



## STATE OF CONNECTICUT

BOARD OF TRUSTEES  
FOR THE STATE COLLEGES

P. O. BOX 2008

NEW BRITAIN, CONNECTICUT 06050

TEL. NEW BRITAIN: 203-229-1667

TEL. HARTFORD: 203-566-7373

## RESOLUTION

concerning

THE EXPENDITURE OF FUNDS FOR THE CONSTRUCTION

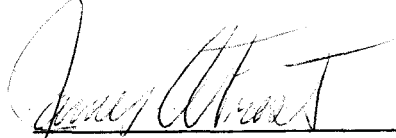
AND EQUIPPING OF A FACILITY TO SELL BEER AT

SOUTHERN CONNECTICUT STATE COLLEGE

April 2, 1976

- WHEREAS, The Trustees for the Connecticut State Colleges on March 12, 1976 authorized Southern Connecticut State College to apply to the State Liquor Control Commission for a permit to sell beer, and
- WHEREAS, The State Liquor Control Commission requires a special facility that meets its standards of security before approval of a permit to sell beer, and
- WHEREAS, It has been estimated that the cost of constructing and equipping a facility, which meets this standard of security and which will enhance the services to be performed, will not exceed a total of \$35,190, be it
- RESOLVED, That the Trustees for the Connecticut State Colleges approve the expenditure of not more than \$35,190 from the Auxiliary Services Fund of Southern Connecticut State College for the construction and equipping of a facility to sell beer on the campus subject to the approval of the Commissioner of Public Works, and be it further
- RESOLVED, That the College be authorized to seek permission from the Commissioner of Public Works to direct and supervise the construction of the facility complying with all applicable state requirements, and be it further
- RESOLVED, That before such funds are expended a permit to sell beer shall be obtained from the State Liquor Control Commission.

A Certified True Copy:


  
James A. Frost

Executive Secretary

May 4, 1976

*read*

TO THE COLLEGE PRESIDENTS:

Dr. Robert M. Barai (WOSC)  
Dr. F. Don James (CCSS)  
Dr. Manson Van B. Jennings (SCSS)  
Dr. Charles R. Webb (WOSC)

The enclosed memorandum from Mr. Boynton speaks for itself.  
The auditors believe that pub operations should be under  
Auxiliary Services. If there are problems please call me.

---

James A. Frost  
Executive Secretary

JAF/b

cc: Mr. McOraven  
Mr. Smith

w/encl: Administrative Vice Presidents

**Interdepartment Message**

SAVE TIME: *Handwritten messages are acceptable.*  
 Use carbon if you really need a copy. If typewritten, ignore faint lines.

STO-201 REV. 3/73 STATE OF CONNECTICUT

<b>To</b>	NAME Dr. James A. Frost	TITLE Executive Secretary	DATE May 4, 1976
	AGENCY Board of Trustees-State Colleges	ADDRESS	
<b>From</b>	NAME Arnold W. Boynton	TITLE Associate for Fiscal Affairs	TELEPHONE
	AGENCY Board of Trustees-State Colleges	ADDRESS	

SUBJECT

Funding for pub facility at Southern.

There would appear to be no basic reason why the costs of providing a pub facility at Southern could not be met from the Auxiliary Services Fund.

Of course, it'll be necessary to have sufficient resources in the fund and the various statutory and regulatory requirements will have to be met. Presumably this will continue as an Auxiliary Services Fund operation.

I've discussed the matter with Dom Arienzale and he concurs that both the establishment and operation of the pub are Auxiliary Services Fund functions.

*Arnold*

AWB:pm

cc: D. Arienzale - Auditors of Public Accounts



# STATE OF CONNECTICUT

## BOARD OF TRUSTEES FOR THE STATE COLLEGES

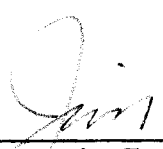
P. O. BOX 2008                      NEW BRITAIN, CONNECTICUT 06050  
TEL. NEW BRITAIN: 203-229-1607              TEL. HARTFORD: 203-566-7373

May 4, 1976

TO THE COLLEGE PRESIDENTS:

Dr. Robert M. Bersi (WCSC)  
Dr. F. Don James (CCSC)  
Dr. Manson Van B. Jennings (SCSC)  
Dr. Charles R. Webb (ECSC)

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*Arnold*

AWB:pm  
 cc: D. Arienzale - Auditors of Public Accounts

April 7, 1976

President Manson Van B. Jennings  
Southern Connecticut State College  
501 Crescent Street  
New Haven, Connecticut 06517

Dear Dr. Jennings;

Enclosed please find sufficient copies of 802/76-30  
for your own use and that of your staff.

Cordially,

JAF:ghb  
enc.

James A. Frost  
Executive Secretary

*Planning  
Committee*

RESOLUTION

concerning

The Expenditure of Funds for the Construction  
and Equipping of a Facility to Sell Beer at  
Southern Connecticut State College

April 2, 1976

*CAPS*

WHEREAS, The Trustees for the Connecticut State Colleges, <sup>on March 12, 1976,</sup> ~~have~~ authorized ~~Southern Connecticut State College~~ Southern Connecticut State College to apply to the State Liquor Control Commission for a <sup>permit</sup> ~~license~~ to sell beer, and

WHEREAS, the State Liquor Control Commission requires a special facility that meets its standards of security before approval of a ~~license~~ <sup>permit</sup> to sell beer, and

WHEREAS, It has been estimated that the cost of constructing and equipping a facility, which meets this standard of security and which will enhance the services to be performed, will not exceed a total of \$35,190, be it therefore

RESOLVED, <sup>That</sup> The Trustees for the Connecticut State Colleges approve the expenditure of ~~of~~ not more than \$35,190 from the Auxiliary Services Fund of Southern Connecticut State College for the construction and equipping of a facility to sell beer on the campus subject to the approval of the Commissioner of Public Works, and be it further

RESOLVED, That before such funds are expended a <sup>permit</sup> ~~license~~ to sell beer shall be obtained from the State Liquor Control Commission, ~~and be it further~~

RESOLVED, That the college be authorized to seek permission from the Commissioner of Public Works to direct and supervise the construction of the facility complying with all applicable state ~~pro-~~ <sup>cedures. requirements,</sup> and be it further

## Interdepartment Message

STO-200 REV. 5/73

SAVE TIME: Handwritten messages are acceptable.

Use carbon if you really need a copy. If typewritten, ignore faint lines.

<b>To</b>	NAME Dr. James A. Frost	TITLE Chief Executive Officer	DATE 3/10/76
	AGENCY	ADDRESS	
<b>From</b>	NAME David Basch	TITLE Dir. of Planning	TELEPHONE
	AGENCY	ADDRESS	

SUBJECT Pub proposed for Southern Connecticut State College

I have reviewed the plans and specifications of the proposed facility. The construction and the items of equipment are specified and have been priced. It is ascertained that the cost of constructing this facility and its equipment will not exceed \$35,190. This is below the ceiling of \$50,000 which would require legislative approval. The college must ask the Commissioner of Public Works for his approval of the project and for permission for the college to direct and supervise the construction of the facility. In either case, state procedures must be complied with. I have checked this matter with the Director of Real Assets of the Department of Public Works.

The facility proposed is similar to that existing at Central Connecticut State College and has been patterned after it.

To move forward on this project requires the Trustees' authorization for the college to apply for a liquor license, and authorization for the expenditure of up to \$35,190 for the construction and equipping of the facility to serve beer.

DB



DRAFT

GD

RESOLUTION  
concerning

The Authorization of  
Southern Connecticut State College to  
Apply for License to Sell Beer .

- WHEREAS, The Trustees in resolution 72-30 have permitted the possession and consumption of alcoholic beverages on the State College campuses "within conditions to be established by each individual college, and
- WHEREAS, It is legal in the State of Connecticut to sell beer on college campuses subject to licensing by the State Liquor Control Commission, and
- WHEREAS, The President of Southern Connecticut State College, the Vice President of Administrative Affairs, and the Dean of Student Affairs have determined that the sale of beer on campus is a valuable addition to the services provided on campus, therefore, be it resolved
- RESOLVED, That the Trustees for the Connecticut State Colleges authorizes the college to apply to the State Liquor Control Commission for a license to sell beer on campus.

