

**2004**

**NATIONAL MOBILE FOOD  
SERVICES CONTRACT**



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Boise, Idaho 83705-5354

**NFES #1276**

This contract is available for download on the Internet at [www.fs.fed.us/fire/contracting](http://www.fs.fed.us/fire/contracting)

# **NOTICE:**

The 2004 contracts for National Mobile Food Services have not yet been awarded. Section B, Mobile Food Service Unit Summaries are not included in this document as that information will be unavailable until contracts have been awarded.

Contractor information as well as Section B, Mobile Food Service Unit Summaries will be posted with this document as soon as awards are made and this information becomes available

## Ordering Copies of the National Mobile Food Services Contract

The National Mobile Food Services Contract is cataloged in the National Fire Equipment System as NFES #1276.

Copies of NFES #1276 may be ordered through the Fire Equipment System Catalog.

Please note that the National Mobile Food Services Contract is no longer be published or printed in combination with the National Mobile Shower Facilities Contract.

Orders for NFES #1276 may be sent directly to the Great Basin Cache Warehouse located at the National Interagency Fire Center (NIFC):

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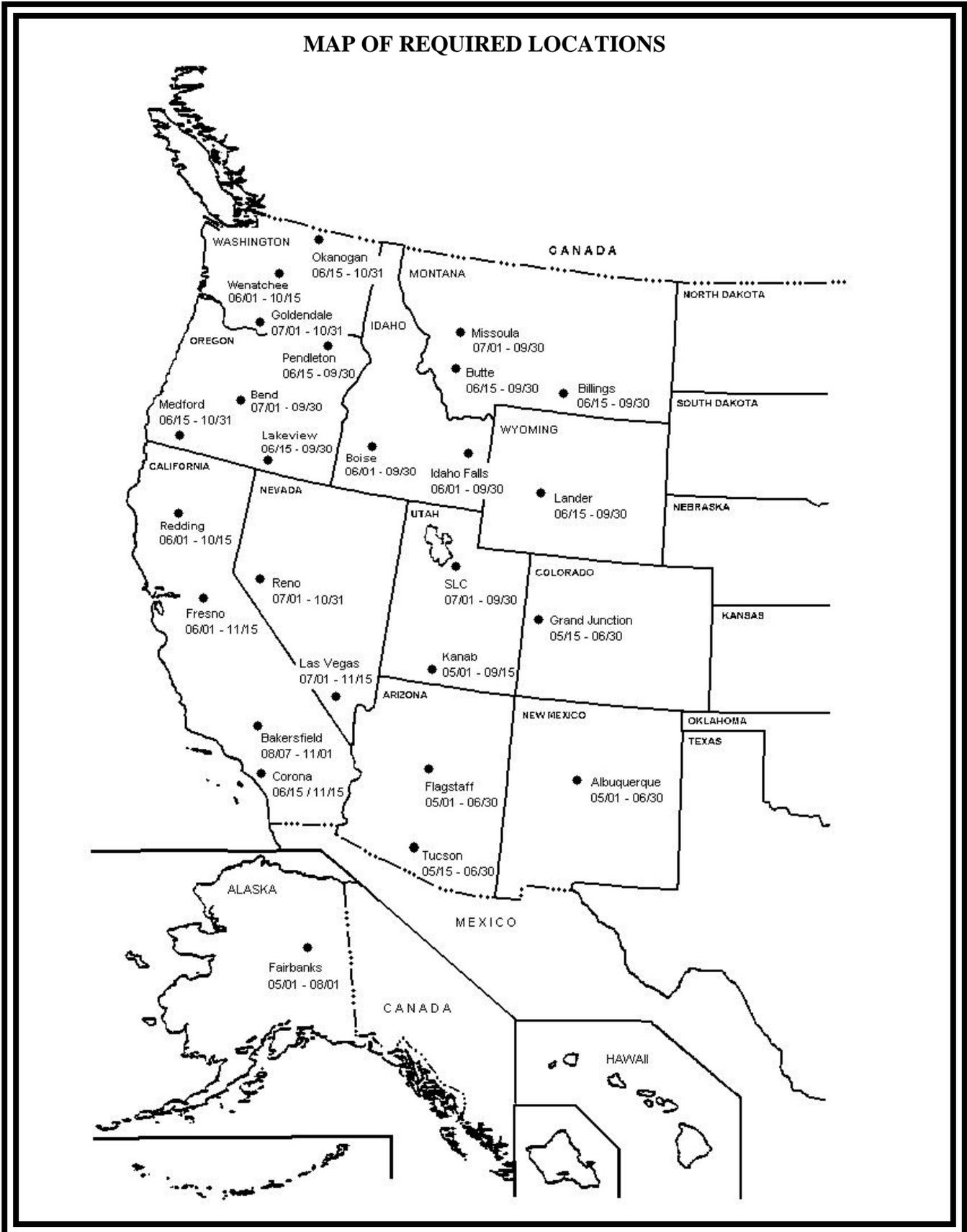
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## **SECTION C--DESCRIPTION/SPECIFICATIONS/STATEMENT OF WORK**

### **C.1 GENERAL REQUIREMENTS**

#### **1.1 Scope of Contract**

- 1.1.1 The intent of this solicitation and any resultant contract is to obtain Mobile Food Services to provide tasty, well balanced hot and special meals, sack lunches, and hot and cold can meals, and supplemental items at various field locations some of which will be semi-remote. There is a mandatory availability period wherein a level of service shall be maintained for wildland fire and other types of activities within the protection responsibilities of federal agencies in the western United States and Alaska. For the Alaska site, Mobile Food Services are for road accessible incidents. The services in Alaska include Fresh Food Boxes (see Section J, Attachment J.9, Fresh Food Boxes). The Contract is available for use by the Forest Service and other cooperating Federal and State Agencies, to include FEMA hereinafter referred to as 'the Government'.
- 1.1.2 The service provided shall include all phases of food preparation and food service normally associated with the trade. Such service shall include all materials, food, equipment, labor, and overhead. Such as, but not necessarily limited to: kitchen unit management, planning, and control; purchase, receipt, storage, issue, handling, processing, packaging and shipping, preparation, food serving, and clean up (refer to C 1.4). Contractor personnel shall serve all meals, with the exception of the salad bar and the optional service, dessert, and condiment bars, which shall be self-service. When ordered, the point of delivery of Sack lunches and hot can meals to the Government will be the incident camp (not remote or spike camps). Fresh Food Boxes are delivered to a designated Government location (see Section J, Attachment J.9, Fresh Food Boxes).
- 1.1.3 When the determination is made that Mobile Food Service services are needed in support of fire suppression or other operations, the Government is obligated to purchase such quantities as may be needed from the National Mobile Food Service contractors to fill all requirements for all three meals. [But see 2.3.1] The government is obligated to order from the National Mobile Food Service caterer (also called in this document the "National Caterer") when at any time (1) the number of people to be fed is at or above 150 persons per meal, and (2) the headcount is estimated to remain at those numbers, or greater, for at least 72 hours from when the headcount first reaches 150 persons per meal.

The selected National Caterer has the right of refusal when the headcount quantities are below the minimum acceptance quantity shown in the schedule.

When the above conditions for ordering National Mobile Food Service Units are met, but it is necessary to use Cooperator Kitchens to meet incident needs because

there are no reasonably available national units, the government will honor a work guarantee of 3 days for these cooperator kitchen units. Cooperators include state run kitchens.

1.1.4 The Government at its option may order hot meals and/or cold breakfasts to be prepared and placed in Government furnished cans (Combination Hot Food/Drink Containers NFES 0073). In Alaska, the Government, at its option, may order Fresh Food Boxes without mobilizing the Mobile Food Service unit to a road accessible incident.

1.1.5 The Government, at its option and by mutual consent of the Contractor, may also order supplemental foods and beverages, potable water vehicle(s), and or refrigeration storage unit(s), at the request of the following positions of authority only: The Food Unit Leader, or the Logistics Chief who is also the COR, or a COTR provided the order is received in writing, and signed by the government agent.

1.1.6 Due to the sporadic occurrence of incident activity, the Government DOES NOT GUARANTEE placement of any orders for service and:

1.1.6.1 The Contractor is not obligated to accept orders if written notification has been made to the Government in advance of the placement of an order that he/she is unavailable.

1.1.6.2 If advance notification has not been made, the Contractor is obligated to perform during the periods of time stated in Section B in accordance with the terms and conditions stated herein for the duration of the incident.

1.1.6.3 Once the incident has begun to demobilize, the Contractor is not obligated to stay beyond three days after the Food Unit Leader (FDUL) has determined that the numbers served are below 100 people at the incident. The Contractor must inform the Contracting Officer's Representative (COR) in writing of his/her intent not to stay beyond the three day period within 6 hours of receiving notification by the FDUL.

## 1.2 Government-Furnished Property

The Government shall deliver to the Contractor the following Government-furnished property (see Section 1, Contract Clauses):

1.2.1 Approved single-use, disposable Combination Hot Food/Drink Containers (NFES 0073) when hot or cold meals are ordered. Openers for the Containers (NFES 0673) shall also be provided.

1.2.2 Containers for grease disposal when the Contractor does not have adequate or appropriate used containers with lids (as approved by the FDUL).

- 1.2.3 The benefiting user at the fire Incident as needed shall order invoices, supplemental invoices, and evaluation books. Contractors should notify the FDUL when forms are needed so the FDUL may ensure that the order is properly made at the Incident. An office copy and one copy for each mobile kitchen unit of the contract shall be provided upon contract award and each contract renewal period.

### 1.3 Government Furnished Services

- 1.3.1 Waste Products - The Government shall arrange for pick up and disposal of all waste products.
- 1.3.2 Gray Water - The Government shall arrange for removal of wastewater from the Contractor's holding facilities.
- 1.3.3 Dust Control - The Government shall provide for dust control for the kitchen unit and serving area.
- 1.3.4 Potable Water - The Government shall deliver potable water to the kitchen unit after the first 200 gallons furnished by the Contractor is used. The Government shall also deliver potable water to the hand washing stations if ordered by the Government.
- 1.3.5 Refrigeration - When the Government has taken delivery of sack lunches or supplemental foods and beverages, it shall arrange for refrigeration and shall not require the Contractor to furnish refrigeration for such items.
- 1.3.6 Meal Count
- 1.3.6.1 The Government shall provide a person to count the number of hot meals (including hot special meals) being served. These counts shall be done by head count at the serving lines (plate count may be used as a back up if approved in advance by the COR or FDUL). Any other methodology, such as formulas, percentages, and Incident Resource Locator Cards, etc., is inappropriate for determining meal counts.
- 1.3.6.2 The number of meals counted shall be recorded on NFES 1276-A, Daily Meal Order/Invoice, Mobile Food Service, reconciled with the Contractor, and signed by the FDUL and Contractor at the end of each meal. See Basis of Payment in G.2.1.4 to determine the actual number of meals paid.
- 1.3.6.3 Items listed at C.5.3 Twenty-four hour bar shall be provided at no charge. The Contractor has the option of providing additional items on the 24 hour

bar, however these items shall be complementary as well. Items that are not complementary should be separated from the 24-hour bar.

#### 1.3.7 Health Authority Notification

When the Mobile Food Service Unit is dispatched to an Incident, a Government representative may notify local Health authorities of the time and location of services to be performed.

#### 1.3.8 Fuel Tender

The Government shall allow the Contractor to use a Government fuel tender when available. Any costs of services/supplies shall be deducted from payments due the Contractor on the Form 1276-B, Daily Meal Order/Invoice Continuation Sheet.

#### 1.3.9 Government Escort

When it is difficult for a Contractor to locate an Incident, the Government will give the Contractor directions to a designated site that can be easily found such as a Ranger Station, District Office, fork in the road, etc. From that site, the Government will provide an escort to the Incident.

#### 1.3.10 Showers

When Mobile Shower Facilities are available, Contractor personnel may use the shower without charge.

### 1.4 Contractor Furnished Equipment, Supplies, and Personnel

The Contractor shall furnish the following:

- 1.4.1 All labor to include, but not limited to, complete management, control, transport, purchase, receipt, storage, issue, set up, handling, processing, packaging, preparation, food serving, tent/seating set up, and cleanup at the kitchen and eating area site.
- 1.4.2 All food and condiments,
- 1.4.3 All cooking and serving equipment, serving utensils, eating dishes, and supplies. Eating dishes shall be paper with the exception of cups. All cups shall

be 12-ounce or 16-ounce cups. Cups for hot drinks may be paper or polystyrene foam. If the cups are made of foam, they must be manufactured from FDA sanctioned hydro-chlorofluorocarbons (HCFC) blowing agents,

- 1.4.4 All appropriate eating utensils (factory sealed in plastic, at least of medium weight) and serving utensils for meals at the Incident camp,
- 1.4.5 Disposable eating utensils (factory sealed in plastic, at least of medium weight) and serving utensils (factory sealed in plastic, wrapped in plastic wrap, or put in plastic bags) for hot or cold can meals at remote camps, (or "spike" camps),
- 1.4.6 A small weighing scale for spot-check of minimum weight requirements,
- 1.4.7 Hot and cold food thermometers for monitoring of food temperatures,
- 1.4.8 Single-use, Food-Grade gloves for food service personnel,
- 1.4.9 Current test strips for checking dish washing sanitizing solution,
- 1.4.10 Phosphate-free, antibacterial liquid soap and paper towels for hand washing facilities,
- 1.4.11 Waterproof tent(s) for the eating area(s) that are able to accommodate 175 persons comfortably, [150 in Alaska] Additional seating may be provided at the Contractor's option per the schedule of items. If provided these additional tents/seats shall be made available with the kitchen unit at the price in the schedule.
- 1.4.12 Separate, sturdy, smooth tables, and seating (in good condition) that will not collapse, for an eating area that accommodates 175 people comfortably,
- 1.4.13 Adequate lighting for the serving and eating areas,
- 1.4.14 The Contractor is responsible for insect control in all areas within the Mobile Food area where food is prepared, served, or eaten,
- 1.4.15 Garbage cans and liners for inside the kitchen unit, and dining area.
- 1.4.16 All fuel and electricity for the kitchen, serving area, and eating area,
- 1.4.17 Refrigeration and freezer units for the storage of meats and other perishables (See C 3.1.2),
- 1.4.18 Potable water storage capacity of a minimum of 200 gallons (see C 3.1.3) and initial supply of 200 gallons of potable water,

- 1.4.19 Gray water storage capacity of a minimum of 500 gallons (see C 3.1.1.9),
- 1.4.20 Living accommodations and meals for Contractor's personnel. Sleeping accommodations shall be a reasonable distance from the kitchen area,
- 1.4.21 Adequate fire extinguishers meeting current Occupation Safety and Health Act (OSHA), National Fire Protection Association 10,
- 1.4.22 Separation and rinsing of kitchen recyclable materials by type (i.e., glass in one container, plastic in another, aluminum in still another, etc.), when the Government is recycling on an Incident,
- 1.4.23 One industrial-type can opener (not household type).

NOTE: It is recognized that during times of emergencies, the Contractor may not be able to furnish some required items. The Government may furnish items to the Contractor and deduct the cost from payments due on the Form 1276-B, Daily Meal Order/Invoice Continuation Sheet.

### 1.5 Contractor Responsibilities

The Contractor is expected to perform in a professional manner; to be courteous and cooperative; and have a positive, helpful attitude at all times. Some specific Contractor responsibilities are listed below:

- 1.5.1 Furnish services as stated in Section B, The Schedule,
- 1.5.2 Contain all grease products,
- 1.5.3 Provide equipment in fully operational (includes all fuel, oil, preventive maintenance, and repair) condition. All items broken in transit shall be repaired promptly,
- 1.5.4 Record, in a logbook, the minimum, and maximum temperatures inside refrigerator units. The temperatures shall be recorded a minimum of three times per day (at least 6 hours apart), at some time between 6:00 a.m. and 11:00 p.m.,
- 1.5.5 Immediately report to the COR or FDUL to verify setup location, etc., upon arrival at the Incident site.
- 1.5.6 Maintain all facilities used for meal preparation, serving, and cleanup in a sanitary condition in accordance with the current FDA Food Code issued by the U.S. Department of Health and Human Services, U.S. Public Health Service, Food and Drug Administration. A current copy of the FDA Food Code shall be accessible in each kitchen unit.

- 1.5.7 Ensure that employees are neat and clean in fact as well as in appearance. All employees shall wear identification that distinguishes the company represented. All food service employees shall wear at all times hair restraints (hair nets or caps or other restraint) (long hair hanging out of caps without some type of restraint is not acceptable), aprons, and other apparel required by the FDA Food Code. Single-use, food-grade gloves shall be worn when serving meals.
- 1.5.8 Ensure that employees cooking or handling food are free of communicable diseases. The Contractor shall train employees in the importance of hand washing as a means of preventing the spread of infection (see Section J).
- 1.5.9 Ensure that each Mobile Food Service Unit Manager and Supervisory Cook has a Certificate of Completion for food service management, handling, and sanitation training issued by either the Center of Occupational and Professional Assessment, Educational Test Service, Food Protection Certification Program, Rosedale Rd., Princeton NJ 08541, 609/921-9000; or the Educational Foundation of the National Restaurant Association, 250 S. Wacker Dr., Ste. 1400, Chicago IL 60606, 312/715-1010. Training may also be received from Northwest Consulting, PO Box 535, Meridian, ID 83642, 208/888-9798. In Alaska training may be received from the Alaska Department of Environmental Conservation (ADEC), Fairbanks Office, ADEC, 610 University Avenue, Fairbanks, AK 99709, 907/451-2360 or Anchorage Office, ADEC, 555 Cordova, Anchorage, AK 99501, 907/269-7500.

The Food Service Manager shall be responsible for training all employees in food preparation, handling, packaging, food serving, and cleanup requirements. A Food Service Unit Manager or designated representative shall be available at the fire Incident at all times. Any representative shall be designated in writing and have all of the certifications, training, and authority of the Mobile Food Service Unit Manager.

- 1.5.10 Provide equipment and operate in accordance with all current Federal, State, local laws or standards; OSHA regulations; the National Electrical Code (NEC); the Uniform Plumbing Code (UPC); Federal and State potable water codes; the current FDA Food Code issued by the U.S. Department of Health and Human Services; U.S. Public Health Service, Food and Drug Administration; and other contractual requirements stated herein.
- 1.5.11 Ensure that no alcoholic beverages and/or controlled substances are taken to the Incident, used by, or furnished to any person at the Incident. There shall be no use of tobacco products in the immediate area of food preparation or serving.
- 1.5.12 Ensure that only those Contractor employees essential to the mission remain at the Incident.
- 1.5.13 Provide employees to maintain all self-service bars. A minimum of one employee shall monitor and maintain the salad bar during the entire meal period.

- 1.5.14 Ensure that all marking and packaging requirements are met in accordance with Section D.
- 1.5.15 Ensure general cleanup that shall include, at a minimum, cleaning tables and chairs regularly; tightly binding and promptly moving trash from around the eating area and Contractor equipment to designated areas (within a reasonable distance for sanitation purposes) adjacent to the Mobile Food Service unit as designated by the FDUL, or FACL; and other similar tasks to ensure that the Mobile Food Service unit premises and eating areas are kept clean.
- 1.5.16 Ensure that all Contractor personnel receive initial and refresher harassment training and that they understand the Government policies.
- 1.5.17 Have copies of the contract and required forms with each Mobile Food Service unit.
- 1.5.18 All food shall be prepared and cooked inside enclosed systems, which include the kitchen unit(s) (as defined in 3.1.1.1a), except food may be cooked and served from outdoor barbecues listed on the schedule of Items. [Note: check with the IMT to see if there are any restrictions on using open pit grills] Tents and other equipment that do not contain parts that keep the food products protected from the open elements are not enclosed systems. All hot food, with the exception of beverages, shall be served from the kitchen unit(s), also.
- 1.5.19 Keep an accurate count of meals to ensure moving to the next price break is done at the correct time.

## **C.2 ORDERING, RELOCATING, REDUCING, RELEASING, REASSIGNING, AND CANCELING PROCEDURES**

### **2.1 Procedure for Placing Orders for a Mobile Food Service Unit**

The Government has contracts with several firms for Mobile Food Services. The Contractor's Designated Dispatch Point is the contractually approved physical location (within the specified mile radius of each Designated Dispatch Point) for ALL Contractor equipment to be kept within the defined availability dates.

The beginning/ending availability dates in Section B for each location are the Mandatory Availability Periods [MAP] during which Contractors are required to maintain the availability of all equipment (including optional equipment) in support of their primary units to perform mobile food services. The alternate unit (if applicable) is not required to maintain availability.

### 2.1.1 Ordering Protocol used during the Mandatory Availability Period (MAP):

Priority shall go to the closest reasonably available National Caterer located at their designated dispatch point [DDP]. For the purpose of this contract “reasonably available” is defined as the ability to establish operations (to include set up) at the incident within 36 hours of time of receipt of order.

If no National Mobile Food Service Contractor who is located at its’ DDP is reasonably available; the Government will give the dispatch to the next closest National Mobile Food Service Contractor. The National Mobile Food Service Contractors’ alternate units, and other contractor’s kitchens (CWNs) shall only be ordered after all National Mobile Food Contractor are ordered. National Mobile Food Service Contractors who are in an unavailable status shall receive no preference in receiving assignments. (Alternate units on the schedule, and CWNs will only be called if they are declared available for immediate dispatch to the National Coordination Center).

### 2.1.2 Ordering Protocol used when outside the MAP:

Outside the mandatory availability dates, priority consideration will be given to units physically located and available to perform services closest to the incident; provided that the unit can meet the incident’s needs and required time frames. The only two locations to be considered for dispatch outside of the mandatory availability dates are the Designated Dispatch Point or a Contractor’s Headquarters. Outside the availability dates, contractors have the option of remaining at their Designated Dispatch Point or returning to their Company’s Headquarters. Company’s Headquarters is defined as the company’s regular operating physical address (Block 15A on Standard Form 33). Contractors are responsible for notifying the CO and the National Coordination Center, at NIFC (in Boise Idaho) in writing, of availability status and locations outside the availability dates.

2.1.3 Alternate Kitchen Units: Alternate kitchen units on the schedule shall be collocated with assigned units at the Contractor’s DDP. The alternate units shall be ordered on a “call when needed” basis after all other National Catering Kitchens are ordered/dispatched - at the discretion of the Government. There is no guarantee of usage of alternate kitchen units. Alternate units provided by National Catering Contractors shall be allowed to complete all assignments, and may be used for separate support missions, or to augment operations of the primary kitchen units.

2.1.4 CWN: The Government reserves the right to hire additional mobile kitchens on a call when needed basis. These mobile kitchen units shall be referred to as a “CWN” unit, or contractor.

2.1.4.1 There is no guarantee of use of any CWN, or cooperator kitchen.

2.1.4.2 CWN Dispatch. CWNs shall be dispatched according to their availability and proximity to the fire, and shall not be used in lieu of reasonably available National Caterer's primary or alternate units.

2.1.4.3 Replacement of Other Kitchens. Conditions for replacement of other contract (CWN) or cooperator mobile kitchen units are as follows (1) when the numbers of people being fed at that incident is at 450 persons or greater per day, and (2) when containment is expected to be at least 72 hrs (3 days) away. The Logistics Chief, may delegate to the COTR or FDUL the responsibility of seeing that this change occurs without incident or break in continuity of service. When and if for any reason related to the tactical situation, impending weather, or other key factors the Logistics Chief, or IMT may advise against making this change. In this case the Contracting Officer reserves the right to delay making the change until conditions favor it.

Notwithstanding the above, the Contracting Officer reserves the right to order the replacement of any Contractor providing services under this contract, or any cooperator providing services on any federal fire (feeding above 150 persons) when a level of performance of poor or unsatisfactory is sustained beyond two consecutive dinner meals.

2.1.4.4 Exceptions. National Caterers alternate units ordered under this contract are not subject to the above replacement provision and shall be allowed to complete all assignments provided performance is acceptable. Cooperator kitchens will be given a 3-day work guarantee.

## 2.1.5 Ordering Office

All orders with the exception of Alaska orders, shall be placed by the National Interagency Coordination Center (NICC), National Interagency Fire Center (NIFC), regardless of the jurisdictional location of the Incident. For the Alaska contracts, all orders for Mobile Food Services shall be placed by the Alaska Interagency Coordination Center (AICC), regardless of the jurisdictional location of the incident. Orders for Fresh Food Boxes shall be placed by the designated Ordering Officers at the AFS Issuing Warehouse or the Department of Natural Resources, Division of Forestry in Fairbanks, Alaska.

