



Healthy Retail Access Program Application City of Madison

APPLICANT INFORMATION

Primary Contact Name: Mary Christine (Christy) McKenzie

Total Project Amount: \$2,707,303

Healthy Retail Funds requested: \$99,800

Agency/Organization/Group Name (Legal Entity Name) and Address: Mad Local Food Group, LLC
 dba Pasture and Plenty
 4313 Somerset Lane, Madison, WI 53711 (business office address)
 1902 Wright Street, Madison, WI 53703 (location of new facility)
 2433 University Ave, Madison, WI 53726 (current retail location)

Telephone #: 608-347-9300

Email: christy@madlocalfood.com

Applying as a:

Retailer

Non-Retail Organization

Are you a SNAP-approved retailer through the US Department of Agriculture (USDA)?

Yes USDA FNS #:

No – if no, do you plan on becoming a SNAP-approved retailer?

We are working to expand distribution of healthy, locally sourced produce and made foods into SNAP eligible retailers, and there is a goal to become a SNAP retailer within a new east side Madison brick and mortar location (Madison Public Market is the likeliest location). For either or both strategies, we will implement trade and consumer marketing strategies to support awareness, including shelf talkers, promotion tools and materials that educate consumers and buyers about the eligibility of our retail ready products.

PROJECT INFORMATION

You may attach additional information at the end of this application. Photographs, price estimates, testimonials, and other secondary sources are **highly** recommended.

1. Please describe, in detail, the proposed project (500 word maximum):

The proposed project is the build-out and operational launch of the P&P Foodworks Processing Kitchen and Food Manufactory, a tenant space of the Wisconsin Foodshed Partnership, a new, equity-driven food aggregation, storage, processing, and distribution facility located in Madison, WI. This facility, anchored by the Community Action Coalition of South Central Wisconsin, directly addresses critical regional food supply chain inefficiencies that limit small to mid-scale farmer incomes and restrict community access to local, nutritious, and culturally appropriate foods.

A core, enabling component of this infrastructure is the construction of a large, customized 28'5" x 43' x 15' (18300 cubic feet, 1225 sq ft) indoor walk-in cooler. This cold storage unit is essential for creating the Foodshed Partnership as envisioned, making it possible to efficiently aggregate, process, produce, and distribute meaningful amounts of retail products made with local produce, proteins, and other foods sourced from Southern Wisconsin farms. The facility will allow Pasture and Plenty to establish new channels for retail distribution of locally sourced and made products: Direct to consumer, value grocery, pantry ready, and food service.

Specifically, the new cooler will:

- Support the expansion of the "farm-to-freezer" food manufacturing product line managed by Pasture and Plenty (Mad Local Food Group, LLC).
- Provide necessary cold chain logistics to increase the volume of fresh food inventory and sales through retail and institutional channels.
- Enable co-packing services for early-stage food businesses, supporting food enterprise development.

The project is already supported by a federal grant and is a collaboration focused on systemic change, ensuring the new cold storage capacity will increase healthy food access for low-income individuals and families. The construction of this cooler is the critical infrastructure gap this request seeks to fill.

- 2. What are the top three objectives of this project? Please refer to the HRAP program goals below: (500 words maximum) • Increasing healthy food access to low-income individuals and families**
- Supporting food enterprise development and entrepreneurship
 - Increasing healthy food choice and improving health outcomes
 - Increasing culturally appropriate foods in identified Areas of Focus

Examples:

- 1. Become a certified SNAP-approved retailer within 6 months of receiving funding**
- 2. Increase fresh food inventory and sales by >25% within the first year**

The top three objectives for the P&P Foodworks Processing Kitchen and Manufactory, aligning with the Healthy Retail Access Program (HRAP) goals, are:

1. Increasing healthy food access to low-income individuals and families by distributing retail products into SNAP eligible retailers by Q4 2026.

By establishing the Foodshed's cold storage and distribution network, we will significantly increase the volume of nutritious, locally-grown food available for community distribution partners, ensuring greater access for vulnerable populations. By building out and outfitting the P&P Foodworks processing kitchen and food manufactory, we will have the infrastructure to turn local produce, proteins, dairy and grains into convenient, quality meals and ingredients for consumers across the city and region.

2. Support food enterprise development and entrepreneurship. Provide co-packing services to farms and food producers, to increase their distribution of retail-ready local food products. Goal: 5 new accounts in 2026.

The new cold storage capacity, with value-added processing and co-packing space, will allow Pasture and Plenty/Mad Local Food Group LLC to scale production and support other emerging food businesses, diversifying income streams for local farmers and creating new jobs within the facility (7 positions in Y1 at the Foodshed and in the Foodworks Processing facility).

3. Increasing healthy food choice and improving health outcomes for local consumers

We aim to increase fresh food purchase, production and sales by 6X the baseline of Pasture and Plenty's current production. The requested cooler is the specific piece of infrastructure required to store, handle and process the increased volume of local, fresh, and processed retail products needed to meet this objective.

3. LETTERS OF INTENT AND SUPPORT ARE STRONGLY RECOMMENDED – PLEASE ATTACH

- **Letters of Intent** provide commitment from a partner showcasing their intent to provide services towards project goals • **Letters of Support** conveys enthusiasm for the project from community stakeholders.

- MOU Fairshare, REAP (Foodshed Partnership - supplier and buyer cultivation) and CAC (Foodshed Partnership leadership, management of aggregation project, commitment of critical resources - RFSI grant)

- Letters of support to be provided by 2/13: Sitka & Riemer (Co-packing), farmer partners, other local orgs

4. Do you want to be connected with our partners at the [University of WI System Food Finance Institute \(FFI\)](#) to learn more about business development?

Yes (I am already working with them very directly)

No

If so, please indicate your areas of interest below:

Business plan development/update

Marketing assistance

Financial planning

Grant-writing assistance

Market research

Bookkeeping

Social Media

Certification and Licensing

Other:

Please provide a general timeline in the table below:

Activity Description	Estimated Start and Completion Dates
Finalize construction plans, commit schedule for build out. (3G)	Completed Jan 2026
Construction of processing and manufacturing facility. (3G)	Beg: Feb 2026 End: June 2026
Acquire and stage equipment. (P&P / CAC)	Beg: Oct 2025 / End: Mar 2026
Cooler/Cold Storage Installation. (Just in Time)	Beg: Mar 2026 / End: Apr 2026
Prod and inventory systems and prepare/complete licensing. (P&P)	Beg: Feb 2026 / End: Jun 2026
Production and local food purchase planning. (P&P / CAC)	Beg: Oct 2025 / End: Mar 2026
Develop standard operating procedures and training plans. (P&P)	Beg: Mar 2026 / End: May 2026
Hire and train production staff. (P&P)	Beg: May 2026 / End Jun 2026
Secure initial pilots/contracts for co-pack and veg processing. (P&P)	Beg: Feb 2026 / End Sep 2026
Process, manufacture and distribute local retail-ready products. (P&P)	Beg: Jun/Jul 2026 (No end date)

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BUDGET SUMMARY	
Please include a project budget that includes:	
<ul style="list-style-type: none"> • Construction costs • Materials costs • Labor costs • Descriptions for how City dollars would be utilized 	<ul style="list-style-type: none"> • Itemized list of any in-kind donations from other funders, lenders, or supporters that are contributing to the project. • Attach: Price estimates for all City funding requests

Item	Description	Total Cost	Amount of City Dollars Requested	Amount of Other Revenues/In-kind Support
<i>Example: Cooler</i>	<i>Walk-in 6x10</i>	<i>\$5,000</i>	<i>\$5,000</i>	<i>\$0</i>
<i>Example: Labor for Cooler Install</i>	<i>6 hours</i>	<i>\$750</i>	<i>\$0</i>	<i>\$750</i>
Processing Room Cooler	28'5 x43' x 12' cooler & installation	\$116,397.66	\$99,800	\$16597.66
Existing Freezer Improvements	Freezer floor reinforcement, and door configuration	\$31,735.34	\$0	
Processing Kitchen Equipment	Processing, cook and packaging lines	\$795,302	\$0	\$795,302
Processing Kitchen Smallwares	Small appliances, tools, racking, tables, etc.	\$174,825	\$0	\$174,825
Processing Kitchen Construction	3G contractor and all subcontractor services	\$1,002,131	\$0	\$1,002,131
Kitchen software systems and website	Foodready, P&P website, PM tools for inventory and compliance	\$30,000	\$0	\$30,000
Labor Budget Investment Y1	Kitchen Mgr, Chef, Production Team, Mkting, Bookkeeping	\$331,874	\$0	\$331,912
Other Working Capital	initial inventory, overhead, cost of goods, branding	\$225,804	\$0	\$224,152
Total Costs		\$2,708,069	\$99,800	\$2,608,269

SUPPLEMENTARY MATERIALS (Optional)

Please include any additional materials that may clarify, strengthen, or support your application. **Photographs, price estimates, testimonials, and other secondary sources are highly recommended. Additional materials can also be attached as appendices via Word Doc, PDF, Excel spreadsheet, etc**

Attachments:

- P&P Business Presentation (will present in meeting)
- Foodshed Partnership in Brief
- P&P's Initial Business in Brief for historic reference
- Foodshed MOU (CAC, P&P, REAP, FairShare)
- Quote for the Processing Room Cooler

February 9, 2026

Dear Healthy Retail Access Program Reviewers at the City of Madison,

I am writing this letter to convey the growing interest in Foodshed that the Community Action Coalition for South Central Wisconsin (CAC) has received from local farmers. CAC has received interest and/or input from over 30 area producers/markets and counting:

Cellanie Farms	Live Jewelry Farm	Mel Farm
Steadfast Acres	Love Food Farm	Yuepheng Farm
ASE Cooperative	Gorman Farm	Tracy's Paradise Farm
Madison Area Food Pantry Gardens	Farley Center	Squashington Farm
Tortillas Los Angeles	Ducks in a Row Farm	Ecotone Herbs
Perez Produce	Urban Triage	Voss Organics
Riemer Family Farm	Ortega's Garden	Igl Farms LLC
Troy Farm	Local Blooms	Blue Barrel Farm
El Mercadito de Centro	GreenGold Gardens	Mom's Farm LLC
Flynn Creek Farm	Melody-Farm	Sun and Moon Farm
Parisi Family Farm	Maiv Flower Farm	Blue Roof Orchard
	Yuepheng Farm	

The Foodshed Partnership's outreach to farmers has included an informational Farmer Open House held on February 4, 2026 with over 50 community members in attendance. In our conversations with growers, they have expressed an unmet demand for cold and frozen storage space, facilities to process fruits and vegetables, and a consequent gap in market opportunities, especially for farmers from underrepresented and marginalized groups.

Farmers have also expressed overwhelming enthusiasm for the Foodshed Partnership's infrastructure development and the ability it will provide us to address the gaps in the middle of the supply chain. CAC and the Foodshed Partnership will continue to incorporate growers' feedback and needs as Foodshed develops. We look forward to working closely with Pasture and Plenty and our partners to connect small-scale local farmers with reliable market opportunities. If you have any questions, please don't hesitate to reach out.

Sincerely,

Emma McMahon

Emma McMahon

Foodshed Coordinator at Community Action Coalition for South Central Wisconsin

EmmaM@cacscw.org



The Wisconsin Foodshed Partnership Business in Brief

The Wisconsin Foodshed Partnership (Foodshed) is an economic and community development enterprise committed to providing infrastructure that supports a more just, resilient, sustainable and accessible food system for Southern Wisconsin. The Foodshed project focuses on the build out and operations of a new food aggregation, storage, processing and distribution facility. The Foodshed will

- create social service, food manufacturing, trucking, product development, marketing and warehouse jobs
- increase and diversify income streams for farmers, strengthening the rural communities where those farm families work and live
- provide co-packing services to early-stage food businesses to help them expand their customer bases and grow their businesses
- increase the amount of nutritious foods that institutional buyers and communities access
- work with farmers to achieve wholesale standards and improve food safety practices

Defining the Need

In 2024, Wisconsin's agriculture and food processing sector combined generated \$116.3 billion in revenue, making up 14.3% of the state's total revenue, and specifically, Wisconsin's specialty crop market, including fruits, vegetables, and nuts, supported nearly 35,000 jobs, and generated \$6.4 billion in economic activity, representing 3% of Wisconsin's overall economy (DATCP, 2025). While the industry is strong, the regional food supply chain has inefficiencies and infrastructure gaps that limit small to midscale farmers' incomes, hamper food business growth, and prevent institutions and communities from accessing fresh, local food. These barriers weaken rural economies, increase farmer debt, and reduce access to nutritious, Wisconsin-grown food for families and schools. As identified in the Wisconsin Terminal Market study, completed in 2019, "Wisconsin's regional food supply chain is disjointed, with multiple actors operating in silos—making coordination across farms, distributors, and buyers a challenge". With the purchase of this space, the Foodshed is designed to close these gaps—reducing food waste and expanding access to healthy, local food—through an innovative, collaborative effort that brings together multiple agencies under one roof, each contributing their strengths to build a stronger regional food system.

Key Project Partners

Community Action Coalition will be a primary tenant of the office space, and will manage the operations of the Foodshed, including aggregation, storage and distribution of produce as well as engaging wholesale buyers and securing contracts.

Pasture and Plenty (Mad Local Food Group, LLC) is a multi-faceted food business that operates a restaurant, bake shop, demonstration kitchen, delivery meal kit service, farm-to-freezer food manufacturing product line and an events business. P&P Foodworks Kitchen & Manufactory will be a tenant of the Foodshed and will manage and operate the co-packing, value-added food product development and processing lines.

REAP has 25 years experience helping farmers access wholesale markets, and **FairShare CSA Coalition** has 34 years experience assisting farmers improve production. Both will work with farmers on food safety certification and meeting wholesale standards.