DRAFT

RESOLUTION

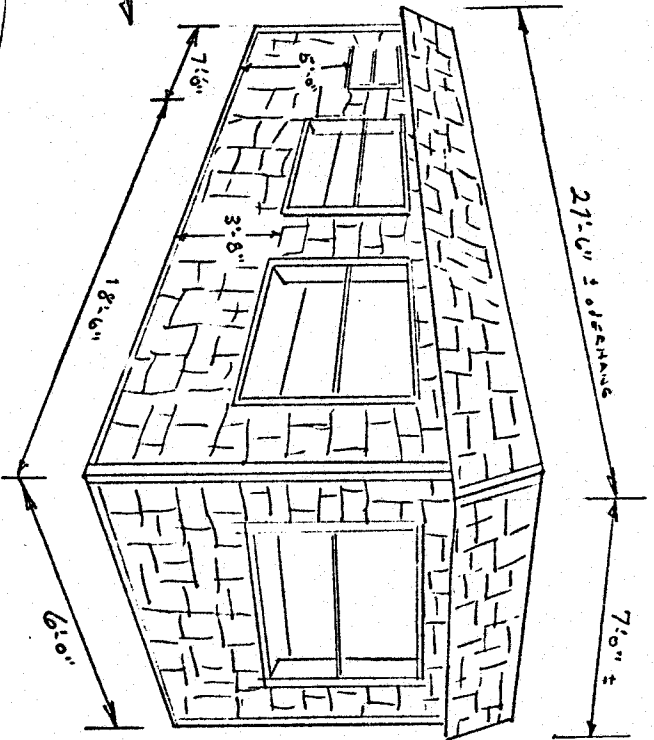
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The Expenditure of Funds for the Construction  
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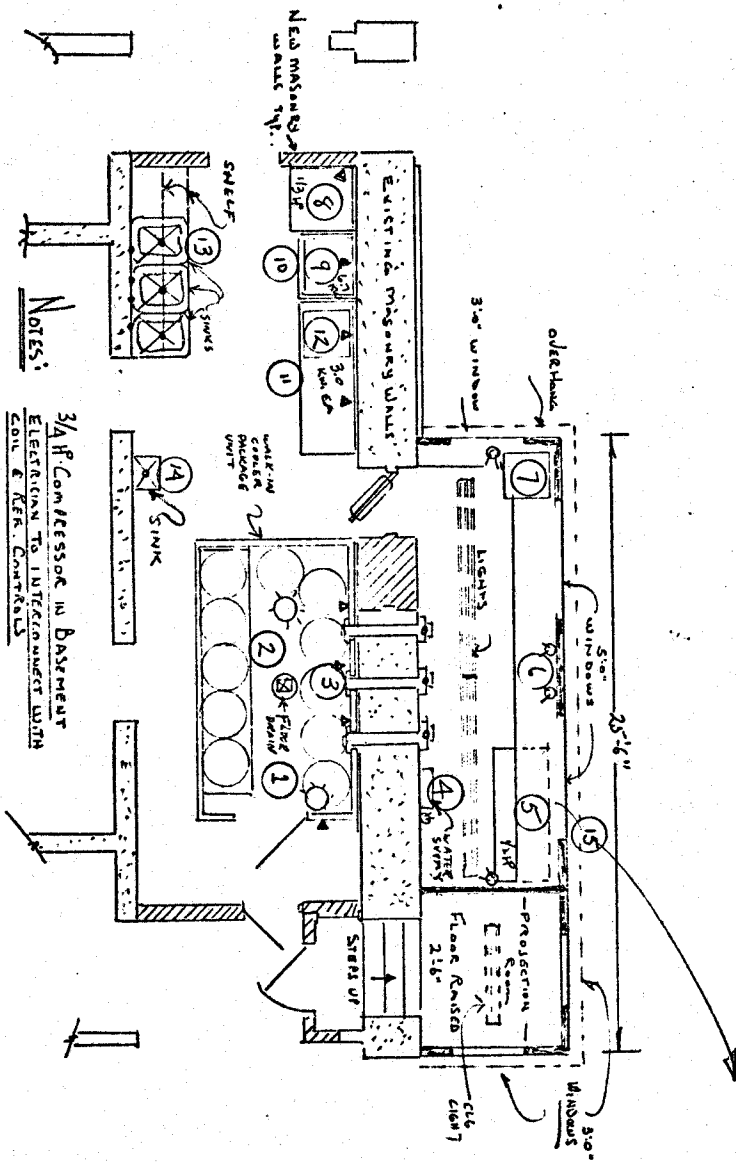
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*This is being held over to January.  
He will call.*

- 1 BALLY WALK-IN COOLER
- 2 RACK FOR "EMPIRES"
- 3 PERLEX AERNAFT BLWERS
- 4 SODA SYSTEM
- 5 PERLEX BOOSTER COOLER
- 6 CASH REGISTER
- 7 POP CORN MACHINE
- 8 RASTORNE REFR.
- 9 BAKER'S REFR. PIZZA OVEN
- 10 STAND FOR " "
- 11 TABLE
- 12 HOEGER MICROWAVE OVEN
- 13 SINK WITH QUESENER
- 14 HAND SINK
- 15 PUB STRUCTURE



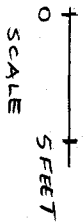
CONCEPTUAL  
ONLY  
NOT TO SCALE



NOTES:  
3/4" Compressor in Basement  
ELECTRICAL TO INTERCONNECT WITH  
COP. & KEF. CONTROL

Plumber Vent Lines Through  
Roof AS NECESSARY.

NEW MASONRY



Floor Plan for BEER PUB

for S.C.S.C.  
Prepared for Leland Kinball, Director  
& Philip Brodsky, Asst. Dir.

PLAN SCALE 1/4" = 1'-0"  
11-14-75

		Project	
		DATE	SCALE
modern food equipment co. NEW HAVEN, CONN. - 06513 Tel (203) 624-5136		SALES DESIGN ENGINEERING	DRAWN BY DWG. #
APPROVED	REV. #		

ROUGH DRAFT

*W. V. ...*  
Pending  
Shared at  
2/19  
P.C.  
D.B.  
working  
on this

BEER PUB PROPOSAL FOR COLLEGE MEMORIAL UNION

Prepared and submitted by:

Philip Brodsky  
Leland Kimball

January 27, 1976

Table of Contents

Page Number

I. Purpose	1
II. Specifications For Furnishings and Installation	2
A. General	2
B. Warrantee and Guarantee	3
C. Electrical Work	3
1. General	3
2. Permits	4
3. Underwriters Labels	5
4. Cutting and Patching	5
5. Boxes and Enclosures	5
6. Junction Boxes	6
7. Raceway	6
8. Description of Work and Locations	7
D. Equipment	8
1. Walk in Cooler	8
2. Rack for Walk-In Unit	10
3. Dispensing Equipment	10
4. Soda Equipment (NIC)	10
5. Bottle Cooler	10
6. Cash Registers (NIC)	11
7. Popcorn Machine and Butter Dispenser	11
8. Refrigerator	11
9. Pizza Oven	11
10. Stand For Pizza Oven	11
11. Tables	11
12. Microwave Oven	11
13. Sinks and Overshelf for Beer Pitcher	11

Table of Contents (Cont'd)

Page Number

15.	Shed Construction	12
16.	Tables Round	13
17.	Tables Square	13
18.	Tire Link Matting	13
19.	Safe	13
21.	Ultra Violet Light	13
22.	Fire Extinguisher	13
23.	Pitchers	13
24.	Glasses	13
25.	Serving Trays	13
26.	Pizza Cutters	13
27.	Hand Truck	13
28.	Miscellaneous	13
29.	Tech Booth	14
III.	Estimated Expenses	16
A.	Equipment Inclusive of Bid	16
B.	Estimated Weekly Budget	17
C.	Permittee Specs	18
IV.	Diagrams	19 & 20
A.	Area of Publication (Outlined in red)	
B.	Pub Drawings	
C.	Shed Drawings	

## I. Purpose

The purpose of a College Beer Pub is to provide an informal meeting place which caters to the College Community. The Pub will furnish a traditional gathering place where one may meet others in a relaxed atmosphere and enjoy entertainment and refreshments.

