

MINUTES
LANCASTER COUNTY CORRECTIONAL FACILITY JOINT PUBLIC AGENCY (JPA)
COUNTY-CITY BUILDING, ROOM 112
555 SOUTH 10TH STREET
TUESDAY, MAY 31, 2016
1:00 P.M.

Present: Roma Amundson, Chair; Leirion Gaylor Baird; and Todd Wiltgen

Absent: Chris Beutler

Others Present: Dennis Meyer, Budget and Fiscal Officer; Brad Johnson, Interim Corrections Director; Lieutenant Ken Prey, Corrections Department; Cori Beattie, Deputy County Clerk; Ann Taylor, County Clerk's Office

The Chair called the meeting to order at 1:28 p.m. and welcomed Leirion Gaylor Baird to the Lancaster County Correctional Facility Joint Public Agency (JPA). **NOTE:** Gaylor Baird replaced Trent Fellers.

The location announcement of the Nebraska Open Meetings Act was given.

AGENDA ITEM

1 APPROVAL OF MINUTES OF FEBRUARY 23, 2016

MOTION: Wiltgen moved and Gaylor Baird seconded approval of the minutes of the February 23, 2016 meeting. Wiltgen and Amundson voted aye. Gaylor Baird abstained from voting. Beutler was absent. Motion carried 2-0, with one abstention.

2 ELECTION OF OFFICERS

Dennis Meyer, Budget and Fiscal Officer, said the Chairs of the County Board and City Council have traditionally served as Chair and Vice Chair of the JPA, respectively.

MOTION: Wiltgen moved and Gaylor Baird seconded to appoint Roma Amundson Chair of the Lancaster County Correctional Facility Joint Public Agency (JPA). Wiltgen, Gaylor Baird and Amundson voted aye. Beutler was absent. Motion carried 3-0.

MOTION: Wiltgen moved and Amundson seconded to appoint Gaylor Baird as Vice Chair of the Lancaster County Correctional Facility Joint Public Agency (JPA). Wiltgen, Gaylor Baird and Amundson voted aye. Beutler was absent. Motion carried 3-0.

3 KITCHEN OVENS

Meyer said, since moving to quarterly meetings, the Joint Public Agency (JPA) has approved quotes for products or services that are anticipated to be received prior to the next quarterly meeting so payment is not delayed. He noted the Corrections Department has received a quote for new kitchen ovens.

Brad Johnson, Interim Correction Director, said the kitchen ovens that were purchased when the Lancaster County Adult Detention Facility (LCADF) was built did not meet quality expectations and have required frequent repairs. He said they have received a quote to replace the equipment with an updated model.

Amundson asked whether the ovens were under warranty. Lieutenant Ken Prey, Corrections Department, said the company that provided the first two ovens is bankrupt. He said those ovens were purchased in 2009 and were stored until the facility opened in July, 2013. Prey said the ovens had a lot of problems and another oven was added in November, 2013. There have also been significant problems with that oven and the company recently replaced that oven under terms of the warranty. He said the County Attorney's Office issued a legal opinion that indicated the County's claims regarding the 2009 model ovens likely would not hold up and suggested that Corrections try to "strike the best deal possible" to get replacement ovens. Prey said Corrections would like to purchase three new ovens and presented a quote in the amount of \$70,275.06 from Kain-McArthur, Inc. for Cleveland Convotherm ovens (Exhibit A), noting the quote amount is less than dealer cost. He added these ovens will work with existing trolley equipment.

Wiltgen asked Prey whether they have experienced any problems with the replacement oven. He said it is operating well right now but expressed concern it could have issues in the future. Prey said they have space for four ovens and will rotate their use to extend their life.

Amundson asked whether they will receive a better rate if they purchase three ovens. Prey said he will check.

Gaylor Baird asked whether the Purchasing Department assisted with the bid. Meyer explained there is only a sole source for the equipment so there isn't a need for a request for proposal (RFP). He said they will check with the County Attorney's Office to make sure they do not have any concerns with proceeding in this manner.

Gaylor Baird asked whether a additional provision could be added to the contract to extend the warranty period, based on the history of issues with the equipment. Meyer said he will relay that suggestion to the County Attorney's Office. Wiltgen asked whether the provider offers any type of service plan. Prey said they could try to negotiate that as well.

MOTION: Wiltgen moved and Gaylor Baird seconded to authorize the purchase of the three (3) kitchen ovens provided in the quote.

Gaylor Baird asked if they intend to pursue a claim. Prey said there is no recourse at this point.

ROLL CALL: Gaylor Baird, Wiltgen and Amundson voted aye. Beutler was absent. Motion carried 3-0.

