

AGENDA

Agenda, Bay Village City Council
Committee Meeting
Conference Room
Paul A. Koomar, President of Council, Presiding

Date: October 24, 2016
Time: 7:30 p.m.

ANNOUNCEMENTS

COMMITTEE OF THE WHOLE

ENVIRONMENT, SAFETY AND COMMUNITY SERVICES COMMITTEE-Vincent

Community Development Municipal Grant Application

FINANCE & CLAIMS COMMITTEE – Clark

Review of 2017 Budget preparations.

Refuse Collection Fee for 2017

PLANNING, ZONING & PUBLIC GROUNDS & BUILDINGS COMMITTEE-Lieske

PUBLIC IMPROVEMENTS, STREETS/SEWERS/DRAINAGE COMMITTEE-Henderson

RECREATION & PARKS IMPROVEMENT COMMITTEE-Mace

Report of Recreation and Parks Improvement Committee Meeting

SERVICES, UTILITIES & EQUIPMENT COMMITTEE-Tadych

Purchase of Truck Body- Concord Road Equipment Mfg., Inc.

AUDIENCE

MISCELLANEOUS

CAHOON MEMORIAL PARK TRUSTEES

CITY OF BAY VILLAGE AGENDA REQUEST SEPTEMBER 2, 2016

OVERVIEW

1. Action Requested

CT Consultants has compiled a grant application (see attached) to apply for County funds of up to \$150,000 which would help facilitate the renovation of the Dwyer Kitchen. Resolution needed by Council to apply for grant.

2. Previous Action

Previously appropriated \$20,500 for engineering. These funds will be used as part of the City's match if grant is obtained.

3. Background/Justification for Current Action

In the 2016 Budget talks Leslie Selig put documentation concerning a need in the community to supply seniors with meals (see attached). Council approved \$20,500 to engineer this renovation.

4. Financial Impact

Total estimated cost of project is \$174,000. If the grant is approved by the County the City would be responsible for the \$24,000. This estimate includes the engineering cost (\$20,500) previously approved by council. The estimate has not been discussed in detail with CT Consultants, but the intention to purchase used appliances would decrease this amount substantially, plus there are other possible modifications that would bring the project in line with the grant award.

5. Affected Parties

Would benefit the community in being able to provide meals to seniors per documentation provided by Director Selig.

6. Implementation Plan

If grant approved by County, engineering could start January 1, 2017 to begin the process. Anticipated completion of project by December 2017.

7. High-Level Timeline/Schedule

Public meeting held September 12 to allow for input. Resolution to Council September 19 with allowance of additional readings on October 3 and October 17 and submit grant application to County by October 21.



COMMUNITY DEVELOPMENT MUNICIPAL GRANT PROGRAM 2017 APPLICATION

Date: 9/7/2016		Municipality/Organization Name: City of Bay Village	
Activity Name: Dwyer Senior Center Improvements			
County Council District: #1		Cuyahoga County Inspector General Registration #Exempt- per- County Code §501.19(E)(1)	
Federal IRS Tax Exempt No: 34-6000207		DUNS No: 943122770	
Activity Address or Location: City of Bay Village - Director of Community Services 300 Bryson Lane Bay Village, Ohio 44140 Phone: (440) 899-3409			
Mayor/City Manager: Ms. Renee Mahoney			
Contact Name and Title: Ms. Leslie Selig Dir. of Community Services		Contact Phone #440-899-3409	
Contact Email: lselig@cityofbayvillage		Contact Address, if different:	
Total Activity Cost: \$201,000		Amount Requested: \$150,000	
Proposed Eligible Use (in accordance with 24CFR570 Subpart C): Limited clientele activities 5780.208(2)			
Proposed location: Dwyer Senior Center, 300 Bryson Lane Bay Village, OH 44140			
Muni Grant: ITA LMI Area Benefit <input checked="" type="checkbox"/> Limited Clientele Blight Area Benefit (Municipality defined)			
List all census tracts and block groups served by proposal:			
<p>This project would benefit all seniors city-wide, this reflects all census tracts within the City of Bay Village. Block Group 3, Census Tracts 1301.03, 1301.04, 1301.05, Block Group 4, Census Tracts 1891.10, 1891.05. The Dwyer Center also has visitation from citizens from North Olmsted, Fairview, Rocky River, Avon Lake, Westlake, and Avon. Typically the attendance range is a 60/40 split, 60% local, 40% other surrounding communities.</p>			

FAIR HOUSING

- Has the applicant sponsored or participated in an Affirmatively Furthering Fair Housing training between (October 2015 – December 1, 2016) as verified by proof of attendance, that was facilitated by one of the following organizations: U.S. Department of HUD, Housing Research and Advocacy Center, Cleveland Tenants Organization;

Yes No

PREVIOUS PARTICIPATION

If the applicant received CDBG funding from Cuyahoga County in the past two years, identify the dollar amount received, amount submitted for reimbursement and the current balance.