## 2.16 Release and/or Reassignment

2.1.6.1 When a Contractor's unit has been released from an Incident, it may remain on site or in the nearest town up to twenty-four (24) hours in

available status for rest and relaxation (R & R). After this time, it must return to the unit's DDP or be reassigned, unless otherwise approved by the Contracting Officer. Priority consideration for assignment will be given to the unit closest to the incident that is physically located at its approved DDP over other available units in R&R status, or enroute; provided that the unit at its DDP can reasonably meet the date and time needed by the incident.

2.1.6.2 All reassignments of the Mobile Food Service units will be done by the NICC or AICC.

2.1.6.3 Reassigned En route

When a Contractor's unit is reassigned en route to an Incident, the Contractor is obligated to report to the reassigned Incident.

2.1.7 Need for Additional Mobile Food Service Unit(s) at an Incident

2.1.7.1 The National Caterer may voluntarily bring additional kitchen equipment to an Incident to support an existing assigned mobile kitchen unit to a specific camp provided that it meets all health and safety standards and other contract terms and conditions. No mileage or usage fees shall be paid. However, those Mobile Food Service units approved in Section B may not be voluntarily moved from a DDP without prior approval from NICC or AICC.

2.1.7.2 If an additional National Mobile Food Service unit is ordered for the same Incident camp site, the National Caterer currently servicing the Incident will be given the first opportunity to supply that unit (which may be either another primary, or an alternate unit on the schedule) provided it is reasonably available. This does not apply to CWN, or cooperator kitchens.

2.1.8 Information Required by NICC or AICC When Placing Orders

Persons ordering Mobile Food Services shall furnish the following information to NICC or AICC:

2.1.8.1 The Resource Order Number, Request Number, and name of Incident.

2.1.8.2 The exact location of designated site where the Contractor can meet a Government representative for escort or further instructions to the Incident.

2.1.8.3 The estimated number of persons to be fed for the first three (3) meals.

2.1.8.4 The name, title, and phone number of person to contact for further information.

2.1.8.5 The name and title of the person to contact at the Incident.

2.1.8.6 The Food Service Request.

2.1.9 Contractor Lead Time After an Order Has Been Placed by NICC or AICC.

The Contractor shall be allowed the following minimum lead times after an order has been placed by NICC or AICC for reporting to an incident and be ready to serve the first meal. [Actual times may vary, but Contractors shall commit to an actual serve time for the first meal with each order. The time established for serving the first meal will be agreed upon between the government and Contractor at the time of dispatch]:

2.1.9.1 Four (4) hours loading or mobilization time,

2.1.9.2 One (1) hour for each 35-mile distance (normally on paved road) from the Designated DDP to the designated site or escort location. When the Contractor agrees to a shorter delivery schedule at the time the order is placed by NICC or AICC, he/she is obligated to perform in accordance with the agreed upon schedule.

2.1.9.3 The time to travel from the designated reporting location (such as a Ranger Station, District Office, fork in the road, etc.) to the incident depending upon the road conditions,

2.1.9.4 Three to five (3-5) hours Mobile Food Service Unit set-up time after a mutually agreeable site at the incident has been established. This time is not in addition to the time given to establish operations per 2.1.1. The COR or a designated representative shall make the final decision on the location of the site if agreement can't be reached.

2.2 Procedure for Canceling or Releasing/Reassigning a Mobile Food Service Unit

A Mobile Food Service Unit may be canceled at any time prior to any meals being served or released at any time after serving has begun.

2.2.1 Canceling a Mobile Food Service Unit

Notice of cancellation will be provided to the Contractor by the NICC located at NIFC or AICC.

### 2.2.2 Releasing/Reassigning a Mobile Food Service Unit

Releases for Mobile Food Service Units shall go through established dispatch channels. The NICC or AICC shall be notified of the release through these channels. A Contractor shall contact the local Dispatch Center to confirm his/her status of release or reassignment. Releases shall normally be done on a first-in, last-out basis unless the incident needs dictate otherwise, or to do so would cause unnecessary equipment relocation.

### 2.3 Procedure and Times for Ordering Hot Meals and Sack Lunches and Hot or Cold Can Meals at the Incident

- 2.3.1 Orders for hot and special meals, sack lunches, hot and cold can meals, and the times to be served shall be placed by the COR or FDUL and documented in writing on Form 1276-A. Except for the initial Food Service Request, no other persons are authorized to place orders.

The National Caterer may at its option obtain assistance by subcontracting for sack lunches provided the price to the Government (of subcontracted lunches) (1) does not exceed 15% of the National Caterers cost (purchase price), and (2) does not exceed the schedule price.

The Government reserves the right to issue MRE's for any meal when it is otherwise not feasible to serve catered meals.

- 2.3.2 The Contractor shall be notified of the anticipated number of hot meals, and hot and cold can meals, at least six (6) hours before the time to be served or delivered. (Four hours for frozen sandwiches/frozen entrees in sack lunches).

**Whenever possible the Government will notify the Contractor of the anticipated number of sack lunches by 1500 hrs the day before issue.**

- 2.3.3 It is imperative that hot meals, sack lunches, and hot and cold can meals be served or delivered at the times ordered because of the emergency nature of firefighting. Failure on the part of the Contractor to meet the meal or sack lunch schedule may result in a reduction in the contract meal prices, suspension and/or termination of services.
- 2.3.4 The contractor shall be notified of the anticipated number of Fresh Food Boxes by receipt of a Resource Order.

## 2.4 Procedure for Ordering Supplemental Foods and Beverages and Fresh Food Boxes

- 2.4.1 Optional Supplemental Foods and Beverages may be ordered by the COR or FDUL subject to mutual agreement of the Contractor. Orders for Supplemental Foods and Beverages must be approved in writing in advance, inventoried upon delivery, and accepted by the COR or FDUL. See G.3 for price information.
- 2.4.2 Fresh Food Boxes listed in Section B, as described in Section J, Attachment J.9, Fresh Food Boxes, may be ordered using Block 30 on Form 1276-B, Daily Meal Order/Invoice Continuation Sheet. The government will give the contractor a minimum 12 hour lead time if possible.

## 2.5 Procedure for Canceling and Reducing Hot Meal Orders

Any cancellation or reduction in hot meals must be made five (5) hours in advance of serving time.

## 2.6 Procedure for Canceling and Reducing Sack Lunch Orders

- 2.6.1 Any cancellation or reduction in sack lunches must be made as soon as practical after an order has been placed.
- 2.6.2 Once an order for sack lunches has been placed, the Government shall purchase the number of sack lunches completed when a cancellation or reduction occurs.
- 2.6.3 The Contractor may be required to refrigerate sack lunches ordered until the originally specified delivery time.
- 2.6.4 In the event that the Contractor proposes to furnish sack lunches using frozen items, any sack lunches that could be utilized at a later date shall not be purchased and will remain the property of the Contractor.

## 2.7 Relocation Fee

- 2.7.1 The Relocation Fee (in addition to mileage) is paid when the government in the following cases moves the unit:

- 2.7.1.1 Within the same camp. After a Mobile Food Service Unit is on order and has arrived and completed the initial set up at the incident or fire camp, the Government may have a need to relocate the Mobile Food Service Unit to another location within the same fire camp, or to a new, or different camp [in support of that same incident], and/or:
- 2.7.1.2 Within the same fire complex. When the original incident or fire is or becomes incorporated into a complex of fires or incidents and relocating

the Mobile Food Service Unit becomes necessary in support of that complex of incidents.

2.7.1.3 Reduction in force, but not demobilized. The relocation fee is paid when fire camps in a complex are collapsed and Contractors are relocated within that complex. However, the fee is not paid if they are demobilized.

## 2.8 Procedure for Ordering or Canceling and Releasing Optional Potable Water Vehicles, and Refrigeration Storage Units

### 2.8.1 Ordering

2.8.1.1 The Government may have the need to order optional potable water vehicles, or refrigeration storage units, offered in Section B. If so, the same procedure will be followed as that used when ordering a Mobile Food Service Unit through NICC.

2.8.1.2 If the Contractor voluntarily brings this optional equipment to an incident with the Mobile Food service Unit and the Government has a need at that time for one or more of the units, the Government may exercise the option to order these units.

### 2.8.2 Canceling and Releasing

Potable water vehicles, and refrigeration storage units may be canceled at any time prior to reaching an incident or released at any time after service has begun.

## **C.3 EQUIPMENT REQUIREMENTS**

### 3.1 Mobile Food Service Unit

A Mobile Food Service Unit meeting all standards cited in C.1.5.10 shall consist of a combination of kitchen units where the main cooking is done and all peripheral pieces of equipment and trailers necessary to support the kitchen unit (such as dry good trailers, refrigeration units, hand washing units, sleep trailers, etc.). Each Mobile Food Service Unit shall be capable of feeding 1,200 persons at the minimum rate of 350 persons per hour. Listed below are the minimum equipment requirements for a Mobile Food Service Unit.

#### 3.1.1 Kitchen Unit (Including All Peripheral Equipment)

##### 3.1.1.1 General

- a. The kitchen unit(s) shall be fully enclosed except when serving at the serving window (service opening shall not be larger than what is

necessary to accommodate efficient serving). All doors and major openings shall be screened using 16 mesh to the inch or greater screens, properly designed and installed air curtains, or other effective means in accordance with the current FDA Food Code issued by the U.S. Department of Health and Human Services, U.S. Public Health Service, Food and Drug Administration.

All equipment shall be sealed to the floor to prevent moisture from getting under the equipment or be raised at least 6" off the floor by means of an easily cleanable metal leg(s) and foot (feet).

- b. Equipment, including the interior of cabinet units or compartments, shall be constructed so as to have smooth, easily accessible, and easily cleanable surfaces. Equipment surfaces shall be free from channels, crevices, flanges, ledges, sharp or jagged edges, and other cleaning obstructions.
- c. Unfinished wooden surfaces are not permitted.
- d. Food contact surfaces shall be constructed of metal, high-pressure laminated plastics, wooden cutting boards, or laminated hardwood that are in compliance with the current FDA Food Code issued by the U.S. Department of Health and Human Services, U.S. Public Health Service, Food and Drug Administration. These surfaces must be kept free of cracks, cuts, and other obstructions that would interfere with proper cleaning. (Wooden boards will be washed with hot, soapy water after each use. Plastic boards will be cleaned with a solution of 2 tsp bleach per 1 quart of water).
- e. All pipes, fittings, or hoses shall comply with the appropriate codes. All equipment shall preserve the potable water quality throughout the kitchen unit and peripheral equipment where water is stored and used. No galvanized pipe, fittings, or fixtures are allowed in the food zone, or food splash zone per NSF standards. Space around pipes, conduits, or hoses that extend through cabinets, floors, or outer walls shall be sealed. The seal shall be smooth and easily cleanable.
- f. Light bulbs, tubes, etc., shall be covered with completely enclosed plastic safety shields, approved shatterproof type bulbs, or the equivalent. Light fixtures shall be installed so as to not constitute a hazard to personnel or food materials. All electrical receptacles not dedicated will be ground fault protected.
- g. All food shall be prepared inside the kitchen unit(s) (as defined in 3.1.1.1 a) except for food prepared on approved outside barbecues, See

C. 5.3.1, re: coffee). All hot food, with the exception of beverages, shall be served from the kitchen unit(s) also.

#### 3.1.1.2 Steam Table (Electric or Gas)

Steam tables shall be capable of holding at least 4 full sized hotel pans (12" x 20"). The unit shall be able to maintain hot food at a minimum of 140° degrees F. The unit shall be used for serving only (not food preparation or reheating foods).

#### 3.1.1.3 One (1) Three-Compartment Metal Sink

The sink shall be located in a manner that prevents the materials being washed from being exposed to outside elements (dirt, flies, etc.)

- a. The sink shall be equipped with continuous gravity flow or pressurized hot (120° degrees F.) and cold running water.
- b. The minimum dimensions of each compartment shall be 18" wide x 20" long x 12" deep (inside dimensions) or equivalent volume. The sink dimensions must accommodate the cooking pans being utilized.
- c. The sink shall be equipped with a mixing faucet capable of servicing any sink compartment.
- d. The sink shall have smooth sanitary drain boards or equivalent drying area shall be available.

#### 3.1.1.4 Hand Washing Facilities

- a. For Kitchen Employees. Hand washing facilities shall be provided within and in close proximity to food preparation area(s) to allow Contractor's employees to wash their hands including the following areas at a minimum:
  - (1) Inside the main kitchen area, and
  - (2) Inside all food preparation areas at separate locations.
- b. For Kitchen Employees. The kitchen unit shall have either hot, and cold water with mixing faucet or warm running water (101° degrees F) and be provided with paper towels and liquid soap that is antibacterial and phosphate-free.
- c. For Firefighters. Each individual mobile hand washing station on the schedule shall have, at a minimum, the following:

1. One operator to maintain, and service the operation;
2. At least four sinks (wash basins) per unit;
3. Have 400-gallons gray, and 400-gallons potable water holding capacity,
4. Provide either hot and cold water with mixing faucets, or warm running water at (101° degrees F.).
5. The Contractor shall provide paper towels and phosphate-free, liquid soap for every two sinks.
6. Wash basins (sinks) that have the ability to hold water with built in or attached chain linked stoppers.
7. A mirror for each sink, or one solid mirror which provides viewing at each sink. (Optional)
8. Wash basins spaced no closer than 24 inch on center.
9. Adequate self-contained outside lighting for use of the hand washing station in darkness and a minimum of 4 electrical outlets (120V). (Outlets and lighting are optional)
10. Provisions to prevent incident personnel from standing in water puddles or mud on the ground around the sinks.

The Contractor is responsible for clean up, and sanitization of the area. The Government shall provide potable water and is responsible for the removal of gray water.

#### 3.1.1.5 Ventilation Equipment

- a. An electrically powered exhaust hood ventilation system shall be provided over all cooking equipment to adequately remove cooking odors, smoke, steam, grease, and vapors.
- b. Grease filters (or other means of grease extraction) shall:
  - (1) Be of steel construction (or other approved material), and
  - (2) Be readily accessible for cleaning.
- c. The ventilation equipment shall provide a reasonable condition of comfort to the employees.

### 3.1.1.6 Waste Receptacles

Waste receptacles shall be readily accessible. They shall be constructed so as to be smooth, nonabsorbent, and easily cleanable.

### 3.1.1.7 Storage

There shall be separate enclosed storage completely away from food storage and food preparation areas for cleaning supplies, clothing, and insecticides.

### 3.1.1.8 Sneeze Guards

Sneeze guards, to effectively shield food, shall be provided so as to intercept the direct line between the average customer's mouth and the food being displayed.

### 3.1.1.9 Gray Water Storage

A minimum storage capacity of at least 500 gallons of gray water storage shall be provided. The storage container(s) shall have the size and description stenciled on the container in letters no less than 4 inches high (for example: "500 GAL - GRAY WATER").

## 3.1.2 Refrigeration Storage Unit(s)

3.1.2.1 Food in refrigeration storage units shall be stored in accordance with the current National Restaurant Association (NRA) Standards and FDA Food Code issued by the U.S. Department of Health and Human services; U.S. Public Health Service, Food and Drug Administration, which is a minimum of 6 inches off the floor or on easily movable dollies or racks (4-inch pallets are permissible). Placing food that is not in waterproof containers, directly on permanently installed corrugated floors in refrigeration storage units, does not comply with these standards.

3.1.2.2 A minimum of 1,200 cubic feet of refrigeration storage space, capable of maintaining stored food at a temperature of 41° degrees F. or lower, and 512 cubic feet of freezer storage space capable of maintaining frozen food at 0° degrees F. are required.

3.1.2.3 Refrigeration and freezer storage units shall each be equipped with a "min/max," continuous graphing, or equivalent thermometer placed no further than 8 feet from the entrance being used. The Contractor is responsible for recording the minimum and maximum temperatures inside refrigerator, in a logbook, at a minimum of three times per day at some time between 6:00 a.m. and 11:00 p.m. The logbook shall be made

accessible to the Government and Health Authorities at all times. Refrigeration and freezer storage units containing temperature indicators attached to the outside of the unit must clearly provide a temperature reading of the inside of the unit no further than 8 feet from the entrance.

### 3.1.3 Potable Water Storage

Equipment necessary to store a minimum of 200 gallons of potable water is required (kitchen use only). If bladder bags are used, each bag shall have the size and description stenciled on bag in letters no less than 4 inches high (for example: "200 GAL - POTABLE WATER").

### 3.2 Optional Potable Water Vehicle(s)

Optional Potable Water vehicles shall at a minimum:

- 3.2.1 Have a minimum capacity of 1,000 gallons.
- 3.2.2 Comply as a minimum with the Potable Water Standards in Section J, and also with any additional Department of Transportation and Water Quality Authority requirements of the State in which the vehicle is licensed and based and must be capable of traversing maintained forest roads.
- 3.2.3 Be equipped with a minimum of ten (10) outside spigots/valves for filling canteens, cubitainers, etc.

### 3.3 Optional Refrigeration Storage Unit(s)

- 3.3.1 Any optional refrigeration storage unit(s) in Section B must meet, as a minimum, 800 cubic feet of storage space, and the same standards found in C 3.1.2.

### 3.4 Hand Washing Station(s)

[See C.3.1.1.4]

### 3.5 Equipment Maintenance

The Contractor is responsible for providing equipment fully operational, which includes all fuel, oil, preventive maintenance, and repair. When the equipment is required to be located at a site that is remote from the camp in which the kitchen is located, the Government may provide the servicing of fuel, oil, and preventive maintenance as approved by the COR or the FDUL. The Contractor shall provide to the Government a list of the preventive maintenance requirements. The cost of fuel, oil, supplies, and maintenance shall be deducted from the Contractor's invoices.

### 3.6 Additional Safety Equipment

All equipment is required to meet current Federal, State, and local laws or regulations, the NEC, the UPC, Federal and State potable water codes, OSHA Standards, and other contractual requirements. Any steps or platforms shall have solid handrails, not chain link, in addition to other current OSHA standards for handrails and stairs (See 29 CFR 1910.23-1910.24). All stationary equipment shall be supplied with oil spill prevention pads or containment units, under the fuel tank, engine and any other petroleum container, except miscellaneous "safety cans" under 10 gallons. Stationary equipment is defined as that remaining in one position for 24 hours or more, or that is parked in the same location for over 24 hours.

## **C.4 SAFETY AND HEALTH PLAN**

The Contractor shall submit a written Safety and Health Plan to the Contracting Officer within 60 days of contract award.

## **C.5 MEAL REQUIREMENTS**

### 5.1 General

- 5.1.1 The Contractor shall provide tasty, well balanced, hot and special meals, sack lunches, hot and cold can meals. The Seller owns goods, and pays all costs for delivery to the point of destination. Destination is normally the Caterer's area of operations in fire-camp. Contractors may elect to consolidate drinks and drink condiments, in a single location (service bar). Contractors may also elect to consolidate desserts in a single location (dessert bar) and/or breakfast and dinner condiments in a single location (condiment bar). All self-service bars shall be monitored and maintained. The Contractor shall have at least one employee trained in safe food handling procedures who is assigned to monitor and maintain the salad bar for the duration of the dinner meal period. An adequate number of tongs and utensils shall be provided. The Contractor's personnel shall serve all hot meals except the salad bar, service bar, condiment bar, and dessert bar accompanying those hot meals. The Contractor shall have the capability to feed personnel when requested by the COR or FDUL at times other than those established for regular meals. The intent is to provide meals on an "as requested" basis, but does not require the kitchen to be open continuously 24 hours per day.
- 5.1.2 Minimum quantities, variety (see 5.4, Menu Variety), and quality standards for standard menu meals are specified. The intent is for the Contractor to provide high quality meals while providing for variety. Additionally, provisions must be made for special meals to accommodate personnel needs, which vary from the standard menu. Special meals shall have the same quality, food value, and equivalent quantity as the standard menu meals. The COR or FDUL is responsible for notifying the Contractor of the number of standard and special meals required and the issuing procedure for special meals.

- 5.1.3 Weekly menus shall be submitted by the Contractor and approved in advance by the COR or FDUL. The menu forms in Section J shall be used and the COR or FDUL shall insure that the variety and content proposed is in accordance with the contract specifications. The daily menus with portion sizes shall be posted at the dining area.
- 5.1.4 Second helpings at breakfast shall not be considered an additional meal. Second helpings at the dinner meal will not be considered an additional meal unless a meat helping is served.

## 5.2 Standard Menu Requirements

Standard menu items and minimum quantities to be available per person are listed below for each type of meal; i.e., hot breakfasts, sack lunches, hot dinners, hot and cold can meals, and box breakfasts. The food shall meet or exceed FDA quality standards cited in C 5.7.

### 5.2.1 Hot Breakfast

5.2.1.1 Eggs - 2 fresh eggs (3 when scrambled) or 6 oz. of liquid eggs.

5.2.1.2 Meat - 4 oz. (raw uncooked weight).

5.2.1.3 Bread or Hot cakes or French Toast or Waffles - or equivalent starch (equal to 3 (1 to 1 ½ oz.) slices of bread).

5.2.1.4 Potatoes - 6 oz. or equivalent starch (see 5.4.7 page 51)

5.2.1.5 Milk - 1 pint.

5.2.1.6 Fresh Fruit (no apples or oranges) or Canned Fruit or Chilled Juice - 5 ½ oz.

### 5.2.2 Hot Can Breakfast

Hot can breakfasts are to be the same quality, food value, and equivalent quantity as the hot breakfasts served in camp. Shell eggs shall not be used in hot can breakfasts. These meals shall be packed using Government furnished Combination Hot Food/Drink Containers for hot food and appropriate containers according to COR or FDUL instructions for cold food and delivered to the Government at the incident base camp. Any hot food items shall be packed in Government furnished Combination Hot Food/Drink Containers; the use of other containers for hot food is not allowed.

### 5.2.3 Cold Can Breakfasts

Cold Can Breakfasts shall be packaged using Government furnished Combination Hot Food/Drink Containers or appropriate containers according to COR and FDUL instructions and delivered to the Government at the incident camp. A cold can breakfast shall consist of cold breakfast food and shall contain the following items at a minimum:

5.2.3.1 Cereal - 2 individual serving boxes, 3/4 oz. each,

5.2.3.2 Breakfast Item – One or more items with a combined minimum of 4 oz. of protein,

5.2.3.3 Milk - 1 pint,

5.2.3.4 Muffin(s) or equivalent (equal to 3 (1 to 1 ½ oz.) slices of bread),

5.2.3.5 Fresh (no apples or oranges) or Canned Fruit - 5 ½ oz. For variety 2 oz. of dried apricots, cherries, dates, mango, pineapple, pears, banana chips, peaches, prunes, raisins, or other dried fruit may be substituted (not used on a daily basis), and

5.2.3.6 Juice - 5 ½ oz. (Minimum)

5.2.4 Additional Items for Hot Breakfasts and Hot and Cold Can Breakfasts - In addition to the above, the items listed below, individually packaged, shall be made available for the hot breakfast meals:

Butter or margarine, instant hot cereal, jelly, or jam, peanut butter, salsa, salt, pepper, sugar, cream (or cream substitute), coffee, tea, and hot chocolate.

Coffee for hot breakfast meals shall be made available on the twenty-four-hour service bar. Coffee for hot and cold can breakfasts shall be made available as approved by the FDUL or COR.

### 5.2.5 Sack Lunch

Regular and vegetarian sack lunches shall be provided as ordered by the COR or FDUL. Vegetarian sack lunches shall at a minimum be prepared for the Lacto-Ovo vegetarian classification level, and shall consist of the same quantities and items as regular sack lunches with the exception that no meat, fish, or poultry shall be included. Non-meat protein substitutes shall be used in vegetarian sack lunches in lieu of meat, fish, or poultry.

A light sack lunch in both regular and vegetarian lunches shall be provided upon request. The contents of a light lunch shall mirror a regular lunch with the single

exception that only one entrée shall be included.- The second entrée may be provided in place of the first entrée with FDUL approval.

Sack lunches shall consist of the following items at a minimum:

5.2.5.1 Entree 1 - One Meat Sandwich (or Sandwich with Non-meat Substitute for Vegetarian)

- (a) The meat sandwich shall be wrapped in plastic wrap or plastic bags.
- (b) The meat sandwich shall contain two 1 to 1 ½ oz. slices of bread.
- (c) The meat sandwich shall contain a minimum of 3 ½ oz. sliced whole muscle meat or a combination of sliced whole muscle meat and cheese. No ground meat, such as meatloaf or ground beef patties, is allowed. Vegetarian sandwiches made with non-meat substitutes may include pre-prepared soy products.
- (d) Condiments shall be individual packets and not put directly on the bread.
- (e) Frozen sandwiches may only be used during the first lunch period. Thereafter, FDUL approval must be obtained. Individually packaged vacuum-sealed sandwich meat shall not be used in lunches.

