RESOLUTION - ACTION REQUESTED 2012-516

MEETING: October 16, 2012

TO: The Board of Supervisors

FROM: Doug Binnewies, Sheriff-Coroner-Public Administrator

RE: Purchase New Oven for Adult Detention Facility

RECOMMENDATION AND JUSTIFICATION: Approve Fixed Asset Purchase of a New Convection Oven for the Mariposa County Adult Detention Facility; Approve Budget Action Transferring Funding Within the Jail Budget to Allow for the Purchase of the Oven ($12,950)

The current convection oven has been in service at the Mariposa County Adult Detention Facility for over 25 years. The current oven due to its age, size and part availability needs to be replaced to guarantee reliable food preparation/cooking for the inmates.

The Mariposa County Sheriff's Office Adult Detention Facility submitted no increase in the Maintenance of Equipment line item during the proposed 2012-2013 budget hearing. The Mariposa County Sheriff's Office requests that amount of $12,590.00 be transferred from Maintenance of Equipment to Fixed Asset Convection Oven. This transfer will draw the Maintenance of Equipment line item down to approximately 30%, but in the recent years most of the major equipment in service at the Adult Detention Facility have been replaced and are in good working order.

BACKGROUND AND HISTORY OF BOARD ACTIONS: The Board has authorized major equipment purchases for the Mariposa County Sheriff's Office Adult Detention Facility in the past.

ALTERNATIVES AND CONSEQUENCES OF NEGATIVE ACTION: Continue to use the current oven until it breaks down and then order a new one; during this down time it would be unknown of how the meals for the inmates would be cooked.

FINANCIAL IMPACT:
The line item 001-0220-531.04-12 Maintenance of Equipment have been funded to support this purchase in the 2012-2013 Fiscal budget.

10/09/12 001-0228-542-0440 · Equipment Maintenance $0.00

ATTACHMENTS:
Oven Quote (PDF)
Jail Oven Purchase Budget Action Form (XLS)
Resolution - Action Requested 2012-516

CAO RECOMMENDATION
Requested Action Recommended

RESULT: ADOPTED BY CONSENT VOTE [UNANIMOUS]
MOVER: Jim Allen, District V Supervisor
SECONDER: Kevin Cann, District IV Supervisor
AYES: Stetson, Turpin, Bibby, Cann, Allen
# BUDGET ACTION FORM

<table>
<thead>
<tr>
<th>FUND</th>
<th>DEPT/DIV</th>
<th>ACCOUNT</th>
<th>DESCRIPTION</th>
<th>PROJECT</th>
<th>INCREASE</th>
<th>DECREASE</th>
</tr>
</thead>
<tbody>
<tr>
<td>001</td>
<td>220-532</td>
<td>06-43</td>
<td>Convection Oven</td>
<td></td>
<td>$12,590</td>
<td></td>
</tr>
<tr>
<td>001</td>
<td>220-531</td>
<td>04-12</td>
<td>Maintenance Equipment</td>
<td></td>
<td></td>
<td>$12,590</td>
</tr>
</tbody>
</table>

**TOTAL**  
$12,590  
$12,590

## TRANSFER BETWEEN FUNDS

**TOTALS**  
$0  
$0

**ACTION REQUESTED:** (Check all that apply)

- [ ] Budget appropriation by Board of Supervisors (4/5ths Vote Required): Amending the total amount available in the county budget, or in any one fund of the budget, or appropriating Reserve for Contingencies;

- [x] Transfer by Board of Supervisors (3/5ths Vote Required): Moving existing appropriations from one budget to another, or between categories within a budget unit;

**JUSTIFICATION:** To allow for the purchase of replacement convection oven.

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**DEPT HEAD SIGNATURE**  
[Signature]

**DATE**  
10-12-2012

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**APPROVED BY RES. NO.**  
[Signature]

**DATE**  
10-11-12

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**AUDITOR’S USE ONLY**  
BA #

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Budget Revision Form Revised 11/95
Project code: 120552

The prices on this quote will be held for 30 days from the date of quotation.

Compliance to local health, plumbing, electrical and ventilation codes are the responsibility of the buyer. Any changes to equipment quoted required by local codes are therefore subject to price adjustments.

If you would like the sales tax removed from this quote we must first receive a current copy of your tax exemption certificate.