Previous CDBG Awards	Amount Awarded	Amount Submitted for Reimbursement	Balance
2016	n/a		
2015	n/a		

Does any part of the activity include parcel(s) that are in a floodway or floodplain?

Yes No

Is the activity listed on or eligible for listing on the National Register of Historic Places?

Yes No

Is the activity located within or directly adjacent to an historic district?

Yes No

Does the activities area of potential effects include an historic district or property?

Yes No

If your answer is yes to any of the above questions, you must consult with the County Planning Commission's Historic Preservation staff (216-443-3723) and comply with 36CFR, part 800.

Activity Description (30 pts. max) Activity Description (30 pts. max)

The activity description should include the type of activity, description of clients being served, including approximate number, and the area served by the proposed activity. Describe how low and moderate income persons benefit directly from the activity and how CDBG income guidelines will be verified, if applicable.

The City of Bay Village would like to begin to offer hot meals to their elderly attendees at the Dwyer Senior Center through the Elderly Nutrition Program initiative with the Administration on Aging (AoA), administered by the Western Reserve Area Agency on Aging (WRAAA). The Dwyer Senior Center kitchen is currently equipped with residential appliances. Due to health code regulations in order to offer this service, the Dwyer Senior Center is required to have a licensed commercial kitchen, using UL listed fixtures. So unfortunately this means that the facility is not licensed or equipped to cook and prepare any kind of hot meals in the kitchen to serve to their seniors. The City of Bay Village recognizes that they have a growing elderly population and feels it's very important to be able to offer nutritious meals to their seniors. There is increasing scientific evidence that supports that good nutrition is essential for health, functionality and quality of life and for older adults, nutrition becomes especially important because of their vulnerability to chronic diseases and conditions.

That is why the City of Bay Village is seeking grant funds to purchase and install the appropriate UL listed fixtures and to alter the space to accommodate the larger sized appliances in the Dwyer Senior Center kitchen in order to be licensed to offer hot meals.

Cost of a Commercial Kitchen

A cost estimate was completed by a licensed engineer and is found in Appendix item # A, the conversion of the space into a commercial kitchen is estimated to be \$174,000; although the cost estimate is higher than the available grant amount. The City of Bay Village plans to acquire a few pieces of gently used equipment in order to keep the cost in line with the grant amount. The City of Bay Village will match the grant funds with the salaries / labor associated with additional staffing needed to administer the hot lunch program.

Matching Funds for Congregate Meal Grant:

The AoA initiative serves adults age 60 and over and their spouses of any age, by providing nutritious, satisfying meals in a community setting. The meal must provide at least 1/3 of the recommended dietary allowances. The City of Bay Village will apply for this biennial grant program; with the next grant cycle scheduled for 2018/2019. A pre-requisite of the grant is you have to be equipped and licensed as a commercial kitchen. The AoA grant covers 100% of the cost of the food. In order to secure the AoA grant there is a grant match requirement of 40%. The cash match amount that Bay Village would contribute would essentially be for the cost of two part time employees to manage and implement the meal program (\$11,000, approximately). Additional match funds are indirect, and would include a small percentage of the Director and Assistant Director's salaries.

Breakdown of match:

\$11,000 Estimated annual wages for a part-time Nutrition Program manager and a part-time Nutrition Aid
\$10,000 Estimated percentage of Director and Assistant Director Salaries
\$ 6,000 In-Kind match of volunteer hours

Type of Activity: Public Facilities Improvements

Clients Served: Elderly individuals

Area Served: City wide

Direct benefit from the activity: Offering free nutritious meals on a regular basis.

Why project requires Grant Funds: The city is challenged with funding capital improvements due to the reductions in the State Local Government Fund and the elimination of the estate tax. The City of Bay Village would like to offer hot nutritious lunches two days a week. Similar to both North Olmsted and Fairview Park senior centers which received the nutritional grant and serve hot lunches two days a week. The goal is to work collaboratively with the other two centers to offer seniors a hot meal at a minimum of five days a week.

Activity Impact (50 pts. max) Activity Impact (50 pts. max)

The activity impact should include why the proposed activity is needed and what outcomes will be achieved from the proposed project or program. Applications should describe how the project will leverage additional investment. Strong applications will explain how the proposed solution fits strategically with other development activities already planned and underway in the community or surrounding area and; how the project will spur additional projects. Applications will describe how funding received would be a catalyst for additional growth. Strong applications will also include comments from residents.