In addition part of education an individual of college age approaching adulthood is teaching how to use and not to use alcoholic beverages. A Beer Pub on campus would attract more people to the College Union than now use it and such a program would increase communication and contact between the various members of the College Community.

A Beer Pub that is efficiently run and serves the needs and desires of the College will generate additional revenue for the College Union and food service operating accounts. At present these monies are being spent in the community. A Beer Pub will redirect this revenue onto the campus.

Further, in order to run the Pub efficiently, student help will be used to staff the facility. This allows a greater number of students to work and earn money to pay for their education. This also gives students a direct voice in the actual operation of the facility. Additional students will also be involved through various C.U.B.O.G. Committees enabling expression of student views in the planning and operational stages. This too is a valuable learning experience and gives them an interest in the success of the Pub.

The following proposals are based on the belief that our students have proven themselves quite mature and able to handle the responsibility of dealing successfully with the present limited use of alcoholic beverages on campus.

Based on surveys of other area colleges with similar enrollments as Southern Connecticut State College, it is felt that a Pub at Southern Connecticut State College open about 30 hours a week and 30 weeks a year should bring in about \$100,000 per year.

With food service consisting of limited quick service entries such as hamburgers, hot dogs, ham and cheese, roast beef and other assorted sandwiches that can be heated in a micro-wave oven and small pizza prepared in a small electric pizza oven, even further revenue would be available to the College. This would enable the food service to expand and vary the very limited food offerings presently available in the College Union without much additional expense at all.

## II. Specifications For Furnishing and Installing

### A. General Specifications:

These Specifications call for the complete installation including all material, electrical, mechanical and structural work necessary so that the project is to be turned over complete, tested and ready to operate.

All trades working on this project shall be licensed to work their particular trade in the city of New Haven and Public Works Department of the State of Connecticut.

The accompanying drawing, dated November 14, 1975 entitled "Floor Plan and Basic Roughing" is for General Guidance. All bidders are to familiarize themselves with the job conditions and all dimensions are to be verified in the field. All connections, Electrical and Mechanical, shall be provided as necessary for proper operation whether or not shown on the drawing or listed in the specifications.

The drawing of the Housing Structure enclosed is conceptual only. The Specification Details which follow are to be adhered to as a minimum.



The State of Connecticut reserves the right to accept or reject any or all bids and shall be the sole judge of the acceptability of any alternates or substitutions.

All bids shall be priced exactly as called for with alternates listed individually as plus or minus.

B. Warrantees and Guarantees:

All work and equipment is to be fully guaranteed for one year, including labor. All compressors are to have an additional 4 year warranty. Time is of the essence. All rough work and wall construction must be done between December 22, 1975 and January 20, 1976. Job must be completed by March 1, 1976.

C. Electrical Work

1. General

The work under this Section shall include furnishing all labor and all materials for the complete installation of all work herein described and as indicated or as directed including the connection of all apparatus. Complete installation shall be in accordance with this specification, the rules of the National Fire Protection Association, National Electrical Code, OSHA, and all local codes, rules, ordinances and regulations which apply, and in accordance with details and instructions furnished by the Director during construction when necessary.

Work schedule shall be arranged to provide a minimum of service interruption and such interruptions as may be necessary shall be arranged and coordinated with the Food Service Director. All service interruptions shall be made at a time and schedule as approved by the Director.

All tools and materials required for such modifications and connections shall be supplied by the contractor and at job site ready for use at time of service interruption so as not to delay service reinstatement.

The contractor shall, before modification, extension, or tie-in to existing work and systems, test such existing work and systems before connections are made to ascertain the operating condition before modifications are made. Any malfunction shall be reported to the Director. Test all such work and systems after connections are made to insure proper operation as a whole. The work under this Section shall include the responsibility of correcting any work or equipment inoperative caused by the interconnection of the new work to the existing. Tests shall be performed in the presence of the Director.

In case work proceeds without making such written reports, this section shall be held to have accepted such work and existing conditions.

Study the nature of materials to be used, the type of construction of building, and thoroughly become familiar with all conditions at the site. Failure to do so will in no way relieve the responsibility of performing the necessary work.

Before submitting a bid, the contractor shall visit the site to determine the existing conditions so as to ascertain firsthand, such conditions and work to be performed under this specifications.

## 2. Permits

The Electrical Contractor is to obtain and pay for all permits, licenses, etc., in connection with his work.

3. Underwriter's Label

All electrical materials and applicances shall have listing of the Underwriter's Laboratories, Inc., and shall conform to their requirements and be so labeled.

The label or listing of the Underwriter's Laboratories, Inc., will be accepted as evidence that the materials or equipment conform to applicable standards. In lieu of this listing the contractor shall submit a statement from a nationally recognized, adequately equipped testing agency indicating that the items have been tested in accordance with required procedures and that the materials and equipment comply with all contract requirements. The completed installations shall meet the provisions of the latest edition of National Electrical Code.

Where thin wall conduit is used, a ground wire shall be run in these conduits to bond all thin wall conduits and outlets to insure continuity in the system. Conduit installed in any slab construction shall be rigid threaded galvanized as well as all runs outside the building. All conduit subject to mechanical or chemical injury from external sources shall be rigid galvanized threaded conduit.

4. Cutting and Patching

Cutting and patching of existing conditions will be provided by the Electrical Contractor. Contractor is cautioned to note the several masonry walls and floor which he will have to pass through.

5. Boxes and Enclosures - Outlet Boxes

All outlet boxes shall be standard galvanized steel type, at least 1½" deep, single or gang style and size as required for conductors and to accommodate devices installed. Boxes shall be equipped with plaster ring or cover as necessary.

Exterior outlet boxes shall be hot-dip galvanized, malleable iron with gaskets, drilled and tapped to receive device or fixtures for the particular outlet.

6. Junction and Pull Boxes

Where necessary to terminate tap-off or redirect multiple conduit runs and for ease in pulling conductors, provide appropriately designed boxes. Boxes shall be code gauge galvanized sheet steel and shall have full access screw covers secured with corrosion-resistant screws. Covers shall be for flush or surface mounting as required. Weather-proof junction boxes shall be of the flanged type.

Box size shall be sized in accordance with NEC. Where intermediate supports are necessary because of box dimensions, provide removable cross brackets.

Boxes shall be supported independently of entering conduits and "accessible" as defined in NEC.

7. Raceways

Minimum size shall be 1/2" unless otherwise noted. Other sizes shall be as indicated on the Plans and/or as required by code for the number and size of conductors installed.

Rigid steel conduit and conduit fittings shall be hot-dipped, galvanized rigid steel with factory galvanized rigid steel with factory galvanized threads, conforming to Federal Specification WW-C581.

Electrical metallic tubing (EMT) shall be electro-galvanized, conforming to Federal Specification WW-C563. Couplings and connectors shall be of the threadless type specifically designed for the purpose with set screw fix.

Flexible metal conduit shall consist of spirally wound interlocking hot-dip galvanized steel strip of uniform width and thickness. It shall comply with current UL Standards for flexible steel conduit. Provide separate ground wire. Liquid-tight flexible conduit shall have an extruded moisture and oil-proof PVC jacket over galvanized steel flexible conduit. All fittings used with flexible metal conduits shall be approved for the purpose.

8. Description of Work and Locations

Furnish and install 100 AMP three pole circuit breaker sub-main industrial rated and service entrance panel in basement.

Furnish and install 100 AMP sub-feeder to new panel, located at equipment located, sub-feeder to be sized as per National Electrical Code.

Furnish and install three phase NLAB panel to suit service characteristics. Location of panel will be as directed by the Director.