This project has secured additional support and commitments across the supply chain. Commitments from businesses to utilize Foodshed services, commitments from partners to buy/source product and commitments from farms to supply produce for fresh distribution and processing.

Who We Will Serve

The Wisconsin Terminal Market Study completed by Wisconsin Food Systems, Inc, identified a need for more than 100,000 square feet to meet the growing demand for processing, cold, frozen and dry storage, and cross docking capacity. The Foodshed will fill 11,000 sq feet of this identified need. The Foodshed will provide commercial facilities that will house Community Action Coalition for South Central Wisconsin's Food Program office, the Foodshed Partnership Program, and the P&P Foodworks Processing Kitchen & Manufactory.

Collectively, CAC and P&P will initially support 10 jobs and source product from 50+ farms and producers in Southern Wisconsin. By year 4, we project that we will distribute 2 million pounds of food annually, with distribution and sales expanded into the upper Midwest.

Business Model

The Foodshed will aggregate, process and store food from farmers and producers in Southern Wisconsin for direct distribution across Dane, Jefferson and Waukesha Counties. And, will become a node in the Wisconsin Food Hub's Super Transport Cooperative that serves communities across the Upper Midwest.

The property will be supported by long term leases from the participating organizations, community-based businesses and the Foodshed Partnership program.



Pasture & Plenty - Original Business Plan



Mad Local Food Group

Prepared Foods + Neighborhood Kitchen



Business in Brief

Mad Local is an online and retail marketplace, providing a “Whole Diet” delivery and pick-up service. We serve high-quality, locally-sourced and prepared frozen, ready-to-eat meals, cook kits and pantry items to individuals and families who are hungry for high-quality, healthy meals, but starved for time. The marketplace and storefront showcase farm-to-freezer meals, food products and home goods by local artisans, and a kitchen studio to host craft cooking classes, food book events and pop-up food shops. We are a community hub and marketing engine that nurtures local eaters and food producers.

Market Opportunity

We are at the beginning of a major cultural shift in how we define convenience and quality in home-served meals. Consumers are looking for authentic food experiences and for innovative businesses to help them put meals on the table and connect to local producers.

- In 2016, U.S. meal kit providers delivered \$1.5 billion in sales (1% of total food market) and the market niche is expected to be a multi-billion-dollar business within 5 years. While these services are only a few years old in the United States, growth potential is expansive. 3% of consumers (8 million) report that they have tried meal kit services and 20% (50 million consumers) would like to try a service of this type, according to research published by NPD Group.
- Convenience food sales are outpacing other grocery departments’ sales, with prepared meal sales up 10% year-over-year. 17% of consumers purchase fully prepped meals from their local store and 40% of consumers purchase pre-cut vegetables or fruit. (Food Marketing Institute, Top Trends in Fresh - Convenience Foods, 2016)
- Food expenses account for a 13% share of household budget for U.S. consumers, ranking third behind housing and transportation. (USDA, Economic Research Service, 2014).

Target Customers

People who are hungry for great food and starved for time.

- Young professionals and older adults, active lifestyle, want to eat well, but don’t have time or interest in cooking for 1 or 2 hours every day
- Busy 2-income households/ families, need fast solutions for “What’s for dinner?” made with local

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ingredients, are healthy and are less expensive than taking the family out for dinner

- 25-54 years old, higher level degrees, single income \$70K+, dual-income with family income \$90K+

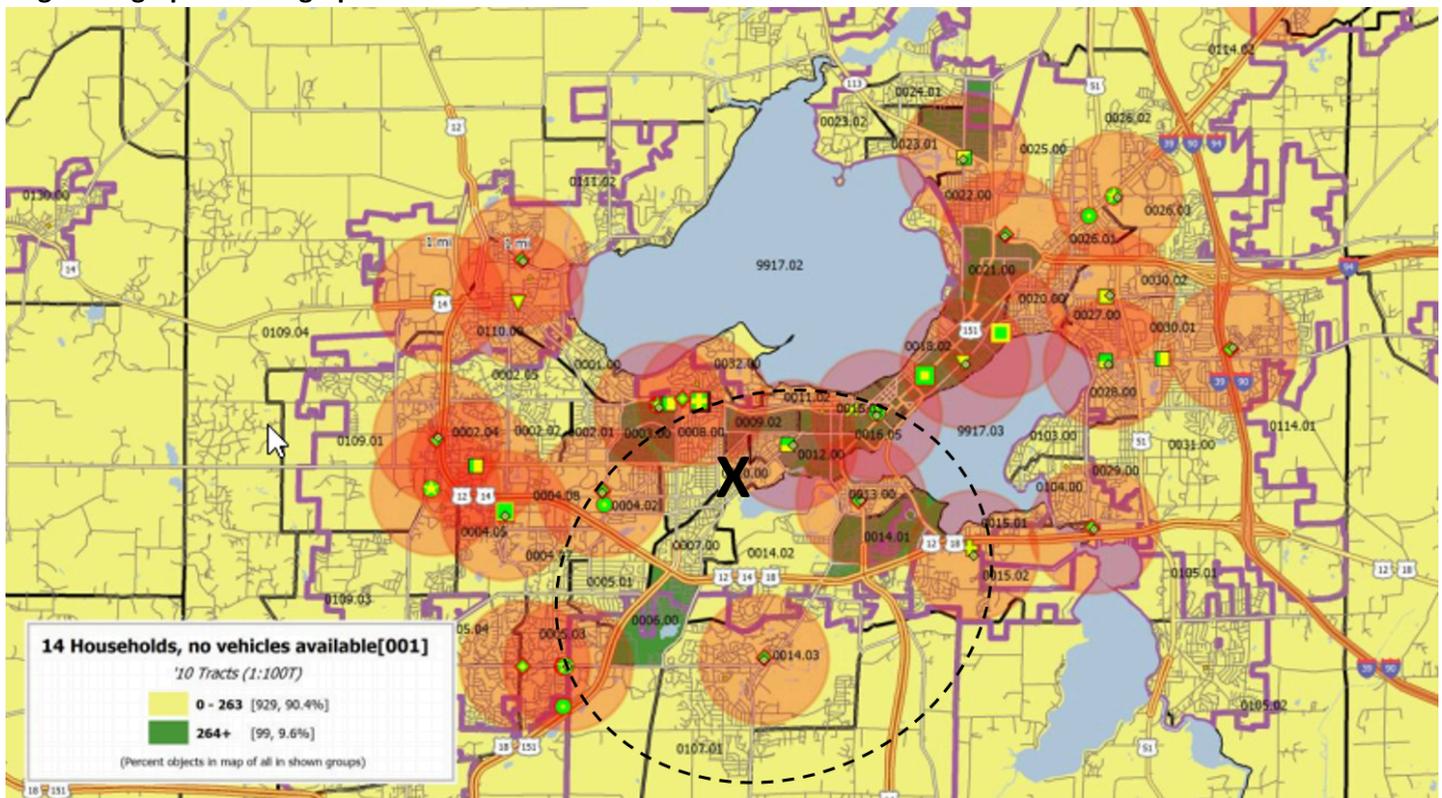
Our target customers

- Love the idea of the farm-box/Community Supported Agriculture (CSA), but are overwhelmed

by the time it can take to prepare food from scratch, or the quantity provided

- Believe in supporting a local food system, eating seasonally and are willing to pay for the service
- Care about the community and are concerned about access to healthy, wholesome local foods for all

Target Geographic Demographic



2015 research market analysis, shows most city residents have access to a grocery store within a 1-mile radius, with a gap (area of opportunity) in Dudgeon-Monroe neighborhood and Southwest into Westmorland, Nakoma, Fitchburg, Verona.

Market Problem and Current Solutions

There are many prepared and convenience food options available, but they are not meeting our target consumers' needs for authentic food experiences, convenience beyond novelty, reduced food and packaging waste and increased connection to local producers.

- Only half of consumers who try home delivered meal cook kit delivery retain the service; wasteful packaging and cost are cited as top concerns for those who cancel.
- CSA and farmer's markets provide consumers direct access to local ingredients and a connection to producers. Wisconsin ranks in the top 10 for direct farm sales to consumers, with \$46.9 million reported sales in 2012. But CSA retention is a challenge; the 2015 annual CSA report by Small Farm Central reports a 46% average retention rate. Low retention is commonly due to guilt over unused produce, a feeling of pressure to cook, and discomfort from lack of control over choice of what is for dinner. Some report feeling they have a house full of food, but nothing to eat.
- 89% of Shoppers believe that eating at home is healthier than eating at a restaurant, yet most are concerned they are not getting enough good nutrition in general. (Food Marketing Institute, 2016 Year in Review)

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If we do not address this need with local, scalable solutions, national footprint businesses will steal food dollars from the local economy. By providing a sustainable, replicable model we can grow the market and the economy here and satisfy consumers' hunger for healthier convenience food options.

The Mad Local Food Group Solution

Mad Local will redefine how the community answers the question "What's for dinner?" and build new market pathways for farmers and producers. The online marketplace and storefront showcase farm-to-freezer meals, food products and home goods by local artisans, and a demonstration kitchen to host craft cooking classes, food book events and pop-up food shops.

Mad Local Food will be a community hub and marketing engine to nurture local eaters and food producers. We will:

- Prepare farm-to-freezer mains, sides and desserts, meal kits and hot ready-to-eat, locally-sourced, seasonal dinners for in-store sale, satellite pick-up, and sustainable eBike and eTruck delivery
- Support local food manufacturers in doing what they do best, promote their products and bring new made-in-Wisconsin pantry products to market under the Mad Local banner
- Host and produce Mad Local kitchen events, including chef and food manufacturer spotlights, "Read It & Eat" food author events, retail food pop-up shops and small-batch, craft cooking classes
- Work to increase access to locally-sourced, quality, prepared foods for under-served families in the greater Madison area through our "Community Eats" program, where a portion of our products are donated to food pantries serving communities defined as food deserts

Unlike most national meal kit or grocery deli's, Mad Local will

- Focus on low-waste, compostable and reusable packaging
- Promote local farmers, ranchers, food manufacturers, and highlight local chefs
- Provide aspirational/gourmet menus, economy and family- friendly selections with video and online support
- Provide meal kits, frozen mains, sides and desserts, locally produced pantry products and a line of home goods created by local artisans
- Provide a broader “whole diet” locally-sourced food offering, including breakfast, lunch and dinner selections and options that reflect how families and individuals really eat, offering meals to cook, ready-to-heat-and-eat meals, hot meals, and pantry staples
- Provide frozen ready-to-eat meals and meal kits for sale in grocery stores
- Create sustainable relationships with consumers through subscription and retention marketing-based service models

Unlike other local food class and kitchen event organizations, Mad Local's kitchen studio will host classes and

- Invite authors and food experts from around the region and country beyond those engaged with Wisconsin Book Festival and other events
- Host food book club and series-type classes and programs
- Offer packaged parties and private kitchen event rentals, such as group wine tastings, birthday parties, rehearsal dinners
- Provide a natural light kitchen studio for lease to cookbook authors, bloggers, chefs and manufacturers who need a backdrop for photography and video-recording
- Provide a kitchen studio space for manufacturers, businesses and chefs to rent for concept testing, tasting and product innovation

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Key Competitors Strengths and Weaknesses in the Convenience Food Space

Plated, Blue Apron and Hello, Fresh Strengths

- National brand recognition and logistical networks
- Strong brand identities, clear target markets and developed marketing strategies

Grocers & Co-ops Strengths

- History of serving and meeting customers' needs and responding to demand for more locally sourced products
- Established reputation in community

Plated, Blue Apron and Hello, Fresh Weaknesses

- Anonymous, national cook kit services
- Limited delivery options, e.g., Blue Apron only delivers in Madison in mid- or end-of-week, when most families need less support
- Some focus more on aspirational cooking than every-day, e.g. Plated meals often take more than 12 steps and 1 hour to cook
- High packaging waste and food miles
- None provide ready to heat-and-eat options or pantry products to complement the meal kit purchases

Grocers & Co-ops Weaknesses

- Require customers to meal plan and have time for shopping or planning delivery, and have time to cook
- Customers in our focus group research claim they have to shop at up to 4 locations in Madison to source the ingredients they look for, based on quality, product availability, and price, and that they feel they have to compromise if they are limited in time for multiple stops
- Lack of healthy prepared and frozen prepared foods for in-home consumption available along the Monroe Street Corridor, west of Trader Joe's

Mad Local Food Group will succeed by connecting consumers with convenient meal options which meet their health, lifestyle and entertainment expectations. Serving them access to the hottest consumer food trends for authentic, artisan foods, redefined premium products, flavor adventure, comfort and indulgence, all with on demand delivery and a meaningful impact on their food system.

Business Model

Mad Local Food Group will reach consumers directly and through business-to-business sales. In the early days, event and kitchen studio revenue will be the largest contributor to earnings, while weekly meals, retail sales and subscription services will ramp up over the first five months. Retail sales will be available onsite and as delivery services ordered by phone or mobile interface.