Impact on Bay Village and Community Services

The offering of hot lunches on a regular basis (coordinated with both North Olmsted and Fairview's Senior Centers) will keep the growing senior population healthy allowing for greater and longer independence and quality of life, fewer hospitalizations and less dependence on social services. It will also increase attendance exposing the attendees to the Centers Wellness program that combines health screenings, exercise and nutritional information to our seniors, the goal being to prevent or improve many of the chronic illnesses that are common to seniors. Higher attendance also allows the Dwyer staff to "have eyes on" many of our more vulnerable seniors, so we may speak with them and their families regularly about services and/or resources to help them. Currently, attendance for the four catered lunches hosted each year is consistently 70 people, often with a waiting list. In contrast, attendance for a "cold" lunch (sandwiches, etc.) provided by vendors for Lunch & Learns is regularly 15-20 people. We estimate that we would draw around 70 people for each of our hot lunches, which is what Fairview Park senior center draws. In addition to the meals, participants would be encouraged to participate in the center's programming which offers positive social interaction, mental stimulation and informal support systems, as well as access to other community-based services.

These meals will be free, a requirement of the Administration on Aging initiative is we are not allowed to charge for these meals, but may request a donation (usually \$1) that buys dish detergent, serving utensils, etc.

The addition of a commercial kitchen would also prove to be valuable as we look to the senior center of the future. The one vision that everyone agrees on is that the senior center of today is not the senior center of tomorrow. A commercial kitchen opens up many creative opportunities for a variety of programming offerings, both in the near and long term.

The Department of Health and Human Services reports that *50% of older adults in hospitals and nursing homes are malnourished* and may be discharged malnourished back into the community. With the aging of the baby boomers, the 65+ population is going to explode in the next few years, and the population of Bay Village is heading in that direction by the statistics revealed below. The support of this award will poise the community to appropriately handle this growth.

Senior Demographics

Per the 2010 Census, the elderly population of Bay Village is:

23% age 65 and above (15.5 age 65 and over)

27% of households have a family member 65 years and over

24.1% of owner-occupied households are age 65 and older

35.2% of renter-occupied housing units are age 65 and over (Knickerbocker)

Activity Implementation Schedule with Milestones (20 pts. max) The schedule should provide a timeline of legislative, administrative and contractual activities that must occur from inception to completion, including the timing and amount of other funding or in-kind contributions. Strong applications will demonstrate that milestones are realistic and feasible. Strong applications will ensure that 75% of the funds have been expended and submitted for reimbursement prior to September 30, 2017.

Timeline and Sequence of Events

The Commercial Kitchen Conversion is ready to commence upon receipt of the grant, initial estimate of project cost are completed. The City expects that active project time will take 7 months. The proposed timeline and sequence of events is as follows:

1. Notice of Grant Award from Cuyahoga County; Execute contract with County: April 2017
2. Complete Bid Packet April 2017
3. Advertise project April 2017
4. Implementation May – July 2017
5. City notifies community about project completion through press release and city website: August 2017
6. Final report to Cuyahoga County : Sept 5th, 2017

Subcontracting Description

The City staff and municipal engineering consultant will administer the grant, coordinate bid process and contractor selection, review construction documents and specifications and perform construction management.

The City of Bay Village will solicit bids through a public bid process per Ohio revised code. The City publishes notification of its intent to bid in local newspapers and on the City website. Any professional service must have final approval of the City Council. Submitted bids are opened during public session and then forwarded to the appropriate city staff for initial review and selection of vendor, contractor or consultant. In the review of bids the City makes its selection based on the lowest and best submission.

Activities and deliverables

Engineering and Design work will be initiated and completed.

City will issue construction bid documents.

City will prepare and issue public outreach materials including: one public meeting, two press releases issued at project beginning and completion.

Project information posted on City website and social media initiatives.

Project Partners

The City of Bay Village strives to work with stakeholders in all sectors. The City of Bay Village intends to share best practices and lessons learned from the kitchen conversion with others in the region. In addition, the city working collaboratively with WRAAA will jointly raise awareness on the elderly Nutrition Program offered in the community and offer recognition of Cuyahoga County's support of the project through the grant award.

Public Outreach

The City of Bay Village views public outreach as a critical component of public projects. Proposed education and awareness activities include:

- Presentation about the project at a City Council meeting
- Notification of the public about the project commencement and subsequent completion issued through press releases to the local media, and online and traditional communication tools.
- Providing educational fliers about the project in public offices adjacent to the project site.

