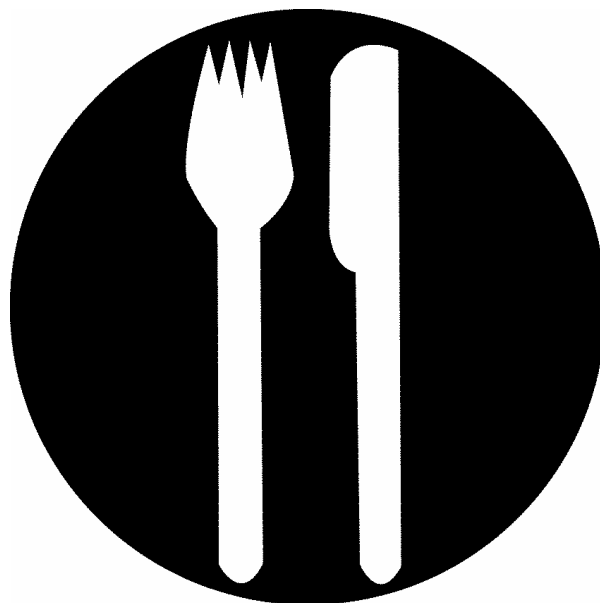


2008

**NATIONAL MOBILE FOOD
SERVICES CONTRACT**



Melinda G. Draper, Contracting Officer

National Interagency Fire Center
U.S. Forest Service, Contracting
3833 South Development Avenue
Boise, Idaho 83705-5354

This contract is available for download on the Internet at www.fs.fed.us/fire/contracting

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2008 NATIONAL MOBILE FOOD SERVICE UNIT SUMMARY (Revised per Modification NIFC-17)

Contractor's Contact Information		Contract Number	Designated Dispatch Points (DDPs) Mandatory Availability Dates	Kitchen Unit	Max. Dispatch Acceptance Meals/ Period	Meal Type	Rate per Meal							
<p>Big Sky Mobile Catering 224 N. Higgins Ave Missoula, MT 59802</p> <p><u>Stephen K. Nelson</u> (406) 543-3202 (406) 542-1822 Fax</p> <p>Dispatch HQ for all Units: 224 N Higgins Avenue Missoula, MT 59802</p> <p>Handwashing Unit: \$663.81 /day 8 Sinks</p> <p>Mileage Rate: \$22.59 /mile</p> <p>Relocation Fee: \$1,000.00</p> <p>Optional Refrigeration Storage Space Rate: \$4.42 /sq. ft.</p> <p>Additional Tents and Seating Rate/60 persons: N/A</p>		AG-024B-C-05-9016	<p><u>Missoula, MT – Unit BSMC-1</u> 06/15 – 09/30 11912 HWY 93 North Missoula, MT 59808</p>	BSMC-1	1500	Breakfast	\$ 10.43							
						Cold Can Breakfast	\$ 14.13							
						Regular Sack Lunch	\$ 15.37							
					<p>Key Personnel: Gregory Watkiss – BSMC-1 Harold Nelson – BSMC-2 Robert Pitcher – BSMC-3</p>				Shift Food Sack Lunch	\$ 18.73				
									<p>Alternates: Dan Damon – BSMC-1 Karen Perry – BSMC-2 Rusty Olson – BSMC-3 Stephen Nelson</p>				Dinner	\$ 21.73
													<p><u>Butte, MT – Unit BSMC-2</u> 06/15 – 09/30 3941 Wynne Avenue Butte, MT 59701</p>	BSMC-2
					<p><u>Idaho Falls, ID – Unit BSMC-3</u> 06/01 – 09/30 1042 East 900 N. Shelley, ID 83274</p>	BSMC-3	1500	Cold Can Breakfast						
											Regular Sack Lunch	\$ 15.37		
														Shift Food Sack Lunch
					Dinner	\$ 21.73								
									Breakfast	\$ 10.43				
													Cold Can Breakfast	\$ 14.13
														Regular Sack Lunch
														Shift Food Sack Lunch
														Dinner
Kitchen Unit	Equipment Type and Unit ID No.	Vehicle Identification No. (VIN)	Other Equipment Types and Unit ID No.	Vehicle Identification No. (VIN)										
BSMC-1	Kitchen Trailer – 28 Tractor – 12 Refrigeration Unit – 15 Handwashing Unit – HW-1	U533903 V305320 W019101 T110052	Sack Lunch Trailer – 32 Tractor – 4 Tractor – 8 Truck – 16	W073001 V333200 HB11380 CA11283										
BSMC-2	Kitchen Trailer – 23 Tractor – 34 Refrigeration Unit – 21 Handwashing Unit – HW-2	S077803 L743182 U436708 B061052	Sack Lunch Trailer – 25 Tractor – 30 Tractor – 2 Truck – 22	U832002 N729682 P659529 VA55985										
BSMC-3	Kitchen Trailer – 27 Tractor – 3 Refrigeration Unit – 17 Handwashing Unit – HW-3	9001715 P514637 U608915 B061118	Sack Lunch Trailer – 19 Tractor – 5 Tractor – 7 Truck – 9	W043801 N705306 N724736 L681937										

SCHEDULE B – CONTINUED (Revised per Modification NIFC-17)

**SUPPLEMENTAL FOODS AND BEVERAGES, ADDITIONAL REFRIGERATION
STORAGE SPACE AND ADDITIONAL TENTS/SEATING**

(OPTIONAL, See Sections C 2.4.1, C 2.5.1, C 2.6.1)

Contractor: Big Sky Mobile Catering

Supplemental Food Item	Unit	Unit Price
Beverages		
Fruit Juices (48/case) (5-6 oz. each)	case	\$26.08
Milk (48/case) (8 oz. each)	case	\$14.13
Bottled Sports Type Drink, i.e. Gatorade [®] , Powerade [®] , etc.	ounce	\$.05
Brewed Coffee (outside of dining area)	gallon	\$13.04
Hot Chocolate (outside of dining area)	gallon	\$4.35
Tea, Iced or Hot (outside of dining area)	gallon	\$2.17
Bottled Water (commercially available)	ounce	\$.04
Prepackaged Snack Items (commercially available)		
Trail Mix	ounce	\$.43
Granola Bars	ounce	\$.38
Salted Peanuts	ounce	\$.43
Salted Mixed Nuts	ounce	\$.54
Yogurt	ounce	\$.21
Fruit		
Fresh Apples (minimum size 100 count)	case	\$31.52
Fresh Oranges (minimum size 88 count)	case	\$32.60
Fresh Whole Bananas	pound	\$.97
Dried Apricots (prepackaged, commercially available)	ounce	\$.43
Dried Prunes (prepackaged, commercially available)	ounce	\$.38
Dried Banana Chips (prepackaged, commercially available)	ounce	\$.54
Other Items		
Soup for 25 persons	gallon	\$29.07
Stew for 25 persons	gallon	\$35.70
Dinner Rolls (wheat and/or white)	each	\$.38
Ice	pound	\$.33
Ground Coffee	pound	\$7.33
Additional Refrigeration Storage Space Rate/Sq. Ft.	Additional Tents & Seating Rate /60 Persons /day	
\$4.42	N/A	

Note: Other items not specifically listed and priced above may not be negotiated on site by the Food Unit Leader. (See Sections G.6, G.3, and J.5C)

2008 NATIONAL MOBILE FOOD SERVICE UNIT SUMMARY (Revised per Modification NIFC-10)

Contractor's Contact Information	Contract Number	Designated Dispatch Points (DDPs) Mandatory Availability Dates	Kitchen Unit	Max. Dispatch Acceptance Meals/ Period	Meal Type	Rate per Meal
Bishop Services, Inc. 221 W Main St Goldendale, WA 98620-9587 <u>Edgar Holbrook</u> (509) 773-4707 (509) 773-5752 Fax (800) 443-3473 Dispatch HQ: 221 W Main St Goldendale, WA 98620 Mileage Rate: \$20.08 /mile Relocation Fee: \$1,000.00 Optional Refrigeration Storage Space Rate: \$2.42 /sq. ft. Additional Tents and Seating Rate/60 persons: N/A	AG-024B-C-06-9131 <u>Key Personnel:</u> Melody Woodruff - Kitchen Mgr. Richard LeFever - Kitchen Mgr. Sue Midkiff - Supervisory Cook Jim Sadowski -Supervisory Cook Susan Stewart -Supervisory Cook <u>Alternates:</u> Carrie House, Kitchen Mgr. Keith Browning, Kitchen Mgr. Korrin Weldon, Kitchen Mgr. Matthew LeFever, Kitchen Mgr. Daniel LeFever, Kitchen Mgr. Handwashing Unit for Unit K-1: \$638.92/day 10 Sinks Handwashing Unit for Unit K-4: \$766.70/day 12 Sinks	<u>Goldendale, WA, Unit K-1</u> 07/01 – 10/31 221 W Main St Goldendale, WA 98620-9587	K-1	3,000	Breakfast Cold Can Breakfast Sack Lunch Dinner	\$ 11.61 \$ 12.18 \$ 14.06 \$ 20.79
		<u>Bakersfield, CA, Unit K-4</u> 06/01 – 11/15 650 Riverside St Shafter, CA 93263-3136	K-4	3,000	Breakfast Cold Can Breakfast Sack Lunch Dinner	\$ 11.88 \$ 12.45 \$ 14.35 \$ 20.79

Kitchen Unit	Equipment Type and Unit ID No.	Vehicle Identification No. (VIN)	Other Equipment Types and Unit ID No.	Vehicle Identification No. (VIN)
K-1	Kitchen Trailer - 521 Tractor - 352 Refrigeration Unit - 408 Handwashing Unit - 964 Freezer - 437	B014908 H214108 P90415 U008857 U853301	Beverage Trailer - 965 Dry Goods - 436 Prep Trailer - 418 Dish Trailer - 417 Sack Lunch Refer. - 413	U024321 U472107 SNTR46798MT 57314147 H67076
K-4	Kitchen Trailer - 524 Tractor - 353 Refrigeration Unit - 439 Handwashing Unit - 969 Freezer - 424	J02633Z SH214001 W026506 U048756 129025	Beverage Trailer - 968 Dry Goods - 405 Prep Trailer - 431 Dish Trailer - 432	U054079 28009 25102005 25102006

SCHEDULE B – CONTINUED (Revised per Modification NIFC-10)

**SUPPLEMENTAL FOODS AND BEVERAGES, ADDITIONAL REFRIGERATION
STORAGE SPACE AND ADDITIONAL TENTS/SEATING**

(OPTIONAL, See Sections C 2.4.1, C 2.5.1, C 2.6.1)

Contractor: Bishop Services, Inc.

Supplemental Food Item	Unit	Unit Price
Beverages		
Fruit Juices (48/case) (5-6 oz. each)	case	\$28.94
Milk (48/case) (8 oz. each)	case	\$26.48
Bottled Sports Type Drink, i.e. Gatorade [®] , Powerade [®] , etc.	ounce	\$.07
Brewed Coffee (outside of dining area)	gallon	\$9.58
Hot Chocolate (outside of dining area)	gallon	-
Tea, Iced or Hot (outside of dining area)	gallon	\$9.58
Bottled Water (commercially available)	ounce	\$.08
Prepackaged Snack Items (commercially available)		
Trail Mix	ounce	\$.58
Granola Bars	ounce	\$.48
Salted Peanuts	ounce	\$.37
Salted Mixed Nuts	ounce	\$.62
Yogurt	ounce	\$.13
Fruit		
Fresh Apples (minimum size 100 count)	case	\$33.90
Fresh Oranges (minimum size 88 count)	case	-
Fresh Whole Bananas	pound	\$1.11
Dried Apricots (prepackaged, commercially available)	ounce	\$.69
Dried Prunes (prepackaged, commercially available)	ounce	-
Dried Banana Chips (prepackaged, commercially available)	ounce	\$.46
Other Items		
Soup for 25 persons	gallon	\$23.73
Stew for 25 persons	gallon	-
Dinner Rolls (wheat and/or white)	each	\$.36
Ice	pound	\$.27
Ground Coffee	pound	-
Additional Refrigeration Storage Space Rate/Sq. Ft.	Additional Tents & Seating Rate /60 Persons /day	
\$2.42	N/A	

Note: Other items not specifically listed and priced above may not be negotiated on site by the Food Unit Leader. (See Sections G.6, G.3, and J.5C)

2008 NATIONAL MOBILE FOOD SERVICE UNIT SUMMARY (Revised per Modification NIFC-13)

Contractor's Contact Information		Contract Number	Designated Dispatch Points (DDPs) Mandatory Availability Dates	Kitchen Unit	Max. Dispatch Acceptance Meals/ Period	Meal Type	Rate per Meal
Blagg's Food Service 21885 Highway 299 E Bella Vista, CA 96008-9768 <u>Robert K. Blagg</u> (530) 549-5522 (530) 549-5521 Fax (530) 549-5235 Phone/Fax Handwashing Unit: \$663.81 /day 8 Sinks Mileage Rate: \$16.10 /mile Relocation Fee: \$1,000.00 Optional Refrigeration Storage Space Rate: \$2.21 /sq. ft. Additional Tents and Seating Rate/60 persons: \$619.56 /day		AG-024B-C-05-9017 <u>Key Personnel:</u> Brenda Knifton <u>Alternates:</u> Robert Blagg Linda Blagg Phil Thompson Jon Sparks Debbie Rowe	<u>Redding, CA – Unit K-1</u> 06/01 – 10/31 21885 Highway 299 E Bella Vista, CA 96008-9768	K-1	1800	Breakfast Cold Can Breakfast Sack Lunch Dinner	\$ 14.40 \$ 15.49 \$ 15.16 \$ 21.68
Kitchen Unit	Equipment Type and Unit ID No.	Vehicle Identification No. (VIN)	Other Equipment Types and Unit ID No.	Vehicle Identification No. (VIN)			
K-1	Kitchen Trailer – R-23 Tractor – R-11 Refrigeration Unit – R-8 Handwashing Unit – HW-1	42VVF338JKV82723 1FUPY6TXBP2008869 1GRAA9628J50202 -	Prep. Trailer – R-24 Sanitation Trailer – R-52 Salad Bar Trailer – R-76 Beverage Trailer – R-79 Dry Storage – R-9 Tractor – R-47 Tractor – R-70 Ford F-350 – R-49 Bunk House – R-42 GMC Flatbed Truck – R19 GMC Flatbed Truck – R25 Ford F-350 – R-68 Ford F-550 – R-69 Ford F-550 – R-78 Ford F-550 – R-80 Ford F-350 – R-81	67688072 4FGL34203VA949580 4FGL034293C63872 1WC200L2144053968 1UYV52476GC455707 1FUPCYB5TPB64633 1FVABWAK21HH0813 1FTJW35FXVEA81133 CA 396631 1GDM7DIY3KV507307 1GDL7HIPXLJ600148 1FTWW32F12ED50478 1FDAW56FX3EA35076 1FDAW56P14EB78296 1FDAW56P25ED16249 1FTWW32R98EA82704			

SCHEDULE B – CONTINUED (Revised per Modification NIFC-13)

**SUPPLEMENTAL FOODS AND BEVERAGES, ADDITIONAL REFRIGERATION
STORAGE SPACE AND ADDITIONAL TENTS/SEATING**

(OPTIONAL, See Sections C 2.4.1, C 2.5.1, C 2.6.1)

Contractor: Blagg's Food Service

Supplemental Food Item	Unit	Unit Price
Beverages		
Fruit Juices (48/case) (5-6 oz. each)	case	\$33.69
Milk (48/case) (8 oz. each)	case	\$21.39
Bottled Sports Type Drink, i.e. Gatorade [®] , Powerade [®] , etc.	ounce	\$.07
Brewed Coffee (outside of dining area)	gallon	\$9.62
Hot Chocolate (outside of dining area)	gallon	\$8.69
Tea, Iced or Hot (outside of dining area)	gallon	\$8.69
Bottled Water (commercially available)	ounce	\$.05
Prepackaged Snack Items (commercially available)		
Trail Mix	ounce	-
Granola Bars	ounce	-
Salted Peanuts	ounce	\$.49
Salted Mixed Nuts	ounce	-
Yogurt	ounce	-
Fruit		
Fresh Apples (minimum size 100 count)	case	-
Fresh Oranges (minimum size 88 count)	case	-
Fresh Whole Bananas	pound	\$.87
Dried Apricots (prepackaged, commercially available)	ounce	\$.38
Dried Prunes (prepackaged, commercially available)	ounce	\$.38
Dried Banana Chips (prepackaged, commercially available)	ounce	\$.38
Other Items		
Soup for 25 persons	gallon	-
Stew for 25 persons	gallon	-
Dinner Rolls (wheat and/or white)	each	-
Ice	pound	\$.39
Ground Coffee	pound	\$8.58
Additional Refrigeration Storage Space Rate/Sq. Ft.	Additional Tents & Seating Rate /60 Persons /day	
\$2.21	\$619.56	

Note: Other items not specifically listed and priced above may not be negotiated on site by the Food Unit Leader. (See Sections G.6, G.3, and J.5C)

2008 NATIONAL MOBILE FOOD SERVICE UNIT SUMMARY (Revised per Modification NIFC-15)

Contractor's Contact Information		Contract Number	Designated Dispatch Points (DDPs) Mandatory Availability Dates	Kitchen Unit	Max. Dispatch Acceptance Meals/ Period	Meal Type	Rate per Meal
Cattlemen's Meat Company 102 S Central Avenue Cut Bank, MT 59427-3254 <u>Ray M. Christiaens</u> (208) 860-1260 Karen Postma (800) 337-2151 (406) 450-2151 (208) 247-8658 Fax Handwashing Unit: \$829.76 /day 8 Sinks Mileage Rate: \$19.10 /mile Relocation Fee: \$1,000.00 Optional Refrigeration Storage Space Rate: \$1.66 /sq. ft. Additional Tents and Seating Rate/60 persons: \$221.27 /day		AG-024B-C-05-9018 <u>Key Personnel:</u> Ray Christiaens, Kitchen Manager Karen Postma, Kitchen Manager Karla Walls, Kitchen Manager Judy Ashley, Kitchen Manager <u>Alternates:</u> Susan Ijams, Alt. Kitchen Mgr. Ken Baker, Supervisory Cook Loreli Brandt, Supervisory Cook Peter Klein, Supervisory Cook	<u>Boise, ID – Unit 2</u> 06/01 – 09/30 28546 Hop Rd Caldwell, ID 83607-8604 <u>Salt Lake City, UT – Unit 3</u> 07/01 – 09/30 6173 W 2100 S West Valley City, Utah 84128	2	3000	Breakfast \$ 12.28 Cold Can Breakfast \$ 13.58 Sack Lunch \$ 13.86 Dinner \$ 21.68	
				3	3000	Breakfast \$ 14.07 Cold Can Breakfast \$ 13.58 Sack Lunch \$ 15.16 Dinner \$ 21.68	
Kitchen Unit	Equipment Type and Unit ID No.	Vehicle Identification No. (VIN)	Other Equipment Types and Unit ID No.	Vehicle Identification No. (VIN)			
2	Kitchen Trailer Tractor Refrigeration Unit Handwashing Unit	1H2V04823EH044030 1FUJA3BG61PG98602 1UYVS2533SM392905 1WC200R2654054527	Salad Bar Trailer Bunk House Trailer Dock Trailer Office/Break Room Trailer Tractor Tractor Tractor Pickup Pickup	1PT01JAH1R9011430 1UYVS1282LC311782 1UYVS1283MC549531 1GHG53838VH038284 4V1WDBRH0PN664719 1FUYNMCB6VP829252 1FUYNMCB1VP829336 1GCHK33698F154312 1GCHK33698F154357			
3	Kitchen Trailer Tractor Refrigeration Unit Handwashing Unit	1UYVS25314P161423 1FUJBBG12PG98810 1UYVS25335U392407 1WC200R2854054526	Salad Bar Bunk House Trailer Dock Trailer Office/Break Room Trailer Tractor Tractor Tractor Pickup Pickup	1UYVS25374P238201 1NNVA29181M345623 1NNVA29161M345619 1WC200R2854054522 4V1WDBRH1RN683878 1FUYNMCB0VP829327 1FUYNMCB0VP829246 1GCHK33638F154225 1GCHK33638F154270			

SCHEDULE B – CONTINUED (Revised per Modification NIFC-15)

**SUPPLEMENTAL FOODS AND BEVERAGES, ADDITIONAL REFRIGERATION
STORAGE SPACE AND ADDITIONAL TENTS/SEATING**

(OPTIONAL, See Sections C 2.4.1, C 2.5.1, C 2.6.1)

Contractor: Cattlemen’s Meat Company

Supplemental Food Item	Unit	Unit Price
Beverages		
Fruit Juices (48/case) (5-6 oz. each)	case	-
Milk (48/case) (8 oz. each)	case	-
Bottled Sports Type Drink, i.e. Gatorade [®] , Powerade [®] , etc.	ounce	-
Brewed Coffee (outside of dining area)	gallon	\$8.14
Hot Chocolate (outside of dining area)	gallon	\$11.41
Tea, Iced or Hot (outside of dining area)	gallon	-
Bottled Water (commercially available)	ounce	-
Prepackaged Snack Items (commercially available)		
Trail Mix	ounce	-
Granola Bars	ounce	-
Salted Peanuts	ounce	-
Salted Mixed Nuts	ounce	-
Yogurt	ounce	\$.38
Fruit		
Fresh Apples (minimum size 100 count)	case	-
Fresh Oranges (minimum size 88 count)	case	-
Fresh Whole Bananas	pound	-
Dried Apricots (prepackaged, commercially available)	ounce	-
Dried Prunes (prepackaged, commercially available)	ounce	-
Dried Banana Chips (prepackaged, commercially available)	ounce	-
Other Items		
Soup for 25 persons	gallon	-
Stew for 25 persons	gallon	-
Dinner Rolls (wheat and/or white)	each	-
Ice	pound	-
Ground Coffee	pound	-
Additional Refrigeration Storage Space Rate/Sq. Ft.	Additional Tents & Seating Rate /60 Persons /day	
\$1.66	\$221.27	