5.2.5.2 Entree 2 -Variety Item

Contractors may choose a variety of items for the second entree. However, the second Entree shall contain a minimum of starch (2-3 oz.) plus a minimum protein of (3 ½ oz.) in the quantity equal to Entree 1. All hand-made second entree items, such as "wraps" or pocket sandwiches, shall be wrapped in plastic wrap or plastic bags (like the meat sandwich in Entree 1).

NOTE: The COR or FDUL may approve the following: For variety on an occasional basis, one super-sized hoagie or submarine (salami or bologna may be used) having a minimum combination of meat and/or cheese weighing 7 ounces used in place of Entree 1 and 2 or two sandwiches as defined for Entree 1 may be used. (Non-meat substitutes shall replace the meat in a vegetarian hoagie or submarine sandwich.)

- 5.2.5.3 Fruit - The fruit shall be one apple (minimum size 100 count) or one sweet orange (maximum size count of 88), or other fresh fruit of comparable size. For variety 2 oz. of pre-wrapped dried apricots, cherries, dates, mango, pineapple, pears, banana chips, peaches, prunes, raisins or other dried fruit should be substituted for fresh fruit a minimum of once every 3 days but not on a daily basis.

5.2.5.4 Factory-wrapped Cookies - Weight is 1.5 ounces or greater. May include cookie(s), brownie(s), or granola, (or similar) bar(s). For variety, a different product should be used every other day.

5.2.5.5 Fruit Juice - Two individual canned (no glass) 100% pasteurized fruit juices with "pop-top" cans (minimum total of 11 oz.) or non-crushable paper-type containers.

5.2.5.6 Factory-wrapped Snack – Snacks shall consist of one or a combination of the following: a minimum of 1.65 ounces of factory-wrapped candy bar(s) or bagged candy and/or trail mix, fresh vegetables, pretzels, jerky, shelled nuts, or dried/cured meats and cheeses. Any meat product shall be fully cooked, or cured – commercially available and factory wrapped/pre-packaged. Meats shall not be canned. Factory packaged meats such as dried meats, sausage, pepperoni, jerky, etc., are acceptable. Processed cheese and cheese food products are allowed for this item only. The Government retains its full right to reject any product offered under this paragraph if the quality of a product is felt to be below retail standards. For variety, a different product should be used every other day.

Exception: Fresh vegetables may be packaged on site for use at that incident.

5.2.5.7 Condiments – A minimum of four individual factory-wrapped packets of condiments appropriate for the entrees being served.

5.2.5.8 Paper napkins and moistened towelettes: Two each.

5.2.5.9 Chewing Gum or Mint - One stick chewing gum or plastic wrapped hard mint.

## 5.2.6 Hot and Hot Can Dinners

### 5.2.6.1 Hot Dinners

Hot dinners shall be prepared and served at the incident. Hot dinner menus shall include the items and minimum quantities identified below. Contractors may elect to serve an entree such as lasagna or casseroles. However, these entrees must have a meat side dish that ensures that the total minimum meat quantity standard cited below is attained. Dinners shall consist of the following standard menu requirements:

#### (a) Whole/Full Muscle Meat (Raw Uncooked Weight\*)

Steak -10 oz. (boneless) or 14 oz. (bone-in), or

Beef - 10 oz. (boneless) or 14 oz. (bone-in), or

Beef and Pork Ribs - 10 oz. (boneless) or 18 oz. (bone-in), or

Pork - 10 oz. (boneless) or 12 oz. (bone-in), or  
Lamb - 10 oz. (boneless) or 12 oz. (bone-in), or  
Poultry - 8 oz. (boneless) or 16 oz. (bone-in), or  
Ham - 8 oz. (boneless) or 10 oz. (bone-in), or  
Fish - 8 oz.

NOTE: Any meat types other than those listed above must be approved by the Government, meet the dinner quality standards cited in C.5.7. and be of equivalent quantities as shown above.

(\* ) The actual weight of any specific cut of meat shown above may vary in accordance with specifications covered under the USDA Institutional Meat Purchase Guide (IMPS).

(b) Non-Meat Protein Dish

4 oz. of a non-meat substitute (protein), such as BBQ beans, vegetable patty, vegetarian hot dog, tofu, beans, soybean products, eggs, or equivalent must be posted on the menu board and available for whomever requests it.

(c) Vegetables - 4 oz.

(d) Potatoes - 6 oz. or equivalent starch.

(e) Bread - Two 1 to 1 ½ oz. slices or equivalent starch.

(f) Milk - 1 pint.

(g) Dessert - 4 oz.

(h) Self-Service Salad Bar - A self-service salad bar shall contain at a minimum:

Five salad toppings, 2 prepared salads, tossed green salad with three types of leafy vegetables (such as green/purple cabbage, romaine or red leaf lettuce), one fruit or fruit salad and three types of salad dressings (regular and/or low/non-fat) (see Menu Variety, C 5.4).

If meat is an ingredient of a pre-prepared tray line, the meat portions per meal must meet the minimum meat quantity standard defined in C.5.2.6.1(a). An additional meat or non-meat protein dish may be necessary to attain the total minimum meat quantity standards.

5.2.6.2 Hot Can Dinners - Hot can dinners shall be the same quality, food value, and equivalent quantity as the hot dinner meal served in camp with the exception of the salad bar. These dinners shall be packaged using Government furnished Combination Hot Food/Drink containers for hot food, and appropriate containers according to COR or FDUL instructions for cold food, and delivered to the Government at the incident base camp.

Any hot food items shall be packed in Government furnished Combination Hot Food/Drink Containers; the use of other containers for hot food is not allowed. For hot can dinners, in lieu of the salad bar, an individual prepared and/or tossed salad shall be included with each hot can meal. The salad shall be individually wrapped (may use Ziploc<sup>®</sup> or similar plastic bags). Tossed salads shall include an individual packet of salad dressing. Tossed salads shall contain the following items at a minimum:

Tossed Salad - 4 oz. of three types of leafy vegetables such as iceberg lettuce, green/purple cabbage, purple cabbage, and two toppings such as carrots, green peppers, cucumbers, celery, etc.

5.2.6.3 Additional Items for Hot and Hot Can Dinners - In addition to the above, the items listed below, individually packaged (or in appropriate dispensers/containers) shall be made available. These items shall not be placed in large open containers with ladles, with the exception of the salsa and hot peppers:

Butter or margarine, peanut butter, jam or jelly, salsa, mustard, catsup, steak sauce, salt, pepper, sugar and cream (or substitutes), hot peppers, and cold drinks.

Coffee for the hot can dinners shall be made available (Concentrate may be served on a case-by-case basis) as approved by the FDUL or COR.

5.2.7 Fresh Food Boxes – See requirements for Fresh Food Boxes in Section J, Attachment J.9, Fresh Food Boxes.

### 5.3 Twenty-Four Hour Service Bar

The following items will be available in a service bar 24 hours per day at the Incident dining area with the exception of cold cereal and milk, which shall be available between 4:00 a.m. and 12:00 noon. These items are considered incidental and are provided at no cost unless otherwise so stated.

5.3.1 Hot Regular Coffee (with both regular and decaffeinated).

- a. 24-Hour. A high quality ground or liquid concentrate shall be available. If concentrate is used, availability during hot meals is optional. Coffee is available at a per gallon charge for other than individual serving cup/mug 12-16 oz servings. FDUL may purchase coffee in quantity (by the gallon) for firefighters, and overhead to fill thermoses.
- b. Hot Meals. Fresh brewed coffee shall be made available from high quality (ground) beans; Columbian or better. Coffee made from beans must be either cooked inside an enclosed structure, or in an enclosed system, that does not lend itself (by nature of its design) to any significant amount of contamination from dirt, or insects. If coffee is brewed outside, it must be in a sided tent, in an enclosed system. Enclosed for the purposes of this specification shall mean enclosed during brewing, there may be a removable lid to add water. It is not our intent to use this service to fill individual thermoses. Coffee is available at a per gallon charge for other than individual serving cup/mug 8-12 oz. servings. See Item 12, in the schedule. FDUL should monitor individual filling of thermoses and may stop it if the burden becomes unmanageable.

5.3.2 Hot Water.

5.3.3 Hot Chocolate.

5.3.4 Tea Bags (caffeinated and decaffeinated).

5.3.5 Iced Tea (caffeinated and decaffeinated). Flavored tea may be served in addition to regular tea at the Contractor's option.

5.3.6 Cold Cereal.

5.3.7 Milk.

5.4 Menu Variety

This is a Performance Based Contract. The National Mobile Food Service Contractor shall have maximum input into the Weekly Menus (see Section J). If the proposed menu meets contract specifications in content and variety, it will normally be approved by the COR or the FDUL. Menus shall be submitted as far in advance as may allow for supplier lead times, and time for the FDUL to review, comment and give concurrence. Menu items shall provide variety on a daily basis as to the types of meat and breads used in sandwiches, other sack lunch entrees, juices, and other meal items served. **A minimum of two dinners having whole muscle beef shall be served per week. A maximum of two ham sandwiches may be served in lunches per week.**

Menus may include a wide variety of recipes. The following are examples of variety in meats or cuts of meats, recipes, and products.

Meals may be presented (returned) by the firefighter to the kitchen for replacement at no cost to the government.

#### 5.4.1 Meat

##### (a) Beef

- (1) Steaks - rib, loin, New York, sirloin, cubed, filet, and pepper steak. A two inch (max) lip may be served provided IMPS trim requirements are met (no excessive fat).
- (2) Roast – Rib roast/ (and sliced roast) choice or better.
- (3) Short Ribs - baked, broiled, and barbecued.
- (4) Ground Beef - lasagna, meat loaf, meatballs in spaghetti sauce, and ground beef patties.

##### (b) Pork

- (1) Chops - loin cut, spare-ribs, country style ribs, or barbecued.
- (2) Roast – sliced, and tenderloin.
- (3) Ham - sliced.

##### (c) Lamb

- (1) Chops - grilled and barbecued.
- (2) Roast - sliced.

(d) Poultry - sliced, whole pieces or parts (such as breast, thigh, or leg), stew meat, strips, and baked or grilled Cornish game hens.

(e) Fish - grilled or baked fillets or steaks.

(f) Processed Meat Items - pastrami, Polish/Italian sausage, and corned beef.

(g) Breakfast Meat - ham, bacon, sausage, steak, and pork chops.

- 5.4.2 Eggs - Fried, hard-boiled, poached, omelets, or scrambled.
- 5.4.3 Bread and Equivalent Starches - wheat, white, 7-grain, rye, oatmeal, pumpernickel, French, garlic, biscuits, muffins, rolls, croissants, bagels, cornbread, donuts, sourdough, tortilla, and pita pocket.
- 5.4.4 Dry Cereal - Varieties of flaked, toasted, or baked cold cereals and granola.
- 5.4.5 Hot Cereal - Cream of Wheat, oatmeal, and grits etc.
- 5.4.6 Vegetables - broccoli, cauliflower, asparagus, corn, peas, green beans, mixed vegetables, etc.
- 5.4.7 Potatoes and Equivalent Starches - baked, mashed, fried, boiled, scalloped, rice, stuffing, pasta, beans, sweet potatoes, grits, or yams.
- 5.4.8 Juice - orange, tomato, grape, V8<sup>®</sup> type, apple, grapefruit, cranberry, or pineapple.
- 5.4.9 Sandwich Meat and/or Cheese - ham, corned beef, roast beef, poultry (regular or smoked), pork, beef pastrami, cheddar, Swiss, or smoked cheese.
- 5.4.10 Salad Bar
- (a) Salad Toppings – kidney beans, garbanzo beans, or pinto beans, carrots, mushrooms, celery, cauliflower, green/red bell peppers, broccoli, cheese, beets, olives, peas, tomatoes, eggs, cucumbers, pickles, or other fresh pickled, or marinated vegetables.
  - (b) Prepared Salads - macaroni, carrot and raisin, potato, pea, flavored gelatin (ie, Jello<sup>®</sup>), cottage cheese, coleslaw, fruit, rice, or pasta salads.
  - (c) Tossed Salad Greens - romaine, endive, green or red leaf, iceberg, butter, or cabbage.
  - (d) Fruit - melons, peaches, grapes, bananas, strawberries, pears, applesauce, or seasonal fruit.
  - (e) Salad Dressings - regular and low/non-fat French, ranch, Italian, vinaigrette, thousand island, blue cheese, etc.
  - (f) Salad Condiments - croutons, wheat nuts, sunflower seeds, crackers and taco chips, carrot and celery sticks, bread sticks, olives, hot peppers, salsa, pudding, etc.
- 5.4.11 Fruit - Sweet oranges, tangerines, apples, bananas, grapes, pears, peaches, plums, nectarines, grapefruit, or melons.

5.4.12 Dessert - cakes, cookies, pies, cobblers, puddings, pastries, or ice cream.

5.4.13 Oils - solids and liquids.

5.4.14 Non-Meat Protein - barbecue beans, baked beans, vegetable patty, vegetarian hot dog, tofu, beans, soybean products, quiche, deviled or hard boiled eggs, non-meat bean burritos, peanut butter, cheese, tempeh, quinoa, hummus, or equivalent dishes made with a high content of non-meat protein.

5.4.15 Tea - black, herbal, green, and spiced.

## 5.5 Cooking Requirements

The Contractor shall cook all foods in accordance with the current FDA Food Code issued by the U.S. Department of Health and Human Services, U.S. Public Health Service, Food and Drug Administration as specified below:

5.5.1 Ground beef will be cooked well done to the internal temperature found in the current FDA Food Code.

5.5.2 Roast beef for sandwiches shall be well done. Other beef may be medium rare to well done.

5.5.3 Pork shall be cooked well done in accordance with the requirements of the current FDA Food Code.

5.5.4 Fresh Eggs – Cooked as required by the current FDA Food Code except boiled eggs must be well done.

## 5.6 Serving Container Requirements

5.6.1 Milk - Shall be available in individual cartons, approved milk dispensers, or must be served from cartons or jugs.

5.6.2 Juice - Shall be available in either individual “pop-top” cans non-crushable paper/foil-type containers, approved dispensers, or must be served from cartons or jugs.

5.6.3 Desserts - Shall be either served at the serving line, or in individually wrapped dishes, or covered for protection from contamination if served at a dessert bar.

5.6.4 Salad Dressing and Condiments - Shall be available in individual packets, approved dispensers, or original bottles with the exception of salsa and hot peppers.

5.6.5 Bread - Shall either be served at the serving window or at the salad bar with tongs required for serving.

- 5.6.6 Cold Cereal - Cold cereal shall be available in individual boxes or in approved bulk dispensers.

## 5.7 Quality Standards

USDA Institutional Meat Purchase Specifications (IMPS) are specified for some items below to clarify required quality standards. Copies of IMPS can be obtained from the USDA, AMS, Livestock and Seed Division, Standardization and Review Branch, Rm. 2628 South Building, PO Box 96456, Washington DC 20090-6456 or online at, [<http://www.ams.usda.gov/lsg/stand/imps.htm>] The following minimum quality standards and meal periods for serving (in addition to any applicable IMPS) shall be met:

### 5.7.1 Meat, Poultry, and Fish

#### 5.7.1.1 Breakfasts and Dinners and Fresh Food Boxes

- 5.7.1.1.1 Beef - Fresh or fresh frozen whole/full muscle USDA inspected, USDA Choice with ¼ inch trim, (lower grades of beef, including "no roll/select", are not acceptable), meeting IMPS Series 100. Beef shall have no more than 18% pump in all USDA choice pre-cooked and/or further processed beef items. Sausage products shall meet IMPS 800 series.

The term "whole muscle" in this section shall mean whole muscle or sliced from whole muscle. All beef (with the exception of ground beef) shall be USDA Choice (or Prime), "A" maturity, and no commercial grade meat, Brahma, Holstein, or bone in beef steaks shall be served. Beef ribs with bones are acceptable. No soy additives shall be included in meat products. Soy otherwise is allowable as a non-meat protein.

- 5.7.1.1.2 Ground Beef - USDA inspected ground beef, or ground beef patties meeting USDA ingredient and labeling requirements, not to exceed 20% fat, meeting IMPS 100, item number 136. Need not be USDA Choice.

#### 5.7.1.2 Breakfasts, Sack Lunches, Dinners, and Fresh Food Boxes

- 5.7.1.2.1 Pork - USDA inspected, USDA Grades 1-4. Whole/full muscle pork items, whole/full muscle cured ham and natural juices or cured ham with water added not to exceed 15% pump (ham and water product, ham with water and isolated soy protein added, and turkey-ham is not allowed) meeting IMPS Series 400 and 500. Bacon, smoked, skinless, meeting IMPS 500 series. Sausage products shall meet IMPS 800 series.

### 5.7.1.3 Sack Lunches

5.7.1.3.1 Beef - USDA inspected whole/full muscle, flats, top and bottom rounds, and eye of the round only (no shoulder cuts allowed). Need not be USDA Choice. Pre-cooked further processed beef or cured beef such as corned beef or pastrami shall meet IMPS 600 Series. (No more than 15% pump in all precooked, further processed, or cured beef items, with the exception that corned beef brisket shall not exceed 20%.

### 5.7.1.4 Sack Lunches and Dinners

5.7.1.4.1 Cornish Game Hens (Dinners) - Whole/full muscle, USDA inspected, need not be USDA Grade A.

5.7.1.4.2 Poultry (Sack Lunches and Dinners) . – Whole raw chicken shall be obtained from USDA inspected facilities and shall be USDA Grade “A” whole/full muscle. Cut raw chicken product shall be obtained from USDA inspected facilities and may be USDA Grade “A”, or equivalent. Cooked product that does not have a USDA grade shall have been obtained from USDA inspected facilities and purchased from among the suppliers top quality labels. Acknowledgement of a top-quality (Best Label) and equivalent products does not necessarily constitute acceptance as an end product if that product is otherwise objectionable in appearance, taste, or quality. Processed or precooked turkey must have a maximum of 3 lobes per product of breast meat only, no more than 15% pump in all processed or precooked poultry items. (No chunked, chopped and/or formed allowed.)

5.7.1.4.3 Lamb (Dinners) - USDA inspected; USDA Choice or better; fresh, whole/full muscle; meeting IMPS 200 Series; no more than 15% pump in all USDA Choice precooked or further processed lamb items.

5.7.1.4.4 Fish (Dinners) - whole muscle steaks or fillets (no chunked, chopped, formed, or pressed).

5.7.2 Dairy Products (Except Cheese) (All Meals) - Pasteurized, Grade A, or better.

5.7.3 Cheese (All Meals) - Natural cheese. No imitation cheese, processed cheese, cheese product, cheese food, or cheese spread is allowed except in factory wrapped – commercially available products like burritos, Hot Pockets<sup>®</sup>, chimichongas, etc. needed for lunches and cold can breakfasts. Also, see 5.2.5.6. The Contractor shall use natural cheese if these items are made at the incident.

- 5.7.4 Fresh Shelled Eggs (All Meals) - USDA inspected, USDA Grade A, or better. The word "sample" on the label simply indicates that a quality inspection was performed. Provided the product meets the above spec, the addition of "sampled" on the label is accepted.
- 5.7.5 Frozen or Liquid Whole Egg(s) (All Meals) - USDA inspected and pasteurized, need not be USDA Grade A.
- 5.7.6 Canned Vegetables (All Meals) - US No. 1 or better, or equivalent. (Grade A), except for canned tomatoes which can be choice (Grade B).
- 5.7.7 Canned Fruits (All Meals) - Choice (Grade B).
- 5.7.8 Fresh Fruits and Vegetables (All Meals) – First Quality. When grading is available, fruit in the sack lunches must be US No. 1 equivalent or better. The Government will accept any documentation provided by the Contractor or grower that validates that the quality of the product is equal to US No. 1 equivalent or better.
- 5.7.9 Frozen Fruits and Vegetables (All Meals) - Grade A.
- 5.7.10 Juice (Breakfast and Sack Lunches) – 100% fruit juice, pasteurized. 100% vegetable juice/pasteurized.
- 5.7.11 Dry Cold Cereal (Breakfast) - Fortified with vitamin B-12.
- 5.7.12 Canned Goods and Prepared Items for Sack Lunch (Second Entree Only) - Top/first quality. Need not contain USDA Choice red meat or USDA Grade A poultry. All burritos or equivalent containing meat shall be USDA inspected.
- 5.7.13 Bread (All Meals) – 100% whole wheat, whole grain (cracked or with seeds and grains are acceptable), or enriched white. Diet or "balloon" bread is not allowed.
- 5.7.14 Coffee (All Meals) – See 5.3
- 5.7.15 Tea (All Meals) - High quality.
- 5.7.16 Oil (All Meals) - Pure vegetable oil.
- 5.7.17 Prepared Salads (Dinner) - High quality.
- 5.7.18 Canned Tuna Fish - Dolphin-safe.
- 5.7.19 Beef Jerky – Sliced dried beef meeting IMPS 600 series (no processed products)

## **SECTION D--PACKAGING AND MARKING**

### **D.1 SACK LUNCHES/KITS - GENERAL**

- 1.1 The term “sack lunch” is used in the generic sense, not to indicate packaging requirements for lunches. Lunch kits that provide modified atmospheric packaging, (airtight antiseptic packaging), and are shelf life stable are allowed provided that the shelf life end date is marked on the package, and specifications listed herein are met by the manufacturer. The contractor shall not substitute Meals Ready-to-Eat (MREs) for this requirement. Lunches placed in sacks shall be bagged in heavy-duty paper sacks to protect the lunch.
- 1.2 The Government must be able to distinguish between vegetarian and regular sack lunches by use of different colored bags. Brown bags shall be used to designate regular lunches. The light/campers lunch shall be marked with an “L”.
- 1.3 Individual sack lunches shall be packed in cardboard boxes holding exactly 10 lunches in each box and shall be ready at the agreed upon time.
- 1.4 The COR or FDUL shall determine how long sack lunches may be held after preparation prior to the serving "Consume by (date and time)." The rule of thumb for sack lunches containing fresh sandwiches is 24 hours. A longer or shorter period of time may be deemed appropriate by the FDUL or COR depending on refrigeration or storage conditions utilized. When frozen sandwiches are used in a sack lunch, the Consumed by (date and time) shall be within 24 hours after the frozen sandwiches have been removed from the freezer.
- 1.5 Sandwiches shall be packaged in plastic sandwich bags or other packaging. The packaging shall keep the sandwiches intact, and, or not excessively add to waste disposal; (i.e., no Styrofoam).

### **D.2 SACK LUNCH SANDWICHES**

- 2.1 Fresh Sandwiches Prepared On Site - Fresh sandwiches prepared on site shall be packaged and placed into sacks for receipt by the Government. It is not necessary to stamp or label the individual sandwiches. However, the sack lunch bag, or lunch kit must clearly be stamped or labeled as to when the sandwich must be consumed as follows:

"Consume by (date, mm/dd)."
- 2.2 Prepared Off-Site - Fresh sandwiches prepared off site shall be approved by the COR or FDUL in advance. The sandwiches shall be packaged and dated when made. The sandwich packages and sack lunch bags, or lunch kit shall be stamped or labeled as follows:

- 2.2.1 Each individually packaged sandwich, or lunch kit containing sandwiches shall clearly be stamped or labeled by the manufacturer with the date sandwiches were prepared as follows:

"Prepared on (date, mm/dd)."

- 2.2.2 Each sack lunch bag, or kit shall be clearly stamped or labeled as to when the sandwich must be consumed as follows:

"Consume by (date, mm/dd)."

- 2.3 Frozen Sandwiches - Frozen sandwiches shall be prepared, packaged, and frozen on the same date. Frozen sandwiches shall not be frozen longer than 45 days. The date shall be stamped or labeled on each individual sandwich package as follows:

"Frozen on (date, mm/dd)"

Frozen sandwiches shall be placed into the sack lunch bag immediately after being removed from the freezer. Each sack lunch bag shall be clearly stamped or labeled as to when the sandwich must be consumed, as follows:

"Consume by (date, mm/dd)."

### **D.3 PRE-PREPARED ITEMS**

Frozen pre-prepared items shall not be frozen longer than 45 days or the manufacturer's sell-by or expiration date. Any non-frozen items containing a manufacturer's expiration date shall not be used after the expiration date.

