3.0 Proposal – Summary Information

This Proposal is for units in (please check one): Existing building _____Number of units offered Building to be converted Estimated date for completion New building Estimated date for completion The standard operating agreement is five years; however, longer terms will be considered for Proposals for renovation of an existing privately owned and operated building. Please specify the minimum duration of the operating Years agreement [to a maximum of 10 years]. **Building location** Surrounding land use: Primarily residential 1. Mixed residential/commercial 2. Primarily commercial/institutional 3. **Public transportation:** Within 300 meters of a bus stop 4. More than 300 meters to a bus stop. Specify distance: meters 5. Not available in community 6. Other community transportation (please describe): 7. If transportation is provided by the Service Provider, indicate costs: 8. **Proximity to (estimate distance in kilometers): Commercial services:** Drug store 9. _____ Convenience store 10. Food shopping 11. Clothes/sundries 12. Bank 13. **Health services:** Medical clinic or doctors' offices 14. Dentist 15. Hospital 16.

Other ser	vices:		
	_ Seniors recreation/social centre e	e.g. community centre	17.
	_ Library		18.
	_ Place of worship		19.
	_ Park		20.
	Other (please describe):		21.
General	building description		
	e existing building is different the changes to be made in the	from what is being proposed, please Comment sections.	
		Comments	
	Total number of units in building		22.
Building	construction type:		
	_ Wood-frame		23.
	_ Non-combustible		24.
Age:	Years		25.
		Comments	
Number o	of stories:		26.
		<u>Comments</u>	
Numbere	of elevators:		27.
Nullibel	Specify cab size(s)		27. 28.
	_ Automatic sliding doors		20. 29.
	Chairs/benches next to elevator		30.
	_		
		<u>Comments</u>	
	distance an apartment is		31.
from an el		meters	
Greatest of from the e	distance an apartment is xit stairs.	meters	32.
	distance an apartment is lining room.	meters	33.
	distance an apartment is		34.

meters

from other common areas.

Building accessibility (check or insert data as appropriate):

		Comments	
Main entra			
	_ Is at grade (no steps or ramp	os)	35.
	_ Is accessible by ramp		36.
Main door			
	_ Manually open		37.
	_ Automatic door opener		38.
	_ Standard door closer		39.
	Low resistance delayed actional closer	on	40.
Building a	accessibility (check or insert o	data as appropriate):	
		<u>Comments</u>	
Corridor is	Meters wi	de	41.
Corridor ha	as Full length	1	42.
	handrails		
Describe a any steps		ur within the building on the first floor of the building, i.e.	43.
Life-safet	y and security systems:	<u>Comments</u>	
	_ Audible fire alarm system		44.
	_ Visual fire alarm system		45.
	Hard-wired smoke detectors in units		46.
	Sprinkler system		47.
	On-call system. (please		48.
	describe):		40.
	- ,		
	Emergency generator		49.
	_ Emergency lighting		50.
	_ Appropriate exit signage		51.
	_ Posted fire plans		52.

Life-safety and security systems:		
	<u>Comments</u>	
Alternate exits		53.
Areas of refuge		54.
Intercom/entry system		55.
Desk at main entrance		56.
Security camera(s)		57.
Kitchen:	•	
	<u>Comments</u>	50
Commercial standard full- service		58.
Servery capacity only		59.
Dining room(s) seating capacity:		60.
Indicate how many.	<u>Comments</u>	
sq. m.		
Lounge(s) seating capacity:		61.
Indicate how many.	<u>Comments</u>	
sq. m.		
Bathing room(s):		62.
• ()	<u>Comments</u>	
Indicate how many.		
sq. m.		
Describe bathing equipment type:		63.
3.4.7.		
Laundry equipment:		
Eddinary equipment.	Comments	
Number of washing machines		64.
Units		04.
Number of dryers		65.
Units		
		-
	e for the Tenant's personal use? Is there a charge?	66.
Please explain.		

Other amenity space(s): Comments 67. TV room 68. Library Hobby (arts and crafts) room 69. ____ Equipped exercise room 70. Workshop 71. Scooter storage 72. _____ Scooter charging 73. Other (please describe): 74. **Description of the apartments** Number of units by type: **Comments** Bed sitting units 75. sq. m. Studio units 76. sq. m. One-bedroom units sq. m. 77. Two-bedroom units sq. m. 78. **Total Units** 79. Unit accessibility: **Comments** Suite entry door 80. mm wide lever passage set 81. low resistance delayed action door 82. closer Bathroom door _____mm wide 83. lever passage set 84. _____size _____sq. m. 85. ____ sink taps lever 86. roll-in shower 87. step-in shower 88. hand-held shower head 89.

Unit accessibility:

Stove/oven

_____ Range top

Microwave

Dishwasher

Washer/dryer

Stove over-ride switch

Comments _____ side-entry bath 90. standard bath 91. bath / shower taps lever 92. Grab bars _____ bath / shower 93. next to toilet 94. Bath / Shower bottom surface slip resistance 95. Height of toilet 96. Kitchen 97. tap levers Please describe unit floor surface coverings: 98. Unit appliances: **Comments** 99. Refrigerator bar size

full size

100.

101.

102.

103.

104.

105.

106.

