

ATTACHMENT J-1502000-01(a)
EXHAUST HOODS AND DUCTS INVENTORY
Naval Research Laboratory, Washington DC

DESCRIPTION	MATERIAL	SIZE	NOTES	FREQUENCY
Bldg 28, Room 131				
Exhaust Hood		200 SF	* Clean entire System. Cleaning to be performed on Tuesdays from 1530 until completion; schedule quarterly work with the ACO.	Quarterly
Exhaust Hood Filters (3 Ea)		24" x 20" x 2"		Quarterly
Exhaust Duct	Stainless Steel	16" x 16" x 31'		Quarterly
Bldg 28, Roof				
Exhaust Fan & Housing		24' x 24" x 24"	* Clean entire System. Cleaning to be performed on Tuesdays from 1530 until completion; schedule quarterly and semiannual work with the ACO.	Quarterly
Exhaust Stack & Housing		18" Dia X 8' Tall		Semiannual

* As far as is practicable, considering the design and condition of the exhaust systems.

ATTACHMENT J-1502000-01(b)
EXHAUST HOODS AND DUCTS INVENTORY
United States Marine Corps Barracks at 8th & I, Washington DC

DESCRIPTION	MATERIAL	SIZE	NOTES	FREQUENCY
Prep Kitchen Bldg. 20				
Steam Kettle Hoods (2)	Stainless Steel	54" x 124" (46.50 Sq Ft) each		Semiannual
Steam Kettle Exhaust Duct	Galvanized Steel	36" x 18" X 41'	* From Exhaust Fan to Exterior of Building	Semiannual
Steam Kettle Exhaust Fan & Housing		36" x 36" X 36"		Semiannual
Steam Kettle Exhaust Duct Vent		24" X 24" X 30'	* From Exhaust Fan to Exterior of Building	Semiannual
Oven Hood Exhaust Fan & Housing	Stainless Steel	54" x 120" (45 Sq Ft)		Semiannual
Oven Hood Exhaust Duct	Galvanized Steel	36" x 18" X 4'	* Ties into Steam Kettle Hood Duct	Semiannual
Prep Area Hood	Stainless Steel	72 SF		Semiannual
Prep Area Hood Filters (2 Ea)		20" X 24" X 2"		Semiannual
Prep Area Hood Exhaust Duct	Galvanized Steel	12" X 12" X 2'		Semiannual
Prep Area Hood		14" X 14" X 14"	* From Prep Area Hood	Semiannual
Exhaust Duct Vent		12" X 12" X 15'	* From Exhaust Fan to Exterior of Building	Semiannual
Fry Grill Bldg. 20				
Fry Grill Hoods (2)	Stainless Steel	30" x 120" (25 Sq Ft) each		Semiannual
Fry Grill Hood Exhaust Duct	Galvanized Steel	16" X 24" X 22'		Semiannual
Exhaust Duct	Galvanized Steel	36" X 30" X 16"		Semiannual
Exhaust Fan & Housing		30" X 30" X 16"	* From Fry Grill Hood	Semiannual
Exhaust Duct Vent		24" X 24" X 19'	* From Exhaust Fan to Exterior of Building	Semiannual
Bldg 12 Multi-Purpose Kitchen				
Exhaust Hood	Stainless Steel	18'		Quarterly
Exhaust Hood Filters	Stainless Steel	20" X 24" X 2"		Quarterly
Exhaust Hood Duct (2)	Galvanized Steel	16" X 14" X 7'		Quarterly
Exhaust Fan & Housing (2)	Aluminum			Quarterly
Bldg 20 SNCO Club Grill				
Fry Grill Hood	Stainless Steel	26" x 120" (21.67 Sq Ft)		Semiannual
Exhaust Duct	Galvanized Steel	14" X 18" X 75'		Semiannual
Exhaust Fan & Housing		36" Dia X 30' Tall		Semiannual
Qtrs 5 Bachelor Officer's Quarters Kitchen				
Exhaust Hood	Stainless Steel	180 SF		Semiannual
Exhaust Hood Filters		20" X 24" X 2"		Semiannual
Exhaust Hood Duct	Galvanized Steel	16" X 14" X 20"		Semiannual
Exhaust Fan & Housing		28" X 28" X 16"	* From Range & Oven Hood	Semiannual

United States Marine Corps Barracks at 8th & I, Washington DC

DESCRIPTION	MATERIAL	SIZE	NOTES	FREQUENCY
Exhaust Duct Vent	Galvanized Steel	13" X 19" X 7'		Semiannual
Fresh Air Intake	Galvanized Steel	6" X 9" X 13'		Semiannual
Fresh Air Intake Louvers		4 @ 8" X 14"	4 Sheet Metal Screws Each	Semiannual

* As far as is practicable, considering the design and condition of the exhaust systems.

