SOLICITATION/CONTRACT/ORDER FOR COMMERCIAL ITEMS
OFFEROR TO COMPLETE BLOCKS 12, 17, 23, 24, & 30

1. REQUISITION NUMBER
PAGE 1 OF

2. CONTRACT NO.
3. AWARD/EFFECTIVE DATE
4. ORDER NUMBER
5. SOLICITATION NUMBER: SP0300-03-R-4016
6. SOLICITATION ISSUE DATE: 08 MAY 03

7. FOR SOLICITATION INFORMATION CALL:
a. NAME: YASMIN DOSSA, DSCP-HFOP
b. TELEPHONE NUMBER *(No collect calls)*: (215) 737-8020
8. OFFER DUE DATE/ LOCAL TIME: SEE PAGE 2

9. ISSUED BY — CODE
DEFENSE PERSONNEL SUPPORT CENTER
DIRECTOR OF SUBSISTENCE
700 ROBBINS AVE
PHILADELPHIA, PA 19111-5092

10. THIS ACQUISITION IS
[X] UNRESTRICTED
[ ] SET ASIDE: %FOR
[ ] SMALL BUSINESS
[ ] SMALL DISADV. BUSINESS
[ ] 8(A)
SIC:
SIZE STANDARD:

11. DELIVERY FOR FOB DESTINATION UNLESS BLOCK IS MARKED
[ ] SEE SCHEDULE

12. DISCOUNT TERMS

[ ] 13a. THIS CONTRACT IS A RATED ORDER UNDER DPAS (15 CFR 700)

13b. RATING

14. THIS ACQUISITION IS
[ ] RFQ [ ] IFB [ ] RFP

15. DELIVER TO — CODE
SEE SCHEDULE

16. ADMINISTERED BY — CODE
SAME AS BLOCK 9

17a. CONTRACTOR/ OFFEROR — CODE — FACILITY CODE
TELEPHONE NO.

[ ] 17b. CHECK IF REMITTANCE IS DIFFERENT AND PUT SUCH ADDRESS IN OFFER

18a. PAYMENT WILL BE MADE BY — CODE

18b. SUBMIT INVOICES TO ADDRESS SHOWN IN BLOCK 18a. UNLESS BLOCK BELOW IS CHECKED
[ ] SEE ADDENDUM

19. ITEM NO.	20. SCHEDULE OF SUPPLIES/SERVICES	21. QUANTITY	22. UNIT	23. UNIT PRICE	24. AMOUNT
ALL	ACQUISITION FOR FULL LINE FOOD				
	DISTRIBUTION FOR AUTHORIZED CUSTOMERS				
	IN REPUBLIC OF KOREA				
	(Attach Additional Sheets as Necessary)				

25. ACCOUNTING AND APPROPRIATION DATA

26. TOTAL AWARD AMOUNT *(For Govt. Use Only)*

[X] 27a. SOLICITATION INCORPORATES BY REFERENCE FAR 52.212-1, 52.212-4. FAR 52.212-3 AND 52.212-5 ARE ATTACHED. ADDENDA [ ] ARE [ ] ARE NOT ATTACHED.
[ ] 27b. CONTRACT/PURCHASE ORDER INCORPORATES BY REFERENCE FAR 52.212-4. FAR 52.212-5 IS ATTACHED. ADDENDA [ ] ARE [ ] ARE NOT ATTACHED.

28. CONTRACTOR IS REQUIRED TO SIGN THIS DOCUMENT AND RETURN ONE COPIES TO ISSUING OFFICE. CONTRACTOR AGREES TO FURNISH AND DELIVER ALL ITEMS SET FORTH OR OTHERWISE IDENTIFIED ABOVE AND ON ANY ADDITIONAL SHEETS SUBJECT TO THE TERMS AND CONDITIONS SPECIFIED HEREIN. [X]

29. AWARD OF CONTRACT: REFERENCE _____ OFFER [ ] DATED _____. YOUR OFFER ON SOLICITATION (BLOCK 5), INCLUDING ANY ADDITIONS OR CHANGES WHICH ARE SET FORTH HEREIN, IS ACCEPTED AS TO ITEMS:

30a. SIGNATURE OF OFFEROR/CONTRACTOR

31a. UNITED STATES OF AMERICA *(SIGNATURE OF CONTRACTING OFFICER)*

30b. NAME AND TITLE OF SIGNER *(TYPE OR PRINT)*
30c. DATE SIGNED

31b. NAME OF CONTRACTING OFFICER *(TYPE OR PRINT)*: YASMIN DOSSA
31c. DATE SIGNED

32a. QUANTITY IN COLUMN 21 HAS BEEN
[ ] RECEIVED [ ] INSPECTED [ ] ACCEPTED, AND CONFORMS TO THE CONTRACT, EXCEPT AS NOTED

33. SHIP NUMBER
[ ] PARTIAL [ ] FINAL
34. VOUCHER NUMBER
35. AMOUNT VERIFIED CORRECT FOR

36. PAYMENT
[ ] COMPLETE [ ] PARTIAL [ ] FINAL
37. CHECK NUMBER

32b. SIGNATURE OF AUTHORIZED GOVT. REPRESENTATIVE
32c. DATE SIGNED

38. S/R ACCOUNT NUMBER
39. S/R VOUCHER NUMBER
40. PAID BY

42a. RECEIVED BY *(Print)*

41a. I CERTIFY THIS ACCOUNT IS CORRECT AND PROPER FOR PAYMENT

41b. SIGNATURE AND TITLE OF CERTIFYING OFFICER
41c. DATE SIGNED

42b. RECEIVED AT *(Location)*

42c. DATE REC'D *(YY/MM/DD)*

PerFORM(DLA)

STANDARD FORM 1449 *(EG) (10-95)*
Prescribed by GSA FAR (48 CFR) 53.212

BLOCK 8 (continued):

Offer due date/local time:

July 9, 2003, close of business, Local Philadelphia Time.

Block 9 (continued):

- All offers/modifications/withdrawals must be plainly marked on the outer most envelope with the solicitation number, closing date, and time set for the receipt of offers.

- Send **Mailed Offers** to:

  Defense Logistics Agency
  Defense Supply Center Philadelphia
  Post Office Box 56667
  Philadelphia, Pa 19111-6667

  - Deliver **Handcarried Offers**, including delivery by commercial carrier to:

  Defense Supply Center Philadelphia
  Business Opportunities Office
  Bldg. 36, Second Floor
  700 Robbins Avenue
  Philadelphia, Pa 19111-5092

All hand-carried offers are to be delivered to the business opportunities office between 8:00 AM and 5:00 PM, Philadelphia time, Monday through Friday, except for legal federal holidays as set forth in 5 USC 6103.

Offerors that respond to this solicitation using a commercial carrier service must ensure that the commercial carrier service "hand-carries" the offer/modification/withdrawal to the business opportunities office prior to the scheduled opening/closing time.

- **Note: Facsimile offers are not acceptable.**

- Transmit facsimile revisions of offers to: 215-737-9300, 9301, 9302, or 9303.

CONTINUATION OF THE BLOCKS ON PAGE 1 (SF 1449)

BLOCK 17A. (CONTINUED):

OFFERORS: SPECIFY CAGE CODE: _____

DUNS NUMBER: _____

FAX NUMBER (S): _____

E-MAIL ADDRESS: _____

COMPANY POC: _____

PHONE #: _____

LOCATION FOR SITE VISIT: _____

BLOCK 17B. (CONTINUED)

**REMITTANCE WILL BE MADE TO THE ADDRESS THAT THE VENDOR HAS LISTED IN THE CENTRAL CONTRACT REGISTER (CCR). (See clause 252.204-7004, CCR registration, or contact the Contracting Officer with questions about Cage or DUNS codes.)

BLOCKS 19-24 (CONTINUED):

SEE SCHEDULE OF ITEMS ON ATTACHMENT 1

COPIES OF CURRENT LISTING OF NATIONAL ALLOWANCE PROGRAM AGREEMENT HOLDERS ARE AVAILABLE UPON REQUEST.

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SUPPLIES/SERVICES AND PRICES

1. INTRODUCTION

A. The Defense Supply Center Philadelphia (DSCP) intends to enter into an Indefinite Quantity Contract (IQC) to provide subsistence products to United States Armed Forces personnel deployed or permanently stationed in Republic of Korea. The Contractor will be responsible for furnishing perishable and semi-perishable items such as canned products, frozen food products, beverages, dairy products, bakery products, boxed meats, seafood, and eggs. The Contractor may also be requested to provide related non-food items.

B. This solicitation sets forth the estimated food and beverage requirements for approximately eighty customers, which includes Army, Air Force, Marine Corps customers, one Naval shore facility, Non-Appropriated Funds Clubs/Seaman's Services, and visiting Navy ships. NOTE: The term "Ordering Facilities" or "Ordering Activities", as used throughout this solicitation, will refer to all of the delivery points for the Dining Halls, NAF Clubs, and Seaman's Services.

2. WORK TO BE PERFORMED

A. The Prime Vendor will be required to perform inventory and warehouse management functions and to position a full line of food and beverages at the following three Government-Owned, Contractor Operated (GOCO), "no cost" leased facilities in South Korea:

1. Busan Storage Facility (BSF), Busan, South Korea
2. Camp Kyle to the north of Seoul, South Korea
3. Camp Humphreys, in central part of South Korea

The vendor will be required to maintain a minimum of 30 days of supply at all times. The vendor will be responsible for developing his own AMD (average monthly demands) and determining stocking needs accordingly. The Contractor is responsible for arranging ocean transportation through DSCP and loading seavans at its CONUS facility.

B. The contractor must also provide all of the necessary material handling equipment and labor to unload deliveries and trans-ship to the final delivery point. The Prime Vendor will maintain 98% peacetime fill-rate and surge requirements. Deliveries shall average 2-to-3 times per week within 48 hours of order placement, unless less frequent stops are agreed upon by the ordering activity and the contractor.

C. The customers are as follows:

Air Force	5 Dining Facilities
Army	57 Dining Facilities
Navy	1 Dining Facility
Marines	1 Dining Facility
Seaman's Service Facility	1 Dining Facility
Air Force NAF Warehouse	1 Dining Facility
Air Force Charge Sale Customers	6 Dining Facilities
Arm Charge Sale Customers	20 Dining Facilities

Please see Attachment 3 for complete list of customers.

D. The Prime Vendor must supply all products to the customers from their facility or a Government "no cost" leased facility in Korea with at least 30 days of the item's original shelf life remaining and the product must be in an acceptable condition/fit for consumption. The Food Service Representative and/or Veterinary Inspector will make final determination as to whether or not the product is in an acceptable condition/fit for consumption.

E. The Prime Vendor must station a customer representative of their firm in Korea. This person will be responsible for resolving any problems on the contract and will be available to handle any problems that may arise.

F. All supplies shall be furnished on a "fill or kill" basis. No substitutions will be accepted unless authorized by the ordering office prior to staging.

3. Full Food Service Management and Food Preparation Services

The Contractor in addition to providing Subsistence items, **may be required** to provide the full food service management, personnel, supervision of the dinning facilities (also known as Mess Halls and Galleys) to include Brigs/Military Prisons, attendant (custodial) services and food preparation services. The Contractor's management functions shall include at a minimum planning, organizing, directing and coordinating various aspects of a large institutional style food service establishment. The Contractor shall staff each dinning facility with a manager, subsistence clerk to process food orders via the Government's food service ordering systems, attendant supervisor and food service employees. The Contractor must ensure that all food employees are fully knowledgeable on food service tasks and receive food safety and HACCP training.

The Government may provide food service personnel (active duty military cooks) to perform most of the food preparation functions at some of the dinning facilities. The Government food service personnel will not work directly for nor be supervised by the Contractor.

The Contractor will continuously prepare food items at selective interval during the entire meal period as the food is consumed (i.e. continuous preparation of vegetables, cook to order hamburgers, steaks, fried eggs, pancakes and cold sandwiches, etc). This procedure ensures fresh,

high quality cooked food to customers on a continuous basis. The objective is to match the flow of patrons through the serving line so that freshly prepared and high quality food is always provided. The Contractor will also be required to follow the Master Menu document. The Master Menu document provides the daily breakfast, lunch, dinner, breakfast brunch and dinner brunch menu for each calendar day of the month, to include menu variations and daily menu for fast food/carry out. The Master Menu specifies menu choices (except leftovers), including individual breads, salads, desserts, soups, self-serve items, specialty bars (salad, taco, deli, pasta, potato and etc) and condiments to be served during each meal. The Contractor may be required to attend Menu Planning Board meetings.

The Government will not assess or evaluate the Offerors abilities to provide full food service management and food preparation services at time of award. If the contractor is required to provide food service management, then the Contractor will be required to provide a detailed plan outlining at a minimum the Contractor's ability to manage and perform food preparation functions including staffing the dinning facilities. The Contractor will also be required to provide a pricing plan to provide full line food service management and the cost per single meal (i.e. cost to serve breakfast meal, etc). The Contractor will be provided the specific requirements for each branch of the Military Services dinning facilities.

The Offeror **[ ] Does, [ ] Does Not**, have the capabilities to provide the full food service management and food preparation services.