	<u>Comments</u>	
Wired for telephone		107.
Wired for cable		108.
Wired for satellite		109.
Air conditioning		110.
 Temperature control		111.
Enterphone system		112.
Ensuite storage		113.
sq. m.		-
Description of outdoor amenity sp	aces	
	Comments	
Fenced lawn or courtyard		114.
Benches		115.
Lawn furniture		116.
Garden plots for Tenants		117.
Rooftop garden		118.
Other (please describe)		119.
•	ervice Provider anticipates will be living in the type of hospitality services they will require.	120. - -
	Comments	•
	(Describe how meals are served.)	
Breakfast		121

Lunch			122.
Dinner			123.
Food services (check as	appropriate):		
	ating (indicate time eakfast, lunch and	<u>Comments</u>	124.
	(indicate time eakfast, lunch and		125.
Menu, typicall	y with		126.
	ain entrée choices		_
Ability to mee needs e.g. for	t special dietary diabetics		127. _
Prepared on-s	site		128.
Prepared off-s	site; reheated on-		129.
Daily snacks/l	oaking provided		130.
Capacity for T family dining	enant's guests and		131.
Opportunity fo	or Tenant input to edescribe.)		132.
How are meals provided to	o Tenants who are ill'	? Please explain.	133.
			_
			_
Explain how the Service P	rovider ensures the r	nutritional requirements of the Tenants are met.	134.
			_
			_
			_

Housekeeping services

Please indicate which of the following tasks will be included in the regular basic housekeeping services within **Tenant's suites** and the frequency of them being performed.

		<u>Comments</u>	
	Vacuum		135.
	per		-
	Dust		136.
	Per		_
	Clean kitchen and bathroom sin tubs, showers, and toilets	ks,	137.
	per		
	_ Wash all tile floors		138.
	per		
	Clean stove, refrigerator, microvetc.	wave,	139.
	per		_
	Launder towels and linens		140.
	per		_
Other (Ple	ase specify.):		141.
		_	-
			_
			-
Please ind	icate which of the following tasks	are included with the regular housekeeping services f	or the
	areas and the frequency of them l		or tile
	,		
		<u>Comments</u>	
	Clean dining room		142.
	per		
	Vacuum common hallways		143.
	per		
	Vacuum common room		144.
	per		
	Clean common bathrooms		145.
	per		
	Wash tile flooring		146.
	per	-	
	Clean common care spaces		147.
	per		

Wash exterior windows	148.
per	
Clean common area fridges, microwaves, stoves, coffee makers, etc.	149.
per	
Monitoring and 24-hour on-call emergency response system, staff backup and specific location of staff, either on-	
Description of recreational and social activities	
besoription of recreational and social activities	
Please check which of the following activities are organized	by the Service Provider:
	Comments
exercise classes	
weekly	151.
monthly	
newsletter	152.
weekly	132.
monthly	
organized cards, darts,	
shuffleboard or bingo	153.
weekly	
monthly	
musical entertainment/ dancing	154.
weekly	
daily	
scheduled tea	155.
weekly	
special outings/trips	156.
monthly	
annually	

weekly monthly

Please check which of the following activ	ities are organiz	ed by the Service Provider:	
other			158.
How is the provision of these services co	mmunicated to	Tenants?	159.
What special equipment or resources (if a	any) is available	to facilitate these activities?	160.
			_
			_
Please outline any costs to the Tenant fo	r accessing soc	ial and recreational activities.	161.
			_
			_
Please indicate the skill levels of individuation that they may receive.	als offering thes	e services and any specialized training	162.
			_
			_
			_
			_
-			
Please describe the quality and performa	ınce indicators ι	itilized for hospitality services.	163.
			_
			_
			_
			_
Description of personal care service	ces		
Will personal care services be provided:			164.
by the Service Provider	OR	by subcontracted third party	
	OR	VIHA	

If the Service Provider currently provides personal care services to the existing Tenants, indicate the approximate average number of hours provided per Tenant:

10 hours per month	165.
15 hours per month	166.
20 hours per month	167.
30 hours per month	168.
Other (specify):	169.
Monitoring and 24-hour on-call emergency response system comprises: (indicate call system, staff backup and specific location of staff, either on-site or distance off-site)	
	_
	-
	-
	_
Please describe the Service Provider's philosophy of care.	171.
	=
	170
Briefly describe the type of Tenants who the Service Provider anticipates will be occupying the units and the kind of care that they will require.	172.
	-
	-
Indicate the education and training of staff persons providing the personal care services.	173.
	-
	-
	-

Indicate the ongoing training and education plan that would be undertaken to ensure that all staff remain current in developments related to the provision of care for Tenants.	174.
	•
	-
Indicate the length of time each staff person providing personal care services has worked for the Service Provider.	175.
	•
	-
Briefly describe the personal care services that staff can provide to Tenants. Are these personal care services combined with hospitality services in multi-task roles?	176.
	-
Outline how the Tenants will be involved in decisions that affect them.	177.
	•
Outling the role of family, friends and other correspond in the provision of core	178.
Outline the role of family, friends and other caregivers in the provision of care.	170.
	•
	•

Indicate the Service Provider's policies for development, implementation, and monitoring of Managed Risk Agreements.	179.
 	_
	_
	400
Please describe the quality and performance indicators utilized for personal care services.	180.
	- -
	_
	_