Note: Other items not specifically listed and priced above may not be negotiated on site by the Food Unit Leader. (See Sections G.6, G.3, and J.5C)

2008 NATIONAL MOBILE FOOD SERVICE UNIT SUMMARY (Revised per Modification NIFC-12)

Contractor's Contact Information		Contract Number	Designated Dispatch Points (DDPs) Mandatory Availability Dates	Kitchen Unit	Max. Dispatch Acceptance Meals/ Period	Meal Type	Rate per Meal
D. F. Zee's Firefighter Catering 987 Kruse Way Springfield, OR 97477-1074 <u>Tim Pust</u> (360) 840-9305 (541) 915-0699 (541) 746-2092 Fax Handwashing Unit: \$497.86 /day 8 Sinks Mileage Rate: \$16.90 /mile Relocation Fee: \$1,000.00 Optional Refrigeration Storage Space Rate: N/A Additional Tents and Seating Rate/60 persons: N/A		AG-024B-C-05-9019 Key Personnel: Michael Rose Dean Moe Alternates: Walter Chumley Tim Pust	<u>Bend, OR – Unit 1</u> 07/01 – 09/30 17054 Whitney Rd La Pine, OR 97739-9873	1	1750	Breakfast Cold Can Breakfast Sack Lunch Dinner	\$ 10.98 \$ 14.29 \$ 15.80 \$ 21.36
Kitchen Unit	Equipment Type and Unit ID No.	Vehicle Identification No. (VIN)	Other Equipment Types and Unit ID No.	Vehicle Identification No. (VIN)			
1	Kitchen Trailer – 2 Tractor – 1 Refrigeration Unit – 4 Handwashing Unit – 9	35497003 1XPCDB9X4KD263079 B5080201 SNHUAPV225T602581	Tractor – 3 Tractor – 5 Freezer/Sandwich Prep. – 6 Paper/Cleaning Supplies – 7 Generator – 8 Backup Tractor – 10	1FUEYSYB9HP313026 1FV7DOY97PH419999 1UYVS24875U345101 1FDWN80F3WVA07482 1J9DE2B27XF015958 CA213H042487			

SCHEDULE B – CONTINUED (Revised per Modification NIFC-12)

**SUPPLEMENTAL FOODS AND BEVERAGES, ADDITIONAL REFRIGERATION
STORAGE SPACE AND ADDITIONAL TENTS/SEATING**

(OPTIONAL, See Sections C 2.4.1, C 2.5.1, C 2.6.1)

Contractor: D. F. Zee’s Firefighter Catering

Supplemental Food Item	Unit	Unit Price
Beverages		
Fruit Juices (48/case) (5-6 oz. each)	case	-
Milk (48/case) (8 oz. each)	case	-
Bottled Sports Type Drink, i.e. Gatorade [®] , Powerade [®] , etc.	ounce	-
Brewed Coffee (outside of dining area)	gallon	\$8.48
Hot Chocolate (outside of dining area)	gallon	-
Tea, Iced or Hot (outside of dining area)	gallon	-
Bottled Water (commercially available)	ounce	\$.10
Prepackaged Snack Items (commercially available)		
Trail Mix	ounce	-
Granola Bars	ounce	-
Salted Peanuts	ounce	-
Salted Mixed Nuts	ounce	-
Yogurt	ounce	-
Fruit		
Fresh Apples (minimum size 100 count)	case	-
Fresh Oranges (minimum size 88 count)	case	-
Fresh Whole Bananas	pound	-
Dried Apricots (prepackaged, commercially available)	ounce	-
Dried Prunes (prepackaged, commercially available)	ounce	-
Dried Banana Chips (prepackaged, commercially available)	ounce	-
Other Items		
Soup for 25 persons	gallon	-
Stew for 25 persons	gallon	-
Dinner Rolls (wheat and/or white)	each	-
Ice	pound	-
Ground Coffee	pound	-
Additional Refrigeration Storage Space Rate/Sq. Ft.	Additional Tents & Seating Rate /60 Persons /day	
N/A	N/A	

Note: Other items not specifically listed and priced above may not be negotiated on site by the Food Unit Leader. (See Sections G.6, G.3, and J.5C)

2008 NATIONAL MOBILE FOOD SERVICE UNIT SUMMARY (Revised per Modification NIFC-15)

Contractor's Contact Information		Contract Number	Designated Dispatch Points (DDPs) Mandatory Availability Dates	Kitchen Unit	Max. Dispatch Acceptance Meals/ Period	Meal Type	Rate per Meal
For Stars Express, Inc. 214 Main St, #149 El Segundo, CA 90245 <u>Henri J. Komrij - K-1</u> (562) 922-8046 (310) 993-7141 Cell (562) 922-8028 Fax <u>Ray Keener - K-6</u> <u>Jason Stuvland - K-6</u> (360) 668-9162 (425) 923-3335 Ray's Cell (425) 870-0802 Jason's Cell Handwashing Units: \$796.57 /day, 12 Sinks with Unit K-1 16 Sinks with Unit K-6 Unit K-1 Mileage Rate: \$22.48 /mile Unit K-6 Mileage Rate: \$21.47 /mile Relocation Fee: \$1,000.00 Optional Refrigeration Storage Space Rate: \$2.49 /sq. ft. Additional Tents and Seating Rate/60 persons: \$221.27 /day		AG-024B-C-05-9021 <u>Key Personnel K-1:</u> Henri Komrij K-1 Ed Sienkaniec K-1 <u>Alternates:</u> Frank Woodward K-1 <u>Key Personnel K-6:</u> Darla Stolte K-6 Dixie Gerard K-6 Paul Mallow K-6 Donald Stuntz K-6 Ray Keener K-6 Jason Stuvland K-6 Amy Zielinski K-6 Rusty Gerard K-6	<u>Corona, CA – Unit K-1</u> 06/01 – 11/15 12214 Lakewood Blvd., Suite K100 Downey, CA 90242 <u>Albuquerque, NM – Unit K-6</u> 04/15 – 06/30 601 Comanche Rd NE Albuquerque, NM 87107-4103 <u>Santa Maria, CA – Unit K-6</u> 08/01 – 11/15 1337 West Betteravia Road Santa Maria, CA 93455	K-1 K-6 K-6	2000 1800 1800	Breakfast Cold Can Breakfast Sack Lunch Dinner Breakfast Cold Can Breakfast Sack Lunch Dinner Breakfast Cold Can Breakfast Sack Lunch Dinner	\$ 9.78 \$ 14.13 \$ 15.75 \$ 20.65 \$ 9.24 \$ 13.58 \$ 15.75 \$ 20.65 \$ 10.87 \$ 15.21 \$ 16.85 \$ 22.82
Kitchen Unit	Equipment Type and Unit ID No.	Vehicle Identification No. (VIN)	Other Equipment Types and Unit ID No.	Vehicle Identification No. (VIN)			
K-1	Kitchen Trailer – FSC KT-003 Tractor – FSX T-001 Refrigeration Unit – FSC BT-004 Handwashing Unit - FSX HS-001	- 1FU YJLCBXWH947967 1FV6HLBA9WH947966 4P2WB222144051572	40 ft. Refrigeration Unit – Rental 40 ft. Dry Storage Unit – Rental Beverage Trailer – FSX BV-001 Ford F-250 – FSX PT-001 Southern Pride Smoker – FSX 5BBQ-002 Generator – FSX GEN-001	- - 1ZCC20S274ZP25155 1FTNW21P63EB40959 - CA881864			
K-6	Kitchen Trailer – K-6 Tractor / Generator –T-12 Preparation Trailer – R-13 Preparation Trailer – R-8 Handwashing Unit – 16 sinks	1H2V04521DC010619 1FU Y07EB91PF74381 1PT01ANH4S9018291 1GRAA9627TB012207 Stationary Unit, No VIN	Serving Trailer – MV-22 Dining Truck – MV-23 Beverage Trailer – MV-29 Bunkhouse/Office – MV-31 Service Truck – P-6 Pickup Truck – P-10	1WC200M2534048785 1FV6HLAC3VH646630 1WC200L2X44053967 4P2A53423VU008812 1FDXW46FXXED42788 1GBE4E1235FS27076			

SCHEDULE B – CONTINUED (Revised per Modification NIFC-15)

**SUPPLEMENTAL FOODS AND BEVERAGES, ADDITIONAL REFRIGERATION
STORAGE SPACE AND ADDITIONAL TENTS/SEATING**

(OPTIONAL, See Sections C 2.4.1, C 2.5.1, C 2.6.1)

Contractor: For Stars Express, Inc.

Supplemental Food Item	Unit	Unit Price
Beverages		
Fruit Juices (48/case) (5-6 oz. each)	case	\$30.96
Milk (48/case) (8 oz. each)	case	\$26.08
Bottled Sports Type Drink, i.e. Gatorade [®] , Powerade [®] , etc.	ounce	-
Brewed Coffee (outside of dining area)	gallon	\$10.87
Hot Chocolate (outside of dining area)	gallon	-
Tea, Iced or Hot (outside of dining area)	gallon	\$10.87
Bottled Water (commercially available)	ounce	\$.11
Prepackaged Snack Items (commercially available)		
Trail Mix	ounce	\$.33
Granola Bars	ounce	\$.16
Salted Peanuts	ounce	\$.43
Salted Mixed Nuts	ounce	\$.54
Yogurt	ounce	\$.21
Fruit		
Fresh Apples (minimum size 100 count)	case	-
Fresh Oranges (minimum size 88 count)	case	-
Fresh Whole Bananas	pound	-
Dried Apricots (prepackaged, commercially available)	ounce	\$.59
Dried Prunes (prepackaged, commercially available)	ounce	\$.43
Dried Banana Chips (prepackaged, commercially available)	ounce	\$.33
Other Items		
Soup for 25 persons	gallon	\$27.15
Stew for 25 persons	gallon	\$30.43
Dinner Rolls (wheat and/or white)	each	\$.33
Ice	pound	\$.33
Ground Coffee	pound	\$8.69
Additional Refrigeration Storage Space Rate/Sq. Ft.	Additional Tents & Seating Rate /60 Persons /day	
\$2.49	\$221.27	

Note: Other items not specifically listed and priced above may not be negotiated on site by the Food Unit Leader. (See Sections G.6, G.3, and J.5C)

2008 NATIONAL MOBILE FOOD SERVICE UNIT SUMMARY (Revised per Modification NIFC-06)

Contractor's Contact Information		Contract Number	Designated Dispatch Points (DDPs) Mandatory Availability Dates	Kitchen Unit	Max. Dispatch Acceptance Meals/ Period	Meal Type	Rate per Meal
Houston's Catering, Inc. 116 W Kanab Creek Dr Kanab, UT 84741-6003 <u>Robert D. Houston</u> (435) 644-5484 Home (435) 644-8148 Fax (801) 550-7864 Cell (435) 644-2488 Restaurant <u>Mickey Houston</u> (435) 616-2140 Cell (435) 644-2140 Home <u>Joe Houston</u> (435) 644-5427 Home Handwashing Unit: \$375.83/day 8 Sinks Mileage Rate: \$22.26/mile Relocation Fee: \$1,000.00 Optional Refrigeration Storage Space Rate: \$2.69/Sq. Ft. Additional Tents and Seating Rate/60 persons: N/A		AG-024B-C-06-9132 <u>Key Personnel:</u> Robert Houston Joe Houston Mickey Houston Daylean Houston Molly Houston <u>Alternates:</u> Klint Glover Michael Roelandts Doug Janison J. Brandon Maxwell	<u>Kanab, UT – Unit HTE</u> 05/15 – 09/30 100 E 400 S Kanab, UT 84741	HTE	1750	Breakfast Cold Can Breakfast Sack Lunch Dinner	\$ 10.86 \$ 11.92 \$ 13.51 \$ 22.25
Kitchen Unit	Equipment Type and Unit ID No.	Vehicle Identification No. (VIN)	Other Equipment Types and Unit ID No.	Vehicle Identification No. (VIN)			
HTE	Kitchen Trailer – Mama HCI 1 Kitchen Trailer - Silver HCI 2 Serving Wagon Trailer – HCI 3 Handwashing Unit – SK1	C60691 UTT06167 1WC200R23K4005750 SK1	Refer/Dry Storage Trailer – HCI 9 Dry Storage Trailer – HCI 5 40 KW Generator – HCI 4 45 KW Backup Generator – HCI 6 Tractor 2000 Kenworth Tractor 1995 Kenworth Tractor 2002 Kenworth Tractor 2001 Kenworth Pickup 2004 Dodge Pickup 2005 Ford Pickup 2004 Dodge Pickup 2003 Dodge 2002 Ford Excursion 2003 Ford Excursion	7U94110003 7U70G76002 16MPF11251D030648 3268601 SR665992 1676595 SR680444 RS629479 3DKU28C04G147093 1FTWW31P15EB60095 3D7KU28C54G126398 3D7KU28C53G784043 1FMSU43F22EC4567 1FMSU45F43EA81265			

SCHEDULE B – CONTINUED (Revised per Modification NIFC-06)

**SUPPLEMENTAL FOODS AND BEVERAGES, ADDITIONAL REFRIGERATION
STORAGE SPACE AND ADDITIONAL TENTS/SEATING**

(OPTIONAL, See Sections C 2.4.1, C 2.5.1, C 2.6.1)

Contractor: Houston's Catering, Inc.

Supplemental Food Item	Unit	Unit Price
Beverages		
Fruit Juices (48/case) (5-6 oz. each)	case	\$26.48
Milk (48/case) (8 oz. each)	case	-
Bottled Sports Type Drink, i.e. Gatorade [®] , Powerade [®] , etc.	ounce	\$.04
Brewed Coffee (outside of dining area)	gallon	\$9.00
Hot Chocolate (outside of dining area)	gallon	-
Tea, Iced or Hot (outside of dining area)	gallon	-
Bottled Water (commercially available)	ounce	\$.03
Prepackaged Snack Items (commercially available)		
Trail Mix	ounce	-
Granola Bars	ounce	-
Salted Peanuts	ounce	-
Salted Mixed Nuts	ounce	-
Yogurt	ounce	-
Fruit		
Fresh Apples (minimum size 100 count)	case	-
Fresh Oranges (minimum size 88 count)	case	-
Fresh Whole Bananas	pound	-
Dried Apricots (prepackaged, commercially available)	ounce	-
Dried Prunes (prepackaged, commercially available)	ounce	-
Dried Banana Chips (prepackaged, commercially available)	ounce	-
Other Items		
Soup for 25 persons	gallon	-
Stew for 25 persons	gallon	-
Dinner Rolls (wheat and/or white)	each	-
Ice	pound	-
Ground Coffee	pound	\$5.83
Additional Refrigeration Storage Space Rate/Sq. Ft.	Additional Tents & Seating Rate /60 Persons /day	
\$2.69	N/A	

Note: Other items not specifically listed and priced above may not be negotiated on site by the Food Unit Leader. (See Sections G.6, G.3, and J.5C)

2008 NATIONAL MOBILE FOOD SERVICE UNIT SUMMARY (Revised per Modification NIFC-13)

Contractor's Contact Information		Contract Number	Designated Dispatch Points (DDPs) Mandatory Availability Dates	Kitchen Unit	Max. Dispatch Acceptance Meals/ Period	Meal Type	Rate per Meal
Houston's Too, LC 20645 N 28th St Phoenix, AZ 85050-4627 <u>Robert D. Houston</u> Brandon Maxwell (602) 570-6492 Cell (480) 451-1667 Home (602) 926-2437 Fax Doug Janison (602) 570-6481 Cell (480) 452-0667 Fax Robert Houston (801) 550-7864 Cell (435) 644-5484 Home (435) 644-8148 Fax Mickey Houston (435) 899-2140 Cell David Judd (602) 481-9166 Cell Handwashing Unit: \$387.22 /day 8 Sinks Mileage Rate: \$24.85 /mile Relocation Fee: \$1,000.00 Optional Refrigeration Storage Space Rate: \$3.04 /sq. ft. Additional Tents and Seating Rate/60 persons: N/A		AG-024B-C-05-9024 <u>Key Personnel:</u> Robert Houston Shannon Scott Brandon Maxwell David Judd Mickey Houston Doug Janison <u>Alternates:</u> Scott Liberty -Kitchen Manager John Anderson -Kitchen Manager	Grand Junction, CO – Unit MT 05/15 – 08/30 340 North Avenue Grand Junction, CO 81501-7541	MT	1750	Breakfast \$ 11.14 Cold Can Breakfast \$ 12.50 Sack Lunch \$ 12.22 Dinner \$ 22.92	
Kitchen Unit	Equipment Type and Unit ID No.	Vehicle Identification No. (VIN)	Other Equipment Types and Unit ID No.	Vehicle Identification No. (VIN)			
MT	Kitchen Trailer – MT-1 Tractor Refrigeration Unit – MT-14 Handwashing Unit – MT-S1	1P9EC36324P297002 - 1HTMSAZR27H355818 -	Kitchen Trailer – MT-2 Kitchen Trailer – MT-3 Refrigeration Truck 26' – MT-4 Dodge Ram 1500 – MT-5 Utility Trailer – MT-6 Dodge 3500 Dual – MT-7 Ford-Generator – MT-8 Ford F-450 Quad Cab – MT-9 Ford F-550 – MT-10 Ford F-450 Extended Cab – MT-11 Kitchen Scullery Unit – MT-12 Utility Trailer – MT-13	1P9EC30384P297059 1P9EC36354P297060 1HTMMAAM65H680656 1B7HF1344VJ606833 16VUX162651E74717 3D7MA48C54G170429 1STHX25F6VEC52370 1FDXW46PX4ED44576 1FDAF56P26EC65837 1FDXX47P64ED44585 1P9EC36347P297250 1UYVS2459FT291205			

SCHEDULE B – CONTINUED (Revised per Modification NIFC-13)

**SUPPLEMENTAL FOODS AND BEVERAGES, ADDITIONAL REFRIGERATION
STORAGE SPACE AND ADDITIONAL TENTS/SEATING**

(OPTIONAL, See Sections C 2.4.1, C 2.5.1, C 2.6.1)

Contractor: Houston's Too, LC

Supplemental Food Item	Unit	Unit Price
Beverages		
Fruit Juices (48/case) (5-6 oz. each)	case	\$27.17
Milk (48/case) (8 oz. each)	case	-
Bottled Sports Type Drink, i.e. Gatorade [®] , Powerade [®] , etc.	ounce	\$.04
Brewed Coffee (outside of dining area)	gallon	\$8.69
Hot Chocolate (outside of dining area)	gallon	-
Tea, Iced or Hot (outside of dining area)	gallon	-
Bottled Water (commercially available)	ounce	\$.02
Prepackaged Snack Items (commercially available)		
Trail Mix	ounce	-
Granola Bars	ounce	-
Salted Peanuts	ounce	-
Salted Mixed Nuts	ounce	-
Yogurt	ounce	-
Fruit		
Fresh Apples (minimum size 100 count)	case	-
Fresh Oranges (minimum size 88 count)	case	-
Fresh Whole Bananas	pound	-
Dried Apricots (prepackaged, commercially available)	ounce	-
Dried Prunes (prepackaged, commercially available)	ounce	-
Dried Banana Chips (prepackaged, commercially available)	ounce	-
Other Items		
Soup for 25 persons	gallon	-
Stew for 25 persons	gallon	-
Dinner Rolls (wheat and/or white)	each	-
Ice	pound	-
Ground Coffee	pound	\$5.27
Additional Refrigeration Storage Space Rate/Sq. Ft.	Additional Tents & Seating Rate /60 Persons /day	
\$3.04	N/A	

Note: Other items not specifically listed and priced above may not be negotiated on site by the Food Unit Leader. (See Sections G.6, G.3, and J.5C)

2008 NATIONAL MOBILE FOOD SERVICE UNIT SUMMARY (Revised per Modification NIFC-13)

Contractor's Contact Information		Contract Number	Designated Dispatch Points (DDPs) Mandatory Availability Dates	Kitchen Unit	Max. Dispatch Acceptance Meals/ Period	Meal Type	Rate per Meal
Jose's Catering, Inc. 230 Wild Rose Ln Rock Springs, WY 82901-5680 <u>Jose Andicoechea</u> (307) 382-6164 (307) 389-1332 Cell (307) 362-1393 Fax Handwashing Unit: \$376.15 /day 8 Sinks Mileage Rate: \$15.53 /mile Relocation Fee: \$1,000.00 Optional Refrigeration Storage Space Rate: \$1.39 /sq. ft. Additional Tents and Seating Rate/60 persons: \$221.27 /day		AG-024B-C-05-9022 <u>Key Personnel:</u> Jose Andicoechea, Supervisory Cook Mike Kramer, Kitchen Mgr. <u>Alternates:</u> Gilbert Gonzalez, Supervisory Cook Antonio Maciel, Kitchen Mgr.	<u>Lander, WY – Unit 1</u> 06/15 – 09/30 7948 Highway 789 Lander, WY 82520-9482	1	2500	Breakfast Cold Can Breakfast Sack Lunch Dinner	\$ 10.38 \$ 8.48 \$ 12.39 \$ 20.65
Kitchen Unit	Equipment Type and Unit ID No.	Vehicle Identification No. (VIN)		Other Equipment Types and Unit ID No.	Vehicle Identification No. (VIN)		
1	Kitchen Trailer – T102 Tractor – 102 Refrigeration Unit – T104 Handwashing Unit – 94	1UYVVS253XVU391108 2HSFMAHR7VC018154 1UYVVS253XVM356701 4P2AB20284U048553		BBQ Trailer – 91 2001 Ford – 92 Salad Bar Trailer – 93 2001 Ford F450 - 94 2005 Dodge 3500 – 95 Prep. Trailer – T101 Tractor – 101 Dry Goods Trailer – T103 Tractor – 103 Tractor – 104	1M9FP1423WW233042 1FTNW21SX1ED12167 5M3GE4231610E2364 1FDXX47F52EA54259 3D7MS48CX5G793866 1UYVVS2533SU579707 2HSFHAMRXT059465 1JJE53253VL416340 2HSFHAMR1WC038508 1HSHGAHR7SH684189		

SCHEDULE B – CONTINUED (Revised per Modification NIFC-13)

**SUPPLEMENTAL FOODS AND BEVERAGES, ADDITIONAL REFRIGERATION
STORAGE SPACE AND ADDITIONAL TENTS/SEATING**

(OPTIONAL, See Sections C 2.4.1, C 2.5.1, C 2.6.1)

Contractor: Jose’s Catering, Inc.

