

AMENDMENT OF SOLICITATION/MODIFICATION OF CONTRACT

1. CONTRACT ID CODE	PAGE OF PAGES
	1 1

2. AMENDMENT/MODIFICATION NO. A001	3. EFFECTIVE DATE 5/25/2016	4. REQUISITION/PURCHASE REQ. NO. PR5275885	5. PROJECT NO. (If applicable)
6. ISSUED BY Contracting & Procurement General Services Office, American Embassy Manila Seafront Compound, Roxas Boulevard, Pasay City		7. ADMINISTERED BY (If other than Item 6) CODE	

8. NAME AND ADDRESS OF CONTRACTOR (No., street, county, State, and ZIP Code)	(√)	9A. AMENDMENT OF SOLICITATION NO. SRP38016Q0097
	x	9B. DATED (SEE ITEM 11) 5/12/2016
		10A. MODIFICATION OF CONTRACT/ORDER NO.
		10B. DATED (SEE ITEM 13)
FACILITY CODE		

11. THIS ITEM ONLY APPLIES TO AMENDMENTS OF SOLICITATIONS

The above numbered solicitation is amended as set forth in Item 14. The hour and date specified for receipt of Offers --Is extended, is not extended.

Offers 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; of (c) By separate letter of telegram which includes a reference to the solicitation and amendment numbers. FAILURE OF YOUR ACKNOWLEDGEMENT 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 is not, is required to sign this document and return ___ copy to the issuing office.

14. DESCRIPTION OF AMENDMENT/MODIFICATION (Organized by UCF section headings, including solicitation/contract subject matter where feasible.)

SRP380-16-Q-0097 is being amended as follows:

- To extend deadline of submission
FROM: May 26, 2016 TO: June 3, 2016**
- To change number of headcount FROM: 70 TO: 50**
- All other terms and conditions remain unchanged and in full force & effect.**

15A. NAME AND TITLE OF SIGNER (Type of print)		16A. NAME AND TITLE OF CONTRACTING OFFICER (Type or Print) JOHN A. KLIMOWSKI	
15B. CONTRACT/OFFEROR (Signature of person authorized to sign)	15C. DATE SIGNED	16B. UNITED STATES OF AMERICA (Signature of Contracting Officer)	16C. DATE SIGNED 5/25/16

PERFORMANCE WORK STATEMENT
FOR
FOOD CATERING SERVICES
AT
FLORIDABLANCA ELEMENTARY SCHOOL
FLORIDABLANCA, PAMPANGA
PHILIPPINES

4 May 2016

**PERFORMANCE WORK STATEMENT
FOR
FOOD CATERING SERVICES**

1.0 GENERAL:

- 1.1. Terms:** For the purposes of this document, “Government” refers to the United States Government and the United States Air Force represented by the United States Air Force Contracting Officer, or their designated representative. “Contractor” refers to the Contractor and Subcontractor employees, personnel, tools, and equipment. The term “Site” refers to the entire work area, including material storage and break areas.
- 1.2. Scope of Work:** The contractor shall provide catered packed lunch services for *fifty (50)* United States and Philippine military members. The contractor shall provide all material, tools, equipment, transportation, supervision, management, and labor necessary to make daily deliveries of pre-made “brown bag” lunches to Floridablanca Elementary School in accordance with this Performance Work Statement in accordance with standards established by the U.S. Department of Health and Human Services Food Code. These services are for the mid-day Lunch meal only. See section **2.0.** for food preparation requirements, and paragraph 4.1. for specific meal requirements. Contractor shall coordinate all work with the Contracting Officer Representative (COR) and is subject to change to meet mission requirements.
- 1.3. Period of Performance (PoP):** The period of performance for this contract is from 17 July 2016 to 16 August 2016. This PoP is subject to change (extend or shorten) upon bilateral agreement between the contractor and Contracting Officer.
- 1.4.** Contractor shall provide an English speaking Project Manager. Contractor shall provide a site foreman who speaks English and will be available on the construction site at all times when work is being conducted.

2.0. SPECIFIC REQUIREMENTS:

2.1. Minimum Operational Requirements:

- Ensure handwashing facilities are provided at food preparation areas that include soapy water, rinse water, paper towels, and a covered receptacle for paper waste.
- Provide adequate mechanical refrigeration or ice chests to maintain proper food temperature of perishable rations.