Key Revenue Streams

- Retail
 - Farm-to-freezer mains, sides and desserts
 - Meal kits
 - Pantry items (frozen cuts of meat, dairy, shelf stable products from local manufacturers, beer and wine)
 - Home goods curated for modern life and produced by local and regional artisans
- Events and Classes
 - Book events, seasonal themes, wine and beer tastings, global cuisine, kids' cooking classes, craft cooking, meet-the-maker events
- Wholesale and B2B/B2C Event Sales
 - Frozen foods and pantry products
 - B2B Kitchen studio rental for photography, food events, tastings and food focus groups

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- B2C Kitchen studio rental for smaller events (capacity 10-50), including wine dinners, wedding events, tastings

Logistics

- Frozen food production and packaging will be processed in our commissary kitchen
- Weekly chicken dinners, daily coffee and pastry to be produced and served from the Kitchen studio within the retail location
- Consumers are able to purchase onsite or order over the phone or online, for pick-up or delivery

The growth of convenience food sales in meal kits and as a portion of conventional grocer's sales show that this area of the food market is growing and sustainable. Our consumer focus group research shows that the individual and family consumers in our demographic are looking for local solutions which help them enrich their food experiences and support local food economy. Chefs and local manufacturers do not have a creative space like the proposed kitchen studio available, it is a model which has found success in other markets and will be well received by the food community.

Organization, Leadership and Advisors

Mad Local Food Group is a woman-owned and operated Limited Liability Corporation. The business employs an executive chef, sous chef, prep cooks, program manager, coordinators and retail employees, contract chefs/food businesses and event presenters, and an extensive network of wholesale partners/collaborators.

Christy McKenzie – Owner

Christy has more than 15 years of professional experience in food, advertising, consumer marketing and research, sales, and consumer promotions. Her heart is in community food systems and economic development. She looks forward to bringing her passion, business acumen and leadership to develop Mad Local Food Group as an economic engine for Southwestern Wisconsin. She is a leader and business manager with a proven track record of growing sales, building relationships and scaling up businesses. Her educational background is in Community and Environmental Sociology (previously known as Rural Sociology) at the University of Wisconsin-Madison, where she studied community economic development, and local and international food systems. While in school, she worked in hospitality serving as part-time innkeeper with a local bed and breakfast, and as a server in local restaurants. She was a demonstration chef, pastry assistant and prep cook at L'Etoile and Sub-zero | Wolf. In 2004, after a move to the Northwest, she became the manager of the Tully's Coffee Corporation headquarters store and served as a trainer for new hires, managers and regional managers. She moved from food and beverage retail into food-based digital media publishing and advertising with Allrecipes.com. While with Allrecipes, she supported work to develop a suite of content-driven premium sponsorship products, and moved into management in the International business, helping lead consumer research, marketing and sales operations for the launch of the Allrecipes model into 18 countries, with 16 localized websites. In 2014, Christy moved back to Madison to join a start-up in print-at-home digital promotions and engagement media. The company was purchased by the leading coupon settlement business in the country and Christy now serves as the Director of Account Management for their Manufacturer Digital Promotions business. She leads a team of eleven account managers who serve \$20-plus million in annual promotions business, doubling business year-over-year for the past three years.

Primary Advisor:

Robert Sands, Certified Score Mentor and Business Consultant

Bob Sands has 30+ years of experience and expertise gained in the manufacturing, foods, and agricultural industries, with companies ranging from \$50 million to \$5 billion in annual sales. He has held positions of increasing responsibility including the last 10 as President & CEO. Company ownership includes family, public, and private equity firms.

Areas of expertise and experience include:

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- Revenue, cash flow, and market enhancement
- Rapid and dramatic turnaround
- Acquisition and mergers
- Strategic Planning
- Refinancing, leveraging for expansion
- Large scale manufacturing and global supply chain management in highly seasonal environments

Consulting Advisors:

Paul Fishkin, Certified Score Mentor and CPA

Amy Gannon, Assistant Professor of Management at Edgewood College, Founder Doyenne Group for Women's Entrepreneurship

Alison Dodge, Small Business Consultant WWBIC

Michelle Somes-Booher, Small Business Development Center

Community Partnerships

- Significant ranch producer partnership with Reimer Family Farm (Coordinating access to chicken, beef, pork, lamb, eggs and networking with farms looking to expand their marketing models from CSA to wholesale.)
- Initial local farm and food producer partners – Arndt Farms, Blue Farm, Crossroads Community Farm, Elderberry Hill, Fox Heritage Farms, Green's Pleasant Springs Orchard, Madison Sour Dough Co, Mushroom Mike LLC, Pinn-Oak Ridge Farm, Raleigh's Hillside Farm, Sartori, Sassy Cow, Stoneface Pastures, SuperCharge! Foods, Tipi Produce, Vitruvian Farms, Walsh Family Farm, Winterfell Acres, and more Monroe Street and Dane County Farmer's Mkt Growers
- Product consultation and pricing support - Willy Street Co-op and Metcalfe's market grocery buyers
- Chef-led research and development in process; Exec Chef Nate Carney, Sous Chef Jack Huibregtse
- Tastings and pop-up chicken dinners beginning May 10, 2017, for community building and fundraising – Concerts on the Square and In-house
- Cricket Design Works – Media and marketing partnership. Branding, website and mobile interface
- Emilie Kalpinski Designs – Customer retention marketing and messaging
- Table Wine (Wine selections, and wine/beer business)
- Local Household Goods Partners: Wilson Creek Pottery (Functional pottery kitchen and serving ware), Milkhaus Designs, Sylva Spoon, Downworks
- FEED Kitchen – business incubator, Innovation Kitchen – Co-packer
- Forbair Construction Group – Builder; Parametric Property Group – Property Owner
- Summit CU – SBA Lender; Madison Development Council & Dane County Development Council
- University of Wisconsin - Community and Environmental Sociology Dept – Internships and Research

Pricing Strategy

We will price as an accessible, premium service, and within the established range for quality local foods, meal kit providers and market to ensure that our customers understand the value of the product. We will use consumer

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promotions to incent trial purchases of products and services and retarget consumers to reengage frequency to purchase. Price research has been done across the local market for similar providers, with national meal kit services and with consumer focus group. Following is a sample of service costs with more detail provided in the financial projections section below.

- Meal Kits – 3 meals per kit, \$11-12/serving depending on order size
- Chicken Dinners – \$44 per dinner for 4 (Chicken, Salad, Seasonal Vegetable and Roll)
- Cooking Classes – \$35 to \$80 per class participant, depending on topic

Sales & Marketing Strategy

About half of all shoppers engage with food through social media, 5% of Shoppers use online-only retailers fairly regularly, and an additional 15% occasionally use online-only retailers for groceries. (Food Marketing Institute, *U.S. Grocery Shopping Trends*, 2016). We will have a multi-method marketing campaign, focused on introducing our services and incenting trial and repeat purchase, building credibility through high quality service and partnerships with strong and innovative community businesses and farms. Reinforcing the habit switch and reliance on service is key to retention.

- Direct Mail outreach with consumer promotion discounts and information on services and events
- Social Media presence and targeted marketing by demographic and geography
- Neighborhood Email List Serves and word-of-mouth
- Business marketing - flyering and sampling at larger local employers whose employees work and live in target area
- Collaborations and partnerships with local businesses and restaurants who provide service to target demographic, e.g. working with Table Wine to provide wine selections and wine club membership with a West Madison pick-up/delivery site
- Kick-off and ongoing events in the retail location and pop-up events around town
- Website and mobile web interface designed for sharing our story, highlighting producers, pushing forward our events and making ordering and delivery easy
- Core focus on retention marketing plans for retargeting consumers and driving recency and frequency to purchase

Memorandum of Understanding

This Memorandum of Understanding (“MOU”) is entered into as of [•], 2025 (the “Effective Date”) by and between Community Action Coalition for South Central Wisconsin, Inc., a Wisconsin non-stock corporation (“CAC”), Mad Local Food Group, LLC d/b/a Pasture & Plenty, a Wisconsin limited liability company (“P&P”), Fairshare CSA Coalition, Inc., a Wisconsin non-stock corporation (“Fairshare”) and REAP Food Group, Inc., a Wisconsin non-stock corporation (“REAP”). Each may be referred to individually as “party” and collectively as the “parties.”

WHEREAS, the parties wish to enter into this MOU for the purpose of operating the Foodshed, an initiative to strengthen regional food systems and expand access to fresh, locally-grown produce;

WHEREAS, as the part of the Foodshed, the parties will collaborate to design, implement, operate, and evaluate the South-Central Wisconsin Foodshed and Produce Processing Facility (“Foodshed”). The Foodshed aims to enhance regional food systems, improve access to fresh and culturally relevant food, support historically marginalized farmers, reduce food waste, and contribute to local economic development;

WHEREAS, Foodshed is a regional food infrastructure initiative designed to aggregate, process, store, and distribute fresh fruits and vegetables from local farmers and produce aggregators. The initiative is supported by multiple organizations, including, but not limited to CAC, P&P, Fairshare, and REAP, and aims to supply produce to wholesale purchasers, institutional cafeterias, restaurants, grocery stores, and food pantries. An overview of the goals and objectives of Foodshed that outlines the role of the parties is attached hereto as Exhibit A; and

WHEREAS, this MOU reflects the mutual present intent of the parties, but shall not create, and it is not intended to create, any legally binding or enforceable obligation on any party, except as expressly set forth in Section 14(h) below.

NOW, THEREFORE, in consideration of the Recitals, which are hereby incorporated by reference, and mutual covenants and agreements hereinafter set forth and for other good and valuable consideration, the receipt and sufficiency of which are hereby acknowledged, the parties hereby agree as follows:

1. CAC’s Responsibilities. CAC agrees to provide the services set forth on Exhibit B in connection with Foodshed.

2. P&P’s Responsibilities. CAC agrees to provide the services set forth on Exhibit C in connection with Foodshed.

3. Fairshare’s Responsibilities. CAC agrees to provide the services set forth on Exhibit D in connection with Foodshed.

4. REAP's Responsibilities. CAC agrees to provide the services set forth on Exhibit E in connection with Foodshed.

5. Term; Termination. The initial term of this MOU commences on the Effective Date and continues for a period of one (1) year thereafter (the "**Term**"). The Term shall automatically extend for additional one (1) year terms after the initial term, and each such extension shall be included in the defined term "**Term.**"

a. Convenience. Any party may terminate this MOU in respect of such party by providing sixty (60) days' prior written notice of termination to each of the other parties.

b. Cause. Any party terminate this MOU in respect of such party with immediate effect from this MOU if any other party materially breaches any provision of this MOU and either such breach cannot be cured or, if the breach can be cured, it is not cured by the breaching party within ten (10) days after the breaching party's receipt of written notice of such breach, or by any party, if any other party (i) becomes insolvent, (ii) is generally unable to pay, or fails to pay, its debts as they become due, (iii) files, or has filed against it, a petition for voluntary or involuntary bankruptcy or pursuant to any other insolvency law, (iv) makes or seeks to make a general assignment for the benefit of its creditors, or (v) applies for, or consents to, the appointment of a trustee, receiver or custodian for all or a substantial part of its properties, assets or business.

6. Limitation of Liability. In no event shall any party be liable to any other party or to any third party for any loss of use, revenue, or profit, or for any consequential, incidental, exemplary, special, punitive damages, or other indirect damages or any damages based on any kind of multiple, whether arising out of breach of contract, tort (including negligence), or otherwise, regardless of whether such damage was foreseeable and whether or not each respective party has been advised of the possibility of such damages, and notwithstanding the failure of any agreed or other remedy of its essential purpose.

7. Insurance. Each party agrees to maintain liability insurance against any claim(s) which might occur in carrying out this MOU and Foodshed, including bodily injury, general operations and property damage at a limit of not less than \$1,000,000 per occurrence.

8. Mutual Indemnification. Subject to the terms and conditions set forth in Section 6, each party (the "**Indemnifying Party**") shall indemnify, hold harmless, and defend the other parties and their respective managers, officers, directors, employees, agents, affiliates, successors, and permitted assigns (collectively, "**Indemnified Party**") against any and all losses, damages, liabilities, deficiencies, claims, actions, judgments, settlements, interest, awards, penalties, fines, costs, or expenses of whatever kind, including professional fees and reasonable attorneys' fees, that are incurred by Indemnified Party (collectively, "**Losses**"), arising out of or related to: (a) any breach or non-fulfillment of any representation, warranty, covenant or agreement set forth in this MOU, (b) any negligent or more culpable act or omission of Indemnifying Party (including any reckless or willful misconduct) in connection with the performance of its obligations under this

MOU, and/or (c) any bodily injury, death of any person, or damage to real or tangible personal property caused by the negligent or more culpable acts or omissions of Indemnifying Party (including any reckless or willful misconduct).

9. Force Majeure. In no event will any party be liable or responsible to each other party, or be deemed to have breached this MOU, for any failure or delay in performing its obligations under this MOU, when and to the extent such failure or delay is caused by any circumstances beyond such party's reasonable control, including, without limitation: (a) acts of God; (b) flood, fire, earthquake, explosion, or other natural disasters, such as epidemic or pandemics; (c) war, invasion, hostilities (whether war is declared or not), terrorist threats or acts, or riot; (d) government order, law, or actions; (e) embargoes or blockades in effect on or after the date of this MOU; (f) national or regional emergency; and (g) strikes, labor stoppages or slowdowns, or other industrial disturbances (each a "**Force Majeure Event**"). Upon the occurrence of a Force Majeure Event, the party impacted by the Force Majeure Event shall provide notice in accordance with Section 10 to the other parties as soon as reasonably possible, such time not to exceed ten (10) days. If the party impacted by the Force Majeure Event is unable to carry out its obligations under this Agreement thirty (30) days after the occurrence of the Force Majeure Event, the other parties may terminate the party experiencing a Force Majeure Event by joint written consent with immediate effect.

10. Notice. Any notice required or permitted to be given under this MOU hereby must be in writing and given by (a) depositing the same in the United States mail, addressed to the party to be notified, postage prepaid; (b) depositing with a reputable courier service for same-day or overnight delivery; (c) facsimile transmission or electronic mail transmission; or (d) delivering the same in person. Such notice shall be deemed received (a) if mailed, on the third business day following the date on which it is so mailed; (b) if sent by courier, on the next business day; (c) if transmitted by facsimile or electronic mail transmission on a business day, on that day if sent during normal business hours of the recipient, and on the next business day if sent after normal business hours of the recipient; and (d) if personally delivered, upon actual delivery. Notices to the parties will be sent to the address indicated on the signature page attached hereto (or at such other address for a party as shall be specified in a notice given in accordance with this Section 9).