4 APPROVAL OF CLAIMS PROCESSED THROUGH MAY 24, 2016

Meyer noted payments in the amount of \$946.00 to Lyon, LLC out of the bond proceeds/District Energy Corporation (DEC) reimbursement and to Wells Fargo in the amount of \$1,049,502.50 for an interest payment on the bonds. He recommended adding the quote for the kitchen ovens to the list of claims. There was no objection to doing so.

MOTION: Gaylor Baird moved and Wiltgen seconded approval of the claims. Gaylor Baird, Wiltgen and Amundson voted aye. Beutler was absent. Motion carried 3-0.

5 PUBLIC COMMENT

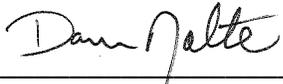
There was no public comment.

6 SETTING OF NEXT MEETING

The next meeting will be held at 1:00 p.m. on August 30, 2016.

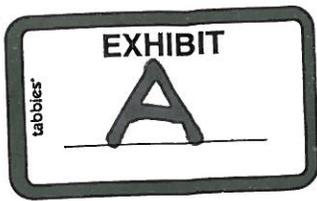
7 ADJOURNMENT

MOTION: Wiltgen moved and Gaylor Baird and seconded to adjourn the meeting at 1:48 p.m. Wiltgen, Gaylor Baird and Amundson voted aye. Beutler was absent from voting. Motion carried 3-0.



Dan Nolte
Lancaster County Clerk





Kain McArthur

FOODSERVICE SOLUTIONS GROUP

Quote

Project:
Lancaster Correctional C4 Series
Combi Oven

From:
Kain-McArthur, Inc
Matt Swain
2000 E. Prairie Circle
Olathe, KS 66062-
matts@kainmcarthur.com

05/27/2016

Quote: 15817

Job Reference Number: 1886

Item	Qty	Description	Net	Net Total
1	3 ea	COMBI OVEN Convotherm Model No. C4 ET 20.20GS Convotherm Combi Oven/Steamer, roll-in, gas, boilerless, (20) 18" x 26" full size sheet pan or (40) 12" x 20" x 1" hotel pan capacity, 9" easyTouch control panel, 20 stages each & 399 cooking recipes storage, (4) cooking modes: hot air, steam, combi-steam & retherm, multi-point core temperature probe, five-speed auto reversing fan, anti-microbial hygienic door handle, pull-out spray hose, includes: (1) CSRT2020-4 roll-in trolley, stainless steel construction, 1.0 kW, 120v/60/1-ph, 10.6 amps, 218,400 BTU, cULus, NSF	\$22,623.33	\$67,869.99
	3 ea	12 month parts and labor warranty and second 12 month parts only warranty, standard		
	3 ea	Gas type to be specified		
	3 ea	CACK ConvoClean "Hands Free" automatic cleaning system, comes with: (1) 10 liter ConvoClean, (1) 1 liter ConvoCare and set of connectors and hoses		
	3 ea	DD-F Disappearing Door, for EasyTouch 20.20	\$439.95	\$1,319.85
	3 ea	A water analysis is required for the proper selection of a water treatment system.		
	2 ea	CWT-06 Claris Water Treatment System, includes (1) pre-filter, (1) Claris X-Large steam system, (1) Claris flow meter, and (1) water test kit (see water quality requirements on spec sheet)	\$542.61	\$1,085.22
ITEM TOTAL:				\$70,275.06
Total				\$70,275.06

Working together we all succeed

This quote has been prepared with information provided to our office. Kain-McArthur or our factories will not be responsible for any item or accessory not included on quote. KEC has the responsibility of verifying information and specifications. Please let our office know in writing of any changes that need to be made prior to submittal.

Acceptance: _____ Date: _____

Printed Name: _____

Project Grand Total: \$70,275.06

Convotherm 4 – Designed around you

Listening carefully to you, the customer, we have developed the Convotherm 4 around your needs in the kitchen. The two control-panel designs - easyTouch and easyDial™ - give you the degree of control you require from full automation to maximum customisation. The aim of both is to deliver the functions you need in a user-friendly design.

