

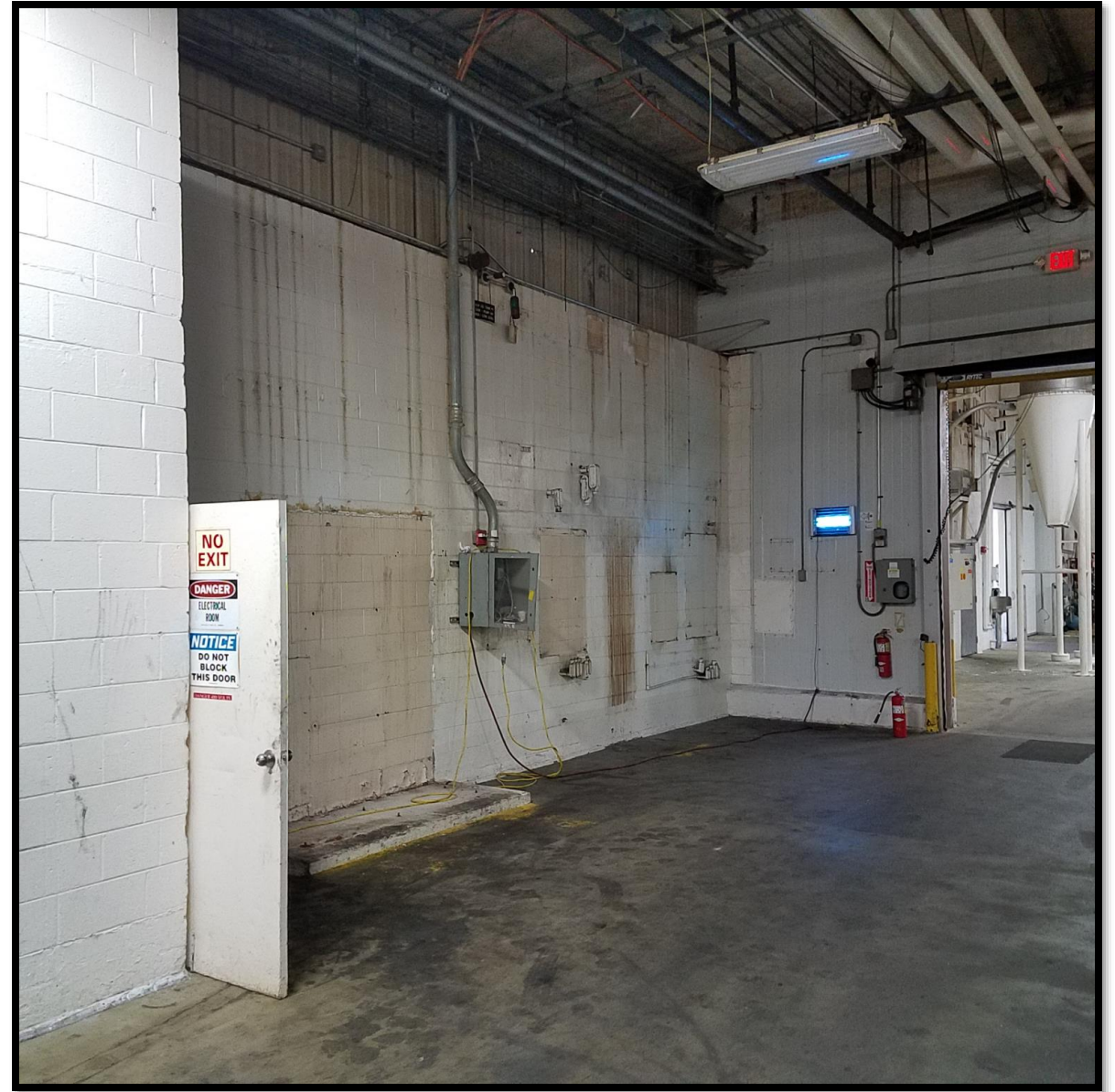


Colorado Premium Foods Plant Retrofit – 2017 Carrollton, GA

MAINTENANCE PROJECTS & CONSTRUCTION CORP.











