#### BEFORE THE METRO COUNCIL

FOR THE PURPOSE OF ENDORSING THE PURCHASE OF USED EQUIPMENT FOR THE METRO WASHINGTON PARK ZOO

#### **RESOLUTION NO. 97-2503**

Introduced by Mike Burton

WHEREAS, Metro is building new restaurant and banquet facilities at Metro Washington Park Zoo, as part of the Oregon Project, approved by voters in September 1996; and

WHEREAS, Metro and the Zoo want to maximize the facilities being developed with the Oregon Project Bond Fund; and

WHEREAS, the purchase of quality used furnishings, fixtures, and equipment,

where available, will result in substantial savings; and

WHEREAS, the purchase of used equipment will be at auctions and other

discount houses; now, therefore,

BE IT RESOLVED,

The Metro Council authorizes staff to purchase used furnishings, fixtures, and equipment in accordance to the following standards: equipment is in good condition with a limited warrantee, and equipment is priced at a substantial discount over purchasing new.

ADOPTED by the Metro Council thi	s <u>5</u> day of <u>June</u> , 1997.
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	Jon Kvistad, Presiding Officer
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General Counsel

#### STAFF REPORT

### CONSIDERATION OF RESOLUTION #97-2503, FOR THE PURPOSE OF ENDORSING THE PURCHASE OF USED EQUIPMENT FOR THE METRO WASHINGTON PARK ZOO

Date: April 25, 1997

**Presented by Teri Dresler & Tony Hendryx** 

#### Background

The Metro Washington Park Zoo is in the design development stage for construction of the Oregon Project. This project will open in phases beginning with the summer of 1997. In this proposal, we wish to specifically address the second phase, facilities opening in the fall of 1998. These include entry facilities comprised of a retail gift shop, restaurant and banquet facility, entry kiosks, and an entry plaza overlooking a new Mountain Goat exhibit.

In the development of the Oregon Project, the design teams have been very aware of budget limitations. Part of our challenge has been to "design more with less." Along those lines, the design teams working on the revenue facilities have proposed the purchase of used equipment, where appropriate. There will be items on our equipment list that will be purchased through new equipment vendors utilizing Metro's competitive purchasing process.

In the restaurant/banquet industry it is common business practice to purchase equipment on the used market. Quality used equipment can be purchased in this market for approximately a 30% savings. Used equipment is usually liquidated via auction during restaurant foreclosures, or is available through established used equipment purveyors.

The Facilities Management Division has a number of large equipment purchases which they have researched on the used market and feel could be purchased at at least a 40% savings if used equipment were procured.

#### Staff Proposal

The intent is to reduce the cost of equipment purchases for phase two facilities, from an approximate \$725,000 to \$500,000 with the purchase of some used and some new equipment. The attached Appendix A lists equipment to be purchased for the restaurant and banquet facilities. Estimates for new equipment were provided by Halladay Associates, a restaurant consulting firm. The attached Appendix B list equipment the Zoo's Facilities Management Division has identified. The attachment indicates the new vs. anticipated used price, and whether the equipment will be

purchased new or used. Staff have confidence that this savings is possible given the ability to operate outside of the established competitive purchasing process in the purchase of used equipment. Staff assumptions on the used cost of equipment has been verified by vendors who regularly purchase and refurbish equipment in the used market. This authorization to purchase equipment using a sole-source is subject to the following standards: a) equipment is in good condition, b) a limited warrantee is in force, and c) equipment is priced at a substantial discount over purchasing new.

Purchasing used equipment at auction or through used vendors is not the norm for many Metro divisions. To accomplish this goal, the Zoo needs to have a readily accepted method of payment to purchase used equipment at auctions. Scott Moss, Risk and Contracts Management Manager, has endorsed this method of purchasing and has pledged his support to assist with any special arrangements for method of payment.

Our intent is not to skirt established competitive purchasing guidelines, but to operate with a level of efficiency that dictates sound business practices.

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## Council Resolution Appendix A

Comparison of Halliday and Associates estimate for obtaining new equipment and the Zoo's for obtaining new and used equipment.

	ller	Halladay Estimate	Zoo's Estimate	<u>Purchase</u>
	ltem	\$ 420	\$ 210	Used
1	Janitorial/Chemical shelving	\$ 4,400	\$ 2,600	Used
2	Cube ice Machine		\$ 2,800	Used
3	Dish Dollies (6)		\$ 800	Used
4	Cup and Glass Dollies (6)	\$ 1,500 C 1,500	\$ 4,500	New
5	Scrapping Table	\$ 4,500	\$ 350	New
6	Waste Receptacles (7)	\$ 350		Used
7	Warewasher	\$19,000		Used
8	Clean Dishtable	\$ 2,000	\$ 2,000	Used
9	Pot Washing Sink Table	\$ 2,500	\$ 500	
10	Pot and Pan Shelving (4)	\$ 1,000	\$ 600	Used
11	Dry Storage Shelving	\$ 3,400	\$ 1,900	Used
12	Refrigerators (3)	\$16,000	\$ 8,000	Used
	Veggie Prep Sink	\$ 2,000	\$ 2,000	New
13	Utility Carts (6)	\$ 1,500	\$ 1,500	. New
14	Walk-in Cold Storage Rooms (2)	\$16,350	\$14,000	?
15	Walk-in Cold Storage Rooms (2)	\$30,000	\$25,000	?
16	Refrigeration Systems (6)	\$ 1,500	\$ 750	Used
17	Walk-in Freezer Shelving	\$ 2,460	\$ 1,500	Used
18	Walk-in Cooler Shelving		\$ 1,100	Used
19	Multi-Purpose Racks (6)	\$ 1,500 • <b>7</b> ,400	\$ 4,200	Used
20	Island Work Tables (4)	\$ 7,400		Used
21	Food Chopper w/Cart	\$ 6,240	• •	Used
22	Ingredient Bins (4)	<b>\$</b> 600	\$ 450	0360
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Appendix A

