

**ADDENDUM No. 3 TO #23-GTSV-0426**  
**Request For Proposal for Grease Trap Services**  
**Due Date: Tuesday, February 10, 2026 @ 2:00PM CST**

**ADDENDUM NO. 3 – DATE ISSUED: 2/6/2026**

To all Potential Vendors:

In RFP 23-GTSV-0426, issued January 12, 2026, Clarifications/Additional Information/Changes to the Original Bid Package below. IDEA Public Schools provides clarification to questions received via email. See responses in red.

1. Can you share the size (gallons) of each grease trap included?
  - a. The gallon sizes are included in the cost proposal sheet, see Attachment S.
2. Do you have the linear footage and pipe diameters for the sewer lines that will need hydro jetting?
  - a. Hydro-jetting services included in this solicitation are limited to piping directly associated with grease trap. This scope includes inlet and outlet piping immediately connected to the grease trap that serves kitchen fixtures as part of the routine grease trap maintenance. Hydro-jetting of general building sewer lines, main sanitary lines, or downstream sewer connections is not included and should not be assumed as part of this scope. Linear footage and pipe diameter info for grease trap associated piping is not available and is not required for pricing. Vendors should base their pricing on standards of grease trap configurations typical of commercial and school kitchen operations. Any conditions or services outside of this defined scope must be quoted separately and require prior approval.
3. What service frequency are you anticipating for these cleanings (monthly, quarterly, or as needed)?
  - a. Scope of Work

Cleaning Frequency

Grease traps shall be cleaned at the earlier of the following:

    1. At least once every three (3) months; or
    2. When fifty percent (50%) or more of the wetted height of the grease trap, measured from the bottom of the trap to the invert of the outlet pipe, is occupied by grease and solids.
4. Is this work able to be performed during normal business hours, or should we plan around after-hours scheduling?
  - a. Due to the potential for odors during this service, services should generally be scheduled outside of regular school hours and coordinated in advance with the Cafeteria Manager to minimize disruption to campus operations.