

Facilitator — June/July 2013



Playing the Part

Chuck Henderson

Project management tips from the general contracting world

As all of you hunters out there know, if it looks like a duck, swims like a duck and quacks like a duck, then you are pressed to explain intuitive reasoning. Our bosses or the company shareholders often ask us to take on a construction project. Sometimes it takes more knowledge than intuition to make a better-than-mediocre project manager out of the If you look like a project manager, walk like a project manager, but talk like a facility manager, you might need to borrow

Not all restaurant facility managers are cut out to be great general contractors. You certainly know what you don't want what you had the pleasure of creating. Oftentimes the schedule or budget becomes more important than the quality of a mediocre and an award-winning construction project.

Construction Manager Tips

- If you don the hardhat of a construction project manager, you now concentrate heavily on the design of your facility you job security. Here are a few design and construction tips that will help you as a restaurant construction manager:
- If you have a say in the design of the kitchen facility, make sure you design the kitchen area so that you have one door for equipment to pass through with ease. So much valuable time is wasted moving new equipment into the store or failing their hinges or removing glass to get equipment in or out.
- If that door has to be 4 feet wide by 7 feet tall, make sure you use a continuous hinge assembly to keep the door always stand up to the weight of an unusually wide door.
- If you have long pieces of equipment, make sure that they can be maneuvered unobstructed around corners and that using a pair of Genie- Lifts to hoist a 700-pound prep table over the front counter—is not a pleasant or necessary expense.
- Watch your drywallers and make sure they don't set the sheets on their sides directly on the floor. This is a common slamming sheets and trying to save time. Set all drywall up half an inch above the finish floor to prevent any moisture into the sheetrock. I've seen whole tenant spaces where the bottom sheets of drywall were destroyed by black mold and
- Consider using 5/8-inch plywood on the walls instead of 5/8- inch drywall under the FRP on the kitchen area walls, (the area behind the three-compartment sink or up on the second row to provide solid backing where you will be mounting telephone equipment, monitors, etc.) This saves you the time of installing device-specific solid backing and gives you the need to keep the device hanging on the wall when you are back wearing your facility manager's hat.
- If you are installing a quarry tile floor in a restaurant with occupied or unoccupied tenant spaces on one or both sides, set the floor on both sides to prevent any water that runs in the thin-set below the tile to leach under the wall and into the caulk along the bottom edge of the track or mudsill to act as a dam. I use a piece of 2x3 aluminum angle with the top flange prevents any liquid from your restaurant leaching into the adjoining tenant space. You will inevitably have a neighbor on your restaurant's side of the wall can equate to thousands of dollars spent by your company drying out carpet mopped quarry tile on the other side of the demising wall and the pressure-treated mudsill or steel track is not seal carpet cleaning bill sooner or later.
- Always cut the bottom and top of your FRP dividers and corner trim to the exact height above finish floor + 1/16" (1/16" installation or until the adhesive sets. This is to account for the adhesive under the flooring, the flooring material and tile, or the height of the quarry tile and the topset base). Use pieces of the tile and base you plan to install on the floor string line; that way you don't overcut in areas where the concrete floor is not perfectly level. Always cut the top of the FRP dividers to the top of the FRP dividers as a guide to rest your acoustical ceiling's wall-angle level as you are setting
- When setting a metal threshold at the door to a restaurant, always lay a bed of mortar under the threshold before it is set. It will never buckle or bow when the food supplier's driver runs his hand-truck with 300 pounds of food over your newly installed
- You won't see this one in the manufacturer's instructions, but if you have to install a panelized walk-in freezer floor on the concrete before you lay down the insulated floor panels. This layer of moisture barrier prevents moisture from

extending the life of the galvanized metal floor's base.

Having worked in this business for what feels like a little less than 100 years, I've learned that survival as a facility manager is the application of design and construction tips and tricks to make your job go smoother and faster, look professional a