

## INFORMAL BID #FUSE LINK INSPECTIONS

STEPHEN F. AUSTIN STATE UNIVERSITY IS SEEKING INFORMAL BIDS FOR FUSE LINK INSPECTIONS for the period of 12/15/2023 – 12/14/2024 with the option to renew for one year after the initial year ends on 12/14/2024.

Stephen F Austin State University in accordance with NFPA 96 Chapter 11.2, Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations – Is seeking bids for Semi-Annual Inspections, Testing and Maintenance of Fire Extinguishing Fuse Link Systems, in the food service areas on the university campus, mobile food truck and outlying university campus areas in accordance with the specifications and terms and conditions herein.

Please quote pricing as listed below. Please note that if a site visit is needed, please reach out to Greg Moore, Assistant Director for Environmental Health, Safety and Risk Management, 936.468.6034 or email him at [Gregory.Moore@sfasu.edu](mailto:Gregory.Moore@sfasu.edu).

Vendor Name: \_\_\_\_\_ Vendor Contact: \_\_\_\_\_

Contact Email and Phone Number: \_\_\_\_\_

Hood Information	Price		
Safety Department – Semi-Annual Chemical Storage-Ansul I-101 ABC, 16-gram cartridge with 280-degree Fuse link		<b>Total Fuse Links</b>	
College of Education (COE) Annex – Semi-Annual-Range Guard 4 gallon		<b>86</b>	
Early Childhood – Semi-Annual-Ansul 3+3 gallon		<b>280 Degree</b>	<b>1</b>
East College Cafeteria (Right) - Semi-Annual-Range Guard 6 gallon		<b>360 Degree</b>	<b>10</b>
East College Cafeteria (Left) - Semi-Annual-Range Guard 4 gallon		<b>450 Degree</b>	<b>68</b>
East College Cafeteria (Front Grill) - Semi-Annual-Ansul 3 gallon		<b>500 Degree</b>	<b>5</b>
East College Cafeteria Sawmill Café - Semi-Annual-Range Guard 4 gallon		<b>Other</b>	<b>2</b>
Brick- Oven Pizza - Semi-Annual-Ansul R-102			
Baker Pattillo Student Center (BPSC)- Pizza / Semi-Annual-Ansul R-102, 3 gallons			
BPSC – Grill / Semi-Annual-Ansul R-102, 3 gallons			
BPSC – Fryer / Semi-Annual-Ansul R-102, 3+3 gallon			
BPSC Chick-Fil-A – Semi-Annual-Ansul R-102, 3+3+3 gallon			
BPSC Central Kitchen, Panda Café – Semi-Annual-Kiddie 2.5+2.5 gallon			
BPSC Central Kitchen, Bakery – Semi-Annual-Range Guard 5 qt.			
BPSC Central Kitchen, Main Hood – Semi-Annual-Range Guard 6+6 gallon			
BPSC Sushi – Semi-Annual-Ansul R-102, 3 gallons			
Culinary Kitchens, Human Sciences (Room 208) – Semi-Annual-(1) Ansul 3 gallon and (1) Ansul 1.5 gallon			
Culinary Kitchens, Human Sciences (Room 204) Semi-Annual-Ansul 3 gallon. Three systems total at this location (all the same type).			
Food Truck, Human Sciences – Semi-Annual-PyroChem			
Culinary Cafe, KBH Home – Semi-Annual-Ansul			

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Cole Art Center – Downtown, Main Street – Semi-Annual-Guardian III Residential Hood System			
<b>Note: System Repairs, 12-year system hydro-tests, recharge, and cartridges are to be quoted and mutually agreed upon before starting the inspection and services.</b>			
<b>For items below using a quantity of one (1) each for bidding purposes.</b>			
<b><u>Ansul System</u></b>	<b>Price</b>		
Fuse Link			
Nozzle			
Seals			
Caps			
Hydrostat Test			
<b><u>Range Guard System</u></b>	<b>Price</b>		
Fuse Link			
Nozzle			
Seals			
Caps			
Hydrostat Test			
<b><u>PyroChem System</u></b>	<b>Price</b>		
Fuse Link			
Nozzle			
Seals			
Caps			
Hydrostat Test			

**Please note that bids are due back by 12/12/23 at 10:00 am.** Please return bids back to me: Kim Jones, Assistant Director of Procurement, [joneskk2@sfasu.edu](mailto:joneskk2@sfasu.edu) . My phone number is 936.468.6551.

Please note our insurance requirements at the following link: <https://www.sfasu.edu/docs/procurement-business-services/insurance-requirements.pdf>

**HOURS OF SERVICE**

The Contractor shall perform all preventive maintenance work during the University's regular working hours of 8:00 am to 5:00 pm, Monday through Friday. The majority of work will be completed in December and January each year.

**DOCUMENTATION**

The Contractor shall provide and maintain routine maintenance records and schedules on each extinguisher. These records shall be available to the University's Representative at all times.

**STANDARD OF PERFORMANCE; INSPECTION**

The University reserves the right to make inspections and tests as and when deemed advisable, to ascertain that the requirements of this specification are being fulfilled. Should it be found that the

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requirements and standards herein are not being satisfactorily maintained, the University may immediately demand that the Contractor, at his expense, place the extinguishers in condition to meet these requirements. The University will contract independent inspectors as needed. The Contractor will provide for the inspections as required and quoted herein. At any time during the contract, the University may choose to contract for inspections independently. Any inspections so contracted by the University will not be liable for payment to the Contractor for inspections for which the University contract independently.

**PERSONNEL**

The Contractor agrees at all times, to maintain an adequate staff of trained, competent and thoroughly skilled fire extinguisher maintenance personnel to assure expedient and efficient maintenance and repair service.

Contractor agrees that, at all times, the employees of Contractor furnishing or performing any services shall do so in a proper, workmanlike and dignified manner.

**CHANGES**

This agreement shall not be modified, altered, or changed except by mutual agreement confirmed in writing by an authorized representative of each party to this agreement. The University may make changes in services being performed by issuing a written change order from its purchasing department to the Contractor. If any such change causes an increase or reduction of service, frequency or coverage, an equitable adjustment shall be made as applicable; however, the Contractor agrees to waive all claims for adjustment in regard to any services performed without prior receipt of an appropriate written change order.