Page 8-9

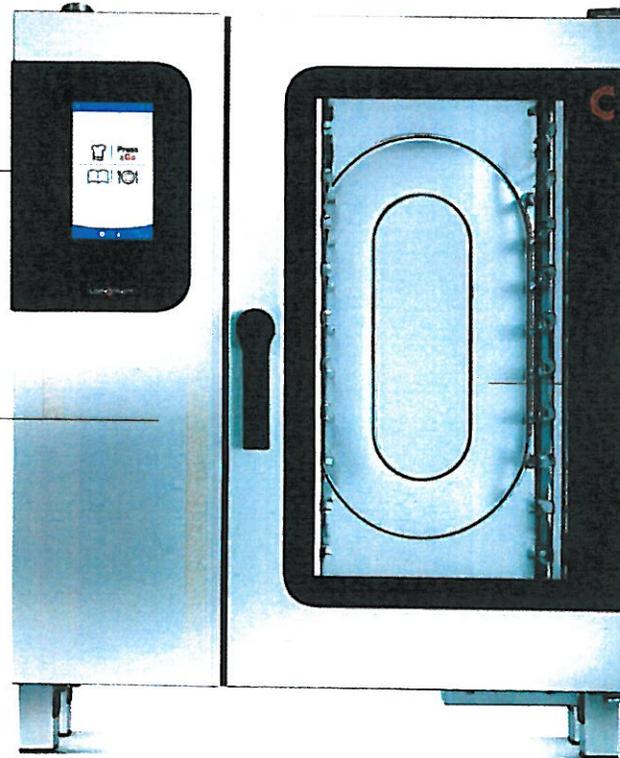
Redefined: clear design meets functionality

The new Convotherm 4 design is also ideal for "front-of-house cooking". Developed in strict adherence to the principle of "form follows function", clear aesthetics are combined with a new dimension in intuitive operation and straightforward servicing.

Page 14-15

The new standard in flexible, reliable cleaning

ConvoClean+ and ConvoClean have been developed to deliver maximum flexibility with minimum consumption. Strictly fully automatic: avoids any contact with chemicals when starting the cleaning process. With a new range of operating functions and a single dosage option, these cleaning systems can satisfy absolutely every user profile.



Page 16-17

Lower operating costs while helping the environment

Every watt and litre count. The Convotherm 4 represents a new class of energy efficiency and water consumption compared with the previous P3 model. Using hydroelectric power and heat produced from biomass for production at our Egfling site sends the clear message that for us, sustainability starts back at the factory.

Page 11

Your cooking results in focus

The legend lives on! The Advanced Closed System+ (ACS+) offers perfection in the 3rd generation. It delivers the ultimate in even cooking and baking, with results always optimised to your requirements.

Cleveland

COMBI OVEN-STEAMER

Project _____
 Item _____
 Quantity _____
 FCSI Section _____
 Approval _____
 Date _____



Featuring the
"Advanced Closed System +3"

MODEL: OGB-20.20

CAPACITY: Twenty (20) - 18" by 26" by 1" full size sheet pans* or
 Forty (40) - 13" by 18" by 1" half size sheet pans* or
 Forty (40) - 12" x by 20" by 2 1/2" steam table pans
 *On wire racks. Additional wire racks required for maximum capacity.

GAS Fired – with Steam Generator

Cooking Modes:

- Hot Air
- Retherm
- "Delta T" slow cooking
- Steam
- "Cook & Hold"
- "Crisp & Tasty"
- Combi

Cleveland Standard Features:

- "Advanced closed system" with "Crisp & Tasty" de-moisturizing feature
- High efficiency, power burner heating system for hot air and steam generator saves energy and provides fast heat up times
- Fully insulated steam generator and cooking compartment for maximum energy savings
- Polished cooking compartment with coved corners for easy cleaning
- Ten (10) 26" x 20" wire shelves
- Hinged fan guard and hinged removable pan racks
- Two (2) speed auto reversing convection fan for even heat distribution
- Space saving, easy to close "Disappearing Door"
- Door latch with safety vent position and wear-free door switch
- Vented, double glass door with integrated door stop
- Trolley with self draining condensate drip pan
- Easy to change, press-fit door seal
- Oven light with shock resistant safety glass
- Multipoint core temperature probe
- Easy to use electronic controls for all operational functions
- Self diagnostic system with full text message display
- Easy to understand menu icons with bright graphics display
- User friendly selector dial
- Exclusive "Smart Key" for selecting option settings
- Digital controls for temperature, time and core probe settings
- Eight (8) "Press & Go" one step, recipe start buttons
- Cook book library for up to 250 stored recipe programs, each recipe capable of 20 steps
- RS 232 connection for controlling one unit with a PC (personal computer)
- Memory module automatically saves unit settings and recipes
- Manual program override feature for operational settings
- Smooth action hand shower for compartment cleaning

Gas Fired Steam Generator

- Quiet, high efficiency, power burner heating system
- Built-in automatic rinse system
- Automatic fill and water level control
- Automatic generator drain



