

<b>AMENDMENT OF SOLICITATION/MODIFICATION OF CONTRACT</b>			1. CONTRACT ID CODE J	PAGE OF PAGES 1   16
2. AMENDMENT/MODIFICATION NO. 0001	3. EFFECTIVE DATE 18-Jun-2014	4. REQUISITION/PURCHASE REQ. NO.		5. PROJECT NO.(If applicable)
6. ISSUED BY REGIONAL CONTRACTING OFFICE (RCO) BOGOTA CARRERA 45 NO. 24B-27 USMILGP CONTRACTING BOGOTA	CODE W913FT	7. ADMINISTERED BY (If other than item 6) <b>See Item 6</b>		
8. NAME AND ADDRESS OF CONTRACTOR (No., Street, County, State and Zip Code)		X	9A. AMENDMENT OF SOLICITATION NO. W913FT-14-R-0016	
		X	9B. DATED (SEE ITEM 11) 13-Jun-2014	
			10A. MOD. OF CONTRACT/ORDER NO.	
			10B. DATED (SEE ITEM 13)	
CODE	FACILITY CODE			
11. THIS ITEM ONLY APPLIES TO AMENDMENTS OF SOLICITATIONS				
<input checked="" type="checkbox"/> The above numbered solicitation is amended as set forth in Item 14. The hour and date specified for receipt of Offer <input checked="" type="checkbox"/> is extended, <input type="checkbox"/> is not extended. Offer must acknowledge receipt of this amendment prior to the hour and date specified in the solicitation or as amended by one of the following methods: (a) By completing Items 8 and 15, and returning _____ copies of the amendment; (b) By acknowledging receipt of this amendment on each copy of the offer submitted; or (c) By separate letter or telegram which includes a reference to the solicitation and amendment numbers. FAILURE OF YOUR ACKNOWLEDGMENT TO BE RECEIVED AT THE PLACE DESIGNATED FOR THE RECEIPT OF OFFERS PRIOR TO THE HOUR AND DATE SPECIFIED MAY RESULT IN REJECTION OF YOUR OFFER. If by virtue of this amendment you desire to change an offer already submitted, such change may be made by telegram or letter, provided each telegram or letter makes reference to the solicitation and this amendment, and is received prior to the opening hour and date specified.				
12. ACCOUNTING AND APPROPRIATION DATA (If required)				
13. THIS ITEM APPLIES ONLY TO MODIFICATIONS OF CONTRACTS/ORDERS. IT MODIFIES THE CONTRACT/ORDER NO. AS DESCRIBED IN ITEM 14.				
A. THIS CHANGE ORDER IS ISSUED PURSUANT TO: (Specify authority) THE CHANGES SET FORTH IN ITEM 14 ARE MADE IN THE CONTRACT ORDER NO. IN ITEM 10A.				
B. THE ABOVE NUMBERED CONTRACT/ORDER IS MODIFIED TO REFLECT THE ADMINISTRATIVE CHANGES (such as changes in paying office, appropriation date, etc.) SET FORTH IN ITEM 14, PURSUANT TO THE AUTHORITY OF FAR 43.103(B).				
C. THIS SUPPLEMENTAL AGREEMENT IS ENTERED INTO PURSUANT TO AUTHORITY OF:				
D. OTHER (Specify type of modification and authority)				
E. IMPORTANT: Contractor <input type="checkbox"/> is not, <input type="checkbox"/> is required to sign this document and return _____ copies to the issuing office.				
14. DESCRIPTION OF AMENDMENT/MODIFICATION (Organized by UCF section headings, including solicitation/contract subject matter where feasible.)  This amendment is issued to process following changes:  1. Change quantities for item 0001 - 0002  2. Add CLIN 0004 for lunches  3. Add the new Performance Work Statement received from the requesting activity, including the changes.  4. Change the closing date to 25 June 2014 at 10:00 AM.				
Except as provided herein, all terms and conditions of the document referenced in Item 9A or 10A, as heretofore changed, remains unchanged and in full force and effect.				
15A. NAME AND TITLE OF SIGNER (Type or print)		16A. NAME AND TITLE OF CONTRACTING OFFICER (Type or print)		
		TEL:	EMAIL:	
15B. CONTRACTOR/OFFEROR  _____ (Signature of person authorized to sign)	15C. DATE SIGNED	16B. UNITED STATES OF AMERICA  BY _____ (Signature of Contracting Officer)		16C. DATE SIGNED  18-Jun-2014

SECTION SF 30 BLOCK 14 CONTINUATION PAGE

**SUMMARY OF CHANGES**

SECTION SF 1449 - CONTINUATION SHEET

SOLICITATION/CONTRACT FORM

The required response date/time has changed from 20-Jun-2014 10:00 AM to 25-Jun-2014 10:00 AM.