### **D.4 FROZEN ITEMS**

- 4.1 Frozen Items. Frozen items must be served in the same year they were purchased from the supplier and prior to the manufacturer's expiration date. Unfrozen-Vacuum sealed items shall be packaged and have a shelf life not more than 14 calendar days from packaging, in accordance with the current FDA Food Code issued by the U.S. Department of Health and Human Services, U.S. Public Health Service, Food and Drug Administration. See 5.2.5.1(e) for restriction on using vacuum-sealed meat for sack lunches.

## **D.5 EQUIPMENT MARKING**

- 5.1 Mobile Food Service Units - All vehicles comprising a complete Mobile Food Service Unit shall be permanently marked with the Company Name, Unit Identification Number and Vehicle Identification Number (VIN) identified in Section B.
- 5.2 Optional Potable Water Vehicles, Refrigeration Storage Units and Hand washing Stations - All optional potable water vehicles, refrigeration units, and hand washing stations shall also be permanently marked with the Company Name, Unit Number, and Vehicle Identification Number (VIN) identified in Section B.
- 5.3 Company Name and Unit Identification Numbers - The Company name and unit numbers shall be located in an obvious place and be no less than 4 inches in height. (for example: "Food Delight, F-1").
- 5.4 Bladder Bags- All bladder bags used shall have the size and use stenciled on them in a conspicuous place with letters no less than 4 inches in height (for example: "500 GAL - GRAY WATER").
- 5.5 Hoses - All hoses used shall be tagged to indicate the intended use (i.e., GRAY WATER, BLACK WATER, or POTABLE WATER).

## **D.6 COMBINATION HOT/FOOD/DRINK CONTAINERS**

The Contractor is responsible for filling all combination Hot Food/Drink Containers, sealing, and stamping or labeling them with the date and time they were filled and the contents within. A statement as follows shall be stamped or labeled on the container:

Prepared on (date, mm/dd).

Must be Served within \_\_\_\_ Hours of Time Prepared.

Contents: \_\_\_\_\_

The serving time is normally, within 4 hours of filling unless otherwise approved by the COR or FDUL. The Contractor shall not furnish "hot/or cold can" meals in any other containers. Hot or cold can meals shall only be packed in Government furnished combination hot/food/drink containers (Order Number NFES 0073).

## **D.7 FOOD LABELS**

The quality standards of the foods served shall be clearly visible and/or verifiable. Meat and poultry quality standards shall be visible on the unopened boxes or individual packages. In

the case of poultry, a USDA Poultry Certificate is also acceptable for verification. In the case of products other than meat or poultry, appropriate USA/industry/food supply company standards must be visible and/or verifiable, for example, food supplier brand canned fruits must be Choice quality and it should be stated on the can and/or verifiable with a valid food supplier chart.

Examples of appropriate labeling are: USDA Choice beef package labeling shall clearly show the USDA inspection symbol (bug) and the USDA Choice shield, USDA Grade A poultry package labeling shall clearly show the USDA inspection symbol (bug), frozen fruits and vegetable packages shall clearly show the Grade A wording on the package or boxes, etc.

Food items in packages not clearly labeled or identified by a USDA certificate, or other appropriate verifiable identification, properly identifying the quality standards required under this contract, shall be rejected by the Government and/or subject to other Contractual remedies.

#### **D.8 FRESH FOOD BOXES**

Fresh Food Boxes shall be packaged and marked in accordance with Section J, Attachment J.9, Fresh Food Boxes.

## SECTION E--INSPECTION AND ACCEPTANCE

### **E.1 CLAUSES INCORPORATED BY REFERENCE (FAR 52.252-2)(FEB 1998)**

This contract incorporates one or more clauses by reference, with the same force and effect as if they were given in full text. Upon request, the Contracting Officer will make their full text available. Also, the full text of a clause may be accessed electronically at this/these address(es): [www.arnet.gov/far/](http://www.arnet.gov/far/) [www.usda.gov/procurement/policy/agar.html](http://www.usda.gov/procurement/policy/agar.html)

#### FEDERAL ACQUISITION REGULATION (48 CFR CHAPTER 1) CLAUSES

### **E.2 INSPECTION OF SERVICES--FIXED--PRICE (FAR 52.246-4)(AUG 1996)**

- 2.1 Definitions. Services, as used in this clause, includes services performed, workmanship, and material furnished or utilized in the performance of services.
- 2.2 The Contractor shall provide and maintain an inspection system acceptable to the Government covering the services under this contract. Complete records of all inspection work performed by the Contractor shall be maintained and made available to the Government during contract performance and for as long afterwards as the contract requires.
- 2.3 The Government has the right to inspect and test all services called for by the contract, to the extent practicable at all times and places during the term of the contract. **The Government shall perform inspections and tests in a manner that will not unduly delay the work.**
- 2.4 If the Government performs inspections or tests on the premises of the Contractor or a subcontractor, the Contractor shall furnish, and shall require subcontractors to furnish, at no increase in contract price, all reasonable facilities and assistance for the safe and convenient performance of these duties.
- 2.5 If any of the services do not conform with contract requirements, the Government may require the Contractor to perform the services again in conformity with contract requirements, at no increase in contract amount. When the defects in services cannot be corrected by re-performance, the [Contracting Officer] may (1) require the Contractor to take necessary action to ensure that future performance conforms to contract requirements and (2) reduce the contract price to reflect the reduced value of the services performed.
- 2.6 If the Contractor fails to promptly perform the services again or to take the necessary action to ensure future performance in conformity with contract requirements, the Government may (1) by contract or otherwise, perform the services and charge to the

Contractor any cost incurred by the government that is directly related to the performance of such service or (2) terminate the contract for default.

### **E.3 PRE-USE INSPECTION OF EQUIPMENT**

Each year prior to use of Mobile Food Service Units, the Government may conduct pre-use inspections of Contractor's equipment for compliance with the contract specifications and conditions. In addition to equipment, the Contractor shall have available for inspection any items listed in Section C.1.4.

### **E.4 INSPECTIONS DURING USE AND PERFORMANCE (Also see Section F)**

- 4.1 At any time during use, the Contracting Officer may make or cause to be made, such inspections as deemed necessary for the purpose of determining that equipment, supplies and personnel meet current specifications or to determine equipment condition. Inspections may be performed by Federal and State Government representatives, such as the COR or FDUL, personnel from the USDA Agriculture Marketing Service, OSHA, and other personnel designated by the Contracting Officer, etc.
- 4.2 Appointments for inspection by the Government after a performance failure has occurred will be made as promptly as possible after the Contractor has given notice that the failure has been corrected.
- 4.3 The FDUL, or COTR and the COR shall inspect each hot meal and determine whether the meal merits either an incentive or disincentive. Informal polling of firefighter opinion shall be used to arrive at an unbiased opinion to determine performance in the quality of food rated category. Findings shall be supported in the daily log. For above or below average performance see Table F.2 (b) Incentive Payment Plan.

### **E.5 INSPECTION OF WATER VEHICLES, REFRIGERATED STORAGE UNITS, AND/OR HAND WASHING STATIONS NOT SHOWN IN SECTION B.**

- 5.1 Water vehicles, and refrigerated storage units not in Section B and not previously inspected and approved by the Contracting Officer for use must be inspected by the Ground Support Unit Leader prior to use. Equipment of this type needed for Government use shall be ordered at the incident campsite using a separate procurement instrument and paid in accordance with the provisions therein, not under this contract (Refer to G.8.9). Approval of this type of equipment shall expire when the equipment is released from the incident.
- 5.2 A copy of the inspection report shall be attached to the invoice and the invoice shall be processed in accordance with the provisions of the procurement instrument.

## SECTION F--DELIVERIES OR PERFORMANCE

### F.1 CLAUSES INCORPORATED BY REFERENCE (FAR 52.252-2)(FEB 1998)

This contract incorporates one or more clauses by reference, with the same force and effect as if they were given in full text. Upon request, the Contracting Officer will make their full text available. Also, the full text of a clause may be accessed electronically at this/these address(es): [www.arnet.gov/far/](http://www.arnet.gov/far/)

#### I. FEDERAL ACQUISITION REGULATION (48 CFR CHAPTER 1) CLAUSES

CLAUSE NUMBER	DATE	TITLE
52.242-15	AUG 1989	STOP-WORK ORDER
52.242-17	APR 1984	GOVERNMENT DELAY OF WORK

### F.2 CONTRACT PERIOD

- 2.1 The base contract period shall extend from the date of award through **December 31, 2004**. However, at the option of the Government, the contract may be extended for 1-year periods, January 1 through December 31, not to exceed **three (3)** extension periods, at the same terms and conditions. All extended prices are subject to the provisions of the Economic Price Adjustment clause.
- 2.2 The Government will notify the Contractor of its intent to extend the contract not less than **sixty (60)** calendar days prior to the expiration of the current contract period.

### F.3 LOCATION(S)

- 3.1 Mobile Food Service Units shall be physically located at the Designated Dispatch Points during the dates of availability identified in Section B. The National Interagency Fire Center (NIFC), National Interagency Coordination Center (NICC), or the Alaska Interagency Coordination Center (AICC) shall approve any relocation of equipment from Designated Dispatch Points during the dates identified in Section B in advance - with the concurrence of the Contracting Officer. If the Contractor wishes to be available for dispatch outside of the availability dates identified in Section B, it is the Contractor's responsibility to notify the Contracting Officer, in writing, of the locations and availability of units.
- 3.2 The Contractor shall be notified by NICC or AICC of the location where services are to be performed at the time that the Mobile Food Service Unit(s) is ordered.

#### **F.4 UNAVAILABILITY**

- 4.1 The Contractor will be considered unavailable for service whenever, due to the Contractor or his/her agent's fault or negligence,
  - 4.1.1 The equipment or personnel are not located at the Designated Dispatch Point(s) in Section B, or other location as approved by NICC or AICC with the concurrence of the Contracting Officer, or
  - 4.1.2 The Contractor fails to notify the Contracting Officer of the desire to be available outside of the dates of availability identified in Section B and provide the locations and units available.
- 4.2 If the Contractor's equipment and personnel are not located at the Designated Dispatch Point(s), or other location approved by NICC or AICC with concurrence by the Contracting Officer, during the specified dates, the government reserves the right to exercise any remedies granted herein.

#### **F.5 CONTRACTOR EVALUATIONS**

The COR, FDUL, and Contracting Officer's Technical Representative (COTR) shall complete an Interagency Mobile Food Services Performance Evaluation, Form 1276-E prior to leaving each incident. Conducting a close-out briefing with the Contractor is a requirement and is not optional. The FDUL or Logistics Section Chief shall conduct closeout briefings. A copy of the evaluation forms shall be given to the Contractor at the incident when possible and one forwarded to the CO. The Form 1276-E's, in addition to other performance information which may become available, will be utilized to facilitate the compilation of the Contractor Performance Report for each season's contract performance.

#### **F.6 FRESH FOOD BOXES**

The fresh food boxes shall be delivered F.O.B. destination within 12 hours of receipt of order to one of the following Government locations, as directed upon ordering:

- |                              |                               |
|------------------------------|-------------------------------|
| a. Bureau of Land Management | b. Dept. of Natural Resources |
| AFS Issuing Warehouse        | Division of Forestry          |
| Building 1544                | 3700 Airport Way              |
| Fort Wainwright, AK 99703    | Fairbanks, AK 99709           |
| (907) 356-5745               | (907) 451-2640                |

If the Contractor cannot meet an accelerated delivery schedule due to an emergency, the Government may proceed to provide the needed food to the incident via other vendor(s), or with its' own internal resources.

## **F.7 EVALUATION PROCEDURES**

The attached evaluation form (see section J) shall be used for contractor evaluations as required herein and will be tallied for an end of season rating consisting of: Exceptional, Very Good, Satisfactory, Marginal, or Unsatisfactory.

The following guidance is applicable to end of the year evaluations:

- 7.1 The CO (and or a supervised review panel) will review all performance evaluations and will compute the numerical averages of evaluations received at the end of the season. Unsatisfactory performance ratings shall be forwarded to the Contractor for comment. Once done, the CO makes a final determination of overall performance and a copy will be forwarded to the Contractor with constructive comments. The purpose of these comments is to relate factually the tallied results of the Contractor's overall performance and to provide constructive feedback with a view to 'what went right' and 'what didn't go as well as hoped for'. The CO will also at that time issue a request for corrective actions to marginally performing Contractors.
- 7.2 Scores received of Exceptional or Unsatisfactory without supporting narratives, to include the rater's name, shall be discarded (not kept in the permanent contract file).

If a single Contractor has more than one kitchen on a single fire, or fire-complex, (primary and or alternate kitchens) performance evaluations may be combined provided the same FDUL is monitoring both kitchens. However when the performance of any of the units is below satisfactory a separate evaluation shall be made for that kitchen.

## **F.8 BASELINE PERFORMANCE**

- 8.1 The following is provided to explain the means by which the government will provide effective performance feedback information to the Contractor and to the Contacting officer. The successful Contractor, having met the baseline criteria below, will be considered for award for the option or out-year work.

**Table F.1  
BASELINE PERFORMANCE REQUIREMENTS SUMMARY  
NECESSARY FOR CONSIDERATION FOR  
AWARD OF OUT-YEAR CONTRACTS**

<b>DELIVERABLE ELEMENT</b>	<b>PERFORMANCE INDICATOR</b>	<b>DESCRIPTION &amp; STANDARD</b>	<b>PERFORMANCE MONITORING</b>
<b>Mobile Food Services</b> (applies to primary and alternate kitchen units) <b>Per this specification</b>	<b>The National Mobile Caterer shall maintain a yearly average level of service equal to at least a (3) “Satisfactory”, per the Interagency Mobile Food Services Performance Evaluation Form, 1276-E (12/03) in all areas evaluated.</b>	<b>Ability to meet contract technical specifications as written and as they pertain to these specifications.</b>  <b>The “average” level of performance shall mean the average of all performance criteria, of all evaluations given for a one-year period.</b>	<b>The incident Management Team will provide at the end of each assignment a performance evaluation form which will be input for end of year evaluation summaries.</b>

**NOTE:**

The Contracting Officer is not responsible for data not received or not submitted to this office in a timely basis. Submissions are due NLT November 15<sup>th</sup>. The Contractor is advised therefore to take an active role in the submission of these Performance Reports.

**Table F.2**

<b>BASELINE PERFORMANCE CALCULATION</b>
The Contractor’s inability to meet baseline performance may result in non-renewal of the contract for the option years. If baseline performance is met, the Contractor will be considered for award of options for out-years provided performance as described in Table F.1 is “Satisfactory” in all categories.

**8.2 Incentive Payment Plan**

The Incentive Payment Plan is based on the dynamic between ratings received, and the following two critical baseline performance indicators.

**Table F.2(b)**

<b>INCENTIVE PAYMENT PLAN</b> <i>(Hot Meals served in camp – does not apply to Hot Can meals)</i>		
<b>RATED AREAS</b>	<b>RATINGS EARNED (per) CONTRACTOR PERFORMANCE REPORT</b>	<b>INCENTIVE</b>
<b>(1) QUALITY &amp; QUANTITY OF FOOD</b>	Exceptional	5% (added to base meal price)
	Satisfactory / Very Good	Schedule (base) Price
	Marginal	-5% (deduction off base meal price taken)
	Unsatisfactory	-10% (deduction off base price taken)
<b>(2) CUSTOMER SATISFACTION</b>	Exceptional	5% (added to base meal price)
	Satisfactory / Very Good	Base Price
	Marginal	-5% (deduction off base meal price taken)
	Unsatisfactory	-10% (deduction off base meal price taken)

Ratings used are per the criteria described in the Interagency Mobile Food Services Performance Evaluation Report (J.2)

These incentives apply for both the National Caterer's Primary, and Alternate Units. Performance Incentives shall not be paid to call-when-needed [CWN], EERA, or cooperator kitchens not on this contract.

Contracts let with other vendors, i.e. the "Call When Needed" or CWN contracts are not Performance Based, and there shall no incentives be applied to the invoice.

### 8.3 Using Incentives to calculate the Daily Invoice price.

The Government FDUL, COR, or COTR (who gives the rating) will calculate the invoice by either adding or deducting the percentage earned from the above table. For example: If the rating earned (for a hot meal) for Quality and Quantity [Q & Q] of Food, and Customer Satisfaction were both rated as "Exceptional" the amount earned shall be the meal price shown on the schedule plus [5% for (Q & Q) + 5% (for Customer Satisfaction) = 10%.

Incentive amounts from both categories rated, are cumulative. For example: if (for the sake of discussion) the Q & Q of the food was Exceptional (+5%), but overall customer satisfaction was Marginal (-5%), the incentives are offset totaling a 0% change and the meal is paid at the schedule price. The highest positive incentive adjustment that may be applied to the invoice is 10%; the lowest, (negative incentive) -20% [for any one hot meal].

Application: Incentive amounts are applied against the scheduled hot meal price only. Relocation fees, daily fees, tent rental fees, supplemental foods, can meals, and lunches etc. are not affected. If no hot meals were served, incentives shall not be applied. Performance between breakfast and dinner meals may vary. Apply the incentives on a per meal basis. If the breakfast meal was Satisfactory to Very Good, but the dinner meal was Exceptional, the only meal price affected is the dinner price.

The Government Evaluator shall annotate on each Daily Invoice (in the remarks block) a statement that the Q & Q/ and or Customer Satisfaction (was for that day) was either Exceptional – Unsatisfactory. We don't need to provide a separate Evaluation Performance Report for each meal. It is imperative that the Evaluator (FDUL, etc.) sign and print his/her name in block 28. If rating earned for the Q & Q /or customer satisfaction for that day (or for any meal) is rated, as less than a "Satisfactory to Very Good" in either category, a supporting statement shall be provided.

The Government inspector (FDUL, COR, or COTR) performing the function of signing the invoice shall be diligent to provide comments on the survey form (see: [www.fs.fed.us/fire/contracting](http://www.fs.fed.us/fire/contracting)) with regards to the above, for each hot meal. To ensure fairness in these ratings the Contracting Officer recommends obtaining comments from firefighters, and or members of the Incident Management Team to support ratings made. The Contractor by the act of submitting an offer agrees to hold harmless any Government agent who in the performance of his or her duties as described herein gives a rating.

The Contractor has the right to appeal ratings given, however, it is the Governments position that these individuals acting in the best interest of the Government in the performance of their duties are in the better position given time and place to make these calls, and without significant evidence to the contrary their decisions will be upheld. It is our policy to resolve all quantity or product differences that may otherwise require a price deduction in the field when possible. If the issue may be resolved by taking a disincentive as provided above, no further deduction is needed. If the disincentive is more than is needed, other adjustments can be made. In cases where a minor deduction is needed due to quantity or product differences (different than what is allowed in the specification) resolution may be sought and if agreed to mutually, the issue is considered resolved. In the rare case where the allowed for deduction per Table F-2(b) is not sufficient, or when mutual agreement is not reached for minor deductions, the FDUL and Contractor shall present their respective cases to the Contracting Officer's Representative (Logistics Section Chief) for resolution.

- 8.3.1 The Contractor is responsible to maintain a daily log using the Daily Log for Hot Meals Served Form (per each kitchen unit on the Schedule) to keep accurate records of how many meals are served
- 8.3.2 The FDUL shall survey firefighters, and team members daily using the survey form to establish Q & Q and customer satisfaction. This form, and the Daily Log for Hot Meals Served Form shall be posted at: [www.fs.fed.us/fire/contracting](http://www.fs.fed.us/fire/contracting) to be downloaded and used.

8.3.3 The FDUL and COR (Logistics Chief) shall sign the daily Survey Form to establish whether an incentive or disincentive or no incentive or disincentive shall be given for that days hot meals. This form shall become part of the payment document, the Daily Invoice, as a back-up supporting document and shall be submitted for payment.

8.3.4 If performance dictates the full negative incentive of –20%, a statement of non-conformance shall be submitted to the Contractor and to the Contracting Officer for review. The Contracting Officer shall be notified immediately of serious non-conformance issues, and for approval of the full –20% deduction

8.4 Performance Ratings

**Performance Ratings  
Table F.3**

<p><b>Quality and Quantity:</b> The following criteria shall be used to make determinations regarding performance for quality, and quantity, to be applied in deciding whether the incentives or disincentives are earned:</p>	<p><b>Customer Satisfaction:</b> The following criteria shall be used to make determinations regarding performance for customer satisfaction, to be applied in deciding whether the incentives or disincentives are earned:</p>
<p><b>Exceptional:</b> Performance significantly exceeds contract requirements to the Government’s benefit. In this case the Government received a value significantly above the norm. Taste is a large determinant for exceptional quality. Quantity must be above the minimum. Variety standards are held, and freshness is maintained. Performance was accomplished with few minor problems for which corrective actions taken by the contractor were highly effective, <u>and that did not affect the quality of the meal.</u> Logistics Chief concurs with this finding</p>	<p><b>Exceptional:</b> Performance significantly exceeds contract requirements to the Government’s benefit. In this case the Government received a value significantly above the norm. Communications between Vendor and Government are proactive, and needs are identified and brought to the attention of the Government. Quality of food, and service are clearly well above industry norms. Performance was accomplished with few minor problems for which corrective actions taken by the contractor were highly effective. Logistics Chief concurs with this finding.</p>

**Performance Ratings  
Table F.3 (Continued)**

<p><b>Satisfactory/Very Good:</b> Performance meets or exceeds some contractual requirements to the Governments benefit. Taste was in keeping with industry norms, or exceeded in parts of the meal. Menu requirements were met and variety was maintained. Corrective actions taken by the Contractor were satisfactory, and or appear to be effective.</p>	<p><b>Satisfactory/Very Good:</b> Performance meets or exceeds some contractual requirements to the Governments benefit. There is little effort involved in communication between vendor and government. Customer, and subcontractor relations are good. Corrective actions taken by the Contractor were satisfactory, and or appear to be effective.</p>
<p><b>Marginal:</b> Performance does not meet some significant contractual requirements. The primary element causing concern is related to both taste and food safety. Issues involving subcontractor problems, unauthorized variations in menu and or timeliness are rated under Customer Satisfaction. Marginal performance reflects a serious problem for which the contractor has submitted minimal corrective actions, if any. The contractor's proposed actions appear only marginally effective or were not fully implemented. Logistics Chief concurs with this finding.</p>	<p><b>Marginal:</b> Performance does not meet some significant contractual requirements. The elements causing concern are related to one or more Performance Report Guidelines. Marginal performance reflects a serious problem for which the contractor has submitted minimal corrective actions, if any. The contractor's proposed actions appear only marginally effective or were not fully implemented. Logistics Chief concurs with this finding.</p>
<p><b>Unsatisfactory:</b> Performance does not meet contractual requirements and recovery is not likely in a timely or cost effective manner. Taste is well below norms, and is reportedly very bad. Serious doubts are raised towards safe food handling. Meals have, or are highly likely to have resulted in illness in significant portions of the camp. Contractor's corrective actions appear or were unsatisfactory. Logistics Chief concurs with this finding.</p>	<p><b>Unsatisfactory:</b> Performance does not meet contractual requirements and recovery is not likely in a timely or cost effective manner. Quality of food is unsatisfactory, or two or more Performance Report Guidelines were marginal. Contractor's corrective actions appear or were unsatisfactory. Logistics Chief concurs with this finding.</p>

## SECTION G--CONTRACT ADMINISTRATION DATA

### **G.1 MILEAGE**

- 1.1 Mobile Food Service Units shall be ordered from the Designated Dispatch Points during the availability dates identified in Section B. For payment purposes, mileage shall be measured from the location of the Contractor's Mobile Food Service Unit at time of dispatch to the incident(s) and return using the Rand McNally<sup>®</sup> Road Atlas<sup>®</sup> or Microsoft<sup>®</sup> Expedia Streets & Trips<sup>®</sup> to the town nearest the incident and from there to the incident on Government-verified odometer readings. If the Contractor's Mobile Food Service Unit has been released from an incident, the mileage shall be measured from the incident to the next assigned incident based on Government-verified odometer readings. If the Contractor is not dispatched from one incident to another, mileage shall be measured from the last incident location to the DDP in Section B or other location approved by the Contracting Officer.
- 1.2 Mileage for transporting a Mobile Food Service Unit that is ordered, (including all equipment, materials, supplies, and personnel to support the operation), to and from the incident shall be at the rates offered in Section B. Additional mileage rates shall not be paid for getting supplies or making repairs on the Mobile Food Service Unit while at an incident.
- 1.3 If an order for a Mobile Food Service Unit is canceled before any meals are served, the Contractor shall be paid for actual mileage incurred, if applicable, at the rates specified in the Schedule of Items. The actual mileage shall be measured by Contractor-verified odometer readings and documented in the remarks block on a form 1276-A, Daily Meal Order/Invoice.
- 1.4 Mileage shall not be paid for an additional Mobile Food Service Unit or other supporting equipment voluntarily brought to an incident, unless ordered by the government. Mileage for alternate units on the schedule shall be paid the same as a primary unit.
- 1.5 When equipment is released from one incident and subsequently reassigned to another prior to returning to its DDP, it is the Contractor's responsibility to inform the COR or FDUL at the new incident of any changes or corrections in return mileage indicated on invoices submitted on prior incidents. The information shall be clearly documented in the remarks block of the Daily Meal Order/Invoice Form 1276-B, Continuation Sheet.