I HEREBY CERTIFY that I have the authority to apply for financial assistance on behalf of the entity described herein, and that the information contained herein and attached hereto is true, complete and correct to the best of my knowledge.

I acknowledge and agree that all County contracts and programs are subject to all applicable HUD regulations, County Ordinances, including, without limitation, the County's Ethics Code, Inspector General Ordinance and the Contracting Ordinance.

I understand that any willful misrepresentation on this application or any of the attachments thereto could result in a fine and/or imprisonment under provisions of the United States Criminal Code.

IN WITNESS WHEREOF, the undersigned, being duly authorized so to do, have signed this application.

Municipality: City of Bay Village

Finance Director: Ms. Renee Mahoney

Signature

Date:

Need for a Commercial Kitchen at the Dwyer Center

Current Status

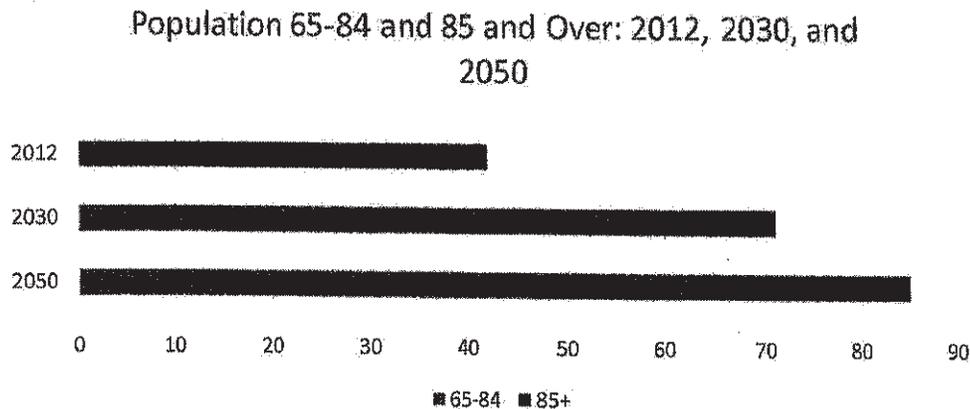
With the exception of a commercial dishwasher, the Dwyer Center kitchen is equipped with residential appliances. This means that we are not permitted to cook and prepare any kind of hot food in the kitchen to serve to our seniors.

Senior Demographics

Per the 2010 Census, the population in Bay Village is:

- 23% age 60 and above (15.5% age 65 and over)
- 27% of households have a family member 65 years and over
- 24.1% of owner-occupied households are age 65 and older
- 35.2% of renter-occupied housing units are age 65 and over (Knickerbocker)

With the aging of the baby boomers, the 65+ population is going to explode in the next few years, and the population of Bay Village would be expected to mirror this growth:



Source: U.S. Census Bureau

Scientific evidence increasingly supports that good nutrition is essential for health, functionality and quality of life. For older adults, nutrition becomes especially important because of their vulnerability to chronic diseases and conditions. It plays an essential role in the prevention or management of many chronic diseases such as heart disease, cancer, stroke, diabetes, and osteoporosis.

- The Department of Health and Human Services reports that *50% of older adults in hospitals and nursing homes are malnourished* and may be discharged malnourished back into the community.

Keeping the growing senior population healthy will result in greater and longer independence and quality of life, fewer hospitalizations and less dependence on social services.

The Elderly Nutrition Program

The Administration on Aging (AoA) promotes health and pursues disease prevention among older Americans through the Elderly Nutrition Program. This program:

- Serves adults age 60 and over and their spouses of any age
- Provides nutritious, satisfying meals in community settings, such as senior centers
- Must provide at least 1/3 of the recommended dietary allowances. In reality, the program's 3 million elderly participants receive and estimated 40-50% of required nutrients from meals provided by the program.
- Presents older adults with positive social interaction, mental stimulation and informal support systems, as well as access to other community-based services.

Funding:

The AoA Elderly Nutrition Program provides grants to support nutrition services throughout the country. In Cuyahoga County, the grant is administered by the Western Reserve Area Agency on Aging (WRAAA) in the form of hot catered lunches.

- These grants are for 2 years
- The next grant cycle will be for 2018/2019
- Before applying for the grant, we must provide a hot meal service to our seniors
- Commercial kitchen equipment is required for the grant
- There is a 40% grant match required on our part
- No cooking is required, just re-heating and serving of food
- We are not allowed to charge for these meals, but may request a donation (usually \$1) that buys dish detergent, serving utensils, etc.
- North Olmsted and Fairview Park senior centers both receive the grant, and both serve hot lunches two days a week. Dwyer would also start at lunches two days a week.