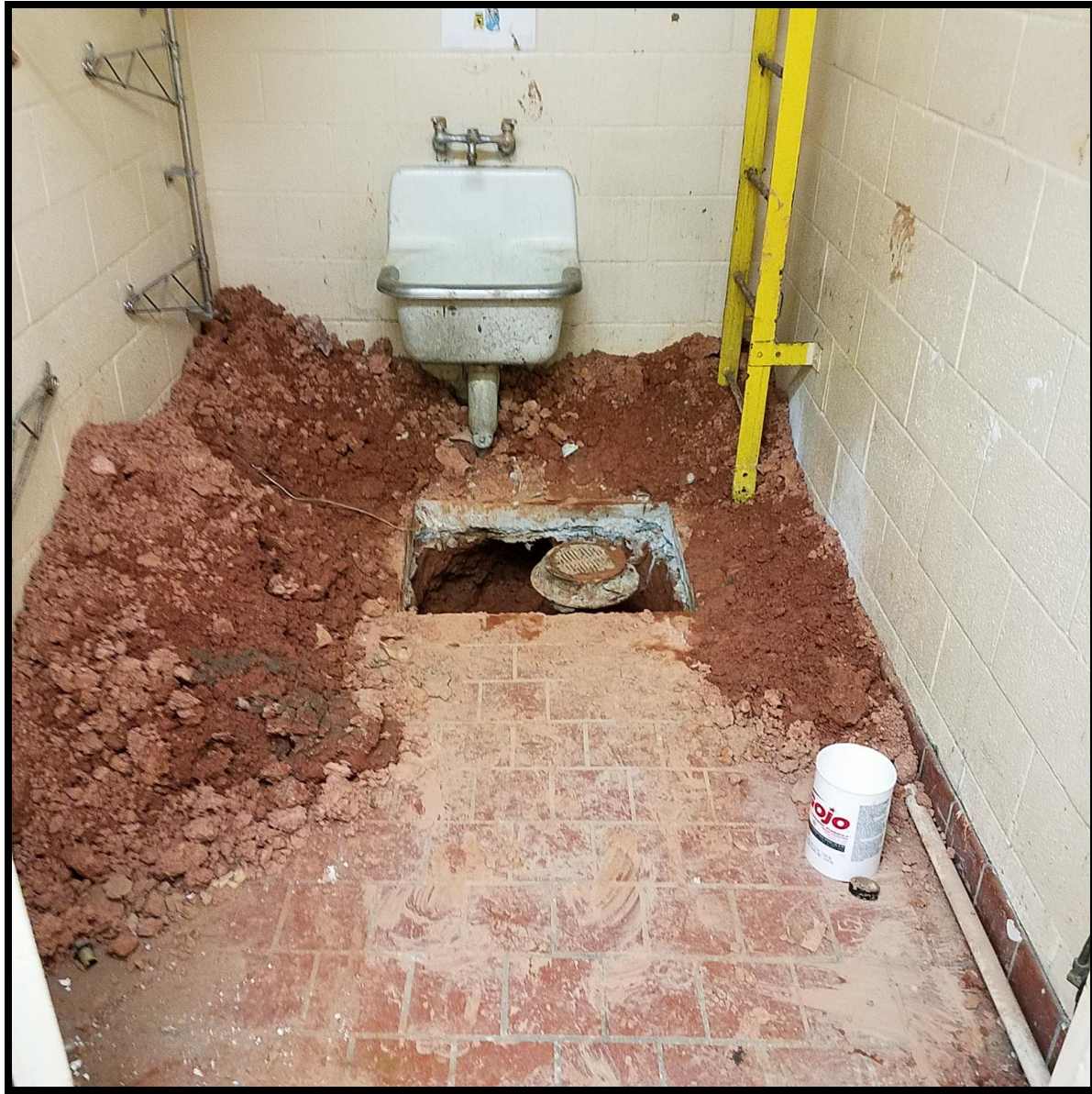










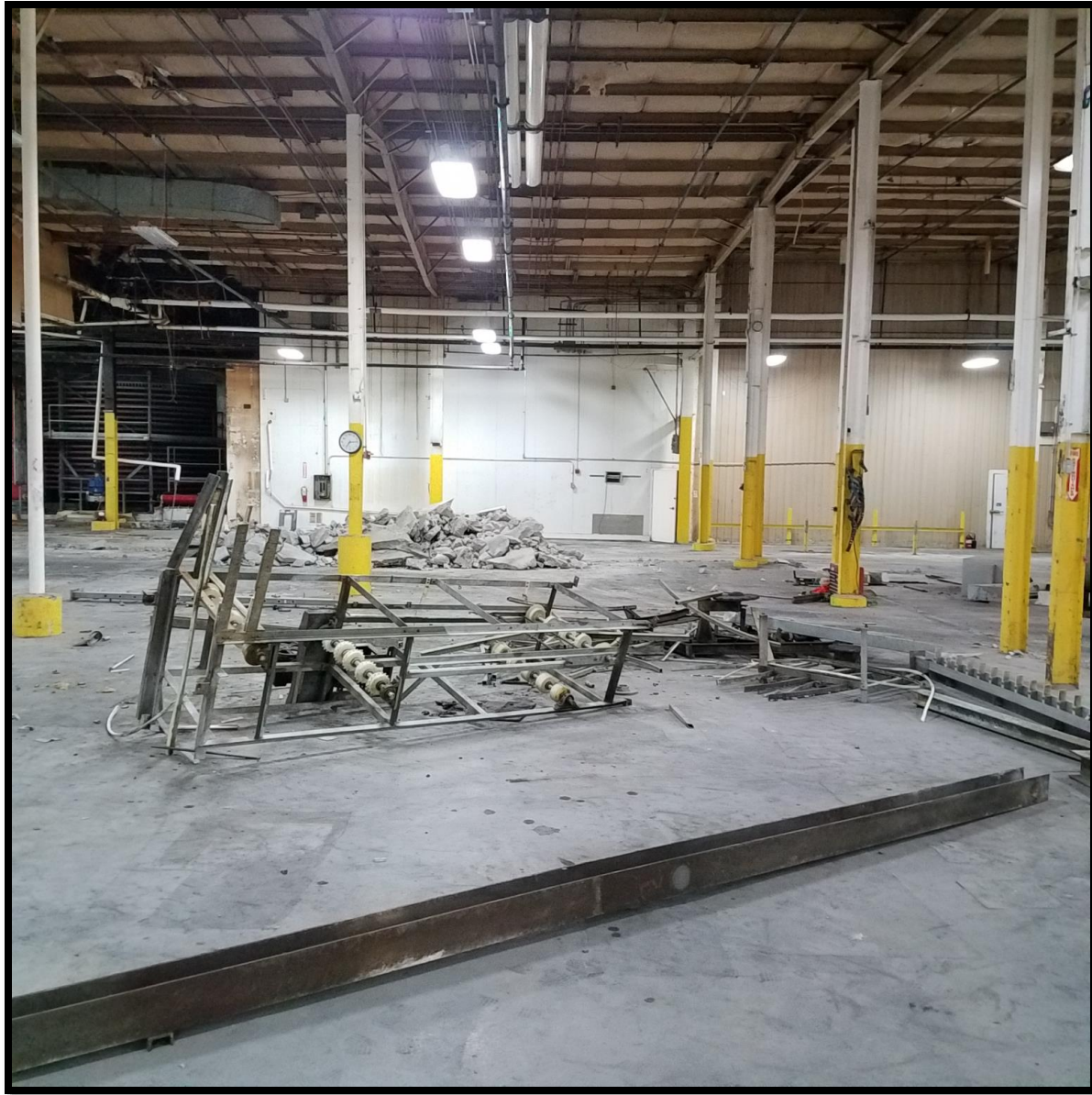








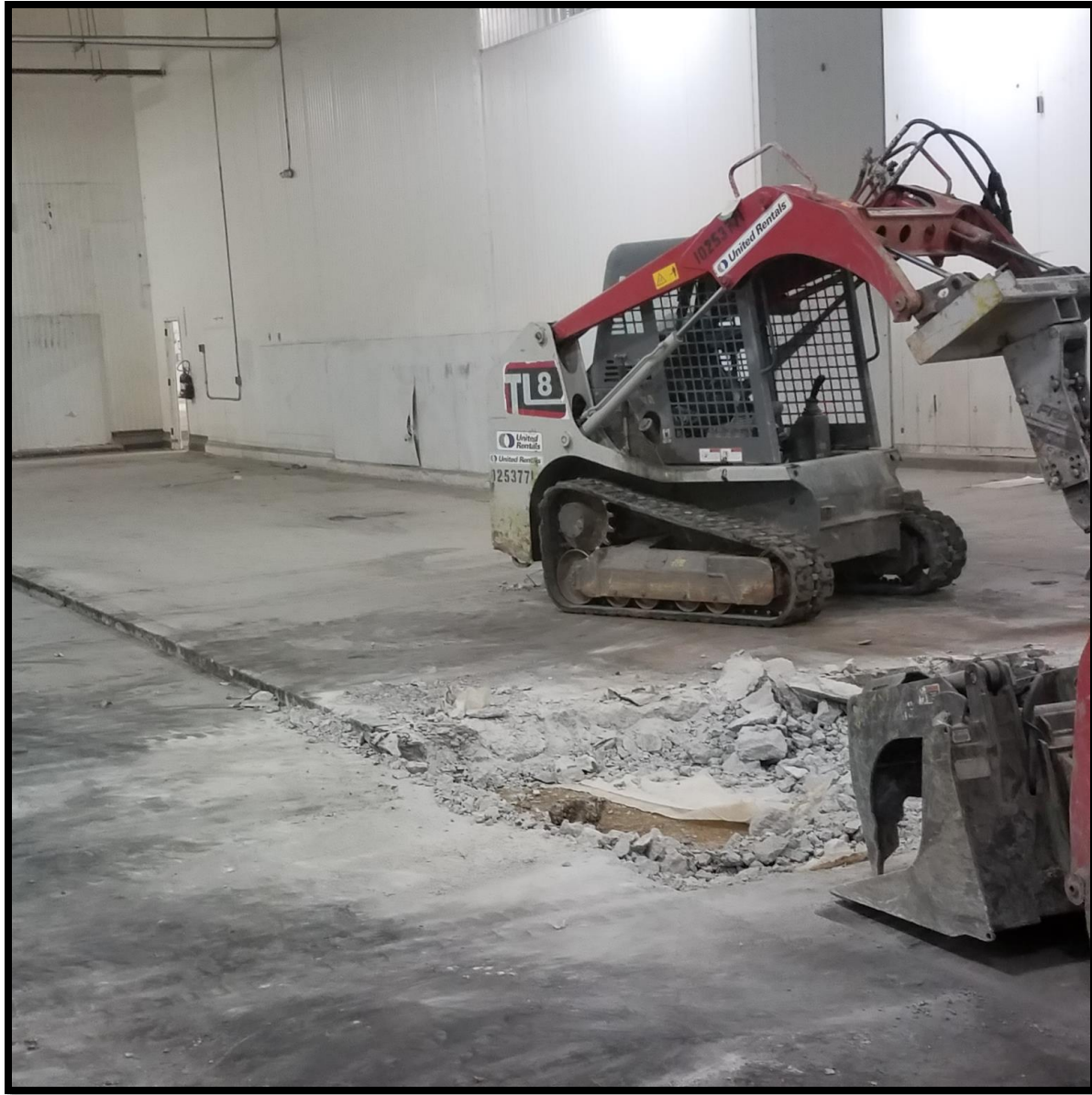


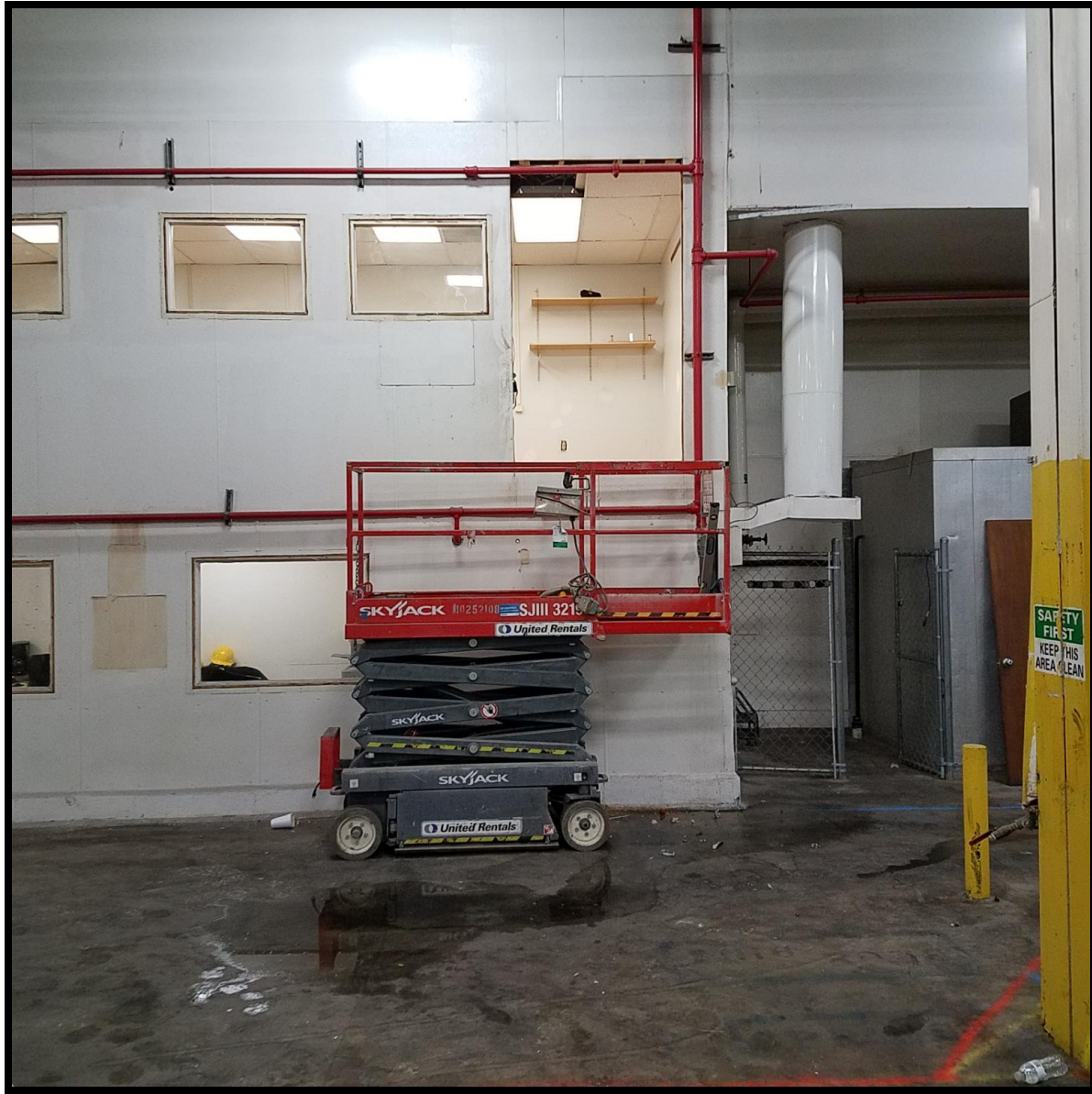






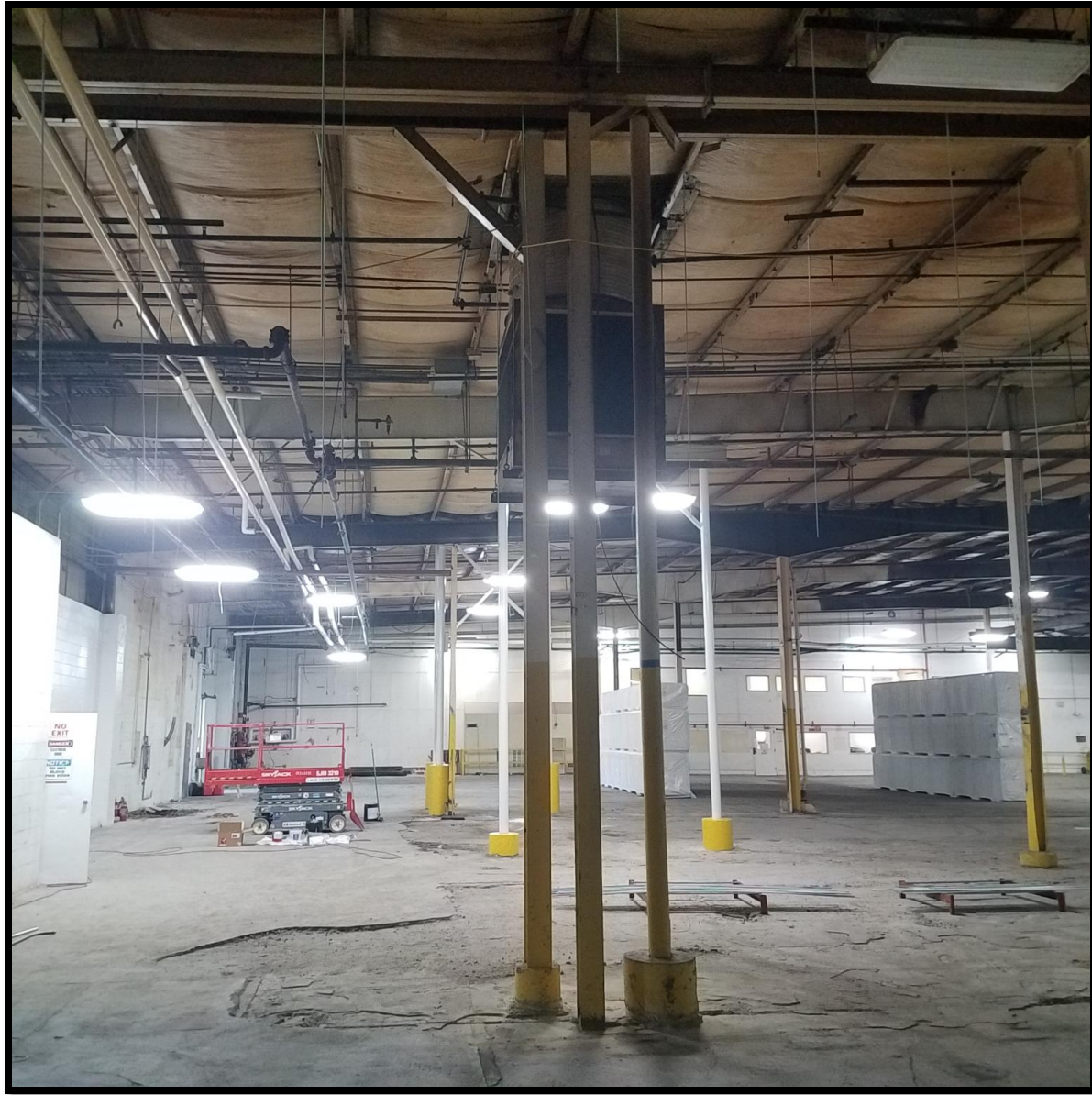




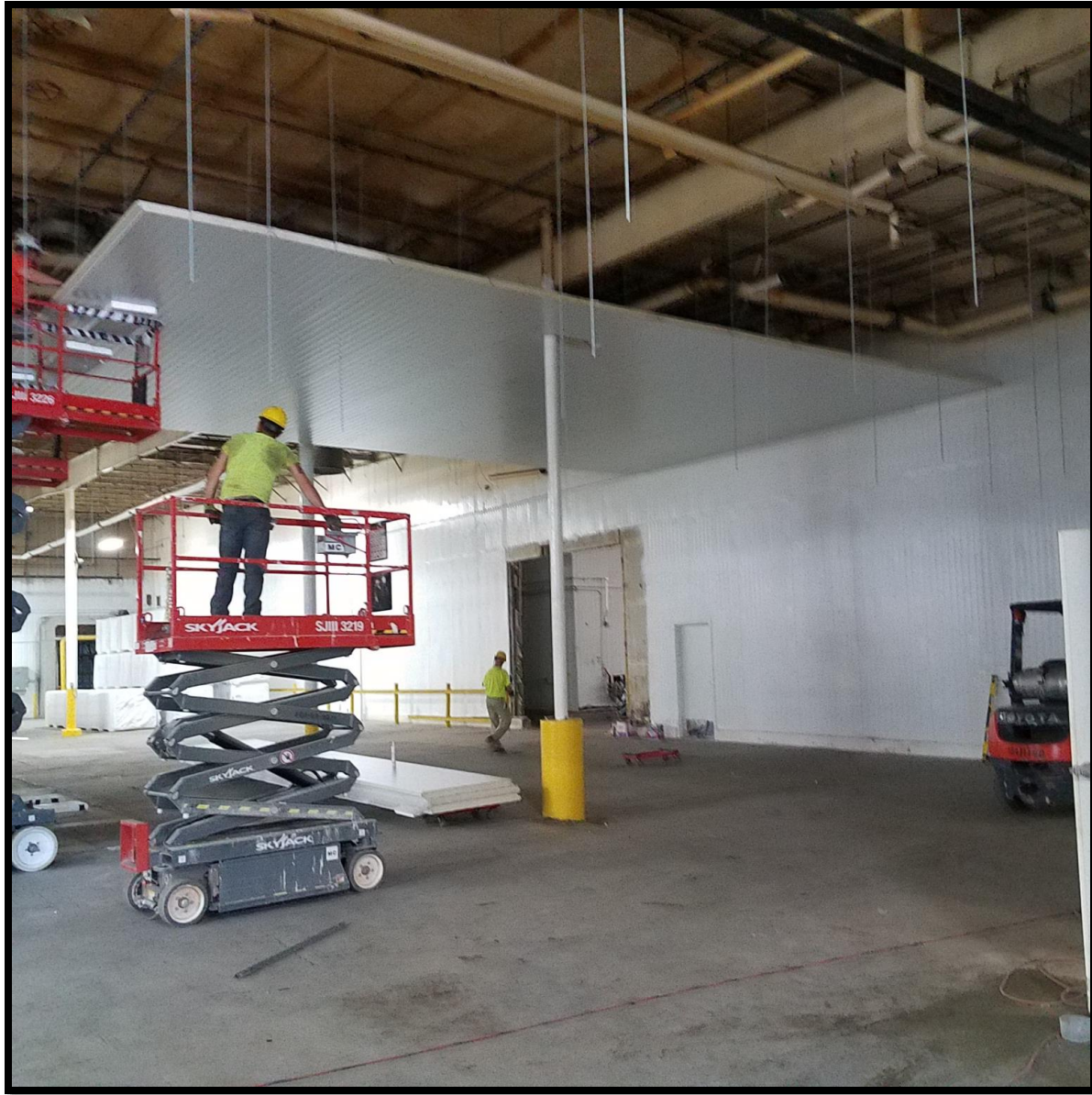






























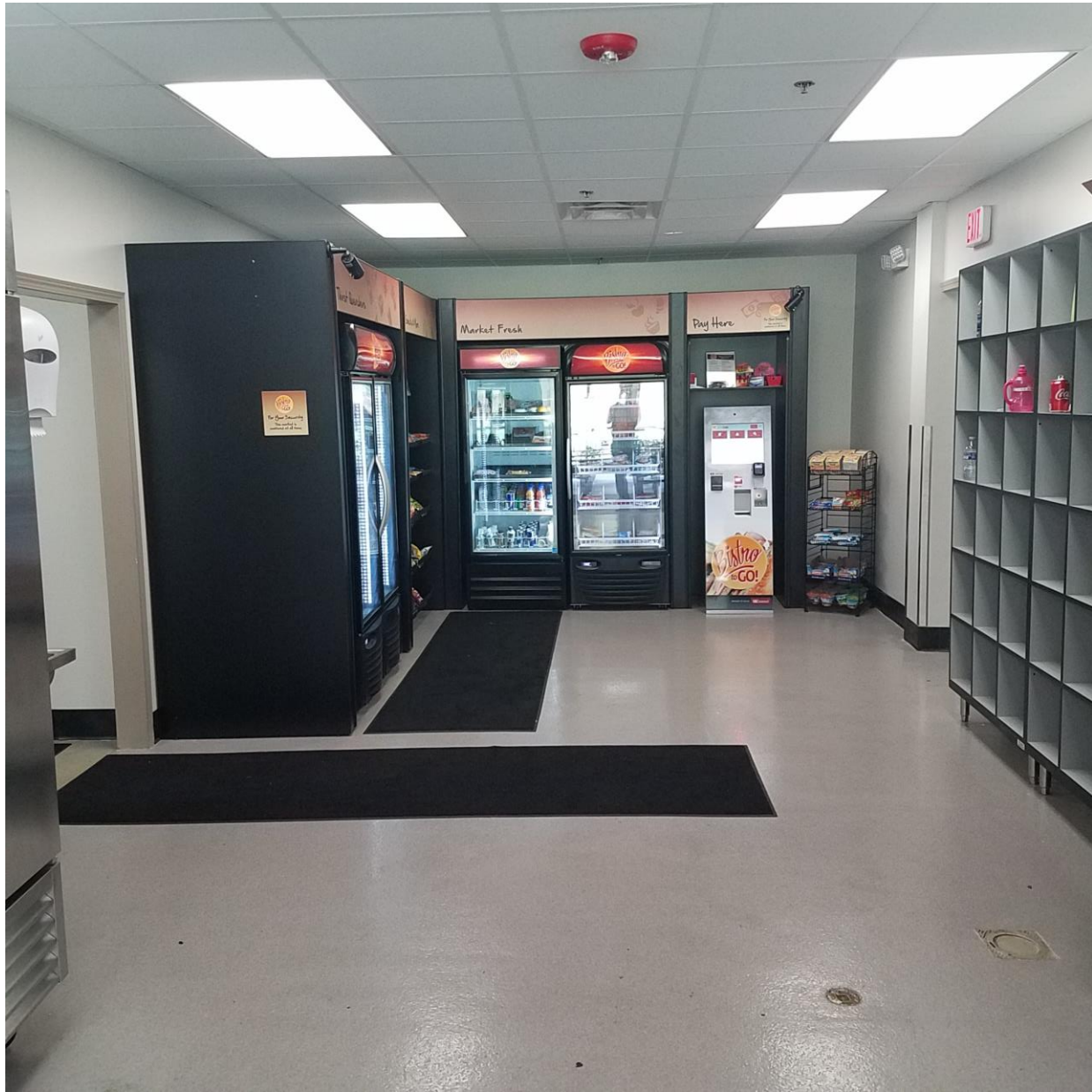














Office	Welfare Area	R&D Lab	Equipment Installation
• Demo of 8 Existing Offices • Combined (2) for Conference Room • Combined (2) for R&D Lab Area • Opened (4) Main Area • New Flooring/New Ceiling Tiles/New Paint • Sanded and Stained Existing Doors • Added Double Doors to Conference Room • Added Picture Window from Main into R&D lab • Repaired Roof Leaks • Replaced Failed Components on Existing HVAC Units • Relocated Fire Sprinklers and New Alarm Device • Re-Wired 120V Electrical Circuits and New CAT 5 Drops • New Office Pictures • New ADA Uni-Sex Restroom Front Office • Remodeled Existing Restroom – Front Office	• Demo Wall in Café Areas • New Floor Coating in Vending Machine Area • Sanded & Repainted Existing Café Chairs/Tables • New Ceiling Tiles/New Paint in Café Area • Repainted Locker Rooms and Hallways • New Ceiling Tiles in Locker Rooms and Hallways • Replaced Non-Working Toilets and Fixtures • Replaced main Underground Sewer Line for Men and Women's Toilets • New Window Blinds in Front Office	• New Tile Flooring in R&D Lab • New Paint and Ceiling Tiles in R&D Lab • Relocated the Main Server Rack to New Room • Installed New S/S Industrial Sinks, Counters, Shelves and Exhaust Hood • Installed New Cooking/Testing Equipment • Repaired HVAC and Ducts • Replaced Fire Sprinklers and Alarm Device	• New Boiler • New Hot Water Tanks, Pumps and Heat Exchangers • All Ground Beef Equipment • Acid Spray Systems • Corned Beef Line • Trim Line • Injectors • Tumbler • Brine Systems • Packaging Machine • Hot Dog Line • Sous Vide System • Ovens • RTE Line • Pack Off • Dry Good Racks • Raw Receiving Racks • Roto-Screen • Bailer Building • Equipment Wash & Sinks • Waste Water Upgrades



Main Building