## **G.2 MEALS**

### 2.1 General

2.1.1 Prior to the Contractor departing for an incident, the Government may reduce the number of meals for the first three meal periods and be liable for only the reduced number of meals.

2.1.2 However, once the Contractor has departed for an incident, the Government may still reduce the number of meals, but the Government shall pay for the number of meals ordered up to the time of departure, not the reduced number ordered after departure.

2.1.3 Individual meals served shall be counted and totaled at the end of each meal period (i.e., at the end of the breakfast meal period, at the end of the dinner meal period, etc.) approved in writing by the Government and Contractor, and paid at the rates offered in Section B.

2.1.4 Basis of Payment. Payments shall be made on a per meal basis, or as otherwise provided in the schedule of items. Meals ordered shall be reimbursed at the price provided in the schedule. Adjustments to this price are authorized in accordance with F.2 (b) Incentives/disincentives. **Except as otherwise provided herein, the Contractor shall be paid for the number of meals ordered, or the number of meals served, which ever is greater.**

2.1.5 Incentives/Disincentives. This contract provides incentives and disincentives for above, and below average performance. See Table F.2 (b). Incentives/disincentives are applied on a per meal basis, and are applied to the price of hot meals only. The Daily Fee, relocation fee's, tent/table rental fee's etc. are not adjusted under this clause. No further additions, or subtractions to the contract amount shall be levied for or against the contractor, except as allowed in Section G, or by the Contracting Officer.

### 2.2 Minimum Guarantee - First Three Meals

2.2.1 Before any Meals are Served - In the event an order is cancelled or reassigned en-route before any meals are served, the Contractor will be paid for the number of meals ordered for the first three meals plus mileage, if applicable. If a Mobile Food Service Unit were rerouted more than once, the above would apply to each reroute until service begins. Once service begins, clause 2.1.4 above would apply.

2.2.2 If the actual quantity of hot-meals served slips into the next price break once Serving has begun, the entire meal shall be reimbursed at the price break the meal **began** with. After that meal a comment in the remarks block reflecting the change in price should be made, and the new price entered for the next meal.

- 2.2.3 Exceptions - If the Contractor's late arrival causes meals to be missed or a reduction in the number of meals served, the Contractor shall only be paid for the number of meals served. If meals are ordered by the Government from a non-contract service for the first and/or second meal periods because the Contractor is late, the Government is not obligated to cancel those orders and order from the Contractor after they arrive.

If the Contractor is in unavailability status, no payment shall be made.

If the Contractor's late arrival results in the Contractor's inability to serve the first meal ordered in total, and the Government has obtained meals from a non-contract service and/or the mobile food service is cancelled as a result, the first meal period guarantee does not apply, and no payment for meals shall be made.

If the Government contributes to the cause of late arrival, no reduction in the guarantee will be made.

## 2.3 Other

### 2.3.1. Sack Lunches

When Fresh Sandwiches and Entree's (Prepared On-Site or Off-Site) Are Used - Payment shall be made for the number of complete sack lunches the Government actually takes possession of, or the number ordered, or the number prepared prior to cancellation or reduction of an order (which ever is greater) at the rate in Section B.

When Frozen Sandwiches and Entrees (Prepared On-Site or Off-Site) Are Used - Payment shall be made for the number of sack lunches the Government ordered less those that could remain frozen and the property of the Contractor.

The National Caterer may at its option obtain assistance by subcontracting for sack lunches provided the price to the Government (of subcontracted lunches) does not exceed 15% of the Contractor's purchase price from the subcontractor (not to exceed the schedule price). Copies of receipts shall be attached to the Government invoice to verify the correct price.

### 2.3.2 Using the Price Breaks

The price break is based on the total quantity of hot meals served; the combined total of breakfast, and the evening meals together per mobile food service unit, per year. On January 1<sup>st</sup>, of each succeeding year, the pricing begins again at the first break. Lunches: [The lunch is reimbursed at a constant rate - not subject to quantities served, and does not change during the contract period.] The Contractor shall tally meal quantities on each invoice to track when the price break is to apply. Also, the Government will be doing the same. Coordination between the two parties is recommended from time to time to ensure that these

transitions are made on time, and the correct prices are paid. When a quantity break occurs during a meal, the government will pay the beginning meal price through the end of that meal. Because separate pricing is needed for the Fairbanks/Bakersfield split location, the count will start from one when the Alaska Contractor begins support in the lower 48.

### 2.3.3 Daily Fee.

This fee is paid for primary and alternate units when the Contractor is actually on order; it is not paid for availability. If relocation is ordered, both the relocation, and Daily Fee are paid for that day. The Daily Fee is not paid during travel. The daily fee is earned for any day or part of a day after a meal is served to the fire camp. If no meal is served for any one day, the fee is not paid. This fee is not paid to Call When Needed Vendors not listed in the Schedule, of publication NFES #1276: The Blue Book. NFES #1276 is posted at: [www.nifc.gov/contracting](http://www.nifc.gov/contracting) The Daily Fee amount is set at \$1,200/day, and will be adjusted annually by the EPA clause.

### 2.4 Fresh Food Boxes

Fresh Food Boxes shall be ordered, itemized, inventoried, and accepted by the Government. The boxes shall be ordered using Block 30 of Form 1276-B, Daily Meal Order/Invoice Continuation Sheet. The Government shall pay for any quantity ordered. In addition, the Contractor shall keep a reasonable number of fresh food boxes on hand during the mandatory availability period. The exact number of on hand boxes will be determined as agreed to by the Contractor, and the Government representative at the start of the season. At the end of the season the Government will authorize, payment/ pay for any restocking, or actual loss of quantities that cannot be returned. The Government has the right to help manage the number of boxes on hand to minimize costs at any time.

## **G.3 SUPPLEMENTAL FOODS AND BEVERAGES**

- 3.1 Supplemental foods and beverages shall be ordered, itemized, inventoried, and accepted by the Government. All items shall be recorded on 1276-B, Daily Meal Order/Invoice Continuation Sheet. Supplemental foods and beverages shall be paid (FOB-Fire Camp) as follows: Contractor's cost, plus shipping costs assigned by the supplier, plus 12%.
- 3.2 Payment shall be made for those items ordered and approved by the Food Unit Leader (FDUL) or Logistics Section Chief (LSC) and itemized on Form 1276-B, Daily Meal Order/Invoice Continuation Sheet.
- 3.3 No payment shall be made for supplemental foods and beverages unless an order was approved in advance by the COR, COTR, or FDUL.

**G.4 RELOCATION FEE**

Each additional set-up/take-down of a Mobile Food Service unit properly ordered by the Government, beyond the initial set-up/take-down at an incident shall be paid at the relocation fee rate specified in Section B. Mileage for relocations shall be paid based on Government-verified odometer readings at the mileage rate specified in Section B. The Relocation Fee amount is set at \$600, and will be adjusted annually by the EPA clause.

**G.5 OPTIONAL EQUIPMENT (WATER VEHICLE , REFRIGERATION STORAGE UNITS ) - MILEAGE**

5.1 Optional equipment shall be ordered from the Dispatch Points and leave from the Base of Operation during the availability dates identified in Section B. For payment purposes, mileage shall be measured from the location of the Contractor's DDP, or other properly approved location, at time of dispatch to the incident(s) using the Rand McNally® Road Atlas® or Microsoft® Expedia Streets &Trips® to the town nearest the incident and from there to the incident on Government-verified odometer readings.

If the Contractor's optional equipment has been released from an incident, the mileage shall be measured from the town nearest the incident to the next assigned incident based on Government-verified odometer readings. If the Contractor is not dispatched from one incident to another, mileage shall be measured from the last incident location to the DDP in Section B or other location approved by the Contracting Officer.

5.2 Mileage for the optional equipment that is ordered, to and from the incident, shall be at the rates offered in Section B. Additional mileage rates shall not be paid for getting supplies or making repair on this equipment while at an incident.

5.3 The Government shall pay mileage at the applicable rates shown in Section B.

5.4 If an order for optional equipment is canceled prior to reaching an incident, the Contractor shall be paid one days usage plus actual mileage, if applicable.

5.5 Mileage shall not be paid for additional equipment voluntarily brought to an incident.

5.6 When optional equipment is released from one incident and subsequently reassigned to another prior to returning to its DDP, it is the Contractor's responsibility to inform the COR or FDUL at the new incident of any changes or corrections in return mileage indicated on invoices submitted on prior incidents.

**G.6 EQUIPMENT - USAGE****OPTIONAL EQUIPMENT:**

- 6.1 Payment for use of the Contractor's optional water vehicles, or refrigeration storage units, shall be made only when ordered through NICC or AICC and approved by the Government.
- 6.2 Payment for daily use shall begin when the optional equipment is ready for use at the rates offered in Section B until the equipment is released. Mileage to and from the incident shall not be paid on optional equipment voluntarily delivered and subsequently ordered.
- 6.3 Payment for full days of availability and usage shall be made at the daily rates offered in Section B until the unit is released.
- 6.4 Payment for partial days at the beginning and ending of the use period or due to unavailability shall be made at one-half the daily rate when service (equipment is still in use by camp personnel, not waiting for gray water support, etc.) is provided for eight (8) hours or less.
- 6.5 If equipment has begun service (equipment actually in use by camp personnel) and becomes unavailable, or for fractional days at the beginning and ending of the use period, one-half the daily rate shall be paid if service is provided for eight (8) hours or less.
- 6.6 Additional water vehicles, refrigeration storage units and hand washing stations not on Section B shall not be paid under this contract. They must be ordered using a local Emergency Equipment Rental Agreement or other valid procurement instrument and paid in accordance with the provisions therein.

**HAND WASHING STATIONS:**

- 6.7 Hand washing stations/units if on the schedule of items are part of the Kitchen Unit (not optional) and does not need to be ordered separately. If shown in the schedule this equipment shall come with the kitchen unit. If for any reason the units are offered and not supplied, this fee is simply not added to the invoice. Also, if the unit is not operational for any full day the fee will not be added to the invoice for that day. Otherwise, payment for the hand-washing station/unit(s) is at the rate in the schedule. When a hand wash unit is not operational in excess of one and one half hours in any one day (except during meal periods for other than the fault of the government, only one half of the daily fee will be earned.

**ADDITIONAL TENTS/SEATING:**

- 6.8 Additional tents/seating if shown in the schedule are considered part of the Kitchen Unit (not optional) and paid at the daily rate if used, and does not need to be ordered separately. If for any reason additional tents/seating are not supplied, this fee is simply omitted from the invoice. Otherwise, payment is at the rate in the schedule.

## **G.7 MISCELLANEOUS CHARGES AND CREDITS**

- 7.1 Equipment Repair, Supplies and Fuel - Any costs incurred by the Government in repairing the Contractor's equipment and/or providing Government-furnished supplies/fuel to the Contractor, shall be deducted from payments due the Contractor on a daily basis on Form 1276-B, Daily Meal Order/Invoice Continuation Sheet.
- 7.2 Lost/Damaged Equipment/Supplies - Any Contractor equipment or supplies lost or damaged by the Government and certified as lost or damaged by the COR or FDUL shall be credited to payments due the Contractor on Form 1276-B, Daily Meal Order/Invoice Continuation Sheet and submitted to the Contracting Officer for approval.
- 7.3 Partial Refrigeration Storage Space - The usage rate for partial refrigeration storage space (on an available basis) in the Contractor's Mobile Food Service Unit or optional refrigeration units shall be paid at the rate in Section B. This does not apply to the use of a complete optional refrigeration storage unit.
- 7.4 Licenses and Permits - Contractors are responsible for all licenses and permits needed to perform work under this contract. However, when a Mobile Food Service Unit is dispatched outside the state of the Designated Dispatch Point (DDP), the following shall apply:
  - 7.4.1 Permits and licenses purchased as a result of being dispatched to an incident outside the State of the DDP shall be credited to payments due the Contractor.
  - 7.4.2 Proof of expenditures shall be attached to the 1276-B, Daily Meal Order/Invoice Continuation Sheet. Without original license and permits, payment shall not be made.
  - 7.4.3 Payment shall be limited to those vehicles that comprise the Mobile Food Service Unit as shown in Section B.
- 7.5 Commissary - Commissary items available at an incident may be purchased by Contractor's employees on a cash basis only. These items shall not be shown as deductions on the 1276-A and B, Daily Meal order/Invoice and Continuation Sheet.
- 7.6 Sales/Use/Privilege Tax - The Contractor is required to pay all applicable taxes. However, the Government shall reimburse the Contractor for all applicable state sales/use/privilege taxes assessed on earnings under this contract. If tax is known at time of invoice preparation, the tax shall be as a separate line item under "Miscellaneous Charges and Credits" on Form 1276-B, Daily Meal Order/Invoice Continuation Sheet. Otherwise, the Contractor may invoice taxes separately to the payment office. Invoices must identify charges applicable to each incident by name and reference back to the previously submitted invoices. The Government shall only

reimburse the Contractor the taxes the Contractor is required to pay. If the Contractor is eligible for tax exemptions or exclusions, the Government shall not provide reimbursement. This does not apply to fuel.

Any tax rebates will be refunded to the Government. Proof of expenditures shall be attached to a Form 1276-B, Daily Meal Order/Invoice Continuation Sheet and forwarded to the Contracting Officer for approval.

## **G.8 PAYMENT PROCEDURES**

- 8.1 All meal charges, relocation fees and mileage charges for the Mobile Food Service Units shall be itemized on Form 1276-A, Daily Meal Order/Invoice and Form 1276-B, Daily Meal Order/Invoice Continuation Sheet. The Contractor shall fill out this Form and submit it to the COR or FDUL for review and approval.
- 8.2 When ordered, optional water vehicle, and refrigerated storage unit, usage, and mileage shall be itemized on Form 1276-B Daily Meal Order/Invoice Continuation Sheet under Miscellaneous Charges and Credits and paid at the rates in Schedule B.
- 8.3 Supplemental food and beverage totals shall be shown on Form 1276-A Daily Meal Order/Invoice and Form 1276-B Daily Meal Order/Invoice Continuation Sheet.
- 8.4 Any additional credits or deductions (incentives or disincentives) shall be shown on Form 1276-A Daily Meal Order/ Invoice and Form 1276-B Daily Meal Order/Invoice Continuation Sheet with clear explanations in the remarks blocks. The Contractor shall certify on the last invoice that all fuel purchases, etc. have been accounted for and documented on Contractor's invoices prior to leaving Incident.
- 8.5 The Contractor and COR or FDUL must print their names and also affix a signature on Form 1276-A Daily Meal Order/Invoice and 1276-B Daily Meal Order/Invoice Continuation Sheet. The Government representative shall include his/her title, work address and work phone number and the Contractor shall include his title and phone number. Invoices not signed by COR or FDUL shall not be paid.
- 8.6 The invoices shall be dispersed as follows:
  - 8.6.1 Original - The original of every invoice shall be submitted by the Contractor to the Boise National Forest (NF), 1249 South Vinnell Way, Boise, ID 83709, Attn.: Fiscal & Accounting, for payment.
  - 8.6.2 Gold - The Contractor shall keep the gold copy for their personal records.
  - 8.6.3 Pink - The FDUL shall keep the pink copy for their personal records.
  - 8.6.4 Blue - The blue Contracting Officer copy shall to be sent to the Boise NF fiscal office by the COR or FDUL for verification of the original invoice submitted by

the Contractor. The fiscal office shall forward the blue copy to the Contracting Officer after payment is made.

8.6.5 Green - The Documentation Unit Leader shall keep the green copy for the incident files.

8.7 Payment shall be made upon receipt of proper invoices and paid in accordance with the Prompt Payment Act (See I.18).

8.8 No payment shall be made under this contract for supplies or services not priced in Section B. Water vehicles, refrigeration storage units, etc. not in Section B shall not be paid under this contract. They shall be ordered using a local Emergency Equipment Rental Agreement or other valid procurement instrument and paid in accordance with the provisions therein.

### **G.9 ELECTRONIC FUNDS TRANSFER**

Contractors are required to have invoices paid electronically under Vendor Express by contacting the National Finance Center (NFC), Miscellaneous Payments Section, located in New Orleans, LA. Contractors can reach NFC by calling telephone number 1/800-421-0323. Upon notification, NFC will forward an enrollment package that will include Form NFC-1107 with an assigned nine-digit vendor identification number. The package will include all necessary instructions for setting up an electronic account. If there are any questions or problems, contact the Contracting Officer.

## **SECTION H--SPECIAL CONTRACT REQUIREMENTS**

### **H.1 KEY PERSONNEL (AGAR 452.237-74)(FEB 1988)**

- (a) The Contractor shall assign to this contract the following Mobile Food Service Unit Managers as key personnel:

<u>Mobile Food Service Unit No.</u>	<u>Manager Assigned</u>

- (b) During the first ninety (90) days of performance, the Contractor shall make no substitutions of key personnel unless the substitution is necessitated by illness, death, or termination of employment. The contractor shall notify the Contracting Officer within 15 calendar days after the occurrence of any of these events and provide the information required by paragraph (c) below. After the initial 90-day period, the Contractor shall submit the information required by paragraph (c) to the Contracting Officer at least 15 days prior to making any permanent substitutions.
- (c) The Contractor shall provide a detailed explanation of the circumstances necessitating the proposed substitutions, complete resumes for the proposed substitutes, and any additional information requested by the Contracting Officer. Proposed substitutes should have comparable qualifications to those of the persons being replaced. The Contracting Officer will notify the Contractor within 15 calendar days after receipt of all required information of the decision on substitutions. The contract will be modified to reflect any approved changes of key personnel.)

### **H.2 PERMITS AND RESPONSIBILITIES (FAR 52.236-7)(NOV 1991)**

The Contractor shall, without additional expense to the Government, be responsible for obtaining any necessary licenses and permits, and for complying with any Federal, State, and municipal laws, codes, and regulations applicable to the performance of the work. The Contractor shall also be responsible for all damages to persons; or property that occur as a result of the Contractor's fault or negligence. The Contractor shall also be responsible for all materials delivered and work performed until completion and acceptance of the entire work, except for any completed unit of work, which may have been accepted under the contract.

**PART II--CONTRACT CLAUSES****SECTION I--CONTRACT CLAUSES****I.1 CLAUSES INCORPORATED BY REFERENCE (FAR 52.252-2)(FEB 1998)**

This contract incorporates one or more clauses by reference, with the same force and effect as if they were given in full text. Upon request, the Contracting Officer will make their full text available. Also, the full text of a clause may be accessed electronically at this/these address(es): [www.arnet.gov/far/](http://www.arnet.gov/far/) [www.usda.gov/procurement/policy/agar.html](http://www.usda.gov/procurement/policy/agar.html)

**FEDERAL ACQUISITION REGULATION (48 CFR CHAPTER 1) CLAUSES**

- 52.202-1 Definitions (DEC 2001)
- 52.203-3 Gratuities (APR 1984)
- 52.203-5 Covenant Against Contingent Fees (APR 1984)
- 52.203-6 Restrictions on Subcontractor Sales to the Government (JUL 1995)
- 52.203-7 Anti-Kickback Procedures (JUL 1995)
- 52.203-8 Cancellation, Rescission, and Recovery of Funds for Illegal or Improper Activity (JAN 1997)
- 52.203-10 Price or Fee Adjustment for Illegal or Improper Activity (JAN 1997)
- 52.203-12 Limitation on Payments to Influence Certain Federal Transactions (JUN 1997)
- 52.204-4 Printed or Copied Double- Sided on Recycled Paper (AUG 2000)
- 52.209-6 Protecting the Government's Interest when Subcontracting with Contractors Debarred, Suspended, or Proposed for Debarment (JUL 1995)
- 52.215-1 Instructions to Offerors-Competitive Acquisition (JAN 2004) (Alternate 1)
- 52.215-2 Audit and Records -- Negotiation (JUN 1999)
- 52.215-8 Order of Precedence--Uniform Contract Format (OCT 1997)
- 52.215-21 Requirements for Cost or Pricing Data or Information other than cost or Pricing Data—Modifications (OCT 1997)
- 52.219-7 Notice of Partial Small Business Set-Aside (JUL 1996)
- 52.219-8 Utilization of Small Business Concerns (OCT 2000)
- 52.219-9 Small Business Subcontracting Plan (OCT 2001) (*Applicable if > \$500,000*) Alternate II (Oct 2001)
- 52.219-14 Limitations on Subcontracting (DEC 1996)
- 52.219-16 Liquidated Damages --Subcontracting Plan (JAN 1999) (*Applicable if > \$500,000*)
- 52.222-3 Convict Labor (AUG 1996)
- 52.222-4 Contract Work Hours and Safety Standards Act -- Overtime Compensation (SEP 2000)
- 52.222-21 Prohibition of Segregated Facilities (FEB 1999)
- 52.222-26 Equal Opportunity (APR 2002)
- 52.222-35 Affirmative Action for Disabled Veterans and Veterans of the Vietnam Era (DEC 2001)
- 52.222-36 Affirmative Action for Workers with Disabilities (JUN 1998)
- 52.222-37 Employment Reports on Disabled Veterans and Veterans of the Vietnam Era (DEC 2001)

- 52.222-41 Service Contract Act of 1965, as Amended (MAY 1989)
- 52.222-43 Fair Labor Standards Act and Service Contract Act--Price Adjustment (MAY 1989)
- 52.223-6 Drug-Free Workplace (MAY 2001)
- 52.223-14 Toxic Chemical Release Reporting (OCT 2000)
- 52.225-13 Restrictions on Certain Foreign Purchases (APR 2002)
- 52.227-1 Authorization and Consent (JUL 1995)
- 52.227-2 Notice and Assistance Regarding Patent and Copyright Infringement (AUG 1996)
- 52.229-3 Federal, State, and Local Taxes (APR 2003)
- 52.232-1 Payments (APR 1984)
- 52.232-8 Discounts for Prompt Payment (FEB 2002)
- 52.232-9 Limitation on Withholding of Payments (APR 1984)
- 52.232-11 Extras (APR 1984)
- 52.232-17 Interest (JUN 1996)
- 52.232-18 Availability of Funds (APR 1984)
- 52.232-23 Assignment of Claims (JAN 1986)
- 52.232-25 Prompt Payment (FEB 2002)
- 52.233-1 Disputes (JULY 2002)
- 52.233-3 Protest After Award (AUG 1996)
- 52.237-2 Protection of Government Buildings, Equipment, and Vegetation (APR 1984)
- 52.242-13 Bankruptcy (JUL 1995)
- 52.243-1 Changes--Fixed-Price (AUG 1987)
- 52.244-6 Subcontracts for Commercial Items (MAY 2001)
- 52.245-1 Property Records (APR 1984)
- 52.245-4 Government-Furnished Property (Short Form) (APR 1984)
- 52.246-4 Inspection of Services—Fixed Price (AUG 1996)
- 52.246-25 Limitation of Liability—Services (FEB 1997)
- 52.248-1 Value Engineering (FEB 2000)
- 52.249-2 Termination for Convenience of the Government (Fixed-Price) (SEP 1996)
- 52.249-8 Default (Fixed-Price Supply and Service) (APR 1984)
- 52.253-1 Computer Generated Forms (JAN 1991)

#### AGRICULTURE ACQUISITION REGULATION (48 CFR CHAPTER 4) CLAUSES

- 452.236-72 Use of Premises (NOV 1996)
- 452.236-73 Archaeological or Historic Sites (FEB 1988)
- 452.236-74 Control of Erosion, Sedimentation, and Pollution (NOV 1996)
- 452.237-70 Loss, Damage, Destruction or Repair (FEB 1988)
- 452.237-75 Restrictions Against Disclosure (FEB 1988)

**I.2 STATEMENT OF EQUIVALENT RATES FOR FEDERAL HIRES (FAR 52.222-42) (MAY 1989)**

In compliance with the Service Contract Act of 1965, as amended, and the regulations of the Secretary of Labor (29 CFR Part 4), this clause identifies the classes of service employees expected to be employed under the contract and states the wages and fringe benefits payable to each if they were employed by the contracting agency subject to the provisions of 5 U.S.C. 5341 or 5332.