Supplemental Food Item	Unit	Unit Price
Beverages		
Fruit Juices (48/case) (5-6 oz. each)	case	-
Milk (48/case) (8 oz. each)	case	\$24.99
Bottled Sports Type Drink, i.e. Gatorade [®] , Powerade [®] , etc.	ounce	\$.05
Brewed Coffee (outside of dining area)	gallon	\$10.07
Hot Chocolate (outside of dining area)	gallon	\$10.07
Tea, Iced or Hot (outside of dining area)	gallon	-
Bottled Water (commercially available)	ounce	\$.10
Prepackaged Snack Items (commercially available)		
Trail Mix	ounce	-
Granola Bars	ounce	-
Salted Peanuts	ounce	-
Salted Mixed Nuts	ounce	\$1.09
Yogurt	ounce	-
Fruit		
Fresh Apples (minimum size 100 count)	case	-
Fresh Oranges (minimum size 88 count)	case	\$28.84
Fresh Whole Bananas	pound	\$.86
Dried Apricots (prepackaged, commercially available)	ounce	-
Dried Prunes (prepackaged, commercially available)	ounce	\$.25
Dried Banana Chips (prepackaged, commercially available)	ounce	\$.25
Other Items		
Soup for 25 persons	gallon	\$26.48
Stew for 25 persons	gallon	-
Dinner Rolls (wheat and/or white)	each	\$.38
Ice	pound	\$.28
Ground Coffee	pound	\$8.08
Additional Refrigeration Storage Space Rate/Sq. Ft.	Additional Tents & Seating Rate /60 Persons /day	
\$1.39	\$221.27	

Note: Other items not specifically listed and priced above may not be negotiated on site by the Food Unit Leader. (See Sections G.6, G.3, and J.5C)

2008 NATIONAL MOBILE FOOD SERVICE UNIT SUMMARY (Revised per Modification NIFC-13)

Contractor's Contact Information		Contract Number	Designated Dispatch Points (DDPs) Mandatory Availability Dates	Kitchen Unit	Max. Dispatch Acceptance Meals/ Period	Meal Type	Rate per Meal
Mormon Lake Lodge 90 Forrest Road Mormon Lake, AZ 86038 <u>Scott I. Gold</u> (928) 354-2227 ext. 12 (928) 354-2400 (928) 699-5881 Cell (928) 607-3708 Cell (928) 699-2719 Cell (928) 354-2356 Fax Handwashing Unit: \$433.69 /day 8 Sinks Mileage Rate: \$13.51 /mile Relocation Fee: \$1,000.00 Optional Refrigeration Storage Space Rate: N/A Additional Tents and Seating Rate/60 persons: N/A		AG-024B-C-05-9023 <u>Key Personnel:</u> Scott I. Gold Randy Hollingshead Supervisory Cook <u>Alternates:</u> Shawn Gold	<u>Flagstaff, AZ – Unit MFS 1</u> 05/01 – 06/30 5 Mile N., FH 90 MLR Mormon Lake, AZ 86038	MFS 1	2200	Breakfast \$ 9.76 Cold Can Breakfast \$ 9.58 Sack Lunch \$ 10.24 Dinner \$ 19.50	
Kitchen Unit	Equipment Type and Unit ID No.	Vehicle Identification No. (VIN)	Other Equipment Types and Unit ID No.	Vehicle Identification No. (VIN)			
MFS 1	Kitchen Trailer – MFS 30K Tractor – MFS 10T Refrigeration Unit – MFS 31R Handwashing Unit	3H3V5301TT013186 2HSFMAMR5TC013344 1UYVS2481RU387810 -	Refrigerated Preparation Truck – MFS 23P Tractor for Refrigeration Unit – MFS 12T Beverage/Salad Trailer – MFS 33B Equipment Trailer – MFS 34E Dish Trailer – MFS 32D Dry Storage Truck – MFS 21C Maintenance Truck – MFS 11M Ford F350 Pickup Truck – MFS 12PU Potable Water Trailer – MFS 35W Generator Trailer – MFS 36N Ford F450 Pickup Truck – MFS 14PU 60 KW Generator – MFS 41G 40 x 60 Walled Tent – MFS 40H Staff Quarters – MFS 37SS Office/Staff Quarters MH – MFS 22S	1HTSCAAM2VH487088 1FUYDSEB2XP976031 16HG540366A020894 16HGB20243A007030 16HGB20232A004845 1HTSCAAM5VH446468 1GDM7D1G6JV501264 1FTJW35F7VEC49973 13ZSA101541000722 5J3HD18216A022134 1FDXW46F0XEA21035 LM3787781102 - 16HG538255A015657 1GBKP37WXD3327692			

SCHEDULE B – CONTINUED (Revised per Modification NIFC-13)

**SUPPLEMENTAL FOODS AND BEVERAGES, ADDITIONAL REFRIGERATION
STORAGE SPACE AND ADDITIONAL TENTS/SEATING**

(OPTIONAL, See Sections C 2.4.1, C 2.5.1, C 2.6.1)

Contractor: Mormon Lake Lodge

Supplemental Food Item	Unit	Unit Price
Beverages		
Fruit Juices (48/case) (5-6 oz. each)	case	\$29.24
Milk (48/case) (8 oz. each)	case	\$28.09
Bottled Sports Type Drink, i.e. Gatorade [®] , Powerade [®] , etc.	ounce	\$.06
Brewed Coffee (outside of dining area)	gallon	\$5.47
Hot Chocolate (outside of dining area)	gallon	\$6.22
Tea, Iced or Hot (outside of dining area)	gallon	\$4.51
Bottled Water (commercially available)	ounce	\$.04
Prepackaged Snack Items (commercially available)		
Trail Mix	ounce	-
Granola Bars	ounce	-
Salted Peanuts	ounce	-
Salted Mixed Nuts	ounce	-
Yogurt	ounce	\$.16
Fruit		
Fresh Apples (minimum size 100 count)	case	\$27.55
Fresh Oranges (minimum size 88 count)	case	\$25.86
Fresh Whole Bananas	pound	-
Dried Apricots (prepackaged, commercially available)	ounce	-
Dried Prunes (prepackaged, commercially available)	ounce	-
Dried Banana Chips (prepackaged, commercially available)	ounce	-
Other Items		
Soup for 25 persons	gallon	-
Stew for 25 persons	gallon	-
Dinner Rolls (wheat and/or white)	each	\$.18
Ice	pound	-
Ground Coffee	pound	\$7.05
Additional Refrigeration Storage Space Rate/Sq. Ft.	Additional Tents & Seating Rate /60 Persons /day	
N/A	N/A	

Note: Other items not specifically listed and priced above may not be negotiated on site by the Food Unit Leader. (See Sections G.6, G.3, and J.5C)

2008 NATIONAL MOBILE FOOD SERVICE UNIT SUMMARY (Revised per Modification NIFC-15)

Contractor's Contact Information		Contract Number	Designated Dispatch Points (DDPs) Mandatory Availability Dates	Kitchen Unit	Max. Dispatch Acceptance Meals/ Period	Meal Type	Rate per Meal
North Slope Catering, LLC 86 SW Century Drive, #334 Bend, OR 97702 <u>John L. Huffman</u> (406) 381-1680 (406) 381-1678 (406) 381-1679 (541) 306-4267 Fax, OR (907) 490-4709 Fax, AK Handwashing Unit: \$354.03 /day 8 Sinks Mileage Rate: \$19.78 /mile Relocation Fee: \$1,000.00 Optional Refrigeration Storage Space Rate: \$3.32 /sq. ft. Additional Tents and Seating Rate/60 persons: N/A		AG-024B-C-05-9025 <u>Key Personnel, OR:</u> John Huffman Linda Huffman Aidin Ansari Joe Huffman <u>Key Personnel, AK:</u> John Huffman Linda Huffman Kayla Brodbeck Chris Brodbeck	<u>Pendleton, OR – Unit K-1</u> 06/15 – 09/30 45985 Davis Ln Pendleton, OR 97801 <u>Fairbanks, AK – Fresh Food Boxes</u> Fairbanks, AK	K-1	1400	Breakfast \$ 12.61 Cold Can Breakfast \$ 13.26 Sack Lunch \$ 16.57 Dinner \$ 19.34 Fresh Food Box A \$ 755.26 Fresh Food Box B \$ 353.18	Rate per Box Type
Kitchen Unit	Equipment Type and Unit ID No.	Vehicle Identification No. (VIN)	Other Equipment Types and Unit ID No.	Vehicle Identification No. (VIN)			
K-1	Kitchen Trailer – 760A Tractor – 760 Refrigeration Unit Handwashing Unit – K-1	1GRAA9625GS100601 1FV7BOY96WL959653 - -	Prep. Trailer – 761A Tractor - 761 Dry Goods Trailer – 762A Tractor – 762 Support Truck – 763 Crew Van – 764 Office Trailer – 765	1GRBA842XDB096008 1FUYBMDB5TL794389 1UYVS2488JU025011 1FUYBMDB0TL794395 1GTHK29163E357050 1FBJS31LOVHB50907 47CT20M23WM092143			

SCHEDULE B – CONTINUED (Revised per Modification NIFC-15)

**SUPPLEMENTAL FOODS AND BEVERAGES, ADDITIONAL REFRIGERATION
STORAGE SPACE AND ADDITIONAL TENTS/SEATING**

(OPTIONAL, See Sections C 2.4.1, C 2.5.1, C 2.6.1)

Contractor: North Slope Catering, LLC

Supplemental Food Item	Unit	Unit Price
Beverages		
Fruit Juices (48/case) (5-6 oz. each)	case	-
Milk (48/case) (8 oz. each)	case	-
Bottled Sports Type Drink, i.e. Gatorade [®] , Powerade [®] , etc.	ounce	-
Brewed Coffee (outside of dining area)	gallon	\$11.41
Hot Chocolate (outside of dining area)	gallon	\$9.78
Tea, Iced or Hot (outside of dining area)	gallon	-
Bottled Water (commercially available)	ounce	-
Prepackaged Snack Items (commercially available)		
Trail Mix	ounce	-
Granola Bars	ounce	-
Salted Peanuts	ounce	-
Salted Mixed Nuts	ounce	-
Yogurt	ounce	-
Fruit		
Fresh Apples (minimum size 100 count)	case	-
Fresh Oranges (minimum size 88 count)	case	-
Fresh Whole Bananas	pound	-
Dried Apricots (prepackaged, commercially available)	ounce	-
Dried Prunes (prepackaged, commercially available)	ounce	-
Dried Banana Chips (prepackaged, commercially available)	ounce	-
Other Items		
Soup for 25 persons	gallon	-
Stew for 25 persons	gallon	-
Dinner Rolls (wheat and/or white)	each	-
Ice	pound	-
Ground Coffee	pound	-
Additional Refrigeration Storage Space Rate/Sq. Ft.	Additional Tents & Seating Rate /60 Persons /day	
\$3.32	N/A	

Note: Other items not specifically listed and priced above may not be negotiated on site by the Food Unit Leader. (See Sections G.6, G.3, and J.5C)

2008 NATIONAL MOBILE FOOD SERVICE UNIT SUMMARY (Revised per Modification NIFC-14)

Contractor's Contact Information		Contract Number	Designated Dispatch Points (DDPs) Mandatory Availability Dates	Kitchen Unit	Max. Dispatch Acceptance Meals/ Period	Meal Type	Rate per Meal
Port-A-Pit Catering Services 24 E Flores St Tucson, AZ 85705-5664 <u>Gary Sneva</u> (520) 906-1926 (520) 792-3145 (541) 549-1974 (520) 906-1926 (805) 478-3131 (520) 792-3058 Fax Mileage Rate: \$28.24/mile Relocation Fee: \$1,000.00 Optional Refrigeration Storage Space Rate: N/A Additional Tents and Seating Rate/60 persons: N/A		AG-024B-C-06-9114	<u>Key Personnel:</u> Gary Sneva Kirk Jensen Bill Barbis Nancy Shwedt Scott Spencer Mike Moldenhauer <u>Alternates:</u> Rhonda Sneva Joe Pitrowski John Galen Kevin O'Neil William Pruett Joshua Neth Corbett Sneva Jesse Andre	01	2500	Breakfast	\$ 11.95
						Cold Can Breakfast	\$ 11.95
						Sack Lunch	\$ 15.21
				02	2500	Dinner	\$ 20.65
						Breakfast	\$ 12.17
						Cold Can Breakfast	\$ 12.17
				03	2500	Sack Lunch	\$ 15.75
						Dinner	\$ 20.98
						Breakfast	\$ 12.17
			<u>Fresno, CA – Unit 02</u> 06/01 – 11/15 5700 N Blackstone Avenue Fresno, CA 93710-5006 <u>Okanogan, WA – Unit 03</u> 07/01 – 10/31 206 N Bridge Street Brewster, WA 98812				
		Handwashing Unit for Units 01 & 02: \$829.76/day 10 Sinks	Handwashing Unit for Unit 03: \$663.81/day 8 Sinks				
Kitchen Unit	Equipment Type and Unit ID No.	Vehicle Identification No. (VIN)	Other Equipment Types and Unit ID No.	Vehicle Identification No. (VIN)			
01	Kitchen Trailer – TR-01 Tractor – 01 Refrigeration Unit Handwashing Unit – TR04	1GRAA9620MW000104 XP6DR9X8PD607364 - 1P9EC32344P297032	Semi-Truck - 02 Salad Kitchen Trailer – TR02 Semi-Truck - 03 Sandwich Kitchen Trailer – TR03 Heavy Duty Truck – 04 Drink Trailer/Handwashing – TR04 Chevrolet Silverado - 06 Chevrolet Box Van - 05 Port-A-Pit BBQ Trailer – TR05	1FUYAZYB8PL444416 1TDR48026JD070771 1FUPACXBOP474455 1GRAA9225VB004602 1P9EC32344P297032 1GCHC23162F179171 1GBJG31R4X1004592 00174			
02	Kitchen Trailer – TR01 Tractor – 01 Refrigeration Unit Handwashing Unit – TR04	1UYVVS2482SU255709 2HSFMAHR1VC020613 - 1P9EC32364P297033	Semi-Truck - 02 Salad Kitchen Trailer – TR02 Semi-Truck - 03 Sandwich Kitchen Trailer – TR03 Drink Trailer/Handwashing – TR04 Chevrolet C4500 - 04 Chevrolet Box Van - 05 Port-A-Pit BBQ Trailer – TR05	1HSRDA7R5NH425963 1PT01ACH0R9002232 1FUYBCY88RL583345 1UYVVS248XRU278326 1P9EC32364P297033 1GBE4E1224F518724 1GBJG31R8W1051011 00173			
03	Kitchen Trailer – TR01 Tractor – 01 Refrigeration Unit Handwashing Unit – TR04	1GRAA9623MW005801 2HSFHAER2WC038077 - 4HXHC20252C043094	Semi-Truck - 02 Salad Kitchen Trailer – TR02 Semi-Truck - 03 Sandwich Kitchen Trailer – TR03 Drink Trailer/Handwashing – TR04 Chevrolet Silverado - 04 Chevrolet Box Van - 05 Port-A-Pit BBQ Trailer – TR05	2HSFHAER9WC038092 1PT01ACH4R9002119 1HSRDA71NH426415 7070029002 4HXHC20252C043094 1GCHK23182F221942 1GBJG31RY1122084 00175			

SCHEDULE B – CONTINUED (Revised per Modification NIFC-14)

**SUPPLEMENTAL FOODS AND BEVERAGES, ADDITIONAL REFRIGERATION
STORAGE SPACE AND ADDITIONAL TENTS/SEATING**

(OPTIONAL, See Sections C 2.4.1, C 2.5.1, C 2.6.1)

Contractor: Port-A-Pit Catering Services

Supplemental Food Item	Unit	Unit Price
Beverages		
Fruit Juices (48/case) (5-6 oz. each)	case	\$28.80
Milk (48/case) (8 oz. each)	case	\$19.02
Bottled Sports Type Drink, i.e. Gatorade [®] , Powerade [®] , etc.	ounce	-
Brewed Coffee (outside of dining area)	gallon	\$10.60
Hot Chocolate (outside of dining area)	gallon	-
Tea, Iced or Hot (outside of dining area)	gallon	-
Bottled Water (commercially available)	ounce	\$.05
Prepackaged Snack Items (commercially available)		
Trail Mix	ounce	\$.87
Granola Bars	ounce	\$.43
Salted Peanuts	ounce	\$.54
Salted Mixed Nuts	ounce	\$.82
Yogurt	ounce	\$.28
Fruit		
Fresh Apples (minimum size 100 count)	case	\$29.34
Fresh Oranges (minimum size 88 count)	case	\$29.34
Fresh Whole Bananas	pound	\$.82
Dried Apricots (prepackaged, commercially available)	ounce	-
Dried Prunes (prepackaged, commercially available)	ounce	-
Dried Banana Chips (prepackaged, commercially available)	ounce	-
Other Items		
Soup for 25 persons	gallon	\$32.60
Stew for 25 persons	gallon	\$32.60
Dinner Rolls (wheat and/or white)	each	\$.12
Ice	pound	\$.38
Ground Coffee	pound	\$9.78
Additional Refrigeration Storage Space Rate/Sq. Ft.	Additional Tents & Seating Rate /60 Persons /day	
N/A	N/A	

Note: Other items not specifically listed and priced above may not be negotiated on site by the Food Unit Leader. (See Sections G.6, G.3, and J.5C)

2008 NATIONAL MOBILE FOOD SERVICE UNIT SUMMARY (Revised per Modification NIFC-16)

Contractor's Contact Information	Contract Number	Designated Dispatch Points (DDPs) Mandatory Availability Dates	Kitchen Unit	Max. Dispatch Acceptance Meals/ Period	Meal Type	Rate per Meal		
Stewart's Firefighter Food Catering, Inc. 764 NW Maple Ave PO Box 818 Redmond, OR 97756-1112 <u>Thomas F. Stewart</u> (541) 947-3394 (541) 923-6936 (541) 410-2649 Cell (541) 548-2281 Fax Handwashing Unit: \$398.28 /day 8 Sinks Mileage Rate: \$22.59 /mile Relocation Fee: \$1,000.00 Optional Refrigeration Storage Space Rate: \$1.93 /sq. ft. Additional Tents and Seating Rate/60 persons: N/A	AG-024B-C-05-9026	<u>Lakeview, OR – Unit SK-101</u> 06/15 – 09/30 1600 N 4th St Lakeview, OR 97630-1267	SK-101	1800	Breakfast	\$ 11.62		
						Cold Can Breakfast	\$ 17.92	
						Sack Lunch	\$ 14.62	
							Dinner	\$ 21.13
				<u>Wenatchee, WA – Unit SK-102</u> 07/01 – 10/31 1 Pangborn Dr East Wenatchee, WA 98802	SK-102	1800	Breakfast	\$ 11.68
							Cold Can Breakfast	\$ 17.92
							Sack Lunch	\$ 14.67
							Dinner	\$ 21.19
				<u>Medford, OR – Unit SK-105</u> 06/15 – 09/30 1955 E Gregory Rd White City, OR 97501	SK-105	1800	Breakfast	\$ 11.62
					Cold Can Breakfast	\$ 17.92		
					Sack Lunch	\$ 14.62		
					Dinner	\$ 21.13		

Unit	Equipment Type and Unit ID No.	Vehicle Identification No. (VIN)	Other Equipment Types and Unit ID No.	Vehicle Identification No. (VIN)
SK-101	Kitchen Trailer – SK-101B Tractor – SK-101A Refrigeration Unit – SK-101D Handwashing Unit – SK-1HW Tractor – SK-101C Additional Refrigeration – SK-101E Waterball – SK-101F	83438 85090 70001 - 74214 17876 40612	Beverage Trailer – SK-101G Supply Truck – SK-101H Office Van – SK-101I Supply Van – SK-101K Ford F-350 – SK-101R Bunkhouse – SK-101N	08707 61477 08100 31648 70169 22392
SK-102	Kitchen Trailer – SK-102B Tractor – SK-102A Refrigeration Unit – SK-102D Handwashing Unit – SK-2HW Tractor – SK-102C Top Kick Refrigeration – SK-102E Waterball – SK-102F Ford F-550 – SK-102G	00593 85092 73002 - 07954 25082 26707 30262	Supergoose – SK-102H Beverage Trailer – SK-102J Office Van – SK-102K Top Kick – SK-102L Bunkhouse – SK-102N Ford F-450 – SK-102P Generator – SK-102V Ford Van – SK-102S	08DD0 08708 08865 10187 21654 52244 29212 32480
SK-105	Kitchen Trailer – SK-105B Tractor – SK-105A Refrigeration Unit – SK-105C Handwashing Unit – SK-1HW Utility/Refrigeration Van – SK-105D Top Kick Freezer Van – SK-105E Waterball – SK-105F Ford 1 Ton Van – SK-105G	00805 10202 10204 - - 28010 06130 4752 89585	Beverage Trailer – SK-105H Ford F-350 – SK-105J Office Van – SK-105K Bunkhouse – SK-105N Ford F-150 – SK-105L Ford F-450 – SK-105M Supply Trailer – SK-105P Generator – SK-105Q Bunkhouse – SK-105R	8709 59524 05834 22404 23723 30880 51860 - 26098

SCHEDULE B – CONTINUED (Revised per Modification NIFC-16)

**SUPPLEMENTAL FOODS AND BEVERAGES, ADDITIONAL REFRIGERATION
STORAGE SPACE AND ADDITIONAL TENTS/SEATING**

(OPTIONAL, See Sections C 2.4.1, C 2.5.1, C 2.6.1)

Contractor: Stewart’s Firefighter Food Catering, Inc.