11. Confidentiality. Each party shall at all times maintain the confidentiality of any sensitive information of each other party shared in the course of the performance the parties' obligations under this MOU. Any public communication, including, but not limited to, press releases or social media posts, relating to Foodshed must be approved by each other party by joint written consent prior to the release or post.

12. Compliance with Laws. Each party shall at all times comply with all federal, state, and local laws, ordinances, regulations, and orders that are materially applicable to Foodshed and to this MOU and its performance hereunder. Each party shall at all times, at its own expense, obtain and maintain all certifications, credentials, authorizations, licenses, and permits materially necessary to conduct that portion of its business relating to the exercise of its rights and the performance of its obligations under this MOU.

13. Survival. Sections 6, 8, 11, and 14 and the covenants and agreements which contemplate performance after the expiration or earlier termination of this MOU shall survive the

expiration and termination of this MOU for the time period specified therein, or if no such time period is specified, then for the duration of the applicable statute of limitations.

14. Miscellaneous.

a. Relationship of the Parties. The relationship between the parties is that of independent contractors. Nothing contained in this MOU shall be construed as creating any agency, partnership, joint venture, or other form of joint enterprise, employment, or fiduciary relationship between the parties. Neither party shall have the authority to contract for or bind the other party in any manner whatsoever.

b. Governing Law. This MOU shall be governed by and construed in accordance with the laws of the State of Wisconsin.

c. Amendment and Waiver. This MOU and any of its terms shall not be amended, modified, except by writing executed by both parties. This MOU and any of the rights or terms, or provisions herein shall not be waived except in writing signed by the party waiving the MOU or such right or term. No failure or delay in exercising or enforcing any right or remedy under this MOU shall operate as a waiver of any such right or remedy to prevent the exercise of any such right or remedy at any time.

d. Severability. If any provision of this MOU is held by a court of competent jurisdiction to be invalid, void, or unenforceable, the remaining provisions shall nevertheless continue in full force and effect without being impaired or invalidated in any way.

e. No Third-Party Beneficiaries. This MOU is for the sole benefit of the parties and their respective successors and permitted assigns and nothing herein, express or implied, is intended to or shall confer upon any other person or entity any legal or equitable right, benefit, or remedy of any nature whatsoever, under or by reason of this MOU.

f. Assignment; Successors and Assigns. This MOU may not be assigned by any party with the prior written consent of each of the other parties. This MOU shall be binding upon and shall inure to the benefit of the parties hereto and their respective successors and permitted assigns.

g. Entire Agreement. This MOU, together with the Exhibits hereto and the documents referenced herein, constitutes the entire agreement between the parties and supersedes all prior agreements, correspondence, discussions, negotiations and understandings of the parties pertaining to the subject matter hereof.

h. Non-Binding. This MOU reflects the mutual present intent of the parties, but neither this MOU nor its acceptance by any party shall create, and it is not intended to create, any legally binding or enforceable obligation on any party, except with regard to Sections 6 through 8 and Sections 10 through 14, each of which are binding and enforceable obligations of the parties.

i. Counterparts. This MOU may be executed in any number of counterparts, each of which when so executed and delivered shall be deemed to be an original and all of which taken together shall constitute one and the same MOU. Executed copies of the signature pages of this MOU sent by facsimile or transmitted electronically in portable document format (“PDF”) or DocuSign shall be treated as originals, fully binding and with full legal force and effect.

[Remainder of page intentionally left blank; Signature page to follow]

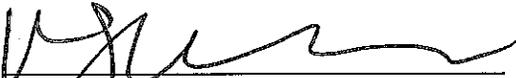
IN WITNESS WHEREOF, the parties hereto have caused this MOU to be duly executed as of the Effective Date.

Address:

4101 East Towne Blvd.
Madison, WI 53704

CAC:

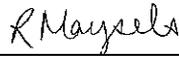
COMMUNITY ACTION COALITION FOR
SOUTH CENTRAL WISCONSIN, INC.

By: 
Name: Meghan Mietchen
Title: Executive Director

Address:

FAIRSHARE:

FAIRSHARE CSA COALITION, INC.

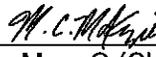
By: 
Name: Rachael Maysels
Title: Executive Director

Address:

4313 Somerset Lane, Madison, WI 5371

P&P:

Mad Local Food Group, LLC dba Pasture and Plenty
PASTURE AND PLENTY

By: 
Name: Mary C (Christy) McKenzie
Title: Owner

Address:

REAP:

REAP FOOD GROUP, INC.

By: 
Name: Noah Bloedorn
Title: Interim Executive Director

Exhibit A
FOODSHED OVERVIEW

Each of the parties collectively agree to achieve the following goals and objectives:

- Aggregate, store, process, and distribute fresh, local produce to wholesale buyers, institutional cafeterias, restaurants, grocery stores, and food pantries.
- Provide infrastructure and technical support to underserved and historically marginalized farmers.
- Reduce food waste by processing excess or cosmetically imperfect produce and distributing usable surplus to food pantries.
- Increase access to culturally appropriate, nutritious food among food-insecure populations.
- Expand the economic vitality of the local food system through job creation and increased purchasing power.
- Promote Foodshed and its impact through joint messaging, community engagement, and collaborator outreach.
- Prioritize healthy, effective, transparent and consistent communication. Each party shall designate a primary point of contact responsible for coordinating communications and serving as the liaison for all official matters related to this MOU. The parties agree to share the names of contact and promptly inform each other of any changes. Disclosure of any potential conflict of interests will be handled by those primary point of contact.

Exhibit B
CAC'S RESPONSIBILITIES

Aggregation & Intake

1. Establish standard operating procedures (“SOPs”) for receiving produce shipments, including inspection checklists (size, quality, temperature).
2. Coordinate with FairShare and REAP to schedule drop-off windows, confirm volumes, and furnish loading docks.
3. Maintain a digital inventory management system capturing farm origin, lot numbers, and “first-in, first-out” (“FIFO”) tracking.
4. Train staff on acceptance criteria, corrective actions for substandard lots, and documentation practices.

Cold Storage Management

1. Allocate dedicated zones for fruit, vegetable, and donation inventory with temperature and humidity controls.
2. Monitor and log environmental conditions hourly; respond to excursions per established thresholds.
3. Oversee maintenance contracts for refrigeration units and conduct quarterly safety audits.

Distribution Coordination

1. Develop weekly picking and packing schedules aligned with buyer orders and P&P processing windows.
2. Manage route planning, carrier contracts, and delivery tracking for:
 - a. Wholesale purchasers (e.g., distributors, co-ops)
 - b. Institutional cafeterias (e.g., schools, hospitals)
 - c. Restaurants and grocery stores
 - d. Designated food pantries (e.g., donation initiative)
3. Issue invoices, process payments, and reconcile monthly billing statements in coordination with CAC finances.

Donation-Based Initiative

1. Define allocation percentages of incoming produce designated for donation (e.g., 5–10% per week).
2. Work with local pantries to forecast demand, schedule deliveries, and collect usage feedback.

3. Generate monthly impact reports detailing volumes donated, pantry reach, and estimated beneficiary counts.

Reporting & Compliance

1. Compile quarterly operations reports covering volume throughput, rejection rates, and distribution metrics.
2. Ensure food safety certifications (e.g., ServSafe, HACCP) are current and facilitate third-party audits.
3. Maintain insurance coverages for property liability, cargo, and general operations.

Exhibit C
P&P'S RESPONSIBILITIES

Processing Facility Operations

1. Operate a certified facility for minimally processed raw, prepared and frozen farm-to-freezer value added products, for production of both P&P and Foodshed products.
2. Implement SOPs for each processing step, including cleaning schedules, equipment calibration, and sanitation logs.
3. Hire and train processing staff in Good Manufacturing Practices (“GMP”) and allergen control protocols.
4. Collaborate on pilots and production plans for products made under Foodshed for wholesale, pantries, schools and institutional buyers.

Quality Assurance & Food Safety

1. Maintain all appropriate insurance, certifications and variances for processing raw, minimally processed and prepared ready-to-eat and frozen processed foods.
2. Maintain a Hazard Analysis and Critical Control Points (“HACCP”) plan; perform daily CCP checks and corrective records.
3. Conduct microbial testing (e.g., ATP, coliform) on production batches as per regulatory guidelines.
4. Issue Certificates of Analysis (“COA”) to buyers upon request.

Coordination with CAC

1. Coordinate a production schedule and communicate ordering needs with CAC, to align processing outputs with CAC’s buying forecasts to maximize throughput and minimize waste.
2. Maintain planned inventories and communicate production yields to refine sourcing and sales plans.
3. Participate in weekly operations meetings to adjust schedules, discuss quality issues, and plan expansion of value-added offerings.
4. New product development and sales support.

Branding & Marketing Support

1. Develop and supply branded packaging materials for value added products consistent with the Foodshed identity.
2. Share imagery and product descriptions for CAC’s marketing channels (website, social media, buyer newsletters).

Capital & Facility Maintenance

1. Maintain all equipment in the processing and manufacturing kitchen in good working condition, and operate a consistent maintenance schedule in collaboration with CAC for shared equipment.
2. Plan and budget for facility upgrades (e.g., additional processing equipment) based on throughput growth metrics.

Exhibit D
FAIRSHARE'S RESPONSIBILITIES

Farmer Support & Coordination

1. Work with CAC to develop wholesale ready standards.
2. Support farmers with outreach, training, and technical assistance to prepare them for wholesale readiness.
3. Recruit and engage BIPOC and underserved farmers to participate in Foodshed's supply chain.
4. Facilitate crop planning that aligns with market demand and culturally preferred foods.
5. Support coordination between farmers and aggregators for timely delivery and quality control.

Exhibit E
REAP'S RESPONSIBILITIES

Farmer Outreach & Farm-to-School & Institutional Market Access

1. Collaborate with FairShare to identify and engage regional farmers.
2. Assist in connecting farmers to Foodshed with a focus on equity and sustainability.
3. Coordinate with Institutions and School Buyers to help develop pilot purchasing projects across fresh, minimally processed and new value-added products
4. Provide technical assistance on marketing, post-harvest handling, and compliance.
5. Support communications and public awareness regarding local sourcing and equity in the food system.
6. Support coordination between farmers and aggregators for timely delivery and quality control.



Refrigeration

From | **Just In Time Refrigeration**
 6400 Edna Taylor Parkway
 Monona WI 53716
 (608) 838-1314
<https://www.justintimeref.net/>

Quote No. | **0002674**
 Type | Repair
 Prepared By | Justin Boid
 Created On | 01/27/2026

Quote For | **Mad Local Food Group LLC**
 Pasture and Plenty
 1902 Wright Street
 Madison WI 53704
 (608) 665-3770

Description of Work

- Provide and install new Walk-in Cooler
- * 28'5 x 43' x 12' INDOOR COOLER
- * Lag Down Ceiling
- * (2) 5' x 7' Frank Slide Door Cooler
- * 6 LED LIGHTS
- * 5.0HP MED TEMP INDOOR COND. UNIT
- * bec0225as7amab0200 EVAP COILS POWERED BY INTEL
- * REFRIGERATION PIPING
- * R-448A REFRIGERANT
- * DRAINS
- * Complete installation

Services to be completed

Walk-In Cooler

Walk-in Cooler Installation

Code	Parts, Labor, and Items	Quantity	Unit Price	Total
misc	misc. Walk in cooler 28'5 x 43' x 15' Indoor special build	1	\$46,395.00	\$46,395.00
misc	misc. special buildout 5' x 7' slide door Frank	2	\$5,481.00	\$10,962.00
freight charge	FREIGHT	1	\$3,360.00	\$3,360.00
1810LCT 4FT LED LIGHT	1810LCT4000 KAYSON 4FT LED LIGHT FIXTURE	6	\$219.54	\$1,317.24
misc	misc. Hangers, unistrut, all thread	1	\$2,400.00	\$2,400.00
RTB01 ROOF TOP BLOX	RTB01 ROOF TOP BLOX	1	\$57.24	\$57.24
ACR COPP TUBE 1-1/8 OD	ACR COPPER TUBE 1-1/8 OD AC10020	50	\$20.34	\$1,017.00
ACR COPPER TUBE 1/2 OD	ACR COPPER TUBE 1/2 OD AC03020	50	\$9.75	\$487.50

Code	Parts, Labor, and Items	Quantity	Unit Price	Total
INSULATION 1" WALL X 1 1/8"	INSULATION 1" WALL X 1 1/8" PER FT	50	\$9.72	\$486.00
ACR COPP TUBE 3/4 OD	ACR COPP TUBE 3/4 OD	50	\$11.37	\$568.50
TORCH CHARGE	TORCH CHARGE	1	\$135.00	\$135.00
VACUUM PUMP CHARGE	VACUUM PUMP CHARGE	1	\$25.00	\$25.00
R448A FREON	R448A FREON / PER OUNCE	480	\$2.63	\$1,262.40
MISC COPPER	MISC COPPER (PIPE, FITTINGS,)	1	\$350.00	\$350.00
INSTALLATION	INSTALLATION	1	\$31,600.00	\$31,600.00
MISC PARTS	MISC PARTS FFAP-050Z-TFC-071 INDOOR CONDENSING UNIT 208/3	1	\$6,003.78	\$6,003.78
MISC PARTS	MISC PARTS BEC0225AS7AMAB0200 EVPA COILS 115 V. LOW VELOCITY	2	\$4,923.00	\$9,846.00
NITROGEN - CHARGE	NITROGEN - CHARGE	1	\$125.00	\$125.00
			GRAND TOTAL	\$116,397.66

By my signature below, I authorize work to begin and agree to pay the Grand Total.