ATTACHMENT J-1502000-01(c)
EXHAUST HOODS AND DUCTS INVENTORY
Walter Reed National Military Medical Center, Bethesda MD

DESCRIPTION	MATERIAL	SIZE	NOTES	FREQUENCY
Building 2 Main Street Café				
Pizza Oven Hood	Stainless Steel	6' x 4'	* Clean inside flip doors. Insure drain line from hood to floor is free flowing.	Quarterly
(Separate exhaust for this system from the rest of the Bldg 2 Main Street Café. Exhaust vents directly to 1st floor roof of about 5' vertical length where the fan is located.)				
Food Preparation Area (Sandwich)	Stainless Steel	4' x 4'	* Clean inside flip doors. Insure drain line from hood to floor is free flowing.	Quarterly
Food Preparation Area	Stainless Steel	10' x 4'	* Clean inside flip doors. Insure drain line from hood to floor is free flowing. Preferred cleaning between 1600 - 1930.	Quarterly
(Exhaust ductwork for these units converge above the ceiling of the Café and then run vertical (24" x 36" rectangular duct) to the Bldg 2, 2nd Floor Mechanical Room 2153. The ductwork turns horizontal in Room 2153. The rectangular duct reduces into a 24" diameter round duct which has 4 separate 18"x18" square access (clean out) points. The contractor will clean the duct at these points. The round duct turns vertical and continues about 75' to the roof exhaust. There are no access points in the vertical run.)				
Building 9 Galley				
Kitchen Exhaust Hood (Room 357 Tag 216)	Stainless Steel	7' x 5'	* Clean inside flip doors. Insure drain line from hood to floor is free flowing.	Monthly
Kitchen Exhaust Hood (Room 322 Tag 361)	Stainless Steel	36' x 5'	* Clean inside flip doors. Insure drain line from hood to floor is free flowing.	Monthly
Kitchen Exhaust Hood (Room 322 Tag 349)	Stainless Steel	36' x 5'	* Clean inside flip doors. Insure drain line from hood to floor is free flowing.	Monthly
Kitchen Rack Oven / Vent Hood (Room 322 Tag 362)	Stainless Steel	5' x 12'	* Clean inside flip doors. Insure drain line from hood to floor is free flowing.	Monthly
Bake Shop Exhaust Hood (Room 352 Tag 416)	Stainless Steel	6' x 12'	* Clean inside flip doors. Insure drain line from hood to floor is free flowing.	Monthly
World Bistro Island Exhaust Hood (Room 304 Tag 504)	Stainless Steel	5' x 6'	* Clean inside flip doors. Insure drain line from hood to floor is free flowing.	Monthly
Grill Island Exhaust Hood (Room 304 Tag 519)	Stainless Steel	5' x 6'	* Clean inside flip doors. Insure drain line from hood to floor is free flowing.	Monthly

Walter Reed National Military Medical Center, Bethesda MD

DESCRIPTION	MATERIAL	SIZE	NOTES	FREQUENCY
Grill Exhaust Hood (Room 304 Tag 530)	Stainless Steel	5' x 6'	* Clean inside flip doors. Insure drain line from hood to floor is free flowing.	Monthly
Chef Table Exhaust Hood (Room 304 Tag 537)	Stainless Steel	5' x 6'	* Clean inside flip doors. Insure drain line from hood to floor is free flowing.	Monthly
Deli Exhaust Hood (Room 306 Tag 549)	Stainless Steel	5' x 5'	* Clean inside flip doors. Insure drain line from hood to floor is free flowing.	Monthly
Salad Bar Exhaust Hood (Room 304 Tag 565)	Stainless Steel	3' x 5'	* Clean inside flip doors. Insure drain line from hood to floor is free flowing.	Monthly
Café Express Island Exhaust Hood (Room 305 Tag 613)	Stainless Steel	9' x 5'	* Clean inside flip doors. Insure drain line from hood to floor is free flowing.	Monthly
Pizza Oven Exhaust Hood (Room 304 Tag 541)	Stainless Steel	4' x 8'	* Clean inside flip doors. Insure drain line from hood to floor is free flowing.	Monthly