Supplemental Food Item	Unit	Unit Price
Beverages		
Fruit Juices (48/case) (5-6 oz. each)	case	\$27.17
Milk (48/case) (8 oz. each)	case	\$20.65
Bottled Sports Type Drink, i.e. Gatorade [®] , Powerade [®] , etc.	ounce	\$.08
Brewed Coffee (outside of dining area)	gallon	\$10.87
Hot Chocolate (outside of dining area)	gallon	\$10.87
Tea, Iced or Hot (outside of dining area)	gallon	\$10.87
Bottled Water (commercially available)	ounce	\$.10
Prepackaged Snack Items (commercially available)		
Trail Mix	ounce	\$.49
Granola Bars	ounce	\$.49
Salted Peanuts	ounce	\$.38
Salted Mixed Nuts	ounce	\$.59
Yogurt	ounce	\$.21
Fruit		
Fresh Apples (minimum size 100 count)	case	\$32.60
Fresh Oranges (minimum size 88 count)	case	\$27.17
Fresh Whole Bananas	pound	\$1.09
Dried Apricots (prepackaged, commercially available)	ounce	\$.38
Dried Prunes (prepackaged, commercially available)	ounce	\$.21
Dried Banana Chips (prepackaged, commercially available)	ounce	\$.49
Other Items		
Soup for 25 persons	gallon	\$16.31
Stew for 25 persons	gallon	\$21.73
Dinner Rolls (wheat and/or white)	each	\$.33
Ice	pound	\$.28
Ground Coffee	pound	\$5.42
Additional Refrigeration Storage Space Rate/Sq. Ft.	Additional Tents & Seating Rate /60 Persons /day	
\$1.93	N/A	

Note: Other items not specifically listed and priced above may not be negotiated on site by the Food Unit Leader. (See Sections G.6, G.3, and J.5C)

2008 NATIONAL MOBILE FOOD SERVICE UNIT SUMMARY (Revised per Modification NIFC-14)

Contractor's Contact Information		Contract Number	Designated Dispatch Points (DDPs) Mandatory Availability Dates	Kitchen Unit	Max. Dispatch Acceptance Meals/ Period	Meal Type	Rate per Meal
Yellowstone Kelly's Catering 5112 Laurel Rd Billings, MT 59101 <u>John E. Clawson</u> (406) 245-2264 (406) 671-5772 Cell (406) 671-5773 Cell (406) 245-5497 Fax Handwashing Unit: \$1,045.49 /day 14 Sinks Mileage Rate: \$15.76 /mile Relocation Fee: \$1,000.00 Optional Refrigeration Storage Space Rate: \$2.21 /sq. ft. Additional Tents and Seating Rate/60 persons: \$387.22 /day		AG-024B-C-05-9027 <u>Key Personnel:</u> John Clawson, Kitchen Mgr. Ron Lang, Supervisory Cook <u>Alternates:</u>	<u>Billings, MT – Unit YKC-1</u> 06/15 – 09/30 5112 Laurel Rd Billings, MT 59101	YKC-1	2000	Breakfast \$ 12.00 Cold Can Breakfast \$ 14.40 Sack Lunch \$ 14.40 Dinner \$ 21.68	
Kitchen Unit	Equipment Type and Unit ID No.	Vehicle Identification No. (VIN)	Other Equipment Types and Unit ID No.	Vehicle Identification No. (VIN)			
YKC-1	Kitchen Trailer – MK-4 Tractor – MK-4T Refrigeration Unit – R-1 Handwashing Unit – HW-1	5DT312VC731011360 1FUY3MDB7TP25447 GDT9K4CXCV577298 5M3BE202371027608	Support Kitchen – MK-3 Freezer Unit – R-2 Cold Food Unit R-3 Mobile Office – ST-4 Support Truck – CS-2 Support Truck – CS-4 Beverage Trailer – ST-1 Tractor 2 – CS-5	SNTR069660MT 1GRAA6227FB105902 1GRAA5615FB096502 1NL10TM2XP108439 1GCHK33J8XF024525 3D7KU28C94G107076 1K9VC24B0FPM03357 1GDP9C1W8GV529102			

SCHEDULE B – CONTINUED (Revised per Modification NIFC-14)

**SUPPLEMENTAL FOODS AND BEVERAGES, ADDITIONAL REFRIGERATION
STORAGE SPACE AND ADDITIONAL TENTS/SEATING**

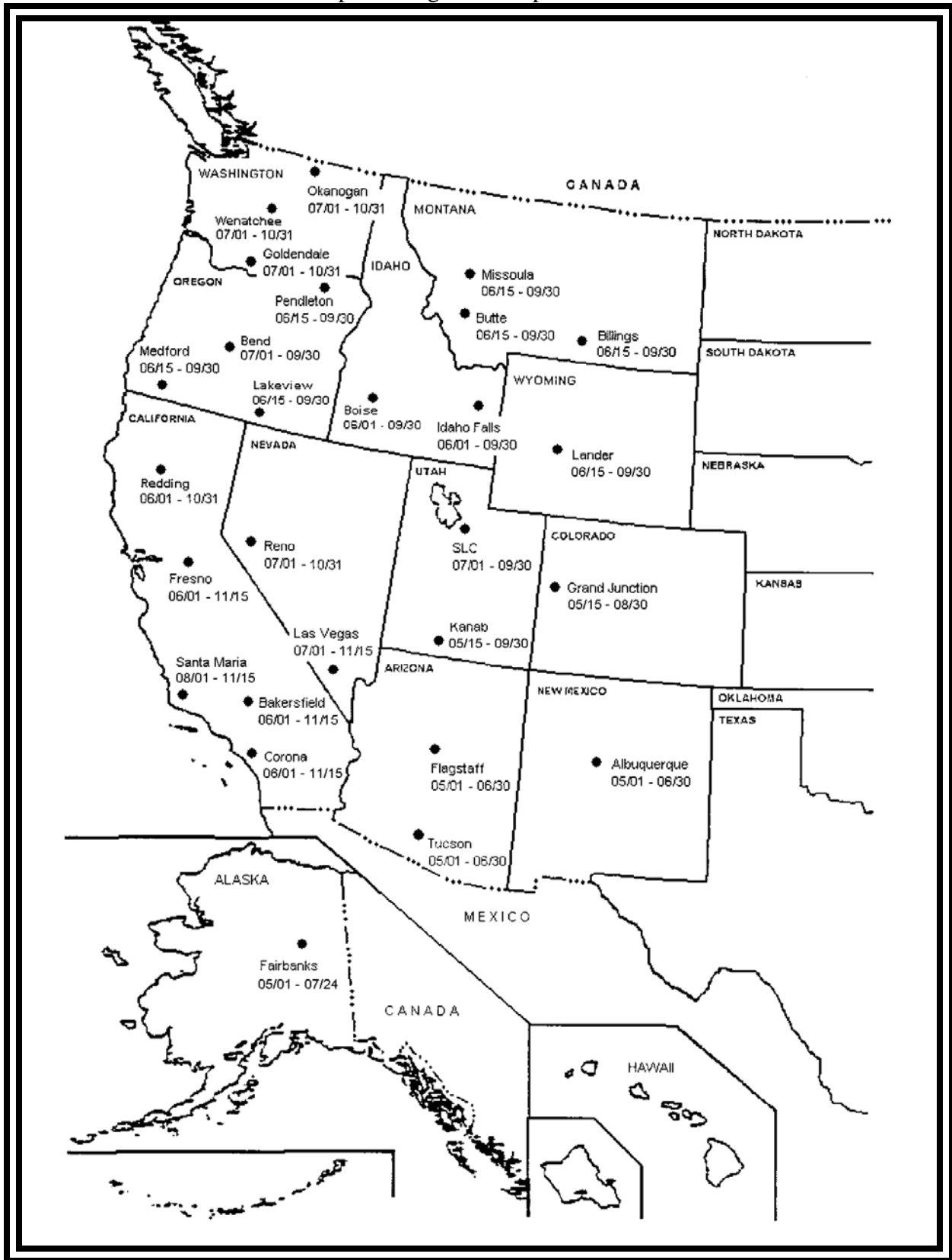
(OPTIONAL, See Sections C 2.4.1, C 2.5.1, C 2.6.1)

Contractor: Yellowstone Kelly's Catering, Co.

Supplemental Food Item	Unit	Unit Price
Beverages		
Fruit Juices (48/case) (5-6 oz. each)	case	\$26.63
Milk (48/case) (8 oz. each)	case	\$18.31
Bottled Sports Type Drink, i.e. Gatorade [®] , Powerade [®] , etc.	ounce	\$.05
Brewed Coffee (outside of dining area)	gallon	\$6.52
Hot Chocolate (outside of dining area)	gallon	\$8.68
Tea, Iced or Hot (outside of dining area)	gallon	\$6.52
Bottled Water (commercially available)	ounce	\$.08
Prepackaged Snack Items (commercially available)		
Trail Mix	ounce	\$.31
Granola Bars	ounce	\$.38
Salted Peanuts	ounce	\$.26
Salted Mixed Nuts	ounce	\$.33
Yogurt	ounce	\$.13
Fruit		
Fresh Apples (minimum size 100 count)	case	\$28.80
Fresh Oranges (minimum size 88 count)	case	\$28.80
Fresh Whole Bananas	pound	\$.82
Dried Apricots (prepackaged, commercially available)	ounce	\$.16
Dried Prunes (prepackaged, commercially available)	ounce	\$.16
Dried Banana Chips (prepackaged, commercially available)	ounce	\$.19
Other Items		
Soup for 25 persons	gallon	\$19.02
Stew for 25 persons	gallon	\$27.17
Dinner Rolls (wheat and/or white)	each	\$.21
Ice	pound	\$.54
Ground Coffee	pound	\$9.50
Additional Refrigeration Storage Space Rate/Sq. Ft.	Additional Tents & Seating Rate /60 Persons /day	
\$2.21	\$387.22	

Note: Other items not specifically listed and priced above may not be negotiated on site by the Food Unit Leader. (See Sections G.6, G.3, and J.5C)

Map of Designated Dispatch Points



PART I - THE SCHEDULE**SECTION C****DESCRIPTION/SPECIFICATIONS/WORK STATEMENT****C.1 GENERAL REQUIREMENTS**1.1 Scope of Contract

1.1.1 The intent of this solicitation and any resultant contract is to obtain services of Mobile Food Service Units to provide appetizing, well balanced hot and special meals, sack lunches, hot and cold can meals and supplemental items at various field locations during wildland fire and other types of activities throughout the contiguous western United States and Alaska. For the Alaska location, the Mobile Food Services are for road accessible incidents and the services include the preparation of Fresh Food Boxes (see Section J, Attachment J.10, Fresh Food Boxes). The Contract is available for use by the Forest Service and other cooperating Federal and State Agencies, hereinafter referred to as the Government.

1.1.2 The Mobile Food Service Unit is to include all equipment, labor, materials, and supplies (except for those items listed as government furnished) to accomplish the full scope of work defined herein. Only equipment necessary for the operation of a Mobile Food Service Unit will be allowed and approved for use under this contract. Equipment must be capable of operating in adversely impacted urban areas to remote primitive locations with very limited access. Equipment maneuverability, ground clearance, and capability of rapid evacuation of personnel and equipment are essential.

These emergency services shall include (but are not limited to) complete management, control, purchase, receipt, storage, issue, handling, processing, packaging, preparation, food serving, clean up, transport, repair, and maintenance (refer to C 1.4). All meals shall be served by Contractor personnel with the exception of the salad bar and the optional service, dessert, and condiment bars, which may be self-service. Sack lunches and hot/cold can meals are delivered to the Government at the incident camp (not remote or spike camps) when ordered and Fresh Food Boxes are delivered to a designated Government location (see Section J, Attachment J.10, Fresh Food Boxes).

1.1.3 When the use of a National Mobile Food Service Unit is needed for Federal wildland fire suppression activities in the western United States and Alaska, the Government is obligated to purchase such quantities as may be needed from the National Mobile Food Service Contractor(s) 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 per meal, provided they can meet the incident's needs and required time frames. National Mobile Food Service Contractors will be given the opportunity to provide three meals per day unless other arrangements are mutually agreed to with the Contracting Officer Representative (COR). When the use of mobile food service is needed for other types of activities, the Government may use the National Mobile Food Service Contractor(s) at its option, and the Contractor may elect to accept or not accept the order.

- 1.1.4 The Government, at its option, may order hot meals and/or cold breakfast to be prepared and placed in Government furnished cans (Combination Hot Food/Drink Containers NFES 0073). The Government, at its option, may order Fresh Food Boxes without mobilizing the Mobile Food Service Unit to a road accessible incident in Alaska.
- 1.1.5 The Government, at its option and by mutual consent of the Contractor, may also order supplemental foods and beverages, additional refrigeration storage space and additional tents/seating as shown and at the rates offered in Section B. The COR or Food Unit Leader (FDUL) shall clearly document and approve the order on Form 1276-B, Daily Meal Order/Invoice, (Continuation Sheet) under Miscellaneous Charges.
- 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 the Contractor is unavailable.
 - 1.1.6.2 If advance notification has not been made, the Contractor is obligated to perform during the mandatory availability dates specified in Section B in accordance with the terms and conditions stated herein for the duration of the incident. However, once the incident has begun to demobilize, the Contractor is not obligated to stay beyond three days after the FDUL has determined that the number of meals to be served are below 100 people at the incident. The Contractor must inform the COR, in writing, of the Contractor's intent not to stay beyond the three day period within 6 hours of being notified by the FDUL.
 - 1.1.6.3 The Government may, at any time, order more than one Mobile Food Service Unit to support an incident.

1.2 Government Furnished Property

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

- 1.2.1 Approved single-use, disposable Combination Hot Food/Drink Containers (NFES 0073) when hot can or cold can 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 containers with lids (as approved by the FDUL).
- 1.2.3 The benefiting user at the Incident shall order invoices, supplemental invoices, and evaluation books, as needed. 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 Food Service Unit of the contract shall be provided upon contract award and each contract renewal period.
- 1.2.4 For Alaska locations - Fresh Food Boxes to hold the food items (see Section J, Attachment J.10, Fresh Food Boxes).

1.3 Government Furnished Services

- 1.3.1 Waste Products - The Government shall arrange for pick up and disposal of all waste products, as needed.
- 1.3.2 Gray Water - The Government shall arrange for removal of waste water from the Contractor's holding facilities, as needed.
- 1.3.3 Dust Control - The Government shall provide for dust control for the main serving area (excluding salad bar and eating tents), as needed.
- 1.3.4 Potable Water - The Government shall deliver potable water to the Mobile Food Service Unit, as needed, after the first 200 gallons required to be furnished by the Contractor is used. The Government shall also deliver potable water to the hand washing stations that are required as part of the Mobile Food Service Unit, as needed.
- 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 performed by head count at the serving lines. 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 Services, reconciled with the Contractor, and signed by the FDUL and Contractor at the end of each meal.

1.3.6.3 Items listed at C.4.3, Twenty-four hour service bar, shall be included in the daily meal prices. The Contractor has the option of providing additional items on the 24-hour service bar, however these items shall not be priced separately. Items that are not complementary should be separated from the 24-hour service bar.

1.3.6.4 Items listed at C 4.2.6.1(h), Self Service Salad Bar, shall be included in the daily meal prices.

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 from the nearest town, 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. It is the Contractor's responsibility to determine which route to take to get to the nearest town.

1.3.10 Showers

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

1.4 Contractor Furnished Equipment, Supplies, and Personnel

The Contractor shall furnish the following:

- 1.4.1 All labor and equipment to include, but not limited to, complete management, control, transport, repair and maintenance, purchase, receipt, storage, issue, set up and take down, tents, tables and chairs for eating areas, handling, processing, packaging, preparation, food serving and cleanup at the kitchen and eating area site to perform the full realm of mobile kitchen unit services,
- 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 drinking cups shall be a minimum of 12-ounces. 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 disposable eating utensils (factory sealed in plastic, at least of medium weight) and serving utensils for meals at the Incident camp and remote/spike camps,
- 1.4.5 A small weighing scale for spot-check of minimum weight requirements,
- 1.4.6 Hot and cold food thermometers for monitoring of food temperatures,
- 1.4.7 Single-use, food-grade gloves for food service personnel,
- 1.4.8 Current test strips for checking dish washing sanitizing solution,
- 1.4.9 Phosphate-free, antibacterial liquid soap and paper towels for hand washing facilities,
- 1.4.10 Waterproof tent(s) for the eating area(s) that are able to accommodate a minimum of 200 persons comfortably (150 in Alaska). Additional tents and seating may be provided only when ordered by the COR or FDUL, at the rates specified in Section B. The order shall be clearly documented under miscellaneous charges and credits on Form 1276-B, Daily Meal Order/Invoice, (Continuation Sheet).

- 1.4.11 Separate, sturdy, smooth tables and seating (in good condition), for an eating area that accommodates a minimum of 200 people comfortably (150 persons in Alaska),
- 1.4.12 Adequate lighting for the serving and eating areas,
- 1.4.13 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.
- 1.4.14 Garbage cans and liners for inside the Mobile Food Service Unit, to include all peripheral food handling and preparation areas and dining area,
- 1.4.15 All fuel and electricity for the kitchen, serving area, and eating area,
- 1.4.16 Refrigeration and freezer units for the storage of meats and other perishables (see C 3.1.2),
- 1.4.17 Potable water storage capacity of a minimum of 200 gallons (see C 3.1.3) and initial supply of 200 gallons of potable water,
- 1.4.18 Gray water storage capacity of a minimum of 500 gallons (see C 3.1.1.10),
- 1.4.19 Living accommodations and meals for Contractor's personnel. Sleeping accommodations shall be a reasonable distance from the kitchen area, designated by the COR,
- 1.4.20 Adequate fire extinguishers meeting current Occupation Safety and Health Act (OSHA), National Fire Protection Association #10 standard,
- 1.4.21 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,
- 1.4.22 One industrial-type can opener (capable of accommodating #10 size, 1 gallon cans, not household type).
- 1.4.23 A current copy of the FDA Food Code issued by the U.S. Department of Health and Human Services to be kept with each Mobile Food Service Unit at all times.

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. In addition, the Contractor may request the Government to make repairs or provide preventative maintenance to the Contractor's equipment when the Contractor is unable to keep the equipment operating. The

Government, at its option, may elect to make such repairs or provide preventative maintenance and deduct the costs from payments due. Contract remedies may be exercised in accordance with Section E, Paragraph E.2, as appropriate. These miscellaneous charges shall be approved and documented on the Form 1276-B, Daily Meal Order/Invoice, (Continuation Sheet) by the FDUL or COR.

1.5 Contractor Responsibilities

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

- 1.5.1 Furnish the full realm of Mobile Food Services as stated herein,
- 1.5.2 Contain all grease products,
- 1.5.3 Provide equipment that is fully operational, including all fuel, oil, preventive maintenance, and repair. All items broken in transit or while performing at an incident shall be repaired promptly,
- 1.5.4 Record, in a logbook, the minimum and maximum temperatures inside all refrigerator units. The temperatures shall be recorded a minimum of three times per day (at least 6 hours apart), 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,
- 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, seating 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.
- 1.5.7 Ensure that employees are neat and clean in fact as well as in appearance. All employees shall wear uniforms and ID tags that clearly show the employee's name and identifies the mobile food service Contractor's company. A t-shirt or baseball cap will suffice as a uniform. 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 food borne illnesses.

- 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 Drive, Suite. 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 Unit 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 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 Mobile Food Service Units or inside the serving/eating areas.
- 1.5.11 Ensure that only those Contractor employees essential to the mission remain at the Incident.
- 1.5.12 The Contractor is responsible for providing insect control in all areas within the Mobile Food area where food is stored, prepared, served, or eaten.
- 1.5.13 Ensure that all marking and packaging requirements are met in accordance with Section D.
- 1.5.14 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; and other similar tasks to ensure that the Mobile Food Service unit premises and eating areas are kept clean.