4. GOVERNMENT OWNED CONTRACTOR OPERATED (GOCO) FACILITIES

The following is provided as a source of information to advise potential offerors of Subsistence warehousing space available for lease at "no cost" in the performance of work resulting from this solicitation.

A. The Subsistence warehouse space located at Busan Storage Facility (BSF), Camp Kyle and Camp Humphreys, will be available at the time of contract award. This warehouse space is available for use only by the Prime Vendor in support and execution of subject contract.

B. All parties submitting a bid package are eligible to investigate the use of this warehousing space and incorporating its use as a part of the technical portion of your offer.

C. The warehouse space available:

Camp Humphreys

Type	Sq. Ft	Pallet Capacity	Cube Capacity
Dry Storage	5,376	400	75,264 Cu. Ft
Chilled Storage	3,216	240	32,160 Cu. Ft
Freezer Storage	4,700	360	47,000 Cu. Ft

Camp Kyle

Type	Sq. Ft	Pallet Capacity	Cube Capacity
Dry Storage	11,825	500	165,550 Cu. Ft
Chilled Storage	4,646	210	46,460 Cu. Ft
Freezer Storage	7,038	300	70,380 Cu. Ft

Central Receiving Facility, Busan

Type	Sq. Ft	Pallet Capacity	Cube Capacity
Dry Storage			
Bldg 15	30,000	1,010	948,750 Cu. Ft
Bldg 11	19,305	720	241,313 Cu. Ft
Chilled Storage	16,920	2,584	142,128 Cu. Ft
Freezer Storage	28,294	3,860	212,330 Cu. Ft

D. Central Accounting Office (TISA 51), in South Post, Yongsan, Seoul, Korea.

This office space is made available to the vendor to consolidate sales to USFK dining facilities, accounting/computing employee's payroll, maintaining employee's administration, process payments/invoices, control transportation contract and etc.

Type	Sq Ft
Office Bldg S-5402	376

E. Operating Procedures of the GOCO are further defined as follows:

1. The offeror will be responsible for providing the necessary management, customer service, clerical and warehouse personnel to insure successful performance. The offeror will also be responsible for providing all office equipment, to include, but not be limited to, computers, communication needs (i.e., installation of telephones and telephone lines, fax lines) and office furniture. For the purposes of this solicitation, the successful awardee will be considered an “appropriate contractor”.

2. The offeror will be responsible for providing all Material Handling Equipment (MHE) necessary for the successful performance of this contract.

3. The Contractor shall maintain the sanitation of the GOCOs in accordance with good commercial practices and MIL STANDARD 3006 (**see Attachment 8**). The GOCOs will be subject to USFK Veterinary Inspection. Contractor must also comply with the provisions set forth under Part 2, Paragraph 6, Quality Program. Services, attendant to these facilities, including utilities, will be provided to the contractor.

F. The risk of loss or damages for the supplies warehoused in the GOCOs shall remain with the Contractor. The Contractor is responsible for insuring the products.

NOTE TO OFFERORS: During the fiscal year 07, Camp Kyle compound will be relocate to Camp Stanley. Also, Camp Humhreys GOCO may be relocated to a new facility. The Contractor will be subject to period of temporary re-location while the new facility is being built.

Offerors should contact DSCP-COR, Dave Edmonson to coordinate visits to the GOCOS. Phone: 011-82-11-9672-0529, email: david.edmonson@dla.mil

5. TRANSPORTATION

A. As the Government reserves the right to use the system that provides the best services to our customers (readiness included as a factor) the following applies:

1. The Prime Vendor will be required to ship the products from the United States within the United States Defense Transportation System, or DTS. Offerors will use established Government rates with Military Traffic Management Command/Military Sealift Command (MTMC/MSC). The Contractor will contact the DSCP Office of Transportation/Distribution who will book the required seavans with the authorized carrier. MSC will be responsible for the transportation of the Contractor's products from its CONUS distribution facility to the BSF GOCO in Korea. This transportation method is known as "Point to Point" delivery.

2. The Government Transportation/Distribution Representative at DSCP, in conjunction with the Contractor representative, will ensure the necessary arrangements for ocean transportation, bookings and freight forwarding to the Prime Vendor's OCONUS facility, unless otherwise specified in the contract.

3. Shipping Instructions for the Prime Vendor will be available via a web based web site. The site will provide to the Prime Vendor upon award. The Prime Vendor will be required to generate the Transportation and Control Movement Document (TCMD) that will be used to identify that the products being shipped by the Contractor are for "U.S. Armed Forces".

4. For all shipments to OCONUS Distribution Facility(S), all product is required to be palletized in full vanload quantities. Full vans of product are required for delivery to one individual OCONUS Distribution Facility(s).

5. Under the Government provided carrier method (MTMC), the applicable Government designated Ocean carrier will provide sea vans and transport them to the Prime Vendor's CONUS distribution facility. The Prime Vendor will load the vans at their distribution facility in accordance with the terms outlined in Section entitled, "**Packaging/Packing**". The Government

designated Ocean carrier will then pick up the loaded vans and transport them to the applicable Port for subsequent shipment through the DTS. Upon arrival at the OCONUS Port(s), the freight forwarded portion of the shipment will be taken over by MTMC to the Prime Vendor's OCONUS Distribution Facility (s).

6. In order to enforce this requirement, the Prime Vendor shall assign a customer representative to the contract, who will sole responsibility to over see this process. **All Customer Service representatives must be able to speak and understand English.**

7. Prime Vendor responsibility under MSC transportation method. The Prime Vendor will be responsible for pre-cooling (where appropriate), properly loading and contacting the ocean carrier for drayage of the loaded container to the embarkation port. The Prime Vendor will be responsible for making a visual inspection of the container to ascertain that it is intact and that equipment appears to be operable. The Prime Vendor will be responsible for any detention charges and arranging the return of empty containers to the Government designated ocean carrier, but will not be responsible for return drayage.

8. DSCP has been advised by MSC/MTMC that the average "Point to Point" delivery time to Korea averages thirty (30) days. However, delays may occur and the Contractor will be responsible for maintaining sufficient stock levels in its OCONUS facility(s) to cover any such delays in transport. Any resultant claims for cost lie against the Ocean Carrier. The Government has no Liability for late delivery or damage to goods in transit.

B. INSURANCE/LIABILITY AND CLAIMS

The MSC designated ocean carrier will be responsible for any loss or damage to product during "point to point" transportation. Any discrepancy reports will be resolved between MTMC/MSC and the ocean carrier. The Government is not responsible for any loss or damage to products during transit until the Government accepts product. Any claims for loss or damage to such products must be filed by the Prime Vendor directly with MTMC designated carrier, with a copy to MTMC and DSCP. DSCP will monitor the resolution of such claims and make a good faith effort to have such claims resolved expeditiously. MTMC point of contact information follows:

Patty Maloney
HQ Military Traffic Mgt Command
Attn: MTOP-PR
Hoffman Building 11
200 Stoval Street
Alexandria, VA 22332-2248
DSN: 328-8131
Comm: 757-878-8131
E-mail: MALONEYP@MTMC.ARMY.MIL

C. CUSTOMS

MTMC will be responsible for all customs clearance from the port of embarkation through to the port in Korea. Therefore, the Prime Vendor is only responsible for customs clearance from his CONUS facility(s) to the port of embarkation.

D. PRIME VENDOR RESPONSIBILITIES

1. The Prime Vendor will be responsible for all documentation and required paperwork, as well as packaging/packing and marking of products as originally stated in the solicitation.

2. The Prime Vendor will be responsible for making a visual inspection of the container to ascertain that it is intact and that all equipment appears to be operable.

3. All freeze and chill trucks will use automatic temperature recording devices, readings of which will be made available upon request.

4. Additionally, the Prime Vendor will be responsible for the pre-cooling vans, when appropriate, and loading vans.

E. GOVERNMENT RESPONIBILITIES

1. MTMC will be responsible for transporting products from the Prime Vendor CONUS Distribution Warehouse(s) to the Prime Vendor OCONUS warehouse(s).

2. The DSCP transportation representative will be responsible for making ocean transportation bookings, transportation from OCONUS port to the Prime Vendor OCONUS facility, unless otherwise specified in the contract. MTMC will be responsible for arranging the return of empty containers to the Ocean Carrier.

6. STATUS OF FORCES AGREEMENT

A. Contractor will be responsible for complying with contract clauses set forth in Addendum to clause 52.212-4, paragraph (u). These clauses implement provisions in the Statue of Forces Agreement between the United States and Republic of Korea (ROK). Copies of the SOFA and Regulations referenced in these clauses will be made available to the awardee.

B. Contractor will be responsible for complying with contract clauses set forth in Addendum to clause 52.212-4, paragraph (v), Invited Contractor or Technical Representative Status- Republic of Korea. **Please note, paragraph (d) of subject clause:**

[The contractor officials and employees performing under this contract collectively and separately warrant that they are not now performing, nor will perform during the period of this contract, any contract services or otherwise engage in business activities in the ROK other than those pertaining to the U.S. armed forces].

C. The Contractor must be familiar with all necessary permits, licenses, laws and labor decrees that pertain to Government contracts. The Contractor shall obtain all required Personnel ID (identification) passes and vehicle decals to enter the post/base of the appropriate sites.

7. AWARD DETAILS

This is an indefinite quantity contract. The Government intent is to make one award under this solicitation. There will be a one-year base period and four one year options available dependent upon satisfactory performance by the contractor. A contract resulting from this solicitation will become effective on the date of award. It is anticipated that the first order under the contract resulting from this solicitation will be placed two - three weeks after the award date. The one year ordering period will begin on the date of placement of the first order rather than on the effective date of award.

For the purpose of deployments, consider support under this contract to potentially include support to any geographic Pacific region within 1,000-mile radius of Korea. **The Government, however, reserves the right to designate the responsible vendor in the event of any actual deployment.** This language is not intended to in any way preclude awardees from acting as "Backup Prime Vendors," for other Prime Vendor regions.

8. ESTIMATED VALUE/GUARANTEED MINIMUM/MAXIMUM

a. Quantity. The quantities shown on the schedule represent the quantities estimated to be ordered over each of five years. These quantities are based on current Government methodologies and are subject to change; however, the guaranteed minimum in terms of dollars will apply. Quantities shown are overall and are not broken down by customer.

b. Acquisition Value. The estimated dollar value of this acquisition is:

Total Estimated Dollar Value – Base Year	$ 31,000,000.00
Total Estimated Dollar Value for Each of Of Four Option Years	$ 31,000,000.00
Total Dollar Value for the Entire Contract Period	$155,000,000.00

c. **Guaranteed Minimum**. The minimum of a contract resulting from this solicitation will be 25% of the contract total dollar value; i.e., if the resulting contract dollar value is $31,000,000.00, the Government is required to purchase $7,750,000.00 during the one-year base period. The maximum will be not more than 200% of the total dollar value except in the case of a surge or mobilization, the maximum will be 500%. The minimum/ maximum applies to dollars and not individual items as actual quantities ordered may vary among the individual items. The estimated total contract dollar amount will be calculated based on the aggregate unit prices for all items at the estimated quantities

d. The Offeror may be required to locally source and perform delivery for highly perishable products. Lead-time from the receipt of purchase order may be as little as 24 hours. The Government reserves the right to award a BPA with the ICQ award at any time during the contract term (1 year base plus 4 option periods). See **Attachment 7** for sample of BPA.

9. OPTIONS

a. **Option Years**. Effective the day after the end of the one-year base period and each succeeding option year. Sixty days notice of intent to invoke an option will be provided to the contractor. The option will be invoked no later than three days prior to the expiration of the base years or succeeding option years. Acceptance of the options by the successful Contractor is mandatory - see clause 52.217-9P12, "Option for Indefinite-Delivery, Indefinite-Quantity Contract Term Extension (Mar 2000) DSCP appearing in the clauses section of this solicitation.

b. Prices will be evaluated inclusive of the options; i.e., the totals for all prices for the base year plus all four option periods will be added together to arrive at the total aggregate dollar value. This dollar value will be used as the basis for evaluating offers.

c. At any point during the base year or one of the option years, if the contract reaches its maximum monetary ceiling and funds are available, the Government reserves the right to exercise the option less than one (1) year after the award date (or in the case of an option, less than one year after the exercise of the option). In addition, the Government reserves the right to exercise multiple options concurrently at anytime after the award date.

d. In addition to the price evaluation, the Contracting Officer will consider the contractor's performance under the contract before exercising an option.

10. ADDITIONAL CUSTOMERS

a. Additional DLA authorized customers in Korea may be added or deleted at no additional cost to the Government based on a mutually agreed upon implementation plan.

b. During times of contingency/deployment, the contractor will be expected to be able to support an additional new customer's orders within 48 hours of notification or receipt of purchase order.

11. PRICING:

The offeror shall submit two copies of their most recent and current product listing. This will be indicative of a firm's ability to source a diverse product line and will be verified during the site visit to the offeror's facility. Prices submitted should be on products that will actually be furnished under a contract resulting from this solicitation.

A. Pricing will be based on the following pricing formula:

Unit Price = Delivered Price + Fixed Distribution Price (or Fee)

DEFINITIONS:

Unit Price - The total price (in U.S. currency) charged to DSCP per unit for a product delivered to the Government.