SUPPLIES OR SERVICES AND PRICES

CLIN 0001

The CLIN extended description has changed from Catering breakfast for 510 personnel from 18 July to 01 August 2014 IAW Table 1 of the Performance Work Statement 510 X 15 days = 7,650 breakfast meals. to:

Catering breakfast for 120 personnel on 19 July and 324 personnel from 20 July to 01 August 2014. IAW Table 1 of the Performance Work Statement

120 personnel on 19 Jul 14 = 120 breakfast  
324 personnel from 20 Jul to 01 Aug 14 = 4,212 Breakfast

The pricing detail quantity has decreased by 3,318.00 from 7,650.00 to 4,332.00.

CLIN 0002

The CLIN extended description has changed from Vendor shall provide dinners for 510 personnel from 15 July to 01 August 2014 IAW Table 1 of the Performance Work Statement 510 X 15 days = 7,650 dinners meals. to:

Vendor shall provide dinners for 120 personnel on 18 July 14 and 495 personnel from 19 July 01 August 2014 IAW Table 1 of the Performance Work Statement.

120 personnel on 18 Jul 14 = 120 Dinners  
495 personnel from 19 Jul to 31 Aug 14 = 6,555 Dinners

The pricing detail quantity has decreased by 1,095.00 from 7,650.00 to 6,555.00.

IN 0004 is added as follows:

SUPPLIES/SERVICES	QUANTITY	UNIT	UNIT PRICE	AMOUNT
Catering Lunchs FFP	154	Each		
Vendor shall provide lunches for 154 personnel on 30 July 14 IAW Table 1 of the Performance Work Statement				
FOB: Destination				

NET AMT

IN 0005 is added as follows:

ITEM NO	SUPPLIES/SERVICES	QUANTITY	UNIT	UNIT PRICE	AMOUNT
0005	Contractor Manpower Reporting FFP IAW Part 5 of the PWS Para FOB: Destination		Each		

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NET AMT

## DELIVERIES AND PERFORMANCE

The following Delivery Schedule item for CLIN 0001 has been changed from:

DELIVERY DATE	QUANTITY	SHIP TO ADDRESS	UIC
POP 18-JUL-2014 TO 01-AUG-2014	N/A	SOCSOUTH BOGOTA-COLOMBIA SFC WONDOLY D. PORTILLO MILITAR BASE TOLEMAIDA 786-415-2418 FOB: Destination	WF7LKT

To:

DELIVERY DATE	QUANTITY	SHIP TO ADDRESS	UIC
POP 19-JUL-2014 TO 01-AUG-2014	N/A	N/A FOB: Destination	

The following Delivery Schedule item for CLIN 0002 has been changed from:

DELIVERY DATE	QUANTITY	SHIP TO ADDRESS	UIC
POP 18-JUL-2014 TO 01-AUG-2014	N/A	SOCSOUTH BOGOTA-COLOMBIA SFC WONDOLY D. PORTILLO MILITAR BASE TOLEMAIDA 786-415-2418 FOB: Destination	WF7LKT

To:

DELIVERY DATE	QUANTITY	SHIP TO ADDRESS	UIC
POP 18-JUL-2014 TO 01-AUG-2014	N/A	N/A FOB: Destination	

The following Delivery Schedule item for CLIN 0003 has been changed from:

DELIVERY DATE	QUANTITY	SHIP TO ADDRESS	UIC
POP 18-JUL-2014 TO 01-AUG-2014	N/A	SOC SOUTH BOGOTA-COLOMBIA SFC WONDOLY D. PORTILLO MILITAR BASE TOLEMAIDA 786-415-2418 FOB: Destination	WF7LKT

To:

DELIVERY DATE	QUANTITY	SHIP TO ADDRESS	UIC
POP 18-JUL-2014 TO 01-AUG-2014	N/A	N/A FOB: Destination	

The following Delivery Schedule item has been added to CLIN 0004:

DELIVERY DATE	QUANTITY	SHIP TO ADDRESS	UIC
30-JUL-2014	154	SOC SOUTH BOGOTA-COLOMBIA SFC WONDOLY D. PORTILLO MILITAR BASE TOLEMAIDA 786-415-2418 FOB: Destination	WF7LKT

#### INSPECTION AND ACCEPTANCE

The following Acceptance/Inspection Schedule was added for CLIN 0004:

INSPECT AT	INSPECT BY	ACCEPT AT	ACCEPT BY
Destination	Government	N/A	Government

The following Acceptance/Inspection Schedule was added for CLIN 0005:

INSPECT AT	INSPECT BY	ACCEPT AT	ACCEPT BY
N/A	N/A	N/A	Government

The following have been added by full text:

PERFORMANCE WORK STATEMENT

**SPECIAL OPERATIONS COMMAND SOUTH (SOC SO)**  
**Fuerzas Comando 2014, Tolemaida, Colombia**  
**Statement Of Works (SOW)**  
**Execution-Catering & Laundry**

**1.0 Description of Services/Introduction:** This Performance Work Statement (PWS) details the requirements for catered meals, to be provided to United States Army Special Operations Command south (also referred to herein as “the Government”) in support of FUERZAS COMANDOS 2014. Services will be delivered on from 18 JUL – 1 Aug 2014. The contractor shall provide all personnel, equipment, tools, materials, supervision, and other items and non-personal services necessary to perform Cater Meals Service, preparation, storage and serving, as defined in this Performance Work Statement except as Specified in paragraph 3 as government furnished property and services.