*This Statement is for Information Only:  
It Is Not A Wage Determination.*

<u>Employee Class</u>	<u>Monetary Wage--Fringe Benefits</u>
Cook	DIFFERENT FOR EACH AREA
Supervisory Cook	DIFFERENT FOR EACH AREA
Laborer	DIFFERENT FOR EACH AREA
Truck Driver	DIFFERENT FOR EACH AREA
Camp Helper	DIFFERENT FOR EACH AREA

Rates for a specific area may be obtained by contacting the Contracting Officer.

CO's Note: Charity based groups providing labor (camp crews) for the Contractor must be paid Service Contract Act wages directly to the worker per the SCA unless specific statutory provisions or letters from the Department of Labor have granted waiver from such. Workers Compensation accounts/taxes & necessary taxes/insurances must also be maintained.

**I.3 DESIGNATION OF OFFICE FOR GOVERNMENT RECEIPT OF ELECTRONIC FUNDS TRANSFER INFORMATION (FAR 52.232-35)(MAY 1999)**

- (a) As provided in paragraph (b) of the clause at 52.232-34, Payment by Electronic Funds Transfer--Other than Central Contractor Registration, the Government has designated the office cited in paragraph (c) of this clause as the office to receive the Contractor's electronic funds transfer (EFT) information, in lieu of the payment office of this contract.
- (b) The Contractor shall send all EFT information, and any changes to EFT information to the office designated in paragraph (c) of this clause. The Contractor shall not send EFT information to the payment office, or any other office than that designated in paragraph (c). The Government need not use any EFT information sent to any office other than that designated in paragraph (c).
- (c) Designated Office:

Name: **USDA, NATIONAL FINANCE CENTER**

Telephone Number: **(800) 421-0323**

**I.4 ORDERING (FAR 52.216-18)(OCT 1995)**

- (a) Any supplies and services to be furnished under this contract shall be ordered by issuance of delivery orders or task orders by the individuals or activities designated in the Schedule. Such orders may be issued from the effective date of the contract through contract expiration.

- (b) All delivery orders or task orders are subject to the terms and conditions of this contract. In the event of conflict between a delivery order or task order and this contract, the contract shall control.
- (c) If mailed, a delivery order or task order is considered "issued" when the Government deposits the order in the mail. Orders may be issued orally, by facsimile, or by electronic commerce methods only if authorized in the Schedule.

#### **I.5 ORDER LIMITATIONS (FAR 52.216-19)(OCT 1995)**

- (a) Minimum order. When the Government requires supplies or services covered by this contract in an amount less than one day of usage, the Government is not obligated to purchase, nor is the Contractor obligated to furnish, those supplies or services under the contract.
- (b) Maximum order. The Contractor is not obligated to honor
  - (1) Any order for a single item in excess of \$500,000.
  - (2) Any order for a combination of items in excess of 1,000,000.
  - (3) A series of orders from the same ordering office within days that together call for quantities exceeding the limitation in subparagraph (1) or (2) of this section.
- (c) If this is a requirements contract (i.e., includes the Requirements clause at subsection 52.216-21 of the Federal Acquisition Regulation (FAR), the Government is not required to order a part of any one requirement from the Contractor if that requirement exceeds the maximum order limitations in paragraph (b) of this section.
- (d) Notwithstanding paragraphs (b) and (c) of this section, the Contractor shall honor any order exceeding the maximum order limitations in paragraph (b), unless that order (or orders) is returned to the ordering office within 4 hours after issuance, with written notice stating the Contractor's intent not to ship the item (or items) called for and the reasons. Upon receiving this notice, the Government may acquire the supplies or services from another source.

#### **I.6 REQUIREMENTS (FAR 52.216-21)(OCT 1995)**

- (a) This is a requirements contract for the supplies or services specified, and effective for the period stated, in the Schedule. The quantities of supplies or services specified in the Schedule are estimates only and are not purchased by this contract. Except as this contract may otherwise provide, if the Government's requirements do not result in orders in the quantities described as "estimated" or "maximum" in the Schedule, that fact shall not constitute the basis for an equitable price adjustment.

- (b) Delivery or performance shall be made only as authorized by orders issued in accordance with the Ordering clause. Subject to any limitations in the Delivery-Order Limitations clause or elsewhere in this contract, the Contractor shall furnish to the Government all supplies or services specified in the Schedule and called for by orders issued in accordance with the Ordering clause. The Government may issue orders requiring delivery to multiple destinations or performance at multiple locations.
- (c) Except as this contract otherwise provides, the Government shall order from the Contractor all the supplies or services specified in the Schedule that are required to be purchased by the Government activity or activities specified in the Schedule.
- (d) The Government is not required to purchase from the Contractor requirements in excess of any limit on total orders under this contract.
- (e) If the Government urgently requires delivery of any quantity of an item before the earliest date that delivery may be specified under this contract, and if the Contractor will not accept an order providing for the accelerated delivery, the Government may acquire the urgently required goods or services from another source.
- (f) Any order issued during the effective period of this contract and not completed within that period shall be completed by the Contractor within the time specified in the order. The contract shall govern the Contractor's and Government's rights and obligations with respect to that order to the same extent as if the order were completed during the contract's effective period; provided, that the Contractor shall not be required to make any deliveries under this contract after December 31, 2004.

**I.7 OPTION TO EXTEND THE TERM OF THE CONTRACT (FAR 52.217-9)**  
**(MAR 2000)**

- (a) The Government may extend the term of this contract by written notice to the Contractor within 30 days; provided, that the Government shall give the Contractor a preliminary written notice of its intent to extend at least **60 days** before the contract expires. The preliminary notice does not commit the Government to an extension.
- (b) If the Government exercises this option, the extended contract shall be considered to include this option provision.
- (c) The total duration of this contract, including the exercise of any options under this clause, shall not **exceed four (4) years**.

**I.8 INSURANCE COVERAGE (AGAR 452.228-71)(NOV 1996) Alternate I (NOV 1996)**

Pursuant to FAR clause 52.228-5, Insurance-Work on a Government Installation, the Contractor will be required to present evidence to show, as a minimum, the amounts of insurance coverage indicated below:

- (a) **Workers Compensation and Employer's Liability.** The Contractor is required to comply with applicable Federal and State workers' compensation and occupational disease statutes. If occupational diseases are not compensable under those statutes, they shall be covered under the employer's liability section of the insurance policy, except when contract operations are so commingled with a Contractor's commercial operations that it would not be practical to require this coverage. Employer's liability coverage of at least \$100,000 shall be required, except in States with exclusive or monopolistic funds that do not permit worker's compensation to be written by private carriers.
- (b) **General Liability.**
- (1) The Contractor shall have bodily injury liability coverage written on a comprehensive form of policy of at least \$500,000 per occurrence.
  - (2) The Contractor shall have property damage liability insurance shall be required in the amount of \$500,000 per occurrence.
- (c) **Automobile Liability.** The Contractor shall have automobile liability insurance written on a comprehensive form of policy. The policy shall provide for bodily injury and property damage liability covering the operation of all automobiles used in connection with performing the contract. Policies covering automobiles operated in the United States shall provide coverage of at least \$200,000 per person and \$500,000 per occurrence for bodily injury and \$20,000 per occurrence for property damage or loss.
- (d) **Aircraft Public and Passenger Liability.** When aircraft are used in connection with performing the contract, the Contractor shall have aircraft public and passenger liability insurance. Coverage shall be at least \$200,000 per person and \$500,000 per occurrence for bodily injury, other than passenger injury. Coverage for passenger injury shall be at least \$200,000 multiplied by the number of seats or passengers, whichever is greater.

The Government shall not be liable for damages to contractor equipment or personnel provided under this contract except for damages caused by Government personnel acting within the scope of their official duties as compensable under the Federal Tort Claims Act, 28 U.S.C. 2671-2680. The Government is not responsible for lost work under this contract due to natural disaster.

## **I.9 CENTRAL CONTRACTOR REGISTRATION (FAR 52.204-7)(OCT 2003)**

- (a) **Definitions.** As used in this clause-

"Central Contractor Registration (CCR) database" means the primary Government repository for Contractor information required for the conduct of business with the Government.

"Data Universal Numbering System (DUNS) number" means the 9-digit number assigned by Dun and Bradstreet, Inc. (D&B) to identify unique business entities.

"Data Universal Numbering System +4 (DUNS+4) number" means the DUNS number assigned by D&B plus a 4-character suffix that may be assigned by a business concern. (D&B has no affiliation with this 4-character suffix.) This 4-character suffix may be assigned at the discretion of the business concern to establish additional CCR records for identifying alternative Electronic Funds Transfer (EFT) accounts (see the FAR at Subpart 32.11) for the same parent concern.

"Registered in the CCR database" means that-

- (1) The Contractor has entered all mandatory information, including the DUNS number or the DUNS+4 number, into the CCR database; and
- (2) The Government has validated all mandatory data fields and has marked the record "Active".

(b)

- (1) By submission of an offer, the offeror acknowledges the requirement that a prospective awardee shall be registered in the CCR database prior to award, during performance, and through final payment of any contract, basic agreement, basic ordering agreement, or blanket purchasing agreement resulting from this solicitation.
- (2) The offeror shall enter, in the block with its name and address on the cover page of its offer, the annotation "DUNS" or "DUNS +4" followed by the DUNS or DUNS +4 number that identifies the offeror's name and address exactly as stated in the offer. The DUNS number will be used by the Contracting Officer to verify that the offeror is registered in the CCR database.

(c) If the offeror does not have a DUNS number, it should contact Dun and Bradstreet directly to obtain one.

(1) An offeror may obtain a DUNS number-

- (i) If located within the United States, by calling Dun and Bradstreet at 1-866-705-5711 or via the Internet at <http://www.dnb.com> ; or
- (ii) If located outside the United States, by contacting the local Dun and Bradstreet office.

(2) The offeror should be prepared to provide the following information:

- (i) Company legal business.
  - (ii) Tradestyle, doing business, or other name by which your entity is commonly recognized.
  - (iii) Company Physical Street Address, City, State, and Zip Code.
  - (iv) Company Mailing Address, City, State and Zip Code (if separate from physical).
  - (v) Company Telephone Number.
  - (vi) Date the company was started.
  - (vii) Number of employees at your location.
  - (viii) Chief executive officer/key manager.
  - (ix) Line of business (industry).
  - (x) Company Headquarters name and address (reporting relationship within your entity).
- (d) If the Offeror does not become registered in the CCR database in the time prescribed by the Contracting Officer, the Contracting Officer will proceed to award to the next otherwise successful registered Offeror.
- (e) Processing time, which normally takes 48 hours, should be taken into consideration when registering. Offerors who are not registered should consider applying for registration immediately upon receipt of this solicitation.
- (f) The Contractor is responsible for the accuracy and completeness of the data within the CCR database, and for any liability resulting from the Government's reliance on inaccurate or incomplete data. To remain registered in the CCR database after the initial registration, the Contractor is required to review and update on an annual basis from the date of initial registration or subsequent updates its information in the CCR database to ensure it is current, accurate and complete. Updating information in the CCR does not alter the terms and conditions of this contract and is not a substitute for a properly executed contractual document.
- (g)
- (1)
    - (i) If a Contractor has legally changed its business name, "doing business as" name, or division name (whichever is shown on the contract), or has transferred the assets used in performing the contract, but has not

completed the necessary requirements regarding novation and change-of-name agreements in Subpart 42.12, the Contractor shall provide the responsible Contracting Officer a minimum of one business day's written notification of its intention to

(A) change the name in the CCR database;

(B) comply with the requirements of Subpart 42.12 of the FAR;  
and

(C) agree in writing to the timeline and procedures specified by the responsible Contracting Officer. The Contractor must provide with the notification sufficient documentation to support the legally changed name.

(ii) If the Contractor fails to comply with the requirements of paragraph (g)(1)(i) of this clause, or fails to perform the agreement at paragraph (g)(1)(i)(C) of this clause, and, in the absence of a properly executed novation or change-of-name agreement, the CCR information that shows the Contractor to be other than the Contractor indicated in the contract will be considered to be incorrect information within the meaning of the "Suspension of Payment" paragraph of the electronic funds transfer (EFT) clause of this contract.

(2) The Contractor shall not change the name or address for EFT payments or manual payments, as appropriate, in the CCR record to reflect an assignee for the purpose of assignment of claims (see FAR Subpart 32.8, Assignment of Claims). Assignees shall be separately registered in the CCR database. Information provided to the Contractor's CCR record that indicates payments, including those made by EFT, to an ultimate recipient other than that Contractor will be considered to be incorrect information within the meaning of the "Suspension of payment" paragraph of the EFT clause of this contract.

(h) Offerors and Contractors may obtain information on registration and annual confirmation requirements via the internet at <http://www.ccr.gov> or by calling 1-888-227-2423, or 269-961-5757.

*Alternate I (Oct 2003).* As prescribed in 4.1104(a), substitute the following paragraph (b) for paragraph (b) of the basic clause:

(b)

(1) The Contractor shall be registered in the CCR database by December 31, 2003. The Contractor shall maintain registration during performance and through final payment of this contract.

- (2) The Contractor shall enter, in the block with its name and address on the cover page of the SF 30, Amendment of solicitation/Modification of Contract, the annotation "DUNS" or "DUNS +4" followed by the DUNS or DUNS +4 number that identifies the Contractor's name and address exactly as stated in this contract. The DUNS number will be used by the Contracting Officer to verify that the Contractor is registered in the CCR database.

**I.10 PAYMENT BY ELECTRONIC FUNDS TRANSFER-CENTRAL CONTRACTOR REGISTRATION (FAR 52.232-33) (OCT 2003)**

(a) Method of payment.

- (1) All payments by the Government under this contract shall be made by electronic funds transfer (EFT), except as provided in paragraph (a)(2) of this clause. As used in this clause, the term "EFT" refers to the funds transfer and may also include the payment information transfer.
- (2) In the event the Government is unable to release one or more payments by EFT, the Contractor agrees to either-

- (i) Accept payment by check or some other mutually agreeable method of payment; or
- (ii) Request the Government to extend the payment due date until such time as the Government can make payment by EFT (but see paragraph (d) of this clause).

- (b) Contractor's EFT information. The Government shall make payment to the Contractor using the EFT information contained in the Central Contractor Registration (CCR) database. In the event that the EFT information changes, the Contractor shall be responsible for providing the updated information to the CCR database.
- (c) Mechanisms for EFT payment. The Government may make payment by EFT through either the Automated Clearing House (ACH) network, subject to the rules of the National Automated Clearing House Association, or the Fedwire Transfer System. The rules governing Federal payments through the ACH are contained in 31 CFR part 210.
- (d) Suspension of payment. If the Contractor's EFT information in the CCR database is incorrect, then the Government need not make payment to the Contractor under this contract until correct EFT information is entered into the CCR database; and any invoice or contract financing request shall be deemed not to be a proper invoice for the purpose of prompt payment under this contract. The prompt payment terms of the contract regarding notice of an improper invoice and delays in accrual of interest penalties apply.

(e) Liability for uncompleted or erroneous transfers.

(1) If an uncompleted or erroneous transfer occurs because the Government used the Contractor's EFT information incorrectly, the Government remains responsible for-

(i) Making a correct payment;

(ii) Paying any prompt payment penalty due; and

(iii) Recovering any erroneously directed funds.

(2) If an uncompleted or erroneous transfer occurs because the Contractor's EFT information was incorrect, or was revised within 30 days of Government release of the EFT payment transaction instruction to the Federal Reserve System, and-

(i) If the funds are no longer under the control of the payment office, the Government is deemed to have made payment and the Contractor is responsible for recovery of any erroneously directed funds; or

(ii) If the funds remain under the control of the payment office, the Government shall not make payment, and the provisions of paragraph (d) of this clause shall apply.

(f) EFT and prompt payment. A payment shall be deemed to have been made in a timely manner in accordance with the prompt payment terms of this contract if, in the EFT payment transaction instruction released to the Federal Reserve System, the date specified for settlement of the payment is on or before the prompt payment due date, provided the specified payment date is a valid date under the rules of the Federal Reserve System.

(g) EFT and assignment of claims. If the Contractor assigns the proceeds of this contract as provided for in the assignment of claims terms of this contract, the Contractor shall require as a condition of any such assignment, that the assignee shall register separately in the CCR database and shall be paid by EFT in accordance with the terms of this clause. Notwithstanding any other requirement of this contract, payment to an ultimate recipient other than the Contractor, or a financial institution properly recognized under an assignment of claims pursuant to Subpart 32.8, is not permitted. In all respects, the requirements of this clause shall apply to the assignee as if it were the Contractor. EFT information that shows the ultimate recipient of the transfer to be other than the Contractor, in the absence of a proper assignment of claims acceptable to the Government, is incorrect EFT information within the meaning of paragraph (d) of this clause.

- (h) Liability for change of EFT information by financial agent. The Government is not liable for errors resulting from changes to EFT information made by the Contractor's financial agent.
- (i) Payment information. The payment or disbursing office shall forward to the Contractor available payment information that is suitable for transmission as of the date of release of the EFT instruction to the Federal Reserve System. The Government may request the Contractor to designate a desired format and method(s) for delivery of payment information from a list of formats and methods the payment office is capable of executing. However, the Government does not guarantee that any particular format or method of delivery is available at any particular payment office and retains the latitude to use the format and delivery method most convenient to the Government. If the Government makes payment by check in accordance with paragraph (a) of this clause, the Government shall mail the payment information to the remittance address contained in the CCR database.

### **I.11 ECONOMIC PRICE ADJUSTMENTS**

Contract rates applicable to each quarter of the contract renewal period will be established in accordance with the following to reflect increases or decreases in the cost of performance of the contract work. The increases or decreases used in establishing the rates will be those indicated by the change in the following indices:

**Urban Consumer Price Indices (CPI-U):** Generally, the CPI (Urban) index is based on prices of food, clothing, shelter, transportation, medical care, and other goods and services that people buy for day-to-day living. The CPI is used as an indicator of inflation, a deflator of other economic series and an escalator for income payments. We use the (CPI-U) index of change in food and beverage for the meal price, and the (CPI-U) change between motor fuel, gasoline, and motor vehicle maintenance for the mileage rate.

**Per Diem Meals and Incidental Expenses (M&IE):** M&IE is determined by GSA and is used by government employees in travel. We are using the M&IE for Washington DC which is the highest in the nation as a measure for the rest of the country. The DC M&IE (the highest) is more comparable to remote mobile food operations – this is used to measure the delta (change) in meal prices and incidental expenses as a measure for change in overall food prices.

(a) **Meal and Fresh Food Box Prices:**

Bureau of Labor Statistics: **CPI-U** Expenditure Category – Food and Beverages, actual percent change (multiplied by) the General Services Administration: **M&IE** rate for the District of Columbia *for the previous fiscal year*. The result is then added to the existing meal price to generate the new adjusted price.<sup>1</sup>

Formula: [(CPI-U) X FY 2003 M&IE] + Current Rate = New Adjusted Rate

---

<sup>1</sup> Use M&IE for Fairbanks, AK for adjusting the Fairbanks price.

**Example:**

*SOLVE:* Find the new meal price for 2004.

*FIND:*

CPI-U = +1.2% [change in food and beverage]

M&IE = \$46.00 [the final adjusted rate for the District of Columbia for FY2003 – as of November 30<sup>th</sup>]

Existing Meal Price = \$10 [taken from the Schedule]

*CALCULATE:*

$[(1.2\% \times \$46.00) = \$0.55] \quad [\$0.55 + \$10.00 = \$10.55]$

*SOLUTION:* \$10.55 (New Rate) Prices in the schedule are increased by \$0.55

Note: the above rate of \$46, and the change in MI&E are not necessarily reflective of what the final rates will be when published in September 2003.

(b) **Mileage Rates** will be affected by:

CPI-U: Expenditure Category - Motor Fuel, Gasoline, and Motor Vehicle Maintenance and Repair, average percent change multiplied by the existing rate. The result will then be added to the existing rate to generate the new adjusted rate.

Formula: Average CPI-U X (Current Rate) + Current Rate = New Adjusted Rate

Example:  $(1.2\% + 1.5\% + 1.3\%) / 3 = 1.33\% \times \$15.00 + \$15.00 = \$15.20$  (New Rate)

(c) **Adjusting the Daily Fee and Relocation Fee.** The daily Fee, and Relocation Fee shall be adjusted **annually** in ten dollar increments for the following year in accordance with the net increase in labor costs per the Service Contract Act for Code 07000 Food Service Workers, when these costs rise by a factor equal to or greater than 3% over the previous year. For example if a change in labor rates for SCA code 0700 rise by 2.9% in the first year no change will be made. However if SCA code 0700 rises 2% in the second year, the net increase applied for the third year will be 4.9% rounded to the nearest ten dollars.

Substantial changes in the health and welfare, fringe benefits, etc. will be adjusted in accordance with the Fair Labor Standards Act and Service Contract Act -- Price Adjustment (Multiple Year and Option Contracts) (FAR 52.222-43) (May 1989).

In the event that the Bureau of Labor Statistics, U.S. Department of Labor, uses a substantial revision to the method of calculating an index or the index is discontinued, the Contracting Officer will select a comparable index for use under the contract. The index chosen will be either a current index in use or a comparable index prepared by the Bureau of Labor Statistics, U.S. Department of Labor, prepared at the request of the Contracting Officer.

The newly adjusted rates will be made quarterly. The effective date of each change will be two weeks post to each quarter. The basis for establishing the new rates will be the cumulative unadjusted changes in the Index over the previous quarter. (Meal prices and mileage rates will be rounded to the nearest 5 cents.)

Any increase will not exceed 15% of the rate being adjusted and the aggregate change over the life of the contract, including renewals, shall not exceed 45% of the initial contract rates.

**PART III--LIST OF DOCUMENTS, EXHIBITS, AND OTHER ATTACHMENTS****SECTION J--LIST OF ATTACHMENTS****J.1 LIST OF ATTACHMENTS (AGAR 452.252-70)(FEB 1988)**

- 1A. Food Service Request
2. Interagency Mobile Food Services Performance Evaluation (Form 1276-E)
3. Wage Determinations
4. Designations
  - A. Designation of Contracting Officer's Representative
  - B. Designation of Contracting Officer's Technical Representative
  - C. Designation of Inspector
5. Contractor Weekly Menus
6. Potable Water Standards
7. Daily Meal Order/Invoice Mobile Food Service (Form 1276-A)
8. Daily Meal Order/Invoice Mobile Food Service - Continuation Sheet (Form 1276-B)
9. Fresh Food Boxes
10. Equipment Capability Scoring

**J.1A - FOOD SERVICE REQUEST**

Incident Name \_\_\_\_\_ Management/Fiscal Code \_\_\_\_\_

Resource Order No. \_\_\_\_\_ Request No. \_\_\_\_\_ Date \_\_\_\_\_

**I. Date, Time, Meals, and Meal Numbers**

1. Date of first meal \_\_\_\_\_ Time of first meal \_\_\_\_\_

2. Estimated number for the first three meals

(Minimum guarantee is based on these estimates):

1st meal \_\_\_\_\_ [ ] Hot Breakfast [ ] Sack Lunch [ ] Dinner

2nd meal \_\_\_\_\_ [ ] Hot Breakfast [ ] Sack Lunch [ ] Dinner

3rd meal \_\_\_\_\_ [ ] Hot Breakfast [ ] Sack Lunch [ ] Dinner

3. Food Boxes: \_\_\_\_\_

**II. Location**

Reporting location \_\_\_\_\_

Contact person \_\_\_\_\_

Contracting Officer's Technical Representative \_\_\_\_\_

FDUL: \_\_\_\_\_

**III. Support Information for Contractors**

Nearest authorized potable water source \_\_\_\_\_

The benefiting unit is responsible for providing the following services:

1. Gray water pumper 3. Department of Health notified (optional)

2. Potable water

Incidents requesting potable water tenders, gray water tenders, or refrigerated storage vans must assign new request numbers for each resource ordered.