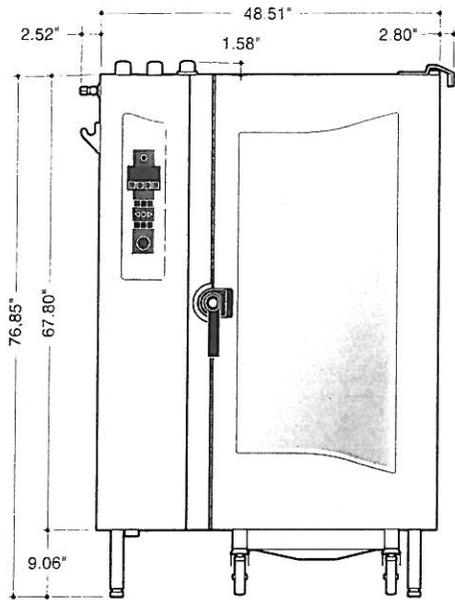
Short Form Specifications

Shall be Cleveland Model: OGB-20.20 Combination Convection Oven / Steamer with simple to operate electronic programmable controls for Hot Air, Convection Steam, and Combination cooking modes, "Cook & Hold" and "Delta T" slow-cooking capabilities, "Advanced Closed System" with "Crisp & Tasty" de-moisturizing feature. Multiple cooking stage programs, stored recipe library, multipoint core temperature probe, "Press & Go", one-step recipe start buttons, "Smart Key" for selecting option settings, Two (2) speed auto reversing convection fan. Quiet, high efficiency power burner heating system; steam generator with automatic drain. "Disappearing Door". Capacity for twenty (20) 18" x 26" full size sheet pans, or forty (40) 12" x 20" x 2 1/2" pans.

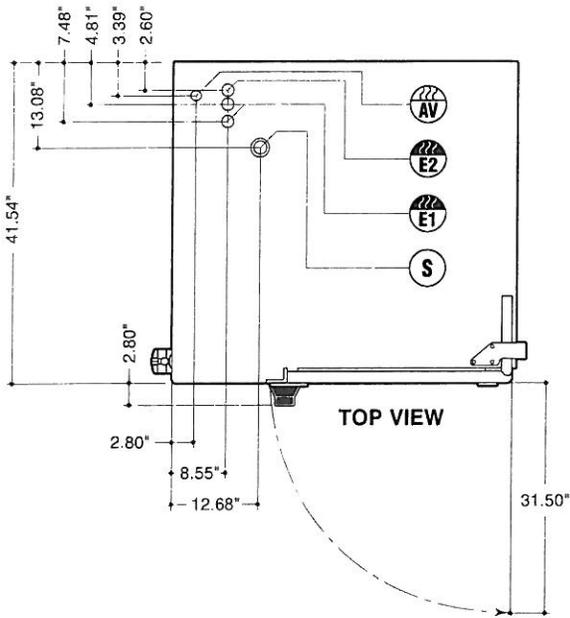
Options and Accessories

- ConvoClean hands free automatic compartment washing system
- PC-HACCP software for establishing "HACCP controls" and automatic documentation of the cooking process
- Universal pan-rack system to hold full size sheet pans without the use of wire shelves
- Lockable cover over operating controls for prison installations
- RS 485 connection for networking and controlling up to 32 units with a personal computer
- Propane gas option
- Pan rack with trolley
- Plate rack with trolley for banquet operations
- Thermal cover for plate or pan rack
- ConvoClean compartment cleaning solution
- ConvoRinse compartment rinse cycle solution
- "Dissolve" generator descaling solution
- Chicken Grill Rack
- 12" x 20" Wire Baskets for frying products
- Additional 26" x 20" Wire Shelves
- Pre-heat bridge
- Kleensteam II Water Filters

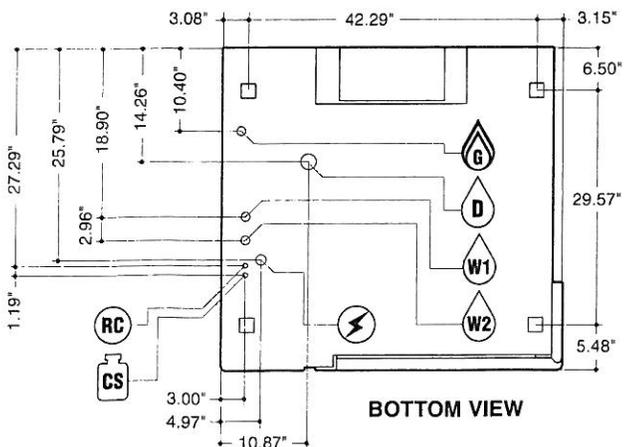
SECT. IIA PAGE 27
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FRONT VIEW



TOP VIEW



BOTTOM VIEW

NOTES:

Cleveland Range reserves right of design improvement or modification, as warranted. Many regional, state and local codes exist and it is the responsibility of the owner and installer to comply with the codes. Cleveland Range equipment is built to comply with applicable standards for manufacturers.