Cost of a Commercial Kitchen

CT Consultants estimates that the total cost of a new commercial kitchen for the Dwyer Center would be \$174,000. We can bring that cost down by purchasing used equipment and appliances.

To pay for the conversion, we would apply for the Cuyahoga County Municipal Grant Program (CDBG) in 2016. This grant awards up to \$150,000 per municipality.

Impact on Bay Village and Community Services

The offering of hot lunches on a regular basis will increase attendance at the Dwyer Senior Center significantly.

- Currently, attendance for the 4 catered lunches hosted each year is consistently 70 people, often with a waiting list. In contrast, attendance for a "cold" lunch (sandwiches, etc.) provided by vendors for Lunch & Learns is regularly 15-20 people. We estimate that we would draw around 70 people for each of our hot AoA lunches, which is what Fairview Park senior center draws.

In addition to the meals, participants would be encouraged to participate in our Dwyer Wellness Program that combines health screenings, exercise and nutritional information to our seniors, our goal being to prevent or improve many of the chronic illnesses that are common to seniors.

Higher attendance also allows the Dwyer staff to "have eyes on" many of our more vulnerable seniors, so we may speak with them and their families about services and/or resources to help them.

The addition of a commercial kitchen would also be valuable as we look to the senior center of the future. The one thing everyone agrees on is that the senior center of today is not the senior center of tomorrow. A commercial kitchen opens up many creative opportunities for programming, both in the near and long term.



City of Bay Village

DEPARTMENT OF COMMUNITY SERVICES
300 BRYSON LANE
DWYER CENTER
BAY VILLAGE, OHIO 44140-2299
(440) 899-3409 · FAX (440) 899-3440

Matching Funds for Congregate Meal Grant:

I spoke with both North Olmsted and Fairview Park about their program costs. North Olmsted is very similar in scope to what we are proposing, so this is based off of their figures.

Estimated grant amount: \$10,250

- Meals on Mondays and Wednesdays
- Estimate 70 meals served per day
- Estimated cost per meal : \$1.50

The grant covers 100% of the cost of the food. The cash match amount that Bay Village would contribute would essentially be for the cost of two part time employees to manage and implement the meal program (\$11,000, approximately). Additional match funds are indirect, and would include a small percentage of the Director and Assistant Director's salaries:

- \$11,000 Estimated annual wages for a part-time Nutrition Program manager and a part-time nutrition aid
- \$10,000 Estimated percentage of Director and Assistant Director salaries
- \$ 6,000 In-Kind match of volunteer hours

We are not permitted to charge for these meals, but may ask for a \$1 donation. These funds are used for dish soap, coffee creamer, sugar, etc.



CT Consultants
engineers | architects | planners

September 25, 2015

Mr. Scott Thomas
Director of Public Services and Properties
City of Bay Village
350 Dover Center Road
Bay Village, Ohio 44140

**Re: City of Bay Village
Senior Center Kitchen Improvements**

Dear Mr. Thomas:

CT Consultants, Inc (CT) understands the City of Bay Village intends to upgrade the original Senior Center Kitchen to be able to increase food preparation/servicing options. Since this new application lends itself to health department review and licensing, all equipment must be U.L. listed. We have provided budget costs for a typical commercial kitchen.

Based on our meeting, we understand the Client requests the space be upgraded to allow for future large group servicing capability. All new cooking/serving/cleaning systems are needed with the exception of a commercial refrigerator. The room size must be increased to provide separation between the meal preparation and dish wash area. We will expand into the adjacent storage area. All surfaces must be low maintenance and resistant to high heat.

The utilities and connection points must be reworked to increase water supply, sanitary service, gas service and electrical circuiting. We assume the utilities in the building are adequate for this expansion. Flooring system will be a non-slip monolithic product. Drywall surfaces are adequate but stainless steel back-splashes will be provided at meals preparation, cooking equipment and dish wash areas. Kitchen range hood will introduce outside air to minimize heat/air-conditioning loss in the building. The kitchen air conditioning will be adjusted to the best available comfort level with the existing system. Vinyl coated lay-in ceilings with shielded light fixtures and new equipment power services complete the space.