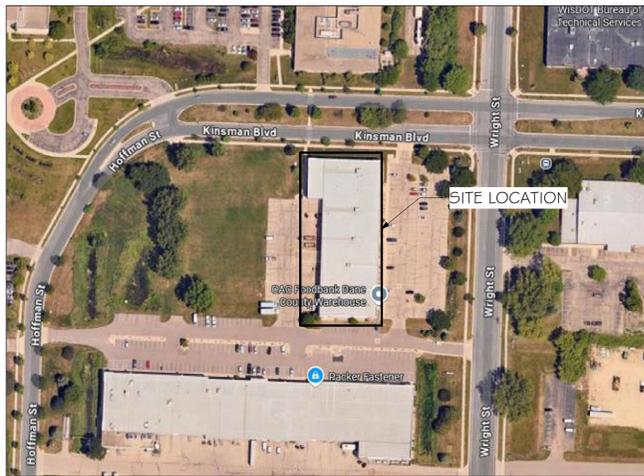
Name: _____ Date: _____

Signature: _____

VICINITY MAP



AERIAL VIEW OF SITE



GENERAL LOCATION



60259

COMMUNITY ACTION COALITION FOR
 SOUTH CENTRAL WISCONSIN, INC

WAREHOUSE REMODEL
 1902 WRIGHT STREET, MADISON, WI 53704
 DANE COUNTY, WI

SHEET INDEX

GENERAL		ARCHITECTURAL	
G001	COVER SHEET	A101	FIRST FLOOR PLAN, REFLECTIVE CEILING PLAN & WALL TYPES
G002	GENERAL DATA	A102	EQUIPMENT PLAN & BUILDING SECTION - FOR REFERENCE
G003	CODE DATA		

PROJECT INFORMATION

OWNER/DEVELOPER:
 COMMUNITY ACTION COALITION
 4101 E TOWNE BLVD
 MADISON, WI, 53704
 PH: (608) 237-1255
 CONTACT: MEGHAN MIETCHEN
 EMAIL: MEGHANM@CACSCV.ORG

ARCHITECT:
 RAMAKER & ASSOCIATES, INC.
 1955 ATWOOD AVE, SUITE 202,
 MADISON, WI 53704
 PH: (608) 643-4100
 CONTACT: JOSEPH GALLAGHER
 EMAIL: JGALLAGHER@RAMAKER.COM
 SUPERVISING PROFESSIONAL: JOE GALLAGHER, AIA, NCARB (WI 12901-5)



PRELIMINARY
 FOR REVIEW
 PURPOSES ONLY

REV	DATE
DATE ISSUED	10/07/2025
ISSUE PHASE	PRELIMINARY
PROJECT TITLE	WAREHOUSE REMODEL
PROJECT OWNER	CAC
PROJECT LOCATION	MADISON, WI
SHEET TITLE	COVER SHEET
PROJECT NUMBER	60259
SHEET NUMBER	G001

000 CONTRACTOR NOTES

- OBTAIN AND PAY FOR PERMITS AND FEES REQUIRED FOR PROJECT.
- PRIOR TO BIDDING, VISIT THE SITE TO BECOME FAMILIAR WITH AND VERIFY EXISTING JOB CONDITIONS.
- DO NOT SCALE DRAWINGS FOR EXACT DIMENSIONS.
- WORK SHALL COMPLY WITH APPLICABLE CODES AND REGULATIONS.
- SCHEDULE INITIAL WORK WITH OWNER REPRESENTATIVE AT LEAST 48 HOURS IN ADVANCE.
- PERFORM CONTRACT SO AS TO MINIMIZE DISRUPTION OF THE OPERATION OF THE BUILDING AND PERSONNEL.
- CONTRACTOR SHALL BE RESPONSIBLE FOR RESTORING, REPAIRING AND/OR REPLACING ANY MATERIALS, EQUIPMENT OR SITE DAMAGE CAUSED BY THE WORK OF THIS PROJECT TO ITS ORIGINAL FINISH AND/OR CONDITION.
- WORK SHALL BE PERFORMED BY TRADES PEOPLE SKILLED IN THE AREA OF WORK INCLUDED IN THIS CONTRACT; SHALL BE OF PROFESSIONAL QUALITY; AND SHALL BE COMPLETED ACCORDING TO THE BEST PRACTICE OF THE TRADE.
- WORKERS SHALL BE KNOWLEDGEABLE WITH REGARD TO PRODUCTS USED AND SHALL TAKE APPROPRIATE PRECAUTIONS REQUIRED TO SAFEGUARD HEALTH AND SAFETY.
- THE INTENT OF THE PLANS AND SPECIFICATIONS IS TO PROVIDE FOR THE CONSTRUCTION, EXECUTION, AND COMPLETION OF A COMPLETE WORK OR IMPROVEMENTS WHICH THE CONTRACTOR UNDERTAKES TO DO IN FULL COMPLIANCE WITH THE PLANS, SPECIFICATIONS, AND CONTRACT. THE CONTRACTOR SHALL PERFORM ALL ITEMS OF WORK COVERED AND STIPULATED IN THE PLANS AND SPECIFICATIONS AND PERFORM ALTERED AND EXTRA WORK NECESSARY TO THE EXECUTION AND COMPLETION OF THE WORK.
- THE CONTRACTOR SHALL TAKE NO ADVANTAGE OF ANY APPARENT ERROR OR OMISSION IN THE PLANS OR SPECIFICATIONS, AND THE OWNER SHALL BE PERMITTED TO MAKE SUCH CORRECTIONS AND INTERPRETATIONS AS MAY BE DEEMED NECESSARY FOR THE FULFILLMENT OF THE INTENT OF THE PLANS AND SPECIFICATIONS.
- WORK TO BE DELIVERED AS COMPLETED & FINISHED SPACE UPON COMPLETION OF CONSTRUCTION.
- FIELD VERIFY ALL DIMENSIONS & EXISTING CONDITIONS. CONSULT WITH DESIGNER REGARDING INCONSISTENCIES PRIOR TO STARTING WORK IN THAT AREA.

001 GENERAL INFORMATION

GENERAL NOTES APPLY TO ALL DRAWING SHEETS FOR ALL WORK DIVISIONS.

- CONTRACTOR TO FIELD VERIFY ALL DIMENSIONS AND EXISTING CONDITIONS PRIOR TO COMMENCING CONSTRUCTION. NOTIFY THE ARCHITECT IMMEDIATELY IF ANY CONFLICTS OR DISCREPANCIES OCCUR BEFORE AND/OR DURING CONSTRUCTION.
- DO NOT SCALE DRAWINGS FOR BUILDING PURPOSES: USE PLAN INFORMATION, DIMENSIONS, DETAILS, SHOP DRAWINGS AND FIELD VERIFICATION.
- CROSS REFERENCE ARCHITECTURAL DRAWINGS W/ STRUCTURAL, MECHANICAL, ELECTRICAL AND PLUMBING DRAWINGS TO ASSURE COORDINATION OF LOCATIONS, SIZES, MATERIALS AND CODE COMPLIANCE. NOTIFY ARCHITECT IMMEDIATELY IF ANY CONFLICTS OR DISCREPANCIES ARE FOUND BEFORE PROCEEDING.
- FIRESTOP AROUND ALL PENETRATIONS IN RATED WALLS WITH UL APPROVED FIRESTOPPING MATERIAL. SINGLE SOURCE FIRESTOPPING IS REQUIRED.
- GENERAL ARCHITECTURAL NOTES APPLY TO ALL ARCHITECTURAL DRAWING SHEETS.
- ALL INTERIOR DIMENSIONS ARE TO FACE OF FINISH MATERIAL AND TO FACE OF FINISH AT EXISTING WALLS, UNLESS NOTED OTHERWISE (JUNO)
- NO SUBSTITUTIONS FOR UL APPROVED PRODUCTS.
- EXISTING EXTERIOR FACADE WINDOWS ARE SHOWN FOR REFERENCE ONLY. GC TO VERIFY LOCATIONS IF NECESSARY.
- PRIOR TO CONSTRUCTION AND INSTALLATION, CONTRACTOR TO VERIFY ALL DIMENSIONS (INCLUDING ROUGH-IN DIMENSIONS) W/ MANUFACTURER AND/OR SUPPLIER ON ALL FIXTURES & EQUIPMENT SUPPLIED. CONTRACTOR TO VERIFY REQUIREMENTS OF ALL OWNER FURNISHED ITEMS WITH OWNER BEFORE PROCEEDING WITH WORK.
- ALL CONSTRUCTION IS INTENDED TO BE IN CONFORMANCE W/ FEDERAL & STATE LAWS, CURRENT LOCAL ORDINANCES & BUILDING CODES & ADA STANDARDS FOR ACCESSIBLE DESIGN AS LISTED IN SECTION B OF THE CODE DATA ON SHEET 0003. REPORT ANY DISCREPANCIES TO THE ARCHITECT BEFORE PROCEEDING WITH WORK.
- A COMPLETE FIRE ALARM SYSTEM IS REQUIRED. SYSTEM TO BE DESIGNED AND SUBMITTED FOR ALL REQUIRED APPROVALS BY FIRE ALARM CONTRACTOR. REFER TO SPECIFICATION SECTION FOR ADDITIONAL REQUIREMENTS.
- CONTRACTOR TO FIELD VERIFY DIMENSIONS OF PLUMBING FIXTURES VS. PARTITION TYPES (WALL THICKNESSES VARY WITH SHEAR WALLS BEFORE COMMENCING FRAMING. VERIFY PLUMBING LOCATIONS WITH PLUMBING PLANS.
- REFER TO ENLARGED PLANS FOR ADDITIONAL INFORMATION INCLUDING DIMENSIONS. ENLARGED PLANS TAKE PRECEDENCE OVER SMALLER SCALE DRAWINGS. NOTIFY ARCHITECT OF ANY DISCREPANCIES BEFORE PROCEEDING.
- FOR SIZE & SPACING OF WALL STUDS, REFER TO WALL TAGS & WALL ASSEMBLY SHEET(S). PROVIDE MATERIAL AND STUD SPACING PER STRUCTURAL DRAWINGS.
- ALL DOORS TO BE LOCATED A MINIMUM 4" FROM OUTSIDE FRAME TO CLOSEST WALL UNLESS OTHERWISE NOTED.
- G.C. TO COORDINATE / VERIFY ANY / ALL PENETRATIONS WITH OTHER TRADES PRIOR TO CONSTRUCTION OF WALLS.

GENERAL ARCHITECTURAL DEMOLITION/REMODEL NOTES:

- GENERAL CONTRACTOR TO REMOVE AND DISPOSE OF ALL MATERIALS AS NECESSARY. PROTECT EXISTING SURFACES AND FINISHES AT CONSTRUCTION ADJACENT TO REMODELED AREAS. PATCH, REPAIR OR REPLACE ALL AREAS DAMAGED OR DISTURBED BY CONSTRUCTION.
- COORDINATE ALL CUTTING AND PATCHING AS REQUIRED (INDICATED OR NOT) FOR MECHANICAL AND ELECTRICAL WORK IN EXISTING SPACES.
- PATCH ALL HOLES IN EXISTING SURFACES WHERE EQUIPMENT HAS BEEN REMOVED OR DEMOLITION HAS OCCURRED AND PREPARE SURFACES AS REQUIRED FOR SCHEDULED FINISHES. PATCH TO MATCH ADJACENT SURFACES IF NOT SCHEDULED.
- MATCH FINISHED WALL THICKNESS WHERE NEW WALLS OCCUR IN LINE WITH EXISTING WALLS.
- ALL EXISTING FLOOR OPENINGS AND DEPRESSIONS NOT USED IN THE WORK SHALL BE FILLED OR CLOSED WITH MATERIALS TO MATCH ADJACENT SURFACES AND FINISHES. FIELD VERIFY PRIOR TO BIDDING.
- PREPARE EXISTING WALL SURFACES AS REQUIRED IN PREP. FOR FRP FINISH.

002 SUMMARY OF WORK

- WORK CONSISTS OF THE INTERIOR RENOVATION OF THE EXISTING CAC FACILITY LOCATED AT 1902 WRIGHT STREET, IN MADISON, WI, AS WELL AS ANY ROOF MODIFICATIONS OR STRUCTURAL SUPPORTS FOR ADDITION OF NEW HVAC UNITS.
- ALL WORK MUST BE PERFORMED DURING THE HOURS OF 7:00 a.m. AND 5:00 p.m., MONDAY THROUGH FRIDAY, UNLESS OTHERWISE COORDINATED AND SCHEDULED WITH OWNER.
- CONTRACTOR SHALL COORDINATE WITH OWNER AVAILABLE FLOOR AREA FOR STORAGE INSIDE THE EXISTING BUILDING. CONTRACTOR SHALL COORDINATE WITH OWNER TO SCHEDULE CLEARED AREAS WITHIN THE BUILDING.