The "Advanced Closed System" offers the following advantages:

- Saves energy
- Automatic moisture level adjustment
- Low heat and steam emission to the kitchen
- Automatically regulated steam injection
- Enables immediate change into the steam mode
- "Crisp & Tasty" demoiseurizing function

Model: OGB-20.20

Pan Capacity [Unit (trolley) has 20 slide rails at 2.64" (67mm) apart]:

- 20 (20" x 26") full size wire racks
- 20 (18" x 26") full size sheet pans - on wire racks
- 40 (13" x 18") half size sheet pans - on wire racks
- 40 (12" x 20" x 2 1/2") steam table pans
- 40 (12" x 20" x 1") steam table pans
- 40 (12" x 20") frying baskets - (no wire racks needed)

For Banquet Operations: Optional Plate Rack holds 98 plates

Unit Dimensions: Width - 53.83", Depth - 44.34", Height - 78.43"

Shipping Dimensions: Width - 60", Depth - 50", Height - 86" (including packaging)

Shipping Weight: 970 Lbs (including trolley)

Required Clearances: Rear - 2", Left Side - 4", Right Side - 2 1/2"

- Allow for sufficient distance if a "high heat source" (i.e. Broiler) is located next to the unit.
- Allow for sufficient clearance on left side for service access (contact the factory service department for recommendations).
- Installation must comply with all local fire and health codes.

Agency Approvals: UL - Gas, UL - Sanitation (NSF Standards)



Electrical Requirements: 120 volt, 22.5 amps, 60 Hz, single phase
Do not connect to a G.F.I. outlet



Gas Connection: 1" NPT
Gas Type: Natural Gas (Propane optional)
Gas Flow Pressure: Natural Gas - Min. 5.5" WC / Max. 14" WC
Propane Gas - Min. 11" WC / Max. 14" WC
Total Connected Load: 265,500 BTU (239,000 BTU Propane)
Steam Generator: 132,700 BTU (119,000 BTU Propane)
Hot Air: 265,500 BTU (239,000 BTU Propane)

Water Connections: Cold Water (drinking water quality)
Flow Pressure: 30 - 60 PSI
Water Inlets: 3/4" GHT-F (Female Garden Hose Connection)



Treated Water for Steam Generator



Untreated Water for Condenser and Hand Shower



Drain Connection: 2" Tube

Venting: Exhaust Hood required



Gas Exhaust for Hot Air Heating



Gas Exhaust for Steam Generator



Air Vent



*Connection for Cleaning Solution



*Connection for Rinse Cycle



Low Pressure Safety Valve

*Available as an option



Companion Holding Cabinet
for 20.20 series Convothem by Cleveland



Project _____
Item _____
Quantity _____
FCSI Section _____
Approval _____
Date _____



MODEL: HCDH-20.20

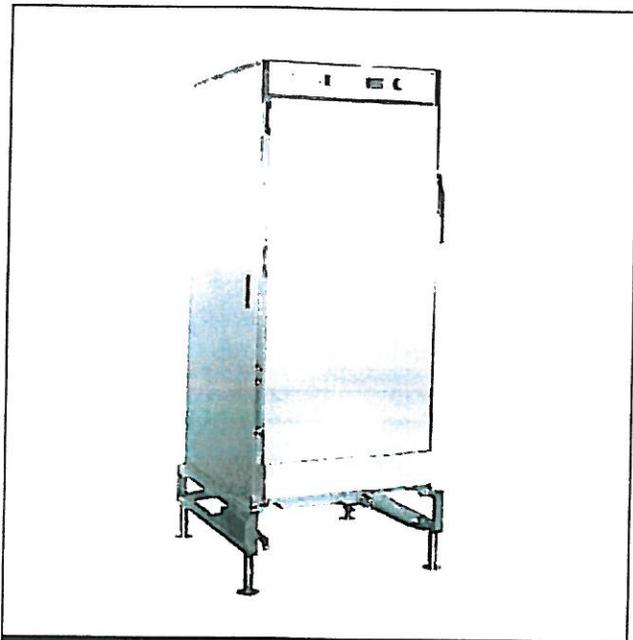
**INSULATED STAINLESS STEEL
HOLDING CABINET**

Cleveland Standard Features:

- Fully insulated holding cabinet keeps prepared foods at serving temperatures.
- Removable top mounted power unit with controls.
- Powerful, yet efficient, 2000 Watt heating system maintains the right temperature to properly hold products. Temperature range up to 200°F (93°C).
- Control panel has electronic temperature control with easy-to-read digital temperature display; self-contained power top allows interior of cabinet to be hosed-out during cleaning.
- Internal framework of 18 gauge stainless steel for structural rigidity.
- Stainless steel interior and exterior.
- Field reversible stainless steel insulated door prevents temperature loss.
- Smooth interior coved corners prevent food particle/grease buildup.
- Heavy-duty inboard mounted door hinges.
- Standard door hinging is left (field reversible).
- High temperature ceramic magnetic latch with composite, anti-microbial handle for "easy open"; twistlock catch secures door during transport. Latches and hinges mounted inboard.
- Accommodates one Convothem 20.20 roll-in trolley (must be purchased separately).
- Equipped with adjustable heavy duty stainless steel legs for stationary installation or with optional casters for providing mobility when loaded.