Wire each piece of equipment, as listed in these Specs and/or shown on the drawings, with separate branch circuit protection using metal raceway and install wall receptacles.

Furnish and install for each piece of equipment the proper wall receptacle, cord and cap of proper capacity with grounding provisions.

The installation of all sub-mains, panels, feeders, branch circuit and receptacles shall be installed as per National Electrical Code.

Complete job to be either rigid conduit or EMT.

It will be necessary to take the primary load from the main power vault in the basement. Before proceeding with the work, the Electrical Contractor shall present to the Director, for his prior approval, a detailed drawing showing the route of the conduits from the vault to the circuit breakers. This drawing shall also indicate the type of material and sizes which will be used.

In addition to providing electrical power for all of the items listed and shown, provide the light fixtures and receptacles noted for the "Pub" structure.

D. General Description

1. Walk-In Cooler - The contractor shall provide an electric mechanically refrigerated, all metal clad sectionally constructed, prefabricated Walk-In Cooler with Pre-Assembled Remote refrigeration system condensing unit operation. Approximate overall dimensions shall be 11' - 7" long, 6' - 9½" wide and 8' 6" high. It shall be a Bally Model. Refrigeration shall be designed for a + 35°F operating temperature. It shall consist of a 3/4 H.P. Kraemer pre-assembled remote system. Electrical characteristics shall be 208 volt, 60 cycle, 3 phase, air-cooled and have a capacity of 6, 040 BTU/HR.

Note: All miscellaneous refrigeration parts to be factory mounted and tested, including controls pre-wired at compressor. Any change from a Kraemer system will not be accepted, unless the bid is so identified and full description and literature of alternate equipment is submitted with the bid.

Walk-In Construction

Section Construction - Sections shall be made of 23" and 46" widths. They shall consist of interior and exterior metal pans precisely formed with metal dies and checked with gauges for uniformity. Metal shall be as described in Paragraph II D. Insulation shall be rigid urethane and shall be "foamed-in-place" to bind tenaciously to interior and exterior metal pans to form a rigid strong wall without wood or metal structural members. Section edges shall have tongues and grooves "foamed-in-place" to assure air-tight vapor-proof joints. Vinyl proof gasket at all joints.

Floor Sections - Construction of the floor sections shall be similar to all other sections but shall be made to withstand uniformly distributed floor loads up to and including 300 pounds per square foot. For extra bearing strength where loads may be concentrated, a 14 gauge metal interior floor shall be provided. See drawing #C-65-438 for details.

Section Fasteners - Walk-In sections are joined together with Bally "Speed-Lok" joining devices. Distances between locks does not exceed 46". Each locking device consists of a cam-action, hooked locking arm placed in one section, and a steel rod precisely positioned in the adjoining section so that by rotating the locking arm, the hook engages over the rod with cam action draws the sections tightly together. Both the locking arm and steel rod are housed in steel pockets set into the urethane insulation. These steel pockets are rigidly connected from one joining edge to the other joining edge of the same section by using 2" wide steel straps set into the insulation, forming perimeters of steel for extra strength. Locks are activated from inside the Walk-in, enabling sections to be erected tight against a wall. An aligning device is provided in at least one Speed-Lok per vertical section. Stainless Steel press-fit caps are provided to loose wrench holes. The required locking wrench is also supplied as part of the Walk-In.

2 Rack for Walk-In Unit. This is to be approximately 10'-0" long 2'-0" wide. It shall be self supporting with one shelf at 5'-0" A.F. There shall be 6, 1½" pipe uprights 6'-0", with flanged base and capped top. The shelf shall be louvered and reinforced galvanized of not less than 18 gauge. The flanged bottoms are to be anchored to the floor.

At the top of the uprights, at the wall side, there shall be clamps bolted through the wall of the walk-in and through 10 gauge plates approximately 6"x6" on the outside of the wall. There shall be 3 such anchors.

This rack is intended to store "empties" on the 5'-0" shelf, and shall be of sufficient strength and rigidity to withstand the load and handling.

3 Furnish and install complete the beer dispensing equipment as here-in-after listed. This is to have 3 separate barrel beer heads and blowers as indicated on the drawing.

(Note that it will require 3 separate holes through the masonry wall)

Install the barrel head beer dispensers so that the beer tap is 4'-0" above above floor. Coordinate the drain pans accordingly.

Except for the CO<sub>2</sub> tanks this system shall be complete and ready for tapping the kegs and drawing the beer.

The equipment to be furnished shall include as a minimum the following items as manufactured by the Perlick Company of Milwaukee, Wisconsin:

- 3, #3759 18" round barrel heads with one faucet
- 3, #C23590 wall drainers
- 3, #3812-1B through the wall air shaft with beverage lines
- 3, #550 beer connectors
- 1, #C27087 Golden gate tap
- 2, #C27091 Hoff-Stevens taps
- 1, #2928 CO<sub>2</sub> regulator
- 10 ft. #1392R air hose 5/16th."
- 1, #69A package of hose - clamps
- 1, #C22475 3 secondary regulators

4 Soda System N. I. C.

However, Plumbing and Electrical roughing and final connections are to be part of this contract.

5 Bottle Cooler

This is to be a Perlick Model #9277A, self contained unit. 78½" long - 1/3 H.P. Standard finish.



6 Cash Registers N.I.C.

7 Pop Corn Machine and Butter Dispenser

To be Star Model #59D, include one #177 Star Butter Dispenser

8 Regrigerator

This is to be a Raetone Model #AR-22-S2 - Self contained single door unit

9 Pizza Oven

This shall be a Baker's Pride Model #P-44. Same is to have 2 compartments with 2 decks in each compartment. Each compartment to be independent and to have a thermostate and heating range of 300° to 700° F. This shall be connected with cord and plug assembly with matching receptacle.

10 Stand for Pizza Oven

This shall be an all welded 14 ga. 1" x 1" Stainless Steel angle frame top to receive the oven which is 31 3/4" W x 26 1/2"D. Stand is to be 34" high. Same is to have 18 ga. Stainless Steel, bottom and intermediate shelves. Mounted on Stainless Steel legs with adjustable feet.

11 Table

6' - 0" x 2' - 6" x 2' - 10" High. 14 ga. Stainless Steel top with 4" raised back edge. Front and ends rolled with bull nosed front corners. Under shelf of 18 ga. Stainless Steel with back and ends turned up 1", front turned down 1" and back 1/2". Furnish one tool drawer with Stainless Steel face and removable die stamped galvanized pan.

12 Microwave Oven

To be Hobart model #M 312T - one required (one future)

13 Sink and Overshelf for Beer Pitchers

This is to be a 3 compartment unit with integral 24" drainboard. All N.S.F. approved with covered corners. Overall 96" x 27". Each compartment approximately 24" x 24" x 14". Fitted with 2" lever drains and with two (2) T. & S. combination wall faucets #B231.

Legs to be Stainless Steel with bullet feet. Mounted to the highback is to be a 16 ga. Stainless Steel louvered shelf with 1" raised lip at back and both ends. Shelf to be 8'-0" x 1'-0".

Shelf is to be mounted on 3 Stainless Steel brackets with tubular supports. The supports are to be reinforced through secondary tabs welded to the back of the highback. (To give the shelf stability). The shelf is to be so mounted as to pitch back (towards the wall) at about 15°.

14 Hand Sink

To be a Seco Model #HS-15

15 Furnish and erect complete the Beer Pub as per sketch enclosed. This is to be approximately 25'-6" x 6'-0" x 11'-0" High .

The exterior facing shall be of hand split "Shakes" of random sizes, the interior shall be faced with sheet rock boards not less than 1/2" thick, all properly seamed and taped. The ceiling shall be of similar sheet rock.

The basis structure shall be of standard wood framing with studs not over 16" on centers, studs to be 2" x 6".

There shall be 3 serving windows, two 5'-0" wide and one 3'-0" wide as shown. All shall be 4'-6" high. These windows shall be of 1/4" Plexiglass with wood frames.