003 SUBMITTALS

- SUBMIT PRODUCT DATA, DRAWINGS, MANUFACTURER SPECIFICATIONS, INSTALLATION INSTRUCTIONS, MAINTENANCE INSTRUCTIONS AND GENERAL RECOMMENDATIONS FOR ALL ITEMS TO BE INSTALLED UNLESS DIRECTED OTHERWISE BY ARCHITECT AT THE PRE-CONSTRUCTION MEETING. INCLUDE DATA SUBSTANTIATING THAT MATERIALS COMPLY WITH REQUIREMENTS.
- SUBMIT ADDITIONAL INFORMATION WHICH MAY BE REQUIRED UNDER SEPARATE SECTIONS OF THESE SPECIFICATIONS.
- CONTRACTOR SHALL REVIEW ALL SUBMITTALS AND SHOP DRAWINGS FOR CONFORMITY WITH THE CONTRACT DOCUMENTS AND SHALL STAMP AND NOTE THEIR REVIEW AND APPROVAL BY INITIALING DOCUMENT PRIOR TO SUBMITTING TO ARCHITECT.
- SEND SUBMITTALS ELECTRONICALLY ACCOMPANIED BY SUITABLE TRANSMITTAL DOCUMENTATION. EXCEPT FOR SAMPLES, SUBMIT ELECTRONIC FILES IN PDF FORMAT.

004 TEMPORARY FACILITIES

- PROVIDE AND SET TEMPORARY BARRIERS, DUST ENCLOSURES, AND ALL OTHER SUCH PROTECTION AS MAY BE NEEDED TO PROTECT AND ISOLATE THE IMMEDIATE AREA UNDER CONSTRUCTION. REMOVE SUCH BARRIERS AS SOON AS THEY ARE NO LONGER NEEDED. CONFIRM BARRIER LOCATIONS WITH OWNER.

005 PRODUCTS & SUBSTITUTIONS

- MATERIALS AND EQUIPMENT FOR THIS PROJECT SHALL BE FROM ITEMS SPECIFIED OR ITEMS APPROVED AS EQUAL, IN WRITING, BY THE ARCHITECT.
- REQUEST FOR APPROVAL OF MATERIALS OR ITEMS OF EQUIPMENT AS EQUAL TO THAT SPECIFIED SHALL BE ACCOMPANIED BY DATA ADEQUATE TO ESTABLISH SUCH QUALITY AND BY CITATION OF AT LEAST TWO (2) SITUATIONS WHERE SUCH MATERIALS AND/OR ITEMS OF EQUIPMENT HAVE BEEN SUCCESSFULLY USED.
- ARCHITECT'S DECISION AS TO QUALITY OR MERIT OF SUBSTITUTION SHALL BE FINAL.
- MANUFACTURER'S PRINTED INSTRUCTIONS COVERING DETAILS OF INSTALLATION SHALL BE FOLLOWED WHERE NOT IN CONFLICT WITH THESE SPECIFICATIONS. IF THERE IS A CONFLICT, SUBMIT NOTIFICATION AND OBTAIN APPROVAL BEFORE PROCEEDING.

006 CLEANING

DURING CONSTRUCTION

- AT ALL TIMES KEEP PREMISES FREE FROM ACCUMULATIONS OF WASTE MATERIALS OR RUBBISH CAUSED BY WORK FOR THIS PROJECT. MISCELLANEOUS WASTE AND DEBRIS SHALL BE REMOVED FROM PREMISES DAILY. CONSTRUCTION AREA SHALL BE BROOM CLEAN AT THE END OF EACH WORK DAY.
- LOWER WASTE MATERIAL IN CONTROLLED MANNER. DO NOT DROP OR THROW MATERIALS FROM HEIGHTS.
- SCHEDULE CLEANING OPERATIONS AND PROVIDE PROTECTION TO PREVENT DAMAGE TO FINISHED SURFACES.
- REMOVED OR UNUSED MATERIALS AND WASTE SHALL BE TAKEN OUTSIDE WORK AREA AND DISPOSED OF OR STORED, IN PLACES DESIGNATED BY OWNER, IMMEDIATELY UPON REMOVAL OR DEMOLITION. CONTAINERS FOR WASTE DISPOSAL SHALL BE SUPPLIED BY CONTRACTOR. USE OF EXISTING DUMPSTERS AND ON-SITE DUMPING WILL NOT BE PERMITTED.

FINISH CLEANING

- AT PROJECT COMPLETION, CLEAN VISIBLE SOILING FROM WORK, REMOVE TEMPORARY LABELS AND LEAVE WORK CLEAN AND READY FOR OWNER USE AND OCCUPANCY.
- AT COMPLETION OF CONTRACT WORK, THOROUGHLY INSPECT PROJECT AREAS/GROUNDS AND ENSURE THAT CONSTRUCTION DEBRIS HAS BEEN REMOVED.

007 CUTTING AND PATCHING

- PRIOR TO CUTTING, INSPECT SURFACES AND CONDITIONS ADJACENT TO WORK FOR UNSAFE OR OTHERWISE UNSATISFACTORY CONDITIONS, AND DO NOT PROCEED UNTIL UNSAFE AND SATISFACTORY CONDITIONS HAVE BEEN CORRECTED.
- PERFORM CUTTING AND PATCHING BY METHODS THAT WILL PREVENT DAMAGE TO OTHER PORTIONS OF THE WORK AND WILL PROVIDE PROPER SURFACES TO RECEIVE NEW WORK, INSTALLATIONS, AND/OR REPAIR.
- DO NOT CUT AND PATCH STRUCTURAL MEMBERS IN A MANNER THAT WILL DAMAGE OR WEAKEN STRUCTURAL INTEGRITY.
- WORK THAT IS EXPOSED TO VIEW SHALL BE CUT AND PATCHED IN A MANNER THAT DOES NOT NOTICEABLY REDUCE AESTHETIC AND SIMILAR QUALITIES AS DETERMINED BY THE ARCHITECT AND OWNER. CUTTING AND PATCHING SHALL BE PERFORMED IN A MANNER THAT DOES NOT REDUCE LIFE EXPECTANCY, DECREASE PERFORMANCE, OR INCREASE MAINTENANCE OF COMPONENTS AND/OR ELEMENTS OF WORK.

008 SELECTIVE DEMOLITION

- REMOVE AND DISPOSE OF NON-STRUCTURAL ITEMS AND PORTIONS OF THE EXISTING BUILDING, AS SHOWN ON THE DRAWINGS.
- PROVIDE MEASURES OF THE TYPE AND EXTENT NEEDED TO ALLOW FREE AND SAFE PASSAGE OF OTHER PERSONNEL THROUGH AND AROUND THE WORK AREA TO PROTECT FROM DAMAGE THE EXISTING FINISH WORK THAT IS TO REMAIN IN PLACE AND BECOMES EXPOSED DURING DEMOLITION OPERATIONS. COVER AND PROTECT FURNITURE, EQUIPMENT, AND FIXTURES TO REMAIN FROM SOILING OR DAMAGE WHEN DEMOLITION WORK IS PERFORMED IN ROOMS OR AREAS FROM WHICH SUCH ITEMS HAVE NOT BEEN REMOVED. EXCEPT FOR ITEMS, WHICH ARE SHOWN, TO BE RE-USED OR SALVAGED FOR OWNER, DISPOSE OF ALL REMOVED MATERIALS OFF SITE.

010 ACOUSTICAL CEILING

- VINYL-FACED GYPSUM LAY-IN PANELS AND GRID: AS SHOWN ON PLANS
- SUSPENSION SYSTEM: ASTM C-635 INTERMEDIATE DUTY T-BAR GRID, 1 5/16" FACE, WHITE COLOR, MATTE FINISH. (TO MATCH EXISTING)
- INSTALLATION: CONFORM TO INSTALLATION REQUIREMENTS OF ASTM C-636 AND THE REFLECTED CEILING PLANS. INSTALL IN ACCORDANCE WITH THE SPECIFICATIONS AND INSTRUCTIONS OF THE MANUFACTURER. SUSPEND HANGER WIRES FROM BUILDING STRUCTURAL MEMBERS. INSTALL ACOUSTICAL UNITS IN A TRUE AND EVEN PLANE, IN STRAIGHT LINE AND COURSES LAID OUT SYMMETRICALLY ABOUT CENTER LINES OF CEILING OR PANEL WITH BORDER UNITS OF HALF WIDTH OR GREATER.



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DATE ISSUED	10/07/2025
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ISSUE PHASE	PRELIMINARY
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PROJECT TITLE
**WAREHOUSE
REMODEL**

PROJECT OWNER
CAC

PROJECT LOCATION
MADISON, WI

SHEET TITLE
GENERAL DATA

PROJECT NUMBER	60259
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SHEET NUMBER	G002
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CODE DATA

A. BUILDING SUMMARY AND HISTORY

The project entails the renovation of the existing CAC warehouse in Madison, WI.

B. APPLICABLE CODES & REGULATIONS

	CODE BASIS OF DESIGN
BUILDING CODE	2021 INTERNATIONAL BUILDING CODE (IBC) SP5 362 - BUILDINGS AND STRUCTURES (WISCONSIN SPECIFIC AMENDMENTS)
PLUMBING CODE	SP5 380-387 PLUMBING CODE
LIFE SAFETY / FIRE CODE	2018 INTERNATIONAL FIRE CODE (IFC)
ACCESSIBILITY CODE	2009 ANSI: A117.1 (ADOPTED THROUGH 2015 IBC STANDARD)

C. OCCUPANCY CLASSIFICATION - Chapter 3

Occupancy Type(s) Used:

Assembly A A-1 A-2 A-3 A-4
 B C D E F F-1 F-2 F-3 F-4
 Residential R-1 R-2 R-3
 Storage S-1 S-2

E. GENERAL BUILDING HEIGHTS & AREAS - Chapter 5

Building Height: 20'
 Number of stories: 1
 Construction Type Used:
 I-A II-A III-A IV V-A
 I-B II-B III-B V-B
 Actual Total Area: 10,915 sf
 F-1 (4,423 sf)
 B (1,108 sf)
 S-2 (5,106 sf)
 U (278 sf)

H. INTERIOR FINISHES - Chapter 8

Flame Spread Classification - Table 803.1.1

Class	Flame Spread Index	Smoke Developed
A	0 - 25	0 - 450
B	26 - 75	0 - 450
C	76 - 200	0 - 450

Flame Spread Requirements - Table 803.1.1

Occupancy Group	Exit enclosures and passageways	Rooms & Enclosed Corridors	Spaces
F-1	C	C	C
B	C	C	C
S-2	C	C	C
U	NO RESTRICTIONS		

I. FIRE PROTECTION SYSTEMS - Chapter 9

Sprinkler (903):

Group F-1: Not Required (less than 12,000 SF) - 903.2.4
 Group B: Not Required (less than 12,000 SF)
 Group S-2: Not Required (less than 12,000 SF) - 903.2.10
 Group U: Not Required (less than 12,000 SF)

Standpipes (905):

Group F-1: Not Required
 Group B: Not Required
 Group S-2: Not Required
 Group U: Not Required

Portable Extinguishers (906):

Group F-1: Required - 906.1
 Group B: Required - 906.1
 Group S-2: Required - 906.1
 Group U: Required - 906.1

Fire Alarm and Detection Systems (907):

Group F-1: Not Required - 907.2.4
 Group B: Not Required (less than 100 occupants) - 907.2.2
 Group S-2: Not Required
 Group U: Not Required

J. MEANS OF EGRESS - Chapter 10

Table 1004.1.2:

Accessory storage areas: 300 gross
 Business areas: 100 gross
 Kitchens, commercial: 200 gross
 Warehouses: 500 gross
 F-1 4,423 sf / 200 = 22 occ
 B 1,108 sf / 100 = 11 occ
 S-2 5,106 sf / 300 = 17 occ

Maximum Occ. Load of Space:
 49 Occ (F Occupancy) - Table 1006.2.1
 49 Occ (B Occupancy) - Table 1006.2.1
 29 Occ (S Occupancy) - Table 1006.2.1

Total Occ: 50

J. MEANS OF EGRESS - Chapter 10 - continued

Number of Exits and Exit Access Doorways (1006)

1006.2.2.3 - Rooms or spaces having a floor area larger than 1,000 sf maintained at temp below 68°F shall have access to not less than two exits or exit access doorways

Doors (1008)

Must swing in direction of egress travel with occupant loads \geq 50

Corridors (1018)

1/2 HR rated fire partition (20 min rated openings)
 50' max dead end corridors

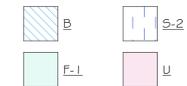
Number of Exits (1019)

2 required per story

I. ENERGY CODE

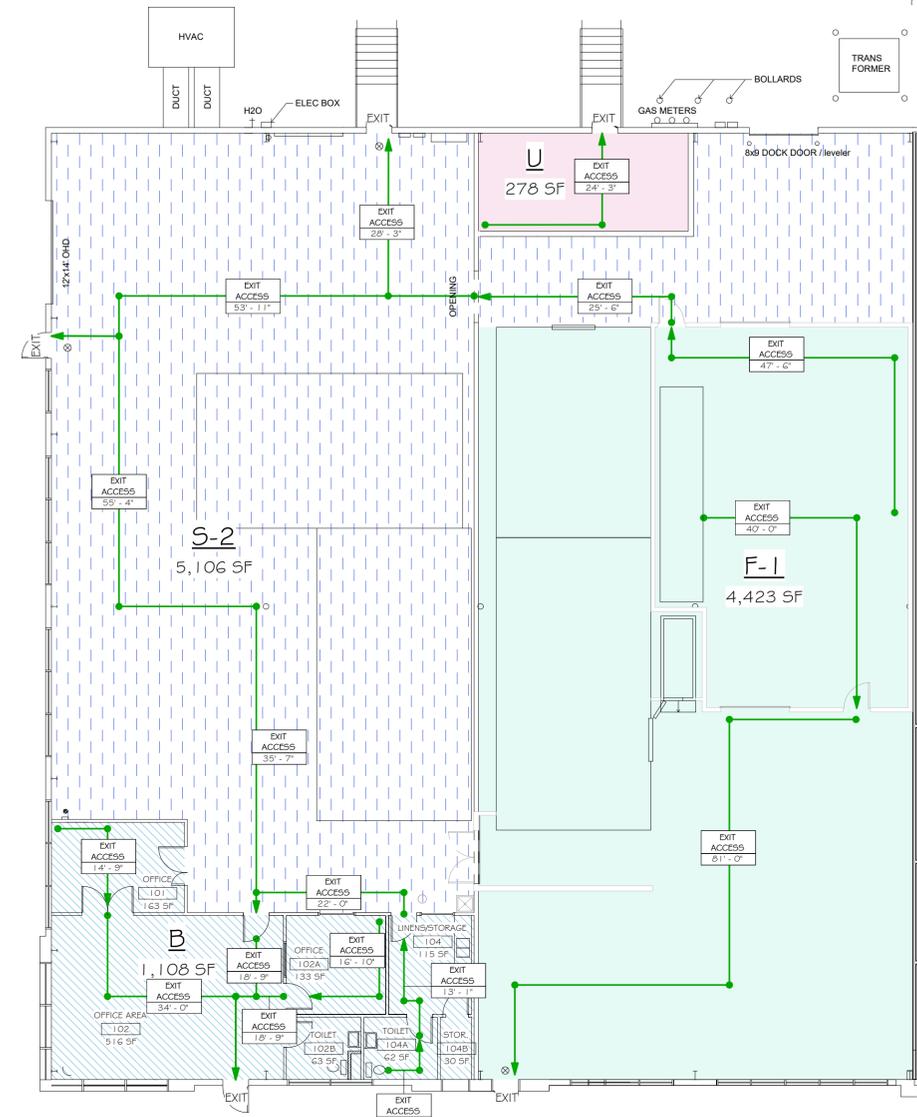
*Alterations will not affect building envelope

