

**RESPONSIBILITY SCHEDULES**

SEE MECHANICAL AND ELECTRICAL DOCUMENTS FOR ADDITIONAL RESPONSIBILITY REQUIREMENTS

**CRITICAL BID / CONSTRUCTION NOTICE TO GENERAL CONTRACTOR**

\* COORDINATE ALL INTERIOR TENANT PACKAGE CONSTRUCTION WORK WITH THE LUCKY'S CONSTRUCTION MANAGER. VERIFY ALL ITEMS LISTED ON RESPONSIBILITY SCHEDULES.

The General Contractor for this project is responsible for the overall coordination and administration of all work that is represented in this responsibility matrix, regardless of whether or not the associated vendor, supplier, or subcontractor has been hired by Lucky's or by the General Contractor

Project	The Promenade at Naples	4/25/2018	Includes Schedules & Materials by Lucky's	Includes Schedules & Materials by Millwork Contractor	Includes Schedules & Materials by Millwork Contractor	Includes Schedules & Materials by Millwork Contractor	Includes Schedules & Materials by Millwork Contractor	Includes Schedules & Materials by Millwork Contractor	Includes Schedules & Materials by Millwork Contractor	Note:
1	Millwork - Checkout Lane/Registers									1,3,5
2	Millwork - Wood Fixtures									1,3,5
3	Storefront Auto-Doors (GC provides power and conduit for burglar alarm)									6
4	Interior Décor Signage									1
5	Epoxy Floor Coating. Provide alternate bid for Quarry Tile (see plan for limits)									1
6	Stained/Polished and Sealed Concrete Floor Finishes									1
7	Displays & Grocery Shelving									3
8	Safe									1,2
9	Interior Wood Shelving in Safe									1,2
10	Baby Changing Station									5
11	Office Counter Tops & Shelves									3
12	Cafe Countertops - Juice Island Countertops - Grab & Go Countertops									3
13	Back Room Shelving - (U-Boats & Metro) assembly by NSO									2
14	Stainless Steel Multi-Compartment Sinks - including Faucets - Assembly and install by GC									1,2,6
15	Stainless Steel Single-Compartment Sinks - including Faucets - Assembly and install by GC									1,2,6
16	Stainless Steel Sink in Community Room and Break Room									1,6
17	Stainless Steel Trim (bakery soffits, bakery ovens, corner guards etc.) Part of \$12k allowance									4
18	Wall Support Blocking									5
19	Toilet Room Accessories (paper towel, toilet paper, soap dispensers and sanitary napkin disposal)									2,3
20	Restroom Fixtures (lavatories, hand sinks, mirrors, grab bars, partitions)									5
21	Clipboard Hooks, T-Bars at Apothecary/Frozen Foods/Wine, Coat Racks, Restroom/Community Room/Break Room art work, drying racks									2,5
22	Prep Room Tree Standing Wire Shelving - assembly by NSO									2,6
23	Chemical Sanitization Systems									6
24	Produce Misting System									2,6
25	Refrigeration Systems - Equipment									2,6
26	Refrigeration Cases									2,6
27	Cooler and Freezer Boxes									6
28	Scissor Lift / Dock Leveler - Existing to be removed and re-furbish									6
29	not used									6
30	HVAC Roof Top Units - Vendor, Seasonal and Captive Air Hoods and Roof Top Equipment									1,6
31	Captive Air Hoods and Roof Top Equipment									1,6
32	Restroom Exhaust									6
33	Rack Room Exhaust (make-up air) Complete									6
34	Rack Room Motorized Blower Complete									6
35	Ansul Hood Fire Suppression System (electrical fire alarm by General Contractor)									1,6
36	Air Curtains at Produce Entry/Exit Doors									6
37	Air Curtains at Loading Dock									6
38	Electrical Gear - Main Gear									1
39	Electrical Panels - New and Supplemental									1
40	Lighting Fixtures (including drive chatters, aircraft cable, etc.)									1
41	Voice / Data / Sound Systems (install by General Contractor in furred out walls only)									1
42	Security Systems (install by General Contractor in furred out walls only) - Vendor: Stanley									1
43	CCV System (conduit by General Contractor in furred out walls only)									1