They shall be so designed that the lower section shall open and fold back and up and be set into a securely locked position for serving. When the Pub is not in use the windows are to be folded down and provisions made for securely locking from the inside.

As indicated on the drawing, the sound and light projection room is to have two (2) double hung standard windows 3'-0" x 3'-1" placed 5'-0" above the floor. The exterior & interior of this projection room is to be the same as the rest of the Pub.

The raised floor is to be 3/4" plyscore. The steps are to be of quality fir.

The door leading to the Projection Room shall be "B" rated with matching keyed lock.

The serving counter in the Pub shall be 2'-0" wide at the front and about 9" at the side return. The top of this counter shall be formica, color as will be selected. The top shall have integral extensions through the pass windows, and the windows shall close on to the top.

This counter shall have full length bottom and intermediate shelves; painted with not less than two coats of washable enamel. There shall be a covered linoleum base strip where the counter meets the floor. (No undershelves at position of bottle cooler)

The Pub shall have approximately 16'-0" of four tube fluorescent light fixtures with reflector covers, connected on two switches so that either half or total light can be activated. The fixture shall be Lithonia Model #LB440A.

The projection room shall have one 4'-0" similar fixtures.

In the Pub, provide duplex electric receptacles for two cash registers, for one Popcorn machine, and one for the soda system.

16. Round Tables 20 (36" dia. Inter-Royal #342-14, adjustable glides, satin chrome finish, plastic laminated top, self edged, gun-stock walnut #PL 1513.
17. Square Tables 20 (30" x 30" dia. Inter-Royal #342-14, adjustable glides, satin chrome finish, plastic laminated top, self edged, gun-stock walnut #PL 1513.
18. Tire Link Matting - two, 20' lengths @ \$9.00 sq. ft.
19. Safe: Rapids #8-M-823, 400 lbs., 27 3/8 x 21 7/8 x 22 3/4.
20. Time Clock #3070
21. Ultra Violet Light
22. CO<sub>2</sub> Fire Extinguisher, 5 lbs.
23. Plastic Pitchers; 6 dozen, 64 oz.
24. Plastic Glasses; 5 cases, 12 oz.
25. Serving Trays; 2 doz.
26. Pizza Peel and cutters
27. Hand Truck Harper, model #3016
28. Miscellaneous cleaning accessories - pump, brushes, flushing equipment, etc.

E. Structural Work

Provide double face brick partitions at both ends of the passageway as shown on the plan. The brick shall match as closely as possible to existing brick. Where shown, furnish and install a 36" x 7'-0" door with steel frame.

All doors shall be "B" rated and have heavy duty tumblar locks with matching keys.

Where shown extend double faced brick wall between the passageway and counter. The door is to be split "Dutch Door" with a shelf about 10" wide with rounded edges to permit serving of door.

Both upper and lower section of the door shall have an interlocking device. The lower section to have the tumblar lock keyed to the other doors.

The existing steel buck shall be altered or adapted to the installation of this new door.

This contractor shall provide the three holes through the wall for the beer lines.

F. Tech-Booth - Sound System

1. The speakers shall be Frazier Model F333-1037 dual exponential horn consisting of a folded exponential low frequency horn, and a straight exponential high frequency horn. The low frequency horn shall be coupled to the high frequency horn by means of a constant resistance crossover network attenuating at the rate of 12 decibels per octave each direction from 800 cycles.

The high frequency driver shall be of the compression type equipped with phenolic diaphragm. The low frequency driver shall be a moving coil dynamic unit 10 inches in diameter.

Power handling capacity shall be fifty watts continuous with instantaneous peaks of sixty watts. Speakers shall be equipped with 3 pin female chassis cannon type connectors. (Provide 2).

2. The microphone mixer shall be TAPCO Model 6200 CF solid state mixer amplifier with 6 low impedance microphone inputs with individual bass, treble, pan, and volume controls input connectors shall be cannon type 3 pin female. (Provide 2).

3. The amplifier shall be Crown Model D-60 dual channel solid state amplifier providing 30 watts per channel minimum RMS, both channels operating, into an 8 ohm load over a band width of 35 Hz to 15 K Hz at a rated RMS sum total harmonic distortion of 0.05% of the fundamental output voltage. (Provide 1).  
  
The speaker outputs of the amplifier shall be separately fused at a rackmounted panel with a quick disconnect style fuse holder. The system shall operate at approximately one-half volume level should either speaker fuse be opened. (Provide 1).
4. The portable microphone input assembly shall consist of six female cannon connectors Model XLR-3-31 mounted on a raceway measuring 1" x 2" x 2", each connector shall be individually wired to an individually shielded microphone cable all cables of which are covered with an over-all vinyl jacket. The cable length shall be 40' and each individual shielded cable shall be terminated with a male cannon connector Model XLR-3-12C.
5. The wall microphone outlet receptacle box shall consist of six female cannon connector Model XLR-3-31 mounted on a six gang blank panel.
6. The wall speaker outlet receptacles shall be Cannon Model XLR-3-32 mounted on a single gang-plate.
7. The equipment rack panel shall be Model RP 1103 providing 61 1/4 rack mounting space.
8. The necessary hardware, wire, and connectors for a complete operating system shall be provided.
9. The system shall be guaranteed for a period of one year from the date of acceptance, either for beneficial use or final acceptance, whichever is earlier, against defective materials, design, workmanship and improper adjustment.

III. Estimated Expenses

A. Equipment Inclusive of Bid

1.	6x12 Walk-in Cooler & Compressor	\$ 6,000
2.	Cooler Rack	400
3.	Complete Beer Drawing System	1,200
4.	Soda Drawing System	N.I.C.
5.	Bottle Cooler	800
6.	Cash Registers	N.I.C.
7.	Popcorn Machine & Butter Dispenser	1,000
8.	Refrigerator	950
9.	Pizza Oven	750
10.	Stand for Pizza Oven	150
11.	Work Table	350
12.	Micro Wave Oven	1,350
13.	3 Well Sink with drainboards & Over-shelf	900
14.	Hand Sink	100
15.	Construction of Shed with Technical Room ) (includes electrical, \$3,000; plumbing, \$1,500; ) = 13,000 and structural, \$8,500 )	
16.	20 (36" round Tables)	2,230
17.	20 (30"x30" square Tables)	1,960
18.	Tire Link Matting	360
19.	Safe	500
20.	Time Clock	300
21.	Ultra Violet Light	75
22.	CO <sub>2</sub> Fire Extinguisher	50
23.	6 dozen - 64 ox. plastic pitchers	75
24.	5 cases - 12 oz. plastic glasses	115
25.	2 dozen -serving trays	50
26.	Pizza Peel & Cutters	25
27.	Sound System	<u>2,500</u>
		<u>\$ 35,190</u>

B. Estimated Weekly Financial Statement

Income

55 barrels of beer (170 - 12 oz. glasses at 45¢ a glass) =	\$ 4,207.50
Vending and Food Service Commissions - Not Available	
	\$ <u>4,207.50</u>

Expenses

55 barrels of beer @ \$21.00	\$ 1,155.00
Student employees (16 students work 15 hrs. per week at \$2.21 per hour)	530.40
Pub Manager Salary (Group 20 Step 1)	250.00
5 cases plastic cups @ \$22.50	112.50
Paper Supplies	100.00
Floor Care @ \$40.00 per night	160.00
Amortization of equipment (based on \$35,000 over 2 yrs.)	340.00
Entertainment for Programs	750.00
Maintenance of equipment	200.00
Cash Register Rental	15.00
Prorated cost of Insurance (permit fees)	15.00
	\$ <u>3,627.90</u>

Estimated Weekly Profit \$ 579.60

C. Permittee Specs: College Union Center Pub Manager/Program Advisor

Bachelors Degree Required

Administrator: 2 - 12 Months

Qualifications Include:

Demonstrated Management skills and abilities, especially relating to College situations.

College Union/Student Activities experience especially paid:

Ability to contribute as an Educator to an approach which stresses individual initiative and responsibility and the overall development of the individual person, and to assist in providing a laboratory for the development of self-confidence, leadership, ethical and responsible behavior, as well as many business and education related skills:

Willingness and stamina to work long, irregular, evening, and week-end hours.

