

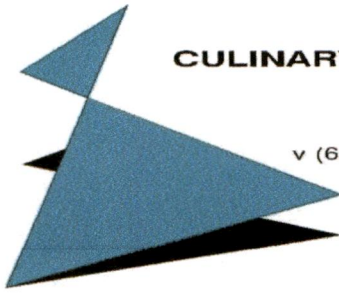


POSTER
MIRTO
McDONALD
ARCHITECTURE
PLANNING
PRESERVATION

OWNER:	City of Bisbee 76 Erie Street Bisbee, AZ 85603	CO No.:	6
		CO Date:	5/5/2026
ARCHITECT	Poster Mirto McDonald, Inc 317 N. Court Ave Tucson, AZ 85701	Contract Date:	1/2/2024
PROJECT:	A & E Design Services for Camp Naco	PMM Job No.	#1716
SCOPE OF CHANGE:	Add Kitchen Sub-Consultant for A-3		
	Schematic Design	\$	1,400.00
	Design Development	\$	1,400.00
	Construction Documents	\$	525.00
	Construction Administration	\$	175.00
		\$	3,500.00
	PMM additional scope, coordination with Kitchen Consultant		
	Drew Cook 4 hours @ \$91.17	\$	364.68
			364.68
	Total Change Order #6		\$ 3,864.68
ORIGINAL CONTRACT:			\$ 399,801.00
PREVIOUS CHANGE ORDER #1 (Architectural documentation)			\$ 19,703.00
CHANGE ORDER #2 (flagpoles)			\$ 6,187.33
CHANGE ORDER #3 (A-8 Turnkey)			\$ 11,777.44
CHANGE ORDER #4 (A-2 and A-3 Turnkey)			\$ 29,655.24
CHANGE ORDER #5, (Bathroom changes to A-8)			\$ 6,300.30
THIS CHANGE ORDER #6, (Kitchen Sub-Consultant)			\$ 3,864.68
REVISED CONTRACT AMOUNT:			\$ 477,288.99

Approved: Corky Poster, Principal, PMM

2/3/2026



CULINARY DESIGN CONCEPTS, LLC.

2639 E. Chambers Street
Phoenix, AZ. 85040

v (602) 266-7333 fx (602) 276-5698

Date: April 8, 2026

PMM Poster Mirto McDonald
(520) 349-8436
Attn: Drew Cook – Project Architect
Email: acook@pmm.design

Design Proposal – Camp Naco Bisbee, Arizona

Drew,

You asked me to provide you with a proposal for our design services for your project, the new Camp Naco commercial kitchen in Bisbee, Arizona. We are pleased to serve you, and should there be any questions concerning the following proposal, please do not hesitate to contact us. Our seasoned team of design professionals has been providing quality design services for many years and is dedicated to turning the client's vision into reality. We focus on achieving proper flow and function within the guidelines and budgets established for the project. Our services are performed with the latest CADD technology, coordinating all aspects with the other architectural, Engineering, and Interior Design departments. Our designs are reviewed for compliance with all applicable Health Department codes, and we utilize many of the new and unique products in the industry. We will provide solid and functional designs with strict deadlines and budgets.

Project Scope:

The scope of the project is to provide design and consulting services for the Camp Naco commercial kitchen, Phase I, W. Newell Street, Bisbee, Arizona 85603. The site is an existing historic building with approximately 695 SF of foodservice-specific space. This project is funded by a non-profit organization, and the facility will be used as an amenity to the community and for various events and social functions. The facility will not be in operation on a typical daily basis but will provide support and a staging area for various caterers that will host events. There will likely be a few larger events each year that may include outdoor entertainment. Out of the approximately 80 staff members, only about 25 would be on campus at a given time; many will be out in the field. Design Concepts will allocate the proper refrigerated and dry storage, prep, warewashing, and other support equipment required. We will also see that the facility will have the required equipment per the Health Department guidelines, based on the facility's classification.

The attached fee is based on the information listed above, the drawings submitted to me on March 13, 2026, discussions with you, and our experience with many similar projects.

CDC does not provide consulting services related to Architectural Plans, Plumbing, Electrical, and Mechanical Engineering, or kitchen smallwares (pots, pans, silverware, etc.).

I am submitting a phased proposal with the phases listed in the order they would normally be accomplished, with a Fee stated separately for each phase. My design services will consist of the following three phases:

1.0 Schematic Design Phase

- 1.1 Upon acceptance of the service proposal, Culinary Design Concepts shall further develop and finalize the preliminary design documents furnished to us and make any necessary adjustments.
- 1.2 Culinary Design Concepts Services:
 - Ascertain project-specific information for this project (targeted sales, site conditions, etc.)

- Review the approved conceptual plan for proper space allocation and flow
- Review & Coordination with the Architect and Operations
- Prepare Foodservice Equipment Floor Plan
- Review & Coordination with the client's Culinary Director
- Refine Foodservice Equipment Plan as required by the Client and Architect

1.3 Culinary Design Concepts Deliverables:

- Proposed Foodservice Equipment Floor Plan(s)
- FS-1.0 Foodservice Itemized Equipment Plan

2.0 Design Development Phase

2.1 Upon authorization to proceed with Design Development Documents, the Consultant shall provide the following drawings and documents for approval.

