

PROJECT TITAN

Proposal for Potato Chip
Manufacturing Plant

JANUARY 1, 2025



O'NEIL CONSTRUCTION

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PROJECT CONTACT

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This is a sample proposal generated for my portfolio. It is similar to proposals I have prepared in previous roles, but am unable to share due to NDAs.



PROJECT OVERVIEW

O'Neil Construction is pleased to present this proposal for the construction of a state-of-the-art food and beverage manufacturing plant specializing in potato chip production. Our team brings extensive experience in industrial construction and will ensure a seamless process from planning to execution.

This project will involve comprehensive site preparation, including land clearing, grading, and foundational work, followed by the construction of structural components such as steel framing and insulated wall panels.

Utility installations will be integrated into the facility design, ensuring optimal water, electricity, and gas supply systems to meet production demands. The final phase will involve the installation of high-performance, food-grade manufacturing equipment that aligns with the client's operational goals.

Our commitment to efficiency and quality will ensure a smooth project completion, enabling the facility to begin operations on schedule.



TOP 5 REASONS TO CHOOSE OUR CONSTRUCTION SERVICES

- 1. Extensive Experience in Food and Beverage Manufacturing Plants:** Our company has successfully designed and built multiple food and beverage facilities, ensuring compliance with all industry-specific regulations and operational efficiency requirements.
- 2. Self-Performance of Key Construction Services:** Unlike many competitors, we self-perform critical construction services such as tilt-up wall panels and concrete work, providing better quality control and cost efficiency.
- 3. Innovative and Sustainable Construction Approach:** We integrate cutting-edge building techniques and energy-efficient systems, reducing long-term operational costs and environmental impact.
- 4. Unmatched Commitment to Safety and Compliance:** Our team strictly adheres to OSHA, FDA, and USDA guidelines to maintain the highest level of safety and regulatory compliance throughout the project.
- 5. Proven Track Record of On-Time and On-Budget Project Completion:** Our disciplined project management approach ensures that construction stays on schedule and within budget, minimizing disruptions to your business operations.



PROJECT APPROACH

Our approach to this project prioritizes efficiency, sustainability, and the integration of modern technology to enhance manufacturing processes.

We will collaborate closely with food processing engineers to ensure the facility's design supports high-volume production while maintaining industry-leading safety and sanitation standards. Our construction methodology will utilize modular building techniques, which will enable a faster completion timeline by allowing various elements of the facility to be built simultaneously.

Additionally, we will incorporate sustainable building materials and energy-efficient solutions such as advanced HVAC systems designed for food processing environments and water recycling mechanisms that reduce waste.

SMART AUTOMATION

Smart automation will be a key component of the facility, with cutting-edge technology embedded in ingredient handling, processing, and packaging systems to enhance production accuracy and minimize downtime.

Our integrated project delivery model begins with a detailed pre-construction analysis, during which our team evaluates site-specific constraints, procurement lead times, and construction sequencing to establish a realistic and fully resourced schedule.

We engage directly with your operations and engineering teams during this phase to align the

facility layout with production flow requirements, minimizing costly design changes once construction is underway.

Subcontractor selection is equally deliberate. We partner exclusively with specialty trades that have demonstrated experience in food and beverage environments, ensuring that every element of the build meets the stringent hygiene and durability standards required for long-term operations.

SAFETY FIRST, ALWAYS

Every worker on this project, including all subcontracted trades, will complete a project-specific safety orientation before setting foot on site. Our dedicated Safety Lead will maintain a continuous presence throughout construction, conducting daily site walks, documenting observations, and issuing corrective actions in real time to ensure that safety standards are upheld without exception.

MAXIMUM EFFICIENCY

Efficiency on a project of this scale requires disciplined planning, proactive communication, and a commitment to minimizing non-productive time at every stage.

By coordinating deliveries to align with construction sequencing, we eliminate congestion, reduce on-site storage requirements, and keep the critical path on track. The result is a leaner, faster build that delivers the facility to the client on schedule and fully ready for equipment commissioning.

“ Safety is the most important thing we do every day, **on every job site.**”

- SHANNON O'NEIL
CEO, O'NEIL CONSTRUCTION



SAFETY PROTOCOLS

People first
means safety first.

Ensuring the safety of all workers, contractors, and future plant employees is of utmost importance in our construction process.