**1.1 Background:** This requirement is to satisfy catered meals service BACOA, Tolémaida Air Base Colombia.

**1.2 Scope:** The contractor shall accomplish the set up of all cooking and preparation areas and operation and maintenance of the serving line and all equipment required for food serving, preparation, and storage as specified in paragraph 5 of this PWS. Provide fully trained personnel to adequately run the serving line per **Schedule:**

**Table 1. Meals for NON-US Personnel:**

DATE	BREAKFAST	LUNCH	DINNER	TOTAL MEALS
18-Jul	0	0	120	120
19-Jul	120	0	495	615
20-Jul	324	0	495	819
21-Jul	324	0	495	819
22-Jul	324	0	495	819
23-Jul	324	0	495	819
24-Jul	324	0	495	819
25-Jul	324	0	495	819
26-Jul	324	0	495	819
27-Jul	324	0	495	819
28-Jul	324	0	495	819
29-Jul	324	0	495	819
30-Jul	324	154	495	973
31-Jul	324	0	495	819
1-Aug	324	0	0	324
<b>Total</b>	<b>4332</b>	<b>154</b>	<b>6555</b>	<b>11041</b>

**1.3 General Projected Feeding Schedule:** (Subject to change)

Date	Breakfast	Dinner
MONDAY	0500-800	1700-1900
TUESDAY	0500-800	1700-1900
WEDNSDAY	0500-800	1700-1900
THURSDAY	0500-800	1700-1900
FRIDAY	0500-800	1700-1900
SATURDAY	0500-800	1700-1900
SUNDAY	0500-800	1700-1900

**1.4 Objectives:**

**1.4.1** Set up food preparation areas, food storage areas, dining areas, food serving lines

**1.4.2** Prepare and serve food In Accordance With (IAW) VETCOM recommendations and established menus and times.

**1.4.3** Clean all dining areas and properly dispose of all waste

#### **1.4.5 General Information**

**1.5.1.1. Meal Specifications:** Preparation of meals shall include soups, salads, gravies/sauces, vegetables, meat, fish, poultry, deserts and other foods constituting a complete meal. Baked goods shall include, but are not limited to breads, rolls, cakes, pastries, and glazes. Raw fruits and vegetables will be thoroughly washed/disinfected prior to processing. Leftover food shall not be re-utilized.

**Breakfast:** Contractor will prepare: 2 (two) assorted fruit juices; 2 (two) assorted fresh fruits; hot and dry cereal; 2 (two) meat items – **a choice of** bacon, sausage, ham or cream beef; assorted omelets and eggs; pancakes and French toast (if available); fresh breakfast pastries; hash brown potatoes; toast; butter/margarine; coffee; tea; milk (pasteurized/UHT); and appropriate condiments. Hot biscuits, rolls or muffins are also to be served. Contractor shall also provide 2 (two) assorted energy bars.

**Dinner :** Contractor will prepare: 2 (two) meat entrees with appropriate sauces or gravies; 2 (two) starches, e.g. potatoes, noodles, or rice, etc.; 2 (two) cooked vegetables; salad bar or a minimum of 4 (four) salads(not including short order items) - **a choice of** e.g., lettuce, tomato slice, onion slice); 4 (four) assorted desserts - 2 (two) of which shall be pie, cake or pastry items and 2 (two) of which shall be fitness oriented– **a choice of** e.g., chilled fruit, or yogurt; 3 (three) assorted breads/rolls – **a choice of** white, wheat, rye, garlic; butter/margarine; assorted cold drinks and carbonated beverages; coffee; tea; UHT milk. Soup shall be offered daily for the dinner meal. Cakes, and pastries shall be varied.

**Prohibited Foods:** The following foods may NOT be served in a ready-to-eat (RTE) form: (a) raw animal food (such as Sushi or raw-marinated fish, raw molluscan shellfish, and steak tartar) (b) partially cooked food (such as lightly cooked fish, rare meat, and soft-cooked eggs) (c) raw seed or bean sprouts (d) ice, unless from an authorized ice plant or other authorized potable water source (e) Ruminant meat products originating from countries/areas affected with Bovine Spongiform Encephalopathy (BSE) are prohibited from procurement and use:  
[http://www.aphis.usda.gov/import\\_export/animals/animal\\_import/animal\\_imports\\_bse.shtml](http://www.aphis.usda.gov/import_export/animals/animal_import/animal_imports_bse.shtml).

**1.5.1.2.** Contractor shall have available and will deliver and install the following equipment: serving trays with heaters / disposable plates / disposable silverware / disposable cups / napkins / trash bags / garbage cans / coolers / burners / stove / walk-in coolers, and all materials required for the proper **preparation, storage, and serving** of all meals at the designated location no later than 20 July 2014.