Delivered Price - The actual invoice price (in U. S. currency) of the product paid to the manufacturer/supplier, for delivery of product to offeror's CONUS distribution point.

Distribution Price - The firm fixed price, offered as a dollar amount, which represents all the elements of the contract price other than the delivered price. The distribution price typically consists of the prime vendor's projected general and administrative expenses, overhead, profit, packaging costs, transportation cost from the Prime Vendor's OCONUS distribution facility (s), to the final delivery point or any other projected expenses associated with the distribution function. This distribution price is intended to reflect the difference between the delivered price and the unit price to deliver the specified product to the ordering activity. This distribution price shall represent the amount to be added to the actual invoice price paid to the manufacture or supplier by the Prime Vendor for each item. The distribution price shall remain fixed for the base year of the contract, and is subject to any agreed option year adjustments.

Ocean Shipping Costs – Although technically part of the distribution price, for the purposes of this solicitation, ocean transportation costs (the cost of shipping the product from the Prime Vendor's CONUS facility(s) to their facility(s) in Korea, aka "point to point" delivery, will be deleted from the delivered price. Accordingly, for purpose of submitting offers under this solicitation, ocean transportation costs will be handled ignored. The DTS will handle point-to-point delivery.

B. The Government's ordering system requires that pricing will be fixed for a certain period of time. Pricing will be at the time of order. These prices will be fixed until delivery, provided that delivery is requested within the time frame of six (6) days starting the day after the order is placed. If delivery is not requested until after this time frame, pricing will be as of the delivery date.

For example: Orders placed on March 1st will be priced at time of order, if the delivery is required between March 2nd and March 7th inclusive. However, if delivery is not required until March 8th, or after, the order will be priced with those prices in effect at time of delivery.

C. The Contractor may change prices in their STORES Vendor Item Catalog once every two weeks. The submissions are to be made by Thursday, to be in effect the following Sunday. All prices changes must be submitted to DSCP via the 832 EDI Transaction Set. This transmission must be received no later than Thursday, 12:00 PM, Philadelphia time. See attachment entitled "EDI Implementation Guidelines" for more information on the various EDI transaction sets required under this contract.

12. ITEM CATEGORIES

The items to be procured under the contract shall be broken down into separate food categories for the purpose of proposing distribution prices (Fees). For the **Distribution Price Category only**, prices are to be formatted to more than two (2) places to the right of the decimal point.

Offerors should utilize the category listed below. However, offerors may submit their own food and beverage category listing except for the mandatory government distribution listing. There is a fifty [50] category limit.

Category Number	Category Description	Distribution Fee
1.	Beef (Pre-Cut Steaks) (Raw)	LB
2.	Beef (Other) (Raw)	LB
3.	Pork or Lamb (Raw)	LB
4.	Poultry (Raw)	LB
5.	Seafood (Shellfish) (Raw)	LB
6.	Seafood (Canned) (Raw)	Per Case
7.	Seafood (other than shellfish or canned)	LB
8.	Fruits/Vegetables (Frozen)	Per Case
9.	Fruits/Vegetables/Tomato Paste (Number 10 Size Cans)	Per Case
10.	Fruits/Vegetables/Tomato Paste (non-refrigerated other than number 10 Size Cans)	Per Case
11.	Cereal Products	Per Case
12.	Pasta or Rice	Per Case
13.	Prepared Foods/Entrees/Precooked Foods-Frozen (Heat & Eat-no other preparation required)	Per Case
14.	Snack Foods (to include Chips, Cookies, Granola Bars, Candy, Individual Pastries)	Per Case
15.	Soups, Bouillon's, Gravy Bases or Gravy Mixes	Per Case
16.	Cheese	LB
17.	Dairy (Other than cheese)	Per Case
18.	Bakery Products to include doughs (chilled or frozen)	Per Case
19.	Baking mixes, Baking Ingredients or Pie Fillings	Per Case
20.	Spices, Flavorings or food colorings	Per Case
21.	Sugar or Flour (Bulk sizes)	Per Case

22.	Dressings, Sauces, Toppings, Syrups, Condiments, Jams or Jellies-Bulk Sizes	Per Case
23.	Dressings, Sauces, Toppings, Syrups, Condiments, Jams or Jellies-Table top sizes or individual/portion controlled sized items	Per Case
24.	Shortenings and Oils (i.e. cooking oil, salad oil, olive oil and etc.)	Per Case
25.	Coffee, Tea or Cocoa (Dry)	Per Case
26.	Beverages	Per Case
27.	Beverage Bases and Concentrates (liquid or dry) to include dispenser products	Per Case
28.	Other Refrigerated Food Products not covered above	Per Case
29.	Other Non-Refrigerated Food Products Not covered above	Per Case
30.	MUSIC Items	Per Case
31.	Government Furnished Material (GFM) for Prime Vendor Distribution (includes Fresh Fruits & Vegetables (FF&V), Market Ready & Items Locally Purchased by DSCP Pacific	Per Case
32.	GFM Disposal Fee	Per Case
33.	Unitized Group Rations-A (UGR-A)	Per Case
34.	UGR-A (inspection/rework fee)	Per Case
35.	Food Service Operating Supplies (FSOS)	Per Case
36.	ESL Milk and Diary Products	Per Case

ITEMS: Please reference Attachment 1 for the list of core items to be used for evaluation purposes.

13. MUSIC ITEMS: (If Required)

The acronym **"MUSIC"** stands for "Military Unique Subsistence Item Coordination". The Navy has designated the twenty-two items listed below as "military unique". These items are required for **NAVAL SHIPS AFLOAT** use. Other customers may order these items if they so desire. DSCP has contracted with Advocacy and Resources Corporation to maintain supply of these items to be provided to the Prime Vendors supplying the Naval Ships afloat. The MUSIC contract provides for shipment of products ordered by the Prime Vendor no sooner than 5 but not later than 7 working days after receipt of order. It is mandatory that you obtain the **MUSIC** items listed below from:

Advocacy and Resources Corporation
435 Gould Drive
Cookeville, TN 38506

The Point of Contact is: Terri Lewis McRae

Executive Director
Phone: (931) 432-5981

MUSIC ITEMS

NSN	ITEM
8910-00-082-5734	Cheese, Cottage, Dehydrated, No. 10 Can
8910-00-965-1553	Egg Mix, Dehydrated, No. 3 Cylinder Can
8910-01-091-7209	Milk, Nonfat, Dry, 4 LB Can
8915-00-127-9303	Tomato Paste, No. 2 ½ Can
8920-00-165-6868	Flour, Bread, 35 LB Can
8920-01-466-6511	Flour, Wheat, Alternate Pack
8925-00-223-5504	Sugar, Granulated, 35 LB Can
8925-01-466-6521	Sugar, Refined, Alternate Pack
8945-00-080-9396	Shortening Compound, Vegetable Oil, 5 Gal. Can
8945-01-364-7357	Salad Oil, Canola, 1 Gal. Can

14. MANDATORY ITEMS:

The items listed below are **MANDATORY** for purchase from the National Industries for the Blind (NIB) or from National Industries for the Severely Handicapped (NISH):

NSN	ITEM
8920-00-079-6942	Paprika, Ground
8920-00-782-6353	Pancake Mix, No. 10 Can
8920-00-823-7221	Cake Mix, Devil's Food
8920-00-823-7222	Cake Mix, Gingerbread
8950-01-254-2691	Garlic Powder
8955-00-823-7016	Tea Mix, Instant

The suppliers for these items are as follows:

Pancake, Devil's Food & Gingerbread Cake Mixes:

Advocacy and Resources Corporation
435 Gould Drive
Cookeville, Tennessee 38506

Point of Contact: Terri Lewis McRae
Executive Director
615-432-5981
615-432-5987

Garlic Powder and Paprika

Unistel Continental Development Service, Inc.
650 Blossom Road
Rochester, NY

Point of Contact: Jack Pipes
800-864-7835 X252

Tea Mix, Instant

Ed Lindsey Industries for the Blind
4110 Charlotte Avenue
Nashville, Tennessee 37209

Point of Contact: Allan Broughton
615-741-2251

15. FOOD SERVICE OPERATING SUPPLIES (FSOS)

The government reserves the right to add any consumable or disposable products associated with the preparation and serving of foodstuffs into any resulting contract. This will include, but is not limited to, paper plates, cups, napkins, waxed paper, aluminum trays and foil, plastic spoons, forks, and knives and cleaning supplies.

16. NATIONAL CONTRACTS

From time to time during the performance of this contract, DSCP may issue Indefinite Delivery Type Contracts (IDTC) for specific products to be distributed by the Prime Vendor. The Prime Vendor will be required to obtain the specific products identified in the IDTCs. The price charged by the Prime Vendor to the ordering activity will not exceed that cited in the IDTC, plus the Prime Vendor's negotiated distribution fee. At the time of award and at other times when applicable, DSCP will provide the Prime Vendor with a list of all IDTCs awarded and their terms and conditions of the awarded IDTCs. The Prime Vendor shall have 30 days within which to implement the terms and conditions of the awarded IDTCs.

17. REBATES/DISCOUNTS

A. The following instructions for rebates and discounts refer to those, which are in addition to DSCP's NAPA (National Allowance Pricing Agreement) and Food Show Discounts. As discussed in the following sections, all NAPA's and Food Show Rebates must be given in the form of a deviated price.

B. Rebates and discounts are to be returned to DSCP when they are directly attributable to sales resulting from orders exclusively submitted by DSCP or its customers. Additionally, any rebates and discounts offered to any commercial customer or other Governmental organization shall be returned to DSCP or its customers in the form of an up-front price reduction (resulting a in a lower delivered invoice price to the customers/reduced STORES price) and/or lump sum reimbursement. Additional rebates over and above those cited above may be offered to DSCP to enhance one's proposal but will not be mandated for return to DSCP or its customers.

C. The Prime Vendor shall be as aggressive as possible in pursuing all rebates and discounts for the customers supported under this contract. Notwithstanding the requirements included herein, the offeror warrants, at a minimum, that DSCP and its customers will receive rebates and discounts equal to or better than the offeror's most favored commercial or other Government customer for similar quantities under comparable terms and conditions.

D. A rebate report shall be provided to the Contracting Officer on a quarterly basis at a minimum. This Rebate report shall be a break out of all rebates by manufacturer, then sorted by the customer/dinning facility. The final procedures relative to managing and returning lump sum rebates will be based on the final proposal and confirmed after award. The Government, however, reserves the right to audit applicable records to ensure proper administration of the rebate program and the moneys due the Government have been properly returned in accordance with the offer.

18. NATIONAL ALLOWANCE PROGRAM AGREEMENT (NAPA)

A. Definitions:

i. **Agreement Holder**- is the supplier or manufacturer which has agreed to offer discounts to DSCP on product ordered under prime vendor contracts.

ii. **National Allowance Program**- is a program implemented by the Defense Supply Center Philadelphia (DSCP) to maximize the leverage of DSCP's buying power to reduce the overall delivered price under prime vendor contracts.

iii. **National Allowance Program Agreements (NAPAs)** - are agreements between DSCP and suppliers/manufacturers, which identify product category allowances. These allowances, or discounts, apply only to the delivered/invoice price of the product. The NAPA does not affect the prime vendor's distribution price or fee in any way.

B. DSCP has implemented a NAPA program as part of the Subsistence Prime Vendor Program. Under the NAPA, DSCP will enter into agreements with suppliers/ manufacturers.

C. Under NAPAs, agreements holders:

1. Authorize and consent to allow the contractor to distribute its products to ordering activities under the prime vendor program, and

2. Offer discounts on the delivered price of product ordered under prime vendor contracts in the form of off-invoice pricing, deviated allowances, whereby the price to the customer includes the discount. The deviated price is the price that will be submitted via the 832-catalog transaction.

D. NAPAs neither obligate the prime vendor to carry nor the ordering activity to purchase any of the agreement holders' products; however, NAPA terms will apply to any order placed by the customer for products covered by a NAPA, in which case the invoice price must reflect the NAPA.

E. If a contractor has a pricing agreement/arrangement with more favorable terms and pricing structure, then the contractor is required to pass on these savings to the customer.

F. Under a contract resulting from this solicitation:

1. The prime vendor agrees to acknowledge receipt of the NAPAs within 5 working days from date of notification of award, the awardee will contact John Steenberge, Program Manager, NAPA Team (215)-737-4210. The NAPA team will provide general instructions and a password to access the allowance on the NAPA website.

2. The prime vendor agrees to bill the invoice price to the Government as specified by the NAPA allowance and initiate a bill-back to the agreement holder if any activity orders any product covered by a NAPA. The agreement holder will reimburse allowances to the prime vendor within a time period mutually agreeable to the prime vendor and the agreement holder.

3. Any disputes involving the NAPA between the prime vendor and the agreement holder will be resolved between them according to their own commercial practices; however, DSCP will attempt to facilitate any such disputes.

