



Refrigeration Vendor Scope of Work Planned Power Outage

Contractor Scope of Work

Overview

This scope is for shutdown, monitoring and startup of store refrigeration systems during a planned power outage.

- Utility Maintenance
- Switchgear Maintenance
- Project Interconnect

Required Materials

Materials:

- Industry Standard Refrigeration Tools
- 6 mil Plastic
- Painters Tape
- Dry Ice – 2-4 Hour Scope Only. Dry ice to arrive day of and removed following day of event, do not store dry ice in WI freezer or WI Cooler
- Caution Tape or Signage

Scope

Outage less than 2 hours:

- Dry Ice not required for project.
- Coordinate and schedule all work with store team and electrician outlined in your PM work order.
 - Store walk for material list required prior to project start.
- Two technicians arrive 2 hours prior to project start.
 - Electricians will communicate when utility has arrived on site. **Do not shut down equipment until you are told to do so.**
- Contact FMOC (888-888-0304) to place store in test mode, after completion have store removed from test.
 - Ensure systems do not go into defrost 2 hours prior to shut down, and 2 hours after refrigeration startup.
 - For the following cases, drive discharge air temperatures to:
 - Open Meat Cases: 26F
 - Open Dairy Cases: 30F
 - Open Produce Cases: 32F
 - Open Medium Temp Coffin/Bunker Cases: 26F
 - Open Low Temp Coffin/Bunker Cases: No set point change
- All open and coffin/bunker cases are covered with 6 mil plastic. Form a complete seal around the entire face of case to ensure rapid temperature increases don't occur.
- All doored cases and walk-ins shall remain at setpoint temperatures. Caution tape or signage on all doored cases and walk-ins for doors to remain closed.
- Conduct routine walks every 30 minutes to ensure cases are still sealed with plastic.
- Shut down and restart the refrigeration system according to industry standards when told to do so by the electricians.
- Clean up any items required for the project.
- Return all setpoints back to original setpoints. One technician to remain on site and available throughout the duration of the project and until setpoints are reached, and all refrigeration related alarms have cleared.

Outage 2-4 hours:

- Dry Ice is required for project.
- Coordinate and schedule all work with store team and electrician outlined in your PM work order.
 - Store walk for material list required prior to project start.
- Two technicians arrive 2 hours prior to project start. Two additional technicians to arrive at store closing to begin dry ice application, and open case sealing with plastic, once all open cases are sealed, two technicians may depart.
 - Electricians will communicate when utility has arrived on site. **Do not shut down equipment until you are told to do so.**
- Contact FMOC (888-888-0304) to place store in test mode, after completion have store removed from test.
 - Ensure systems do not go into defrost 2 hours prior to shut down, and 2 hours after refrigeration startup.
 - For the following cases, drive discharge air temperatures to:
 - Open Meat Cases and WI Meat Cooler: 26F

- Open Dairy Cases and WI Dairy Cooler: 30F
 - Open Produce Cases and WI Produce Cooler: 32F
 - Deli/Bakery and FA WI Coolers: 30F
 - Override all Frozen Food Door Cases and WI Freezers to 5 degrees below set-point
- Store team to remove product from top shelf on open cases, open self-contained, and coffin/bunker cases, then store in Walk-In Freezer/Coolers.
 - The key carrier/LOD should ensure that the store team has completed this. If they did not, check in with the LOD.
- Apply dry ice to sales floor open cases, door cases, and deli closed cases only (5 lbs per 2 ft open, 5 lbs per 2 doors). Do not place unpackaged dry ice in Walk-Ins during power outage for temperature management.
 - Store team members are not allowed to handle dry ice.
 - Open cases, all dry ice shall be placed on top shelves, evenly spaced.
 - Door cases place dry ice where it is convenient without removal of product.
 - Do not deploy dry ice until Store is closed and all Guests have left.
 - Do not place dry ice directly on top of product.
 - Do not place dry ice in wet produce cases or produce islands.
 - For all other produce cases, use open case dry ice process.
- All open cases are covered with 6 mil plastic. Form a complete seal around the entire face of case to ensure rapid temperature increases don't occur.
- Caution tape or signage on all doored cases and walk-ins for doors to remain closed.
- During down time technicians are to conduct routine walks every 30 minutes to ensure cases have remained sealed with plastic, leak check refrigeration system if lighting is adequate (make note of all identified leaks, repair if possible, inform PML if unreparable.) Do not open cases to conduct leak checks.
- Shut down and restart the refrigeration system according to industry standards when told to do so by the electricians.
- Remove any remaining dry ice from cases. Remove from store and grounds for proper disposal.
- Clean up any items required for the project.
- Return all setpoints back to original setpoints. One technician to remain on site and available throughout the duration of the project and until setpoints are reached, and all refrigeration related alarms have cleared.

Outage greater than 4 hours:

- Generator will be deployed, no dry ice is required for project.
- Coordinate and schedule all work with store team and electrician outlined in your PM work order.
 - Store walk for material list required prior to project start.
- Two technicians arrive 2 hours prior to project start.
 - Electricians will communicate when utility has arrived on site. **Do not shut down equipment until you are told to do so.**
- Contact FMOC (888-888-0304) to place store in test mode, after completion have store removed from test.
 - Ensure systems do not go into defrost 2 hours prior to shut down, and 2 hours after refrigeration startup.
 - For the following cases, drive discharge air temperatures to:
 - Open Meat Cases: 26F
 - Open Dairy Cases: 30F
 - Open Produce Cases: 32F
 - Open Medium Temp Coffin/Bunker Cases: 26F
 - Open Low Temp Coffin/Bunker Cases: No set point change
- All open and coffin/bunker cases are covered with 6 mil plastic. Form a complete seal around the entire face of case to ensure rapid temperature increases don't occur.
- All doored cases and walk-ins shall remain at setpoint temperatures. Caution tape or signage on all doored cases and walk-ins for doors to remain closed.
- During down time technicians are to conduct routine walks every 30 minutes to ensure cases have remained sealed with plastic, leak check refrigeration system if lighting is adequate (make note of all identified leaks, repair if possible, inform PML if unreparable.) Do not open cases to conduct leak checks.
- Shut down and restart the refrigeration system according to industry standards when told to do so by the electricians.
- Clean up any items required for the project.
- Return all setpoints back to original setpoints. One technician to remain on site and available throughout the duration of the project and until setpoints are reached and all refrigeration related alarms have cleared.

Additional Resources

Note:

- Target Electrical Operations Project Manager
- Energy Project Manager
- Target Refrigeration Operations Vendor Manager