Responsibilities of the Pub Manager shall include:

Being the permittee including all legal responsibilities and liabilities therein:

Initiating the operation of the College Union Pub:

Direct responsibility of maintaining stock, hiring and training Pub employees, accountability of cash receipts, cleanliness and good operating condition of equipment, and being personally capable of solely operating Pub when necessary:

Advising students on all aspects of planning and conducting program activities in the Pub including new program development, contract negotiation, activity supervision, and program evaluation in order to provide a quality activities program and to provide for growth experience and education for the students participating:

Assist in the overall administration and supervision of the College Memorial Union as an integral member of the professional staff.



1/7/76

SPECIFICATIONS FOR FURNISHING AND INSTALLING

A Beer Pub at the College Memorial Union Building of the Southern Connecticut State College in New Haven.

General Specifications:

These Specifications call for the complete installation including all material, electrical, mechanical and structural work necessary so that the project is to be turned over complete, tested and ready to operate.

All trades working on this project shall be licensed to work their particular trade in the city of New Haven.

All work is to meet all code requirements of both the city of New Haven and Public Works Department of the State of Connecticut.

The accompanying drawing, dated November 14, 1975 entitled "Floor Plan and Basic Roughing" is for General Guidance. All Bidders are to familiarize themselves with the job conditions and all dimensions are to be verified in the field. All connections, Electrical and Mechanical, shall be provided as necessary for proper operation whether or not shown on the drawing or listed in the specifications.

The drawing of the Housing Structure enclosed is conceptual only. The Specification Details which follow are to be adhered to as a minimum.

The State of Connecticut reserves the right to accept or reject any or all bids and shall be the sole judge of the acceptability of any alternates or substitutions.

All bids shall be priced exactly as called for with alternates listed individually as plus or minus.

Warrantees and Guarantees:

All work and equipment is to be fully guaranteed for one year, including labor. All compressors are to have an additional 4 year warranty. Time is of the essence. All rough work and wall construction must be done between December 22, 1975 and January 20, 1976. Job must be completed by March 1, 1976.

Electrical Work

General

The work under this Section shall include furnishing all labor and all materials for the complete installation of all work herein described and as indicated or as directed including the connection of all apparatus. Complete installation shall be in accordance with this specification, the rules of the National Fire Protection Association, National Electrical Code, OSHA, and all local codes, rules, ordinances and regulations which apply, and in accordance with details and instructions furnished by the Director during construction when necessary.

Work schedule shall be arranged to provide a minimum of service interruption and such interruptions as may be necessary shall be arranged and coordinated with the Food Service Director. All service interruptions shall be made at a time and schedule as approved by the Director.

All tools and materials required for such modifications and connections shall be supplied by the contractor and at job site ready for use at time of service interruption so as not to delay service reinstatement.

The contractor shall, before modification, extension, or tie-in to existing work and systems, test such existing work and systems before connections are made to ascertain the operating condition before modifications are made. Any malfunction shall be reported to the Director. Test all such work and systems after connections are made to insure proper operation as a whole. The work under this Section shall include the responsibility of correcting any work or equipment inoperative caused by the interconnection of the new work to the existing. Tests shall be performed in the presence of the Director.

In case work proceeds without making such written report, this section shall be held to have accepted such work and existing conditions.

Study the nature of materials to be used, the type of construction of building, and thoroughly become familiar with all conditions at the site. Failure to do so will in no way relieve the responsibility of performing the necessary work.

Before submitting a bid, the contractor shall visit the site to determine the existing conditions so as to ascertain firsthand, such conditions and work to be performed under this specifications.

#### Permits

The Electrical Contractor is to obtain and pay for all permits, licenses, etc., in connection with his work.

#### Underwriter's Label

All electrical materials and appliances shall have listing of the Underwriter's Laboratories, Inc., and shall conform to their requirements and be so labeled.

The label or listing of the Underwriter's Laboratories, Inc., will be accepted as evidence that the materials or equipment conform to applicable standards. In lieu of this listing the contractor shall submit a statement from a nationally recognized, adequately equipped testing agency indicating that the items have been tested in accordance with required procedures and that the materials and equipment comply with all contract requirements. The completed installations shall meet the provisions of the latest edition of National Electrical Code.

Where thin wall conduit is used, a ground wire shall be run in these conduits to bond all thin wall conduits and outlets to insure continuity in the system. Conduit installed in any slab construction shall be rigid threaded galvanized as well as all runs outside the building. All conduit subject to mechanical or chemical injury from external sources shall be rigid galvanized threaded conduit.

#### Cutting and Patching

Cutting and patching of existing conditions will be provided by the Electrical Contractor. Contractor is cautioned to note the several masonry walls and floor which he will have to pass through.

#### Boxes and Enclosures - Outlet Boxes

All outlet boxes shall be standard galvanized steel type, at least 1- $\frac{1}{2}$ " deep, single or gang style and size as required for conductors and to accommodate devices installed. Boxes shall be equipped with plaster ring or cover as necessary.

Exterior outlet boxes shall be hot-dip galvanized, malleable iron with gaskets, drilled and tapped to receive device or fixtures for the particular outlet.

#### Junction and Pull Boxes

Where necessary to terminate tap-off or redirect multiple conduit runs and for ease in pulling conductors, provide appropriately designed boxes. Boxes shall be code gauge galvanized sheet steel and shall have full access screw covers secured with corrosion-resistant screws. Covers shall be for flush or surface mounting as required. Weather-proof junction boxes shall be of the flanged type.

Box size shall be sized in accordance with NEC. Where intermediate supports are necessary because of box dimensions, provide removable cross brackets.

Boxes shall be supported independently of entering conduits and "accessible" as defined in NEC.

#### Raceways

Minimum size shall be 1/2" unless otherwise noted. Other sizes shall be as indicated on the Plans and/or as required by code for the number and size of conductors installed.

Rigid steel conduit and conduit fittings shall be hot-dipped, galvanized rigid steel with factory galvanized threads, conforming to Federal Specification WW-C581.

Electrical metallic tubing (EMT) shall be electro-galvanized, conforming to Federal Specification WW-C563. Couplings and connectors shall be of the threadless type specifically designed for the purpose with set screw fix.

Flexible metal conduit shall consist of spirally wound interlocking hot-dip galvanized steel strip of uniform width and thickness. It shall comply with current UL Standards for flexible steel conduit. Provide separate ground wire. Liquid-tight flexible conduit shall have an extruded moisture and oil-proof PVC jacket over galvanized steel flexible conduit. All fittings used with flexible metal conduits shall be approved for the purpose.

#### Description of Work and Locations

Furnish and install 100 AMP three pole circuit breaker sub-main industrial rated and service entrance panel in basement.

Furnish and install 100 AMP sub-feeder to new panel, located at equipment located, sub-feeder to be sized as per National Electrical Code.

Furnish and install three phase NLAB panel to suit service characteristics. Location of panel will be as directed by the Director.

Wire each piece of equipment, as listed in these Specs and/or shown on the drawings, with separate branch circuit protection using metal raceway and install wall receptacles.

Furnish and install for each piece of equipment the proper wall receptacle, cord and cap of proper capacity with grounding provisions.

The installation of all sub-mains, panels, feeders, branch circuit and receptacles shall be installed as per National Electrical Code.

Complete job to be either rigid conduit or EMT.

It will be necessary to take the primary load from the main power vault in the basement. Before proceeding with the work, the Electrical Contractor shall present to the Director, for his prior approval, a detailed drawing showing the route of the conduits from the vault to the circuit breakers. This drawing shall also indicate the type of material and sizes which will be used.