RISK MITIGATION

Our project will strictly adhere to OSHA, FDA, and USDA regulations, ensuring compliance with all relevant workplace safety and food safety standards. We will conduct regular site inspections and safety audits throughout the construction timeline to identify and mitigate potential risks.

PPE PROTOCOLS

Workers will be required to wear personal protective equipment (PPE) at all times, and strict access controls will be in place to prevent unauthorized personnel from entering hazardous zones.

We will implement comprehensive training programs for all staff, covering essential safety topics such as proper material handling, fall prevention, and emergency response procedures.

LOTO PROCEDURES

Additionally, lockout/tagout (LOTO) procedures will be rigorously enforced to prevent accidents related to hazardous energy sources.

By prioritizing safety at every stage of construction, we will ensure a secure working environment that promotes productivity and efficiency.

Our safety culture is built on accountability at every level of the organization. Project leadership actively participates in safety planning, and all subcontractors are contractually required to comply with our site-specific safety plan as a condition of their engagement. Safety performance is reviewed at every project status meeting and is treated with the same rigor as schedule and budget adherence.

SAFETY MATTERS

A safe job site does not happen by accident – it is the result of sustained, deliberate effort from every member of the project team. We foster a culture in which all workers are empowered to identify and report unsafe conditions without fear of reprisal, and in which near-miss incidents are documented and reviewed as learning opportunities.

Our incident management process ensures that any injury, illness, or unsafe condition is addressed immediately, investigated thoroughly, and followed by corrective action to prevent recurrence.

We maintain detailed safety records throughout the project and provide the client with regular safety performance reporting, including recordable incident rates, near-miss totals, and training completion data.

PROJECT SPECIFIC SAFETY NOTES

For this potato chip manufacturing plant build, there are a few safety areas that our team will focus on through the duration of construction and commissioning.

1

HEAT STROKE PREVENTION

Due to the location of this project and summer timeline, we will take extra precautions to prevent heat stroke.

2

TILT-UP PANEL PRECAUTIONS

Job site access will be limited on the days when tilt-up panels are installed to minimize risk.

3

EXTRA JOB SITE SECURITY

We will contract a local private security firm to ensure that only authorized personnel are allowed on site.

4

UTILITY LINE MAPPING

All utility lines on the property will be extensively mapped, marked, and communicated to avoid strikes.

5

DAILY SAFETY MEETINGS

Our job site safety supervisor will conduct daily meetings with all personnel on site to convey the day's safety plan.



QUALITY ASSURANCE

Quality assurance is a fundamental aspect of our construction process, ensuring the final facility meets the highest standards of durability, hygiene, and efficiency.

QUALITY FROM START TO FINISH

From the selection of materials to the final inspection, our team will implement strict quality control measures to maintain consistency and reliability.

Our quality control process is governed by a formal Quality Management Plan developed specifically for this project. The plan establishes inspection hold points, testing requirements, and documentation standards for every major scope of work, ensuring that quality is verified at each stage of construction rather than evaluated only at project closeout.

SANITARY DESIGN

Sanitary construction practices will be implemented, including the installation of seamless, non-porous surfaces, proper drainage systems, and antimicrobial coatings to maintain optimal hygiene. We will work exclusively with pre-vetted suppliers and subcontractors who have a proven track record of delivering high-quality materials and services.

Before handing over the facility, we will conduct a final round of comprehensive inspections and operational testing to confirm regulatory compliance and ensure the plant is ready for full-scale production.

DOCUMENTATION

Comprehensive documentation is maintained throughout the project lifecycle, including inspection reports, test results, material submittals, equipment data sheets, and as-built drawings. All documentation is organized within a cloud-based project management platform accessible to both the O'Neil project team and your team in real time.

Upon project completion, you will receive a full closeout package containing all warranties, operation and maintenance manuals, approved submittals, and final inspection certifications.

This documentation package is designed to support the client's ongoing facility management and regulatory compliance obligations from day one of operations.