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|--|---|--|---|
| <ul style="list-style-type: none">• Demo of Flour/Susan Transfer System• Demo of (4) Blast Freezer/Chillers• Demo of Old Ceilings and Walls to Open Area• Demo of Old Water and Air Piping• Demo of Old Electrical that was left in Area• Demo and Relocation of Electrical MCC• Demo of Concrete in Area of Drain replacements• Demo of Old Drains in the Ground Beef, RAW, Cooked and RTE Areas | <ul style="list-style-type: none">• Replacement of Drains and Underground Piping in the Production Area as well as the Mains that were Existing in the Building• Re-poured Concrete over Underground Piping• Installation of New Refrigeration Units, New Headers and valve Banks in Production Area• Fabrication and Installation of Viewing Hallway• Installation of New LED Lighting in Production Areas | <ul style="list-style-type: none">• Installation of New Lighting Back-up Generator (Fire Marshall Required)• Installation of New Fire Sprinklers and Alarm Device• Installation of New Exhaust Fans and Exhaust Duct in Production Area• Installation of new AMU and Exhaust in Cooked Room• New Flooring in Production Areas• Intake and Exhaust in RTE Area | <ul style="list-style-type: none">• Modification of Blast Equipment in Rapid Chill Room• New Floors, Ceiling Tiles and Paint in RTE Welfare• New ADA Restroom in RTE Welfare• New Drains in Dry Storage Area• Conversion of Freezer to Cooler – Dual Controls• New Hot Water, Cold Water, Aire Headers• New MCC• New Electrical Secondary Wiring |
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