

MEMORANDUM

TO: City Council

FROM: David J. Deutsch
City Manager

SUBJECT: *Status Report*

DATE: May 26, 2016

1. Marketplace Job Fair

Berman Enterprises and the City of Bowie conducted a job fair on Friday, May 20 at the Bowie Ice Arena. This job fair fulfilled a requirement under our development agreement. Job recruiters present were from: Harris Teeter, Great Clips, Tropical Smoothie Café, the City's Human Resources office, the Bowie Police Department, the Bowie Volunteer Fire Department, and a support team from the County and Maryland Workforce Exchange office. Approximately 30 job seekers visited during the fair.

2. Bike to Work Day

Last Friday was Bike to Work Day in the Washington, DC metropolitan area. This year, the City again was the home of two of the 83 pit stops in the region: outside the Food Court at the Bowie Town Center, where 46 participants preregistered; and, in Old Bowie, at the Huntington Fire Station, where 29 participants had preregistered. Attendance at the Town Center pit stop totaled 27 participants, including seven "walk-ups". Eighteen registrants attended the Old Town pit stop. Special thanks and appreciation are extended to W.P. Glimcher/Bowie Town Center Mall management staff, and to the firefighters at the Huntington Station for their participation at the respective pit stops. Region-wide, more than 17,500 riders participated in this year's event at 83 pit stops, an increase of four pit stops from 2015.

3. Northview/Health Center Drive Signal Modification

The City intends to adjust the traffic signals at the Northview/Health Center Drive intersection (at the Town Center Mall entrance). These modifications are being made in response to safety concerns raised by City residents.

The planned modifications will address conflicts that currently exist with the left turns from the Town Center and Health Center Drives. Based on advice from a traffic consultant, a "split phase" will be incorporated to eliminate these conflicts. Traffic leaving Health Center Drive will have its own "phase"; while the light is green at Health Center, all other lights will be red. The same will occur for traffic leaving Town Center. This split phase also improves pedestrian safety crossing Northview Drive since the

number of vehicle movements into the pedestrian crossing at the same time is reduced. During the Health Center phase, only vehicles turning right (south on Northview) will cross the pedestrian crossing. During the Town Center phase, only vehicles turning left (south on Northview) will cross the pedestrian crossing.

During the investigation of this intersection, it was also discovered that the left turn movement from Northview Drive into the Town Center was operating at a substandard level of service. To improve this situation, the left turn will be extended by allowing a “permissive” left turn. Currently the left is made on a green left turn arrow only. The green left turn arrow will be changed so that it is followed by a flashing red left turn arrow which allows a left turn after stop when there is an absence of oncoming traffic or pedestrians in the crosswalk.

Public Works staff is in the process of contracting for the required materials and work associated with these changes and anticipates completing work within three months.

4. Senior Center Buses

The FY17 Budget allocates funds for the replacement of two Senior Center buses, #71 and #72. Under GSA Contract, GS-30F-DA019 with Colonial, two 2017 gas powered, 16 passenger, handicap lift equipped StarTrans SII buses can be acquired for \$74,540 each. The budget is \$75,000 for each bus. As provided by Section 62 of the City Charter, this will serve as the required seven-day notice of intent to issue a purchase order to Colonial for a total amount of \$149,080.

5. Mower Replacement

The Community Services Department has reviewed existing bids available for a mower replacement in the Parks and Grounds/Stormwater Management Division. Under the National Intergovernmental Purchasing Alliance Contract #120-535 (National IPA) a replacement for mower #333 can be acquired for \$62,610. This is a Toro Groundmaster 4000D, Model #30609. The Budget allocation for this unit is \$62,500. Although the bid is \$110 over budget, there are sufficient funds available from the savings from other purchases to offset the \$110 difference. As provided in Section 62 of the City Charter, this will serve as the required (7) seven-day notice of intent to issue a purchase order to vendor Turf Equipment and Supply Company, for a total amount of \$62,610.

6. Bleachers at Glen Allen Park

The adopted FY 2017 Budget allocates \$24,000 for the replacement of two sets of bleachers at Glen Allen Park. Staff has identified a current US Communities Contract #110179.05, which will be honored by Game Time c/o Cunningham Recreation in Queenstown, MD for the purchase and installation of two sets of bleachers at a cost of \$17,314.80. As provided by Section 62 of the City Charter, this will serve as the required seven (7) day notice of intent to issue a purchase order to Game Time c/o Cunningham Recreation for a total amount of \$17,314.80.

7. Non-Native Invasive Plant Control and Reforestation at Gateway Center

The Adopted Fiscal Year 2017 Budget has allocated \$58,300 towards non-native invasive plant control and reforestation at the Gateway Center Stormwater Management Pond. The City intends to “ride” an existing Anne Arundel County Contract with Ashton Manor Environmental. That blanket order contract #4144-005-OB is in force through July 1, 2016. All terms and conditions of this contract remain in place. As provided by Section 62 of the City Charter, this will serve as the required seven (7) day notice of intent to issue a purchase order to Ashton Manor Environmental in the amount of \$58,250 for these services.

8. Church Road Property/Indoor Sports Facility

Staff has verified that the Bi-County Commission of M-NCPPC approved a Resolution at its May 18th meeting which authorized the sale of the 20-acre property to the City. M-NCPPC is in the process of obtaining the signatures required for their Executive Director to provide final approval.

The City Attorney has contacted the law firm chosen by M-NCPPC to act as Settlement Agent so that the actual sale can be consummated as quickly as possible. In anticipation of the land sale purchase, staff has drafted a Request for Proposals (RFP) to retain a project management firm. That RFP process will occur over the next several months. The goal is to have a contract award on your September 6th Agenda.

9. Fats, Oils and Grease

The Public Works Department is initiating a “Fats, Oils and Grease” (FOG) program to protect the City-owned sanitary sewer system from damage and blockages. A FOG program consists of periodic (normally annual) inspections of grease generating facilities to ensure properly functioning grease abatement or recovery devices are in place, maintained and working. Requirements for installation of these devices are normally identified when plumbing permits are issued by WSSC. Although WSSC issues plumbing permits in Bowie, they do not have responsibility for a FOG program in the area served by Bowie’s water/wastewater utility. Grease generating facilities are normally restaurants, bakeries, schools, and churches (with kitchens).

A FOG program is important to ensure that fats, oils and grease are not deposited into the sanitary sewers. The City has had instances where blockages have occurred and caused damage. City staff frequently must hire services to remove coagulated grease from sewers and pump stations. A regular inspection program can help prevent problems associated with fats, oils and grease.

While the City Code does not require grease generating facilities to obtain a permit (that would include annual inspection requirements of grease abatement and recover devices), the Code does prohibit the discharge of “any water or waste containing fats, wax, grease, or oils, whether emulsified or not, in excess of fifty (50) mg/l or containing substances which may solidify or become viscous at temperatures between thirty-two (32) and one hundred (100) F.”

In the near future, restaurant managers will be visited by City inspection staff. Staff will seek to identify an owner representative that they can work with to initiate an inspection program.