G. The NAPA Program is for the exclusive use of DSCP customers under the resultant contract(s).

19. PRODUCE

A. The DSCP Produce Business Unit, through Defense Subsistence Office (DSO) San Francisco, Union City, CA, will procure fresh fruits and vegetables and deliver them via controlled-atmosphere seavan surface transportation, hereby known as CARTS, to the GOCO facilities.

B. In the event (van utilization) the DSO deems it necessary to combine produce with Prime Vendor product, **the Prime Vendor will be required to:**

1. Receive and unload vans containing hardy FF&V and/or local produce vendors' trucks containing all types of FF&V;

2. Record information and quantities of any product received not in good condition and call the DSO to report non-conforming product and disposition instructions;

3. Rotate stock as necessary;

4. Store product under proper temperature controlled conditions;

5. Load vans, deliver to POE;

6. Document and maintain records in relation to the items and quantities of product that deteriorates in the warehouse due to lack of orders and customer cancellations.

C. A distribution fee will be paid to the Prime Vendor for handling/storing/ distributing FF&V.

F. Please state your distribution price for Fresh Fruits and Vegetables on Pages 17 and 18.

20. ESL MILK ITEMS

A distribution fee will be paid to the Contractor for handling, storing, and distributing ESL Milk Items. In addition, the Contractor will receive reimbursement for actual salvage costs of ESL Milk Items plus the distribution fee respective to the item category unless the Contractor mishandled the items requiring salvage.

A. Receive and unload vans containing ESL Milk and Dairy Products.

B. Record information and quantities of any product received not in good condition and call the DSCP-COR to report non-conforming product and disposition instructions;

C. Rotate stock as necessary;

D. Store product under proper temperature controlled conditions;

E. Document and maintain records in relation to the items and quantities of product that deteriorates in the warehouse due to lack of orders and customer cancellations;

F. Deliver to the Ordering activities set forth in the contract;

H. Dispose of any rejected/spoiled products.

G. Please state your distribution price for GFM ESL Milk and Dairy items as well as Contractor provided ESL Milk and Dairy Products and on Pages 17 and 18.

NOTE: The Government **may require** the Contractor to carry the full line of ESL milk and dairy items. The Contractor will be responsible for direct vendor deliveries to all customers and for forecasting and warehousing adequate supplies in country to provide deliveries of items with adequate shelf life remaining at time of delivery.

21. OPERATIONAL RATIONS ITEMS

United States Forces Korea will continue to manage and distribute Operational Rations (OPRATS).

22. Unitized Group Rations–A (UGR-A)

Unitized Group Rations–A (UGR-A) are designed to expedite the feeding of fresh "A" rations in the field. With the exception of mandatory enhancements, such as bread, milk and cold cereal, each UGR-A meal module contains all the semiperishable and frozen food items and disposable items (cups, trays, utensils, etc) to feed a complete meal to 50 persons. The UGR-A currently consists of 5 breakfast and 10 lunch/dinner menus available for selection. Each complete UGR-A ration consists of a semiperishable portion and frozen portion with separate (2) LSNs. Each semiperishable portion consists of two cases which must be delivered together.

a. See Attachment UGR-A1 for the item descriptions of each UGR-A LSN; Attachment UGR-A2 for a description of the menu contents of each UGR-A Ration; Attachment UGR-A3 for the item description of each UGR-A menu component; and Attachment UGR-A4 for the dimensions, cube and weights of current UGR-A ration modules and pallets. As menus are changed or added, these dimensions may change.

b. United States Forces Korea (USFK) will continue to manage and distribute Operational Rations (OPRATS), except that the Contractor shall be responsible for the receipt, storage, and distribution of the UGR-A Operational Ration.

c. The UGR-A shall be provided to Contractor as Government furnished material (GFM). The Government will deliver UGR-A rations as GFM directly from CONUS suppliers to the Contractor's GOCO Busan Storage Facility (BSF). DSCP will acquire UGR-A rations for shipment to the Contractor by placing delivery orders against current contracts for UGR-A. A copy of each contract Delivery Order for UGR-A shipment to Korea will be facsimile provided to the Contractor. These Orders shall represent "Due-In"s of UGR-A to the Contractor. Additionally, DSCP will email the Contractor the sea-lift carrier booking information.

d. Estimated requirements for UGR-A ration modules are 2,000 rations per month. These estimated requirements are based on historical usage of line-item "A" meals fed in the field. The Contractor shall stock a 60 days inventory level (approximately 4,000 modules per month), as provided by DSCP. As field exercises and demand for UGR-A occur predominately in the Northern Operating division (NOD), the Contractor shall maintain a forward positioned UGR-A inventory in the NOD Camp Kyle GOCO, to the maximum extent possible, to assure the promptest response to emergency requirements. UGR-A inventory may also be forward positioned at the COD Camp Humphreys GOCO, at the Contractor's discretion and judgment.

NOTES:
(1) The Government's DISMS inventory record will show all UGR-A assets at the PSF GOCO, regardless of actual location. For greater asset visibility, the Contractor shall provide the actual UGR-A inventories at each GOCO location on a weekly basis.
(2) Regardless of the GOCO location, the Contractor shall be responsible for the shipment and delivery of UGR-A rations in accordance with the FIFO/Earliest-Date-of-Pack requirements of the contract (calculated from Government delivery of UGR-A rations to PSF).

II. <u>The Contractor will be required to:</u>

a. Receive and unload vans containing UGR-A's. Upon receipt of the GFM UGR-A rations, the Contractor shall promptly email the receipt information, using the Excel spreadsheet format shown at **Attachment UGR-A5**, to the DSCP Item Managers at the following address: "**ugra@dscp.dla.mil**". This receipt information will be posted by the DSCP Item Manager into DISMS to maintain the Government's inventory records.

b. Inspect and accept UGR-As;

1. UGR-A Rations purchased by the Government for ROK shall be inspected and accepted by the Army Veterinary Inspectors (AVI) at the CONUS origin place of manufacture. Accepted UGR-A Rations will be shipped and furnished to the Contractor as GFM.
2. The Contractor will be responsible for performing a receipt inspection at its facility for condition of cases, count and identity. Condition and identity inspection shall be limited to the sealed UGR-A shipping cases and unitized loads.
   i. The Contractor shall not be required to open normal-appearing UGR-A shipping cases to determine the condition and identity of individual case components.
   ii. The Contractor shall segregate apparently damaged cases, and such damaged cases shall be presented to the US Army Veterinary Inspectors (VETS) who will determine if the cases are acceptable for issue or are damaged. Note: if one of two UGR-A semiperishable cases is damaged, the entire semiperishable ration module, i.e. both cases of the semiperishable ration module, will be considered damaged, and both cases will be segregated and presented to the VETS.
   iii. The Contractor shall provide the necessary services to assist the VETS in performing an open-case inspection on any UGR-A case(s) determined to be damaged. The VETS will inspect each of the components in the case, and determine the level of rework required, if any. In exchange for this open case examination, and rework if necessary,

the Contractor will be paid a fee per case. The Contractor shall invoice for this payment with its monthly invoice.

a. Damaged shipping cases that are opened and inspected by the VETS and subsequently determined to be acceptable by the VETS, will be resealed and re-palletized by the Contractor. In the Receipt Information emailed to the DSCP Item Manager (Attachment UGR-A5), these Rations will be identified as Condition Code "A/INSPECTED".
b. Damaged cases that are determined by the VETS to contain damaged components, or have damage to the shipping case that precludes serviceable delivery, shall be reworked by the Contractor under the supervision of, and acceptance by, the VETS. For damaged components, the Contractor shall remove such damaged components and replace with comparable components, and re-seal and re-palletize the case(s). A detailed report of such rework shall be prepared by the Contractor, signed by the VET Inspector in Charge, and provided to the DSCP COR and faxed to the DSCP Item Manager at 215-737-4115/9043. The Government will reimburse the contractor the actual costs of any products supplied by the Contractor in the rework. In the event of unuseable shipping cases, the DSCP UGR-A-COR shall be immediately advised via email ugra@dscp.dla.mil for final disposition instructions. In the Receipt Information provided (Attachment UGR-A5), Rations successfully reworked will be identified as Condition Code "A/REWORKED". Rations determined to be damaged, and pending rework or other disposition, will be identified as Condition Code "H".
c. When cases are determined by the VETS to be damaged, and open-case inspection/rework is required, the UGR-A producer's shipping documents and the Government Bill of Lading document shall be annotated with the description of the damaged cases, to include: LSN, item, quantity, and description of damage. The annotated shipping document and GBL shall be promptly provided to the DSCP COR and faxed to the DSCP Item Manager at 215-737-4115/9043.

NOTE: UGR-A Rations delivered by the Contractor to Ordering Activities will be inspected at destination for condition, count and identity. Any reports of nonconforming product will be email reported by the customer to the UGR-A-COR, with a copy to the COR and Contractor. The Contractor shall be responsible only for damage that occurred during the receipt, storage, or delivery of the product. The Contractor shall not be responsible for any nonconformances related to the workmanship of the UGR-A manufacturer.

c. Store products under proper temperature controlled conditions. The Contractor warrants that the UGR-A rations delivered will be stored and shipped in accordance with the terms of the contract. The Contractor shall be liable for defects and/or loss of product due to inadequate storage, handling, inventory management, or shipment.

d. Rotate stock as necessary and issue products on First In/First Out (FIFO) or earliest Date of Pack/First Out basis unless otherwise directed by DSCP-COR or UGR-A-COR.

1. UGR-A's will have at least 4 months shelf-life remaining when delivered by the Government to the Contractor's facilities. Remaining shelf-life shall be determined by the Inspection Test

Date (ITD) marked on the side of each case in a MMM/DD/YY open date format. UGR-A rations delivered by the Contractor to the Ordering Activates shall have no less than 30 days remaining shelf-life at time of delivery, unless otherwise directed by the DSCP-COR or UGR-A-COR.

2. The Contractor shall not be liable for any UGR-A rations that go out of date (i.e. shelf-life expires) provided the Contractor ships UGR-A rations on a First-In/First-Out (FIFO), or earliest Date-of-Pack/First-Out basis. In the event the Contractor does not ship rations in this correct order, and such failure results in product going out of date, the Contractor shall (1) be responsible for the acceptable rework of such product, if possible, at no cost to the Government, or (2) the Contractor shall reimburse the Government the full cost of such product.

3. The Contractor shall maintain shelf life information on all inventories and immediately advise the DSCP UGR-A Item Manager, by email at ugra@dscp.dla.mil, if any inventory product shelf-life is less than 45 days, or is expected to be less than 30 days prior to delivery.

4. Dispose of any rejected/spoiled products as directed by the DSCP COR or UGR-A COR.

e. Deliver to Ordering activities set forth in the contract. **The Contractor shall complete delivery within 48 Hrs after receipt of MRO, except for Emergency Orders as described below.** At this time, contractor will be required to deliver UGR-A's to the following activities:

TISA and DODAACS:
TISA 38 Camp Kyle = WT4KDZ
TISA 51 Yongsan = WT4KEH
TISA 52 Camp Humphreys = WT4KEJ
TISA 48 Pusan (not depot) = WT4HAO
TISA 2 Camp Edwards = W81YR9

Note: TISAs 38 Camp Kyle, 52 Camp Humphreys, and 48 Pusan, are co-located at the GOCOs and will pick-up all UGR-A deliveries at their respective GOCOs. For these TISAs, the Contractor shall prepare all UGR-A rations for pick-up (delivery) within 48 hours of receipt of the MRO. The Contractor will have all product palletized; specific "Mark For" orders will be segregated, and the pallet loads will be clearly marked with the "Mark For" or other "Exception" information. The Contractor will load customer conveyances as directed by the customer.
f. The Contractor shall be reasonably capable of forecasting demand to assure the required levels of on-hand inventory to meet future requirements. These estimated demand quantities shall be provided to DSCP in a monthly Projected Demand Report in accordance with contract Section IXX (B), Special Contracts Requirements, Management Reports, as modified herein.

III. Ordering UGR-As.

a. Ordering Activities will place requisitions for UGR-A rations directly to the DSCP Item Manager. Customers may place orders thru STORES or email to the following address:

"**ugra@dscp.dla.mil**". Email orders shall be in the A01 MILSTRIP format and reflect the MILS data applicable to the end-use customer. STORES orders will be passed to DISMS as an A01 MILSTRIP requisition.

Note: UGR-A Ration items and LSNs shall not be included in the Contractor's electronic STORES catalogue, and Ordering Activities will not place orders directly with the Contractor.

b. Ordering Activities will be advised they should provide a 7-day order lead-time to DSCP. This will accommodate the 14-hour time difference between DSCP and the Contractor, and the evening batch cycles required to process orders thru DISMS.

c. The DSCP Item Manager will process customer requisitions thru DISMS to update the Government inventory records, bill the customer, and generate a Material Release Order (MRO) to the Contractor with a copy to the DSCP COR. MROs authorizing shipment and delivery of UGR-A rations to the TISAs will be emailed /faxed to the Contractor at the PSF GOCO.