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	ltem	Hall	aday Estimate		's Estimate	<u>Purchase</u>
02	Mobile Proofing Cabinet		2,700		1,600	Used
23	Convection Ovens Double Stack		0,700		7,000	Used
24			1,000	\$	1,000	New
25	Spreader 30 Gallon Tilt Kettle	-	4,225	\$	6,250	Used
26	High Output Open Burner (4) Range	-	2,270	\$	2,270	New
27	High Output Open Burner (4) Runge		0,920	\$	6,600	Used
28	40 Gallon Tilt Skillet		2,500	\$	2,500	New
29	Bain Marie/Chiller		3,000	\$	7,700	Used
30	Fryer- 3 comp., no computers or lifts	-	2,550	\$	2,550	New
31	6' Cheese Melter	-	4,140	\$	2,200	Used
32	6' Griddle		4,260	· \$	4,260	?
33 .	Undercounter Refrigerator	-	2,330		2,330	New
34	Open Burner (6) Range	-	2,300	\$	1,650	Used
35	4' Grill (Charbroiler)	-	3,534	Ś	3,634	?
36	Undercounter Refrigerator	•	5,670	Ś	2,900	Used
37	Refrigerator (Standard 2 door Reach	- v \$	3,300	Š	1,900	Used
38	Steam Table	•	2,880	\$	2,880	New
39	Infrared Oven (flashbake)	\$	4,632	\$	4,632	New
40	Cook's Freezer	Š	6,840	· Š	6,840	?
41	Undercounter Refrigerators (2)	\$	1,450	Š	800	Used
42	Refrigerated Wall Dispay Case	9 \$	7,980	Š	7,980	New
43	Pass-through Refrigerator	⊅ \$	4,128	\$	4,128	?
44	Undercounter Refrigerator	Φ	?	•	?	New
45	Point -of-Sale system	¢	1,728	\$	870	Used
46	2 hole Soup Well	\$	•	S		?
47	Undercounter Refrigeration	\$	3,528	\$	·	New
48	Merchandising Refrigerator	\$ ¢	5,670	\$		Used
49	Espresso Machine and Grinder	\$	5,350		•	Used
50	Undercounter Freezer	\$	1,050	S S		Used
51	Undercounter Refrigerator	\$	950	Ψ		

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Appendix A

	ltem	Halladay Estimate	Zoo's Estimate	Purchase
52	Pastry Case	\$ 250	\$ 250	New
	Refrigerated Deli Case (2)	\$14,000	\$ 8,500	New
53		\$ 2,000	\$ 1,200	Used
54	Receiving Scale	\$ 5,760	\$ 3,200	Used
55	Dry Storage Shelving	\$16,000	\$14,000	New
56	Beer Recirculation System	\$36,750	\$32,000	New
57	Walk-in Cold Storage Rooms		\$ 3,300	Used
58	Walk-in Cooler Shelving	\$ 5,820	\$ 1,400	Used
59	Walk-in Freezer Shelving	\$ 2,280	\$ 9,148	Used
60	Banquet Storage Carts (4)	\$13,722	\$11,000	New
61	Walk-in Cold Storage Rooms	\$11,000		Used
62	Walk-in Transport Shelving (3)	\$ 1,050		Used
63	Walk-in Cooler Shelving	\$ 1,440	•	Used
64	Wine Transport Shelving	\$ 870	•	New
65	Heated Banquet Carts (5)	\$ 15,000	\$ 15,000	New
66	Cube Ice Machine (1500lb)	\$ 4,400	\$ 2,600	•
67	Heated Banquet Counter	\$ 5,430	\$ 5,430	New
68	4' Grill (Char Broiler)	\$ 2,300	\$ 1,400	Used
69	40 Gallon Tilt Skillet	\$10,920	\$ 6,800	Used
70	Bain Marie Heater	\$ 588	<b>\$ 588</b>	New
	Banquet Prep sink Table	\$ 3,100	\$ 3,100	New
71	Undercounter Rolling Ice Bins (3)	\$ 5,520	· \$ 1,500	Used
72		\$ 2,700	<b>\$ 180</b>	New
73	Janitorial Shelving	\$ 4,500	\$ 2,600	Used
74	Refrigerator	\$ 2,400	\$ 2,400	New
75	Banquet Breakdown Table w/Sink	Ψ 2,900	• • • • • • •	

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APR-25 97, 12:23 FROM: WASH PARK 200

# Facilities Management Division

ltem	New	Used	Method
Trash Compactor	18-20,000	10,000	Vendor
Quincy Air Compressor	4,600	2,400-3,580	Vendor
Cushman/4 wheel/dump	9,854	5,420	Vendor
Carpet cleaner	5,500	3,900	Vendor
Generator 208 V	11,750	8,900	Vendor