

**AMENDMENT OF SOLICITATION/MODIFICATION OF CONTRACT**

2. AMENDMENT/MODIFICATION NO. <b>A004</b>	3. EFFECTIVE DATE <b>6/16/2016</b>	4. REQUISITION/PURCHASE REQ. NO. PR5275885	5. PROJECT NO. (If applicable)
6. ISSUED BY <b>Contracting &amp; Procurement General Services Office, American Embassy Manila Seafont Compound, Roxas Boulevard, Pasay City</b>		7. ADMINISTERED BY (If other than Item 6) CODE	
8. NAME AND ADDRESS OF CONTRACTOR (No., street, county, State, and ZIP Code)		(√) x	9A. AMENDMENT OF SOLICITATION NO. <b>SRP38016Q0097-A003</b>
			9B. DATED (SEE ITEM 11) <b>5/12/2016</b>
			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; or (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.**

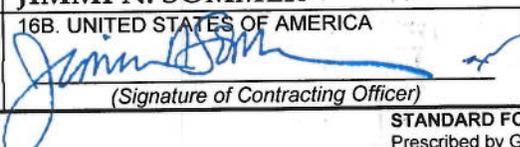
(√)	A.	THIS CHANGE ORDER IS ISSUED PURSUANT TO: (Specify authority) THE CHANGES SET FORTH IN ITEM 14 ARE MADE IN THE CONTRACT ORDER NO. IN ITEM 10A.
	B.	THE ABOVE NUMBERED CONTRACT/ORDER IS MODIFIED TO REFLECT THE ADMINISTRATIVE CHANGES (such as changes in paying office, appropriation date, etc.) SET 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- A004 is being amended as follows:**

- To change the Scope of Work in its entirety and provide updated SOW.**
- To extend deadline of submission  
FROM: June 17, 2016 TO: June 24, 2016**
- 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) <b>JIMMI N. SOMMER</b>	
15B. CONTRACT/OFFEROR	15C. DATE SIGNED	16B. UNITED STATES OF AMERICA  (Signature of Contracting Officer)	16C. DATE SIGNED
(Signature of person authorized to sign)			



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

15 June 2016

**SRP38016Q0097-A004**



**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 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 fifty (50) pre-made "brown bag" or "box" lunches per day 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 (CO) 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. SANITATION REQUIREMENTS:**

**2.1. Temperature Requirement:**

- **The contractor shall ensure that all foods intended to be served hot are served hot, and all foods intended to be served cold are served cold. This requirement is put in place to reduce the chance of food-borne illness as a result of spoiled perishable food.**

**2.2. Standard of Sanitation**

- **The contractor shall ensure all operations are conducted at or above sanitation standards enforced by local laws and regulations.**



### **2.3. Hand Washing:**

- Ensure handwashing facilities are provided at food preparation areas that include soapy water, rinse water, paper towels, and a covered receptacle for paper waste.
- 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 after engaging in other activities that contaminate the hands.

### **2.4. Reserved**

### **2.5. Reserved**

### **2.6. Food Storage:**

- Food must be stored in a clean, dry location and not exposed to splash, dust, or other contamination.

### **2.7. Reserved**

### **2.8. Reserved**

### **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:**

- Raw fruits and vegetables shall be thoroughly washed and free of any contaminants.

### **2.11. Raw Animal Foods:**

- Foods such as eggs, fish, meat, poultry and foods containing these raw animal foods, shall be thoroughly cooked to heat all parts of the food to an acceptable internal temperature consistent with that type of food. No meat or eggs shall be served raw.

### **2.12. Transporting Food:**

- Transport food to remote feeding sites in clean, covered vehicles that will not subject the food to contamination.



### **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 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 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 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**