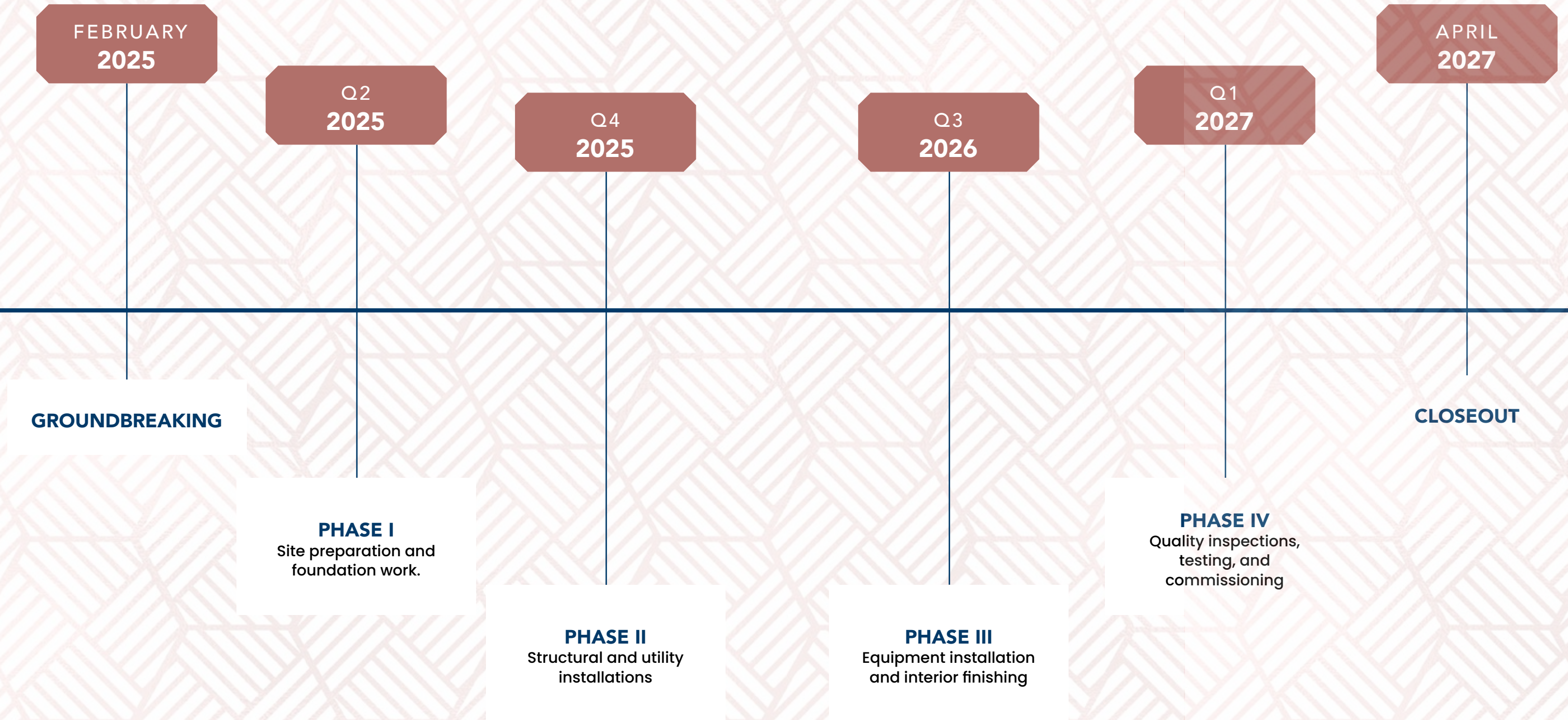
PROJECT CLOSEOUT

Project closeout is a structured, milestone-driven process that begins well in advance of substantial completion.

Our project controls team tracks all open items against a formal punch list, and dedicated closeout resources are assigned to ensure that outstanding work is resolved without delaying the client's operational readiness.

Final walkthroughs are conducted jointly with our client's representatives and the design team, and a certificate of occupancy is obtained prior to facility turnover.

