

# HVAC and Air Filtration System for Loving Food Resources Food Pantry

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*RFP for Coronavirus State and Local Fiscal Recovery Funds*

## ***Loving Food Resources Inc.***

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Mr. Brent Lee Wyatt  
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P.O. Box 25142  
Asheville, NC 28803

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O: 8282559282  
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## ***Mr. Brent Lee Wyatt***

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123 Kenilworth Road  
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# Application Form

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## Question Group

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Buncombe County requests proposals for projects to help the community recover from and respond to COVID-19 and its negative economic impacts.

Buncombe County has been awarded \$50,733,290 in Coronavirus State and Local Fiscal Recovery Funds (Recovery Funding), as part of the American Rescue Plan Act. To date, Buncombe County has awarded projects totaling \$23,093,499, leaving a balance of \$27,639,791 available to award.

Visit <http://www.buncombecounty.org/recoveryfunding><http://www.buncombecounty.org/recoveryfunding><http://www.buncombecounty.org/recoveryfunding><http://www.buncombecounty.org/recoveryfunding><http://www.buncombecounty.org/recoveryfunding> for details.

This infusion of federal resources is intended to help turn the tide on the pandemic, address its economic fallout, and lay the foundation for a strong and equitable recovery.

Buncombe County is committed to investing these funds in projects that:

- Align to county strategic plan and community priorities
- Support equitable outcomes for most impacted populations
- Leverage and align with other governmental funding sources
- Make best use of this one-time infusion of resources
- Have a lasting impact

Proposals shall be submitted in accordance with the terms and conditions of this RFP and any addenda issued hereto.

[Click here for the full terms and conditions of the RFP](#)

## Organization Type\*

Nonprofit

## Nonprofit documentation

If nonprofit, attach IRS Determination Letter or other proof of nonprofit status.

Determination Letter 1999 (1).jpg

## Name of Project.\*

HVAC and Air Filtration System for Loving Food Resources Food Pantry

### New/Updated Proposal\*

Is this a new project proposal or an updated version of a proposal submitted during the earlier (July 2021) Recovery Funding RFP?

New project proposal

### Amount of Funds Requested\*

\$81,479.00

### Category\*

Please select one:

- Affordable Housing
- Aging/Older Adults
- Business Support/Economic Development
- Environmental/Climate
- Homelessness
- K-12 Education
- Infrastructure and/or Broadband
- Mental Health/Substance Use
- NC Pre-K Expansion
- Workforce

Environmental/Climate

### Brief Project Description\*

Provide a short summary of your proposed project.

Loving Food Resources (“LFR”) is a volunteer-driven 501(c)(3) non-profit food pantry in Buncombe County that serves people with HIV/AIDS and those in Home Hospice care, regardless of diagnosis. It also creates emergency food boxes for delivery. The pantry/storage building is inadequately heated by a 1960’s era boiler in the winter and inadequately cooled by window air conditioner units in the summer. There is currently no air ventilation or filtration system at all.

To make the food pantry safer for clients and volunteers, a new HVAC system to include air ventilation, filtration, and an ionization device is needed to reduce airborne contaminants and viruses like Covid-19. This is particularly important given that the majority of food pantry clients are immunosuppressed, and the majority of their volunteers are over 65 years old. The system would also keep the building at a comfortable, more consistent temperature and reduce fuel and electric bills, as well as CO2 emissions.

## Project Plan\*

Explain how the project will be structured and implemented, including timeframe.

The food pantry is in a 1933 building rented from the Kenilworth Presbyterian Church. Clients come to the pantry to “shop” for the food they want, or, if they are unable, food is delivered to their homes. Loving Food also provides emergency food boxes. At the beginning of the Covid pandemic, the walk-in aspect of the pantry was closed, and the program has gone to 100% delivery or pick up at the loading dock, so, while there are no clients visiting the pantry, the building is still active with staff and volunteers who prepare food boxes.

Loving Food had been planning and fundraising to replace the HVAC system since December 2020 but had to divert those funds to the rental of a box truck to replace one that broke during the period the food pantry had gone to 100% delivery. The pantry hopes to return to walk-in “shopping” in the Fall of 2022.