2.2. Health and Medical screening:

- Food employees experiencing persistent sneezing, coughing, or a runny nose that causes discharge from the eyes, nose, or mouth may not work with exposed food.
- Food employees with a known diagnosis of the following: Norovirus, Hepatitis A virus, Shigella spp., ENTEROHEMORRHAGIC (EHEC) or SHIGA TOXIN-PRODUCING ESCHERICHIA COLI (STEC), or Salmonella Typhi, will not work with food.

2.3. Hand Washing:

- Food employees shall clean their hands and exposed portions of their arms, including any prosthetic devices for at least 20 seconds, using a cleaning compound in a handwashing sink.
- Food employees shall clean their hands and exposed portions of their arms as specified: immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles and:
 - (a) After touching bare human body parts other than clean hands and clean, exposed portions of arms;
 - (b) After using the toilet room;
 - (c) After caring for or handling service animals or aquatic animals
 - (d) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking;
 - (e) After handling soiled equipment or utensils;
 - (f) During food preparation, as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks;
 - (g) When switching between working with raw food and working with ready-to-eat food;
 - (h) Before donning gloves for working with food; and
 - (i) After engaging in other activities that contaminate the hands.

2.4. Hair Restraints:

- Food employees shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair that are designed and worn to effectively keep their hair and sweat from contacting exposed food; clean equipment, utensils, and lines; and unwrapped single-service and single-use articles.

2.5. Food Preparation Facility:

- At least 300 feet (100 yards) from latrines, waste storage, and disposal areas, taking into account the gradient and the predominant wind direction (e.g. uphill and upwind); and at least 90 feet (30 yards) and bodies of water.
- Drainage from this operation shall be downhill from the food operation.
- Establish procedures to reduce potential insect and rodent harborage.

2.6. Food Storage:

- Food must be stored in a clean, dry location and not exposed to splash, dust, or other contamination.
- Must be stored at least 6 inches (15 centimeters) above the floor.
- Food may not be stored:
 - (a) In locker rooms;
 - (b) In toilet rooms;
 - (c) In dressing rooms;
 - (d) In garbage rooms;
 - (e) In mechanical rooms;
 - (f) Under sewer lines that are not shielded to intercept potential drips;
 - (g) Under leaking water lines, including leaking automatic fire sprinkler heads, or under lines on which water has condensed;
 - (h) Under open stairwells; or
 - (i) Under other sources of contamination

2.7. Frozen and Refrigerated Food Management:

- Frozen foods may not be thawed at ambient temperature or in standing water.
- Frozen FOODS shall be stored at 0F (-17.7C) and thawed at and maintained at 41F (5C) or below
- Refrigerated food shall be stored at 41F (5C) or below.
- Perishable foods shall not be used when adequate refrigeration or ice chest are not available to maintain product temperature.

2.8. Cooking and Hot Holding Temperatures:

- Foods that require cooking or are intended to be eaten hot shall be cooked or heated to an internal product temperature of 165F (74C).
- Hot foods shall be held at 135F (57C) or above throughout the meal period.
- Fruits and Vegetables that are cooked for hot holding shall be cooked to a temperature of 135F (57C).

2.9. Milk and Milk Products:

- Fluid milk shall be pasteurized
- Milk must be maintained at 41F (5C) or below during storage, and service.

2.10. Raw Fruits and Vegetables:

- Before being cut, combined with other ingredients, cooked, served, or offered for human consumption in ready-to-eat form, raw fruits and vegetables shall be thoroughly washed and subjected to a chemical wash or disinfection process.
- All leafy vegetables are completely taken apart to expose the entire food surface for cleaning and disinfection.
- An approved non-chemical method for reducing microbial contamination requires submersing raw fruits and vegetable in 140F (60C) drinking water for 1 minute.

