Frosting | 1 ea. |
|                  |                |         |  | Skim Milk | 1/2 pt.            |       |

|                 |               |          |                         |       |                            |         |
|-----------------|---------------|----------|-------------------------|-------|----------------------------|---------|
| <b>THURSDAY</b> | Fresh Fruit   | 1 ea.    | Chicken with Vegetables | 1 cup | Pork Adobo with Vegetables | 1 cup   |
|                 | Cinnamon Roll | 1 ea.    | Steamed Rice            | 8 oz. | Steamed Rice               | 8 oz.   |
|                 | Cold Cereal   | 1 box    | Tossed Salad            | 1 cup | Corn                       | 1 cup   |
|                 | Skim Milk     | 1/2 pt.  | Salad Dressing          | 1 ea. | Wheat Bread                | 2 sl.   |
|                 | Hot Beverage  | 8 oz.    | Wheat Bread             | 2 sl. | Margarine Pat              | 1 ea.   |
|                 |               |          | Margarine Pat           | 1 ea. | Fresh Fruit                | 1 ea.   |
|                 |               |          | Pudding                 | 4 oz. | Skim Milk                  | 1/2 pt. |
|                 |               | Beverage | 8 oz.                   |       |                            |         |

|               |                     |         |                               |                |                    |         |
|---------------|---------------------|---------|-------------------------------|----------------|--------------------|---------|
| <b>FRIDAY</b> | Fresh Fruit         | 1 ea.   | Chili w/ Beans and Vegetables | 1 cup          | Chicken Tetrazzini | 1 cup   |
|               | Cheese Omelet       | 4 oz.   | Steamed Rice                  | 8 oz.          | Peas and Carrots   | 1 cup   |
|               | Hash Brown Potatoes | 8 oz.   | Tossed Salad                  | 1 cup          | Corn Bread         | 1 sl.   |
|               | Wheat Bread         | 2 sl.   | Salad Dressing                | 1 ea.          | Margarine Pat      | 1 ea.   |
|               | Skim Milk           | 1/2 pt. | Wheat Bread                   | 2 sl.          | Fresh Fruit        | 1 ea.   |
|               | Hot Beverage        | 8 oz.   | Margarine Pat                 | 1 ea.          | Skim Milk          | 1/2 pt. |
|               |                     |         | Fresh Fruit Beverage          | 1 ea.<br>8 oz. |                    |         |

|                 |                     |         |                         |           |                           |       |
|-----------------|---------------------|---------|-------------------------|-----------|---------------------------|-------|
| <b>SATURDAY</b> | Cinnamon Applesauce | 4 oz.   | Barbeque Chicken Thighs | 5 oz.     | Pork Tofu with Vegetables | 1 cup |
|                 | Pancakes            | 2 ea.   | Steamed Rice            | 8 oz.     | Steamed Rice              | 8 oz. |
|                 | Maple Syrup         | 2 oz.   | Hot Vegetables          | 1 cup     | Tossed Salad              | 1 cup |
|                 | Margarine Pat       | 1 ea.   | Wheat Bread             | 2 sl.     | Salad Dressing            | 1 ea. |
|                 | Cold Cereal         | 1 box   | Margarine Pat           | 1 ea.     | Wheat Bread               | 2 sl. |
|                 | Skim Milk           | 1/2 pt. | Pudding                 | 4 oz.     | Margarine Pat             | 1 ea. |
|                 | Hot Beverage        | 8 oz.   | Beverage                | 8 oz.     | Fresh Fruit               | 1 ea. |
|                 |                     |         |                         | Skim Milk | 1/2 pt.                   |       |

*Note: Steamed Rice to be a 50/50 mixture of white and brown rice  
 Minimum of 3 oz. of animal source protein*

MENU SUBJECT TO CHANGE WITHOUT PRIOR NOTICE  
 SUBJECT TO AVAILABILITY OF PRODUCT