Options and Accessories

- Dutch doors (HC-DD)
- Large window door (HC-WD)
- Window in dutch door (HC-DDW)
- Shelf roll-in trolley (CSRT-2020)
- Full size (20" by 26") wire racks (CWR-20) for shelf roll-in trolley
- Plate roll-in trolley (CPRT-2020)
- Heavy duty casters for ConvoHold, 2 rigid, and 2 swivel with brakes (HC-5CA)

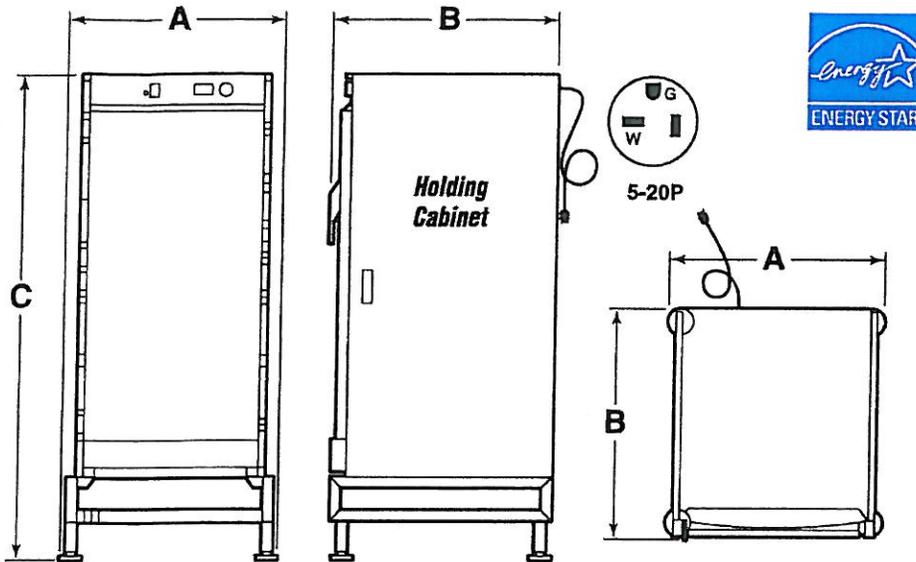


Short Form Specifications

Shall be Cleveland Model. HCDH-20.20 Insulated Roll-In Heated Holding Cabinet. All stainless steel interior and exterior construction. Stainless steel field reversible door. Unit to be fully insulated on sides, door and top. Interior coved corners. Hose out cleaning capability. 2000 Watt, 125 Volts power unit; Capacity for (1) Convothem 20.20 Roll-In Trolley. Cabinet supplied with 6" adjustable stainless steel legs with flanged feet. UL, UL Sanitation and CUL Listed and Energy Star approved.

- 208 volt, single phase service (HC-VOS208-1), standard voltage is 120, single phase
- 240 volt, single phase service (HC-VOS240-1)





Power Requirements:

- 2000 Watts, 125 Volts, 60 Hz., single phase, 16 Amps., 20 Amp. Service.

Power Unit Components:

- Removable (with tools) top mounted power unit with controls.
- Electronic temperature control with digital display.
- Power light.
- Rocker type ON-OFF switch.
- 10' long power cord with plug and cord hanger.
- Two 1000 Watt heaters.
- Two Blower motors.
- Vent fan.

Model	Capacity	Dim.			Inside Dimensions			Weight		
		IN	MM	Width	Depth	Height	Width	Depth	Height	LBS
HCDH-20.20	1 ROLL-IN TROLLEY	IN	36.00	39.25	80.75	27.00	34.38	58.50	LBS	337
		MM	915	997	2051	686	873	1486	KG	153

Shelf Roll-In Trolley - Optional

Model #	Dimensions (inches)						
	A	B	C	D	E	F	G
CSRT-2020	23.18	72.95	21.65	29.13	25.75	7.20	29.03
Shelf Capacity		20 (18" by 26" full size sheet pans)					