OCCUPANCY LEGEND



FIRST FLOOR - CODE PLAN

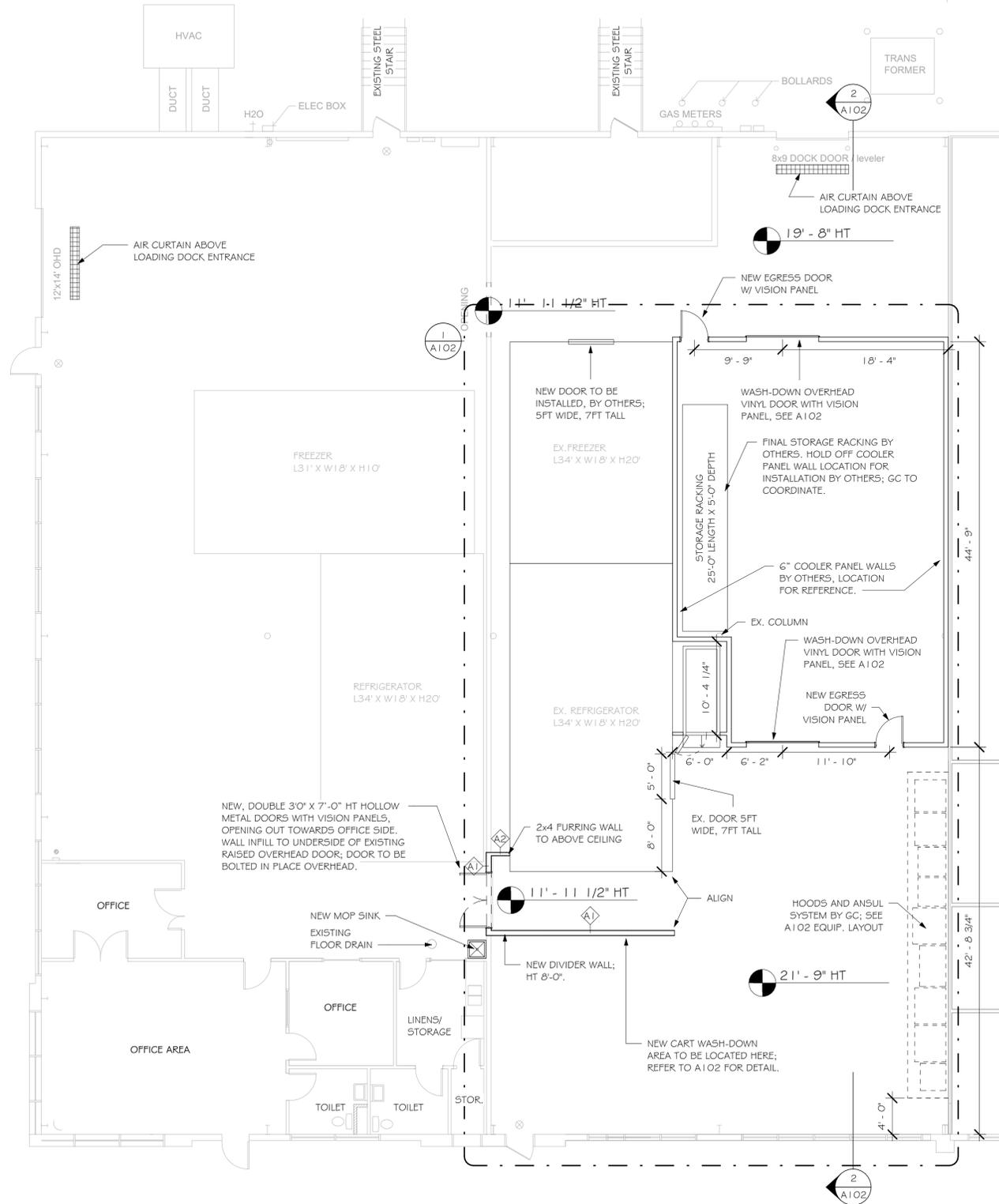
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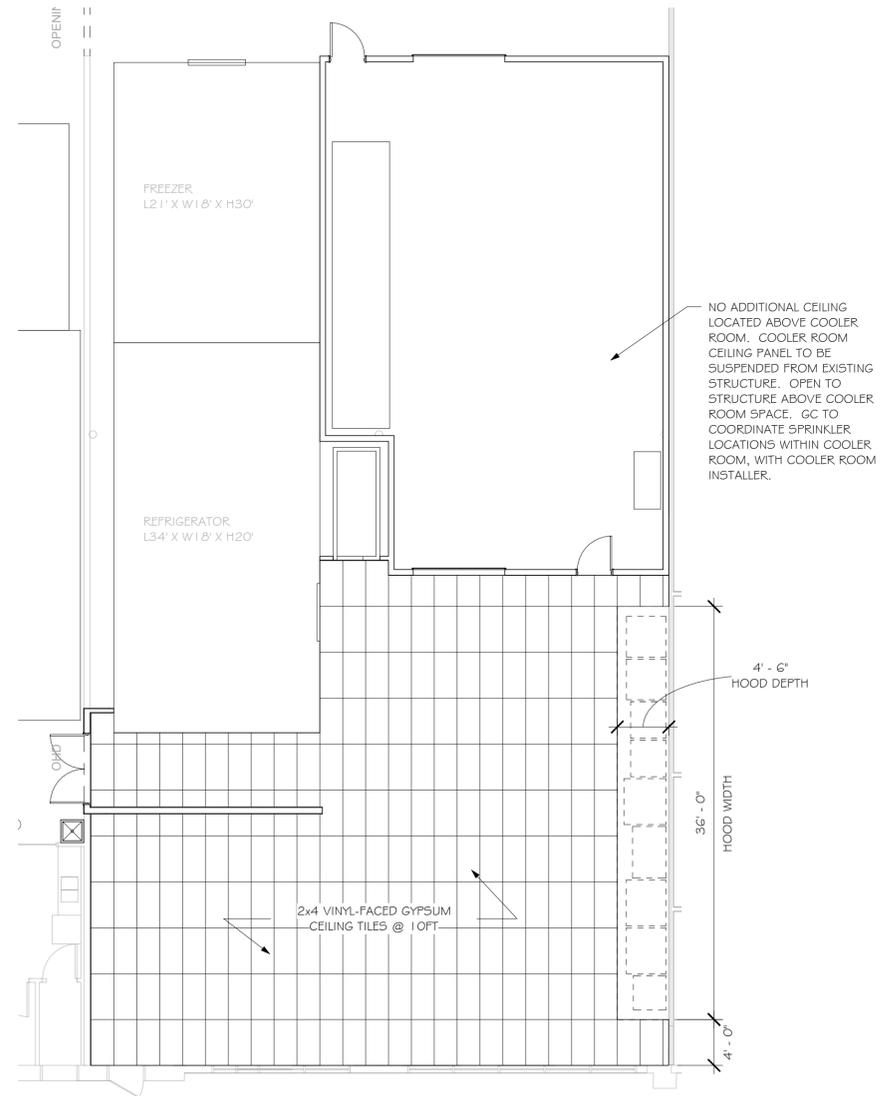
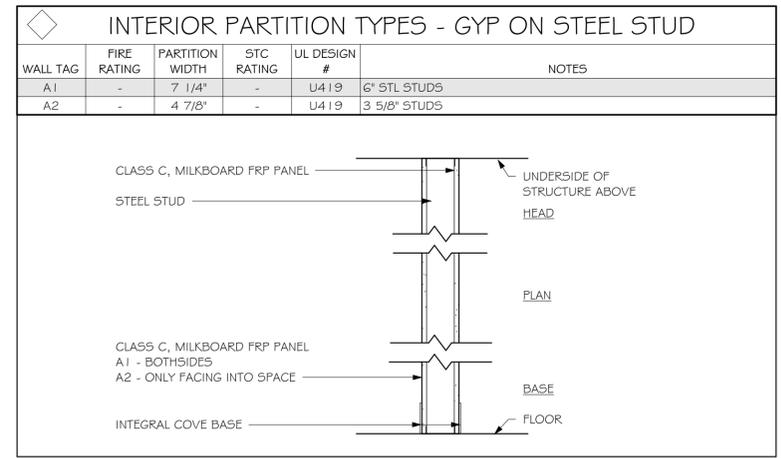
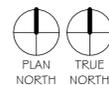
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REV	DATE
DATE ISSUED	10/07/2025
ISSUE PHASE	PRELIMINARY
PROJECT TITLE	WAREHOUSE REMODEL
PROJECT OWNER	CAC
PROJECT LOCATION	MADISON, WI
SHEET TITLE	CODE DATA
PROJECT NUMBER	60259
SHEET NUMBER	G003

GENERAL NOTES
 -G.C. TO VERIFY EXISTING ELECTRICAL CAPACITY IS SUFFICIENT. NOTIFY CLIENT/ARCHITECT IF NOT.
 -G.C. TO SCOPE EXISTING FLOOR DRAIN, CONFIRM LOCATION(S) AND DIRECTION OF FLOW.
 -ALL NEW EGRESS DOORS TO BE STAINLESS STEEL, HOLLOW METAL 3'-0" W X 7'-0" HT WITH PANIC HARDWARE AND CLOSERS UNLESS OTHERWISE NOTED.
 -ALL DOORS INTO THE COOLER ROOM ARE TO BE PROVIDED BY COOLER ROOM INSTALLER AND ARE PROVIDED FOR REFERENCE AND EGRESS ILLUSTRATION PURPOSES.
 -OFF-WHITE, WASHABLE, CLASS C MILKBOARD FRP PANELS TO BE USED FOR ALL WALL AREAS UNLESS OTHERWISE NOTED. COOLER ROOM WALL PANELS TO REMAIN EXPOSED. ALL FRP WALL COVERINGS FLOOR TO CEILING; INTEGRAL COVE BASE TO BE INSTALLED THROUGHOUT, FROM FRP TO FLOOR; THIS APPLIES TO ALL EXISTING PERIMETER WALLS AS WELL. SAME APPLICATION APPLIED AT COOLER ROOM WALL PANEL BASE AND EXISTING REFRIGERATOR UNIT BASE.
 -STAINLESS STEEL WALL PANELS TO BE USED BEHIND COOK LINE.
ALTERNATE BID ITEMS:
 -FLOOR TO HAVE POLYUREA FLOOR COATING APPLIED THROUGHOUT AREA OF WORK. PATCH WHERE NEW FLOOR TRENCH DRAINS ARE ADDED. GREASE TRAP WILL BE REQUIRED TO BE INSTALLED.
 -CONTRACTOR DEMO CONCRETE FLOOR (ROUGHLY 6 1/2 SP) BENEATH EXISTING FREEZER, INSTALL UNDER-FLOOR INSULATION AND FOUR NEW CONCRETE FLOOR ON TOP.



