NYCHA Capital Projects Fact Sheet:
Community Centers – Commercial Kitchens

1. **Project Overview**
   - Projects in the commercial kitchen/non-residential kitchen scope area may include: installing new commercial cabinets, countertops, sinks, faucets, and plumbing work; installing new commercial appliances including electric range, oven, dishwasher, and refrigerator; installing a new exhaust hood, LED lighting, switches, wiring, and safe (GFCI) outlets; and replacing and/or repairing flooring and walls.
   - Commercial cooking is a system consisting of equipment such as exhaust hoods, filters, exhaust duct systems, fire suppression systems, and other related items designed to capture and contain cooking-related exhaust, vapor, and heat safely to the outdoors.

2. **Key Terms**
   - <u>ANSUL system</u>: an automatic fire suppression system that can tackle large, hazardous fires without human intervention
   - <u>Grease interceptor/trap</u>: a plumbing device designed to intercept most greases and solids before they enter a wastewater disposal system
   - <u>Instantaneous hot water heater</u>: also known as a tankless or demand-type water heater, heats water on demand and doesn't require a storage tank

3. **Why is this capital project needed? Why is it important?**
   - Community center commercial kitchen support numerous community needs. Upgrades to commercial kitchens ensure health and safety compliance, improve the kitchens' durability and energy performance, and create a welcoming and productive space for community programming.

4. **Scope of Work Details**
   - The **basic steps of Commercial Kitchen construction** are as follows:
     1. HAZMAT abatement, if required;
     2. Demolition of existing fixtures, walls, floors, etc.;
     3. Plumbing & electrical installation, with DOB plumbing inspection;
     4. Flooring installation;
     5. HVAC, stove, and fire suppression system installation, with pressure test gas inspections, smoke tests for exhaust ducts, utility hookups, and ANSUL system tie-in to fire alarm system;
     6. Patching & wall painting, and;
     7. Kitchen accessories installation.

Completed commercial kitchen at Patterson Houses

5. **Construction Trades & Other Roles Involved**

Type	Possible Roles	
Trade	• Carpenter • Electrician • Iron Worker • Laborer (including Flaggers, Demolition Workers) • Painter	• Plasterer • Plumber • Sheetmetal Worker • Steamfitter
Non-Trade	• Admin • Timekeeper	• Superintendent • Supervisor

6. **Typical Project Timeline**
   - The timeline for Community Center Commercial Kitchen projects is about 4-5 years.

Planning (12 – 16 months)	Design (12 – 16 months)	Procurement (8 – 12 months)	Construction (8 – 12 months)

7. **What to Expect During Construction**
   - <u>HAZMAT remediation</u>: lead (paint) & asbestos (piping insulation, walls)
   - <u>Service disruptions</u>: no more than a few hours – water, gas, electrical
   - <u>Material deliveries</u>: coordinated with Property Management ahead of time
   - <u>Temporary Food Storage/Food Service Coordination</u>: working together with external-to-NYCHA programming vendors to align on any temporary equipment or catering needed for food service
   - <u>Temporary pause in programming</u>: Community Center activities or after-hours work coordination

8. **Mitigating Construction Impacts**
   - <u>Blocked access</u>: Residents will receive advanced notice of blocked access to the commercial kitchen and any other common areas and spaces throughout the development.
   - <u>Noise</u>: Equipment installation may cause temporary noise disruptions. Work will only be performed during standard work hours.
   - <u>Service outages</u>: Water, gas, and electrical outages may occur in intervals of no more than a few hours. Residents will receive advanced notice.