Two estimates from established, local HVAC contractors to install the new system have been obtained. The estimate that was chosen, including materials and labor, is \$81,479. The HVAC system is in stock, so once funding is secured, installation should be able to occur in about three weeks. The Executive Director will ensure that regular maintenance of the system is performed for the life of the system.

## Statement of Need\*

Describe the need that this project will address. Include data to demonstrate the need, and cite the source of the data.

Before the Covid public health emergency, Loving Foods’ records indicate that 225 individuals made over 4,000 visits per year to the food pantry. Volunteers and staff also routinely deliver emergency food boxes in addition to serving HIV-AIDs and Hospice patients at home. In March 2020, Covid necessitated closing the walk-in aspect of the food pantry, and it instead went to 100% delivery of food boxes. The need for emergency food boxes has more than doubled since the start of the pandemic.

Loving Food volunteers and staff have been stringently following Covid best practices with frequent sanitizing, social distancing, and mask-wearing, but an HVAC system with an ionization device is essential to protect the predominantly immunosuppressed population that relies on food from the pantry to remain nourished and healthy. It is imperative that volunteers be protected also, particularly since the majority are over 65 years old - an age group that is more susceptible to contracting a severe case of Covid. In this time when food deliveries are needed more than ever, about 40% of the volunteers had to stop coming to help because of their own health concerns. Along with continued Covid prevention best practices, this project will help to protect clients and volunteers for decades and is part of an indoor air recommendation from the EPA and CDC to reduce the spread of Covid and other airborne viruses.

Additionally, the existing heating system, a boiler around 55 years old, cannot keep the building warm enough in the winter, nor can the various window air conditioners keep it comfortably cool in the summer (current summer work conditions are described as “sweltering,” and it is harder to keep food fresh and safe in the heat). A new HVAC system will keep the building at a comfortable temperature for clients and volunteers. It will also significantly cut fuel and electricity costs, which will, in turn, free up more funds to feed these underserved populations.

## Link to COVID-19\*

Identify a health or economic harm resulting from or exacerbated by the public health emergency, describe the nature and extent of that harm, and explain how the use of this funding would address such harm.

Loving Foods' pantry offers the option to "shop" from a well-stocked inventory that includes proteins, eggs, and fresh produce. There is also dignity to being able to choose one's own food preferences compared to a box of pre-selected foods, as well as a social aspect to getting out and seeing people. Due to COVID, the food pantry was closed to walk-in clientele in March 2020. The pantry then went to 100% food delivery or pick-ups from their loading dock. One-time emergency food box requests doubled during this time, as the public health emergency made it impossible for high-risk individuals to go to work, and some jobs disappeared altogether. Likewise, health concerns prevented many volunteers from being able to continue helping. The number of volunteers dropped from 125 to 73.

Loving Food hopes to fully re-open the walk-in food pantry in the Fall of 2022 while continuing deliveries. The ability to assist food insecure clients is dependent upon their success at making the pantry safe for clients and volunteers. The pantry will continue to follow stringent cleaning, masking, and distancing guidelines to prevent the transmission of Covid in addition to installing a new HVAC system that will provide air ventilation, filtration, and ionization.

The EPA's most recent guidelines for businesses (The Clean Air in Buildings Challenge, March 17, 2022) recommends enhancing air filtration and optimizing fresh air ventilation as part of an indoor action plan to reduce the risk of Covid, which is spread by the inhalation of airborne particles and aerosols. In the Loving Foods pantry, which specifically serves an immunocompromised population as well as having the majority of volunteers over 65 years old, this new HVAC system is an essential improvement to reduce these risks. Finally, this new system's realized savings from lower electric and fuel bills will provide additional funds to answer the increased need for Loving Foods' programs.

## Population Served\*

Define the population to be served by this project, including volume and demographic characteristics of those served.

Loving Foods Resources was founded in 1991 in Asheville, NC, by three individuals attempting to address food insecurity issues faced by people living with HIV/AIDS. At that time many of those people were being forced to choose between buying necessary medications or buying food.

In 1996, Loving Food Resources expanded its services to people receiving Home Hospice care regardless of diagnosis and continues to be the only food pantry in Buncombe County and the WNC area that serves these populations. In partnership with WNC Aids Project and the WNC Community Health System, Loving Foods began providing routine delivery of food boxes from the pantry to the surrounding 18 counties in Western North Carolina. In 2020, the pantry received over four thousand visits annually. Clients are served through the food pantry and at various drop sites throughout the region.