The Contractor will be responsible for shipping/delivering UGR-A rations it positions at Camp Kyle and Camp Humphreys GOCOs in accordance with the FIFO/Earliest-Date-of-Pack requirements of the contract.

d. DSCP Item Manager will place MRO to Contractor on 2-2-3 day cycle. For example, DSCP Item Manager would place an order on Monday for Wednesday delivery.

e. Emergency Orders are those requisitions that require less than 7-day order leadtime or require the Contractor to deliver UGR-A's less than 48 hours after receipt of MRO.

i. Ordering Activities that require UGR-A delivery in less than the 7-day "routine" lead-time should submit requisitions telephonically, personally, or via fax to the DSCP-COR at the DSCP-Busan Support office as follows:

	DSN	Commercial
Phone:	**763-7213,**	**011-82-51-801-7213**
Fax:	**763-7225,**	**011-82-51-801-7225**

ii. The DSCP-COR shall then immediately by telephone, personally, or fax, advise the Contractor of the UGR-A order and authorize shipment. The DSCP COR shall promptly provide the Contractor the MRO Information, **Attachment UGR-A6**. The DSCP COR shall assure that any customer "Exception data" is properly forwarded to the Contractor.

iii. The DSCP-COR shall also promptly email/fax the MRO Information to the DSCP Item Manager at "**ugra@dscp.dla.mil**". The DSCP Item Manager will process the Order thru DISMS to satisfy the Government inventory records and to generate a bill to the customer.

III. Contractor's Billing Responsibilities:

a. Contractor will provide Ordering Activities' signed copies of MRO documentation **(i.e. proof of delivery)** to DSCP COR on the business day following delivery.

b. On a weekly basis, the Contractor shall submit a separate invoice for distribution of UGR-A Ration items to the DSCP COR, and an additional copy shall be emailed or facsimile transmitted to the DSCP Item Manager at the following:

email**:** **ugra@dscp.dla.mil**
fax: **215-737-4115 / 9043**

DSCP COR will verify the invoice amount and certify that the Contractor's invoice is accurate. The Contractor will then submit the certified invoice to DSCP Contracting Officer or Contract Specialist.

c. Invoices shall be prominently annotated **"UGR-A INVOICE"** and include the following information. Each MRO line item delivered shall be completely described:

Delivery Date	Requisition #	LSN	Nomenclature	Qty	Distribution Fee	Total Price

d. Invoices shall be submitted to the DSCP-Contracting Officer or Contract Specialist on a weekly basis and include the complete deliveries made within the week. In the event the invoice does not correctly reflect the MROs issued to the Contractor, DSCP will advise DFAS and the Contractor of the Contractor's need to correct the invoice.

e. Contractor shall submit a separate Invoice for disposal of UGR-As. The Contractor will be paid the UGR-A Disposal Fee per case.

f. Contractor shall submit separate Invoices for any charges for rework performed as directed by the COR or UGR-A-COR.

V. Schedule of UGR-A Prices:

a. A distribution fee will be paid to the Contractor for handling, storing, distributing and reworking UGR-As.

b. The Contractor will be paid the GFM Distribution Fee for handling, storing, and distributing UGR-As as follows:

LSN	**ITEM**	**Unit of Issue**	**# of CASES**	**Distribution Fee Delivered**

8970-01-E10-0116 thru 0120	Breakfast 1 thru 5 Semiperishable	EA	2	
8970-01-E10-0120 thru 0125	Breakfast 1 thru 5 Perishable	EA	1	
8970-01-E10-0126 thru 0135	Dinner 1 thru 10 Semiperishable	EA	2	
8970-01-E10-0136 thru 0145	Dinner 1 thru 10 Perishable	EA	1	

c. The Contractor shall be paid a fee for open case inspection, and rework if necessary, on UGR-A as described in paragraph II. B as follows:
Government Furnished Products – UGR-A (inspection/rework).

VI. Administration

a. For purposes of administering the requirements and provisions related to the UGR-A, Lois Dyduck, DSCP-HR, 215-737-3834, Lois.Dyduck@dla.mil until otherwise notified, is hereby designated Contracting Officer's Representative (COR) with authority conferred to the DSCP-Contracting Officer. The authority set forth is applicable only to the UGR-A distribution portion of the contract. The UGR-A COR is not authorized to make any changes or modifications to any other terms and conditions of the contract. And is not authorized to act as the COR for any other semiperishable and perishable food products distribution portion of the contract.

b. Management Report, the following are UGR-A Reports is hereby added:

7. The following Reports for the UGR-A shall be emailed to ugrreports@dscp.dla.mil. The Reports shall include the data for the entire month (first day to last), and shall be emailed no later than the fifth (5th) workday of each following month.

1. MONTHLY INVENTORY RECONCILIATION (see **Attachment UGR-A7**).
2. PROJECTED DEMAND REPORT (see **Attachment UGR-A8**).

A. Unitized Group Rations–A (UGR-A) are designed to expedite the feeding of fresh "A" rations in the field. With the exception of mandatory enhancements, such as bread, milk and cold cereal, each UGR-A meal module contains all the semi-perishable and frozen food items and disposable items (cups, trays, utensils, etc) to feed a complete meal to 50 persons. The UGR-A currently consists of 5 breakfast and 10 lunch/dinner menus available for selection. Each complete UGR-A ration consists of a semi-perishable portion and frozen portion with separate (2) LSNs. Each semi-perishable portion consists of two cases which must be delivered together.

23. INVOICING PROCEDURES FOR GOVERNMENT FURNISHED PRODUCTS

A. DSCP-Contracting Officer Representative (COR) will provide the contractor with a Customer Delivery/Receipt Documentation". The Contractor will use this document for selecting and preparing the shipment to the individual customers and as the invoice/delivery ticket upon delivery of items to the final destination point.

B. The Contractor will provide signed copies of the customer delivery/receipt document" to the DSCP-COR on next business day after delivery.

C. On a monthly basis, the Contractor will submit invoices for distribution of the Government Furnished Products to the DSCP-COR. The DSCP-COR will verify the invoice amount and certify that the Contractor's invoice is accurate. The Contractor will then submit the certified invoice (minus delivery tickets) to DSCP, Philadelphia – Contracting Officer.

D. Contractor is not required to accept returns of Government Furnished Products rejected by the ordering activity. The Ordering Activity will contact the DSCP-COR to report non-conforming products. DSCP-COR will provide disposition to instructions and issue credit to the Ordering Activity.

E. If the Ordering Activity deems that a replacement item of the rejected item is necessary, DSCP-COR will have the Contractor include the replacement items in with his next shipment to the Ordering Activity.

24. CUSTOMER SERVICE POLICY

A. The prime vendor shall treat the Government as one of their best customers; therefore, any treatment and/or customer service policy given to other essential accounts shall also be given to the customers covered under this contract.

B. The Prime Vendor shall provide at least one (1) full time (dedicated) customer service representative to maintain continuous contact with the ordering activities, and especially with regard to emergency service requirement, product quality complaints, shipping discrepancies, and damaged product. All customer service representatives are required to speak English, and must have the authority to make binding decisions on behalf of the Prime Vendor on any concern, which, may occur. The name of the representative(s) and their telephone number, beeper number, e-mail address, or any other method of communicating shall be furnished with 30 days after award.

C. While English-speaking truck drivers are not required they are preferred. In either instance, all truck drivers must be able to contact English speaking superiors at all times (via cellular phone or other direct line of communication) to allow for customers/prime vendor communication when necessary.

D. At a minimum, quarterly visits to the customers under these contracts are required to show new items, product preparation, provide nutritional information and address any other concerns that the customers may have. Additionally, the Prime Vendor is required to have a representative attend scheduled management meetings at the customer locations.

E. Since many of our customers only have access to the Government telephone and FAX number to accommodate all customers.

25. NEW ITEMS

A. If a customer desires to order an item that is not part of the contractor's inventory, the Prime Vendor will be allowed a maximum of sixty (60) days to source and make the item available for distribution. The Prime Vendor must notify DSCP and the requesting activity when new items are available for distribution. These items should become a permanent part of the Prime Vendor's inventory if it appears that these items will be ordered regularly. For example, the hospital supported under the proposed contract uses dietary products and items unique to a healthcare facility. There will be a ten case minimum to add to new items.

B. The Prime Vendor shall assume the responsibility of introducing new food items to the customers, as well as to show cost effective alternatives to their current choices. The Prime Vendor will still be required to perform their normal supplier selection process to include analysis/comments/recommendation of new products prior to the product sampling/taste testing.

C. The Prime Vendor agrees to the DSCP requirement that all new items will not be available and delivered to the customer(s) until sufficient inventory of the new products have been shipped and received in the Prime Vendor's OCONUS facility(s) with the new items added to the customer's catalog via 832 catalog process.

D. All new items must be approved as determined by the individual service Headquarters' operating procedures prior to stocking the item.

26. FORCE PROTECTION

The DSCP Subsistence Directorate provides subsistence logistics support to Pacific Region during regional conflicts, contingency operations, national emergencies, and natural disasters. During these times, the United States Government, its personnel, resources, and interests may be the target of enemy aggression, to include espionage, sabotage, or terrorism. This increased risk requires DSCP to prevent the deliberate tampering and contamination of United States purchased material. The contractor will ensure the product or packaging have not been tampered or contaminated throughout the manufacturing, storage and delivery process. The contractor will inform DSCP immediately of any attempt of tampering or contamination. Contractor shall describe in their technical submittal how the contractor prevents the contamination of products and materials during the manufacturing process, and prevents tampering during the storage and delivery process.

27. BREAKING CASES

Under the proposed contracts, the awardee will be required to break cases for spices. If your company has additional items for which you normally break cases, you should indicate those items in your offer.

28. FOOD SHOWS

A. DSCP actively participates in vendor Food Shows for the purpose of obtaining food show "allowances". These allowances are negotiated by DSCP with each exhibitor at the Food Show, whether it is a broker representing several firms, the distributor representing a firm, or the manufacturer directly. In addition, other procedures in accordance with a vendor's normal commercial practice may be used to negotiate the allowances or savings.

B. The Prime Vendor is required to advise the Contracting Officer and/or Account Manager of all Food Shows that are conducted throughout the course of the contract. This includes Annual Shows, as well as Regional and/or Mini Food Shows. The Government reserves the right to participate. The Prime Vendor will be expected to organize a food shows and to provide two booths to DSCP free of charge.

C. No later than two (2) weeks prior to the food show, the Prime Vendor shall furnish the Contracting Officer and/or Account Manager the following information:

1. List of brokers/manufacturers attending the Food Show;
2. Map showing the locations of booths;
3. Effective period of the allowances;
4. Statement as to whether the allowances are applicable to all orders placed within the effective period, or for only the amount of product booked; and
5. Usage report for all customers covered by the contract. This data shall represent the same number of weeks as the effective period of the allowances. The data shall be a consolidation of all customers, and be sorted in booth order sequence. At a minimum the following elements are required:

a. Vendor Part Number
b. Description of item
c. National Stock Number (NSN) (if applicable)
c. Usage quantity
d. Manufacturer/Brand
e. Booth Number of the exhibitor representing the product
f. Proposed Discount

D. At the end of the Food Show allowance period, the vendor shall submit to the Account Manager a Food Show savings report by customer. This shall be completed within 3 weeks of the ending of the allowance period.

E. Food Show Allowances must be passed on to the customers directly as a deviated price. Accordingly, when the applicable items are ordered, the price must reflect the discount if ordered during the specified time frame. The deviated price is the price that is to be submitted via the 832-catalog transaction.

29. Radio Frequency Identification Tags (RF Tags)

An RF Tag is a small radio transceiver that can store user defined data in nonvolatile, read/write memory, and can be monitored and controlled by other devices. RF tags are typically attached to individual ocean containers. It is the objective of the U. S. Government to use RF Tags for overseas subsistence shipments in order to maintain total asset visibility (TAV) and enhance contingency operations. As a result, the Contractor may be required to utilize RF Tags from their CONUS facility to their overseas storage facility.

If required to use these Tags, the Contractor must have telephone lines with access to a toll free number, dedicated un-switched electrical outlets, and a dedicated PC. This would be required at both locations--CONUS and overseas. Currently, the dedicated PC will only be needed at the CONUS facility. All RF Tag equipment and software, except for the PC, will be Government Furnished Material (GFM) as provided in Clause 52.245-2, "Government Property."

30. Performance Based Distribution Fees (PBDF)

A. The awardee under this solicitation will be expected to maintain at least a 98% fill rate for the life of the resultant contract, including any options. This solicitation incorporates provisions for "performance based distribution fees " (PBDF's). Exclusively for the purpose of administering these PBDF's, a range in which performance may fall will be used for the application of fees. The use of this range for administration should not be taken to imply any deviation to the requirement to perform at 98% or above. The PBDF structure will be based on the contractor maintaining a fill rate between 97.5% and 98.5%, inclusive. If a higher range is proposed by the awardee and accepted by the Government, that range will be incorporated into the contract and will become the basis for subsequent fill rate based fee adjustments. The vendor will be responsible to invoice at the proper, applicable, distribution fee. Adjustments can be made if it is later determined that fees were paid in error.