**1.5.1.3.** The following equipment will already be on-site: Tables, chairs and tents for **eating area**, large trash receptacles and power generation to all cooking, eating, and refrigeration areas.

**1.5.1.4.** Contractor will provide all ranges equipment to prepare, cook, and maintain food, to include walk-in refrigeration.

**1.5.1.5.** Contractor will pick up their equipment no earlier than 1800 hours on the last day of the contract period (1 Aug 2012), unless otherwise specified by the Contracting Officer. After each service trash collection and disposal is solely the contractor's responsibility.

**1.5.1.6.** Meals will be provided using ONLY US Government approved food and water sources. Meals will be prepared and be within the limits (both cleanliness and temperature) as set forth by the US Government.

**1.5.1.7. Inspections:** Military VET inspections shall be conducted prior to contact award and may be required during the event.

**1.5.1.8.** For off-site catering, the contractor shall transport hot foods to the designated facility in protected/insulated containers capable of maintaining temperatures above 140F/60C for up to four (4) hours from time of PREPARATION. Cold food shall be transported to the designated facility below 40F/4.4C with capability of maintaining THE SAME TEMPERATURE for up to four (4) hours.

**1.5.1.9.** The contractor shall be able to cater food services to accommodate U.S. Government and foreign employees for breakfast and dinner for the specified period of performance at the designated facility. The headcount will be performed by the U.S. Government. Menus to be served will be posted one day in advance of service. The contractor shall also provide an electrolyte replenish beverages (i.e. Gatorade/ Powerade) for the following dates: 21 Jul – 1 Aug 2014. The electrolyte replenish beverage for breakfast shall be in bottle form, and dinner shall be in powder form and be no less than 50 gallons per meal.

**1.5.1.10.** The Contractor shall progressively prepare (small batch preparation) to ensure freshness and optimum flavor, color, texture, and nutritive value. Hot food items to be offer throughout the serving period shall not be prepared in large batches and held for the duration of the meal.

**1.5.1.11.** Contractor personnel will comply with Appendix 1 UNIVERSAL CONTROL MEASURES TO MITIGATE RISK OF FOODBORNE ILLNESS and any other reasonable food safety control measures to be implemented that are identified during the sanitation inspection and/or food & water risk assessment.

**1.5.1.12. Equipment Cleaning and Sanitizing:** The Contractor shall clean and sanitize all dining facility equipment. Equipment and food-contact surfaces shall be cleaned and sanitized between uses to prevent cross-contamination. Non-food contact surfaces of equipment, to include door gaskets, shall be cleaned as often as necessary to eliminate accumulation of dust, dirt, grease, food particles, and other debris.

**1.5.1.13. Definition of Clean and Sanitized:**For the purpose of this PWS, the following definition will be applied by the Government to measure performance. Properly cleaned equipment shall be free of dirt, grease, rust, food, food particles, scum and foreign matter. Properly sanitized food contact surfaces have been treated using either heat or sanitizing chemicals (chemical test strips shall be available and used), which reduces bacterial count to a safe level without leaving toxic residue. See Appendix 1.

**1.5.1.14.** The Contractor shall be held responsible for all subsistence delivered to the facility. All conveyances will be locked or sealed during transit and secured while in storage or at rest. All items shall be placed in proper storage (refrigerated vs. dry storage) or use areas upon receipt. Containers and bulk food shall be stored a minimum of 15cm above the floor on dunnage racks or shelves. Food shall not be stored in the same area(s) as non-food items; e.g., chemicals, cleaning products and insecticides. Items shall not be stored under exposed or unprotected sprinkler heads.

**1.5.1.15. Special Requests 1:** The contractor shall provide dinner for competitors and VIP's on 30 Jul for 154 personnel at the location specified by the KO 3 days prior to the event.

**1.5.1.16 Laundry Service:** The Contractor shall provide a laundry service specifically for 144 foreign nationals to include washing, drying, and pressing (if required) five pieces of clothing or uniforms each to be dropped off one day and picked up the next day. Any laundry done outside of these dates shall not be paid under this contract.

**Table 3. Laundry Service for NON-US Personnel:**

Hours of Operation	Number of Personnel (Non-US)	Drop-off Date	Pick-up Date	Number of Pieces of Clothing	Total Pieces
8:00 AM – 4:00 PM	144	22 Jul	23 Jul	5	720
8:00 AM – 4:00 PM	144	24 Jul	25 Jul	5	720
8:00 AM – 4:00 PM	144	24 Jul	25 Jul	5	720

8:00 AM – 4:00 PM	144	26 Jul	27 Jul	5	720
8:00 AM – 4:00 PM	144	28 Jul	29 Jul	5	720
8:00 AM – 4:00 PM	144	30 Jul	31 Jul	5	720

**1.5.2 Quality Control:** The contractor shall develop and maintain an effective quality control program to ensure services are performed in accordance with this PWS. The contractor shall develop and implement procedures to identify, prevent, and ensure non-recurrence of defective services. The contractor's quality control program is the means by which he assures himself that his work complies with the requirement of the contract. As a minimum, the contractor shall develop quality control procedures that address the areas identified in Technical Exhibit 1, "Performance Requirements Summary". After acceptance of the quality control plan the contractor shall receive the contracting officer's acceptance in writing of any proposed change to his QC system.