**IV. Estimated Duration/Needs**

1. Anticipated Duration of Incident \_\_\_\_\_

2. Number of Personnel at Peak of Incident \_\_\_\_\_

3. Spike Camps? [ ] No [ ] Yes Number \_\_\_\_\_ No. of meals per camp per day \_\_\_\_\_

**V. Additional Information**

Contact \_\_\_\_\_ Telephone \_\_\_\_\_

GACC \_\_\_\_\_ Telephone \_\_\_\_\_

**J.2 INTERAGENCY MOBILE FOOD SERVICES PERFORMANCE EVALUATION**

Reference: FAR 42.15			
<b>INTERAGENCY MOBILE FOOD SERVICES PERFORMANCE EVALUATION</b>			
Contractor Name:	Contract No:	Incident Name:	Inclusive Dates:
<b>Unit No.</b>	<b>Location:</b>		
<p><b>Project Difficulty:</b> (    ) Routine                      (    ) Difficult</p> <p><b>Ratings:</b> Points shall be assigned according to the following: (5) Exceptional, (4) Very Good, (3) Satisfactory, (2) Marginal, (1) Unsatisfactory. See back page for explanations of each rating. Each unit receiving Marginal or Unsatisfactory ratings shall be rated separately. Scores of Exceptional, Marginal, or Unsatisfactory must have accompanying comments or the evaluation will be thrown out.</p>			
			<b>[Circle Rating Given]</b>
<b>Quality and Quantity of Food</b>			
Comments:			1
			2
			3
			4
			5
<b>Equipment</b>			
Comments			1
			2
			3
			4
			5
<b>Timeliness</b>			
Comments:			1
			2
			3
			4
			5
<b>Business Relations</b>			
Comments:			1
			2
			3
			4
			5
<b>Working with Subcontractors</b>			
Comments:			1
			2
			3
			4
			5
<b>Customer Satisfaction</b>			
Comments:			1
			2
			3
			4
			5

**J.2 INTERAGENCY MOBILE FOOD SERVICES PERFORMANCE EVALUATION (Cont.)**

Reference: FAR 42.15		
<b>INTERAGENCY MOBILE FOOD SERVICES PERFORMANCE EVALUATION</b>		
<b>Key Personnel Performance</b>		
Name: _____	Comments/Rating: _____	
_____	_____	
_____	_____	
Name: _____	Comments/Rating: _____	
_____	_____	
_____	_____	
Name: _____	Comments/Rating: _____	
_____	_____	
_____	_____	
<b>Would you select this contractor again, given the choice? Explain.</b>		
_____		
_____		
_____		
Rating Official Name: _____	[ ] COR [ ] FDUL [ ] COTR	
_____		
<b>Work Address</b>		
_____	_____	
<b>Phone Number</b> _____	<b>Date:</b> _____	
<b>Contractor's Review (attach comments, if any)</b>		
Contractor's Name: _____	Signature: _____	
_____	_____	
<b>Phone/FAX/E-Mail Address</b> _____	<b>Date:</b> _____	
<b>Final Rating. Re-assess initial rating based on contractor comments.</b>		
Quality _____	Business Relations (other) _____	Customer Satisfaction _____
Timeliness _____	Business Relations _____	Key Personnel _____
<b>Contracting Officer Name:</b> _____		<b>Signature:</b> _____
<b>Date:</b> _____		_____

**J.2 INTERAGENCY MOBILE FOOD SERVICES PERFORMANCE EVALUATION (Cont.)**

<b>CONTRACTOR PERFORMANCE REPORT GUIDELINES</b>						
Summarize contractor performance in each of the following rating categories. Assign each category a rating of 1 (Unsatisfactory), 2 (Marginal), 3 (Satisfactory), 4 (Very Good), or 5 (Exceptional). If the Contractor has more than one unit on the project the rater shall summarize performance of each unit individually.						
Contractors have the right to provide comments for any poor or unsatisfactory rating. Ratings of poor or unsatisfactory that are not supported by comments are invalid. Contractor's have 30 days to challenge any negative comments or ratings. If comments are received from the Contractor challenging an evaluation, the CO reserves the right to modify the evaluation, throw it out, or keep it unchanged.						
	<b>Quality/ Quantity of Food</b>	<b>Equipment</b>	<b>Timeliness</b>	<b>Business Relations</b>	<b>Working with Subcontractors</b>	<b>Customer Satisfaction</b>
<b>1. Unsatisfactory</b>	See Table F.3	Nonconformances result in failure to achieve contract requirements despite use of Agency resources.	Delays result in failure to meet the schedule.	Response to inquiries, technical service/administrative issues is not effective nor responsive	Unable to coordinate with sub contractors to accomplish mission resulting in failure, or delays that contribute materially to failure.	See Table F.3
<b>2. Marginal</b>	See Table F.3	Nonconformances required the use of major Agency resources to ensure achievement of contract requirements.	Delays required major Agency resources to ensure achievement of contract requirements.	Response to inquiries, technical/ service administrative issues is marginally effective and responsive.	Unable to coordinate with sub contractors deliveries, that contribute significantly, or often to delays in meal production.	See Table F.3
<b>3. Satisfactory</b>	See Table F.3	Equipment issues require minor Agency resources to ensure achievement of contract requirements.	Delays require minor Agency resources to ensure achievement of contract requirements.	Response to inquiries, technical/ service/administrative issues is somewhat effective and responsive.	Working with subcontractors is somewhat effective.	See Table F.3
<b>4. Very Good</b>	See Table F.3	Equipment issues do not impact achievement of contract requirements.	Delays do not impact achievement of contract requirements. Contractor keeps Gov informed.	Management is able to cope with the opportunities that present themselves. Is reasonable and cooperative.	Subcontractors pose no serious problems. Problems that do occur are mitigated by effective management.	See Table F.3
<b>5. Exceptional</b>	See Table F.3	There are no equipment issues. Performance significantly exceeds contract requirements.	There are no delays. Performance significantly exceeds contract requirements.	Responsive to inquiries, technical /service/administrative issues are effective and responsive. Communication is effective attitudes are helpful not problematic. Exceeds contract Requirements.	There are no subcontractor problems, or any problems are transparent to performance. Exceeds contract requirements.	See Table F.3

### **J.3 WAGE RATE DETERMINATIONS**

Per U.S. Department of Labor approval letter dated July 7, 1998, Contractors in the contiguous Western States must pay their employees per the applicable Wage Determination (WD's) for the county from which they will be deployed. Contractors performing in Alaska must pay their employees per the Applicable Wage Determination for the county where the work is performed. Applicable Wage Determination numbers are listed below for various potential locations of deployment. Current revisions of U.S. Department of Labor Wage determinations may be obtained on the Internet at the U.S. DOL Wage Determinations Online website at: <http://www.wdol.gov/>

<b>Wage Determination No.</b>	<b>State and/or County</b>	<b>Revision No.</b>	<b>Revision Date</b>
<b>1. <u>Contiguous Western States</u></b>			
94-2023	Arizona-Coconino	26	08/21/2003
94-2025	Arizona-Pima	28	08/19/2003
94-2045	California-Fresno	20	08/26/2003
94-2053	California-Riverside	23	06/03/2003
94-2055	California-Shasta	22	09/09/2003
94-2083	Colorado-Montrose	20	09/04/2003
94-2159	Idaho-Statewide	21	06/06/2003
94-2317	Montana-Statewide	19	08/26/2003
94-2333	California/Nevada-Washo	22	08/20/2003
94-2361	New Mexico-Bernalillo	21	06/06/2003
94-2439	Oregon-Lake, Deschutes, Jackson	20	07/18/2003
94-2441	Oregon/Washington- Klickitat	20	05/30/2003
94-2531	Utah-Statewide	24	09/30/2003
94-2563	Washington-Snohomish	24	09/30/2003
94-2565	Washington-Chelan, Okanogan	19	07/18/2003
94-2587	Nebraska//Wyoming- Statewide	22	09/24/2003
<b>2. <u>Alaska</u></b>			
1994-2017	Alaska-Statewide	28	06/04/2003

<b>J.4A - Designation of Contracting Officer's Representative</b>	<b>Contract No. -</b> AS SHOWN IN THE SCHEDULE	<b>File Code - 6320</b>
	<b>Unit - NIFC</b>	
<b>COR</b> Logistics Section Chief	<b>Project - MOBILE FOOD SERVICE UNITS</b>	
	<b>Contractor - AS SHOWN IN THE SCHEDULE</b>	

This is your designation as Contracting Officer's Representative (Logistics Section Chief) on the above contract. Your major duties and responsibilities are outlined below.

A. You are delegated full authority to require compliance under the contract **EXCEPT** for the following actions that are reserved for the Contracting Officer:

1. Approve Change Orders and Amendments.
2. Negotiate, or levy any changes to the contract price except as provided in section G.
3. Take action to terminate the contract for default or Government convenience.
4. Approve Assignments of Claims.
5. Make final decisions under the Disputes Clause.

B. You are delegated the following major duties and responsibilities:

1. Assure that a qualified Food Unit Leader is assigned as an Inspector and a COTR is ordered to assist you in administering the contract (see Inspector Designation). When an Inspector is not assigned, assure those duties are performed.
2. Resolve differences or disputes prior to departing an Incident. If resolution cannot be obtained, contact the Contracting Officer.
3. Ensure that Contractor Weekly Menus are approved in advance, Contract Daily Diaries are maintained, that a Contractor Performance Evaluation is completed by all Government Representatives assigned under the contract, and that such paperwork is forwarded to the Contracting Officer prior to departure from each fire incident.
4. Contact the Contracting Officer whenever the Contractor equipment or personnel are not in condition to perform or fail to perform the services required.

Contracting Officer's Name (Print or Type) <b>John M. Venaglia</b>	Signature	Date
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<b>J.4B - Designation of Contracting Officer's Technical Representative</b>	<b>Contract No.</b> AS SHOWN IN THE SCHEDULE	<b>File Code - 6320</b>
	<b>Unit - NIFC</b>	
<b>COTR</b>	<b>Project - MOBILE FOOD SERVICE UNITS</b>	
	<b>Contractor - AS SHOWN IN THE SCHEDULE</b>	

This is your designation as Contracting Officer's Technical Representative on the above contract.

Your major duties and responsibilities are outlined below.

A. You are delegated full authority to require compliance under the contract **EXCEPT** for the following actions which are reserved for the Contracting Officer:

1. Approve Change Orders and Amendments
2. Negotiate, or levy any changes to the contract price except as provided in section G.
3. Take action to terminate the contract for default or Government convenience.
4. Approve Assignment of Claims
5. Make final decisions under the Disputes Clause.

B. You are delegated the following major duties and responsibilities:

1. Perform in the capacity of Special Assistant to the Logistics Section Chief (COR) to assist in the timely and effective administration of the contract.
2. Perform as acting Contracting Officer's Representative in his/her absence at an incident.
3. Provide assistance and guidance to the Food and Facilities Unit Leaders (Inspectors) under the direction of the COR.
4. Report all findings and recommendations related to contract administration and contract performance to the COR and Contracting Officer.
5. Maintain a Contract Daily Diary, complete a Contractor Performance Evaluation, and provide copies of such paperwork to the COR and Contracting Officer for each fire incident.

Contracting Officer's Name (Print or Type)	Signature	Date
<b>John M. Venaglia</b>		

<b>J.4C - Designation of Inspector</b>	<b>Contract No.</b> AS SHOWN IN THE SCHEDULE	<b>File Code - 6320</b>
	<b>Unit - NIFC</b>	
INSPECTOR FOOD UNIT LEADER	<b>Project - MOBILE FOOD SERVICE UNITS</b>	
	<b>Contractor - AS SHOWN IN THE SCHEDULE</b>	

This is your designation as Inspector (Food Unit Leader) to administer the above contract. Your major duties and responsibilities are outlined below.

A. You are delegated full authority to require compliance under the contract **EXCEPT** for the following actions, which are reserved for the Contracting Officer:

1. Approve Change Orders and Amendments.
2. Negotiate, or levy any changes to the contract price except as provided in section G.
3. Take action to terminate the contract for default or Government convenience.
4. Approve Assignment of Claims.
5. Make final decisions under the Disputes Clause.

B. You are delegated the following major duties and responsibilities:

1. Assist the Contracting Officer's Representative (COR) with contract administration duties, report and document in writing noncompliance with contract requirements or other areas of difficulty.
2. Approve and designate kitchen site locations.
3. Inspect and approve outdoor barbeques not already approved under the contract.
4. Issue orders for meals, sack lunches, and box breakfasts.
5. Approve written menus in advance of serving time.
6. Ensure proper meal counts are made for each meal.
7. Complete NFES 1276-A and 1276-B and reconcile meal counts at the end of each meal. Verify mileage and supplemental item charges and approve for payment. Make proper distribution of forms.
8. Order Supplemental Foods and Beverages.

<b>J.4C – Designation of Inspector</b> (Continued)	<b>Contract No.</b> AS SHOWN IN THE SCHEDULE	<b>File Code - 6320</b>
	<b>Unit - NIFC</b>	
INSPECTOR FOOD UNIT LEADER (Continued)	<b>Project - MOBILE FOOD SERVICE UNITS</b>	
	<b>Contractor - AS SHOWN IN THE SCHEDULE</b>	

9. Ensure that proper documentation is made for all payments under the contract.
  
10. Maintain a Contract Daily Diary, complete a Contractor Performance Evaluation, and forward them, and the Contractor's Menus, to the Logistics Chief prior to departing a fire incident.

Contracting Officer's Name (Print or Type)	Signature	Date
<b>John M. Venaglia</b>		

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**J.5 CONTRACTOR MENUS**

(For Advance Approval by FDUL's)

**SERVING DATES** \_\_\_\_\_ **CONTRACTOR/UNIT** \_\_\_\_\_ **FIRE INCIDENT** \_\_\_\_\_

HOT AND HOT CAN BREAKFASTS	DATE:	APPROVED		SERVED							
								YES	NO	YES	NO
EGGS, Two (2) Shell <b>OR</b> Liquid <b>OR</b> Frozen											
MEAT, Four (4) oz. Raw Weight Type: Fresh <b>OR</b> Frozen <b>OR</b> Precooked											
BREAD, Three (3) <b>OR</b> Equivalent <b>AND</b> Potatoes, 6 oz. <b>OR</b> Hot Cakes <b>AND</b> Potatoes, 6 oz. <b>OR</b> French Toast <b>AND</b> Potatoes, 6 oz. <b>OR</b> Waffles <b>AND</b> Potatoes, 6 oz. All "Equivalents" Shall Be Equal to Three (3) Breads											
MILK, One (1) Pint –16 oz. Whole <b>OR</b> 2% <b>OR</b> Skim											
FRUIT, Fresh <b>OR</b> Canned <b>OR</b> 100% Juice, 5-1/2 oz.											

**PROPOSED BY** \_\_\_\_\_ **DATE** \_\_\_\_\_ **APPROVED BY** \_\_\_\_\_ **DATE** \_\_\_\_\_  
*Kitchen Manager* *Food Unit Leader or COR*

--All changes to a previously approved menu **MUST** be reviewed and approved in advance by the Food Unit Leader or COR.

--This form does not constitute an order for meals. It verifies **ONLY advance agreement on and approval of** the Contractor's menu items.

**J.5 CONTRACTOR MENUS**

(For Advance Approval by FDUL's)

**SERVING DATES** \_\_\_\_\_ **CONTRACTOR/UNIT** \_\_\_\_\_ **FIRE INCIDENT** \_\_\_\_\_

COLD CAN BREAKFASTS	DATE:	APPROVED		SERVED							
								YES	NO	YES	NO
CEREAL, Cold, Two (2) 3/4 oz.											
100% JUICE, One (1), 5-1/2 oz.											
MUFFINS <b>OR</b> Equivalent Equal to Three (3) 1 to 1-1/2 oz. Slice of Bread											
MILK, One (1) Pint --16 oz. Whole <b>OR</b> 2% <b>OR</b> Skim											
FRUIT, Fresh <b>OR</b> Canned 5-1/2 oz. <b>OR</b> Dried, 2 oz.											
BURRITOS, Two (2), 6 oz.											

**PROPOSED BY** \_\_\_\_\_ **DATE** \_\_\_\_\_ **APPROVED BY** \_\_\_\_\_ **DATE** \_\_\_\_\_  
*Kitchen Manager* *Food Unit Leader or COR*

--All changes to a previously approved menu **MUST** be reviewed and approved in advance by the Food Unit Leader or COR.

--This form does not constitute an order for meals. It verifies **ONLY advance agreement on and approval of** the Contractor's menu items.

**J. 5 CONTRACTOR MENUS**

(For Advance Approval by FDUL's)

**SERVING DATES** \_\_\_\_\_ **CONTRACTOR/UNIT** \_\_\_\_\_ **FIRE INCIDENT** \_\_\_\_\_

HOT AND HOT CAN DINNERS	DATE:	APPROVED		SERVED							
								YES	NO	YES	NO
Entree 1 - Meat--Type: Fresh <b>OR</b> Frozen <b>OR</b> Precooked											
Non-meat Protein, 4 oz. Fresh <b>OR</b> Frozen <b>OR</b> Precooked											
Vegetables, 4 oz. Fresh <b>OR</b> Canned <b>OR</b> Frozen											
Four (4) oz. Salad in Lieu of Salad Bar for Hot Cans											
Six (6) oz. Potatoes <b>OR</b> Substitute-- Fresh <b>OR</b> Prepackaged											
Two (2) Bread, 1 to 1-1/2 oz.-- Type: White <b>OR</b> 100% Wheat <b>OR</b> Other											
One (1) Pint -- 16 oz. Milk Whole <b>OR</b> 2% <b>OR</b> Skim											
Dessert, 4 oz.											
Salad Bar--Five (5) Toppings <b>AND</b> Two (2) Prepared Salads <b>AND</b> Tossed Green Salad <b>AND</b> One (1) Fruit Salad											

**PROPOSED BY** \_\_\_\_\_ **DATE** \_\_\_\_\_ **APPROVED BY** \_\_\_\_\_ **DATE** \_\_\_\_\_  
*Kitchen Manager* *Food Unit Leader or COR*

- All changes to a previously approved menu **MUST** be reviewed and approved in advance by the Food Unit Leader or COR.
- This form does not constitute an order for meals. It verifies **ONLY advance agreement on and approval of** the Contractor's menu items.

**J.5 CONTRACTOR MENUS**

(For Advance Approval by FDUL's)

**SERVING DATES** \_\_\_\_\_ **CONTRACTOR/UNIT** \_\_\_\_\_ **FIRE INCIDENT** \_\_\_\_\_

SACK LUNCHES-- REGULAR	DATE:	APPROVED		SERVED							
								YES	NO	YES	NO
Entree 1--Meat Sandwich Type of Meat/Bread: Fresh <b>OR</b> Frozen											
Entree 2--Variety Item <b>OR</b> Super Sized Hoagie <b>OR</b> Super Sized Submarine Sandwich <b>OR</b> Second Regular Sandwich Type of Meat/Bread: Fresh <b>OR</b> Frozen											
Condiments, Four (4) for Entrees <b>OR</b> Sandwiches											
Fruit, Fresh <b>OR</b> Pre-wrapped Dried, 2 oz.											
Cookies <b>OR</b> Brownies <b>OR</b> Granola Bar <b>OR</b> Equivalent (All Pre-wrapped)											
Fruit Juice, 100%- (Two Containers with a Total of 11 oz.											
Snack--2 oz. Trail Mix <b>OR</b> Shelled Nuts <b>OR</b> Bagged Candy <b>OR</b> 1.65-oz. Candy Bar (All Pre-wrapped) <b>OR</b> Fresh Vegetables <b>OR</b> Pretzels											
Disposable Eating Utensils											
Paper Napkin (2)											
Towelettes (2)											
Hard Mint <b>OR</b> Gum											

**PROPOSED BY** \_\_\_\_\_ **DATE** \_\_\_\_\_ **APPROVED BY** \_\_\_\_\_ **DATE** \_\_\_\_\_  
*Kitchen Manager* *Food Unit Leader or COR*

- All changes to a previously approved menu **MUST** be reviewed and approved in advance by the Food Unit Leader or COR.
- This form does not constitute an order for meals. It verifies **ONLY advance agreement on and approval of** the Contractor's menu items.

**J.5 CONTRACTOR MENUS**

(For Advance Approval by FDUL's)

**SERVING DATES** \_\_\_\_\_ **CONTRACTOR/UNIT** \_\_\_\_\_ **FIRE INCIDENT** \_\_\_\_\_

SACK LUNCHES-- VEGETARIAN	DATE:	APPROVED		SERVED							
								YES	NO	YES	NO
Entree 1--Vegetarian Sandwich Type of Protein/Bread: Fresh <b>OR</b> Frozen											
Entree 2--Variety Item <b>OR</b> Super Sized Hoagie <b>OR</b> Super Sized Submarine Sandwich <b>OR</b> Second Vegetarian Sandwich <b>OR</b> Protein + Starch = 1 Vegetarian Sandwich Type of Protein/Bread: Fresh <b>OR</b> Frozen											
Condiments, Four (4) for Entrees <b>OR</b> Sandwiches											
Fruit, Fresh <b>OR</b> Pre-wrapped Dried, 2 oz.											
Cookies <b>OR</b> Brownies <b>OR</b> Granola Bar <b>OR</b> Equivalent (All Pre-wrapped)											
Fruit Juice, 100%- (Two Containers with a Total of 11-to-12 oz.)											
Snack--2 oz. Trail Mix <b>OR</b> Shelled Nuts <b>OR</b> Bagged Candy <b>OR</b> 1.65-oz. Candy Bar (All Pre-wrapped) <b>OR</b> Fresh Vegetables <b>OR</b> Pretzels											
Disposable Eating Utensils											
Paper Napkins (2)											
Towelettes (2)											
Hard Mint <b>OR</b> Gum											

**PROPOSED BY** \_\_\_\_\_ **DATE** \_\_\_\_\_ **APPROVED BY** \_\_\_\_\_ **DATE** \_\_\_\_\_  
*Kitchen Manager* *Food Unit Leader or COR*

- All changes to a previously approved menu **MUST** be reviewed and approved in advance by the Food Unit Leader or COR.
- This form does not constitute an order for meals. It verifies **ONLY advance agreement on and approval of** the Contractor's menu items.

## **J.6 POTABLE WATER VEHICLE STANDARDS**

Only properly constructed and fitted vehicles totally dedicated for potable water only shall be approved and used. Any tank previously used for hauling petroleum products or any non-food material will not be approved as a potable water vehicle. Where doubt exists with respect to their adequacy for potable water supply use, vehicles and/or tanks may be turned down for use as a potable water vehicle.

If it is discovered that any of the requirements for usage as a potable water vehicle have been violated, contractual remedies shall be taken immediately.

### **1. Equipment Requirements**

General Requirements (Reference: Code of Federal Regulations (CFR) Title 21, Part 129.40)

A. All water contact equipment shall be suitable for its intended use, including tanks, water contact surfaces, hoses, pumps, valves, fittings, and lubricants. All such equipment shall be constructed of non-toxic, non-absorbent material, which can be adequately cleaned and sanitized. All equipment shall be constructed so as to allow inspection and adequate sanitation of all water contact surfaces.

#### **B. Tank Material**

Acceptable: Stainless steel, food grade plastics, food grade epoxy coatings, glass and glass coatings, aluminum (smooth finished), copper, ceramic.

Unacceptable: NON-COATED STEEL OR GALVANIZED STEEL; RUSTED OR CRACKED SURFACES; TAR, BITUMINOUS, OR ASBESTOS COATING; ANY OTHER COATING THAT IS UNDOCUMENTED AS FOOD GRADE.

#### **C. Tank Construction**

Openings: Hatches and other openings, except fittings for water entry or discharge, shall be completely covered and sealed with tight fitting coverings, permanently mounted food grade gaskets, and screw, or security locks. Water fittings shall be equipped with clamp or screw-type caps tethered to the fittings with chain or cable. These caps shall be in position on the fittings whenever they are not being used during water transfer.

Tank Vents: Tank shall be vented by a downward facing, or otherwise protected vent opening of a sufficient size to allow air to replace water as it is discharged. This opening shall be protected by an adequately supported fabric, paper, or metal filter material capable of removing fine dust particles from the air entering the tank.

Drain: A bottom drain shall be provided to facilitate complete discharge of all water during cleaning and sanitation procedures.

#### D. Vehicle Tank Filling Mechanisms

Tanks shall be filled by using a system that prevents backflow of water from the vehicle tank back to the potable water source. Either of the following methods may be used:

- (1) Approved double check valves on the direct filling connection to the tank.
- (2) Overhead filling through a hatch opening at the top of the tank. The filling spout must not be allowed to intrude into the tank further than two diameters of the filling pipe above the highest possible water level when the tank is filled. If an overhead filler pipe is mounted on the vehicle, when not being used for filling, this pipe shall be capped at each end with threaded or clamped caps, and tethered to the fittings at the ends of the filler pipe.