B. Distribution fees negotiated for each category at the time of award, will be called the "standard contract distribution fees." The actual distribution fees paid, however, have the potential to be greater or lesser based on the performance of the vendor as measured by the product fill rate. Fill rate calculation will be based on the total number of cases shipped and accepted divided by the total number of cases ordered. In no case will a fill rate for an item requirement which is in excess of 300% of the vendor's average monthly demand (surge quantities) for that item be held against the fill rate for the purpose of determining the PBDF unless a minimum of thirty days notice was given for the confirmed requirement. For example, for a load-out order, with ten days notice, on a requirement of 400% of the vendor's AMD for the item, if the vendor filled 75% of the requirement (300% of AMD,) it would be viewed as 100% filled only for the purpose of determining the PBDF.

C. Fill rates on specialty orders (items not on the prime vendor catalog) will not be held against the prime vendor for determining PBDF, although they may be included in the calculations if the vendor desires.

D. Distribution Fees Calculations:
The prime vendor is required to maintain a cumulative quarterly (running total) fill rate (total cases shipped and accepted during the quarter divided by the total number of cases ordered during the quarter) of between 97.5% and 98.5% inclusive, before substitutions, for all customers. For the purpose of determining the quarterly rate, the vendor should detail at least two decimal places without rounding. For orders completed during implementation and during the first quarter of the contract, the vendor will be paid the standard contract distribution fee. The first quarter will commence the first calendar day of the first month following the completion of contract implementation. On the last day of the first quarter (the last day of the third full calendar month following the start of the quarter), the vendor will calculate its' cumulative quarterly fill rate. This fill rate will be the basis for the next quarter's distribution fees and will be effective on the first calendar day of the next quarter. Subsequent quarter's distribution fees will be calculated in the same manner, with the second quarter's fill rate becoming the basis for the distribution fees in the third quarter and so on. If the vendor achieves a fill rate of between 97.5% and 98.5% inclusive, before substitutions, it will be paid the standard contract distribution fees. If the vendor achieves a fill rate of 98.51% or above, before substitutions, the standard contract distribution fees will be increased by 10%. If the vendor achieves a fill rate of 97.49% or less, the standard contract distribution fees will be decreased by 10%. However, the standard contract distribution fee will not be increased if the fill rate on any order is less than 90% during the determining quarter. For example, a vendor supplying a 98.5% fill rate during the first quarter would not be eligible to receive the 10% increase in the standard contract distribution fee for the second quarter if even one order supported during the first quarter is supplied at 90% or less.

E. This method will be continuously applicable to the base contract as well as options. For example: the cumulative quarterly fill rate for the last quarter of the base period will serve as the basis for the new option year's first quarter distribution prices.

F. Any premiums paid for performance in the final quarter of a contract or option that will not be renewed will be subject to recoupment if the contractor's performance during that quarter falls below a fill rate of 98%. For any bonus earned during the final performance period of the contract, the Contracting Officer will authorize a one time payment based on the quantity of product actually delivered during the last quarter of the contract.

31. BACK UP PRIME VENDORS

The offeror that is awarded the Prime Vendor contract under this solicitation may become potential backup supplier for Okinawa, Guam, Japan, Singapore and Diego Garcia, should a Prime Vendor be unable to support (for any reason) customers covered under its contract. Offeror's agreement to perform as a potential backup contractor is required. The designation to act as a backup will be executed by a bilateral modification. The appropriate distribution fees will be negotiated as necessary.

32. NON-COMPETITION

The offeror warrants that it will not actively promote, encourage, or market to any of the customers on this acquisition, away from a resultant DSCP contract, and onto a contract of any other Government agency or commercial entity.

33. TITLE

Title of all U.S. manufacture products purchased for the Government remains with the Contractor during the shipment, and title passes to the Government when products are inspected and accepted at the final delivery point (e.g. Dinning Facility and Navy Ships(s)).

All deliveries shall be F.O.B Destination to the end user delivery points. The delivery points are indicated in the Deliveries and Performance Section, Point of Delivery.

For Prime Vendor delivery of products from the OCONUS facility(s), all items will be delivered to end-user customer delivery point's loading platform (unless otherwise indicated) and be free of damage, with all packaging and packing intact.

DESCRIPTIONS / SPECIFICATIONS

1. ORDERING SYSTEM

A. Most customers listed within this solicitation are currently using the Subsistence Total Order and Receipt Electronic Systems (STORES). However, there are some customers for which the vendor will be required to provide their commercial electronic ordering system. Some customers may be able to use "STORES on the web". The purpose of STORES on the web is NOT to replace the current system, but it provides an additional option for sites with special needs and requirements.

B. Subsistence Total Order and Receipt Electronic System (STORES)

1. STORES is the Government's translator/ordering system which is capable of accepting orders from any of the Services', i.e. Army, Air Force, Navy, Marines, individual ordering systems. In addition, this information is passed to DSCP for the purposes of contractor payment and customer billing. Attachment 5 provides additional EDI information.

2. The customers are able to order all of their food and beverage requirements through STORES. The system will transmit orders to the Prime Vendor, the DSO (for fresh fruits and vegetables), the bakery (for fresh bread), the dairy (for fresh milk and dairy items) and to DSCP for ration-type items. It may be possible during the life of this contract that all customers will also have the opportunity to order the non-food items from STORES.

3. The awardee shall be required to interface with STORES and the offeror must be able to support the following EDI transaction sets:

810 Electronic Invoice
820 Payment Voucher Information
832 Catalog (Outbound - Vendor to DSCP)
850 Purchase Order
861 Receipt
997 Functional Acknowledgment

4. A complete description of these transaction sets is included in the "EDI Implementation Guidelines" attached to this solicitation.

5. The vendor shall have access to the Internet and be able to send and receive electronic mail (email).

6. Unit prices and extended prices must be formatted not more than <u>two (2) places to the right of the decimal point.</u>

7. The Prime Vendor is required to utilize the Government's item descriptions in the Electronic Catalog (832 transaction) as well as on its invoices. For example: “Crinkle Cut Carrots”, would be listed as “Vegetable, Carrots, Crinkle Cut”.

2. ORDER PLACEMENT

All orders are on a "fill or kill," basis. Customers will place their orders to accommodate a “skip day” delivery. An order placed on 1 March would have a required delivery date of 3 March. Orders may be placed with a longer lead-time; however, the minimum lead-time is “skip day.” The Prime Vendor must provide a number and ordering procedures for handling emergency requirements outside the general provisions set forth above. This would be used to facilitate the support of emergency situations.

3. ORDER FILL OR SUBSTITUTION POLICY

All supplies shall be furnished on a “fill or kill” basis. No substitutions will be accepted unless authorized by the ordering office. Offerors are required to have procedures for handling not-in-stock (hereinafter NIS) situations. The Prime Vendor shall advise the customer by 12 noon on the skip day of the non-availability of an item. If it appears that the vendor does not expect a stock replenishment in sufficient time to fulfill the requirement, the Prime Vendor should offer the customer a substitute, or advise them of the not-in-stock position of the item. The customer will make the final decision on the acceptability for any substitutions. A substitute item must be of equal or higher technical quality and equal or lower in price.

4. PRODUCT QUALITY/SHELF LIFE

A. The Prime Vendor will be expected to deliver the freshest food possible and within the established shelf-life (i.e., Expiration Date). For annual pack items, products will be from the latest seasonal pack available. All products delivered by the Prime Vendor will have an open coded “Date of Pack” (DOP) and an open coded “Use by Date”, “Sell by Date” or similar marking indicating the end of the guaranteed freshness date hereinafter called the "original shelf life." A minimum of 30 days of the original shelf life shall be remaining at time of delivery. As with any substitution, the vendor must receive the customer's prior approval if product offered for delivery will possess a lesser shelf-life. Chilled products shall not be frozen in an attempt to extend the *products'* shelf life.

NOTE: It is DSCP’s policy not to grant shelf life extensions. However, on a limited case by case basis, the Contracting Officer reserves the right to authorize extensions giving consideration to the reason requested, manufacturer letter of extension granted, military veterinarian approval, customer approval and price reduction offered.

B. Commercial standards should be used to maintain temperatures appropriate for individual items.

C. Level of Product Quality

1. When designating an item as a match for the DoD item in the schedule of items listed in the solicitation, the item must be:

a. Identical in respect to packaging and packing when the DoD unit of issue is not described by weights (e.g. pound or ounce). For example, NSN 8915-00-286-5483, "Fruit Cocktail, Canned" is described as "Light or Heavy Syrup Pack, US Grade A or B, no. 2 1/2 size can, 24 per case". Substituting a No. 10 can and modifying the unit of issue ratio in the STORES ordering system cannot fill the requirement for this item. The same holds true for items described as package (PG), or bag (BG).

b. Identical for portion control items, except that pack size may vary. For example, NSN 8905-00-133-5889 "Beef Braising Steak, Swiss" is described as "frozen, formed, portion-cut, not mechanically tenderized, US Choice Grade or higher, 6 oz each, NAMP 1102 or equivalent, from knuckle, inside round, Eye of Round, or Outside Round, 53 lbs. per box". The requirement for the formed six (6) ounce portion must be identical. However, if the commercial pack size were a 15-lb. box, it would be acceptable by modifying the unit of issue ratio in the STORES ordering system. In respect to the previous examples, the DoD ordering activities require continuity with the DoD unit of issue for proper inventory and accounting within DoD.

c. Equivalent in respect to grade or fabrication.

2. When the STORES cataloging function of matching your part number to a Government National Stock Number (NSN) or Local Stock Number (LSN) is performed, the item must meet or exceed the Government item description, which includes the Unit of Issue. If the item does not meet the Government description, or if there are any new items that the customer requests, then a LSN may be requested.

5. QUALITY PROGRAM

A. Supplier Selection

A supplier selection or certification program shall be used to ensure standardized product quality for each item supplied and/or listed in the stock catalogs, regardless of supplier. The product quality shall be equal to that described in the pertinent item specification. Product characteristics shall be standardized to the extent that variations in flavor, odor, and texture will be minimized.

B. The contractor shall develop and maintain a quality program for product acquisition, warehousing and distribution to assure the following:

1. Standardized product quality;
2. The usage of First-In, First-Out (FIFO) principles;

3. Product shelf life is monitored;
4. Items are free of damage;
5. Correct items and quantities are selected and delivered;
6. Ensure requirements of the Berry Amendment are met;
7. Customer satisfaction is monitored;
8. Product discrepancies and complaints are resolved and corrective action is initiated;
9. Supplier, FDA, or DoD initiated food recalls are promptly reported to customers and DSCP;
10. Compliance with EPA and OSHA requirements;
11. Salvaged items or products shall not be used;
12. Applicable food products delivered originate from a source listed as a Sanitarily Approved Food Establishment for Armed Forces Procurement or inspected by the USDA or USDC.
13. HAACP, if applicable.

6. WAREHOUSING AND SANITATION PROGRAM/STORED PRODUCT PEST MANAGEMENT

The contractor shall develop and maintain a sanitation program and a stored product pest management program for food and other co-located non-food items that comply with industry standard programs such as the Code of Federal Regulations, Title 21, part 110, Food Manufacturing Practices, the Federal Insecticide, Fungicide and Rodenticide Act, the Food, Drug, and Cosmetic Act of 1938 as well as all pertinent state and local laws and regulations. Records of inspections performed by the firm, subcontractor, or recognized industry association shall be maintained and made available to the Government at the Contracting Officer's request. Any findings by the firm or its agent documenting a critical sanitation deficiency shall be reported immediately to the Contracting Officer with an attached report of corrective action.

7. PRODUCT SANITARILY APPROVED SOURCE REQUIREMENTS

A. Applicable food products, e.g. poultry, dairy and seafood items delivered to customers listed in this solicitation, as well as any customer added to the Prime Vendor Program, shall originate either from an establishment listed in the "Directory of Sanitarily Approved Food Establishments For Armed Forces Procurements", or one which has been inspected under the guidance of the United States Department of Commerce (USDC) or the United States Department of Agriculture (USDA). For detailed information see Clause 52.246-9P31 "Sanitary Conditions" in this solicitation.

B. The following is the open link to VETCOM'S Directory of Sanitarily Approved Food Establishments.

http://vets.amedd.army.mil/vetcom

8. CONTRACTOR PRODUCT DESCRIPTIONS

A. At the time of the initial submission of the proposal, the offeror shall provide a set of product technical descriptions [specifications], for each of the "Market Basket" items identified in this solicitation.

B. The technical description must contain sufficient detail to determine the product's salient characteristics for comparison to the item solicited in the schedule of items. Bid sheets are not considered technical descriptions.

C. The Subsistence Prime Vendor Office will determine if the item offered meets the minimum quality standard described.

9. PRIME VENDOR QUALITY SYSTEMS MANAGEMENT VISITS

A. The Subsistence Prime Vendor Branch will conduct Prime Vendor Quality System Management Visits (QSMV's) to review the contractor's methods used to comply with the terms of the contract and to verify that those terms are being met. QSMV's may include on-site visits to subcontractors and/or product suppliers. The contractor shall make all arrangements for visits by DSCP Prime Vendor Personnel to contractors, subcontractors and suppliers.