<table>
<thead>
<tr>
<th>Item</th>
<th>Qty</th>
<th>Description</th>
<th>Sell Each</th>
<th>Sell Total</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>1</td>
<td>ea CONVECTION OVEN, ELECTRIC</td>
<td>8,394.65</td>
<td>8,394.65</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Garland/US Range Model No. MCO-ES-20-S Packed: each</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>Master Series Convection Oven, electric, double-deck, standard depth 39&quot;,</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>(2) speed 3/4 HP fan, Master 200 solid state controls w/1 hour timer,</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>dependent 60/40 doors w/windows, s/s front, sides &amp; top, porcelain cavity,</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>6-1/2' legs, 20.8 kw (Garland)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>1</td>
<td>1</td>
<td>ea One year limited parts and labor warranty, covers products purchased and</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>installed in the USA only, standard</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2</td>
<td>1</td>
<td>ea Top Oven: S/S solid doors</td>
<td>235.02</td>
<td>470.04</td>
</tr>
<tr>
<td>1</td>
<td>1</td>
<td>ea Top Oven: S/S enclosed back</td>
<td>211.07</td>
<td>211.07</td>
</tr>
<tr>
<td>1</td>
<td>1</td>
<td>ea Bottom Oven: S/S solid doors</td>
<td>211.07</td>
<td>211.07</td>
</tr>
<tr>
<td>1</td>
<td>1</td>
<td>ea Bottom Oven: S/S enclosed back</td>
<td>211.07</td>
<td>211.07</td>
</tr>
<tr>
<td>1</td>
<td>1</td>
<td>ea Low profile casters w/front brakes (set of four) double deck ovens only</td>
<td>258.57</td>
<td>258.57</td>
</tr>
<tr>
<td>2</td>
<td>1</td>
<td>ea S/S lockable control panel cover, per deck</td>
<td>211.07</td>
<td>422.14</td>
</tr>
<tr>
<td>2</td>
<td>1</td>
<td>ea S/S perforated full back &amp; motor cover, per deck</td>
<td>267.90</td>
<td>535.80</td>
</tr>
<tr>
<td>2</td>
<td>1</td>
<td>ea Oven door padlock hasp (not available w/window in RH door)(padlock by</td>
<td>131.92</td>
<td>263.84</td>
</tr>
<tr>
<td></td>
<td></td>
<td>others), per deck</td>
<td></td>
<td></td>
</tr>
<tr>
<td>1</td>
<td>1</td>
<td>ea 1951220 Tamperproof external hardware, w/tool kit, for Master series,</td>
<td>192.81</td>
<td>192.81</td>
</tr>
<tr>
<td></td>
<td></td>
<td>per deck</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Extended Total for Item No. 1: $10,959.99

2    | 1   | ea MANUFACTURER OFFERS FREE "DROP SHIP" FREIGHT TO ON                        |           | No Charge  |
|      |     | Garland/US Range Model No. DELIVERED                                         |           |            |
|      |     | Manufacturer offers free "Drop Ship" freight to one location. Customer is   |           |            |
|      |     | responsible for unloading the equipment off of the truck. Should inside     |           |            |
|      |     | delivery and/or a lift gate be needed a freight quote must be obtained and  |           |            |
|      |     | the customer is responsible for all charges.                                |           |            |

(CS) Mariposa County, CA - Oven 030812 N. Wasserstrom and Sons Page 1 of 3
3 1 ea FREIGHT PROGRAM
Garland Model No. INSIDEDELIVERY
Inside delivery does not include taking it up or down stairs, around corners and they are not going to remove doors etc. to get it inside. It is brought inside the doorway and then dropped.
Freight: <optional>

4 1 ea FREIGHT PROGRAM
Garland Model No. LIFTGATE
Liftgate service. This optional service is highly recommended if you do not have a loading dock.
This cost is for the equipment to be delivered on a truck with a "lift gate". Lift gate delivery gets the equipment from the truck to the ground, the customer is responsible for moving the equipment into the building.
Freight: <optional>

Merchandise 10,959.99
Total ARAMARK Handling Fee 577.28
Sales Tax (7.75%) 894.14
Total 12,431.41

INFORMATION REQUIRED FOR ORDER:
Voltage & Phase ___________________ Gas Type ________________
Color(s)/Finish ____________________

Miscellaneous ____________________________________________
Loading Dock: Yes or No
Lift Gate Truck needed for Delivery: Yes or No.