In addition to providing electrical power for all of the items listed and shown, provide the light fixtures and receptacles noted for the "Pub" structure

General Description

Item I

Walk-In Cooler - The contractor shall provide an electric mechanically refrigerated, all metal clad sectionally constructed, prefabricated Walk-In Cooler with Pre-Assembled Remote refrigeration system condensing unit operation. Approximate overall dimensions shall be 11' - 7" long, 6' - 9½" wide and 8' 6" high. It shall be a Bally Model. Refrigeration shall be designed for a +35° F. operating temperature. It shall consist of a ¾ H.P. Kraemer pre-assembled remote system. Electrical characteristics shall be 208 volt, 60 cycle, 3 phase, air-cooled and have a capacity of 6,040 BTU/HR.

NOTE: All miscellaneous refrigeration parts to be factory mounted and tested, including controls pre-wired at compressor. Any change from a Kraemer system will not be accepted, unless the bid is so identified and full description and literature of alternate equipment is submitted with the bid.

Walk-In Construction

Section Construction - Sections shall be made of 23" and 46" widths. They shall consist of interior and exterior metal pans precisely formed with metal dies and checked with gauges for uniformity. Metal shall be as described in Paragraph II D. Insulation shall be rigid urethane and shall be "foamed-in-place" to bind tenaciously to interior and exterior metal pans to form a rigid strong wall without wood or metal structural members. Section edges shall have tongues and grooves "foamed-in-place" to assure air-tight vapor-proof joints. Vinyl proof gasket at all joints.

Floor Sections - Construction of the floor sections shall be similar to all other sections but shall be made to withstand uniformly distributed floor loads up to and including 300 pounds per square foot. For extra bearing strength where loads may be concentrated, a 14 gauge metal interior floor shall be provided. See drawing #C-65-438 for details.

Section Fasteners - Walk-In sections are joined together with Bally "Speed-Lok" joining devices. Distances between locks does not exceed 46". Each locking device consists of a cam-action, hooked locking arm placed in one section, and a steel rod precisely positioned in the adjoining section so that by rotating the locking arm, the hook engages over the rod with cam action draws the sections tightly together. Both the locking arm and steel rod are housed in steel pockets set into the urethane insulation. These steel pockets are rigidly connected from one joining edge to the other joining edge of the same section by using 2" wide steel straps set into the insulation, forming perimeters of steel for extra strength. Locks are activated from inside the Walk-In, enabling sections to be erected tight against a wall. An aligning device is provided in at least one Speed-Lok per vertical section. Stainless Steel press-fit caps are provided to loose wrench holes. The required locking wrench is also supplied as part of the Walk-In.

Item #2 Rack for Walk-In Unit. This is to be approximately 10'-0" long 2'-0" wide. It shall be self supporting with one shelf at 5'-0" A.F. There shall be 6, 1½" pipe uprights 6'-0", with flanged base and capped top. The shelf shall be louvered and reinforced galvanized of not less than 18 gauge. The flanged bottoms are to be anchored to the floor.

At the top of the uprights, at the wall side, there shall be clamps bolted through the wall of the walk-in and through 10 gauge plates approximately 6"x6" on the outside of the wall. There shall be 3 such anchors.

This rack is intended to store "empties" on the 5'-0" shelf, and shall be of sufficient strength and rigidity to withstand the load and handling.

Item #3 Furnish and install complete the beer dispensing equipment as here-in-after listed. This is to have 3 separate barrel beer heads and blowers as indicated on the drawing.

(Note that it will require 3 separate holes through the masonry wall)

Install the barrel head beer dispensers so that the beer tap is 4'-0" above above floor. Coordinate the drain pans accordingly.

Except for the CO<sub>2</sub> tanks this system shall be complete and ready for tapping the kegs and drawing the beer.

The equipment to be furnished shall include as a minimum the following items as manufactured by the Perlick Company of Milwaukee, Wisconsin:

- 3, #3759 18" round barrel heads with one faucet
- 3, #C23590 wall drainers
- 3, #3812-1B through the wall air shaft with beverage lines
- 3, #550 beer connectors
- 1, #C27087 Golden gate tap
- 2, #C27091 Hoff-Stevens taps
- 1, #2928 CO<sub>2</sub> regulator
- 10 ft. #1392R air hose 5/16th."
- 1, #69A package of hose - clamps
- 1, #C22475 3 secondary regulators

Item #4 Soda System N. I. C.

However, Plumbing and Electrical roughing and final connections are to be part of this contract.

Item #5 Bottle Cooler

This is to be a Perlick Model #9277A, self contained unit. 78½" long - 1/3 H.P. Standard finish.

Item #6 Cash Registers N.I.C.

Item #7 Pop Corn Machine and Butter Dispenser

To be Star Model #59D, include one #177 Star Butter Dispenser

Item #8 Regrigerator

This is to be a Raetone Model #AR-22-S2 - Self contained single door unit

Item #9 Pizza Oven

This shall be a Baker's Pride Model #P-44. Same is to have 2 compartments with 2 decks in each compartment. Each compartment to be independent and to have a thermostate and heating range of 300° to 700° F. This shall be connected with cord and plug assembly with matching receptacle.

Item #10 Stand for Pizza Oven

This shall be an all welded 14 ga. 1" x 1" Stainless Steel angle frame top to receive the oven which is 31 3/4" W x 26 1/2"D. Stand is to be 34" high. Same is to have 18 ga. Stainless Steel, bottom and intermediate shelves. Mounted on Stainless Steel legs with adjustable feet.

Item #11 Table

6' - 0" x 2' - 6" x 2' - 10" High. 14 ga. Stainless Steel top with 4" raised back edge. Front and ends rolled with bull nosed front corners. Under shelf of 18 ga. Stainless Steel with back and ends turned up 1", front turned down 1" and back 1/2". Furnish one tool drawer with Stainless Steel face and removable die stamped galvanized pan.

Item #12 Microwave Oven

To be Hobart model #M 312T - one required (one future)

Item #13 Sink and Overshelf for Beer Pitchers

This is to be a 3 compartment unit with integral 24" drainboard. All N.S.F. approved with covered corners. Overall 96" x 27". Each compartment approximately 24" x 24" x 14". Fitted with 2" lever drains and with two (2) T. & S. combination wall faucets #B231.

Legs to be Stainless Steel with bullet feet. Mounted to the highback is to be a 16 ga. Stainless Steel louvered shelf with 1" raised lip at back and both ends. Shelf to be 8'-0" x 1'-0".

Shelf is to be mounted on 3 Stainless Steel brackets with tubular supports. The supports are to be reinforced through secondary tabs welded to the back of the highback. (To give the shelf stability). The shelf is to be so mounted as to pitch back (towards the wall) at about 15°.



Item #14 Hand Sink

To be a Seco Model #HS-15

Item #15 Furnish and erect complete the Beer Pub as per sketch enclosed. This is to be approximately 25'-6" x 6'-0" x 11'-0" High .

The exterior facing shall be of hand split "Shakes" of random sizes, the interior shall be faced with sheet rock boards not less than 1/2" thick, all properly seamed and taped. The ceiling shall be of similar sheet rock.

The basis structure shall be of standard wood framing with studs not over 16" on centers, studs to be 2" x 6".

There shall be 3 serving windows, two 5'-0" wide and one 3'-0" wide as shown. All shall be 4'-6" high. These windows shall be of 1/4" Plexiglass with wood frames.

They shall be so designed that the lower section shall open and fold back and up and be set into a securely locked position for serving. When the Pub is not in use the windows are to be folded down and provisions made for securely locking from the inside.

As indicated on the drawing, the sound and light projection room is to have two (2) double hung standard windows 3'-0" x 3'-1" placed 5'-0" above the floor. The exterior & interior of this projection room is to be the same as the rest of the Pub.

The raised floor is to be 3/4" plyscore. The steps are to be of quality fir.

The door leading to the Projection Room shall be "B" rated with matching keyed lock.

The serving counter in the Pub shall be 2'-0" wide at the front and about 9" at the side return. The top of this counter shall be formica, color as will be selected. The top shall have integral extensions through the pass windows, and the windows shall close on to the top.

