

2013-2015

STATE OF WISCONSIN

CAPITAL BUDGET

# GOVERNOR'S RECOMMENDATIONS



A Report to the State of Wisconsin Building Commission

Governor Scott Walker, Chair

(THIS PAGE LEFT BLANK INTENTIONALLY)

## MADISON - BABCOCK HALL DAIRY PLANT ADDITION

UNIVERSITY OF WISCONSIN  
MADISON  
AGENCY GFSB PRIORITY #4

Request: \$31,920,000 TOTAL  
\$7,980,000  
2013-2015 GFSB  
\$7,980,000  
2015-2017 GFSB  
\$15,960,000 GIFTS  
2013-2015

Recommendation: \$31,920,000 TOTAL  
\$15,960,000  
2013-2015 GFSB  
\$0  
2015-2017 GFSB  
\$15,960,000 GIFTS  
2013-2015

### PROJECT REQUEST:

The UWS requests enumeration of \$31,920,000 (\$15,960,000 GFSB and \$15,960,000 GIFTS) to construct a three-story addition and remodel portions of Babcock Hall to house the Center for Dairy Research (CDR).

### GOVERNOR'S RECOMMENDATION:

**Approve the enumeration of \$31,920,000 (\$15,960,000 GFSB and \$15,960,000 GIFTS) in 2013-2015.**

### PROJECT DESCRIPTION:

The project will construct a three-story addition and remodel portions of Babcock Hall to house the CDR.

The UW's commitment to agriculture and food science has played a critical role in the development of Wisconsin as America's Dairyland. It began in the late 1800s, when Wisconsin was evolving from the leading wheat producing state to an emerging dairy state. The university hired Stephen Babcock, who was teaching at Cornell at a time when New York was the leading dairy state, as Professor of Agricultural Chemistry. Babcock is often referred to as the Edison of the dairy industry. His most famous invention occurred in 1888 when he developed the Babcock milk fat test, which enabled a dairy processor to not only compensate farmers fairly, but to produce a consistent product that consumers could depend on. Soon after, the UW established the first dairy school in the U.S. that consisted of a resident 2-week training course in dairy manufacturing.

In 1948, the 136,071 GSF Babcock Hall was constructed to replace the outmoded Hiram Smith Hall as the home of the dairy department. It contained additional instructional space and an entire working dairy plant. Today, Babcock Hall houses the Food Science Department, the Dairy Plant, the Dairy Store, and the CDR. The Food Science Department is home to more than 115 undergraduate and 40 graduate students, of whom about 30 work on dairy related research projects. The CDR, located within the Dairy Plant, was established 25 years ago and is the largest dairy foods research center in the U.S. In 2010 alone, the CDR provided research, technical support, and outreach to almost 200 Wisconsin dairy companies, dairy buyers/end users, suppliers, regulatory agencies, and national/international dairy organizations. Together the Food Science Department and the CDR offer more than 22

short courses and 17 custom industry trainings per year. Since 1989, nearly 10,000 participants have taken either a short course or custom training program.

#### PROJECT JUSTIFICATION:

In 2010, the Department of Food Science and CDR agreed to jointly fund a planning study to look at options for renovating the Dairy Plant. Different options were explored for updating the existing infrastructure and adding the additional space needs to meet the instructional, research, and outreach mission of both programs.

The Babcock Dairy Plant makes dairy products for consumer sale on campus and thus is subject to the regulations and inspection by the FDA as well as DATCP. The current plant, designed as state of the art when it was built in the 1940s, has never been renovated and no longer meets current health code standards and regulations for dairy plant construction and operation. This non-compliance puts the plant in danger of being closed by regulators in the near future if deficiencies are not corrected.

There are also functional problems that compromise health and safety. Currently, the raw milk storage tanks and processing equipment are on the open floor; modern standards of dairy plant design require them to be physically separated to minimize the risk of pathogenic bacteria from the raw milk cross-contaminating finished dairy products and causing consumer illness and potential product recalls. There currently is no ability to separate research projects from the consumer product manufacturing area that also poses the potential risk for cross contamination. Plant security is also an issue with too many poorly secured access points. The work area for accommodating short course participants is unsafe due to crowded conditions as well as exposure to steam lines, corroded electrical outlets, and chemicals.

Currently, the CDR cheese and dairy proteins pilot areas are full beyond capacity, with no ability for further growth. CDR programming, which requires clients to come to campus to access the small-scale manufacturing equipment, continues to grow at industry request. Although nearly 1,400 people per year attend various educational offerings, many times potential students are turned away or are placed on long waiting lists for short courses due to space limitations. An expanded facility would allow the CDR to increase the number of training courses and activities offered, as well as increase class size.

#### SBC OPTIONS:

1. Approve the recommendation to enumerate \$31,920,000 (\$15,960,000 GFSB and \$15,960,000 GIFTS) in 2013-2015.
2. Approve the original request.
3. Defer the request.

#### PROPOSED SCHEDULE:

Program Approval:	Jul 2013
A/E Selection:	Sep 2013
Design Report:	Jun 2014
Bid Date:	Jul 2015
Start Construction:	Sep 2015
Substantial Completion:	Feb 2018
Final Completion:	Apr 2018

#### CAPITAL BUDGET REQUEST:

Construction:	\$20,977,000
Design:	\$1,729,000
DFD Fee:	\$898,000
Contingency:	\$1,468,000
Equipment:	\$6,638,000
Other Fees:	\$210,000
TOTAL:	<hr/> \$31,920,000

#### OPERATING BUDGET IMPACT:

The campus estimates the operating budget would increase by \$1,465,210 annually. Components of this increase include: utilities (\$906,400); custodial (\$338,870); and maintenance costs (\$219,940).

#### ALTERNATE DELIVERY METHOD REQUESTED?

Because of food grade requirements associated with this project, a constricted site, and phasing of the new construction and renovation, the campus requests Single-Prime bidding as a delivery method. Accordingly, a waiver of Wis. Stat. §16.855 under §13.48(19) may be sought to allow for Single-Prime bidding.