**1.5.3 Hours of Operation/Place of Performance:** Meals will be served during the periods outlined in the table above, or as pre-coordinated by the Contracting Officer. The US Government has the right to vary the delivery date as well as quantities, and shall not incur a penalty for doing so if at least **24 hours** advance notice is provided. Contractor should abide by the menu. The Contractor must at all times maintain an adequate work force for the uninterrupted performance of all tasks defined within this statement of work when the Government facility is not closed for the above reasons. When hiring personnel, the Contractor shall keep in mind that the stability and continuity of the work force are essential.

**1.5.4 Security Requirements:** All contractors and contractor employees must pass a security background investigation as required for access to the base. This security background investigation will be conducted IAW local security protocols.

**1.5.5 Conservation of Utilities:** The contractor shall be responsible for operating under conditions that preclude the waste of utilities, which include turning off the water faucets after using the required amount to accomplish the task.

**1.5.6 Special Qualifications:** Contractor is not required to have any special qualifications for employees used in this contract.

**1.5.7 Meetings:** The Contractor agrees to attend any post award conference convened by the contracting activity in accordance with Federal Acquisition Regulation Subpart 42.5. The Contracting Officer (KO), Contracting Officers Representative (COR), and other Government Lead, may meet periodically with the contractor to review the contractor's performance. At these meetings the contracting officer or Government Lead will apprise the contractor of how the government views the contractor's performance and the contractor will apprise the Government of any problems. Appropriate action shall be taken to resolve issues. These meetings shall be at no additional cost to the government.

**1.5.8 On-site Manager:** The contractor shall provide an on-site manager who shall be responsible for contract performance. The name of this person and an alternate shall be designated in writing to the KO. The contract manager or alternate shall have full authority to act for the contractor on all contract matters relating to daily operation of this contract.

**1.5.9 Employees:** All contractor personnel must ensure that all documents or reports produced by contractors are suitably marked as contractor products or that contractor participation is appropriately disclosed. Contractor employees may be required to obtain and wear identification badges while on the base. Failure to wear badges will result in apprehension and removal from the base. **Employees will be required to stay at the BACOA compound.**

**1.5.10. Employee Standards:** Contractor personnel shall present a neat appearance and shall be easily recognized. Employees shall wear contractor-furnished uniforms and aprons when on duty. Aprons will not be worn outside, nor to the latrine facilities, or on smoke breaks. Employees shall wear socks or hose as appropriate. Contractor employees shall not wear open toe shoes, sandals, shoes with high platforms, or heels higher than two inches.

**Hair and Hair Restraints / Jewelry:** All personnel entering or working in food preparation or service areas shall wear clean hairnets or other effective hair restraints. Personnel with facial hair that cannot be

adequately restrained shall be prohibited from food service operations. With the exception of wedding bands, food service personnel shall not wear jewelry including wristwatches, while preparing or handling food. The wearing of medical alert bracelets or necklaces are authorized.

**Conduct of Employees:** The Contractor shall be responsible for the performance and conduct of all personnel employed under this contract. The Contractor shall prohibit employees from performing work under this contract while under the influence of alcohol, drugs, and other incapacitating agents. Contractor personnel shall abide by all security regulations set forth by the supported event and shall be subject to such checks as may be deemed necessary. No verbal or physical abuse will be tolerated while on duty.

**Employees will stay in the working area or housing area and will not be allowed to wonder the BACOA compound without being escorted.**

**Health Examinations:** The Contractor shall provide health certificates for each employee prior to working in the kitchen or field site to the COR. Personnel with evidence of communicable disease (e.g. vomiting, diarrhea, jaundice, sore throat with fever), infected wounds, open sores, or acute respiratory infection, shall be referred to a doctor to receive written clearance before returning to the kitchen area. Personnel with a health problem(s) shall not be permitted to work in any capacity where there is likelihood of food contamination with pathogenic organisms, or transmitting disease agents to others.

**Contractor Personnel Meals:** The Government shall not be held responsible for any contractor provided meals that are consumed by contractor employees.

**Emergency Medical Treatment:** Government furnished medical service is not available to contractor personnel except to save life, limb, or eyesight.

**1.5.11 Quality Assurance:** Equipment will be jointly inspected for physical condition and safety as well as applicable legal and sanitation compliance prior to acceptance and before term termination to ensure the units are suitable for everyday use. The US Government reserves the right to unilaterally reject any equipment it finds unsuitable for any reason. The government shall evaluate the contractor's performance under this contract in accordance with the Quality Assurance Surveillance Plan. This plan is primarily focused on what the Government must do to ensure that the contractor has performed in accordance with the performance standards. It defines how the performance standards will be applied, the frequency of surveillance, and the minimum acceptable defect rate(s).