- 1.5.15 Ensure that all Contractor personnel receive initial and refresher harassment training and that they understand the Government policies.
- 1.5.16 Have current copies of the contract including all modifications, all previously completed performance evaluations and all payment forms required with each Mobile Food Service Unit at all times.
- 1.5.17 All food shall be prepared and cooked inside enclosed systems, which include the kitchen unit(s) (as defined in Section C 3.1.1.1a) and enclosed coffee systems, except food may be cooked and served from approved outdoor barbecues listed on the Schedule of Items. All outdoor barbecues will be used in compliance with local or State fire restrictions, if any. 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 also be served from the kitchen unit(s).
- 1.5.18 The Contractor shall perform one microbiological test for total quantity of *coliform* bacteria. (See Section J).

NOTE: Violation of any one or a combination of the above requirements may result in suspension, and/or non-renewal and/or partial or complete termination of the Contractor's Mobile Food Service contract.

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. During the mandatory availability dates, as specified in Section B, the Government will utilize the contractor whose Designated Dispatch Point (DDP) is closest to the incident as determined by using the Rand McNally Road Atlas[®] or Microsoft Expedia Streets & Trips[®], provided that the unit can meet the incident's needs and required time frames. If the unit cannot meet the incident needs and required time frames, the Government may dispatch another unit determined to be the best value to the Government.

Contractor personnel and equipment are required to be physically located, and available to perform services, at each of their Designated Dispatch Points (DDP); between the beginning and ending mandatory availability dates specified in Section B. The DDP is the contractually approved location that the unit must be physically located at and dispatched from within the defined mandatory availability dates, unless the Contractor has provided written notification to the CO and the appropriate Coordination Center of its unavailability status. The National Interagency

Coordination Center (NICC) is the appropriate Coordination Center for all Mobile Food Service Units with a DDP in the contiguous Western United States. The Alaska Interagency Coordination Center (AICC) is the appropriate Coordination Center for the Mobile Food Service Unit with a DDP in Alaska.

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 the Company's Headquarters. Contractors are responsible for notifying the CO and the appropriate Coordination Center, in writing, of availability status and locations outside the mandatory availability dates.

Priority consideration will be given to Mobile Food Service Units physically located at their DDP that are also within their mandatory availability dates over Mobile Food Service Units outside of their mandatory availability dates, provided that the unit can meet the incident's needs and required time frames.

2.1.1 Orders

The NICC shall place all orders (with the exception of Alaska orders). AFS "Zone Dispatchers" shall request Fresh Food Boxes on a Resources Order (ICS Form 260-1 or ICS Form 260-2) and fax it to the Cache Manager or designated representative at the AFS Warehouse in Fairbanks. The State of Alaska Fire Dispatch Centers shall request Fresh Food Boxes on a Resource Order (ICS Form 260-1 or ICS Form 260-2) and fax it to the State Cache Manager or designated representative at the state of Alaska Fire Warehouses (Department of Natural Resources, Division of Forestry) in Fairbanks.

2.1.2 Release and/or Reassignment

2.1.2.1 When a Contractor's unit has been released from an Incident, the unit may remain on site (when approved by the COR or FDUL) or in the nearest town up to twenty-four (24) hours in available status. The Contractor is required to notify the appropriate Coordination Center of availability. After this time, it must return to the unit's DDP or be reassigned, unless otherwise approved by the CO. Priority consideration for assignment will be given to the unit closest to the incident that is physically located at its approved DDP, within its mandatory availability dates, over other available units en route; provided that the unit at its DDP can meet the date and time needed by the incident.

2.1.2.2 All reassignments of the Mobile Food Service Units will be done by the appropriate Coordination Center.

2.1.2.3 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.

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

2.1.3.1 The Contractor may voluntarily bring additional kitchen equipment to an Incident to support an existing assigned Mobile Food Service 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 Designated Base of Operations without prior approval from NICC or AICC.

2.1.3.2 If an additional Mobile Food Service Unit is ordered for the same Incident camp site, the Contractor currently servicing the Incident may be given the first opportunity to supply a second Mobile Food Service Unit if the Contractor has another unit approved on the Contract and if that second unit is reasonably available.

2.1.4 Information Required by NICC or AICC When Placing Orders

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

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

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

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

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

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

2.1.4.6 The Food Service Request Form (see J.2 Food Service Request Form).

2.1.5 Contractor Lead Time After an Order Has Been Placed by the Appropriate Coordination Center.

When a Contractor agrees to a delivery schedule at the time that the order is placed by NICC or AICC, the Contractor is obligated to perform in accordance with the agreed upon schedule. For example, when the Contractor agrees to provide the first meal at a specific time, the Contractor will be required to meet that time frame. The following response times are a guideline for Contractors which represent the Governments expectations:

2.1.5.1 Four (4) hours loading and mobilization time,

2.1.5.2 One (1) hour for each 35-mile distance (normally on paved road) from the DDP to the designated incident and any additional time needed to comply with Department of Transportation regulations.

2.1.5.3 Three (3) hours Mobile Food Service Unit set-up time after a mutually agreed upon site at the incident has been established, to begin preparing the first meal.

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 meals has begun.

2.2.1 Canceling a Mobile Food Service Unit

Notice of cancellation will be provided to the Contractor from the appropriate Coordination Center.

2.2.2 Releasing/Reassigning a Mobile Food Service Unit

National Mobile Food Service Contractors shall be released from the assigned incident after all additional Non-National Contractors have been released, unless the National Contractor requests, in writing, to be released first. Releases for National Food Service Contractors will go through established dispatch channels. The appropriate Coordination Center shall be notified of the release through these established dispatch channels. The unit is not officially released until the appropriate Coordination Center receives such notification. The Contractor shall contact the appropriate Coordination Center to confirm status of release and/or reassignment.

When there is more than one National Mobile Food Unit at the same incident or complex of incidents, the Logistics Section Chief will determine which National Mobile Food Unit(s) will be the first to be released based on design, capability, size, need, performance, price, and/or set-up location at the incident. The COR will forward documentation of the decision to the CO.

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 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.

Whenever possible, the Government will notify the Contractor of the anticipated number of sack lunches by 3:00 p.m. the day before issuance. While every attempt will be made to adhere to this schedule, it may be necessary to order additional lunches with very little notice, due to the sporadic nature of emergency incidents.

- 2.3.3 It is imperative that hot meals, sack lunches, and hot and cold can meals be served and 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. No reduction in contract meal prices shall be made for any additional meals (not delivered within specified times) when not ordered by the required time frames. However, all other contract requirements shall still be adhered to.

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

- 2.4.1 Optional Supplemental Foods and Beverages listed in Section B 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 advance, inventoried upon delivery, and accepted by the COR or FDUL. The Government, at its option, may choose to procure these items under this Blanket Purchase Agreement (BPA) or from other

sources. The Contractor may choose to accept or not accept any orders for Supplemental Foods or Beverages under the BPA.

- 2.4.2 The contractor shall be notified of the anticipated number of Fresh Food Boxes to be maintained in inventory throughout the season by receipt of a Work Order (Form FS-6300-12). The initial Work Order shall be issued at least 3 weeks prior to the Government's anticipated first delivery. The Government may reduce the number of boxes to be maintained in inventory, at any time, by issuance of a new work order. Fresh Food Boxes listed in Section B, as described in Section J, Attachment J.10, Fresh Food Boxes, may be ordered for delivery using a Resource Order (ICS Form 260-1 or ICS Form 260-2).

2.5 Procedure for Ordering Additional Refrigeration Storage Space

- 2.5.1 Additional refrigeration storage space within the Contractor's Mobile Food Service Unit may be ordered by the COR or FDUL subject to mutual agreement of the Contractor. Orders for additional refrigeration storage space shall be clearly documented under Block 31, Miscellaneous Charges & Credits on Form 1276-B, Daily Meal Order/Invoice (Continuation Sheet). The Government, at its option, may choose to procure these items under this BPA or from other sources. The Contractor may choose to accept or not accept any orders for additional refrigeration storage space under the BPA.

2.6 Procedure for Ordering Additional Tents and Seating

- 2.6.1 Additional tents and seating (above the required 200 minimum, 150 for Alaska) may be ordered by the COR or FDUL subject to mutual agreement of the Contractor. Orders for additional tents and seating shall be clearly documented under Block 31, Miscellaneous Charges & Credits on Form 1276-B, Daily Meal Order/Invoice (Continuation Sheet). The Government, at its option, may choose to procure these items under this BPA or from other sources. The Contractor may choose to accept or not accept any orders for additional tents and seating under the BPA.

2.7 Procedure for Canceling and Reducing Hot Meal Orders

Any cancellation or reduction in hot meals shall be made four (4) hours in advance of serving time.

2.8 Procedure for Canceling and Reducing Sack Lunch Orders

- 2.8.1 Any cancellation or reduction in sack lunches must be made as soon as practical after an order has been placed.
- 2.8.2 The Contractor may be required to refrigerate sack lunches ordered until the originally specified delivery time.

2.9 Procedure for Relocating a Mobile Food Service Unit at an Incident

- 2.9.1 After a Mobile Food Service Unit has arrived and completed the initial set-up at the incident, the Government may have a need to relocate the Mobile Food Service Unit to another location within the same camp, or to a new or different camp (in support of the same incident), and/or:
- 2.9.2 When the original incident is or becomes incorporated into a complex and relocating the Mobile Food Service Unit becomes necessary in support of that complex of incidents.
- 2.9.3 Reduction in force resulting in reorganization within the incident or complex, but not demobilization. The relocation fee is paid when camps in a complex are collapsed and Units are relocated within that complex.

If a unit is reassigned to another incident or demobilized, no relocation fee is paid.

C.3 MINIMUM MOBILE FOOD UNIT EQUIPMENT REQUIREMENTS

3.1 Mobile Food Service Unit

A Mobile Food Service Unit meeting all standards cited in C.1.5 shall consist of a trailer(s) (where the cooking is done) and all peripheral pieces of equipment and trailers necessary to support the Mobile Food Service Unit (such as dry-good, refrigeration, 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. Minimum equipment requirements will be evaluated in accordance with Section M.

3.1.1 Mobile Food Service Unit (Including All Peripheral Equipment)

3.1.1.1 General

- (a) The kitchen unit 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, walls, corners, ceilings, and floors 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. This includes wooden pallets used in dry goods storage areas. Wooden pallets or shelves are not permitted in the required refrigeration or freezer areas. This requirement applies to pallets or shelves that are a part of the Mobile Food Service Unit. This requirement does not apply to pallets being used by suppliers delivering goods to the National Mobile Food Service Contractor.
- (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.
- (e) Utility and service lines shall be installed so that they do not obstruct or prevent cleaning of floors, walls and ceilings. Service lines may not be unnecessarily exposed.
- (f) All junctures where floors and walls meet shall be coved. All seams, cracks and junctures where walls and ceiling meet shall be sealed. Walls and ceilings shall be smooth and finished to allow easy cleaning.
- (g) 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 potable 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.
- (h) Light fixtures, light bulbs and light 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 non-dedicated electrical receptacles will be ground fault protected.

- (i) All food shall be prepared inside the kitchen trailer(s) (as defined in Section C 3.1.1.1 a) except for food prepared on approved outdoor barbecues. All outdoor barbecues will be used in compliance with local or State fire restrictions, if any. All hot food, with the exception of beverages, shall be served from the kitchen trailer(s).

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") and be able to maintain hot food at a minimum of 140° F. Steam tables shall be used for serving only (not food preparation or reheating foods) and shall not be used in eating area tents at any time.

3.1.1.3 One (1) Three-Compartment Metal Sink

One (1) three-compartment metal 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° 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 all of 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 (For Contractor's Employees)

- (a) Hand washing facilities shall be provided within and in close proximity to food preparation area(s) for Contractor's employees to wash their hands including the following areas at a minimum:

- (1) Inside the kitchen trailer(s), and
 - (2) Inside all food preparation areas at separate locations.
- (b) The hand washing sink(s) shall have either hot or cold water with mixing faucet or warm running water (101° F) and be provided with paper towels and antibacterial phosphate-free liquid soap.
- (c) Hand washing facilities for Contractor's employees shall be labeled as such (for example: "Hand Washing Sink").

3.1.1.5 Hand Washing Facilities (For Incident Personnel)

- (a) Each individual mobile hand washing station on the schedule shall have, at a minimum, the following:
- (1) At least eight (8) sinks (wash basins) per unit.
 - (2) Have 400-gallons of gray and 400-gallons potable water holding capacity. If bladder bags are used, each bag shall have the size and description stenciled on the bag in letters no less than 4 inches high (for example: "400 GAL POTABLE WATER" or "400 GAL GRAY WATER")
 - (3) The ability to maintain hot water (a minimum temperature of 101° F.) and cold water through a mixing faucet that allows for the washing of both hands while the water is running.
 - (4) The Contractor shall provide paper towels and phosphate-free liquid soap for every two sinks.
 - (5) Wash basins (sinks) that have the ability to hold water with built in or attached chain link stoppers.
 - (6) Mirrors are optional. However, if provided, shall have a mirror for each sink or one solid mirror, which provides viewing at each sink.
 - (7) Wash basins spaced no closer than 24 inches on center.
 - (8) Adequate self-contained outside lighting for use of the hand washing station in darkness.

- (9) 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, sanitization and maintenance of the wash basin area. The Government shall provide potable water and is responsible for the removal of gray water.

3.1.1.6 Ventilation Equipment

- (a) An electrically powered exhaust hood ventilation system with grease filters or screens shall be provided over all cooking equipment to adequately remove cooking odors, smoke, steam, grease and vapors. No galvanized hoods, filters, or screens.
- (b) Grease filters shall:
- (1) Be of steel construction (or other National Sanitation Foundation (NSF) approved material), and
 - (2) Be readily accessible for cleaning.
- (c) The ventilation equipment shall provide a reasonable condition of comfort to the employees.

3.1.1.7 Waste Receptacles

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

3.1.1.8 Storage

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

3.1.1.9 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.

3.1.1.10 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/Freezer Storage Unit(s)

3.1.2.1 Food in refrigeration and freezer 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 plastic 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° F. or lower and 512 cubic feet of freezer storage space capable of maintaining frozen food at 0° F. is required.

3.1.2.3 Refrigeration and freezer storage units shall be equipped with a thermometer that is equivalent to a "min/max" type or a "continuous graphing" type placed no further than 8 feet from the entrance being used. 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.

3.1.2.4 Refrigeration and freezer storage units shall have shelving that is nonabsorbent, non-corrodible, easily cleanable, and shall meet applicable NSF Standards. Wood is not acceptable.

3.1.3 Potable Water Storage

Equipment necessary to store a minimum of 200 gallons of potable water (for kitchen use only) is required. Tank material shall be constructed of food grade safe, non-corrosive and nonabsorbent material. Tank shall have smooth easily cleanable surfaces and shall be designed with an access port for inspection and cleaning. The access port opening shall be flanged upward at least 13mm (1/2 inch) and be equipped with a cover to overlap the opening. The tank shall be sloped to drain completely. Bladder bags are not allowed for the minimum 200 gallons storage requirement and may only be used for the portable Handwashing sinks. Each tank shall have the size and description stenciled on it in letters no less than 4 inches high (for example: "200 GAL - POTABLE WATER"). A minimum of 200 gallons of potable water shall be provided in the storage tank(s) upon arrival at each incident.

3.2 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 for miscellaneous "safety cans" under 10 gallons capacity. 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 MEAL REQUIREMENTS

4.1 General

- 4.1.1 The Contractor shall provide appetizing, well balanced, hot and special meals, sack lunches, hot and cold can meals. All meals shall be served and consumed at the incident dining area except for sack lunches and hot and cold can meals, which will be delivered to the Government at a specified time and place. The COR may allow exceptions to meals eaten outside the dining area on a case-by-case basis when written approval is obtained from the COR or FDUL. 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 serving tongs and utensils shall be provided. All hot meals shall be served by the Contractor's personnel with the exception of 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.
- 4.1.2 Minimum quantities, variety (see Section C 4.4 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 personal 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.

- 4.1.3 Weekly (7 days) menus shall be submitted within 24 hours of arrival at an incident by the Contractor and approved in advance by the COR or FDUL. Subsequent menus shall be submitted 2 days prior to the current weekly menu expiring, for the duration of the incident. 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.
- 4.1.4 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 item is served.

4.2 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 the quality and quantity standards cited herein and shall be selected and cooked to minimize health hazards. The quality of food products shall meet or exceed the quality standards cited in Section C.4.7.

4.2.1 Hot Breakfast

- 4.2.1.1 Eggs - 2 fresh eggs (3 when scrambled) or 6 oz. of liquid eggs. (No egg product).
- 4.2.1.2 Meat - 4 oz. (raw uncooked weight).
- 4.2.1.3 Bread or Hot cakes or French Toast or Waffles - or equivalent starch (equal to 3 (1 to 1 and 1/2 oz.) slices of bread).
- 4.2.1.4 Potatoes - 6 oz. or equivalent starch (see Section C 4.4.7)
- 4.2.1.5 Milk - 1 pint.
- 4.2.1.6 Fresh Fruit or Canned Fruit (no apples or oranges)
- 4.2.1.7 Chilled 100% Fruit Juice - 5 and 1/2 oz. (minimum)

4.2.2 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.

4.2.3 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:

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

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

4.2.3.3 Milk - 1 pint,

4.2.3.4 Muffin(s) or equivalent (equal to 3 (1 to 1 and 1/2 oz.) slices of bread),

4.2.3.5 Fresh (no apples or oranges) or Canned Fruit - 5 and 1/2 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

4.2.3.6 100% Fruit Juice - 5 and 1/2 oz. (Minimum).

4.2.4 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 and margarine, instant hot cereal, jelly or jam, peanut butter, salsa, salt, pepper, sugar, cream (or 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 can and cold can breakfasts shall be made available as approved by the FDUL or COR.

4.2.5 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 Ovo-Lacto 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.

Definition: Ovo-Lacto Vegetarian - This is the most common form of vegetarianism. Ovo-Lacto vegetarians do not eat meat or flesh of any kind, but do eat eggs and dairy products. Sub Categories are Ovo vegetarians that eat eggs but not dairy products, while Lacto vegetarians eat dairy products but not eggs.

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

4.2.5.1 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 and 1/2 oz. slices of bread.
- (c) The meat sandwich shall contain a minimum of 3 and 1/2 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.

4.2.5.2 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 and 1/2 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 sandwiches 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.)

4.2.5.3 Fruit - The fruit shall be one apple (minimum size 100 count) or one sweet orange (minimum size 88 count), or other fresh fruit of comparable size. For variety, 2 oz. of factory-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.

4.2.5.4 Factory-Wrapped Cookies - A minimum of 1.65 ounces of pre-wrapped cookie(s), brownie(s), or granola (or similar) bar(s). For variety a different product should be used every other day.

4.2.5.5 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.

4.2.5.6 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 the product is believed to be below retail standards. For variety, a different product shall be used every other day.

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

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

4.2.5.8 Paper Napkin and Pre-Moistened Towelette - Two each.

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

4.2.6 Hot and Hot Can Dinners

4.2.6.1 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 which ensures 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 used that is not specified above must be the equivalent quantity and meet the dinner quality standards cited in Section C.4.7. The actual weight of any specific cut of meat shown above may vary in accordance with specifications covered under the USDA Institutional Meat Purchase Specifications (IMPS).

(b) Non-Meat Protein Dish

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

(c) Vegetables - 4 oz.

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

(e) Bread - Two 1 to 1 and 1/2 oz. slices or equivalent starch.

(f) Milk - 1 pint.

(g) Dessert - 4 oz.

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

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 section C 4.4 Menu Variety).

4.2.6.2 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, 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[®] or similar type 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 spinach, iceberg lettuce, green/purple cabbage, purple cabbage, and two toppings such as carrots, green peppers, cucumbers, celery, etc.

4.2.6.3 Additional Items For Hot and Hot Can Dinners - In addition to the above, the items listed below shall be made available individually packaged (or in appropriate dispensers/containers). 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 dinner meals is available on the twenty-four hour service bar. Coffee for the hot can dinners shall be made available as approved by the FDUL or COR.

4.2.7 Fresh Food Boxes - See requirements for Fresh Food Boxes in Section J, Attachment J.10, Fresh Food Boxes.

4.3 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 to be included in the daily meal prices. The Contractor has the option of providing additional items on the 24-hour service bar, however these items shall not be priced separately. Items that are priced separately should be separated from the 24-hour service bar.

- 4.3.1 Hot Regular Brewed Coffee (regular and decaffeinated). Flavored coffee may be served in addition to regular coffee at the Contractor's option.
- (a) Available 24-Hours. A high quality ground or liquid concentrate shall be available. FDUL may purchase coffee in quantity (by the gallon).
- (b) Available During Hot Meals. Fresh brewed coffee shall be made available from high quality (ground) beans; Columbia 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 or design) to any significant amount of contamination from dirt or insects. If coffee is brewed outside, it must be in a sided tent within an enclosed system. For the purposes of this specification, enclosed is defined as closed during brewing. There may be a removable lid to add water.
- 4.3.2 Hot Water.
- 4.3.3 Hot Chocolate.
- 4.3.4 Tea Bags (regular and decaffeinated).
- 4.3.5 Iced Tea (regular and decaffeinated). Flavored tea may be served in addition to regular tea at the Contractor's option.
- 4.3.6 Cold Cereal.
- 4.3.7 Milk. At least 2 types, Whole, 2%, Skim, or Chocolate.