This counter shall have full length bottom and intermediate shelves, painted with not less than two coats of washable enamel. There shall be a covered linoleum base strip where the counter meets the floor. (No undershelves at position of bottle cooler)

The Pub shall have approximately 16'-0" of four tube fluorescent light fixtures with reflector covers, connected on two switches so that either half or total light can be activated. The fixture shall be Lithonia Model #LB440A.

The projection room shall have one 4'-0" similar fixtures.

In the Pub, provide duplex electric receptacles for two cash registers, for one Popcorn machine, and one for the soda system.



Structural Work

Provide double face brick partitions at both ends of the passageway as shown on the plan. The brick shall match as closely as possible to existing brick. Where shown, furnish and install a 36" x 7'-0" door with steel frame.

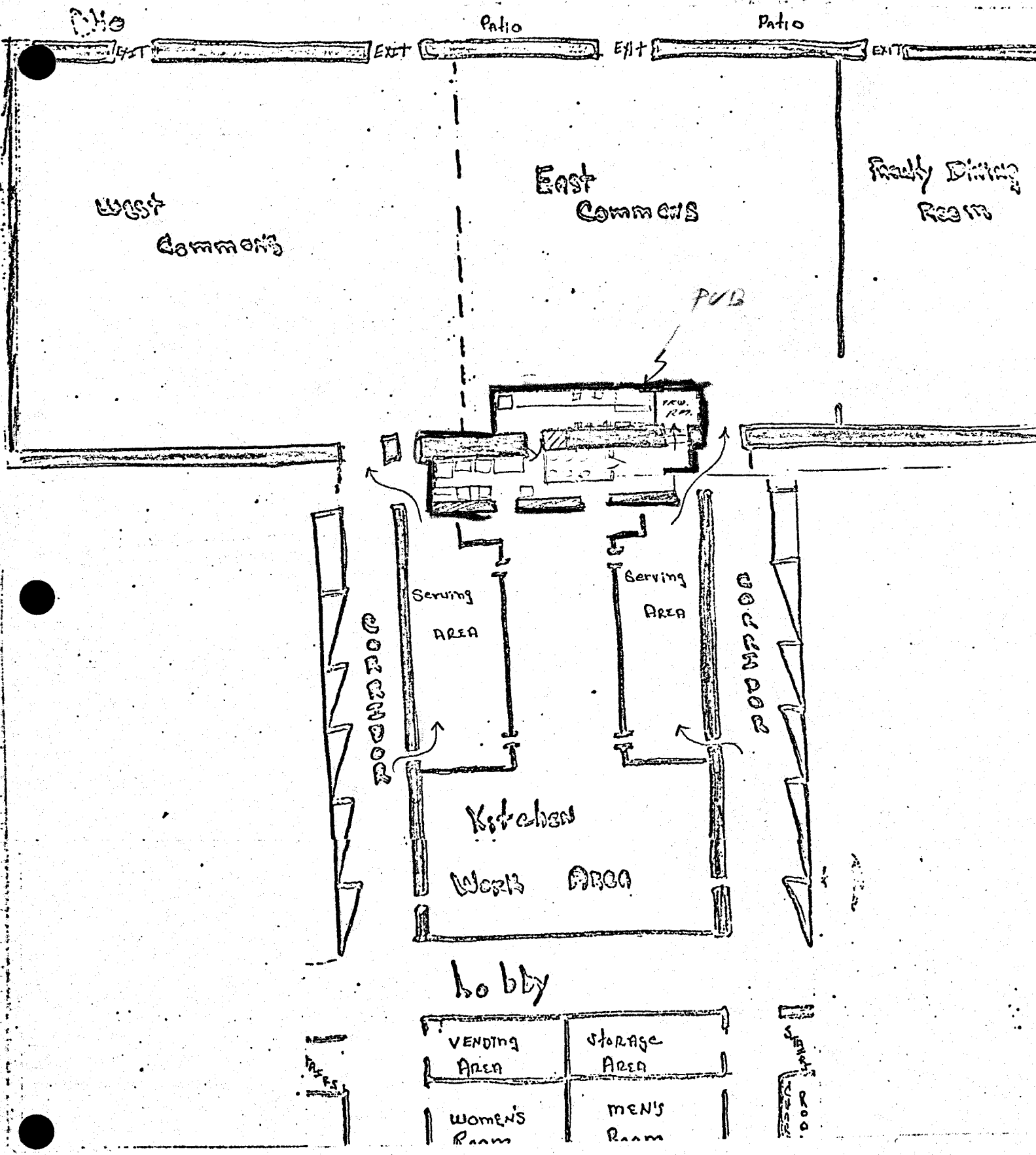
All doors shall be "B" rated and have heavy duty tumblar locks with matching keys.

Where shown extend double faced brick wall between the passageway and counter. The door is to be split "Dutch Door" with a shelf about 10" wide with rounded edges to permit serving of door.

Both upper and lower section of the door shall have an interlocking device. The lower section to have the tumblar lock keyed to the other doors.

The existing steel buck shall be altered or adapted to the installation of this new door.

This contractor shall provide the three holes through the wall for the beer lines.



*Planning  
Committee*

RESOLUTION

concerning

The Expenditure of Funds for the Construction  
and Equipping of a Facility to Sell Beer at  
Southern Connecticut State College

CAPS

April 2, 1976

on March 13, 1976,

WHEREAS, The Trustees for the Connecticut State Colleges, ~~have~~ authorized  
~~Maintenance and Repair~~ Southern Connecticut State College to apply to the State Liquor  
Control Commission for a <sup>permit</sup> license to sell beer, and

WHEREAS, the State Liquor Control Commission requires a special facility  
that meets its standards of security before approval of a li-  
cense to sell beer, and

WHEREAS, It has been estimated that the cost of constructing and equipping  
a facility, which meets this standard of security and which will  
enhance the services to be performed, will not exceed a total of  
\$35,190, be it therefore

RESOLVED, <sup>That</sup> The Trustees for the Connecticut State Colleges approve the  
expenditure of not more than \$35,190 from the Auxiliary  
Services Fund of Southern Connecticut State College for the  
construction and equipping of a facility to sell beer on the  
campus subject to the approval of the Commissioner of Public Works,  
and be it further

RESOLVED, That before such funds are expended a <sup>permit</sup> license to sell beer shall  
be obtained from the State Liquor Control Commission, ~~and be it~~  
~~further~~

RESOLVED, That the college be authorized to seek permission from the  
Commissioner of Public Works to direct and supervise the construc-  
tion of the facility complying with all applicable state pro-  
cedures. <sup>requirements</sup>, and be it further



STATE OF CONNECTICUT

BOARD OF TRUSTEES

FOR THE COLLEGES

P. O. BOX 2008

NEW BRITAIN, CONNECTICUT 06050

SUBJECT: Pub for Southern Connecticut State College

*Mr Busch:*  
1. call Pres. Jennings ask him about this proposal.  
2. Ask him if he wants this to go before the next Executive Committee meeting. If so we will need more detailed plans. JBF

Mr. Philip Brodsky of the staff of Southern visited the office and gave details on plans to accommodate a pub at the student center of the college. I reviewed the material. The cost of \$35,190 estimated for the project includes numerous pieces of equipment and cafeteria tables which are not part of the construction.

Strictly speaking about \$10,000 of the cost is for construction, including capentry, electrical work, and plumbing work. Another fixed piece of equipment, a walk-in package refrigerator, will cost about \$6,000 including installation.

The project is well below the \$50,000 level which would require the General Assembly to authorize funds. I called the Director of Real Assets of the Department of Public Works, Dennis Keefe, who told me that the only requirement for such a project is to send a memo asking permission to go ahead from the Commissioner of Public Works and to follow State procedures.

Recommendation:

The Trustees should authorize the building of the pub at Southern with construction and equipment costs not to exceed \$35,190 in all. Dr. Clow recommends that the college secure a beer license before proceeding with the actual expenditures and construction. It is possible that there could be local objections to such a pub which could rule out its establishment.

Perhaps this resolution could be introduced at the next meeting of the Board if Mr. McCraven was consulted.

The project involves extension fund monies and requires the Board's approval whether it involves less than \$20,000 or more.

*DS*