PROJECT TIMELINE



PROJECT TEAM

JOHN SMITH | Project Executive
22 Years of Project Leadership Experience



LISA JONES | Project Director
15 Years of Construction & Engineering Experience



EXPERIENCED LEADERS

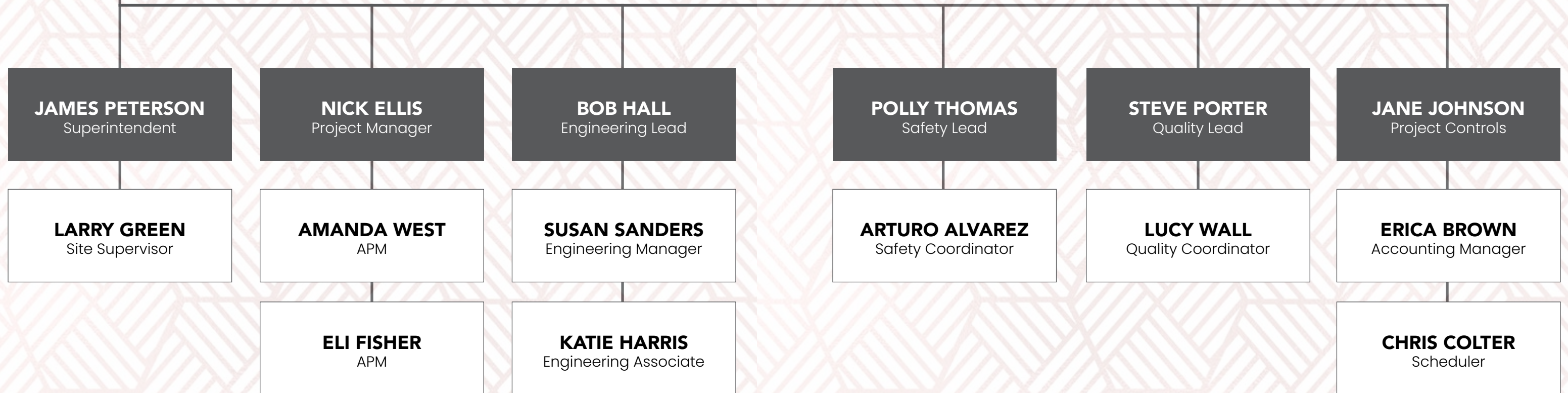
Our highly qualified project team brings years of experience in food and beverage facility construction and will lead this project with precision and professionalism.

CLEAR COMMUNICATION

We prioritize clear and consistent communication, ensuring that the client's team is informed at every stage of the process.

TEAM COLLABORATION

Regular progress meetings and status reports will be provided to maintain transparency, address any concerns, and ensure that all project goals are met on time and within budget.



JOHN SMITH

Project Executive



SUMMARY

Over the course of his 22-year tenure with O'Neil Construction, John has led the successful delivery of more than 4.5 million square feet of food and beverage manufacturing, processing, and distribution facilities across North America. He is recognized for his ability to manage complex, multi-stakeholder projects with precision.

EDUCATION

MBA, Florida State University
B.S. in Construction, University of Central Florida

CERTIFICATIONS

Six Sigma Black Belt
OSHA 30-Hour Safety Certification

PROJECT EXPERIENCE

PROJECT HALO

FRITO-LAY | FORT WORTH, TX

Executed a 550,000 SF potato chip manufacturing facility. \$200M. Brownfield conversion executed on a tight timeline and delivered under budget.

PROJECT LUNA

PEPSICO | ABERDEEN, MD

Executed a 1,000,000 SF bottling facility. \$550M. Led a team that included over 300 subcontractors with zero safety incidents.

PROJECT HERO

NESTLE | DES MOINES, IA

Executed a 750,000 SF food & beverage distribution center. \$250M. Project included an integrated ASRS system with room for future expansion.

PROJECT EPIC

BEYOND MEAT | SAN DIEGO, CA

Executed a 150,000 SF brownfield plant based protein manufacturing lab. \$150M. Developed and executed in phases starting with a proof of concept laboratory that scaled into full manufacturing.

PROJECT ORANGE

UTZ | PHILADELPHIA, PA

Executed a 550,000 SF potato chip manufacturing facility. \$200M. Project included integrated rail spur for unloading and transferring raw goods.

PROJECT KEY

COCA-COLA | ATLANTA, GA

Executed a 1,000,000 SF bottling facility. \$550M. Managed critical safety components necessary for managing the volatile concentrate product stored in this facility..

PROJECT NORTH

KRAFT-HEINZ | PITTSBURGH, PA

Executed a 750,000 SF food & beverage distribution center. \$250M. Led team to meet critical deadlines ahead of process and packaging equipment delivery and installation.

PROJECT JUPITER

KITE HILL | SAN FRANCISCO, CA

Executed a 150,000 SF plant based protein manufacturing lab. \$150M.

LISA JONES

Project Director



SUMMARY

Lisa brings 15 years of construction and engineering leadership to Project Titan, with deep expertise in food and beverage facility design-build delivery. Her background spans both the engineering and construction disciplines, giving her a uniquely integrated perspective on how design decisions affect constructability, schedule, and long-term operational performance.