4.4 Menu Variety

Contractor Weekly Menus (see Section J) shall be approved by the COR or FDUL in advance. 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. Menus may include a wide variety of recipes. Pre-prepared tray lines after the fourth meal must be approved by the COR or FDUL and shall be approved on a limited basis only. 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.4.2.6.1(a). An additional meat or non-meat protein dish may be necessary to attain the total minimum meat quantity standards. Entrees such as stew, lasagna, spaghetti, linguine, chili, chicken chop suey or casseroles may be used as approved by the COR or FDUL. The following are examples of variety options.

- 4.4.1 Meat
- (a) Beef
- (1) Steaks - rib, loin, T-bone, New York, sirloin, cubed, filet and pepper steak.
- (2) Roast - Prime rib and sliced roast.

- (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 and 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, 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.
- 4.4.2 Eggs - Fried, hard-boiled, poached, omelets or scrambled.
- 4.4.3 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.
- 4.4.4 Dry Cereal - Varieties of flaked, toasted, or baked cold cereals and granola.
- 4.4.5 Hot Cereal - Cream of Wheat, oatmeal and grits, etc.
- 4.4.6 Vegetables - broccoli, cauliflower, asparagus, corn, peas, green beans, mixed vegetables, etc.
- 4.4.7 Potatoes and Equivalent Starches - baked, mashed, fried, boiled, scalloped, rice, stuffing, pasta, beans, sweet potatoes, grits or yams.
- 4.4.8 Juice - orange, tomato, grape, V8[®] type, apple, cranberry, pineapple, or 100% juice blends.

4.4.9 Sandwich Meat and/or Cheese - ham, corned beef, roast beef, turkey (regular or smoked), pork, beef pastrami, cheddar, Swiss or smoked cheese.

4.4.10 Salad Bar

(a) Salad Toppings - kidney, garbanzo or pinto beans, carrots, mushrooms, celery, cauliflower, green/red bell peppers, broccoli, cheese, cottage cheese, beets, olives, peas, tomatoes, eggs, cucumbers, pickles, or other fresh pickled or marinated vegetables.

(b) Prepared Salads - macaroni, carrot and raisin, potato, pea, gelatin, 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.

4.4.11 Fruit - navel oranges, tangerines, apples, bananas, grapes, pears, peaches, plums, nectarines, grapefruit, or melons.

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

4.4.13 Oils - solids and liquids.

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

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

4.5 Cooking Requirements - All foods shall be cooked in such a way as to minimize health hazards in accordance with the requirements below and 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.

- 4.5.1 Ground Meat, and Fresh, Fresh Frozen, Pre-Cooked, and Non-Cured Pork and Fresh, Fresh Frozen, or Pre-Cooked Poultry - All ground meat, fresh, fresh frozen, pre-cooked, and non-cured pork, and fresh, fresh frozen, and pre-cooked poultry shall be cooked well done to the minimum internal temperature defined in the current FDA Food Code or higher with temperature tested in the product's thickest part.
- 4.5.2 Non-Ground Beef - Roast beef for sandwiches shall be well done and not appear to have a "green sheen". Cubed steak shall be well done. Other beef (such as beef roast or steaks) may be medium rare to well done, as approved by the FDUL or COR.
- 4.5.3 Fresh Eggs - Fresh eggs may be cooked to order. Fresh eggs cooked to order shall be cooked to the minimum internal temperature defined in the current FDA Food Code or higher and temperature tested in their thickest part. Boiled eggs shall be well done. For the purposes of this Subparagraph well-done means that the egg yolk and white shall be thoroughly cooked, with no part of the egg appearing partially cooked.

4.6 Serving Container Requirements

- 4.6.1 Milk - Shall be available in individual cartons, approved milk dispensers, or must be served from cartons or jugs.
- 4.6.2 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.
- 4.6.3 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.
- 4.6.4 Salad Dressing and Condiments - Shall be available in individual packets, approved dispensers, or original bottles with the exception of salsa and hot peppers.
- 4.6.5 Bread - Shall either be served at the serving window or at the salad bar with tongs required for serving.
- 4.6.6 Cold Cereal - Cold cereal shall be available in individual boxes or in approved bulk dispensers.

4.7 Quality Standards

USDA Institutional Meat Purchase Specifications (IMPS) are specified for some items below to clarify required quality standards. Copies of IMPS may 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. The following minimum quality standards and meal periods for serving (in addition to any applicable IMPS) shall be met:

4.7.1 Meat, Poultry, and Fish

4.7.1.1 Breakfasts and Dinners and Fresh Food Boxes

4.7.1.1.1 Beef - Fresh or fresh frozen whole/full muscle USDA inspected, USDA Choice or better with 1/4 inch trim, (lower grades of beef, including "no roll/select", are not acceptable), meeting IMPS Series 100. No pump or ingredient injections are allowed in raw products meeting IMPS Series 100.

No more than 15% pump in all USDA Choice pre-cooked and/or further processed beef items. Pre-cooked meats should meet IMPS Series 600. Sausage products shall meet IMPS Series 800.

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. No soy additives shall be included in beef products.

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

4.7.1.2 Breakfasts, Sack Lunches, Dinners, and Fresh Food Boxes

4.7.1.2.1 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 meeting IMPS Series 400 and 500 (ham and water product, ham with water and isolated soy protein added and turkey-ham is not allowed). Bacon, smoked, skinless, meeting IMPS series 500. Sausage products shall meet IMPS Series 800.

4.7.1.3 Sack Lunches

4.7.1.3.1 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 Series 600. No soy additives shall be included in beef products. (No more than 15% pump in all precooked, further processed, or cured beef items, with the exception of corned beef brisket, which shall not exceed 20% pump.)

4.7.1.4 Sack Lunches and Dinners

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

4.7.1.4.2 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).

4.7.1.4.3 Lamb (Dinners) - USDA inspected; USDA Choice or better; fresh, whole/full muscle meeting IMPS Series 200. No more than 15% pump in all USDA Choice pre-cooked or further processed lamb items. No soy additives shall be included in lamb products.

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

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

4.7.3 Cheese (All Meals) - Natural cheese. No imitation cheese, cheese product, cheese food, or cheese spread allowed except in factory wrapped – commercially available products like burritos, Hot Pockets[®], chimichangas,

etc., needed for lunches and cold can breakfasts. Also, see 4.2.5.6. The Contractor shall use natural cheese if these items are made at the incident.

- 4.7.4 Fresh Shelled Eggs (All Meals) - USDA inspected, USDA Grade A.
- 4.7.5 Frozen or Liquid Whole Egg(s) (All Meals) - USDA inspected and pasteurized; need not be USDA Grade A.
- 4.7.6 Canned Vegetables (All Meals) - US No. 1 or better, or equivalent (Grade A), except for canned tomatoes which can be choice (Grade B).
- 4.7.7 Canned Fruits (All Meals) - Choice (Grade B).
- 4.7.8 Fresh Fruits and Vegetables (All Meals) - First Quality. When grading is available, fruit in the sack lunches must be U.S. No. 1 or better. The Contractor shall provide documentation that validates that the quality of the product is equal to U.S. No. 1 or better. Containers, cases, and crates shall be marked for grade. Marking of containers, cases, or crates after delivery is unacceptable.
- 4.7.9 Frozen Fruits and Vegetables (All Meals) - Grade A.
- 4.7.10 Juice (Breakfast and Sack Lunches) - 100% fruit juice, pasteurized. 100% vegetable juice/pasteurized.
- 4.7.11 Dry Cold Cereal (Breakfast)
- 4.7.12 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.
- 4.7.13 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.
- 4.7.14 Coffee (All Meals) - See Section C 4.3.1.
- 4.7.15 Tea (All Meals) - High quality.
- 4.7.16 Oil (All Meals) - Pure vegetable oil and/or olive oil.
- 4.7.17 Prepared Salads (Dinner) - High quality.
- 4.7.18 Canned Tuna Fish - Dolphin-safe.
- 4.7.19 Beef Jerky - Sliced dried beef (no processed products).

PART I - THE SCHEDULE
SECTION D
PACKAGING AND MARKING

D.1 SACK LUNCHES - GENERAL

- 1.1 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.
- 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. The rule of thumb for serving sack lunches containing fresh sandwiches is 24 hours after preparation of the sandwich. A longer or shorter period of time may be deemed appropriate by the FDUL or COR depending on refrigeration or storage conditions utilized. All sack lunch bags must be clearly stamped or labeled as to when the sandwich must be consumed within 24 hours, as follows:

"Consume by (date and time; i.e. mm/dd, 00:00)."
- 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 immediately placed into sacks for receipt by the Government. It is not necessary to stamp or label the individual sandwiches.
- 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. Pre-prepared Sack Lunch Sandwiches shall not be frozen. The sandwich packages and sack lunch bags shall be stamped or labeled as follows:

- 2.2.1 Each individually packaged sandwich shall clearly be stamped or labeled by the manufacturer with the date and time sandwiches were prepared as follows:

"Prepared on (date and time; i.e. mm/dd, 00:00)."

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. Pre-prepared Sack Lunch Sandwiches shall not be frozen.

D.4 EQUIPMENT MARKING

- 4.1 Mobile Food Service Units - All vehicles comprising a complete Mobile Food Service Unit shall be permanently marked with Company Name, Unit Identification Number (UIN), and Vehicle Identification Number (VIN). Marking shall be in an obvious place and have letters no less than 4 inches in height (with the exception of the VIN which may be one inch in height).
- 4.2 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").
- 4.3 Hoses - All hoses used shall have the use (i.e., gray, black, or potable) identified on them.

D.5 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 and time; i.e. mm,dd, 00:00).

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). All hot/cold can food containers shall be labeled with food contents and portion size. Portion size shall be in simple terms (for example: Corn - 2 scoops per person, Chicken - two pieces per person). FDUL shall manifest hot/cold cans to spike or coyote camps.

D.6 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 USDA/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) and the USDA Grade A shield; 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.7 FRESH FOOD BOXES

Fresh Food Boxes shall be packaged and marked in accordance with Section J, Attachment J.10, Fresh Food Boxes.

PART I - THE SCHEDULE
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

FEDERAL ACQUISITION REGULATION (48 CFR CHAPTER 1) CLAUSES:

None by reference

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

- (a) Definitions. Services, as used in this clause, includes services performed, workmanship, and material furnished or utilized in the performance of services.
- (b) 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.
- (c) 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.
- (d) 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.
- (e) If any of the services do not conform to 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 Government 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.

- (f) 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 contract specifications or to determine equipment condition. Inspections may be performed by Federal and State Government representatives, such as the COR, Contracting Officer Technical Representative (COTR) or FDUL, personnel from Department of Labor, Occupational Safety and Health Administration (OSHA), Department of Transportation, the USDA Agricultural Marketing Service, and other personnel designated by the Contracting Officer.
- 4.2 Inspection by the Government after performance deficiencies or a failure has occurred will be made as promptly as possible after the Contractor has given notice that the performance deficiencies or the failure has been corrected.
- 4.3 When meals, equipment, and services are inspected and do not meet contract requirements, the COR or FDUL shall document deficiencies and when appropriate reduce the contract prices (see FAR 52.246-4, Inspection of Services--Fixed-Price). Such documentation shall be on form FS-6300-12, Work Order and Notice of Noncompliance. The Contracting Officer shall make final determinations on any unresolved disputes or erroneous payments approved by COR's or FDUL's.

PART I - THE SCHEDULE
SECTION F
DELIVERIES OR PERFORMANCE

F.1 CLAUSES INCORPORATED BY REFERENCE (FAR 52.252-2)(JUN 1988)

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.

FEDERAL ACQUISITION REGULATION (48 CFR CHAPTER 1) CLAUSES:

- 52.242-15 STOP-WORK ORDER (AUG 1989)
- 52.242-17 GOVERNMENT DELAY OF WORK (APR 1984)

F.2 EFFECTIVE PERIOD OF THE CONTRACT (AGAR 452.211-75)(FEB 1988)

The effective period of this contract is one calendar year from the date of award.

F.3 LOCATION(S)

- 3.1 Mobile Food Service Units, and personnel, shall be physically located and dispatched from their DDP's, during the mandatory availability dates identified in Section B, unless the Contractor has notified the CO and appropriate Coordination Center in advance, in writing, of its unavailability status. The CO shall approve in advance, with the concurrence of the appropriate Coordination Center, any relocation of equipment from the approved DDP's during the mandatory availability dates identified in Section B.
- 3.2 If the Contractor wishes to be available for dispatch outside of the mandatory availability dates identified in Section B, it is the Contractor's responsibility to notify the CO and the appropriate Coordination Center, in writing, of the locations and availability of units.
- 3.3 The Contractor shall be notified by the appropriate Coordination Center of the location where services are to be performed at the time that the Mobile Food Service Unit(s) is ordered. Outside of the mandatory availability dates, Contractors are allowed to remain at their DDP or relocate to their Company's Headquarters.
- 3.4 Any Mobile Food Service Unit that is awarded more than one DDP must obtain approval for re-location to the next DDP, from the appropriate Coordination Center, prior to leaving their first DDP.

F.4 UNAVAILABILITY

- 4.1 The Contractor may request unavailable status from the CO, in writing, at any time. Any time a Contractor's Mobile Food Unit becomes unavailable, the CO, with concurrence of the appropriate Coordination Center, may relocate another National Mobile Food Unit Contractor to the DDP or hire additional non-National contractor resources to perform work to meet the Government's needs. In these situations, any additional non-National Contractors dispatched to an incident shall be allowed to complete that current assignment and not be replaced if the previously unavailable National Contractor's status changes. Anytime a National and a Non-National Contractor are assigned to the same incident, the Non-National Contractor shall be the first to be demobilized.
- 4.2 The Contractor's unit is considered unavailable outside the mandatory availability dates identified in Section B, unless notification of availability is given to the appropriate Coordination Center. Notification of availability shall be followed-up in writing to the CO. The Government reserves the right to periodically verify the availability and location of all units.

F.5 CONTRACTOR EVALUATIONS

The COR, FDUL, or Contracting Officer's Technical Representative (COTR) is required to complete an Interagency Mobile Food Services Performance Evaluation, (see Section J) prior to leaving each incident (for the period of time the COR, FDUL or COTR is assigned to the incident). A copy of the evaluation form shall be given to the Contractor's Representative at the incident and one forwarded to the CO. Due to sporadic activity at these types of incidents, there may be rare occasions when a Performance Evaluation Form may not be completed. Any Contractor comments regarding the performance evaluation must be submitted, in writing, to the Contracting Officer within 30 calendar days of receipt by the Contractor's Representative. The Forms, in addition to other performance information, which may become available, will be utilized to facilitate the compilation of the Contractor's annual Performance Report.

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

If an accelerated delivery schedule due to an emergency cannot be met by the Contractor, the Government reserves the right to provide the needed food to the incident.

PART I - THE SCHEDULE
SECTION G
CONTRACT ADMINISTRATION DATA

G.1 MILEAGE

- 1.1 For payment purposes, actual 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 verified written Contractor odometer readings. Beginning and ending odometer readings shall be documented in the remarks block on Form 1276-A, Daily Meal Order/Invoice-Mobile Food Services.
- 1.2 Actual 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 paid 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 performing 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 Section B. The actual mileage shall be measured using verified written Contractor odometer readings. Beginning and ending odometer readings shall be documented in the remarks block on Form 1276-A, Daily Meal Order/Invoice-Mobile Food Services. Cancellation shall be documented in the remarks block on Form 1276-A, Daily Meal Order/Invoice-Mobile Food Services.
- 1.4 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 new incident invoices shall correct mileage payments from the prior incidents invoices and make appropriate adjustments for previously billed mileage from the point reassigned en route. If the Contractor is not dispatched from one incident to another, mileage shall be measured from the last incident location to the DDP shown in Section B or other location approved by the CO. Beginning and ending odometer readings shall be clearly documented in the remarks block of the Form 1276-A, Daily Meal Order/Invoice-Mobile Food Services.
- 1.5 The Government shall use Rand McNally Road Atlas[®] or Microsoft Expedia Streets & Trips[®] and/or Government odometer readings to verify the reasonableness of any mileage billed.

G.2 MEALS

2.1 General

- 2.1.1 Prior to the Contractor departing for an incident, the Government may cancel or reduce the number of meals for the first meal period 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 cancel or reduce the number of meals, but the Government shall be liable for the number of meals ordered up to the time of departure, not the reduced number ordered after departure, for the first meal.
- 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. Incident personnel not satisfied with the meat portion of their meal may return it for replacement at no additional cost to the Government.
- 2.1.4 Payment shall be made at the rates offered in Section B.
 - 2.1.4.1 The total number of sack lunches delivered for the lunch meal period on the same day shall constitute the total number of lunch meals for payment purposes.

2.2 Minimum Guarantee

- 2.2.1 Before any Meals are Served - In the event an order is cancelled en route before any meals are served, the Contractor shall be paid for the number of meals ordered for the first meal plus mileage, if applicable. Beginning and ending odometer readings shall be documented in the remarks block on Form 1276-A, Daily Meal Order/Invoice-Mobile Food Services. In the event an order is reassigned en route, only actual mileage shall be paid. Beginning and ending odometer readings shall be documented in the remarks block on Form 1276-A, Daily Meal Order/Invoice-Mobile Food Services.
- 2.2.2 Once Serving has Begun and Three (3) or Fewer Meals (Meal Periods) are Served - Once serving has begun and three (3) or fewer meals (meal periods) are served the Contractor will be paid 100% of the first three (3) meals (meal periods) ordered or actually served, whichever is greater. When more than 3 meals (meal periods) are served, section G. 2.3 will apply for all meals served, including the first three.
- 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 another source for the first and/or second meal periods because the Contractor is late, the Government is not obligated to cancel those orders.

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 another source/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 causes the Contractor's late arrival, no reduction in the guarantee will be made.

2.3 Payment for Meals Beginning with the Fourth (4) Meal (Meal Period)

2.3.1 The Contractor will be paid as follows when four or more meal periods are served:

2.3.1.1 Hot Meals

The Contractor shall be paid for the number of meals actually served or 90% of the number of meals ordered, whichever is greater, at the rates specified in Section B. No payment shall be made for the number of meals cancelled four (4) hours in advance of serving time.

2.3.1.2 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 prepared prior to cancellation or reduction of an order (whichever is greater) at the rates specified in Section B.

2.4 Fresh Food Boxes

Payment shall be made for the number of complete Fresh Food Boxes for which the Government actually accepts delivery; at the rates specified in Section B using Form 1276-A. In addition, at the end of the season, the Government shall authorize payment for any items remaining in inventory that can not be returned to the supplier or retained for the next season. An itemized list of these items shall be attached to a Form 1276-A/B and forwarded to the Contracting Officer for approval.

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).
- 3.2 Payment shall be made for those items ordered and approved by the COR or FDUL and itemized on Form 1276-B, Daily Meal Order/Invoice (Continuation Sheet) at the rates specified in Section B. Voluntary price reductions may be offered by the Contractor and accepted by the COR or FDUL. All voluntary price reductions should be noted on Form 1276-B, Daily Meal Order/Invoice (Continuation Sheet) in the remarks section. No price increases or purchase of items not shown in the Supplemental Food and Beverages list shall be negotiated or approved by the COR or FDUL.
- 3.3 No payment shall be made for supplemental foods and beverages not listed and priced in Section B or that have not been ordered in advance by the COR or FDUL.

G.4 RELOCATION FEE

After a Mobile Food Service Unit has arrived at an incident and completed the initial set up; the Government may have a need to relocate the unit to another location within the same camp, or to a new or different camp (in support of the same incident and/or becomes incorporated into a complex). If a Mobile Food Service Unit is reassigned to another incident or demobilized, no relocation fee is paid.

Each additional set-up/take-down of a Mobile Food Service Unit shall be paid at the relocation fee rate specified in Section B. Actual mileage shall be measured by verification of Contractor's written odometer readings and paid at the mileage rate specified in Section B. The purpose of the relocation shall be documented in the remarks block on Form 1276-A, Daily Meal Order/Invoice-Mobile Food Services.

G.5 EQUIPMENT – USAGE

- 5.1 HANDWASHING STATIONS - Handwashing stations/units on the schedule of items are part of the Mobile Food Service Unit and shall be paid at the rates specified in Section B. Payment for partial days shall be made at one-half the daily rate when service is provided for 8 hours or less, at the beginning or end of the use period. A full day of usage will be paid when services are performed for more than the 8 hours. If a Contractor's gray water does not get pumped until after 8:00 A.M., a full day of usage will be paid.

G.6 MISCELLANEOUS CHARGES AND CREDITS

- 6.1 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).

- 6.2 Additional Refrigeration Storage Space - The usage rate for additional refrigeration storage space (on an available basis) in the Contractor's Mobile Food Service Unit shall be paid at the rate in Section B.
- 6.3 Additional Tents/Seating - Additional tents/seating (above the required 200 minimum, 150 for Alaska) shall be paid at the rates offered in Section B. Payment for Partial days shall be made at one half the daily rate when service is provided for 8 hours or less, at the beginning or end of the use period. A full day of usage will be paid when services are performed beyond 8:00 A.M.
- 6.4 Licenses and Permits - Pursuant to Section H.1, 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:
- 6.4.1 Additional licenses, fees and permits required as a result of being dispatched to an incident outside the State of the DDP shall be credited on a cost reimbursable basis to payments due the Contractor.
- 6.4.2 Proof of expenditures in the form of original or copied receipts for licenses, fees and permits shall be attached to the 1276-B, Daily Meal Order/Invoice, (Continuation Sheet).
- 6.4.3 Payment shall be limited to those vehicles that comprise the Mobile Food Service Unit as shown in Section B.
- 6.6 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.
- 6.7 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 and can be verified with proof of tax payment documentation at time of invoice preparation, the tax shall be claimed as a separate line item under "Miscellaneous Charges and Credits" on Form 1276-B, Daily Meal Order/Invoice (Continuation Sheet). Proof of tax payment shall be attached to Form 1276-B, Daily Meal Order/Invoice, (Continuation Sheet). Otherwise, the Contractor may invoice taxes separately to the Contracting Officer. 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, exclusions or waivers the Government shall not provide reimbursement. Any tax rebates will be refunded to the Government. Proof of tax payment documentation shall be attached to a Form 1276-B, Daily Meal Order/Invoice (Continuation Sheet) and forwarded to the Contracting Officer for approval.