**1.5.12 Cancellations/Additions:** The U.S. Government representative has the right to change this SOW any requirements to make this mission a success. Changes made with at least 24 hour notice shall incur NO penalty. Other modifications may be negotiated as required, but only by the KO.

**1.5.13 Making Changes to Contract:** The only person authorized to make changes to the contract is the Contracting Officer. **Failure to clear changes in contract with the CONTRACTING OFFICER IN ADVANCE of providing service will result in the Government not being responsible for the charges, and non-payment to the Contractor.** Accordingly, the Contracting Officer **SHALL** be notified prior to any additional services/performance necessitating contract modification (that is, those resulting in additional cost to Government). The contractor will only take change orders from the Contracting Officer. **Purchases from unauthorized persons will result in the contractor not receiving payment for costs incurred.**

## **Part 2**

### **EQUIPMENT/ITEMS ALREADY ON-SITE**

**2.1. General:** The Government shall provide, the facilities, equipment, materials, and/or services listed below:

#### **2.1.1 Equipment:**

- BACOA dining facility
- Tables and chairs for dining area only
- Large trash receptacles

**2.1.2 Utilities:**

- Potable water
- Power generation for food preparation, storage and serving line

**2.1.3 Utilities:** All utilities in the facility will be available for the contractor's use in performance of duties outlined in this PWS. Space to locate equipment for food preparation, serving lines and storage

**PART 3****CONTRACTOR FURNISHED ITEMS AND SERVICES**

**3.0 General:** Except for those items specifically stated in Part 3, the contractor shall furnish everything required to perform this PWS as specified in part 4.

**3.1.1 Equipment:** The Contractor will provide:

- All equipment necessary to prepare, cook, and maintain food, to include walk-in refrigeration.

**3.1.2 Services:**

- Potable water
- Trash removal service

**3.1.3 Insurance:** The contractor is responsible for providing all insurance for their employees as may be required by local laws. In the event of an accident, the contractor is solely responsible for all damages to its property and/or any damage to a third party. The US Government assumes no liability for damages or injuries.

**3.1.4 Secret Facility Clearance:** Contractor and contractors employees will not be authorized or need access to secure facilities.

**PART 4****SPECIFIC TASKS**

**4. BASIC SERVICES. The contractor shall provide services for this contract as follows:**

**4.1.1** Set up of food preparation areas, food storage areas, dining areas, food serving lines

**4.1.2** Prepare and serve food IAW application VETCOM recommendations a established menu and established times

**4.1.3** Clean all dining areas and properly dispose of all waste

**4.1.4 The appropriate government personnel will check as required for accountability and cleanliness**

**4.1.5** Ensure 100% of the meals are appropriately prepared, IAW VETCOM standards. Preventative Medicine Tech may inspect cooking, preparation and serving procedures without notice.

**4.1.6** Ensure 100% of the meals are served as outlined in the menu. Vendor must not deviate from submitted menu . All options of food must be available throughout the entire feeding times.

**4.1.7** Ensure 100% of the meals are appropriately served during specified hours in the PWS. Cannot deviate from set feeding times unless approved by COR and KO.

**4.1.8** Ensure 100% of the meals are served in correct portions per person. 8oz of meat, one dessert ,2 cups of starches and vegetables, unlimited coffee, 6 fl oz of beverage

**4.1.9** Clean all dining areas and dispose of all waste off base IAW local laws policies.

**4.1.10 Successful completion of this task requires the contractor to accomplish the tasks 4.1.1. thru 4.1.9 to the 100% fully satisfactory standard:**

**PART 5**  
**APPLICABLE PUBLICATIONS**

5.0 Publications applicable to this PWS are listed below. The publications must be coded as mandatory or advisory, the date of the publication, and what chapters or pages are applicable to the requirement. All publications listed are available via the Internet at the specified e-mail address.