Access to the roof exhaust. From galley level take east elevator to 3rd floor exit elevator and take stairway up to mechanical room 4-G enter turn left and enter Mechanic room 4204. Exhaust fan EF-42C there are 2 access cleanouts. In main kitchen there are 10 access cleanouts. Contractor

Bldg 62 Warrior Transition Unit				
Exhaust Hood w/ UV Technology (Tag 20-A)	Stainless Steel	9' x 5.5'	* Clean entire System	Quarterly
Exhaust Hood w/ UV Technology (Tag 20-B)	Stainless Steel	9' x 5.5'	* Clean entire System	Quarterly
Exhaust Hood w/ UV Technology (Tag 45-A)	Stainless Steel	7.5' x 5.5'	* Clean entire System	Quarterly
Exhaust Hood w/ UV Technology (Tag 45-B)	Stainless Steel	7.5' x 5.5'	* Clean entire System	Quarterly
Exhaust Hood w/ UV Technology (Tag 45-C)	Stainless Steel	7.5' x 5.5'	* Clean entire System	Quarterly
Exhaust Hood w/ UV Technology (Tag 45-D)	Stainless Steel	7.5' x 5.5'	* Clean entire System	Quarterly
Exhaust Hood (Pizza oven)	Stainless Steel	2.5' x 3.83'	* Clean entire System	Quarterly
Exhaust Hood w/ UV Technology (Tag 110-A)	Stainless Steel	6' x 4.5'	* Clean entire System	Quarterly
Exhaust Hood w/ UV Technology (Tag 90-A)	Stainless Steel	6' x 4.5'	* Clean entire System	Quarterly
Exhaust/Steam Hood (Dish Wash)	Stainless Steel	5' x 4'	* Clean entire System	Quarterly
Exhaust/Steam Hood (Dish Wash)	Stainless Steel	5' x 4'	* Clean entire System	Quarterly

(Exhaust ductwork for these units converge above ceiling of the Warrior Café and then run vertical (56" x 30" & 30" x 30" rectangular duct) to EF-RO3-B, EF-R05-B, EF-R04-B roof exhaust located on roof above 3rd floor. (There is no access points in vertical run) There are 6 separate (clean out) points. The contractor will clean the duct at these point Contractor will need to provide ladders to safely access these cleanouts. Cleanouts are above a 9 foot drop ceiling. Contractor must also clean and shine the outside of all kitchen hood: To access roof exhaust take stairwell 4 to top floor (three stories) and exit onto roof. To enter kitchen enter stairwell 4 from lobby turn right into stairwell 3 turn left into entrance to the kitchen Contractor must check in at front desk in lobby. Preferred start time is 1830.

ATTACHMENT J-1502000-01(d)
EXHAUST HOODS AND DUCTS INVENTORY
Naval District Washington (NDW), Bethesda MD

DESCRIPTION	MATERIAL	SIZE	NOTES	FREQUENCY
Bldg 26 Child Development Center				
Vertical duct 5' in length to a 2' diameter exhaust at fan.		9' x 4'	* Clean entire System Preferred start time 1300. Contractor needs 20 foot extension ladder to access the roof.	Quarterly
Bldg 56 Bowling Alley				
Vertical duct 5' in length to a 2' diameter exhaust at fan.		8' x 4'	* Clean entire System Preferred start time 0700. Contractor needs 20 foot extension ladder to access the roof.	Quarterly
Bldg 87 Child Development Center				
Vertical duct 5' in length to roof exhaust fan.		4' x 12'	* Clean entire System Preferred start time 1500. Contractor needs 20 foot extension ladder to access the roof.	Quarterly

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