B. National Food Audits

Basic Audits:

1. The DSCP National Food Audit Program, covering all Food Classes within a Prime Vendors' catalog (Meat, Poultry, Seafood and Processed Products) functions as a Service and Quality Assurance check for our DOD customers to ensure the war fighters are receiving products of an optimum quality level. The audit objectives focus on the following to ensure:

(a) Prime Vendor's adherence to contract requirements.
(b) The quality level of the materials supplied is satisfactory and uniform throughout the DSCP-H Prime Vendor Regions.
(c) There is no product misrepresentation or substitution.

2. The Audit objectives are accomplished utilizing the expertise of the USDA AMS Meat, Poultry and Processed Products Graders, USDC National Marine Fisheries Service and DSCP-HFS Quality Assurance personnel. Representatives from the above agencies form the DSCP National Food Audit Team.

3. The DSCP National Food Audit is a technical product review and is intended to be a partnership between the customer, Prime Vendor and DSCP-H, providing a platform for continuous quality improvement through a detailed review of selected core items. An informative discussion of the observed items' physical characteristics and deviations from, or compliance with, established quality requirements is provided during the product review. This technical discussion makes possible an understanding of the customers' need for certain quality requirements so that systems supporting

the manufacturing and distribution of the item can be tailored to meet these requirements. This approach makes it a win-win for the customer, Prime Vendor and DSCP-H.

4. For each Prime Vendor it is expected that an audit would be conducted once per contract year. This includes the base year of the contract, plus any and all option-years in which the government's option is exercised. The Audits are conducted in a seminar setting with participation from you and your suppliers. The average cost of a Meat Audit is approximately $6,000.00, and the average cost of a seafood audit is expected to be approximately $3,000.00. As a Prime Vendor you will be expected to provide samples of the government's choice up to a dollar value ceiling of $6,000.00 for Meat and Poultry products and $3,000.00 for Seafood and Processed products. Any expense for the sampled product above these ceilings may be billed to the Government under your contract.

5. Audit Results:

Prime Vendors will be given a detailed report on each product reviewed. It will be the Prime Vendor's responsibility to take immediate action to correct any deficiency uncovered during the audit.

6. Follow-up Audits:

a. Follow up audits may be scheduled within a one-year period of the initial audit, or based on the recommendation of the evaluators of the Basic Audit. If a follow up is required due to the outcome of the initial audit, all samples are to be at the expense of the Prime Vendor.

b. Non-routine follow-up audits may be scheduled if several items do not meet the government's requirements as presented in the catalog descriptions.

7. The Government reserves the right to expand this program into any and all categories of subsistence items. Samples will be required as above within negotiated limits.

10. HAZARD ANALYSIS CRITICAL CONTROL POINT (HACCP) PROGRAM

A. Definition

HACCP is a system of preventative controls and scientific testing designed to improve the safety of products from "farm to table". Food and Drug Administration (FDA) and Food Safety and Inspection Service (FSIS) HACCP regulations require industry to verify the effectiveness of its operations by continuous monitoring of the controls established, end item product testing, and careful record keeping of the complete HACCP system. The regulatory agency responsible for designing and enforcing its agency's food safety programs will review each plant's records and conduct other in-plant inspection activities to verify that proper food safety procedures are being followed in accordance with the establishment's HACCP plan. The HACCP-based system requires a commitment by establishments to consistently control operations in the interest of public health.

B. USDA - FSIS HACCP Regulation/Requirements

1. Sanitation Standard Operating Procedure (SSOP): All plants
2. HACCP Plans:

   a. Large establishments (500 or more employees)
   b. Small establishments (more than 10 employees but less than 500)
   c. Very small establishments (less than 10 employees or annual sales of less than $2.5 million).

C. FDA HACCP Regulation

The regulation requires all seafood companies in the U.S. and importers of seafood products into the U.S. to be currently operating under a HACCP-based program.

11. JUICE AND DRINK DISPENSERS, HOT COCOA, SOFT SERVE/ YOGURT MACHINES

A. When requested, the contractor is required to furnish beverage dispensing machines, beverage products, hot cocoa, and soft serve/yogurt machines as specified herein. The upkeep of the machines consisting of, but not limited to, labor, transportation, and supplies required to repair and maintain the equipment shall be the sole responsibility of the contractor.

B. The contractor shall furnish mechanically refrigerated dispensing machines and heads suitable for use with the contractor's bag-in-the-box juices and drinks. A sufficient number of machines and dispensing heads shall be installed in the customer's facility to accommodate the specific needs of each ordering activity.

C. The contractor will provide a technically qualified service representative to perform monthly maintenance and quality control inspections on each dispensing system. If more frequent maintenance is deemed necessary, the Prime Vendor must provide this additional service at no additional cost.

D. Any equipment or material furnished by the Prime Vendor shall remain the property of the vendor and must be returned to the vendor at the conclusion of the contract in the same condition in which it was received.

12. HOT SOUP, MASHED POTATO AND CEREAL DISPENSERS

When requested, the contractor shall furnish hot soup, mashed potato, and cereal dispensers suitable for the types of items needed as requested by the customer. Maintenance or replacement shall be in accordance with normal commercial practice.

13. BRAND NAME ITEMS

The customers that will be serviced by the contracts made as a result of this solicitation have the capability of ordering Brand Name products.

PACKAGING AND MARKING

1. PACKAGING, PACKING AND LABELING

A. All packaging and packing shall be in accordance with good commercial practice. Labeling shall be in accordance with commercial labeling complying with the Federal Food, Drug and Cosmetic Act and regulations promulgated there under. Shipping containers shall be in compliance with the National Motor Freight Classification and Uniform Freight Classification.

B. To assure the receiving activity may properly handle and store items, standard commercial precautionary markings such as KEEP FROZEN, KEEP REFRIGERATED, GLASS - HANDLE WITH CARE, etc. shall be used on the shipping boxes when appropriate.

C. All food and beverage products shall be identified with readable dates (open code dates), or coded dates, as determined by the type of product delivered. For semi-perishable, shelf stable items, open dating is preferred, but code dating is acceptable. Contractors that do not use open dating should provide a product code number key to the Account Manager and each customer facility. Items other than semiperishable, shelf stable products must have readable, open code dates clearly showing the use by date, date of production, date of processing/pasteurization, sell by date, best if used by date, or similar markings.

D. All beef, pork, lamb and veal items shall be packaged in a vacuum process and gas flushed, or vacuum packed, and wrapped in polyethylene wrapping, or vacuum packed. Poultry shall be packaged in a vacuum process and sealed in polyethylene bags. Frozen seafood will be wrapped in polyethylene wrapping. **Frozen products must be processed and packed to allow removal of the individual units from the container without damage to that or other units**. (The intent is to be able to remove only that amount of product required for current needs, without the necessity of defrosting.) Case weights should not exceed 60 pounds. Case weights for high volume items should not be less than 40 pounds.

E. Commercial cartons will be used for all boxed items; however, these cartons must be of construction sufficient to protect the product throughout shipping, transportation, and handling of the product to arrive at the ultimate destination in good condition.

F. Shipments of flour, sugar, salt and rice must be packaged in a commercially acceptable configuration to assure safe arrival in Korea, and still be in good condition for pick up and delivery (i.e., picking, staging, loading of palletized product onto military or CULT vehicles) to the using customer.

2. UNITIZATION

A. For delivery (loading onto customer vehicle) to the customer, all cases of product must be palletized. The type of pallet may be a two-way entry wing type pallet or a standard

commercial wood or plywood 4-way entry, double winged or flush type pallet. If the type of pallet is a commercial wood wing, the pallet dimensions are 40”X48”X48” or 48”X40”X48”. If using a standard commercial pallet the maximum height should not exceed 54”, including the pallet. A bottom pad, 40”X48”, of commercial fiberboard shall be positioned on the pallet before loading the pallet.

B. Cases may be mixed on the pallet, but are to be skillfully built as to allow the receiver to out check/in check all items on that pallet.

3. MARKINGS

A. **ONLY** Date of Pack and Shelf Life Markings and/or Best If Used By Date are required for **Army, Air Force and Marine Corps customers.**

B. **For Navy customers only,** shipping cases shall be marked or labeled on one end or side panel with the following information **when required**:

NSN
FIC (Navy Food Identification Code)
Item Nomenclature
Quantity
Unit Pack
Unit of Issue
Case Weight and Cube
Date of Pack
Product Expiration Date

NOTE: Bar Codes are not required on shipping cases.

C. Palletized/containerized unit loads shall be stenciled, printed, or labeled on two adjacent sides as follows **for Navy customers only, when required:**

NSN
Item Nomenclature
Quantity, size and unit (quantity is the number of shipping cases in the unit load such as 40 Cs., 24 No. 2 ½ Cans)
Contract Number, Including Delivery Order Number and Lot Number
Name and Address of Prime Vendor
Date of Pack
Gross Weight and Cube
Prime Vendor’s Name and Address
Date of Pack
Expiration Date

INSPECTION AND ACCEPTANCE

1. INSPECTIONS AND ACCEPTANCE

A. Inspection and Acceptance of products will be performed at destination. The inspection is normally limited to identity, count and condition; however, this may be expanded if deemed necessary by either the military veterinary inspector or the dining facility manager.

B. All deliveries are subject to military veterinary inspection. In addition, the delivery vehicles will be inspected for cleanliness and condition.

C. The authorized receiving official at each delivery point is responsible for inspecting and accepting products as they are delivered. The invoice/delivery ticket shall not be signed prior to the inspection of each product. All overages/ shortages/ returns are to be noted on the delivery ticket by receiving official and truck driver. A signature on the delivery ticket/invoice denotes acceptance of the product. No invoice may be submitted for payment until acceptance is verified.

2. WARRANTIES

The supplies furnished under the resultant contract shall be covered by the most favorable commercial warranties that the contractor gives to any customer. The supplies and the rights and remedies provided therein are in addition to, and do not limit, any rights afforded to the Government by Clause 52.212-4 "Contract Terms and Conditions-Commercial Items" contained in the solicitation.

3. ACCEPTANCE REQUIREMENTS FOR FROZEN ITEMS

A. In order for frozen items to be accepted by the receiving activity, the following criteria must be observed:

1. Packages must be solid, not soft, upon arrival.
2. Container and wrapping must be intact and in a solid condition.
3. Packages must be free of drip and show no evidence of thawing and re-freezing (i.e. watermarks on boxes; off odor) or dehydration.
4. Cello wrapped packages will not be discolored or show other signs of freezer burn.

4. REJECTION PROCEDURES

A. If product is determined to be defective, damaged, or compromised in any manner, it may be rejected by the receiving official.

B. When product is found to be non-conforming or damaged, or otherwise suspect, the veterinary inspector shall notify the responsible food service officer. The Food Service Officer shall inspect and determine the course of action to be taken with the product in question. If present, the contractor representative may be consulted. The final decision is to be made by the Food Service Officer and/or his/her representative, or, the end-user customer.

C. In the event an item is rejected, the delivery ticket/invoice shall be annotated as to the item (s) rejected. These items shall then be deducted from the delivery ticket/invoice. The invoice total must be adjusted to reflect the correct dollar value of the shipment. Replacements will be authorized based on the customer's needs. To the greatest extent possible, on an as-needed, emergency basis, same day re-delivery of items that were previously rejected shall be made, so that the customer's food service requirements do not go unfulfilled for that day. The re-delivered items will be delivered under a separate invoice utilizing the same call number, clin number, and purchase order number for the discrepant line. These re-deliveries will not constitute an emergency requirement and therefore will have no additional charges.

D. In the event that a product is rejected after initial delivery is made, the prime vendor will pick up the rejected product. Credit due to the ordering activity as a result of the rejected product being returned, will be handled through a receipts adjustment process in STORES. If the vendor has already been paid for the product, a claim will be issued through DSCP's financial system. In all cases, one (1) copy of the credit memo is to be given to the customer and (1) copy of the credit memo, <u>along with</u> the original invoice is to be sent to the DSCP Account Manager.

1. If a customer requires a one-to-one replacement, no additional paper work is necessary. The vendor delivery ticket/invoice will show that product is a replacement for rejected item. The invoice shall reference the call number, CLIN number, and Purchase Order Number of the originally ordered product. In addition, a copy of the credit memo from returned product is to be attached to the invoice.

E. It is a requirement of this solicitation that product shall be inspected upon receipt as promptly as practicable. However, failure to promptly inspect or accept supplies shall not relieve the contractor from responsibility, nor impose liability on any of the customers, for nonconforming supplies.

F. Supplies transported in vehicles that are not sanitary, or which are not equipped to maintain prescribed temperatures, may be rejected without further inspection.

DELIVERIES OR PERFORMANCE

1. CONTRACTOR ACCOUNTABILITY

In keeping with United States commitments to insure that products imported into foreign countries for use by the United States Armed Forces is not converted to other use, the Prime Vendor is responsible to develop and implement a system to insure accountability of products procured by the United States under this contract. Furthermore, Prime Vendor is required to segregate Government stocks from commercial stocks during OCONUS warehousing and shipping.

2. CONTRACT IMPLEMENTATION/EFFECTIVE PERIOD

In the event that follow on contract is awarded to firm other than the incumbent Prime Vendor, the Government intends to: (i) make award approximately 60 to 120 days prior to expiration date of the incumbent and (ii) establish a time phased transition schedule during the incumbent contract's final 60 to 120 days of operation. During the implementation period, the incumbent Prime Vendor will remain the principal source of food and non-food supplies. Performance failure during this period may result in the contract termination for cause. The order of precedence for customer support is (1) the incumbent Prime Vendor and (2) the New Prime Vendor.