Loving Food Resources' clients are primarily male (64%) and African American (52%); however, the clientele also includes American Indian (10%), Hispanic (10%), and White (32%) communities. The primary age group receiving assistance is over 65 (44%). The remaining age demographics are: 16-24 (7%), 25-44 (17%), and 45-64 (32%).

What clients say:

- "I couldn't make it without my weekly food box."
- "They are very aware and respectful of me and my needs."

- “It’s the only resource for food to stay in good health.” (This is a quotation from an HIV-positive client who also is diabetic. She was able to lose over 100 pounds eating the fresh produce and other healthy food she receives from the pantry.)

## Results\*

Describe the proposed impact of the project. List at least 3 performance measures that will be tracked and reported. If possible, include baselines and goals for each performance measure.

The proposed impact of the HVAC installation is as follows:

1. Increased safety and comfort due to a modern, efficient HVAC system that includes indoor air ventilation and filtration as recommended by the CDC and EPA to prevent the spread of Covid and other airborne illnesses. An added ionization device specifically targets viruses. This system has a lifespan of 15-25 years.
2. Successful re-opening of the walk-in food pantry with no Covid cases attributed to “shopping” or volunteering at the pantry.
3. Decreased environmental impact of an aged, inefficient HVAC system and lower fuel bills (with those savings being used to support the food pantry program).

The HIV/AIDS positive people that Loving Food Resources seeks specifically to assist are immunocompromised by definition and, according to guidance by the CDC, are at increased risk of severe illness if they contract Covid. Likewise, those 65 or older are at greater risk of contracting a severe case of Covid (Mayo Clinic). The majority of volunteers and 44% of clients are in that age group.

## Evaluation\*

Describe the data collection, analysis, and quality assurance measures you will use to assure ongoing, effective tracking of contract requirements and outcomes.

As with most prevention measures, it is difficult to quantify the impact. The most important measurable goal would be that no case of Covid will be attributed to working or shopping at the Loving Food Resources food pantry. It is important that clients and volunteers feel safer because they actually are safer in a setting that is following every EPA and CDC recommendation to curb the spread of Covid. The Executive Director will continue to monitor and report to the County any COVID cases reported by its clientele or volunteers. Additionally, the Executive Director will keep a record of volunteers to measure an increase in numbers that may be attributed to these added safety measures.

The Executive Director will follow and record a schedule of routine maintenance and testing of the system and regular change out of filters. Additionally, Loving Foods will track the expected reduction in utility costs to run a new HVAC/Air filtration system by comparing historic utility costs with costs after installing a new system. The Board of Directors will continue to provide input and oversight.

## Equity Impact\*

How will this effort help build toward a just, equitable, and sustainable COVID-19 recovery? How are the root causes and/or disproportionate impacts of inequities addressed?

Before Covid, the Loving Food Resources food pantry and food box delivery program served people with HIV/AIDs and those in Hospice regardless of their diagnosis. The pantry was founded to address the problem of food insecurity for a large number of Buncombe County residents and from neighboring counties who were seriously ill. The pantry also provided a hub where volunteers could enjoy doing purposeful work together, and clients could make their own food choices from a well-stocked supply of nutritious food.

Loving Foods Resources then soldiered on through the pandemic despite losing volunteers, closing the pantry, finding more trucks to ramp up deliveries, losing some relied upon sources of donations, and needing more funds for the increased demand for emergency food boxes. A demographic that was already frequently overlooked was even more likely to be overlooked because this public health emergency created so much additional need. Yet, LFR went to 100% pick-up and home deliveries and answered that need.

Now, knowing that Covid will likely continue to be a part of the foreseeable future in some form, the food pantry is finding the safest way forward to return to the just and equitable food distribution system that was originally developed for a historically underserved population that is now under additional threat from the current public health emergency. In order to return to “dignity of choice” shopping for the immunocompromised client population and keep all volunteers safe, an HVAC system that provides air ventilation, filtration, and ionization is an essential addition to the current policies of sanitizing, social distancing, and mask-wearing.