Major improvements are as follows:

Non-structural finishes improvements	\$15,000
Mechanical utilities (gas, water and sanitary)	\$15,000
Grease trap (200 gallons)	\$12,000
Electrical panel in space	\$ 5,000
Equipment power wiring	\$10,000

Mr. Scott Thomas
City of Bay Village
September 25, 2015
Page Two

Underground trenching and concrete slab repair	\$ 5,000
Stainless steel base cabinets w/sliding doors (50 lf)	\$20,000
Open bottom shelf work table (10 ft)	\$ 1,500
Four (4) burner gas range	\$ 6,000
Convection Oven - (double deck)	\$ 7,000
Hot food serving station (4 pans)	\$ 6,000
Stainless steel dishwasher with pre-heat	\$ 5,000
Stainless steel three bowl sink	\$ 3,500
Porcelain hand sinks	\$ 1,000
Compensating kitchen hood w/ansul FSS	\$ 8,000
Hood rooftop exhaust fan	\$ 3,500
Roof top exhaust fan platform	\$ 6,000
Stainless steel backsplashes and wall guards	<u>\$10,000</u>
Sub-Total	\$139,500
Soft Costs (A/E Fees, Contingencies, etc.)	<u>\$ 34,500</u>
Total	\$174,000

We took the liberty of defining the scope as we see it, however, this may not align with your expectations and we are certainly flexible to do so. If you have any additional questions, please do not hesitate to contact us.

Respectfully,

CT CONSULTANTS, INC.



William G. Gallagher, A.I.A.
Architectural Manager

WGG:mmm

cc: Bob Greytak, P.E., CT Consultants, Inc.

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City of Bay Village

Minutes of Public Hearing
Dwyer Memorial Center

October 11, 2016
11:00 a.m.

Mrs. Leslie Selig, Director
Department of Community Services
Dwyer Memorial Senior Center

Also Present: Community Services Staff Members: Connie Lupica, Leslie Noss, Penelope Dolski

AUDIENCE

The following signed in: Ed Rollins, Ed Barrett, Christine Schell, Linda Crane, John E. Lorz, Howard Gilliban, Karen Hanburg, Robert Goodwin, Barbara Thomas, Joan Bruch, Chuck McKee, John Suter, Jan York, Sue Dirisky, Bob Sprague, Dennis Driscoll, Dorothy Pershing, Janet Zvara, Margaret Watterson, Marty Cain, Ellen Gray, Carole Kyle

Mrs. Selig called the public hearing to order on October 11, 2016 at 11 a.m. Mrs. Selig advised that she is applying for a grant on behalf of the City of Bay Village, Department of Community Services, in order to rehab the Dwyer Memorial Senior Center residential kitchen into a commercial kitchen. The primary reason for this rehab is to prepare food for the senior citizens of Bay Village. The grant is a federal grant, administered by Cuyahoga County. The official title is Community Development Municipal Grant, and is in the amount of \$150,000.

The grant will be awarded sometime after the first of the year. If awarded, the project must be completed by December 31, 2017. The primary reason for the kitchen conversion is to offer hot meals that will be prepared elsewhere but heated and served at the Dwyer Memorial Center twice per week to seniors. The grant funds are being sought to purchase and install the appropriate UL listed fixtures and to alter the space to accommodate the larger sized appliances in the Dwyer Senior Center kitchen in order to be licensed to offer hot meals twice per week on Mondays and Wednesdays. This will complement meals served by the Cities of Fairview Park and North Olmsted. The goal is to work collaboratively with the other two centers to offer seniors a hot meal at a minimum of five days a week.

In order to serve these free meals, the City will also seek the Congregate Meal Grant. The City of Bay Village will apply for this biennial grant program with the next grant cycle schedule for 2018/2019. A pre-requisite of the grant is the necessity to be equipped and licensed as a commercial kitchen. The grant covers 100% of the cost of the food. In order to secure the grant there is a grant match requirement of 40%. The cash match amount that

Bay Village would contribute would essentially be for the cost of two part time employees to manage and implement the meal program (\$11,000 approximately) Additional match funds are indirect, and would include a small percentage of the Director and Assistant Director's salaries.

A question and answer period followed.

An audience member asked how many seniors will be served at each seating. Mrs. Selig stated that 70 is the estimated number of persons to be served, based on the day-to-day participation at the Dwyer Center.

An audience member asked if local funds will be used. Mrs. Selig explained that the City has budgeted \$20,000 to date to pay for engineering plans for the kitchen expansion.

An audience member asked if the process will include public bidding. He was informed that it will depend on the stipulations of the grant.

An audience member asked if parking is adequate to serve those who would attend. Mrs. Selig described the parking available at the Dwyer Center.

An audience member asked if transportation will be provided to attend the meal service. Mrs. Selig stated that a reservation can be made for transportation service through the standard procedure that is used at the Dwyer Memorial Center.

Mr. John Suter asked if the estimate of CT Consultants for the kitchen uses retail cost estimates for the appliances. Mrs. Selig stated that the cost estimates are based on retail prices. Mr. Suter noted that the appliances could be purchased at a much cheaper cost than estimated. Electrical work can be done in house as long as the electrician meets the licensing requirements and qualifications for this type of project.