2.11. Raw Animal Foods:

- Foods such as eggs, fish, meat, poultry and foods containing these raw animal foods, shall be cooked to heat all parts of the food to a temperature and for a time that complies with one of the following methods based on the food that is being cooked
- 145F (63C) or above for 15 seconds for raw eggs that are broken and prepared.
- Fish and meat including game animals (commercially raised for food) at 155F (68C) for 15 seconds
- Alternative minimum cooking temperatures and times for ratites, tenderized/ injected meats, and comminuted fish, meat and commercial game animals

<u>Minimum Temperature F (C)</u>	<u>Time</u>
145 (63)	3 minutes
150 (66)	1 minute
158 (70)	< 1 second (instantaneous)

- 165F (74C) or above for 15 seconds for poultry, wild game animals, stuffed fish, stuffed meat, stuffed pasta, stuffed poultry, stuffed ratites, or stuffing containing fish, meat, poultry, or ratites.
- Whole meat roasts including beef, corned beef, lamb, pork, and cured pork roasts such as ham shall be cooked in an oven that is preheated to the temperature specified for the roast's weight and that is held at that temperature:
 Prescribed oven temperatures for corresponding whole meat roasting weights
 Oven Type Oven Temperature Based on Roast Weight
 Less than 10 lb (4.5 kg) 10 lb (4.5 kg) or More
 Still Dry 350F (177C) or more 250F (121C) or more
 Convection 325F (163C) or more 250F (121C) or more
 High Humidity 250F (121C) or less 250F (121C) or more
 Relative humidity greater than 90% for at least 1 hour as measured in the cooking chamber or exit of the oven; or in a moisture-impermeable bag that provides 100% humidity.
- Heat all parts of the food to a temperature and for the holding time that corresponds to that temperature:
- Alternative minimum cooking temperatures and times for whole meat roasts

Temperature F (C)	Time in Minutes	Temperature F (C)	Time in Seconds
130 (54.4)	112	147 (63.9)	134
131 (55.0)	89	149 (65.0)	85
133 (56.1)	56	151 (66.1)	54
135 (57.2)	36	153 (67.2)	34
136 (57.8)	28	155 (68.3)	22

138 (58.9)	18	157 (69.4)	14
140 (60.0)	12	158 (70.0)	< 1
142 (61.1)	8		
144 (62.2)	5		
145 (62.8)	4		

2.12. Transporting Food:

- Transport food to remote feeding sites in clean, covered vehicles that will not subject the food to contamination.
- Prior to the transport of food for each meal period, the cargo area of the vehicle shall be completely washed with soapy water and rinsed to remove dirt, debris, and fuel, oil, or chemical residues. The vehicle shall be allowed to air dry prior to transporting food.
- Food containers, packages of single-use items, and utensils shall be placed on clean, dry pallets or other dunnage to prevent direct contact with the vehicle floor.
- Food may not be transported with bulk fuel or chemicals.

3.0 MISCELLANEOUS REQUIREMENTS

4.1 Specific Food Requirements: The contractor shall supply a variety of different meals throughout the period of performance. The meals shall be nutritionally balanced and of large enough portion size to accommodate the appetites of individuals doing heavy labor, with specific emphasis on protein and carbohydrates. Meals shall be Western-style food. The contractor shall submit a meal plan to the Contracting Officer Representative for changes and approval, at least one (1) week prior to the start of performance. Meals shall be delivered daily between the hours of 10:00am and 12:00pm. Packaging of perishable goods shall be of sufficient insulative quality to resist spoiling until they can be consumed that day.

4.2 Permits & Regulations: The contractor shall secure and submit all applicable permits to complete the work, and comply with all local laws and regulations pertaining to this project.

4.3. Contractor responsibilities: The Contractor shall be responsible for all aspects of their employees and their actions, including any sub-contracted employees. This includes, but is not limited to, medical care, food, accommodations, security, safety, and transportation. The Government shall not be liable for injuries incurred by the Contractor’s employees.

5.0. INSPECTIONS AND QUALITY CONTROL:

5.1. Contractor shall comply with the terms and conditions of the contract and this SOW with respect to construction Quality Control (QC), and Government-conducted Quality Assurance inspections.

5.2. The Contractor shall supply appropriate supervision and QC for each task of the project to ensure the requirements of this SOW are being met. The contractor shall provide contact information for the Quality Control personnel to the Contracting Officer Representative and ensure they are reachable in the event they need to be contacted.

5.3. Reserved

5.4. SAFETY: Project Engineer, Construction Inspector, Contracting Officer, Contracting Officer Representative or Force Protection (FP) Escort may stop work at **ANY** time for a potential safety hazard. The Contracting Officer is the only personnel allowed to restart work or make changes that affect contract value.

END STATEMENT OF WORK