## Project Partners\*

Identify any subcontractors you intend to use for the proposed scope of work. For each subcontractor listed, indicate:

- 1.) What products and/or services are to be supplied by that subcontractor and;
- 2.) What percentage of the overall scope of work that subcontractor will perform.

Also, list non-funded key partners critical to project.

Loving Food Resources obtained two estimates from local HVAC contractors and will contract with Gentry Heating and Air (estimate attached below) which will provide 100% of the services.

Gentry's scope of work is as follows:

- Mount twelve (12) wall mounted mini splits at desired locations in each of the rooms: Staff, Office, Foyer, TEFAP, Personal Care, Produce Storage, Meat, Shopping Left, Shopping Right and Basement
- Set ten (10) condensers on pads around back of the building- Shopping Left and Shopping Right will have 2 indoor units each and connect to one outdoor unit each; there is also a branch box needed for each of the Shopping R/L systems
- Penetrate walls and floors as needed to install new refrigerant lines, communicating cables and drain lines; seal penetrations
- Cover the lines running down the inside walls as needed
- Install new electrical from the panel to the new condensers
- Pressure test, evacuate and charge each system
- Each indoor unit will be operated by a remote control that will be labeled
- Install GPS ionization to each indoor wall unit
- Start up each system and check for proper operations
- Applicable permits and inspections are included

## Capacity\*

Describe the background, experience, and capabilities of your organization or department as it relates to capacity for delivering the proposed project and managing federal funds.

As a specialized food pantry, Loving Food Resources has a 30-year track record of staying steadfast in its commitment to providing food, health, and personal care items to its clients. In September 2019, Brent Wyatt took over as Executive Director. With over 30 years of management experience, Brent succeeded in raising enough money through fundraisers, events, and grants to keep the food pantry afloat despite the difficulties brought on by the COVID-19 pandemic.

Before Brent's arrival, Loving Food struggled to keep substantial savings for emergencies and unexpected expenses. There is now a six-month reserve to cover these events. His capacity to obtain and manage foundation and private donations has been proven in his two-year tenure. For example, in November 2020, a cargo van that was being used several times a week to transport food broke down. Brent procured a family trust donation to replace the cargo van.

The Board of Directors is made up of business and local volunteers who are committed to the mission of Loving Food Resources. Several of its Board members have extensive non-profit organizational experience, including submission and management of private and government grants, as well as timely and accurate financial reports. This project involves a one-time expense and will involve one contractor. The Executive Director will perform the administrative work necessary for this grant with the assistance of the Board of Directors.

## Budget\*

Provide a detailed project budget including all proposed project revenues and expenditures, including explanations and methodology. For all revenue sources, list the funder and denote whether funds are confirmed or pending. For project expenses, denote all capital vs. operating costs, and reflect which specific expenses are proposed to be funded with one-time Buncombe County Recovery Funds.

Download a copy of the budget form [HERE](#). Complete the form, and upload it using the button below.

Recovery-Funds-budget-template Loving Food Resources (3).xlsx

## Special Considerations\*

Provide any other information that might assist the County in its selection.

Loving Food Resources.pdf

The installation of this HVAC system with air filtration, ventilation, and ionization will solve many issues with a one-time expenditure for a system that has a life expectancy of 15-25 years: it will keep the at-risk population served by Loving Food Resources as safe as possible, not only from Covid but all illnesses spread through the air; it will keep clientele and volunteers comfortable; it will lessen the carbon emissions compared to the current system; and, it will create notable cost savings.

Currently, there are no other options available to make this much-needed improvement. The pandemic has negatively impacted donations and income from the Loving Foods Resources Charitable Trust, while, simultaneously, there is an increased need for its programs.





## File Attachment Summary

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### *Applicant File Uploads*

- Determination Letter 1999 (1).jpg
- Recovery-Funds-budget-template Loving Food Resources (3).xlsx
- Loving Food Resources.pdf

INTERNAL REVENUE SERVICE  
DISTRICT DIRECTOR  
P. O. BOX 2508  
CINCINNATI, OH 45201

DEPARTMENT OF THE TREASURY

Date: AUG 04 1999

LOVING FOOD RESOURCES  
PO BOX 25142  
ASHEVILLE, NC 28813-1142

Employer Identification Number:  
56-1823591  
DLN:  
17053170757019  
Contact Person:  
ASHOK B JOSHI ID# 31371  
Contact Telephone Number:  
(877) 829-5500  
Addendum Applies:  
Yes

Dear Applicant:

Based on the information you recently submitted, we have classified your organization as one that is not a private foundation within the meaning of section 509(a) of the Internal Revenue Code because you are described in sections 509(a)(1) and 170(b)(1)(A)(vi).

