Dublin City Market
Building & Site - Basis of Construction Document

Relating to the Restoration, refurbishment, auxiliary building works and landscaping associated with the redevelopment of the Dublin City Market Building, St Michan's Street, Dublin 7

City Architects Department Dublin City Council & Cotter Nassens Architects
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Executive Summary:

This document and its appendices have been prepared to provide Tenderers with a high-level context of the design and construction intent for the current phase (in progress) of restoration, refurbishment and construction works associated with the Dublin City Market Building. The intent is to support the understanding of the drawings and descriptive images provided. Further detail will be provided at the next stage of procurement. Review of this document should be in conjunction with all of the other appendix documents provided with the PQQ.

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1. Building & Site Information

1.1. Overall Site Area

Approx 8000 Square meters.

1.2. Site Zones and Areas

The site (which will be the subject of the licence / operating contract) is divided into three distinct zones:

a. **Market Hall** - Internal floor area approx. 6000m2 (approx100mx60m).
b. **Chancery Yard** – South facing external landscaped area approx. 620m2. With access from both Chancery Street and St. Michan's Street and linked directly to the Market Hall.
c. **Daisy Market** – External service yard 640m2 with access directly from the Market Hall from Arran St East.

The remaining square meterage is made up of a designated café space, kitchens, circulation and ancillary uses including; toilets, offices and plant space. Refer to GA drawings in Appendix 4. Further context and site location maps are available refer to Appendix 1_Site Information

1.3. Market Hall Estimated Capacity

The entire market hall is serviced to accommodate approx. 1400 square meters of potential permanent stall space. This total area, however, must be considered with regard to the current planning approval which designates 50% of the Market Hall as retail market space.

a. **Permanent units** – the figures below indicate max units possible in relation to service infrastructure: (it is assumed the Operator can choose to merge or omit units and units can vary in size):

   - 22no. 2.65x3m stalls
   - 82no. 3x3m stalls
   - 28no. 6x3m stalls

b. **Temporary Stalls** -
   - Serviced indoor table stands or pop-up units -
     10no. internal (north elevation) approx. 9 square meters each
   - Serviced outdoor tables (seasonal) –
     11no. (Chancery Yard) approx. 6.5 square meters each

Note: the above figures indicate the max number of stall units possible in the Market Hall Refer to Appendix 5_Indicative Stall Layout for a diagram which shows all possible serviced stall locations.

The design of M&E services provides a level of flexibility to allow for reconfiguration of the stall layout. The Operator can choose to merge or omit units and units can vary in

size. however, the locations of the permanent market stalls are restricted to within the 14 historic bays in accordance with the Fire Safety Cert layout – ref Appendix 2.

The Market Hall must also accommodate:

- **Open Seating Area** - 100m2 has been estimated for this purpose and an area designated in the northwest of the market floor. The area currently designated on plan is free of popup service boxes and associated connections to allow for flexibility of furniture layout.
- **Events Area** - 2 x 80m2 has been estimated for this purpose and an area designated in the central east of the market floor. The area currently designated on plan is free of popup service boxes and associated connections to allow for flexibility of furniture layout.
- **Trader Break Room** – 35 square meters has been estimated for this function, but its size can be adjusted as required.
- **Food Education / Demonstration Area** – 55 square meters has been estimated for this function, but its size can be adjusted in agreement with Dublin City Council as required.
- **Cleaners Store** – location flexible, size to facilitate need
- All other ancillary services required to support the market function e.g. tray storage, bins etc.

Note: The size and location of these areas can be adjusted in agreement with Dublin City Council as required. note that the areas designated are free of popup service boxes and associated connections to allow for flexibility of furniture layout.

1.4. Spaces Adjacent to the Market Hall

- **Café -** A stand-alone café, is located on the eastern perimeter of the market hall. This café space is approx. **114 square meters** and has a dedicated kitchen space of approx. **36 square meters**. The responsibilities for the design, fit-out and lease/licence of this space will rest with the Operator.

- **Catering Kitchen -** A separate space, located on the eastern perimeter of the Market Hall, has been designated as a catering kitchen to support the events space. This **72 square meters** space has the potential to function as a finishing / catering kitchen. The responsibilities for the design, fit-out and management of this space will rest with the Operator.

2. Current Construction Contract Summary:

Restoration, refurbishment, auxiliary building works and landscaping associated with the redevelopment of the original Fruit & Vegetable Market Building, St Michan's Street, Dublin 7

The works will be constructed in accordance with existing Part VIII grant of planning permission (2015), fire safety certificate (2025) and disabled access certificate (2025) approvals and current Building Regulations requirements.

2.1. Current Construction Project Stage

Construction in progress.

2.2. Construction Programme

Substantial Completion 31st June 2027 (subject to change in line with the conditions of the Building Contract).