Mr. Suter asked if the kitchen will be used exclusively for the purpose of serving meals to seniors. Mrs. Selig stated that renting the facility out for other purposes would put the equipment that is stored for the daily operation of the senior programs at risk.

Mr. Suter asked if the part time staff to be hired would include a nutritionist for meals prepared on site. Mrs. Selig stated it would not include a nutritionist since the meals will be prepared elsewhere, delivered to the Dwyer Center, and re-heated for serving.

An audience member asked if there is a Board of Trustees for the Dwyer Memorial Senior Center. She was informed that there is a Board for the Department of Community Services which oversee the activities at the Dwyer Memorial Senior Center.

All were thanked for their attendance and the public hearing adjourned at 11:17 a.m.

Leslie Selig, Director of Community Services

Joan T. Kemper, Clerk of Council

ORDINANCE NO. 15-78
INTRODUCED BY: Mr. Clark

First Reading 11-16-15

AN ORDINANCE
ESTABLISHING THE EFFECTIVE DATE FOR THE REFUSE
COLLECTION FEE, AND DECLARING AN EMERGENCY.

WHEREAS, the effective date for the refuse fee was re-established through December 31, 2015 by Ordinance 14-105 passed December 16, 2014; and

WHEREAS, it is the desire of Council and the Administration of the City of Bay Village to continue the refuse collection fee through 2016;

NOW THEREFORE, BE IT ORDAINED by the Council of the City of Bay Village, Ohio:

SECTION 1. That Section 2 of Ordinance 14-105 passed December 16, 2014 is hereby repealed.

SECTION 2. The fee established in Section 923.01 shall be effective through December 31, 2016.

SECTION 3. That this Council finds and determines that all formal actions of this Council concerning and relating to the passage of this ordinance were taken in an open meeting of this Council, and that all deliberations of this Council and of any committee that resulted in those formal actions were in meetings open to the public in compliance with law.

SECTION 4. That this ordinance is hereby declared to be an emergency measure immediately necessary for the preservation of the public peace, health, safety and welfare, and for the further reason that it is necessary to make this fee adjustment, wherefore this ordinance shall be in full force and take effect immediately upon its passage and approval by the Mayor.

PASSED: December 15, 2015

/s/ Paul A. Koomar
PRESIDENT OF COUNCIL

/s/ Joan T. Kemper
CLERK

APPROVED: December 16, 2015

/s/ Deborah L. Sutherland
MAYOR



CONCORD™

Road Equipment Mfg., Inc.

348 Chester Street

Painesville, OH 44077

Phone: (440) 357-5344 Fax: (440) 357-1942

www.ConcordRoadEquipment.com

Quote 63486

Quote Valid for 120 Days

Terms: NET 20

Page 1 of 2

Submitted To:

BAY VILLAGE, CITY OF
350 DOVER CENTER
BAY VILLAGE, OH 44140

Date: 10/12/2016

End User: SERVICE DEPARTMENT

Attention: SCOTT WHITE

Delivery: SEE BELOW DELIVERY NOTES

County: CUYAHOGA

Acct Mgr: JEFFERY S. WARFIELD

Phone: (440) 871-2200

Fax: (440) 871-5751

Per State of Ohio DAS/STS Shedule 800116, Index STS515;

One (1) More or Less Body and Related Equipment Package to be installed on customer supplied F450/F550 Cab and Chassis as follows:

-HIGH ROOF ENCLOSED SERVICE BODY

-Eight (8) Exterior Door Configuration

Body length of 132.00 inches with inside floor width of 49.5 inches with 19.00 inch wheel well radius for dual rear tires; 22.00 inch compartment depth; 48.00 inch compartment height; 72.00 inch body floor to inside top of high roof; Body constructed of 14 gauge galvanized steel with smooth 12 gauge galvanized steel compartment tops, load space walls and wheel panels; Body floor constructed of 12 gauge galvanized steel tread plate with 6 inch structural channel crossmembers; Eight (8) total beveled edge double panel body compartment doors with 14 gauge galvanized steel outers panels x 18 gauge galvanized steel inner panels with hidden hinge system, clip on rubber gaskets, single point stainless steel rotary paddle latch handles, and air cylinder hold open restraints on all vertical configured doors.