Your exempt status under section 501(a) of the Internal Revenue Code as an organization described in 501(c)(3) is still in effect.

This classification is based on the assumption that your operations will continue as you have stated. If your sources of support, or your purposes, character, or method of operation change, please let us know so we can consider the effect of the change on your exempt status and foundation status.

This supersedes our letter dated See addendum.

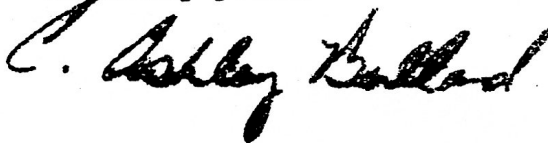
Grantors and contributors may rely on this determination unless the Internal Revenue Service publishes notice to the contrary. However, if you lose your section 509(a)(1) status, a grantor or contributor may not rely on this determination if he or she was in part responsible for, or was aware of, the act or failure to act, or the substantial or material change on the part of the organization that resulted in your loss of such status, or if he or she acquired knowledge that the Internal Revenue Service had given notice that you would no longer be classified as a section 509(a)(1) organization.

If we have indicated in the heading of this letter that an addendum applies, the addendum enclosed is an integral part of this letter.

Because this letter could help resolve any questions about your private foundation status, you should keep it in your permanent records.

If you have any questions, please contact the person whose name and telephone number are shown above.

Sincerely yours,



District Director

Enclosure:  
Addendum

## Coronavirus State and Local Fiscal Recovery Funds Proposed Project Budget

<b>Organization Name:</b>	Loving Food Resources Inc.
<b>Project Name:</b>	Feeding the Need
<b>Amount Requested:</b>	\$81,479.00

Proposed Project Revenue Funder	Amount	Confirmed or Pending?	Notes
Proposed Buncombe COVID Recovery Funds	\$81,479	Pending	Installation of HVAC system ionization device
List other sources here			
List other sources here			
List other sources here			
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List other sources here			
List other sources here			
Total	\$ 81,479.00		

Proposed Project Expenses	Proposed Recovery Funds	Other Funds	Total	Capital or Operating Expense?	Notes
Installation of HVAC with air filtration, ventilation and ionization capabilities	\$ 81,479.00		\$ -		
List expenses here			\$ 81,479.00	Capital	Includes applicable permits and inspections.
List expenses here			\$ -		
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Total			\$ 81,479.00		

**Gentry Service Group**  
Building Efficiency and Sustainability

A Piedmont Service Group Company

100 Buckeye Access Road  
Swannanoa, NC 28778  
Tel. 828.274.2520  
Fax 828.581.0081

NC Lic. 329835, SC Lic. M112527, TN Lic. 68911

**Proposal CSI-1067**

**Date:** March 31, 2022

**Billing:** Brent Wyatt [bwyatt@lovingfood.org](mailto:bwyatt@lovingfood.org)  
Loving Food Resources  
4 Chiles Ave  
Asheville, NC 28803

**Location:** Loving Food Resources  
4 Chiles Ave  
Asheville, NC 28803

**Project:** Install New Mini Splits with Ionization for the Shopping Area and Offices

**Project Manager:** Chris Taylor [christaylor@gentryservice.com](mailto:christaylor@gentryservice.com) 828-450-2833

**Proposal:** Gentry Service Group proposes to furnish equipment, materials, labor and complete the project outlined in the attached scope of work in accordance with the below specifications as follows:

A Piedmont Service Group Company

**Total Investment:** \$74,647.00

**Option for Ionization:** \$ 6,832.00

**Payment Terms:** 50% down and 50% upon completion

Proposal Accepted:  
**GSG** is authorized to proceed with work as proposed

Proposal Submitted:  
**GSG** Project Manager

**Purchaser** \_\_\_\_\_

**Seller** Chris Taylor

**By** \_\_\_\_\_

**By** Chris Taylor

**Date** \_\_\_\_\_

**Date** March 31, 2022

This quote is good for 30 days

**Project:** Install New Mini Splits with Ionization for the Shopping Area and Offices

**Scope of Work:**

- Mount twelve (12) wall mounted mini splits at desired locations in each of the rooms: Staff, Office, Foyer, TEFAP, Personal Care, Produce Storage, Meat, Shopping Left, Shopping Right and Basement
- Set ten (10) condensers on pads around back of the building- Shopping Left and Shopping Right will have 2 indoor units each and connect to one outdoor unit each; there is also a branch box needed for each of the Shopping R/L systems
- Penetrate walls and floors as needed to install new refrigerant lines, communicating cables and drain lines; seal penetrations
- Cover the lines running down the inside walls as needed
- Install new electrical from the panel to the new condensers
- Pressure test, evacuate and charge each system
- Each indoor unit will be operated by a remote control that will be labeled
- Install GPS ionization to each indoor wall unit
- Start up each system and check for proper operations
- Applicable permits and inspections are included

A Piedmont Service Group Company

## Equipment

### Staff

Mitsubishi	MUZGL15	15,000 btu heat pump outdoor unit
Mitsubishi	MSZGL15	15,000 btu wall mounted indoor unit

### Office

Mitsubishi	MUZGL24	24,000 btu heat pump outdoor unit
Mitsubishi	MSZGL24	24,000 btu wall mounted indoor unit

### Foyer

Mitsubishi	MUZGL09	9,000 btu heat pump outdoor unit
Mitsubishi	MSZGL09	9,000 btu wall mounted indoor unit

### TEFAP

Mitsubishi	MUZGL12	12,000 btu heat pump outdoor unit
Mitsubishi	MSZGL12	12,000 btu wall mounted indoor unit

### Personal Care

Mitsubishi	MUZGL15	15,000 btu heat pump outdoor unit
Mitsubishi	MSZGL15	15,000 btu wall mounted indoor unit

### Produce

Mitsubishi	MUZGL12	12,000 btu heat pump outdoor unit
Mitsubishi	MSZGL12	12,000 btu wall mounted indoor unit

### Meat

Mitsubishi	MUZGL24	24,000 btu heat pump outdoor unit
Mitsubishi	MSZGL24	24,000 btu wall mounted indoor unit

### Shopping Left

Mitsubishi	MXZ8C48	48,000 btu heat pump outdoor unit
(2) Mitsubishi	MSZGL24	24,000 btu wall mounted indoor unit

### Shopping Right

Mitsubishi	MXZ8C48	48,000 btu heat pump outdoor unit
(2) Mitsubishi	MSZGL24	24,000 btu wall mounted indoor unit

### Basement

Mitsubishi	MUZGL12	12,000 btu heat pump outdoor unit
Mitsubishi	MSZGL12	12,000 btu wall mounted indoor unit

**Warranty: 10 year parts, 10 year compressors**

**Option: Ionization for the above systems**

(12) GPS-IRIB-18

Ionization for indoor mini split units



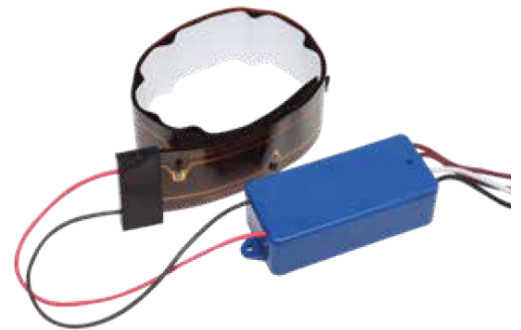
Gentry Service Group

## **GPS-iRIB<sup>®</sup>-18/36**

### ***Flexible Needlepoint Bipolar Ionization Strip***

***Product Description***

The patented GPS-iRIB 18-inch and 36-inch are made from a flexible heat and cold resistant, inert Kapton material containing a circuit with special carbon fiber ionization needles soldered into the circuit traces. What was a mechanism to transport voltage and signals between solid objects has now been engineered to deliver the highest level of ionization with the least amount of energy in the most compact size.





# **Gentry** Service Group

Building Efficiency and Sustainability



A Piedmont Service Group Company