ATTACH THIS QUOTATION TO A UNIVERSAL CAPITAL EQUIPMENT REQUISITION (UCER) AND FORWARD WITH REQUIRED APPROVALS AND SUPPORT MATERIALS TO THE PROPER ACCOUNTING DEPARTMENT AT CORPORATE HEADQUARTERS FOR YOUR BUSINESS UNIT. ALL CLIENT PURCHASE ORDERS REQUIRE A COMPLETED UCER. AFTER BUSINESS UNIT APPROVES UCER IT WILL BE FORWARDED TO theSource at the Source@aramark.com <mailto:theSource@aramark.com>. After receipt, theSource will issue a Purchase Order to N. Wasserstrom & Sons to execute the order.

This quote does include ARAMARK process and handling fees.

Sales tax is estimated at the time of quote and includes, without limitation, all applicable state, county, city, municipal and/or other applicable taxes.

Unloading, uncrating, setting in place, inside delivery and final connections are not included in the above price(s) unless otherwise noted. Normal delivery is via common carrier. Freight will be billed at actual cost. Where noted as "DELIVERED", that means, those items will ship via common carrier to a tail gate high loading dock for no additional charge. If there is no tail gate high loading dock, that must be noted, and a lift gate truck must be used. The cost for a lift gate delivery is not included, unless noted.

Equipment is warranted by the manufacturer and subject to their published warranty. No other warranty is implied or sold by ARAMARK.

Claims for damaged goods are the responsibility of the manager or client. This claim must be filed within 10 days of receipt with the carrier.
Signature confirms equipment meets Specifications and Terms and Conditions are agreed upon above.

Approved Signature

Printed Name

Title

Profit Center Number

Date Phone

E-mail
Master Electric Convection Oven

Specifications:
Garland Master full-size standard depth or deep depth (Prefix MCO-ED) electric convection oven. 10.4 kW/cavity, 3/4 HP fan motor with two speed fan control. Master 200 Solid State control. Porcelain enameled oven interior with coved corners, Six (6) oven racks and 13-position rack guides. Interior measures 29" (736mm) W x 24" (610mm) H x 24" (610mm) D for standard depth and 29" (736mm) W x 24" (610mm) H x 28" (610mm) D for deep depth. Stainless steel front, sides, top and legs. 60/40 dependent door design with double pane thermal window in both doors and interior lighting. Models with suffix 20-S are double decked. Specify voltage and phase. UL, CUL and NSF Listed.

NOTE: Ovens supplied with casters must be installed with an approved restraining device.

UL  

CUL  

NSF
Garland

Model: MCO-ES-20-S
Item#: 1

**Garland**

<table>
<thead>
<tr>
<th>Model</th>
<th>Interior Dimension (per oven)</th>
<th>Exterior Dimension</th>
<th>Ship Wt./Size</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>W:115mm (436)</td>
<td>H:115mm (4610)</td>
<td>D:115mm (4610)</td>
</tr>
<tr>
<td>MCO-ES-10-S</td>
<td>29(436)</td>
<td>24(610)</td>
<td>24(610)</td>
</tr>
<tr>
<td>MCO-ES-20-S</td>
<td>29(436)</td>
<td>24(610)</td>
<td>24(610)</td>
</tr>
<tr>
<td>MCO-ED-10-S</td>
<td>29(436)</td>
<td>24(610)</td>
<td>28(711)</td>
</tr>
<tr>
<td>MCO-ED-20-S</td>
<td>29(436)</td>
<td>24(610)</td>
<td>28(711)</td>
</tr>
</tbody>
</table>

**Height with or without standard casters. Height with low profile casters (double deck) is 68-1/2" (1740mm).**

<table>
<thead>
<tr>
<th>Model*</th>
<th>Total kW</th>
<th>Nominal Amperes Per Line (includes 3/4 HP fan motor)</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td>208v/1Ph</td>
</tr>
<tr>
<td>MCO-ES-10-S</td>
<td>10.4</td>
<td>50</td>
</tr>
<tr>
<td>MCO-ED-10-S</td>
<td>10.4</td>
<td>50</td>
</tr>
</tbody>
</table>

*NOTE: Double deck models with suffix "20-S" are provided with individual power supply connections.

**Installation Notes:**

- Non-Combustible and Combustible Wall Clearances:
  - Sides: 3" (76mm) Back: 6" (152mm)
- Entry Clearance:
  - Crated: 32-1/8" (822mm)
  - Uncrated: 44-1/2" (1130mm)
- Electrical specifications include motor requirements.
  - 3/4 HP, 2 speed motor: 1725/1140 RPM (60Hz); or 440/950 RPM (50Hz). Please specify electrical characteristics when ordering.

Form# MCO-ES/ED-10/20S (07/22/11)