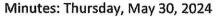
Fire House Building Committee Special Meeting





Meeting was held at the Norfolk Town Hall

Meeting was called to order at 6:04 PM

Those in attendance: Matt Ludwig, Jeff Torrant, Lou Barbagallo, Mark Morgan, Grant Mudge, Matt Riiska Others in attendance: Paul Padua, Tony Kiser, Brian Hutchins, Barry Roseman, John DeShazo For Silver-Petrucelli: David Stein, James Nall, Mike Chambers

See attached minutes from Silver-Petrucelli

Next Meeting: To be determined.

With no further business, the meeting was adjourned at 8:10 PM.

Respectfully Submitted:

Matt Riiska

Acting Secretary



MEETING MINUTES

PROJECT: Norfolk Fire Station CLIENT: Town of Norfolk 20 Shepard Road Norfolk, CT 06058 □#STATE PROJECT:

ATTENDEES: Matt Riiska (*mriiska*@*norfolkct.org*), Norfolk Building Committee *Via Zoom*: David Stein (dstein@silverpetrucelli.com), Michael Chambers (*mchambers@silverpetrucelli.com*), James Nall (*inall@silverpetrucelli.com*)

DATE: 5/30/2024 TIME: 6:00 PM

AGENDA:

BUILDING SYSTEMS, PROGRAM REQUIREMENTS

BUILDING SYSTEMS (MEP/FP)

Mechanical:

- -Oil vs propane was discussed for fuel
- -Propane was selected
- -The size of propane tank was discussed
- -Size can't be finalized until equipment is selected
- -Scheduled timing of propane delivery will need to be considered
- -In-ground vs aboveground tanks were discussed
- -Aboveground was chosen
- -Question was raised if radiant heat can be throughout building it can with added cost
- -Unit heater for separate garage is needed
- -Mechanical systems will account for increased humidity for hose drying tower
- -Current building has temp sensors to monitor HVAC system & alert people. New building will have BMS which can alert people

Plumbing:

- Propane water heater for training space
- -eye wash station
- -Will there need to be a separate decon tank?
- -Oil/water separator will be a sand trap type system
- -No monitoring system for oil/water separator
- -1000-gallon oil/water separator is typical
- -All kitchen equipment to be propane
- -Cut sheets to be provided to Norfolk for fixtures/equipment including kitchen
- -Copper is typical for piping, but PEX could be discussed
- -Air drops required at driver side door
- -If possible a training fire hydrant prop is wanted to help with truck filling
- -Bigger than 1" line is wanted for truck fill if possible (3")
- -Truck fill line should be unmetered (current status)

Fire Protection:

-Garage not required to be sprinklered

Electrical:

- -Generator to have 72-hour day tank
- -Garage power to be on generator
- -No need for networked lighting controls, standalone controls
- -Snow/rain issues with photocells was discussed SP+A to discuss with lighting rep
- -Fire alarm control panel to be in dispatch room
- -Currently have 8 exterior cameras, keep the same amount
- -Include 5-8 interior cameras in the apparatus bay by doors
- -No motion detectors needed
- -Apparatus bay doors to be controlled via push buttons at bay doors as well as entry doors. None in dispatch needed
- -Light or alarm needed at apparatus bay doors to denote open/close. Typical LED green/red linear bar has been used
- -Keypad access wanted at each entry door, key fob not needed
- -Access control system to be able to update doors via Wi-Fi or Bluetooth
- -PDK system was mentioned as an example
- -Kitchen island to have power
- -Power drops required at driver side door
- -Wifi & equipment will need to be discussed with IT group
- -Utility transformer to be relocated

PROGRAM REQUIREMENTS:

General:

- -Final layouts of Kitchen, mezzanine, training can be finalized per NVFD requests
- -Updated floor plans will be sent to NVFD to mark desired locations of: SCBA/Compressor, equipment, designated Training locations (w/ required equipment), equipment requiring power/water/air connections

Floor Plan: (per plan dated 5/30/24)

- -SCBA #119 to be Storage- move access to door #119 out of vestibule into Apparatus #121
- -"Frag chamber" requires 100' MAX, relocated under mezzanine compressor & tanks located above
- -Coil door to be included in kitchen shared wall with Meeting room #102
- -Kitchen #105 island to be powered (power pole)
- -Kitchen #105 to include double door refrigerator & single door freezer
- -Kitchen #105 includes Dishwasher- confirmed
- -Kitchen #105 exterior door opens to concrete walk
- -Conference room #103 & Office #104 to include full vision lite doors w/ windows into Meeting room #102
- -Confirmed, removable/ gate railings on Mezzanine #201 available for easy loading w/fork lift- located next to training wall
- -Additional ladder is required to access clearstory windows along roof monitor
- -Hose Dry suspension system to be electric
- -Rigging points needed throughout apparatus bay- NVFD to mark locations on plan
- -Double door into Hose Dry Tower #123
- -Storage Garage will require 2 doors for exit requirements
- -Training Room wing of main building will be heavy gauge steel stud construction- Apparatus Wing to be CMU w/ Steel/beam Structure

NEXT STEPS:

- -SP+A to review and apply items from FH-ideas word doc. (distributed among committee, by Norfolk)
- -Project Manager was discussed, possible CM
- -SP+A to provide potential recommended PMs/ CMs per Towns request (PM/CM could possibly perform estimate of project)
- -DO package for Estimate: End of June submission
- -2-3 week for 3rd party estimate following DD submission
- -BID/CD package: end of August (pending revisions/ VE phase)

Any correction, addition, or comments should be made to Silver Petrucelli + associates with 14 days of the date of the meeting

DISTRIBUTION: SP+A FILE, M.Riiska (Norfolk), D.Stein (SP+A), M.Chambers (SP+A), J.Nall (SP+A), B.Banning (SP+A)