#### E. Pumps

Only appropriate water transfer pumps which can be readily disassembled to demonstrate the condition of the impeller and impeller chamber shall be used.

Acceptable: Food grade pumps, constructed from stainless steel, plastic, brass, smooth-finished aluminum or other food grade materials. All water contact surfaces, including seals, bearings, and pump lubricants must be made from food grade materials and must be smooth, non-porous, and corrosion resistant.

#### F. Hoses

The ends of all hoses shall be provided with threaded or clamped caps. Such caps shall be in place when hoses are not in use. A tight, clean storage compartment can substitute for hose caps if the hoses are stored within the compartment at all times except during use for transfer of potable water.

Acceptable: Hoses shall have approved food grade water contact surfaces made of plastic, synthetic rubber, metal, or other smooth nonporous material. Such hoses must be documented as suitable if questions are raised regarding acceptability.

UNACCEPTABLE: RUBBER HOSES, GARDEN HOSES, CANVAS FIRE HOSES, RADIATOR OR ENGINE COOLING SYSTEM HOSES, SURFACE-WATER DRAFTING HOSES.

#### G. Other Equipment Accepted on Vehicle

Piping and Fittings: Food-grade plastic or acceptable metal (brass, aluminum, stainless steel, copper). No non-coated steel, galvanized pipe, or black pipe allowed.

Canteen Filling Equipment: Must have effective backflow prevention (check valves), and dispensing spouts or hose bibs.

Miscellaneous Equipment: Potable water heaters, pressure tanks, and other equipment for operation of shower and/or kitchen units are allowed.

UNACCEPTABLE: SPRAY BARS, FIRE HOSES AND NOZZLES, SURFACE-WATER DRAFTING HOSES OR EQUIPMENT.

## **2. Labeling Requirements**

A. The following statements must be fully visible and legible at all times, permanently attached to or painted on the vehicle:

- (1) Name and address of licensee, on both sides of the holding tank and/or on both truck cab doors in letters of at least 2 inches in height.
- (2) The words "domestic water," "drinking water," or "potable water" on both sides of the holding tank in letters of at least 4 inches in height.
- (3) The gallon capacity of the tank on both sides of the holding tank and/or on both truck cab doors in letters of at least 2 inches in height.

B. A current seal or sticker provided by the State or local health authority shall be affixed to the upper left quarter of the rear of the tank and shall be visible at all times. This sticker shall indicate that the vehicle has been inspected and found to be in compliance with these requirements.

In cases where stickers are not provided by a State or local health authority, a copy of the current certificate or label will be kept in the vehicle at all times.

C. An annual inspection and/or certification by the State or local health authority is required.

## **3. Operational Requirement**

A. All equipment surfaces intended for potable water contact, including source fill point equipment, containers, caps, tanks, hoses, valves, filters, and fittings shall be inspected, washed, rinsed, sanitized, and replaced as often as necessary to effect and maintain sanitation of such surfaces. Procedures to be used are listed in Title 21, Code of Federal Regulations, Part 129.80.

If household chlorine bleach (5% chlorine) is used as a sanitizer, use approximately 2-3 cups of chlorine bleach per 1,000 gallons of water. Agitate chlorine solution thoroughly and allow contact with tank and hoses for at least 30 minutes. Run chlorine solution to waste through delivery hoses. The tank and all potable water contact surfaces must then be thoroughly rinsed with potable water before filling.

NOTE: DEPENDING UPON VARIOUS STATE REQUIREMENTS WHERE THE POTABLE WATER VEHICLE IS BEING USED, CHLORINE MAY OR MAY NOT BE PERMITTED TO BE ADDED TO DRINKING WATER.

- B. Sanitary techniques must be observed in the water transfer operation. Care must be exercised to prevent foreign materials from entering and contaminating the water. Since contaminants could be present on the exterior surfaces of hoses or pipes, these must never be submerged in a receiving vessel. Caution and common sense will help insure sanitary operation.
- C. Adequate cleaning and sanitizing procedures as described in 3.A above, shall be used on potable water hauling vehicle and associated equipment at the following times:
- (1) When the equipment is first placed into service for the season, or when it has been unused and stored in a sealed condition for a period of 4 weeks or more.
  - (2) When the filled or empty tank has been exposed by open or unsealed cover caps or fittings to any condition of possible contamination of the tank or contents, including contact with dust, smoke, rain, or chemical substances.
  - (3) When any fault or defect becomes apparent in the seals, vents, hatch doors, welds, tank coatings, valves, pipes, pumps, hoses, or any other equipment which may allow the water to become contaminated.
  - (4) When bacterial analysis of the water indicates presence of *coliform* bacteria.

D. Bacteria Testing

One microbiological test for total *coliform* bacteria shall be performed within 48 hours of the time of arrival at the incident unless the timing would interfere with the laboratory processing. It shall be performed at the earliest possible time that processing can be done. Copies of the results of such test shall be submitted to the FDUL.

- E. Water shall not be stored in the vehicle for a period of greater than one week.
- F. The potable water hauler shall keep a log of activities on board the vehicle including:
- (1) Dates of cleaning and sanitation activities; description of processes used (cleaning agents used, contact time and concentration of sanitizing agents).
  - (2) Identification of water sources used, dates, gallons obtained, name of person who authorized/directed the use of water source.
  - (3) Delivery points; dates.

- (4) Copies of contracts, agreements, licenses, etc.
- (5) Lab test results of bacterial analysis.

#### G. General Information on Disinfection

Disinfection destroys disease-producing organisms in water exposed to bacterial contamination. Hauled water is vulnerable to increased handling, diversity of source, and variability in hauling equipment. It must be disinfected before use. In addition, all water-contact surfaces in hauling and storage facilities must be disinfected prior to use.

Chlorine is commonly used for disinfection of water. The higher the concentration of chlorine, and the longer it has contact with the water, the more complete the disinfection. Chlorine concentration is measured as "ppm" or "parts per million." This is an expression indicating the parts of chlorine per million parts of water (by weight). A 10 ppm chlorine solution will contain 10 parts (by weight). A 10 ppm chlorine solution will contain 10 parts (by weight) of chlorine per million parts of water (300 mg/l chlorine solution is the same as a 300 ppm chlorine solution). Thus, a 10 ppm solution of chlorine is achieved when 10 pounds of chlorine are added to 1,000,000 pounds of water.

Household chlorine bleach (i.e. Clorox<sup>®</sup> or Purex<sup>®</sup>) is suitable for water disinfection. Instructions for obtaining proper concentrations are provided on charts in this bulletin. Details in the charts should be closely followed. Not all the chlorine added to water contributes to the disinfection process. Some combines with naturally occurring chemicals in the water and is "tied up." This is called "Chlorine Demand." Chlorine added in excess of the amount required to satisfy the chlorine demand is referred to as "residual chlorine" and is available for the disinfection process. Since different sources of water might yield supplies having different chlorine demands, the amount of chlorine need to achieve a given residual chlorine will vary. For this reason, it is highly recommended that the water hauler or consumer obtain a test kit (EPA approved) to determine residual chlorine. With the relatively inexpensive and easily operated device, the amount of chlorine needed to provide proper disinfection can be determined. As the attached chlorine concentration charts are approximate and do not take into account chlorine demand, the residual chlorine test will serve as a positive check and assure the hauler and consumer of adequate protection.

Residual chlorine levels should be determined after the recommended contact time has passed. If the measured residual chlorine is lower than required, additional chlorine must be added to the water until the necessary residual is obtained. Though it is not necessary to determine residual levels in the solution used to disinfect water-contact surfaces, this determination is essential for evaluating water that is intended for human consumption.

**MIXING INSTRUCTIONS FOR  
VARIOUS CONCENTRATIONS OF CHLORINE SOLUTIONS**

**DISINFECTION OF WATER FOR CONSUMPTION**

**CHART 111** 1.0 ppm and 10.0 ppm Concentration to Disinfect a Tank Full Of Water  
(Using fresh liquid household bleach with a 5% Sodium Hypochlorite content.)

Tank Capacity <u>Gallons</u>	Column "A" <u>(for 1.0 ppm) *</u>	Column "B" <u>(for 10.0 ppm) **</u>
250	1-1/4 tablespoon	3/4 cup
500	2-1/2 tablespoons	1-2/3 cups
1,000	1/3 cup	3-1/4 cups
1,500	1/2 cup	4-3/4 cups
5,000	1-1/2 cups	1 gallon

\* For water drawn from acceptable public water supplies, minimum contact time is 30 minutes. If a residual chlorine test kit is not available, amounts shown in Column "A" must be doubled.

\*\* For emergency water drawn from a questionable source, minimum contact time for Column "B" is one hour.



**J.8 DAILY MEAL ORDER/INVOICE (CONTINUATION SHEET)**

**DAILY MEAL ORDER /INVOICE - MOBILE FOOD SERVICES (CONTINUATION SHEET)**

30. SUPPLEMENTAL FOODS AND BEVERAGES						
Date Ordered	Food Unit Leader		Contractor			Invoice No.
Item	Unit	Units Ordered	Units Received	Date Received & Initials	Unit Price	Extended Price
A. Juices (48/case)	case				\$	\$
B. Milk (48/case)	case					
C. Gatorade (24/case)	case					
D. Coffee (outside incident dining area)	gallon					
E. Hot Chocolate (outside incident dining area)	gallon					
F. Tea (ice or hot) (outside incident dining area)	gallon					
G. Bottled Water	ounce					
H. Trail Mix	ounce					
I. Granola Bars	ounce					
J. Salted Peanuts	ounce					
K. Salted Mixed Nuts	ounce					
L. Yogurt	ounce					
M. Apples (minimum 100 count)	case					
N. Oranges (minimum 88 count)	case					
O. Dried Apricots (pre-packaged)	ounce					
P. Dried Prunes (pre-packaged)	pound					
Q. Banana Chips (pre-packaged)	pound					
R. Bananas	pound					
S. Soup	gallon					
T. Stew	gallon					
U. Dinner rolls (wheat/white)	dozen					
V. Ice	pound					
W. Ground Coffee	pound					
X. _____						
Y. _____						
Z. _____						
<b>TOTAL</b>						<b>\$</b>

31. MISCELLANEOUS CHARGES AND CREDITS		
Item	Description	Amount
_____	_____	\$ _____
_____	_____	\$ _____
_____	_____	\$ _____
<b>TOTAL</b>		<b>\$</b>

32. TRANSPORTING WATER						
Unit ID No	Locations		Odometer Reading or		Known Miles	Miles
	From	To	Beginning	Ending		
Total Miles _____ x \$ _____ (Rate) = <b>TOTAL \$</b> _____						

33. REMARKS

34. I certify that the above charges and /or credits are correct.

Government Representative and Date	Contractor Representative and Date
------------------------------------	------------------------------------

## **J.9 FRESH FOOD BOXES**

### **1. GENERAL DESCRIPTION**

This contract includes the preparation of fresh food boxes to supplement MRE's and Mobile Food Services on fires in Alaska. Fresh food boxes may be ordered for remote fire activities. A fresh food box is a container that holds enough food to feed 4 individuals three meals per day for three days. After initial fresh food boxes are ordered and delivered, additional Fresh Food Boxes are generally ordered every three days thereafter. The Fresh Food Box program consists of two options, Box A is the original Food Box with all the condiments, Box B is a supplemental or extender Food Box which allows incidents flexibility in ordering Fresh Food Box's to help manage costs and reduce the potential for waste. Because the delivery times to the firefighters after Government acceptance of the food boxes may take up to 8 hours, some items are required to be frozen. Sanitation and packaging restraints require certain items to be packaged in resealable vacuum-sealed packages or a group of items to be placed in re-sealable bags (i.e. Ziploc<sup>®</sup> or similar type).

### **2. FRESH FOOD BOX (A) QUALITY CONTENTS AND QUANTITY OF ITEMS**

All food items shall meet the quality standards in Section C, C.5.7.

**[Original or Box A]** Each Fresh Food Box shall contain the following contents and quantities:

	<b><u>ITEMS</u></b>	<b><u>QUANTITY</u></b>	<b><u>UNIT</u></b>
1.	Steak, fresh, frozen, New York Cut, 12 oz. Each <u>Individually Wrapped</u>	4	Each
2.	Ham, precooked, frozen, sliced, boneless, 2 3/4 – 3 1/4	1	Each
3.	Tuna, solid white meat, packed in water, 12 oz	2	Cans
	or 6 oz	4	Cans
	or 3 oz	8	Pouches
4.	Chicken, white boneless meat, 12 oz	2	Can
5.	Wieners/Sausage, all beef, frozen, prepackaged, 1 lb.	3	Pkg.
6.	Beef Jerky, 4 oz	4	Pkg.
7.	Bread, 24 oz, 1 oz or greater per slice, sliced, wrapped, 1 multi-grain, 1 wheat, 1 white	3	Loaves

	<u>ITEMS</u>	<u>QUANTITY</u>	<u>UNIT</u>
8.	Tortilla, flour, 12 count or greater, 12" diameter	2	Pkg.
9.	Potatoes, #1 bakers, Russet, Large	8	Each
10.	Onion, medium, yellow	4	Each
11.	Carrots, fresh, large	2	lbs
12.	Oranges, sweet, size ____ count (size per Fresh Food Box order)	6	Each
13.	Apples, (Two different kinds), 100 count	6	Each
14.	Cheese, cheddar, mild or medium, sliced, 1 lb (or a combination of sizes = to 1 lb or greater)	1	Pkg.
15.	Cheese, Monterey Jack or Provolone, sliced, 1 lb (or a combination of sizes = to 1 lb or greater)	1	Pkg.
16.	Peanut Butter, 18 oz	2	Each
17.	Jam, 16-22 oz. Two different flavors: apricot, strawberry, cherry, raspberry, blackberry, or grape (or a combination of sizes = to 1 lb or greater)	2	Each
18.	Vegetables, 4 corn, 4 green beans, 4 pork & beans 8 to 8 ¾ oz cans	12	Each
19.	Beans, refried, canned, 16 oz.	1	Each
20.	Rice, minute/instant type, boil in a bag, 14 oz	1	Box
21.	Fruit, canned, variety of 2 cans each such as pears, peaches fruit cocktail, mandarin oranges, etc., 8 to 8 ¾ oz	6	Cans
<b><u>Note: May substitute the 4 oz cans as long as the total quantity of fruit stays the same.</u></b>			
22.	Fruit, dried, assorted: apricots, dates, apples, pears, prunes, cranberries, etc. 6 oz	4	Pkg.
23.	Pasta, macaroni, elbow, spiral, or shell macaroni, 16 oz.	1	Pkg.
24.	Bouillon Cubes, 6 cubes/pkg., chicken and 1 pkg. beef, 1 cube makes 2 cups or 12 cubes per package, 2 pkg. chicken and 2 pkg. beef, 1 cube makes 1 cup	2	Pkg.

	<u>ITEMS</u>	<u>QUANTITY</u>	<u>UNIT</u>
25.	Cereal, instant, oatmeal, 1.2 oz, assorted flavors	12	Pkg.
26.	Candy, three different varieties of candy per box that contain chocolate, that are "King Size" or no less than 2.2 oz each, such as: Babe Ruth <sup>®</sup> 3.7 oz, Butterfinger <sup>®</sup> 3.07 oz, Snickers <sup>®</sup> 3.7 oz, Milky Way <sup>®</sup> 3.7 oz, M & M's <sup>®</sup> , plain, 3.14 oz, Mounds <sup>®</sup> 3.2 oz, Three Musketeers <sup>®</sup> 2.3 oz, Hershey's <sup>®</sup> Chocolate 2.6 oz.	12	Each
27.	Energy Bars, assorted flavors, 2.3 oz., individually wrapped	12	Each
28.	Breakfast Bars, fruit filled, individually wrapped, assorted fruit flavors	12	Each
29.	Granola Bars, moist & chewy, individually wrapped assorted flavors, 1 oz to 1.65 oz or greater	12	Each
30.	Powdered Milk, 1 quart package	1	Pkg.
31.	Crackers, unsalted, Pilot Bread, 2 lb box	1	Box
32.	Powdered Sport's Drink mix, makes one quart	12	Each
33.	Hot Chocolate, instant, 1 oz pkg., makes ¾ cup servings	20	Each
34.	Salt, iodized, table, 4 oz shaker	1	Each
35.	Pepper, black, table, ground, shaker, 1/2 oz.	1	Each
36.	Garlic, powder, shaker, 2 oz or more	1	Each
37.	Honey, 24 oz squeeze bottle	1	Each
38.	Margarine, 12 oz	1	Each
39.	Salsa, 20 oz. squeeze bottle or three (3) 7 oz cans, med. hot.	1	Each
40.	Mayonnaise, 18 oz	1	Each
41.	Sauce, spaghetti, canned, 26 oz	1	Can
42.	Plates, disposable, paper, 10", 3 layer construction, heavy duty	36	Each
43.	Utensils, eating, plastic, heavy duty, forks, spoons, knives 3 to a package	24	Sets

	<u>ITEMS</u>	<u>QUANTITY</u>	<u>UNIT</u>
44.	Paper Towels, heavy duty, 75/95 two-ply towels per roll	1	Roll
45.	Aluminum Foil, heavy duty, 12" X 50 ft. roll/box	1	Box
46.	Re-sealable (i.e. Ziploc® or similar type), pint or quart freezer bags, 50/box	1	Box
47.	Bags, garbage type, plastic, heavy duty, 13 Gal	6	Each
48.	Can opener, lid removing type, P-38 or similar size	2	Each
49.	Gloves, food handling	12	Pair
50.	Moistened towelette, individually wrapped	24	Each
51.	Mustard, 8 oz	1	Each
52.	Catsup, 24 to 28 oz	1	Each

3. FRESH FOOD BOX (B) QUALITY CONTENTS AND QUANTITY OF ITEMS

All food items shall meet the quality standards in Section C, C.5.7.

**[Supplemental/Extender or Box B]** Each Fresh Food Box shall contain the following contents and quantities:

	<u>ITEMS</u>	<u>QUANTITY</u>	<u>UNIT</u>
1.	Steak, fresh, frozen, New York Cut, 12 oz. Each	4	Each
2.	Sausage/Hotlinks, all beef or pork, frozen, prepackaged 1 lb.	2	Pkg.
3.	Summer Sausage/Salami or like, all pork or Beef, frozen, 32 to 36 oz. Note: Can be two 16+ oz packages	1	Pkg.
4.	Chicken, white boneless meat, 12 oz.	2	Can
5.	Beef Jerky, 4 oz.	4	Pkg.
6.	Bread, 24 oz, 1 oz or greater per slice, sliced, wrapped, 1 multi-grain, 1 white and 1 wheat	3	Loaves

<u>ITEMS</u>	<u>QUANTITY</u>	<u>UNIT</u>
7. Cheese, Swiss, sliced (or combination of sizes = to 1 lb. or greater)	1	Pkg.
8. Cereal, instant, oatmeal, 1.2 oz, assorted flavors	12	Pkg.
9. Candy, three different varieties of candy per box that contain chocolate, that are "King Size" or no less than 2.2 oz each, such as: Babe Ruth <sup>®</sup> 3.7 oz, Butterfinger <sup>®</sup> 3.07 oz, Snickers <sup>®</sup> 3.7 oz, Milky Way <sup>®</sup> 3.7 oz, M & M's <sup>®</sup> , plain, 3.14 oz, Mounds <sup>®</sup> 3.2 oz, Three Musketeers <sup>®</sup> 2.3 oz, Hershey's <sup>®</sup> Chocolate 2.6 oz.	12	Each
10. Granola Bars, moist & chewy, individually wrapped assorted flavors, 1 oz to 1.65 oz or greater	12	Each
11. Hot Chocolate, instant, 1 oz pkg., makes ¾ cup servings	12	Each
12. Plates, disposable, paper, 10", 3 layer construction, heavy duty	36	Each
13. Utensils, eating, plastic, heavy duty, forks, spoons, knives 3 to a package	16	Sets
14. Paper Towels, heavy duty, 75/95 two-ply towels per roll	1	Roll
15. Aluminum Foil, heavy duty, 12" X 50 ft. roll/box	1	Box
16. Margarine, 12 oz	1	Each
17. Gloves, food handling	12	Pair
18. Moistened towelette, individually wrapped	16	Each

### 3) FROZEN FOODS

Meat and bread shall be packed frozen.

### 4) BOXES-CONTRACTOR FURNISHED PROPERTY

The boxes have to be double walled and meet the 500 lb. corner burst standard and be as small and compact as possible. Any sub-boxes/internal boxes need to be labeled with contents. The Box B must meet a 275 lb. to 300 lb. burst standard and can be a single wall box and be as compact as possible.

In each Fresh Food Box shall include the Inventory list: 1 Each

In each Fresh Food Box shall include the Food Handling sign: 1 Each

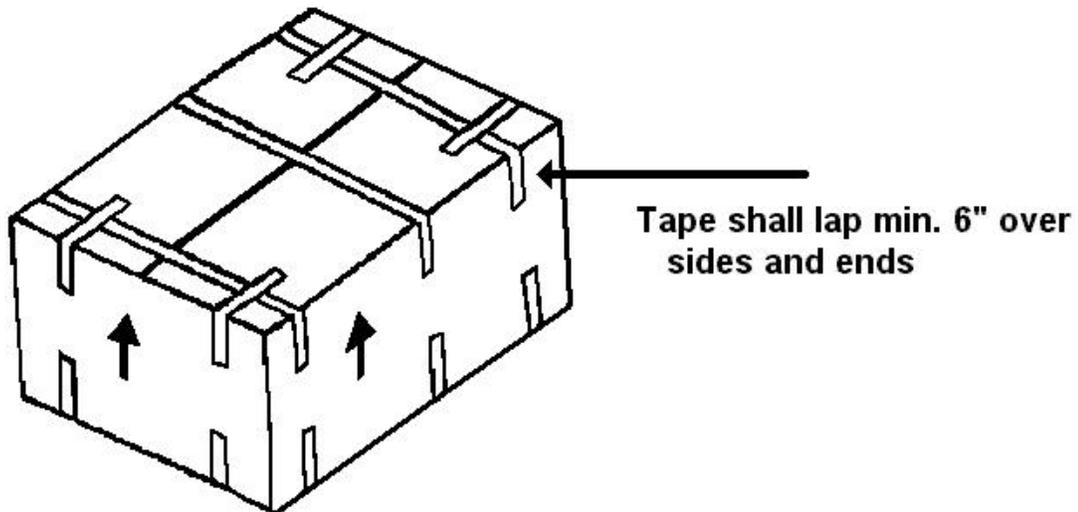
The Government will furnish an Evaluation/Comment Form with envelope to the contractor for inclusion in each box.

### 5) **PACKAGING AND MARKING**

Boxes shall be securely closed with 2" clear carton sealing tape with tensile strength of 35#, as indicated in the following diagram:

The contractor shall label at least two sides of the box with a label sign or marking pen to indicate "TOP UP", such as (arrow) UP.

The contractor shall label all packed boxes with company name, address, and date packed.



### 6) **ITEMS PLACED IN RE-SEALABLE BAGS:**

The total number of items required for each product listed below, for each fresh food box, must be placed in re-sealable (Ziploc<sup>®</sup> or similar type) bags:

- |                                |                  |
|--------------------------------|------------------|
| A) Cheese                      | B) Cereal        |
| C) Granola Bars                | D) Energy Bars   |
| E) Candy Bars                  | F) Hot Chocolate |
| G) Powdered Sports Drink Mixes |                  |

### 7) **ITEMS WITH SECURABLE LIDS:**

- A) Peanut Butter
- B) Jam (squeeze container preferred)

### 8) **SOUP:** Soup shall not be in Styrofoam cups.

**9) ITEMS IN PLASTIC SQUEEZE CONTAINERS:**

The following products shall be in plastic squeeze containers:

- |                                      |               |
|--------------------------------------|---------------|
| A) Honey                             | B) Margarine  |
| C) Mustard                           | D) Catsup     |
| E) Salsa                             | F) Mayonnaise |
| G) Jam (squeeze container preferred) |               |

**10) ITEMS PLACED IN HEAVY DUTY GARBAGE TYPE BAGS: Paper plates****11) ALL OTHER TERMS AND CONDITIONS:**

It should be noted that squeezable dispensing containers are preferred over securable lid type containers. All other terms and conditions of the contract apply to the items in fresh food boxes.