**DESIGN A/E NOTE - GUIDE SPECIFICATION CONVENTIONS**

**Color-highlighted text**

**Yellow: Editor’s Notes. Comments inserted into the text are addressed to the A/E, not the Contractor. Editor’s Notes are formatted as hidden text. Editor’s Notes are not identified with an update. Do not print Editor’s Notes in issue for distribution to Bidders/Contractors.**

**Tip: To not print Editor’s Notes (hidden text) in document choose Tools on Menu bar, click Options, Print tab, under Include with document, uncheck Hidden text (check to print text), click OK. Save.**

**Tip: To view Editor’s Notes (hidden text) in a document choose Tools on Menu bar, click Options, View tab, under Formatting marks, check Hidden text (uncheck to hide text), click OK. Save.**

**Red: Text updated in 1st quarter. April – June.**

**Strikethrough text and highlighting (not text) in previously issued quarters are deleted. Only 1st quarter highlighted updated text is indicated.**

**Turquoise: Text updated in 2nd quarter. July – September.**

**1st quarter updated text remains highlighted.**

**Pink: Text updated in 3rd quarter. October – December.**

**1st and 2nd quarter updated text remain highlighted.**

**Bright Green: Text updated in 4th quarter. January – March.**

**1st, 2nd and 3rd quarter updated text remains highlighted.**

**Text Editing**

**Select options [in brackets] and edit <notes> before issuing specifications for distribution to Bidders/Contractors.**

**Delete Strikethrough text.**

**Tip: To delete strikethrough text, choose Edit on Menu bar, click Find, Find tab, More (Search Options opens), select All, click Format, Font, check Strikethrough, OK.**

**Click Replace tab, Replace All, OK, Close. Save.**

**Delete all highlighting of text from issue to be distributed to Bidders/Contractors.**

**Tip: To delete highlighting, locate cursor at beginning of Section and block all text in Section, press Shift + Control + End, click No Highlight icon on Formatting toolbar. Save.**

**IMPORTANT: Retain month and year under section title on first page indicating updated Guide Specification Section issue used.**

**Note: This** page **will not print when Hidden text is unchecked as indicated in Editor’s Notes Tip.**

IF THE HIDDEN GUIDE SPECIFICATION CONVENTIONS DO NOT APPEAR PRECEEDING THIS

NOTE, TURN THEM ON AS FOLLOWS.

**FOR MICROSOFT WORD 2000 and 2003**, CLICK ON SHOW/HIDE ICON IN MENU BAR OR CHOOSE

TOOLS IN MENU BAR. THEN CLICK OPTIONS, VIEW TAB, UNDER FORMATTING MARKS, CHECK

HIDDEN TEXT.

**FOR MICROSOFT WORD 2007,** CLICK ON MICROSOFT OFFICE ICON LOCATED IN UPPER LEFT

CORNER OF MENU BAR. CLICK ON WORD OPTIONS AT BOTTOM OF DROP DOWN. THEN CLICK

ON DISPLAY. CHECK THE HIDDEN TEXT BOX.

**FOR MICROSOFT OFFICE 2010,** CLICK ON FILE BUTTON LOCATED IN UPPER LEFT CORNER OF

MENU BAR. IN THE DROP DOWN, CLICK ON OPTIONS, AND A WORD OPTIONS BOX WILL

APPEAR. CLICK ON DISPLAY. CHECK THE HIDDEN TEXT BOX.

THE GUIDE SPECIFICATION CONVENTIONS SHOULD NOW BE VISIBLE IN THE DOCUMENT.

(Delete this note before printing.)

SECTION 11 40 00.23

MEAT DEPARTMENT EQUIPMENT

(Edited from DeCA June 2022 Design Criteria)

1. GENERAL
   * + 1. SUMMARY
          1. Government Furnished / Government Installed (GF/GI) Grocery Equipment:

1M00 Scale, Platform, Mobile.

1M10 Conveyor, Meat, Portable, Inclined.

1M14 Chopper, Meat, Table Model.

1M16 Molder/Bulker, Meat Attachment.

1M18 Saw, Meat, Band Type.

1M20-A Mixer/Grinder System.

1M28 Scale, Labeler, Auto-Wrapper.

1M30 Labeler, Wrapper Station.

1M34 Meat Tenderizer, Table Model.

1M37 Horizontal Slicer, Meat Cleaver.

4SMA Slicer, Meat, Automatic.

4TMP Table, Meat Preparation, Poly Top.

4TMP Table, Meat Preparation, Poly Top.

4TMPBS Table, Meat Preparation, Poly Top and Backsplash.

4TFP Table, Food Preparation.

* + - * 1. Sheet Metal Closure Panel for Equipment specified in Division 05 Metal Fabrications

Stainless Steel Closure Panels.

Perforated Metal Closure Panels.

* + - * 1. Equipment Specified in Division 23 Section Product Refrigeration Systems:

1MXX Case, Fresh Meat, Refrigerated, Medium Temperature, Clerk Service.

1M02 Case, Fresh Meat, Single Deck, Medium Temperature, Open Type.

1M04 Case, Meat or Prepackaged Deli, Multi-Deck, Medium Temperature, Open Type.

1M04GD Case, Medium Temperature, Glass Door, Upright, Meat or Prepackaged Deli.

1M07 Case, Meat, Multi-Deck, Medium Temperature, Open Type.

1M07-F Case, Fresh Meat or Deli, Multi-Deck, Low Profile, Medium Temperature.

1M09 Case, Fresh Meat or Deli, Multi-Deck, Low Profile, Medium Temperature.

* + - * 1. Equipment Specified in Division 22 Section Plumbing Fixtures and as indicated on Drawings.

4S03-D Three-Compartment Sink with Two Drainboards.

4S00 Hand Wash Sink.

2M06 Wall Mount Eye, Face and Body Spray.

* + - 1. SUBMITTALS
         1. Product data for each item of equipment required, including the manufacturer's standard details and installation and maintenance instructions.

Manufacturer's standard commercial warranty.

Operating instructions.

Specifications and parts manual.

Underwriters Laboratories (UL), Inc., listing.

National Sanitation Foundation (NSF) approval or acceptance.

* + - * 1. Submittal List:

Reference Submittal Item Quantity Action

1.2A Product Data X R

X Submit quantity specified in Division 01 Section Administrative Requirements.

R Review each submittal, mark to indicate action taken, and return.

I Submittal is for information or record purposes only. No action will be taken.

* + - 1. QUALITY ASSURANCE
         1. Installer Qualifications: Engage an experienced installer to perform work of this Section who is an authorized representative of the meat department equipment manufacturer, who has specialized in installing meat department equipment, who has completed installations similar in design and extent to that indicated for this Project, and who has a record of successful in‑service performance.

1. PRODUCTS – NOT USED
2. EXECUTION – NOT USED

END OF SECTION