



August 18, 2023

Design  
Construction  
Facility Services  
Property Consulting

ASC Design-Build Competition  
Region 2 Problem Statement  
Prosciutto Processing Facility  
Harrisonburg, VA

Congratulations! Your Design-Build firm has been prequalified to bid on a new greenfield prosciutto processing facility in Harrisonburg, VA. A M King has been selected as the Program Manager for this project. The facility will be owned and operated by Negroni, a world leader in cured meats. The building will serve as the company's U.S. headquarters and processing facility for cured hams received from Europe.

The project scope will include the following:

- Development of a seventy-six (76) acre site in the Research Industrial Park within Rockingham County, VA.
- Three (3) loading dock positions.
- Approximately twenty (20) additional spaces for trailer parking/storage.
- One hundred and fifty (150) employee parking spaces, excluding required ADA stalls.
- Approximately 70,000 sf will be required for the tempering, slicing, packaging, storage and shipping portion of the facility. The facility must be designed and built to accommodate the Owner provided racking and equipment. Drawings to be provided.
- Required room functions, sizes, and temperatures are as follows:
  - Bulk WIP Storage: 7,000 sf and +34 °F
    - Room will house Owner provided automatic storage and retrieval system (ASRS). ASRS drawings to be provided.
  - Tempering 1: 780 sf and +19.4 °F
  - Tempering 2: 455 sf and +1.4 °F
  - Tempering 3: 2,800 sf and +23 °F
  - Tempering 4 (Future): 2,520 sf and +15.8 °F
  - Slicing Preparation: 3,750 sf and +35 °F - +42 °F
  - Slicing Room 1: 2,050 sf +35 °F - +42 °F
  - Slicing Room 2: 2,050 sf +35 °F - +42 °F
  - Slicing Pack Off: 19,500 sf and +46 °F - +50 °F
  - Temporary Packaging: 22,135 sf and +40 °F - +45 °F
- Approximately 10,600 sf equipment mezzanine. Exterior access for equipment installation will be required. Owner provided equipment information to be provided.
- Unfinished prosciutto products will all be stored on standard unreinforced plastic pallets or bins 1,000 mm x 1,200 mm and shall not exceed a height of 2,018 mm. Finished prosciutto products will all be stored on standard wooden pallets 1,000 mm x 1,200 mm and shall not exceed a height of 2,018 mm. Unfinished salami products will all be stored on standard unreinforced plastic pallets or bins 1,000 mm x 1,200 mm and shall not exceed a height of 1,612 mm. Finished salami products will all be stored on standard wooden pallets 1,000 mm x 1,200 mm and shall not exceed a height of 1,612 mm. All racking and clear heights of building will need to be designed with the following criteria in mind. Owner provided racking drawings to be provided.
- Provide chemical storage containment area to accommodate six (6) 48"x48" chemical storage pallets.
- Provide PPE storage room with ability to obtain PPE while in Boot Wash.



- Provide Hand Washing area sized to accommodate 8 handwashing stations.
- Approximately 3,000 sf for Class A corporate office space and employee welfare areas. Design of these areas should include the following:
  - 1 Food Safety/USDA Private Office
  - 1 Security/IT Room
  - 1 Office Breakroom
  - Locker Room to sized to accommodate 31 double tier lockers
  - Ancillary space for storage should be considered as well
- Design-Build contractor shall include the following:
  - Establish the programming for the building and site development.
  - Civil, architectural, interior design/space planning, structural, electrical, mechanical, plumbing and fire protection design of the building and site.
  - Construction management for the building and site development.
  - Coordination of Owner furnished equipment.
  - Commissioning and project closeout for the building and site development.

A M King will select the Design-Build firm based on criteria that will be forwarded to you during the competition kickoff session.

Sincerely,

A handwritten signature in black ink, appearing to read 'Daniel M. Crist', with a long horizontal line extending to the right.

Daniel M. Crist  
Vice President  
A M King