-STREET SIDE CONFIGURATION

- a. First Vertical Compartment: 36.00 inches wide x 42.5 inches tall x 22.0 inches deep with one (1) adjustable shelve and divider tray
- b. Second Vertical Compartment: 22.00 inches wide x 42.5 inches tall x 22.0 inches deep with one (1) adjustable shelve and divider tray
- c. Horizontal Compartment: 52.00 inches wide x 21.0 inches tall x 22.0 inches deep with one (1) fixed divider tray
- d. Rear Vertical Compartment: 22.00 inches wide x 42.5 inches tall x 22.0 inches deep with one (1) adjustable shelve and false wall to protect lighting

-CURB SIDE CONFIGURATION

- a. First Vertical Compartment: 36.00 inches wide x 42.5 inches tall x 22.0 inches deep with one (1) adjustable shelve and divider tray
- b. Second Vertical Compartment: 22.00 inches wide x 42.5 inches tall x 22.0 inches deep with one (1) adjustable shelve and divider tray
- c. Horizontal Compartment: 52.00 inches wide x 21.0 inches tall x 22.0 inches deep with one (1) fixed divider tray
- d. Rear Vertical Compartment: 22.00 inches wide x 42.5 inches tall x 22.0 inches deep with one (1) adjustable shelve and false wall to protect lighting

-HIGH ROOF CONFIGURATION

Tapered sides 132.00 inches long x 93.5 inches wide x 72.00 inches tall (body floor to roof); Roof reinforced with 2 inch high hat channels on 24.0 inches centers; Double pan x double lapping rear barn type doors with stainless steel strap hinges and locking handles with interior door two point bar release; Interior street and curb side 2.0 inch lip on compartment tops with one full length shelf with 2 inch lip above; our (4) upper side exterior compartments with gas assist lift up doors and stainless steel T-twist handles, compartments closed off to interior of body/high roof.

BODY LIGHTING, ELECTRICAL and RELATED

LED FMVSS lighting; oval LED recessed stop/tail/turn, and backup lamps, street and curbside rear; LED recessed clearance lights; LED license plate light; Standard surface mounted reflectors; Twelve (12) LED compartment lights; Two (2) 16.0 inches LED interior dome lights with on/off switch at rear of body load space; One (1) chassis roof mounted Whelen Mini Liberty II IT9AAAAP four LED amber warning light bar; Six (6) Whelen 500 "V" series 5V3A amber LED warning light heads, one (1) each rear street and curb side corners-side facing, one (1) each street and curb side corner-rear facing, one (1) each chassis front grill mounted street and curb sides; one (1) Whelen TA125NF2 traffic advisor arrow mounted center high rear facing on body

QUOTE CONTINUED ON NEXT PAGE



CONCORD

Road Equipment Mfg., Inc.

348 Chester Street

Painesville, OH 44077

Phone: (440) 357-5344 Fax: (440) 357-1942

www.ConcordRoadEquipment.com

Quote 63486

Quote Valid for 120 Days

Terms: NET 20

Page 2 of 2

Submitted To:

BAY VILLAGE, CITY OF
350 DOVER CENTER
BAY VILLAGE, OH 44140

Date: 10/12/2016
End User: SERVICE DEPARTMENT
Attention: SCOTT WHITE
Delivery: SEE BELOW DELIVERY NOTES
County: CUYAHOGA
Acct Mgr: JEFFERY S. WARFIELD

Phone: (440) 871-2200

Fax: (440) 871-5751

QUOTE CONTINUED FROM PREVIOUS PAGE

high roof with in chassis cab controller; two outlets with circuit breaker protection, one (1) each located per customer request

MISCELLANEOUS

One (1) 8 inch x full width galvanneal tread plate bumper with recess for pintle hook; rubber fenderettes; primed with white urethane and finish painted white to match chassis cab, body understructure undercoated for additional rust protection.

Generator, Cummins model 5.5HGJAE-25555 gasoline EFI 5500 watt 120/240 volt

TOTAL LIST PRICE INSTALLED	\$ 34,972.46
LESS BASE 15% DISCOUNT OF	\$-(5,245.87)
LESS 3% ADDITIONAL DISCOUNT OF	\$-(891.80)
TOTAL NET INSTALLED PRICE	\$ 28,834.69

***MINIMUM CHASSIS REQUIREMENTS**

-Chassis to have a 84.0 inch CA, 81.0 inche usable CA, and Dual rear wheels

Authorized by _____

JEFFERY S. WARFIELD

I /We hereby accept the above quotation including all terms and conditions, and place an order for the proposed item(s) on ___/___/___ (today's date) for a total amount of \$_____ (please include selected options, if applicable).

Accepted By _____

All material is guaranteed to be as specified. All work to be completed in a workmanlike manner according to standard practices. Any alteration or deviation from the above specifications involving extra costs will be executed only upon wrtten orders and will become an extra charge over and above the estimate. All agreements are contingent upon strikes, accidents, or delays beyond our control. Owner is to carry fire, tornado and other necessary insurance. Our workers are fully covered by Worker's Compensation.