44	Cove Base - Sales Floor - Millwork/Wood Fixtures									3
45	Wood and 2" x 8" PT Lumber Base Horizontal Protection in Back of House									3
46	Low Voltage Refrigeration Control Systems - Conduits and Communication Wiring									6
47	Low Voltage Refrigeration Control Systems - Computer and Control Boards									2,6
48	Electrical Wiring of Refrigerated Cases									2,6
49	All Equipment and Material Deliveries and Handling and installation Unless Otherwise Noted									2
50	Security Guards on Crusty Bread and Pizza									1
51	Doors and Hardware - Outlined on Door Schedule and in specifications									7
52	Installation of Operations Miscellaneous Items - 2 Qualified Carpenters for 5 Days @ Second week of NSO									3
53	Corrugated Metal and Associated Trim									3
54	All FRP and Associated Trim									3
55	All Painted Surfaces - Not equipment or millwork									3
56	Beetle Kill, reclaimed oak and butcher block									3
57	Fire Alarm System - Rough in by GC									6
58	Exterior Signage (Includes interior meat department and kitchen sign)									6
59	Trash Compactor and Chute									6
60	Traffic Doors									6
61	Cooler Box Windows									6
62	Dishwasher									6
63	Bakery Rack Oven and Proofers									6
64	Gas/Electric Range assembly and placement by GC									6
65	Chaf Broiler assembly and placement by GC									6
66	Fryers assembly and placement by GC									6
67	Rotisserie Oven assembly and placement by GC									6
68	Mixer/Grinder/Meat Saw assembly and placement by GC									6
69	Ice Machine assembly and placement by GC									6
70	Pizza Display and Crusty Bread Counter									3
71	Wood Crates/Bins/Barrels									3
72	Produce Bins and Tables									3
73	Sky lights and curbs									3
74	Bug Zappers									3
75	Baler									3
76	Trade Fixtures									6
77	Test and Balance									6
78	Commissioning									6
79	Display Cases and Tables									3
80	Indoor and Outdoor Furniture									3
81	Check Stand Merchandisers									3
82	Drink Boxes									3
83	AirFlo merchandising system at Produce									3
84	Mats									3
85	Shopping Carts									3
86	Trash Receptacles									3
87	Sinks									3
88	Overhead Garage Doors									3
89	Restroom Signage									3
90	Dumpsters During Set-Up 30 Yd (Provide Allowance for 5 pulls)									3
91	Wall Mounted Shelving - Blocking by GC									3
92	Bike Racks									3
93	Cart Corrals w/trash cans									3
94	not used									6
95	RO System									6
96	Heat Reclaim Tank									6
97	Automated Sign Pipe @ Cafe Wall									6
98	not used									6
99	Wood slats on Cafe Wall									3
100	TV's w/swivel mounts at Cafe									3
101	Produce Bag holders and crouton holders									3
102	Cafe Shadowbox									3
103	SS Tables									3
104	Lock Change Out - LockNet									7

Note:  
 1 GC to complete installation and final connections so as to make the equipment operational.  
 2 GC shall accept delivery of owner provided materials & shall notify Lucky's Market representative of damaged or missing equipment immediately upon delivery.  
 3 By Lucky's Millwork sub-contractor  
 4 By Allowance  
 5 Blocking by General Contractor  
 6 General Contractor to provide water, drain and power  
 7 General Contractor to coordinate core change with Lock-Net. All lockset cores to be compatible with Schlage SIFC cores.  
 8 Assembly by Others as Required  
 General: Refer to mechanical, electrical, plumbing and refrigeration drawings for supplemental Responsibility Matrix's and Notes.

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PERMIT ISSUE  
 MAY 7, 2018  
 BID ISSUE 05/07/18  
 STORE NUMBER  
 57  
 WD PROJECT NUMBER  
 LKYUF0011

**G0.1.1**

**RESPONSIBILITY SCHEDULES**

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**Order Plans @**

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