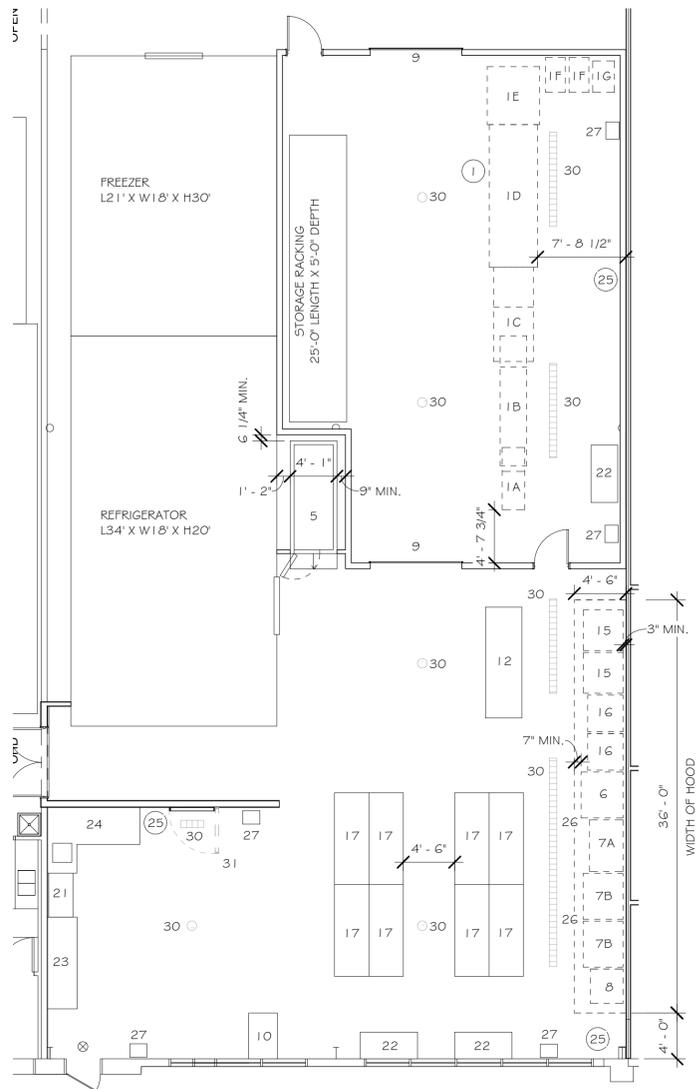
1 FIRST FLOOR
SCALE: 1/8" = 1'-0"



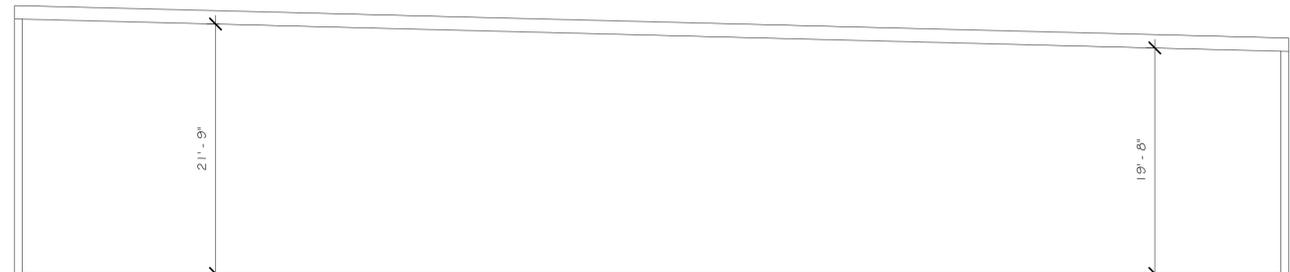
2 REFLECTED CEILING PLAN
SCALE: 1/8" = 1'-0"

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DATE ISSUED	10/07/2025
ISSUE PHASE	PRELIMINARY
PROJECT TITLE WAREHOUSE REMODEL	
PROJECT OWNER CAC	
PROJECT LOCATION MADISON, WI	
SHEET TITLE FIRST FLOOR PLAN, REFLECTIVE CEILING PLAN & WALL TYPES	
PROJECT NUMBER	60259
SHEET NUMBER	A101

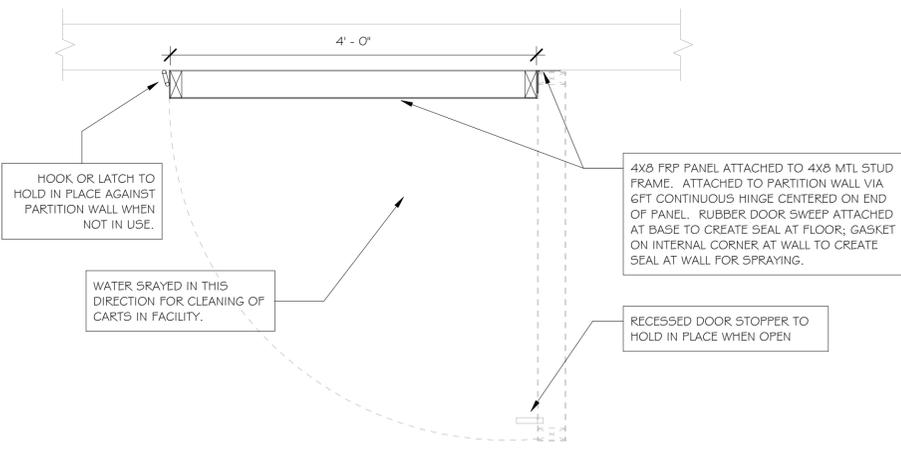


1 EQUIPMENT LAYOUT PLAN - FOR REFERENCE
SCALE: 1/8" = 1'-0"

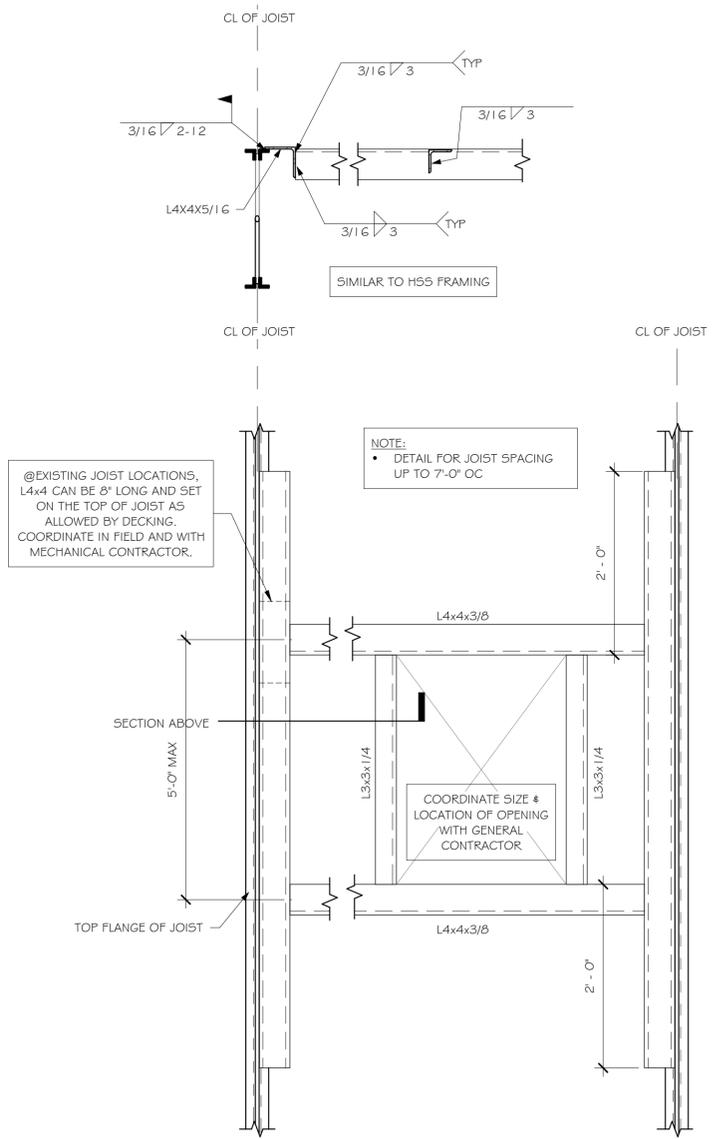


2 BUILDING SECTION - FOR REFERENCE
SCALE: 1/8" = 1'-0"

- EQUIPMENT LIST KEY (for reference only)**
1. VEGETABLE, MULTI-STAGE WASHING SOLUTION PROCESSING LINE
 - A. JEGERINGS BELT CUTTING MACHINE BCM-1 G50
 - B. JEGERINGS HYGIENIC TROUGH-SHAPED CONVEYOR BELT HCB-400-TS
 - C. JEGERINGS VEGETABLE WASHING MACHINE VWM-2500
 - D. JEGERINGS VEGETABLE WASHING MACHINE VWM-3600
 - E. JEGERINGS CENTRIFUGAL BASKET MILL ACBM
 - F. JEGERINGS CARBORUNDUM PEELING MACHINE CSM-20
 - G. JEGERINGS CENTRIFUGAL VEGETABLE DRYING MACHINE HS-FLEX
 2. NOT USED
 3. NOT USED
 4. VEGETABLE DICING MACHINE
 5. BLAST CHILLER FREEZER, ROLL-IN; AMERICAN PANEL CORPORATION MODEL NO. AP20BCF-3T, HURRICILL MODULAR BLAST CHILLER/SHOCK FREEZER, ROLL-IN, REMOTE REFRIGERATION
 6. 80-GALLON KETTLE, ELECTRIC, TILTING; CROWN (MIDDLEBY) MODEL NO. ELT-80, TILTING KETTLE, ELECTRIC, 80-GALLON CAPACITY
 7. A - TILTING SKILLET BRAISING PAN, ELECTRIC; RATIONAL MODEL NO. IVARIOPRO XL 208/240V 3PH (LMX100DE)-Q5
B - TILTING SKILLET BRAISING PAN, ELECTRIC; CROWN (MIDDLEBY) MODEL NO. ES-40-Q5
 8. 4-BURNER INDUCTION RANGE, FLOOR MODEL; SPRING USA MODEL NO. BOH-3500C, INDUCTION FLAMELESS COOKING CART
 9. WASH DOWN OVERHEAD VINYL DOOR WITH VISION PANEL; GOFF'S MODEL NO. CG20-W-FM-910 OR SIMILAR; COOLER ROOM INSTALLER TO PROVIDE AND CONFIRM WITH OWNER.
 10. LEGACY PLANETARY MIXER, 140 QT; HOBART MODEL NO. HL1400+BUILDUP
 11. AUTOMATIC FOOD SLICER, ELECTRIC; HOBART MODEL NO. HS9N-1
 12. PACKAGING LINE & TURNTABLE
 13. ROTARY TABLE
 14. FILLING TOOLS - UNIFILLER
 15. COMBI STEAMER OVEN, ELECTRIC; RATIONAL MODEL NO. ICC 20-FULL E 208/240 V 3 PH (LM200GE) ICOMBI CLASSIC 20-FULL SIXE COMBI OVEN, ELECTRIC
 16. CONVECTION OVEN, ELECTRIC; BLODGETT (MIDDLEBY) MODEL NO. ZEPH-100-E DBL, ZEPHAIRE CONVECTION OVEN
 17. PREP TABLE 3'x8'; (8 IN TOTAL)
 18. DOUGH SHEETER; DOYON BAKING EQUIPMENT (MIDDLEBY) MODEL NO. LMA630, REVERSIBLE DOUGH SHEETER, FLOOR MODEL
 19. BAGGER/WEIGHER
 20. FOOD PACKAGING MACHINE; ALFA INTERNATIONAL MODEL NO. VP540, VACMASTER VACUUM PACKAGING/SEALER
 21. DISHWASHER, POT/PAN/UTENSIL, DOOR TYPE; CMA DISHMACHINES MODEL NO. 5-B, ENERGY MIZER POT & PAN DISHWASHER
 22. TWO COMPARTMENT SINK WITH 2 DRAINBOARDS; REGENCY 96" 16 GAUGE STAINLESS STEEL WITH GALVANIZED STEEL LEGS, ITEM # 600522323246
 23. 8FT CLEAN DISHTABLE; JOHN BOOS MODEL NO. CDT4-5965BK-L
 24. 8FT DISHTABLE, SOILED "L" SHAPED; JOHN BOOS MODEL NO. 5DT4-L70965BK-R
 25. RETRACTABLE HOSE, WALL MOUNTED; T45 BRASS MODEL NO. 5HR-232-12-A (LOCATION TO BE CONFIRMED WITH OWNER)
 26. POT FILLER ATTACHMENT; T45 BRASS MODEL NO. B-060 (LOCATED BETWEEN UNITS WHERE INDICATED ON REF. PLAN)
 27. HAND SINK WITH GOOSENECK FAUCET; ATOSA USA, INC. MODEL NO MRS-HS-1B
 28. GREASETRAP TO ACCEPT WATER FROM TRENCH DRAIN AND DRAIN BY DISHWASHER
 29. DISPOSAL
 30. 8" WIDTH TRENCH DRAINS, VARIOUS LENGTHS. 8" DIAMETER CIRCLE DRAINS. LOCATIONS FOR REFERENCE, FINAL LAYOUT/DESIGN TBD. BY PLUMBING SUBCONTRACTOR WITH FINAL APPROVALS BY OWNER/ARCHITECT
 31. CART WASH-DOWN WALL; HINGE-ATTACHED TO 8 FT PARTITION WALL. SWINGS OUT TO CREATE AREA FOR SPRAYING DOWN CARTS; SEE DETAIL BELOW - FINALIZE INSTALL WITH OWNER.
- NOTE: ITEM #9 TO BE PROVIDED BY COOLER ROOM INSTALLER UNDER SEPARATE CONTRACT.
NOTE: ITEMS 28-30 TO BE PROVIDED BY PLUMBING CONTRACTOR. PLUMBING CONTRACTOR TO PROVIDE FINAL LAYOUT TO OWNER FOR APPROVAL.
NOTE: EQUIPMENT SHOWN BENEATH HOOD (36'-0" WIDTH X 4'-5" DEPTH) HAS 2 INCHES BETWEEN EACH UNIT; 10 INCH ADDITIONAL PAST EACH END AND MIN. 6 INCH BEYOND DEEPEST UNIT.



3 CART WASH-DOWN WALL DETAIL (#31)
SCALE: N.T.S.



4 WELDED ANGLE FRAME AT STEEL JOISTS AND BEAMS - FOR REFERENCE
SCALE: 1" = 1'-0"

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REV	DATE
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PROJECT TITLE	
WAREHOUSE REMODEL	
PROJECT OWNER	
CAC	
PROJECT LOCATION	
MADISON, WI	
SHEET TITLE	
EQUIPMENT PLAN & BUILDING SECTION - FOR REFERENCE	
PROJECT NUMBER	60259
SHEET NUMBER	A102