2.3. Available Documentation

a) Statutory Permissions – ref appendix 2, 3 and 8

- Part 8 – Planning Permission reference no. 3462/14 sets out the terms and conditions under which Dublin City Council has secured planning permission to introduce a new retail food market.

  The Planning Permission obtained in 2015 also included the development of the Fish Market site (across the road form the Fruit and Vegetable Market site) and public realm works on St Michan's Street. These works are complete and do not form part of the current construction contract. This project is limited to the Dublin City Wholesale Fruit and Vegetable Market site shown on the red line drawing provided (ref appendix 0_Site Location Plan).

  A number of planning conditions were issued, and these have been adhered to through the current works. Review of the Part VIII documentation is recommended.

- Fire Safety Cert - Review of all FSC documentation is recommended.

- Disability Access Cert - Review of all DAC documentation is recommended.

b) For Construction drawings and specifications associated with the ongoing construction works (which are subject to minor change) will be issued at the next stage of this tender process.

Note: As-built drawings, O&M Manual and Safety File will be available after Substantial Completion for the current building contract has been achieved.

3. Scope of Construction Contract

The following provides a high-level summary of the works included in the Current Construction Contract further detail will be provided at the next stage of this procurement process.

3.1. Conservation Works

A priority of this contract is to conserve and restore, in full, the existing historic fabric of the building and ancillary structures. All conservation works are currently overseen by a Grade 1 Conservation Architect and are carried out to international best practice and in line with Part VIII conditions.

Conservation works are holistic and include but are not limited to the following:

a. Steel Structure - Specialist metal repairs to structure, refinishing.
b. Masonry (Brickwork & Stonework) – Specialist cleaning, repairs and repointing (external and internal)
c. Joinery - Specialist repair and restoration of all windows, doors and timberwork
d. Roof Structures - Repair & restoration of all roof structures, including valleys, flashings, cappings, rooflights and louvres.
e. Metal work - Refurbishment of decorative ironwork
f. Original tiles - Specialist cleaning, repair and resealing
g. Existing historic structures - Reconstruction where necessary
h. Salvage – schedule of salvage items for reinstatement within the fitout will be provided at the next stage

3.2. Demolition and Archaeology

All demolition and archaeological works will be complete on handover and in line with Part VIII conditions this includes:

a) Site clearance
b) Vegetation clearance
c) Asbestos removal
d) Lead Paint removal / encapsulation
e) Removal of all redundant services and structures
f) Removal of modern structures of no historic value in line with the Part VII

3.3. Building Envelope

Works to the building envelope include:

a. Full repair, restoration and reconstruction (where necessary) of existing structures.
b. Roof - New slate roof throughout, restoration or replacement of glazed roof lights, introduction of fall arrest system, new rainwater goods throughout.
c. Repair and restoration of external doors and windows.
d. New structures – all built to current building standards.
e. Thermal upgrades of existing structures to current building standards

3.4. Structure / Underground Works

Works to the building structure and underground works include:

a) Underground works include - piling, underpinning, foundations up to finished floor level / finished ground level externally.
b) Specialist repairs and repainting to existing steel structural frame including columns and roof trusses
c) New under slab drainage, manholes, grease trap, aco drains, gullies
d) New under slab M&E ducts and services

3.5. New Build Elements

a) Market entrance to Chancery Street
b) Toilet blocks to Chancery Yard
c) Chancery Street landscaped forecourt including walls, railings and signage
d) All boundary walls, railings, gates (including automation)
e) New Catering Kitchen and separate Restaurant Kitchen in Daisy Market
f) Restaurant conservatory building in Daisy Market
g) Main sub room in Daisy Market
h) Water store, meter room and ESB substation in Daisy Market
i) Service and deliveries yard in Daisy Market

3.6. Mechanical and Electrical Infrastructure

New mechanical and electrical infrastructure will be provided throughout the site and building. M&E works include testing, commissioning, certification and handover. Further details and specifications will be provided at the next stage of this procurement process.

An outline description of works includes:

a) Market stall infrastructure - all stall areas will be serviced by above ground service cabinets (71 in total - reference drawing 01_GA Proposed Ground Floor Plan in appendix 4_Dub City Mkt GA Drawings) – each cabinet includes connections to foul and surface water, mains water, power, telecoms.

b) Popup M&E provision for casual stall locations – in addition to the permanent stall infrastructure referenced at a) above, internal and external casual stall locations will be provided with pop up M&E provision which will include connections for foul and surface water, mains water, power, telecoms

c) Security systems (alarm, CCTV) will be commissioned and operational and linked to the security office.

d) Fire safety systems will be commissioned and operational.

e) Fire hose reels (10 in total reference drawing 01_GA Proposed Ground Floor Plan in appendix 4). Operator will need to accommodate existing fire hose reels within stall enclosure design.

f) Lighting:

- New suspended high bay lights will be provided in the market area to meet the requirements of EN 60598 and EN 17025, these will include DALI drivers. Standalone emergency pack twin spot lighting will also be provided in the main market hall.
- In the Café and WC, suspended fittings with inbuilt DALI controls and addressable emergency packs will be installed. These units will be linked to daylight harvesting sensors.
- Surface mounted lights and wall lights will be provided in the offices, kitchen area and sanitary facilities.
- External, facade lighting will include projectors for feature entrance and historical arches, and feature step lighting and courtyard projectors will be installed.
- Standby and escape lighting circuits, emergency luminaires and exit signs will all be provided in accordance with the functionality of the various rooms and escape routes

g) 2No. Access lifts in Daisy Yard

h) Comms Room, Sub-rooms

i) Access Control

j) Public Announcement and Sound system: A public address system inclusive of microphones, amplifiers and loudspeakers will be provided throughout the market building. This will allow for the amplification of live speech or a performance of live or recorded music

k) Catering Kitchen and Café / Restaurant Kitchen (room nos. R_03 & R_06) are a basic shell provided only with, fire safety systems and emergency lighting, drainage popups to assumed kitchen layout. Both kitchens will require full mechanical, electrical fitout, finishes (floor & wall), furniture and equipment installation to the operator's design as part of the Scope of Works for the Operator Fitout.

l) Environmental installations:

- Photovoltaic panels installation
- Rainwater harvesting system
- Rainwater attenuation system
- Exhaust air heat pump for the provision of heating and hot water

3.7. Utilities

All utility connections and agreements will be in place with live utilities at hand over including:

a) Electrical Supply

b) Telephone & Broadband Supply - Infrastructure will allow flexibility for various broadband suppliers

c) Water Supply

d) Drainage

Note: A, C & D will have agreements in place, B infrastructure will be provided but the operator will contract with a preferred provider.

3.8. Fitout Extent / Finishes

Floor, wall and ceiling finishes will be provided throughout except for areas listed in *Section 4. Scope of Works for Operator Fitout Team* below.

a) Finished polished concrete floor throughout market hall with flush inlaid historic kerbs.

b) Finished exposed decorative brick and tile walls throughout market hall

c) Exposed steel and timber structure to ceiling of market hall.

d) Internal steel work – fully finished

e) Internal woodwork – fully finished

f) Sanitary and changing facilities fully finished including floors, walls, ceilings, tiling, cubicles, sanitary ware

g) Café / Restaurant (R_10) – includes finished floors, walls, ceilings.

h) Café Conservatory (R_11) – includes finished floors, walls, ceilings

i) Ancillary rooms fully finished including floors, walls, ceilings - except for those listed in Section 4. below.

Note: The intent is that any finishes in place upon hand over will remain undisturbed by the future operator's fitout works, unless agreed in advance with DCC. Finishes schedule will be shared at the Stage 2 of the procurement process.

3.9. Landscaping and Yard Finishes

a) Ground finishes in Daisy Market Service Yard

b) Paving in Chancery Yard

c) Glazed shelter to elevation of Chancery Yard toilet building

d) Planting, trees and associated irrigation system

4. Scope of Works for Operator Fit Out Team

Fit out of the following areas will be designed and installed by the Operator to Operators requirements. Design proposals will be agreed with DCC prior to construction.

a) Stall fitout – stall structure and infrastructure including; individual stall lighting, display counters, storage, food prep area, catering equipment, security shutters, local fire suppression, local mechanical ventilation, all M&E (connect into above ground service cabinets referenced at 3.6 (a) above), floor finishes as required. All designed to Environmental Health Officers food safety requirements.

   Note: Stall structure to include perforated mesh ceiling as per Fire Safety Cert.

b) Demonstration Cooking Area – full fit out including equipment, lighting, appliances, ventilation, enclosure, furniture
c) Trader Break room – full fit out including equipment, lighting, appliances, ventilation, enclosure, furniture
d) Events Area – full fit out including equipment, lighting, appliances, bar, stage incl. AV and lighting, furniture
e) Seating Areas
f) Café / Restaurant – furniture fit out by Operator
g) Catering Kitchen (R_03) – full fit out by Operator including equipment, lighting, appliances, ventilation, air handling.
h) Cleaners Store (R_04) – full fit out by Operator
i) Delivery Lobby (R_05) – full fit out by Operator
j) Café / Restaurant Kitchen (R_06) – full fit out by Operator including equipment, lighting, appliances, ventilation, air handling.
k) Food Store (R_07) – full fit out by Operator
l) Cold Room (R_08) – full fit out by Operator
m) Display / Decoration / Branding / Signage – by Operator

Note: drainage pop up locations have been provided in all of these rooms to assumed layouts detail. Precise locations will be provided at Stage 2 of this procurement process. Local air admittance valves will be required to each popup connection.

Note: The Operator will be required to provide loose furniture, fixtures and fittings throughout.

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