EDUCATION

MBA, University of Colorado
B.S. in Engineering, Georgia Tech

CERTIFICATIONS

Six Sigma Black Belt
OSHA 30-Hour Safety Certification
DBIA Construction Excellence

PROJECT EXPERIENCE

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PROJECT HALO

FRITO-LAY | FORT WORTH, TX

The scope of work encompassed the full brownfield conversion of an existing industrial facility into a state-of-the-art, food-grade potato chip manufacturing plant. Working within the constraints of an occupied industrial campus, our team developed a detailed phased construction plan that allowed existing operations on adjacent parcels to continue uninterrupted throughout the build.

Pre-construction due diligence was critical on this project. Our engineering team conducted a thorough assessment of the existing structure, identifying necessary remediation work and infrastructure upgrades required to meet FDA and USDA food safety standards. Early identification of these scope items allowed the team to carry accurate cost and schedule contingencies from the outset, which was a key factor in the project's on-budget delivery.

Structural modifications included the reinforcement of existing floor slabs to accommodate heavy production equipment loads, the installation of a new roof system with integrated skylighting for energy efficiency, and the full replacement of MEP infrastructure to support the facility's process utility requirements. Seamless, non-porous wall and floor surfaces with integrated floor drains were installed throughout the production areas to meet sanitary design standards.

Despite a compressed delivery timeline driven by the client's operational launch commitments, the project achieved substantial completion ahead of schedule. Final costs came in under the \$200M budget, the result of disciplined procurement, self-performance of concrete and steel scopes, and proactive management of subcontractor change orders throughout construction.



QUICK NOTES

SIZE

550,000 SF

COST

\$200M

TIMELINE

February 2021 -
December 2022

SERVICES

- » Construction Management
- » Self-Performed Concrete and Steel
- » Engineering Design
- » Installation, Startup & Commissioning



PROJECT LUNA

PEPSICO | ABERDEEN, MD

At one million square feet, Project Luna stands as one of O’Neil Construction’s most complex and logistically demanding engagements to date. The greenfield facility was designed and built to support full-scale beverage bottling operations across multiple production lines, with an integrated 250,000 SF warehouse incorporating an ASRS that required precise structural tolerances and early coordination with the ASRS equipment vendor to ensure seamless installation.

Managing a project of this magnitude required an exceptionally disciplined subcontractor management framework. At peak construction, the project site included more than 300 active subcontractors working across simultaneous scopes including civil, structural steel, concrete, mechanical, electrical, plumbing, refrigeration, and process systems. O’Neil’s project leadership developed a comprehensive trade sequencing plan that kept all scopes progressing in parallel without conflict, maintaining schedule momentum throughout the 22-month construction period.

Safety performance on Project Luna is a point of particular pride for our team. Despite the scale of the workforce and the complexity of overlapping scopes, the project was completed with zero recordable safety incidents — a result of rigorous pre-task planning, daily all-hands safety briefings, and a site culture in which every worker was accountable for both their own safety and that of those working around them.

The facility was delivered on schedule and within the \$550M budget, and has since been operating at full production capacity. Project Luna remains a benchmark within O’Neil Construction for what disciplined planning, proactive communication, and an uncompromising commitment to safety can achieve at scale.



PEPSICO

QUICK NOTES

SIZE

1,000,000 SF

COST

\$550M

TIMELINE

June 2020 -
April 2022

SERVICES

- » Construction Management
- » Self-Performed Concrete and Steel
- » Engineering Design
- » Installation, Startup & Commissioning

WHY CHOOSE O'NEIL CONSTRUCTION?

With extensive experience in food and beverage manufacturing plant construction, our team of skilled engineers, project managers, and safety professionals is fully equipped to deliver a state-of-the-art facility tailored to your specific production needs.

Our commitment to sustainability and innovation ensures a future-proof design that maximizes efficiency while minimizing environmental impact.

By self-performing key construction services such as tilt-up wall panels and concrete work, we maintain strict quality control and cost efficiency, setting us apart from the competition.

Additionally, our track record of completing projects on time and within budget speaks to our ability to deliver results without unnecessary delays or financial overruns.

Choosing O'Neil Construction means partnering with a construction firm that prioritizes safety, quality, and seamless communication throughout the entire project lifecycle.

We are dedicated to exceeding expectations and delivering a facility that will serve as a cornerstone of your company's success. We look forward to the opportunity to bring your vision for this potato chip manufacturing facility to life.

Please feel free to reach out with any questions or to schedule a consultation.



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