2.2 Consultant Deliverables:

- FS-1.0 Foodservice Equipment Floor Plan
- FS-2.0 Foodservice Equipment Schedule
- FS-3.0 Electrical Rough-in Plan – (Dimensioned)
- FS-4.0 Plumbing Rough-in Plan – (Dimensioned)
- FS-5.0 Mechanical / Ventilation & Refrigeration Plan/ Soda Line Conduit locations
Coordination w/ Captive-Aire Hood manufacturer, Exhaust Hood Shop Drawings will be included in the foodservice set.

2.3 Consultant Services:

- Review project information and the Architect's Floor Plan to communicate any concerns, make recommendations, or request additional information.
- Prepare Foodservice Equipment Floor Plan in coordination with the client.
- Review the approved plan against the existing equipment survey to reuse appropriate equipment.

3.0 Construction Documents Phase / FS Utility Rough-ins

3.1 Once the Design Development phase has been completed, plans are developed indicating the mechanical, electrical, plumbing, and building conditions requirements for the food service equipment. These plans indicate the size and height of each utility required to support the kitchen equipment to be used by the engineers to develop their documents.

3.2 Consultant Deliverables:

- FS-6.0 Special Building Conditions Plan
- FS-7.0 Equipment Elevations
- FS-8.0 Equipment Elevations & Details
- FS Equipment Specifications Section 11400
- Plumbing and Electrical rough-in plans will be dimensioned. Exhaust hood shop drawings will be included in the foodservice set. CDC will locate and dimension the soda conduit locations on the special conditions plan.

3.3 Consultant Services:

- Develop FS Permit Documents, drawings, and equipment cut-sheet manual for Health Department Submittal.
- Permit submittal documents shall be modified as required to address comments and corrections made during the plan check and permit process by the building and health department.
- Issue Foodservice Construction Documents to the Client
- Coordinate between Owner and Architect

4.0 Coordination / Construction Administration Phase

4.1 Consultant (Bid Coordination) Services:

- Culinary Design Concepts will distribute one complete set of Bid / Construction Documents to the Architect.
- Provide information and clarification of equipment requirements or RFI from the KEC needed to complete their proposal.

4.2 Culinary Design Concepts (Submittal Review & Punch) Services:

- Review Custom Fabrication Shop Drawing and other Submittals as required
- Respond to Contractor RFI and Clarifications

4.3 Culinary Design Concepts (Submittal Review & Punch) Deliverables:

- Redline Submittals of Custom S/S Shop Drawings to Architect
- Final project punch list/inspection only upon request.
- Site trips are provided only after authorization.

Design Fees:

Plesher Design proposes to accomplish the aforementioned services for a minimum fixed fee based on the following stages of completion:

Basic Services		Fees
1.0	Schematic Design	\$1,400.00
2.0	Design Development	\$1,400.00
3.0	Construction Documents	\$ 525.00
4.0	Construction Administration	175.00
Total		\$3,500.00

Billings

Each Phase will be invoiced at the start of that phase. Invoices will typically be issued on or around the 1st of the month and are payable within 30 days.

Reimbursable Expenses

The Client will reimburse the Consultant for all actual expenditures made in the interest of the project for the incidental expenses apart from the fee set forth, including Printing and Plotting, Xerox Copies, Delivery Services, Postage, Express Mail, Binders, CD and Disks, Mileage, Travel Expenses, and Parking. All Expenses will be invoiced monthly at cost plus a 10% administrative markup.

Chargeable Revisions

In addition to the fees for services listed above, you agree to reimburse Culinary Design Concepts \$100 an hour for time spent on any revisions resulting from changes to work previously approved and authorized by you.

Carrying Costs

Invoices are due and payable upon receipt. To cover the costs of carrying receivables for more than forty-five (45) days after receipt of our invoice, the Architect agrees to pay a charge of 1 ½% per month on any portion of your account remaining unpaid. If it becomes necessary to refer your account to an attorney for collections, by signing this agreement/contract, the Architect agrees to pay the attorney's reasonable fees for such work as well as any litigation costs.

Limited Liability

Consultant's total liability to Architect under this agreement for damages, cost, and expenses shall not exceed the Consultant's compensation for the specific project.

Project Cancellation/Termination

The Consultant recognizes your right to cancel the project or terminate this contract at any time. However, if this project is canceled or postponed for more than ninety (90) days, or this contract is terminated, the Client agrees to pay the Consultant in full for services performed to the termination date, plus reimbursable expenses.

If you are in agreement with the terms listed above and would like to engage in this agreement, please indicate by executing the below and emailing it back to bplesher@culinarydesignconcepts.com

CONSULTANT:

Date:



April 8, 2026

(Signature)

CONSENT OF ACCEPTANCE

THE UNDERSIGNED DOES HEREBY CONSENT AND ACCEPT THE TERMS AND CONDITIONS SET FORTH ABOVE AND AGREES TO BE BOUND HEREIN.

For bid support services only

NAME

DATE

TITLE