G.7 PAYMENT PROCEDURES

- 7.1 All Fees for Mobile Food Services Units such as meal charges, relocation fees, taxes, mileage and miscellaneous charges or credits will be documented on Form 1276-A, Daily Meal Order/Invoice-Mobile Food Services and Form 1276-B, Daily Meal Order/Invoice (Continuation Sheet). The Contractor shall fill out these Forms and submit it to the COR or FDUL for review and approval.
- 7.2 When ordered, additional refrigerated storage space or additional tents and seating shall be documented on Form 1276-B Daily Meal Order/Invoice, (Continuation Sheet) under Miscellaneous Charges and Credits and paid at the rates specified in Section B.
- 7.3 Supplemental food and beverage totals shall be documented on Form 1276-A Daily Meal Order/Invoice-Mobile Food Services and Form 1276-B Daily Meal Order/Invoice (Continuation Sheet) and paid at the rates specified in Section B.
- 7.4 Any additional credits or deductions shall be shown on Form 1276-A Daily Meal Order/ Invoice-Mobile Food Services and Form 1276-B Daily Meal Order/Invoice, (Continuation Sheet) with clear explanations in the remarks blocks. Prior to leaving each incident, the Contractor shall certify on the last invoice that all miscellaneous charges and credits (from Form 1276-B) have been accounted for and documented on Contractor's invoices.
- 7.5 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 and the Contractor's representative shall not be paid.
- 7.6 The invoices shall be dispersed as follows:
 - 7.6.1 Original - The original of every invoice shall be submitted by the Contractor to the USFS Albuquerque Service Center, 101B Sun Avenue NE Albuquerque, NM 87109, Attn.: Incident Business-Contracts, for payment.
 - 7.6.2 Gold - The Contractor shall keep the gold copy for their personal records.
 - 7.6.3 Pink - The FDUL shall keep the pink copy for their personal records.
 - 7.6.4 Blue - The blue Fiscal copy shall to be sent to the USFS Albuquerque Service Center, Incident Business-Contracts office by the COR or FDUL for verification of the original invoice submitted by the Contractor.
 - 7.6.5 Green - The Documentation Unit Leader shall keep the green copy for the incident files.

- 7.7 Payment shall be made upon receipt of proper invoices and paid in accordance with the Prompt Payment Act (see FAR 52.232-25 [FEB2002]).
- 7.8 No payment shall be made under this contract for supplies or services not priced in Section B. Water vehicles, additional refrigeration storage units, additional hand washing stations not in Section B shall not be paid under this contract. If needed by the incident, these items shall be ordered using a local Emergency Equipment Rental Agreement or other valid procurement instrument and paid in accordance with the provisions therein.

G.8 POST AWARD CONFERENCE (AGAR 452.215-73)(NOV 1996)

A post award conference with the successful Offeror is required. It will be scheduled at an agreed upon time and location.

PART I - THE SCHEDULE
SECTION H
SPECIAL CONTRACT REQUIREMENTS

H.1 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.

H.2 KEY PERSONNEL (AGAR 452.237-74)(FEB 1988)

- (a) The Contractor shall assign to this contract the following: a Mobile Food Service Unit Manager, an Alternate Kitchen Manager and a Supervisory Cook for each Mobile Food Service Unit, as key personnel. The individual assigned as the Kitchen Manager may simultaneously serve as the Supervisory Cook.

<u>Mobile Food Service Unit No.</u>	<u>Kitchen Manager Assigned</u>	<u>Alternate Kitchen Manager Assigned</u>	<u>Supervisory Cook 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.

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 www.usda.gov/procurement/policy/agar.html

FEDERAL ACQUISITION REGULATION (48 CFR CHAPTER 1) CLAUSES:

- 52.202-1 Definitions (JUL 2004)
- 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 2003)
- 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)
- 52.215-2 Audit and Records -- Negotiation (JUN 1999)
- 52.215-8 Order of Precedence--Uniform Contract Format (OCT 1997)
- 52.219-4 Notice of Price Evaluation Preference for HUBZone Small Business Concerns (OCT 2004)
- 52.219-8 Utilization of Small Business Concerns (MAY 2004)
- 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 (JUN 2003)
- 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 (AUG 2003)
- 52.225-13 Restrictions on Certain Foreign Purchases (DEC 2003)
- 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)
- 52.232-19 Availability of Funds (APR 1984)
- 52.232-23 Assignment of Claims (JAN 1986)
- 52.232-25 Prompt Payment (OCT 2003)
- 52.232-33 Payment by Electronic Funds Transfer-Central Contractor Registration (OCT 2003)
- 52.233-1 Disputes (JULY 2002)
- 52.233-3 Protest After Award (AUG 1996)
- 52.233-4 Applicable Law for Breach of Contract Claim (OCT 2004)
- 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)
- 52.245-2 Government-Furnished Property (Fixed-Price Contracts) (JUN 2003)
- 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) (MAY 2004)
- 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 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+\$ 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 Sip 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 Contracting 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 3218, 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.

I.3 ANNUAL REPRESENTATIONS AND CERTIFICATIONS (FAR 52.204-8)(JAN 2005)

(a)

- (1) If the clause at 52.204-7, Central Contractor Registration, is included in this solicitation, paragraph (b) of this provision applies.
- (2) If the clause at 52.204-7 is not included in this solicitation, and the offeror is currently registered in CCR, and has completed the ORCA electronically, the offeror may choose to use paragraph (b) instead of completing the corresponding individual representations and certifications in the solicitation. The offeror shall indicate which option applies by checking one of the following boxes:

(i) Paragraph (b) applies.

(ii) Paragraph (b) does not apply and the offeror has completed the individual representations and certifications in the solicitation.

- (b) The offeror has completed the annual representations and certifications electronically via the Online Representations and Certifications Application (ORCA) website at <http://orca.bpn.gov>. After reviewing the ORCA database information, the offeror verifies by submission of the offer that the representations and certifications currently posted electronically have been entered or updated within the last 12 months, are current, accurate, complete, and applicable to this solicitation (including the business size standard applicable to the NAICS code referenced for this solicitation), as of the date of this offer and are incorporated in this offer by reference (see FAR 4.1201); except for the changes identified below [*offeror to insert changes, identifying change by clause number, title, date*]. These amended representation(s) and/or certification(s) are also incorporated in this offer and are current, accurate, and complete as of the date of this offer.

FAR Clause #	Title	Date	Change
_____	_____	_____	_____

Any changes provided by the offeror are applicable to this solicitation only, and do not result in an update to the representations and certifications posted on ORCA.

I.4 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.*

Employee Class	Monetary Wage--Fringe Benefits
<u>Cook</u>	<u>Different for each area</u>
<u>Supervisor Cook</u>	<u>Different for each area</u>
<u>Laborer</u>	<u>Different for each area</u>
<u>Truck Driver</u>	<u>Different for each area</u>
<u>Camp Helper</u>	<u>Different for each area</u>

I.5 SUBCONTRACTS FOR COMMERCIAL ITEMS (FAR 52.244-6)(MAY 2004)

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

"Commercial item" has the meaning contained in the clause at 52.202-1, Definitions.

"Subcontract" includes a transfer of commercial items between divisions, subsidiaries, or affiliates of the Contractor or subcontractor at any tier.

(b) To the maximum extent practicable, the Contractor shall incorporate, and require its subcontractors at all tiers to incorporate, commercial items or nondevelopmental items as components of items to be supplied under this contract.

(c)

(1) The following clauses shall be flowed down to subcontracts for commercial items:

(i) 52.219-8, Utilization of Small Business Concerns (MAY 2004) (15 U.S.C. 637(d)(2) and (3)), in all subcontracts that offer further subcontracting opportunities. If the subcontract (except subcontracts to small business concerns) exceeds \$500,000 (\$1,000,000 for construction of any public facility), the subcontractor must include 52.219-8 in lower tier subcontracts that offer subcontracting opportunities.

- (ii) 52.222-26, Equal Opportunity (APR 2002) (E.O. 11246).
- (iii) 52.222-35, Equal Opportunity for Special Disabled Veterans, Veterans of the Vietnam Era and Other Eligible Veterans (DEC 2001) (38 U.S.C. 4212(a)).
- (iv) 52.222-36, Affirmative Action for Workers with Disabilities (June 1998) (29 U.S.C. 793).
- (v) 52.247-64, Preference for Privately Owned U.S.-Flag Commercial Vessels (APR 2003) (46 U.S.C. Appx 1241 and 10 U.S.C. 2631) (flow down required in accordance with paragraph (d) of FAR 52.247-64).

(2) While not required, the Contractor may flow down to subcontracts for commercial items a minimal number of additional clauses necessary to satisfy its contractual obligations.

(d) The Contractor shall include the terms of this clause, including this paragraph (d), in subcontracts awarded under this contract.

I.6 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.7 ORDER LIMITATIONS (FAR 52.216-19)(OCT 1995)

- (a) Minimum order. When the Government estimates supplies or services covered by this contract in an amount less than 150 persons per meal period and the headcount is estimated to remain at those numbers, or less, for at least 72 hours from when the headcount first reaches 150 persons per meal, 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 incident in excess of twenty-one (21) days.
 - (2) Any order for a combination of incidents in excess of sixty (60) days.
 - (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 1 hour 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.8 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, 2005.

I.9 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 5 years.

**I.10 INSURANCE-WORK ON A GOVERNMENT INSTALLATION (FAR 52.228-5)
(JAN 1997)**

- (a) The Contractor shall, at its own expense, provide and maintain during the entire performance of this contract, at least the kinds and minimum amounts of insurance required in the Schedule or elsewhere in the contract.
- (b) Before commencing work under this contract, the Contractor shall notify the Contracting Officer in writing that the required insurance has been obtained. The policies evidencing required insurance shall contain an endorsement to the effect that any cancellation or any material change adversely affecting the Government's interest shall not be effective-
 - (1) For such period as the laws of the State in which this contract is to be performed prescribe; or
 - (2) Until 30 days after the insurer or the Contractor gives written notice to the Contracting Officer, whichever period is longer.

- (c) The Contractor shall insert the substance of this clause, including this paragraph (c), in subcontracts under this contract that require work on a Government installation and shall require subcontractors to provide and maintain the insurance required in the Schedule or elsewhere in the contract. The Contractor shall maintain a copy of all subcontractors' proofs of required insurance, and shall make copies available to the Contracting Officer upon request.

I.11 INSURANCE COVERAGE (AGAR 452.228-71)(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. The Contractor shall have bodily injury liability insurance coverage written on a comprehensive form of policy of at least \$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.

I.12 GOVERNMENT LIABILITY

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 Kitchen Manager is responsible for operating the Mobile Food Service Unit within its operating limits, responsible for safety of their employees and cargo and shall comply with the directions of the Government, except when in his/her judgment such compliance will be a violation of applicable Federal or State regulations. The Kitchen Manager shall refuse any operation considered hazardous or unsafe.

I.13 ECONOMIC PRICE ADJUSTMENTS

Contract price adjustments applicable to each contract renewal period will be based on increases or decreases in the annual average percent changes to the Food and Beverage, Transportation, and Services indexes found in Table 1 - Consumer Price Index for all Urban Consumers (CPI-U); and the Service Occupations index found in the Employment Cost Index (ECI) - Occupational Group; using the following formulas:

- (a) The Breakfast, Cold Can Breakfast, Sack Lunch, Dinner, Supplemental Foods/Beverages, and Fresh Food Box prices will be adjusted as follows:

85% of the current meal price X the annual average percent change for the previous 12 months in CPI-U Food and Beverages index, plus

15% of the current meal price X the annual average percent change for the previous 12 months in ECI-Occupational Group, Service Occupations index.

For example: If the annual average percent change for the previous 12 months to CPI-U for Food & Beverages index = 1.9%; and the annual average percent change for the previous 12 months to ECI-Occupational Group for Service Occupations index = 3.1% with a current meal rate of \$15.00.

$$(\$15.00 \times 85\%) \times 0.019 = \$0.24$$

$$(\$15.00 \times 15\%) \times 0.031 = \$0.07$$

$$\$0.31 \text{ New adjusted rate: } \$15.00 + \$0.31 = \$15.31$$

- (b) The Mileage price will be adjusted as follows:

100% of the current mileage price X the annual average percent change for the previous 12 months in the CPI-U for the Transportation index.

For example: If the annual average percent change for the previous 12 months to CPI-U Transportation index = 4.2% with a current mileage rate of \$15.00.

$$(\$15.00) \times 0.042 = \$0.63 \text{ New adjusted rate: } \$15.00 + \$0.63 = \$15.63$$

- (c) The Handwashing Units, Additional Tents/Seating and Optional Refrigeration Storage Space will be adjusted as follows:

90% of the current usage price X the annual average percent change for the previous 12 months in CPI-U Commodity and Service Group – Services index, plus

10% of the current usage price X the annual average percent change for the previous 12 months in ECI-Occupational Group, Service Occupations index.

For example: If the annual average percent change for the previous 12 months to CPI-U, Commodity and Service Group, Services index = 2.9%; and the annual average percent change for the previous 12 months to ECI-Occupational Group for Service Occupations index = 3.1% with a current usage rate of \$780.00.

$$(\$780.00 \times 90\%) \times 0.029 = \$20.36$$

$$(\$780.00 \times 10\%) \times 0.031 = \underline{\$ 2.40}$$

$$\underline{\$22.76}$$

$$\text{New adjusted rate: } \$780.00 + \$22.76 = \$802.76$$

In the event that a substantial revision to the method of calculating an index is used by the Bureau of Labor Statistics, U.S. Department of Labor, or the index is discontinued, the Contracting Officer will select 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 prices will become effective on January 1 of the calendar year in which the contract renewal is effective. The 12 month annual average percent change will begin with the October index of the previous calendar year and end with the September index of the calendar year immediately prior to the year in which the renewal is effective. For example, a price adjustment for calendar year 2007 would be based on the monthly percent changes beginning with October 2005 report and continue until the September 2006 report. The average of all 12 previously reported monthly percent changes for the 12 months ending in September will be computed.

The new adjusted prices will be derived by multiplying the result of the average percent change in the indexes by the prices in effect for the year immediately prior to the year in which the renewal is effective. The result will then be added to the price to be adjusted to become the newly adjusted price.

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)**

J.1 List of Attachments

J.2 Food Service Request Form

J.3 Interagency Mobile Food Services Performance Evaluation (Form 1276-E)

J.4 Wage Determinations

J.5 Designations

J.5A. Designation of Contracting Officer's Representative

J.5B. Designation of Contracting Officer's Technical Representative

J.5C. Designation of Inspector

J.6 Contractor Weekly Menus

J.7 Potable Water Standards

J.8 Daily Meal Order/Invoice-Mobile Food Services (Form 1276-A)

J.9 Daily Meal Order/Invoice-Mobile Food Services, Continuation Sheet (Form 1276-B)

J.10 Fresh Food Boxes

J.2 FOOD SERVICE REQUEST FORM

Incident Name: _____ Management/Fiscal Code: _____

Resource Order No. _____ Request No. _____ Date: _____

I. Requested Date, Time, Meal Types, and Number of Meals

1. Requested Date and Time for first meal, Date: _____ Time: _____

2. Estimated numbers for the first three meals

1st meal: _____ [] Hot Breakfast [] Sack Lunches [] Dinner2nd meal: _____ [] Hot Breakfast [] Sack Lunches [] Dinner3rd meal: _____ [] Hot Breakfast [] Sack Lunches [] Dinner

3. Fresh Food Boxes (Alaska Interagency Coordination Center Only): _____

This Block for NICC or Alaska Interagency Coordination Center Use Only.

Actual agreed upon Date/Time first meals are to be served: Date: _____ Time: _____

(Minimum guaranteed payment is based on these estimates, see Section G.2.2):

1st meal: _____ [] Hot Breakfast [] Sack Lunches [] Dinner2nd meal: _____ [] Hot Breakfast [] Sack Lunches [] Dinner3rd meal: _____ [] Hot Breakfast [] Sack Lunches [] Dinner**II. Location**

Reporting location: _____

Incident Contact person: _____

Contracting Officer's Technical Representative: _____

Food Unit Leader: _____

III. Support Information for Contractors

Nearest authorized potable water source: _____

The benefiting unit is responsible for providing the following services:

1. Gray water removal
2. Potable water
3. Department of Health notified (optional)

Incidents requesting additional potable water tenders, gray water tenders, handwash stations, or refrigerated units must assign new request No. for each additional resource ordered.

IV. Estimated Incident Duration and Needs

1. Anticipated Duration of Incident: _____

2. Anticipated Peak Number of Personnel at Incident: _____

3. Spike Camps? [] Yes [] No, Number: ____, No. of meals per camp per day: _____

V. For Additional Information

Contact: _____ Telephone: _____

GACC: _____ Telephone: _____

**J.3 INTERAGENCY MOBILE FOOD SERVICES
PERFORMANCE EVALUATION**

Reference: FAR 42.15

Contractor and Unit No.:		Contract No: _____
		Incident Name: _____
		Inclusive Dates: _____
Ratings: Provide detailed comments regarding each evaluation factor below.		
Quality of Services and Food	Comments:	
Equipment	Comments:	
Timeliness of Performance	Comments:	
Business Relations: Working With Government And Other Contractors	Comments:	

Form 1276-E (1/05)

**J.3 INTERAGENCY MOBILE FOOD SERVICES
PERFORMANCE EVALUATION (CONTINUATION SHEET)**

Key Personnel Performance: Name:	Comments:
Name:	Comments:
Name:	Comments:
Would you select this contractor again, given the choice? Explain.	
Rating Official Name/Title: _____ Signature: _____ Phone Number: _____ Date: _____ E-Mail Address: _____	
Contractor Representative Name/Title: _____ Signature: _____ Phone Number: _____ Date: _____	

Form 1276-H (1/05)

Any Contractor comments regarding this performance evaluation must be submitted, in writing, to the Contracting Officer within 30 days of receipt by the Contractor's Representative.

J.4 WAGE RATE DETERMINATIONS

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>

Wage Determination No.	State and County	Revision No.	Revision Date
1. <u>Contiguous Western States</u>			
94-2023	Arizona-Coconino	28	10/08/2004
94-2025	Arizona-Pima	30	08/16/2004
94-2043	California-Kern	25	08/10/2004
94-2045	California-Fresno	21	08/16/2004
94-2053	California-Riverside	24	06/17/2004
94-2055	California-Shasta	24	08/04/2004
94-2083	Colorado-Mesa	21	08/19/2004
94-2159	Idaho-Statewide	23	05/27/2004
94-2317	Montana-Statewide	20	07/26/2004
94-2331	Nevada-Clark	24	08/23/2004
94-2333	Nevada/California-Washoe	25	09/15/2004
94-2361	New Mexico-Bernalillo	25	08/23/2004
94-2439	Oregon-Lake, Deschutes, Jackson	23	08/09/2004
94-2441	Oregon/Washington- Klickitat	23	08/09/2004
94-2531	Utah-Statewide	26	08/25/2004
94-2565	Washington-Chelan, Okanogan	21	09/02/2004
94-2569	Washington/Oregon-Umatilla	22	08/09/2004
94-2587	Wyoming-Statewide	23	08/19/2004
2. <u>Alaska</u>			
94-2017	Alaska-Statewide	31	08/10/2004

J.5A - Designation of Contracting Officer's Representative	Contract No. - SEE SECTION B	File Code - 6320
	Unit - NATIONAL INTERAGENCY FIRE CENTER	
COR Logistics Section Chief	Project - NATIONAL MOBILE FOOD SERVICES	
	Contractor - SEE SECTION B	

This is your designation as Contracting Officer's Representative (Logistics Section Chief) on the above contract(s). Your major duties and responsibilities are contained in the Handbook of Contract Administration and below as specified. You are delegated full authority under the contract within the scope of the major duties and responsibilities expressly identified below. The following actions are reserved for the Contracting Officer:

1. Approve Change Orders and Modifications.
2. Negotiate any changes to the contract, including mandatory meal configurations or pricing.
3. Take action to terminate the contract for default or Government convenience.
4. Grant extensions of contract time.
5. Approve Assignments of Claims.
6. Make final decisions under the Disputes Clause.
7. Make final acceptance under the contract.
8. Make final decisions under the Suspension of Work Clause.
9. Make equitable adjustments (except as specified in Section E).
10. Approve subcontracts.