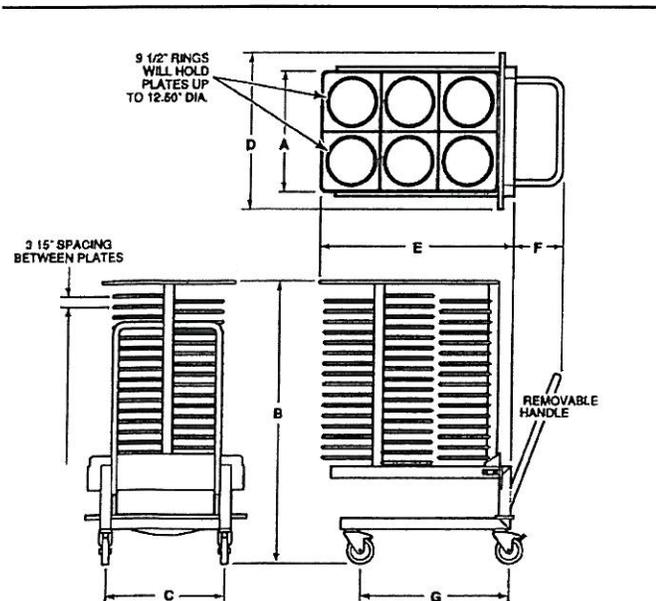
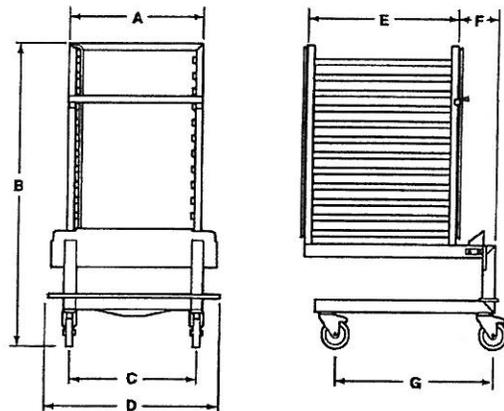


Plate Roll-In Trolley - Optional

Model #	Dimensions (inches)						
	A	B	C	D	E	F	G
CPRT-2020	24.21	72.76	21.65	29.13	36.00	13.5	29.02

Plate Capacity*	
CPRT-2020	up to 98

* Holds plates up to 12" dia.

NOTES:

Cleveland Range reserves right of design improvement or modification, as warranted. Many regional, state and local codes exist and it is the responsibility of the owner and installer to comply with the codes. Cleveland Range equipment is built to comply with applicable standards for manufacturers.



COMBI OVEN-STEAMER Options & Accessories

Project _____
 Item _____
 Quantity _____
 FCSI Section _____
 Approval _____
 Date _____



Trolley Systems for Floor Models

Shelf Roll-In Trolley

Model #	Description
CSRT-1220	for model 12.20
CSRT-2020	for model 20.20

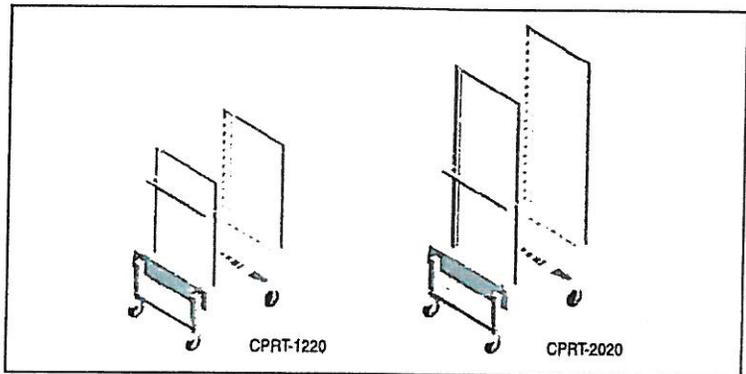
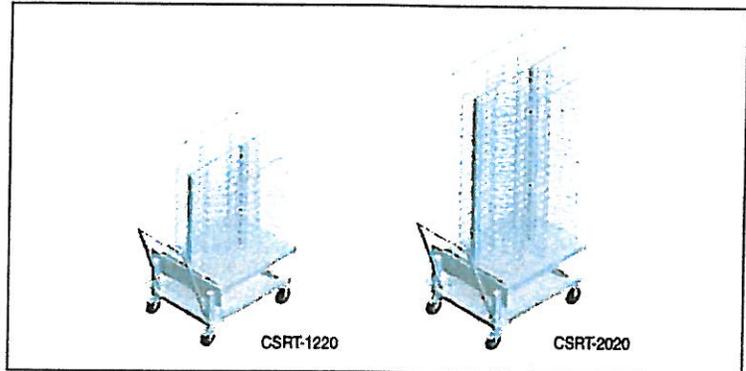


