

Construction Details and Recommended Scope Expansion

This Appendix identifies the base building improvement work that can be achieved within the existing \$1.5 million budget and provides a list of additional scope of work opportunities that would provide a more comfortable environment for vendors and visitors to the Public Market year round. Estimated costs for all work are provided below, and additional funding would be required to expand the scope of work beyond base building improvements.

A. Base Building Improvements - \$1.5 million

Base Building Improvements
Installation of gender-inclusive washrooms
Insulated interior wall alongside the north wall
Leveling, grinding, polishing and sealing of the existing concrete floor
Modification to existing wet fire suppression sprinkler system as required to support new layout
Plumbing, sanitary and plumbing fixtures for liquor and restaurant vendor spaces
Modification/replacement to existing ductwork, unit heaters, radiant heaters and ceiling fans that were demolished during the roof replacement to accommodate the larger occupancy load
Construction of fixed market vendor units
Construction of restaurant vendor units
Construction of craft liquor vendor units and bar area
Construction of community/common areas
Total: \$1,500,000

Scope Description

1. Washrooms:

The new use will require 11 washroom stalls, one of which will be a family washroom. To accommodate the additional washroom stalls, washroom facilities will need to be relocated within the building. Relocation of washrooms will involve the following work:

- a. New plumbing, sanitary and plumbing fixtures to support the new layout. This includes the demolition of existing washrooms and relocation of all services due to a larger washroom footprint and location.
- b. Re-use of existing washroom accessories will occur wherever possible.

2. Building Heating and Cooling:

- a. The Farmers’ Market currently has two natural gas make-up air furnaces that supply ventilation and heating to the space. The new design requires additional ventilation air due to the larger occupancy load. To satisfy the higher ventilation rate, the smaller make-up air unit will be replaced with a larger unit.

- b. With the Base Option design, it is estimated there will be enough make-up air for two commercial kitchen range hoods without any further additions or modifications. Additional range hoods would need to be accommodated by additional make-up air handling capacity.
 - c. The new make-up air furnaces do not have air conditioning installed.
- 3. Market Vendor Area:**
- a. 16 vendor units constructed as 10' x 10' spaces;
 - b. I-Beam bulkheads and interior demising walls between vendors;
 - c. Lockable rolling shutter between vendors to allow vendors to rent multiple units;
 - d. Lockable horizontal bi-fold door; and
 - e. Signage location.
- 4. Restaurant Vendor Area:**
- a. 8 vendor units;
 - b. I-Beam bulkheads and interior demising walls between vendors;
 - c. Lockable rolling security shutters for each vendor;
 - d. Stainless steel front and side countertops;
 - e. Gypsum Board ceilings; and
 - f. Signage location.
- 5. Craft Liquor Vendor Area:**
- a. 6 vendor units and one bar space;
 - b. I-Beam bulkheads and interior demising walls between vendors;
 - c. Lockable rolling security shutters for each vendor and bar space;
 - d. Stainless steel front and side countertop with hand wash sink; and
 - e. Signage location.
- 6. Common Dishwashing Area and Secure Storage**
- a. To maximize available space, a common dishwashing area and recycling/garbage/compost disposal and storage area is proposed. These areas will primarily be utilized by craft liquor and restaurant vendors.
 - b. Each restaurant vendor would have the option to install their own dishwasher and infrastructure. If vendors are providing their own dishwashing infrastructure, it must meet all requirements of authorities that have jurisdiction.
- 7. Community Area:**
- a. The community area will be a flexible space that can be utilized for a variety of uses as required.
 - b. It is anticipated events such as holiday markets, Etsy markets and music shows may be hosted in the community space.

B. Additional Scope of Work Recommended for the Farmers' Market Building

To improve the thermal performance and occupant comfort in the Farmers' Market Building, as well as to provide for the proper furnishings and fixtures, such as garbage/recycling receptacles and public sink station, the following additional scope of work is recommended by the design team, organized by order of need under the categories:

Additional Scope of Work Options	Estimated Cost
Building Improvements	
Upgrades to HVAC system and addition of a cooling system	\$500,000
Addition of vestibule entrance, and removal of the north exit/entrances	\$200,000
Replacement of existing garage doors*	\$120,000
Furnishings	
Upgraded fixtures	\$50,000 - \$75,000

*This option would be recommended only if the main entrance vestibule was not constructed.

Scope Description

- **Upgrades to HVAC System and Addition of a Cooling System**

The recommended upgrades to the HVAC system in the building would support up to four restaurant vendor units with the ability to accommodate a commercial kitchen exhaust hood as it would provide for adequate make-up air. This system would be modular to allow for additional exhaust hoods and make-up air units to be installed at the expense of the operator/vendor.

Exhaust hoods would capture into a common exhaust duct system that would form part of an integrated package, including a make-up air unit c/w cooling. It is recommended that an upgraded HVAC system be installed to ensure the building is adaptable for restaurant vendors, make-up air requirements are met through an integrated system in the building and to provide comfort to visitors and vendors working in the space.

There is no existing cooling system in the building. With the increase of use in the building, it is recommended that a new ventilation and cooling system be installed.

Additional estimated cost: \$500,000 – comprised of \$300,000 (Upgraded HVAC System); and \$200,000 (New Ventilation and Cooling System).

- **Addition of Vestibule Entrance, and Removal of the North Exit/Entrances**
The existing four primary entrance/exits do not allow for change between indoor and outdoor temperatures into the building. It is recommended that the two entrances on the north side of the building be removed and a new larger entrance with a vestibule be accommodated on the building. This will reduce heat loss in the winter and improve thermal comfort and would be an opportunity to create a main entrance, complete with signage, to help make the building more welcoming and attractive.

Additional estimated cost: \$200,000

- **Replacement of Garage Doors**
The six existing garage doors have poor thermal performance and water leakage has been noted. Replacement of the existing six garage doors is recommended to provide energy efficiency and utility cost savings. Note: this component would only be recommended if the main entrance vestibule was not constructed.

Additional estimated cost: \$120,000

- **Upgraded Fixtures**
This category is offered as a means to provide upgrades that would provide an improved aesthetic quality of the interior renovations. These improvements would include the provision of decorative and design elements, higher quality plumbing fixtures and other aesthetic improvements would raise both visual and functional quality beyond a base level.

Additional estimated cost: \$50,000 - \$75,000.