You are delegated the following major duties and responsibilities:

1. Ensure that a qualified Food Unit Leader is assigned as an Inspector and performs the duties as designated. Ensure a COTR is ordered to assist you in administering the contract (see Designation). When an Inspector is not assigned, ensure those duties are performed.
2. Resolve differences or disputes prior to departing an Incident. If resolution cannot be obtained, contact the CO. Written documentation regarding disputes shall be forwarded to the CO.
3. Ensure that Contract Daily Diaries/Unit Logs are maintained documenting all actions, happenings and other developments that may be useful to have recorded at a later date in the event of a dispute or investigation, and forwarded to the CO prior to departing each incident.
4. Ensure that a Contractor Performance Evaluation is completed by a Government Representatives assigned under the contract, and that they are forwarded to the CO prior to departing each incident.
5. Immediately contact the CO whenever the Contractor equipment or personnel are not in condition to perform or fail to perform the services required.
6. Ensure Weekly Menus are approved in advance.
7. Determine and document, which Mobile Food Service Unit(s) will be released from an incident as cited in Section C.2.2.2.

Contracting Officer's Name (Print or Type) <u>Melinda G. Draper</u>	Signature	Date
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J.5B - Designation of Contracting Officer's Technical Representative	Contract No. - SEE SECTION B	File Code - 6320
	Unit - NATIONAL INTERAGENCY FIRE CENTER	
COTR	Project - NATIONAL MOBILE FOOD SERVICES	
	Contractor - SEE SECTION B	

This is your designation as Contracting Officer's Technical Representative on the above contract(s). Your major duties and responsibilities are contained in the Handbook of Contract Administration and below as specified. You are delegated full authority under the contract within the scope of the major duties and responsibilities expressly identified below. The following actions are reserved for the Contracting Officer:

1. Approve Change Orders and Modifications.
2. Negotiate any changes to the contract, including mandatory meal configurations or pricing.
3. Take action to terminate the contract for default or Government convenience.
4. Grant extensions of contract time.
5. Approve Assignments of Claims.
6. Make final decisions under the Disputes Clause.
7. Make final acceptance under the contract.
8. Make final decisions under the Suspension of Work Clause.
9. Make equitable adjustments (except as specified in Section E).
10. Approve subcontracts.

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 Unit Leaders (Inspector) under the direction of the COR.
4. Ensure that Contract Daily Diaries/Unit Logs are maintained documenting all actions, happenings, and other developments that may be useful to have recorded at a later date in the event of a dispute or investigation, and forward to the Contracting Officer prior to departing each incident.
5. Ensure that a Contractor Performance Evaluation Form is completed by a Government Representative assigned under the contract, and that they are forwarded to the Contracting Officer prior to departing each incident.

Contracting Officer's Name (Print or Type) <u>Melinda G. Draper</u>	Signature	Date
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J.5C - Designation of Inspector	Contract No. - SEE SECTION B	File Code - 6320
	Unit - NATIONAL INTERAGENCY FIRE CENTER	
INSPECTOR FOOD UNIT LEADER	Project - NATIONAL MOBILE FOOD SERVICES	
	Contractor - SEE SECTION B	

This is your designation as Inspector (Food Unit Leader) on the above contract(s). Your major duties and responsibilities are contained in the Handbook of Contract Administration and below as specified. You are delegated full authority under the contract within the scope of the major duties and responsibilities expressly identified below. The following actions are reserved for the Contracting Officer:

1. Approve Change Orders and Modifications.
2. Negotiate any changes to the contract, including mandatory meal configurations or pricing.
3. Take action to terminate the contract for default or Government convenience.
4. Grant extensions of contract time.
5. Approve Assignments of Claims.
6. Make final decisions under the Disputes Clause.
7. Make final acceptance under the contract.
8. Make final decisions under the Suspension of Work Clause.
9. Make equitable adjustments (except as specified in Section E).
10. Approve subcontracts.

You are delegated the following major duties and responsibilities:

1. Check the Contractor's performance for compliance with the technical specifications. Advise the Contractor promptly by issuing Form FS-6300-12, Work Order and Notice of Noncompliance, about any deviations there from. Report promptly to the COR any refusal or failure by the Contractor to comply with such contract provisions, unsatisfactory developments, unsafe work practices, etc., as they occur.
2. Approve and designate Mobile Food Service Unit set-up site locations.
3. Issue orders for meals, sack lunches, and box breakfasts.
4. Approve written menus in advance of serving time.
5. Ensure proper meal counts are made for each meal.
6. Complete Forms 1276-A and 1276-B and reconcile at the end of each day. Verify mileage, supplemental item charges, and miscellaneous charges and approve for payment. Ensure proper documentation for all payments under the contract. Make proper distribution of forms.
7. Order Supplemental Foods and Beverages as needed to supply incident needs.
8. Maintain a Contract Daily Diary/Unit Logs about all actions, happenings and other developments that may be useful to have recorded at a later date in the event of a dispute or investigation, and forward to the COR prior to departing the incident.
9. Complete a Contractor Performance Evaluation and forward to the CO prior to departing the incident.

Contracting Officer's Name (Print or Type) <u>Melinda G. Draper</u>	Signature	Date
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J.6 CONTRACTOR MENUS

(For Advance Approval by the Food Unit Leader)

SERVING DATES _____ CONTRACTOR/UNIT _____ FIRE INCIDENT _____

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

(For Advance Approval by the Food Unit Leader)

SERVING DATES _____ CONTRACTOR/UNIT _____ FIRE INCIDENT _____

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

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 CONTRACTOR MENUS

(For Advance Approval by the Food Unit Leader)

SERVING DATES _____ CONTRACTOR/UNIT _____ FIRE INCIDENT _____

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

(For Advance Approval by the Food Unit Leader)

SERVING DATES _____ **CONTRACTOR/UNIT** _____ **FIRE INCIDENT** _____

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

(For Advance Approval by the Food Unit Leader)

SERVING DATES _____ **CONTRACTOR/UNIT** _____ **FIRE INCIDENT** _____

SACK LUNCHES-- VEGETARIAN	DATE:	DATE:	DATE:	DATE:	DATE:	DATE:	DATE:	APPROVED		SERVED	
								YES	NO	YES	NO
Entree 1--Vegetarian Sandwich Type of Protein/Bread: Fresh OR Frozen											
Entree 2--Variety Item OR Super Sized Hoagie OR Super Sized Submarine Sandwich OR Second Vegetarian Sandwich OR Protein + Starch = 1 Vegetarian Sandwich Type of Protein/Bread: Fresh OR Frozen											
Condiments, Four (4) for Entrees OR Sandwiches											
Fruit, Fresh OR Pre-wrapped Dried, 2 oz.											
Cookies OR Brownies OR Granola Bar OR Equivalent 1.65 oz. (All Pre-wrapped)											
Fruit Juice, 100%- (Two Containers with a Total of 11-to-12 oz.)											
Snack--1.65 oz. Trail Mix OR Shelled Nuts OR Bagged Candy OR 1.65-oz. Candy Bar (All Pre-wrapped) OR Fresh Vegetables OR Pretzels											
Disposable Eating Utensils											
Paper Napkins (2)											
Towelettes (2)											
Hard Mint OR 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.7 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

A. General Requirements

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

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. An adequately supported fabric, paper, or metal filter material capable of removing fine dust particles from the air shall protect this opening.

Access Port For Inspections: The access port opening shall be flanged upward at least 13mm (1/2 inch) and be equipped with a cover to overlap the opening.

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

D. Vehicle Tank Filling Mechanisms

Tanks shall be filled by using a system that prevents backflow of water from the vehicle tank to the 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 level that is 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 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-finish aluminum or other food grade materials.

Water contact surfaces, including seals, bearings, and lubricants must be constructed from food-grade materials and must be smooth, non-porous, and corrosion resistant. Acceptable food-grade lubricants are usually white or pastel colored.

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.

Acceptable: Only clear or white food grade hoses are approved for use.

Unacceptable: Rubber hoses, garden hoses, canvas fire hoses, radiator or engine cooling system hoses, surface-water drafting hoses.

G. Other Equipment

Acceptable

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

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.

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 potable water vehicle:

- (1) Company name, on both sides of the tank or on both truck cab doors; letters at least 4 inches in height.
- (2) The words "domestic water," "drinking water," or "potable water" on both sides of the tank in letters of at least 4 inches in height.
- (3) The gallon capacity of the tank on both sides of the tank or on both truck cab doors in letters of at least 4 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 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, a copy of the current certificate or label will be kept in the vehicle at all times.

C. An annual inspection or certification by the State or local health authority if 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: UNLESS DIRECTED BY COR, CHLORINE MAY NOT BE ADDED TO THE DRINKING WATER.

- B. Sanitary techniques must be observed in the water transfer operation. Care must be exercised to prevent foreign materials from entering the water. Since contamination could be present on the exterior surfaces of hoses or pipes, these must never be submerged in a receiving vessel.
- C. Adequate cleaning and sanitizing procedures as described in 3.A above, shall be used on hauling vehicle and associated equipment at the following times:
 - (1) When the equipment is placed into service, 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, valves, pipes, pumps, hoses, or other equipment that may allow the water to become contaminated.
 - (4) When bacterial analysis of the water indicates presence of *coliform* bacteria.

D. Bacteria Testing

The Contractor shall take a water sample for one microbiological test for total quantity of *coliform* bacteria, at the earliest time that processing can be done unless timing would interfere with the laboratory processing time. It is important that Contractor employees take the water test before the water tank is refilled. A third party laboratory shall perform the test. Copies of the results of such test shall be submitted to the FDUL and the CO.

- E. Water shall not be stored in the vehicle for a period of greater than one week.
- F. The hauler shall keep a logbook of activities on board the vehicle including:
 - (1) Dates of cleaning and sanitation procedures; description of processes used (cleaning agents, contact time and concentration of sanitizing agent).
 - (2) Water sources used, dates, gallon, name of person who authorized/directed the use of source.
 - (3) Delivery points, dates.
 - (4) Copies of contracts, agreements, licenses, etc.
 - (5) 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. The equipment 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 such as Clorox[®] or Purex[®] is suitable for disinfection. Instructions for obtaining proper concentrations are provided on charts in this bulletin. Details in the charts should be closely followed.

Unfortunately, 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 given residual chlorine will vary. For this reason, it is required that the Contractor have a Chlorine Residual test kit (EPA approved) and test each load of water at fire camp for residual chlorine. As the attached chlorine concentration charts are approximate and do not take into account chlorine demand, the documented residual chlorine test will serve as a positive check and assure the Contractor 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 to be consumed.

**MIXING INSTRUCTIONS FOR
VARIOUS CHLORINE CONCENTRATIONS**

FOR CONSUMPTION

CHART 111 1.0 PPM AND 10.0 PPM CONCENTRATION TO DISINFECT A TANK FULL OF WATER (Use fresh liquid household bleach having about 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 this column must be doubled.

** For emergency water drawn from questionable sources, minimum contact time is one hour.

J.8 DAILY MEAL ORDER/INVOICE – MOBILE FOOD SERVICES

DAILY MEAL ORDER/INVOICE MOBILE FOOD SERVICES		1. Contract Number		2. Invoice Date / /		3. Mobile Food Service Unit ID No.		4. Invoice No.	
		5. Incident Name		6. Job Code		7. Resource Order No. / Request No.		8. Benefiting Unit, Region / Agency	
9. Paying Unit Attn: Incident Business-Contracts Albuquerque Service Center 101B Sun Avenue NE Albuquerque, NM 87109		10. Contractor Name and Address							
11. Meals Ordered	12. Serve/ C//D Times*	13. Menu and Menu Approvals Major Items & Signatures				11. Meals Ordered	12. Serve/ C//D Times*	13. Menu and Menu Approvals Major Items & Signatures	
Breakfast		Government Representative Contractor Representative				Sack Lunch		Government Representative Contractor Representative	
Cold Can Breakfast		Government Representative Contractor Representative				Dinner		Government Representative Contractor Representative	

	14. Actual Number of Meals Served / Time	15. Number and Price of meals For Payment Purpose		16. Totals
		Meal and Prices	Price Per Meal	
Breakfast		Breakfast @ Price	\$	\$
Cold Can Br		Cold Can Breakfast @ Price	\$	\$
Sack Lunch		Sack Lunch @ Price	\$	\$
Dinner		Dinner @ Price	\$	\$
Subtotal:				\$

17. Unit Description and Number	18. Location	19. Mileage		20. Usage/Relocation Fee		Service	21. Totals
		No.	Price	No.	Price/Fee		
Kitchen Unit	From:		\$			Mileage	\$
	To:				\$ 1,000	Relocation Fee	\$
HandWashing Station					\$	Usage Fee	\$
22. SUPPLEMENTAL FOODS AND BEVERAGES (total from 1276-B)							\$
23. MISCELLANEOUS CHARGES AND CREDITS (total from 1276-B)							\$
24. TOTAL INVOICE AMOUNT							\$

* Serve / Cancel / Increase / Decrease Times

25. REMARKS	
26. I certify that the above mentioned services have been received (Government Representative) Name (print / sign), Title, Work Address & Phone No.	27. I certify that this bill is correct and payment has not been received (Contractor Representative) Name (print / sign), Title & Phone No.

J.9 DAILY MEAL ORDER/INVOICE – MOBILE FOOD SERVICES (CONTINUATION SHEET)

28. 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
Fruit Juices (48/case) (5-6 oz. each)	case				\$	\$
Milk (48/case) (8 oz. each)	case				\$	\$
Bottled Sports Type Drink	ounce				\$	\$
Brewed Coffee (outside incident dining area)	gallon				\$	\$
Hot Chocolate (outside incident dining area)	gallon				\$	\$
Tea (iced or hot) (outside incident dining area)	gallon				\$	\$
Bottled Water	ounce				\$	\$
Trail Mix	ounce				\$	\$
Granola Bars	ounce				\$	\$
Salted Peanuts	ounce				\$	\$
Salted Mixed Nuts	ounce				\$	\$
Yogurt	ounce				\$	\$
Fresh Apples (minimum size 100 count)	case				\$	\$
Fresh oranges (minimum size 88 count)	case				\$	\$
Fresh Whole Bananas	pound				\$	\$
Dried Apricots (pre-packaged)	ounce				\$	\$
Dried Prunes (pre-packaged)	ounce				\$	\$
Dried Banana Chips (pre-packaged)	ounce				\$	\$
Soup for 25 persons	gallon				\$	\$
Stew for 25 persons	gallon				\$	\$
Dinner Rolls (wheat and/or white)	each				\$	\$
Ice	pound				\$	\$
Ground Coffee	pound				\$	\$
TOTAL:						\$

29. MISCELLANEOUS CHARGES AND CREDITS		
Item	Description	Amount
_____	_____	\$ _____
_____	_____	\$ _____
_____	_____	\$ _____
TOTAL:		\$ _____

30. REMARKS

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

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

J.10 FRESH FOOD BOXES

1. GENERAL DESCRIPTION

This contract includes the preparation of Fresh Food Boxes to supplement MRE's 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. A Government-furnished box is provided to hold the food items. 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 Boxes 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 re-sealable or vacuum-sealed packages or a group of items to be placed in re-sealable bags (i.e. Ziploc[®] or similar type).

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

All food items shall meet the quality standards in Section C.4.7.

[**Box A**] Each Fresh Food Box A 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 Individually Wrapped	4	Each
2.	Ham, precooked, frozen, sliced, boneless, 2 ¾ – 3 ¼ lbs.	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
8.	Tortilla, flour, 12 count or greater, 12" diameter	2	Pkg.

	<u>ITEMS</u>	<u>QUANTITY</u>	<u>UNIT</u>
9.	Potatoes, #1 bakers, Russet, Large	8	Each
10.	Onion, medium, yellow	4	Each
11.	Carrots, fresh, large	2	lbs
12.	Oranges, sweet, size 88 count	6	Each
13.	Apples, (Two different kinds), Minimum Size 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 cans	6	Cans
	Note: May substitute the 4 oz cans as long as the total quantity of fruit remains the same.		
22.	Fruit, dried, assorted: apricots, dates, apples, pears, prunes, cranberries, etc. 6 oz pkgs	4	Pkg.
23.	Pasta, macaroni, elbow, spiral, or shell macaroni, 16 oz.	1	Pkg.
24.	Bouillon Cubes, 6 cubes/pkg., 1 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.
25.	Breakfast Cereal, instant, oatmeal, 1.2 oz, assorted flavors	12	Pkg.

	<u>ITEMS</u>	<u>QUANTITY</u>	<u>UNIT</u>
26.	Candy bars, no less than three (3) different varieties of candy bar per box that contain chocolate, that are "King Size" or no less than 2.2 oz each.	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.	Candy, hard, individually wrapped, 12 oz or greater	1	Bag
31.	Powdered Milk, 1 quart package	1	Pkg.
32.	Crackers, unsalted, Pilot Bread, 2 lb box	1	Box
33.	Powdered Sports Drink mix, makes one quart	12	Each
34.	Hot Chocolate, instant, 1 oz pkg., makes ¾ cup servings	20	Each
35.	Salt, iodized, table, 4 oz shaker	1	Each
36.	Pepper, black, table, ground, shaker, 1/2 oz.	1	Each
37.	Garlic, powder, shaker, 2 oz or more	1	Each
38.	Honey, 24 oz squeeze bottle	1	Each
39.	Margarine, 12 oz	1	Each
40.	Salsa, 20 oz. three (3) 7 oz cans, medium hot.	1	Each
41.	Mayonnaise, 18 oz	1	Each
42.	Sauce, spaghetti, canned, 26 oz	1	Can
43.	Plates, disposable, paper, 10", 3 layer construction, heavy duty	36	Each
44.	Utensils, eating, plastic, heavy duty, forks, spoons, knives 3 to a package	24	Sets

<u>ITEMS</u>	<u>QUANTITY</u>	<u>UNIT</u>
45. Paper Towels, heavy duty, 75/95 two-ply towels per roll	1	Roll
46. Aluminum Foil, heavy duty, 12" X 50 ft. roll/box	1	Box
47. Re-sealable (i.e. Ziploc® or similar type), pint or quart freezer bags, 50/box	1	Box
48. Bags, garbage type, plastic, heavy duty, 13 Gal	6	Each
49. Can opener, lid removing type, P-38 or similar size	2	Each
50. Gloves, food handling	12	Pair
51. Moistened towelette, individually wrapped	24	Each
52. Mustard, 8 oz	1	Each
53. 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.

[Box B Supplemental/Extender] Each Fresh Food Box B 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: May be two (2) 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
7. Cheese, Swiss, sliced (or combination of sizes = to 1 lb. or greater)	1	Pkg.

<u>ITEMS</u>	<u>QUANTITY</u>	<u>UNIT</u>
8. Breakfast Cereal, instant, oatmeal, 1.2 oz, assorted flavors	12	Pkg.
9. Candy bars, no less than three (3) different varieties of candy bar per box that contain chocolate, that are "King Size" or no less than 2.2 oz each.	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

4. **FROZEN FOODS – FRESH FOOD BOXES**

Meat shall be packed frozen.

5. **GOVERNMENT FURNISHED PROPERTY – FRESH FOOD BOXES**

The Government will furnish to the Contractor the following items for each Fresh Food Box ordered:

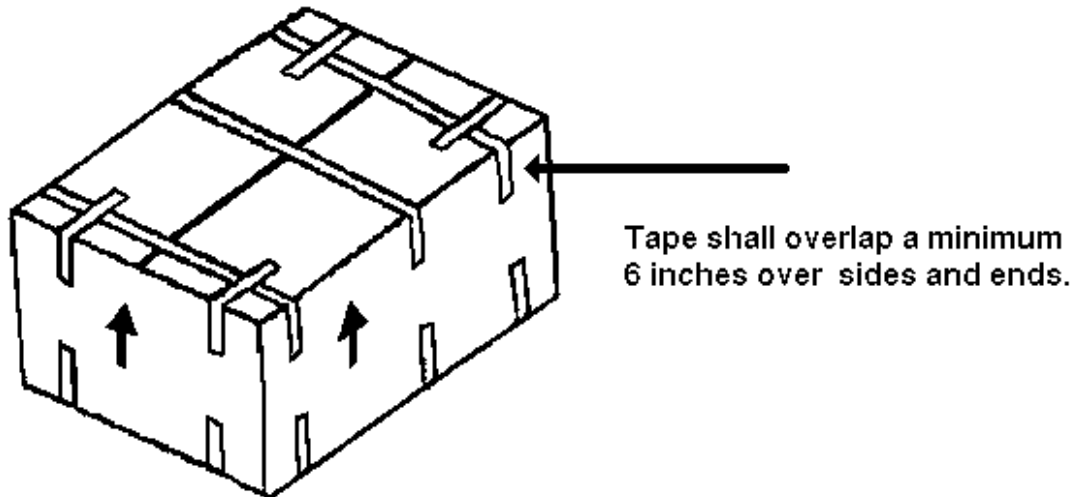
1 each – 30" X 16" X 16" Fiberboard Carton

6. **PACKAGING AND MARKING**

Fresh Food 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 their company name, address, and the date the box packed.



7. **ITEMS TO BE 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[®] or similar type) bags:

- | | |
|---------------|-------------------------------------|
| 1) Cheese | 5) Energy Bars |
| 2) Soup | 6) Granola Bars |
| 3) Cereal | 7) Powdered Sports Type Drink Mixes |
| 4) Candy Bars | 8) Hot Chocolate |

8. **ITEMS IN CONTAINERS WITH SECURABLE LIDS:**

- 1) Peanut Butter

9. **SOUP:**

Soup shall not be in Styrofoam cups.

10. ITEMS IN PLASTIC SQUEEZABLE CONTAINERS:

The following products shall be in plastic squeeze containers:

- | | |
|------------|---------------|
| 1) Honey | 4) Catsup |
| 2) Mustard | 5) Mayonnaise |
| 3) Jam | |

11. ITEMS PLACED IN HEAVY DUTY GARBAGE TYPE BAGS:

Paper plates

12. 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.