5.1 Advisory - Federal Acquisition Regulation (FAR) As of July 2009

5.2 Advisory – Defense Federal Acquisition Regulation (DFARS) As of July 2009

5.3 Advisory – Army Federal Acquisition Regulation (AFARS) As of July 2009

**APPENDIX 1**  
**UNIVERSAL CONTROL MEASURES TO MITIGATE RISK OF FOODBORNE ILLNESS**

**A. TIME-TEMPERATURE MEASURES**

1. Raw animal foods will be cooked to heat all parts of the food to the following minimum requirements for temperature and time:
  - (a) 145F/63C for 15sec for raw shell eggs for immediate service, fish, seafood, beef, veal, lamb, and commercially raised game animals.
  - (b) 155F/68C for 15sec for eggs not prepared for immediate service and pork; OR 66C one minute; OR 63C for 3 minutes.
  - (c) 165F/74C for 15sec for poultry, stuffed fish, stuffed meat, and stuffed pasta. Poultry will not be stuffed. Stuffing and dressing will be cooked separately.
  - (d) Cooks will use a properly calibrated and sanitized thermometer (e.g. Alcohol wipes) to measure temperature.
2. Fruits and vegetables that are cooked for hot holding will be cooked to a temperature of 135F/57C. Cut fruits and vegetables under refrigeration will be held at 41F/5C or less until cooked or served.
3. Foods held hot will be maintained at 135F/57C or higher. Temperatures need to be verified with a properly sanitized thermometer. Hot foods not kept at 135F/57C or greater since preparation will be discarded after 4 hours. Cold foods served and not held at 41F/5C or less will be discarded after 4 hours.
4. Potentially Hazardous Foods (PHF) will be thawed in one of the following manners (listed most to least desirable):
  - (a) In refrigeration that maintains the food temperature at 41F/5C or less.
  - (b) As part of the cooking process Microwave (only if cooked immediately thereafter).
5. Refrigerated foods will be protected/wrapped properly and clearly marked with date of preparation or opening and use-by date (7 days or less) and stored at 41F/5C or less.
6. Frozen foods need to be clearly marked with date of preparation or packaging and use by date (45 days or less) and stored frozen at 0F/-18C or less.
7. Shell eggs will be stored under refrigeration at 41F/5C or less.
8. Obtain products from wholesale distributors that deliver food at the proper temperature and in sealed packages with labels identifying the product. If there is a need to separate meat products into smaller packages after receipt,

put in sealed, labeled freezer bags.

9. Under no circumstances will leftover food be reheated, mixed with fresh ingredients, or served again for future meals; however, bakery items may be served again at the next scheduled meal.

10. The following foods may not be served in a ready-to-eat (RTE) form: (a) raw animal food (such as Sushi or rawmarinated fish, raw molluscan shellfish, and steak tartare) (b) partially cooked food (such as lightly cooked fish, rare meat, and soft-cooked eggs) (c) raw seed or bean sprouts (d) ice, unless from an authorized/approved ice plant or other authorized potable water source. Non-potable/non-approved ice used for cooling will not come in direct contact with the food item being cooled.

## **B. CROSS-CONTAMINATION MEASURES**

11. Cross contamination of food will be prevented by: (a) separating raw animal foods during storage and preparation from RTE foods and cooked foods. This can be accomplished by using separate equipment (cutting boards, utensils) and during storage – by arranging RTE items over products requiring lower cooking temperatures and products requiring higher cooking temperatures on the bottom (b) all cutting boards, utensils, and food contact services used for potentially hazardous foods (PHF) will be cleaned and sanitized throughout the day at least every 4 hours or at any time during the operation when contamination may have occurred.

12. Before being peeled, cut, combined with other ingredients, or offered in a RTE form, raw fresh fruits and vegetables will be:

- (a) Thoroughly washed in water to remove soil and other contaminants
- (b) Completely immersed in water containing 100 ppm chlorine/5 ppm free available chlorine (FAC) or 12.5 ppm food grade iodine solution for one minute.

13. Food will be protected from contamination by storing the food in a clean dry location; where it is not exposed to splash, dust, or other contamination; and at least 15 cm above the floor. During preparation, unpackaged food will be protected from environmental sources of contamination.

14. Recommend holding tank for bulk water (designated for kitchen and shower use, etc) be secured with a lock and that bulk water be maintained at 1.0 ppm FAC and checked daily.

## **C. FOOD CONTACT SURFACES MEASURES**

15. Utilize the 3 compartment sink as follows:

- (a) First compartment (WASH) - equipment and utensils will be thoroughly washed with detergent and hot water at no less than 110F/43C.
- (b) Second compartment (RINSE) - Equipment and utensils rinsed in clean water no less than 120F/49C.
- (c) Third compartment (SANITIZE) - Sanitize equipment and utensils in one of the following manners:
  1. Immerse in hot water 171F/77C or above for at least 30 seconds.
  2. Immerse in approved sanitizer (ex. chlorine solution for at least 15 seconds at temperature of 75F/24C and concentration of 100 ppm chlorine (5 ppm FAC). Add 16 tsp (80 ml) of 5% liquid bleach to 40 L of water to achieve 5 ppm FAC. Chlorine test strips should be provided at each sink.

16. Ware washing machines that use hot water to sanitize will achieve a dishware/utensil surface temperature of 160F (71C).

17. Cleaned and sanitized equipment and utensils will be stored: (a) in a clean and dry location (b) where they are not exposed to splash, dust, or other contamination (c) on a rack above the floor that permits air drying (d) either covered or inverted.

18. Plates and utensils will be allowed to air-dry after washing and sanitizing to prevent recontamination.

19. Cleaning cloths used for wiping food spills will be stored in a chemical sanitizer solution equal to 100 ppm chlorine/5 ppm FAC (or equivalent) solution and used for food contact and nonfood contact surfaces, OR use single use clean paper towels. Sanitizer solution will be checked at a frequency necessary to ensure maintenance of proper concentration.