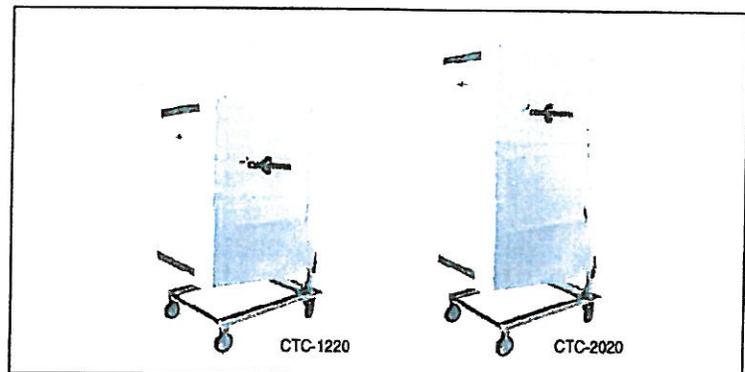
Plate Roll-In Trolley

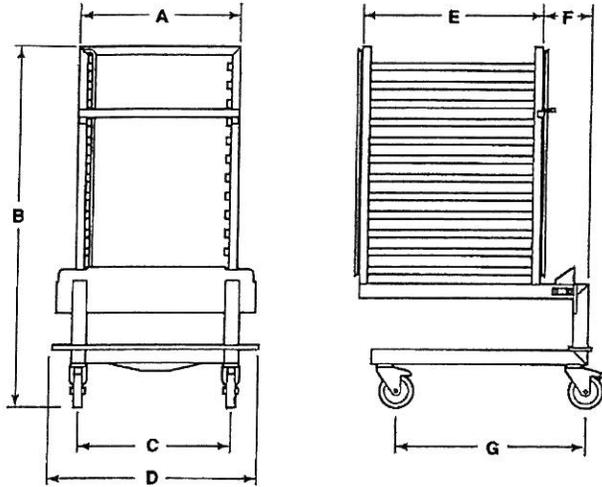
Model #	Description
CPRT-1220	for model 12.20
CPRT-2020	for model 20.20



Thermal Cover (for Plate Roll-In Trolley & Shelf Roll-In Trolley)

Model #	Description
CTC-1220	for model 12.20
CTC-2020	for model 20.20





Shelf Roll-In Trolley

Model #	Dimensions (inches)						
	A	B	C	D	E	F	G
CSRT-1220	23.18	52.00	21.65	29.13	25.75	7.20	29.03
CSRT-2020	23.18	72.95	21.65	29.13	25.75	7.20	29.03

Shelf Capacity	
CSRT-1220	12 (18" by 26" full size sheet pans)
CSRT-2020	20 (18" by 26" full size sheet pans)

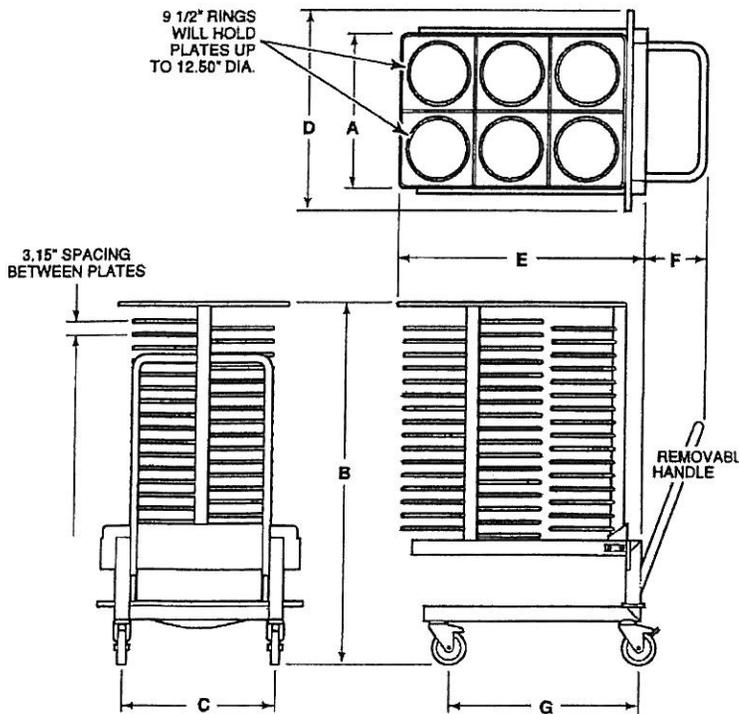


Plate Roll-In Trolley

Model #	Dimensions (inches)						
	A	B	C	D	E	F	G
CPRT-1220	24.21	51.99	21.65	29.13	36.00	13.50	29.02
CPRT-2020	24.21	72.76	21.65	29.13	36.00	13.50	29.02

Plate Capacity*	
CPRT-1220	59
CPRT-2020	98

* Holds plates up to 12.50" dia.

NOTES:

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