#### **D. PERSONAL HYGIENE MEASURES**

20. Food employees will vigorously wash hands and exposed arms for at least 20 seconds with warm water and soap at a designated hand washing sink before food preparation or working with exposed food; after the toilet, after breaks, after coughing, sneezing, using a handkerchief or tissues, using tobacco, eating, or drinking; after handling soiled equipment or utensils; during food preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks; between working with raw food and ready-to-eat (RTE) food; after engaging in other activities that contaminate the hands.

21. If an alcohol-based hand sanitizer is used, it will be applied only to hands that are thoroughly cleaned as described above.

22. Each hand washing station will be supplied: soap, disposable towels, and a waste container.

23. Food employees need to wear authorized hair restraints (i.e. hats, hair nets) to keep hair from contaminating exposed food, clean equipment, utensils, and linens.

#### **E. OTHER**

24. Written daily logs (records) should be maintained for:

- a. Daily refrigerator and freezer temperature recordings (minimum of 2 daily recordings).
- b. Buffet line hot food holding temperatures.
- c. Time and temperature logs for cooking potentially hazardous foods (PHF).
- d. Checks on all hand washing stations for soap and hand towels.
- e. Water filters replacement, if applicable.
- f. Daily bulk kitchen water chlorine levels, if applicable.

F. Potentially Hazardous Foods (PHF): those foods in which microorganisms are able to grow rapidly and include:

- Fresh Milk (chilled/frozen) or milk products (not UHT milk)
- Cheese
- Shell eggs, raw seeds and sprouts, sliced melons
- Meats, poultry, and fish
- Shellfish and edible crustacean (such as shrimp, lobster, crab)
- Baked or boiled potatoes
- Tofu or other soy-protein foods
- Garlic-and-oil mixtures
- Plant foods that have been heat-treated (such as rice, beans, etc)

Authorized potable water source – water that has been identified and confirmed potable by environmental science, preventive medicine, or veterinary personnel.

**F. CONTRACTOR MANAGEMENT REPORTING (CMR)**: The contractor shall report ALL contractor labor hours (including subcontractor labor hours) required for performance of services provided under this contract **for the United States Southern Command** via a secure data collection site. The contractor is required to completely fill in all required data fields using the following web address: <http://www.ecmra.mil/>, and then click on the “Department of the Army CMRA” or the icon of the DoD organization that is receiving or benefitting from the contract services.

Reporting inputs will be for the labor executed during the period of performance during each Government fiscal year (FY), which runs October 1 through September 30. While inputs may be reported any time during the FY, all data shall be reported no later than October 31 of each calendar year, beginning with 2013. Contractors may direct

questions to the help desk by clicking on the “Send an email” which is located under the Help Resources ribbon on the right side of the login page of the applicable Service/Component’s CMR website.

**TECHNICAL EXHIBIT 1**  
**Performance Requirements Summary**

The contractor service requirements are summarized into performance objectives that relate directly to mission essential items. The performance threshold briefly describes the minimum acceptable levels of service required for each requirement. These thresholds are critical to mission success.

**Quality Assurance Surveillance Plan**

This plan will be used as needed to record Quality Control Checks

<b>Task #</b>	<b>Task Description</b>	<b>Required Performance</b>	<b>Measurement Performance indicator (Minimum Acceptable Standard) MAS</b>	<b>Method of Surveillance</b>	<b>Deduction from Contract Price for not meeting MAS</b>	<b>Sample Size</b>	<b>Frequency</b>	<b>Sat/ un</b>
	Food preparation	Ensure 100% of the meals are appropriately prepared, IAW VETCOM standards. Preventative Medicine Tech may inspect cooking, preparation and serving procedures without notice.	100%	ON sight 100% inspection	10% per occurrence	100%	Daily	
	Serving	Ensure 100% of the meals are served as outlined in the menu. Vendor must not deviate from submitted menu. All options of food must be available throughout the entire	100%	ON sight 100% Inspection	10% per occurrence	100%	Daily	

		feeding times.						
	Serving	Ensure 100% of the meals are appropriately served during specified hours in the PWS. Cannot deviate from set feeding times unless approved by COR and KO.	100%	ON sight 100% inspection	10% per occurrence	100%	Daily	
	Serving	Ensure 100% of the meals are appropriately served during specified hours in the PWS. Cannot deviate from set feeding times unless approved by COR and KO.	100%	ON sight 100% inspection	10% per occurrence	100%	Daily	
	Clean up	Clean all dining areas and dispose of all waste off base IAW local laws policies	80%	Daily spot check	10% per occurrence	70%	Daily	
	Contractor Manpower Reporting	The Contractor shall completely fill in all the information in the format using the following web address <a href="https://cmra.army.mil">https://cmra.army.mil</a> . The contractor shall provide the estimated total cost (if any) incurred to comply with this reporting requirement. Reporting period	100%			100%		

		shall be the period of performance not to exceed 12 months ending September 30 of each government fiscal year and must be reported by 31 October of each calendar year. If contract period of performance ends prior to September 30, the contractor has 30 day from end date of the contract to complete the CMR requirement.						
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The following have been deleted:

PERFORMANCE WORK STATEMENT

(End of Summary of Changes)