Within (14) days after notification of award, unsuccessful incumbent Prime Vendors will submit to their respective Contracting Officer a proposed ramp-down schedule. Upon receipt /review/discussion, the Contracting Officer will assist the new Prime Vendor with forecasting levels and the ramp-up phase shall begin. The Government can avert significant and additional over-ocean transportation charges if the new Prime Vendor consider procuring residual levels of inventory from the incumbent as an initial basis for creating a total asset pipeline.

Within (60) days after notification of award, the new Prime Vendor shall be required to have established fully functional cataloging and distribution systems in place, including all EDI support systems, for all customers under their particular contract ward. The New Prime Vendor shall fully prepare to support all customers under the contract award at least 30 days prior to expiration date of the incumbent contract. It is the Government's intent to have all orders placed under the new Prime Vendor contract when incumbent contract expires. However, the Government reserves the right to phase in customer ordering points in the best interest of the Government.

3. ITEM AVAILABILITY

Items must be stocked in sufficient quantities to fill all ordering activity requirements. It is critical that items ordered be routinely delivered on a "skip day" basis, at a minimum.

4. POINT OF DELIVERY

A. Deliveries shall be F.O.B. destination to all delivery points. All items will be delivered to customer locations, free of damage, with all packaging and packing intact. The contractor shall remove all excess pallets used for delivery from the delivery point either at the time of delivery or at a subsequent delivery. Deliveries shall be scheduled according to the customers' timetable as listed on **Attachment 3**.

B. Installation delivery routes and stop-off sequence will be coordinated and verified with the installations on a post-award basis by the awardee(s).

C. Products for each customer/dining facility must be segregated. Some of the military bases have more than one delivery point. Awardee must provide expeditious off-loading and delivery to the customer and ensure that the personnel loading and delivering the product provide prompt and efficient service to the customer.

D. The Offeror shall ensure that the personnel loading and delivering the product to a site provide prompt and efficient service to the customer. **Drivers should carry picture ID's, and comply with any internal ID and security requirements of the specific site.** Trucks should also be properly registered with each activity to ensure smooth admission to the compound, while fully honoring all in-house security protection measures of the military activities.

E. The Prime Vendor should be aware that projected feeding strengths are subject to fluctuations based on a variety of factors, i.e. seasonal increases/ decreases in personnel, surges in personnel during crisis situations or deployments/homecomings. The Prime Vendor Customer Service Representative should maintain open communications with the customers in Korea, and be aware of these fluctuations and any other situations that may affect quantities ordered under the contract or any other information that would be pertinent to the Prime Vendor.

5. FILL RATE / SUBSTITUTIONS

A. Order fill rates shall be calculated on an on-time, per order basis and tracked for monthly submission to the Contracting Officer/Account Manager. The fill rate shall be calculated as follows and shall not include mis-picks, damaged cases, etc.:

$$\frac{\text{Cases accepted}}{\text{Cases ordered}} \times 100 = \text{fill rate } \%$$

$$\text{Example } \frac{190}{200} \times 100 = 95\%$$

The fill rate shall be calculated and reported with and without substitutions.

NOTE: Substitutions **MUST** be approved by authorized customer personnel ***PRIOR*** to shipment.

B. The minimum acceptable fill rate to be considered for award under this solicitation is 98% before substitutions. All technical proposals must contain a proposed fill rate that meets at least that level of service. The proposed fill must be supported with detailed information (e.g. proposed in-house and in-transit inventory levels) that clearly demonstrates how the rate will be met and maintained. The proposed fill rate of 98% or higher will become the contract requirement upon award.

C. Forty-eight (48) hour – surge customers are not required to be included in the fill rate calculation until the customer has been on board for 30 days, unless the vendor desires.

6. ORDER PLACEMENT

A. The individual customers will place orders on an "as needed" basis. Delivery orders will be transmitted to the contractor through EDI, e-mail, and facsimile. Telephonic orders will be accepted in emergency situations or to make order adjustments only. Telephonic orders/adjustments shall be confirmed in writing.

B. Delivery will be in accordance with the following on schedule:

Order Day	Delivery Day
Monday	Wednesday
Tuesday	Thursday
Wednesday	Friday
Thursday & Friday	Monday

7. HOLIDAYS

A. All orders are to be delivered as stated above except for Federal holidays as indicated below. When a scheduled delivery day falls on one of these days, or one designated by your firm, delivery will take place on the next business day.

New Year's Day	Labor Day
Martin Luther King's Birthday	Columbus Day
President's Day	Veteran's Day
Memorial Day	Thanksgiving Day
Independence Day	Christmas Day

Holidays that may be observed in Korea are listed below:

Independence Movement Day	Arbor Day
Labor Day	Children's Day
Buddha's Day	Memorial Day
Constitution Day	Liberation Day
Chusok	National Foundation Day
Christmas Day	

B. If your firm observes a holiday that is not listed above, those dates must be listed below. The list must include days that are observed for holidays that fall on weekends. For example, if the actual holiday falls on Saturday, indicate if the holiday is observed on the Friday before or the Monday after the holiday.

Contractors! List any additional holidays that you observe:

_____ _____

_____ _____

8. EMERGENCY ORDERS

The Contractor must be able to receive and process purchase orders on any day of the week to include all Federal and Local Holidays. Delivery days and times are not restricted and may be every day of the week. The Prime Vendor will provide a minimum of two "emergency" orders (excluding mobilization actions) per month per customer at no additional charge. Emergency orders are those that are required outside normal delivery schedules. Willingness to support additional emergency orders may be viewed as an enhancement of an offeror's proposal. All emergency orders for supplies must be same day service. Expeditious fulfillment of the emergency requirements is imperative. Any "emergency" order(s) over and above the minimum may be charged to the ordering facility at a to-be-determined rate, as negotiated with DSCP. Not-In-Stock replacement fills by the Prime Vendor with alternate items to the customer on day of delivery will not be considered an emergency order.

The Prime Vendor is responsible for providing the ordering facilities with the name of the contractor representative responsible for notification of receipt and handling of such emergency service and his/her phone number and/or pager number. The offeror is required to submit their plan for handling emergency orders; as well as what they actually consider an emergency, and additional costs, if any.

9. AUTHORIZED RETURNS

A. The contractor shall accept returns under the following conditions:

1. Products shipped in error
2. Products damaged in shipment
3. Products with concealed or latent damage
4. Products that are recalled
5. Products that do not meet shelf life requirements
6. Products that do not meet the minimum quality requirements as defined for the items listed in the Schedule
7. Products delivered in unsanitary delivery vehicles
8. Products delivered that fail to meet the minimum / maximum specified temperature; and

9. Quantity excess as a result of order input error and/or Purchase Ratio Factor error

B. Any other condition not specified above that is deemed to be a valid reason for return.

10. SHORT SHIPMENTS / SHIPPING ERRORS

A. The receiving official will annotate short shipment(s) on the delivery ticket/invoices that accompany the delivery.

B. Any product delivered in error by the Prime Vendor (and not accepted by the customer) must be picked up on the next delivery day after notification by the ordering facility.

11. CONTINGENCY REQUIREMENTS

SURGE/MOBILIZATION/OPERATIONAL DEPLOYMENT CAPABILITIES:

Descriptions and Specifications for Award
The Department of Defense (DoD) realizes that the commercial sector is not normally required to react to accelerated requirements and to sustain those increased demands for long periods of time. However, in the interest of national defense, the awardee will be accountable for contingency performance as defined below.

The government reserves the right to verify the proposed contingency capability. This will require government personnel to have access to records, system data, and facilities when needed. Access to any confidential information provided by the vendor will be limited to duly accredited officials of the Department of Defense such as the contracting officer, technical panel members and approving officials, who are prohibited from disclosing such information.

A. Surges

1. The Prime Vendor will have to be capable of supporting "surge" situations in Korea. There may be occasions where large increases in quantity will be necessary for shorts periods of time and on short notice. An example of a "surge" situation would be that the Services may encounter an unscheduled arrival of a ship with only a few hours notice; or a shore customer may have to feed anywhere from 1,000 - 10,000 extra troops for a period of up to thirty (30) days on approximately two (2) days notice. It is estimated that a "surge" could require up to the following quantities of food:

Dry 325 pallets
Freeze 175 pallets
Chill 40 pallets

2. The timing of these types of surges will be impossible to anticipate. Pricing constraints for items furnished during these periods shall be the same as for those routine, non-surge orders. The Prime Vendor must be able to support the referenced items/quantities **within 24 hours** after receipt of order.

3. The contractor will have the ability to meet the timeframes needed to ramp-up for the increased quantities and have the ability to sustain this increased ordering. The contractors must have the ability to utilize additional suppliers, subcontractors, have access to additional warehouse and distribution operations, and have the ability to move massive quantities of food.

B. Mobilization

1. The Prime Vendor must be capable of handling a full-scale military mobilization or a national emergency wherein consumption could easily increase four to five times at customer location(s) supplied by the Prime Vendor's facility in Korea. Normal mobilization strategies provide lead times of at least thirty (30) days to build to the necessary support level.

2. The contractor must be able to demonstrate the capability to do this with a maximum of thirty (30) days notice.

3. The contractor must submit a readiness plan indicating the amount of increased demands that can be handled, the minimum length of time the contractor would require to ramp-up, and the length of time the contractor could sustain this increased pace.

4. The contractor will submit evidence of their ability to utilize additional suppliers, subcontractors, access additional warehouse and distribution operations and the ability to move massive quantities of food for protracted periods of time.

5. While the contractor may be given a maximum of thirty (30) days of lead-time, it is imperative that the contractor be able to meet potential operational requirements, regardless of the lead-time.

C. Operational Deployment

1. The contractor must have the ability to support an unknown number of troops deployed to one or more unknown operational deployment areas (outside normal delivery points) for an unspecified period of time, with at least thirty (30) day's notice.

2. The contractor must demonstrate the ability to support requirements on the level of a surge or mobilization.

3. During peacetime as well as deployments, the Prime Vendor may have to deliver products to airfields and repackage products (dry ice and boxes) for airlift.

D. Surge Tests

At some point, during the course of the contract, the Prime Vendor can expect to be given a surge test. Due to the nature of the test, the actual date of the test will be without advance warning. A briefing as to procedures utilized will be given in greater detail prior to the vendor being subject to such an exercise. Although it will be a "paper," test only, in that actual product will not be delivered, the Vendor's plan of action is expected to be realistic, executable, and to reflect product which is genuinely available and within shelf- life requirements. The Prime Vendor will be expected to cooperate, and will not be paid additional fees for undergoing this test.

12. FORCE MAJEURE

Neither the Government nor the Prime Vendor shall be liable for excess cost if failure to perform the contract arises out of causes beyond the control, and without the fault or negligence of the contractor. Such cases may include, but are not restricted to, acts of God or the public enemy, acts of the Government in either its sovereign or contractual capacity, fires, floods, epidemics, quarantine restrictions, strike, freight embargoes, and unusually sever weather; but in every case the failure to perform must beyond the control, and without the fault or negligence of the Prime Vendor.

CONTRACT ADMINISTRATION DATA

1. CONTRACTING AUTHORITY

A. The DSCP Contracting Officer is the only person authorized to approve changes, or modify any requirement of the contract. Notwithstanding any provisions contained elsewhere in the contract, said authority remains solely with the DSCP Contracting Officer.

B. In the event the vendor effects any change at the direction of any person other than the DSCP Contracting Officer, the change will be considered to have been made without authority and no adjustment will be made. The Contracting Officer must authorize any modification or costs associated with a change.

C. Requests for information on matters related to this contract, such as an explanation of terms or contract interpretation, shall be submitted to the DSCP Contracting Officer. Such requests may be submitted through the in country COR (Contracting Officer's Representative,) who will, in turn, seek clarification from the Contracting Officer.

2. INVOICING

A. Each delivery will be accompanied by the contractor's delivery ticket/invoice. Two copies (an original plus one) shall accompany the shipment. The customer shall sign all copies of the invoice/delivery ticket, keep one (1) copy and return the ORIGINAL copy to the vendor. **Any changes must be made on the face of the invoice; attachments are not acceptable.**

B. For all customers using the STORES or STORES on the Web ordering system, the vendor will be required to invoice for payment electronically (see electronic invoicing below). For any customers that order "commercially"; i.e., not through the STORES or STORES on the Web systems, the vendor will be required to invoice manually (see commercial invoicing below):

C. Each invoice should contain sufficient data for research and payment purposes. This includes:

1. Contract Number
2. Call Number
3. Purchase Order Number
4. Contract Line Items listed in numerical sequence (also referred to as CLIN order)
5. Item Nomenclature
6. Quantity purchased per item in DSCP's Unit of Issue
7. Clearly identified changes and annotations on all copies
8. Total dollar value of invoice recalculated, if applicable

D. It is strongly preferred that there be only one (1) invoice per customer facility per delivery; however, if this is not possible, than all invoices must be clearly annotated that they are

part of a group, e.g. 1 of 3, 2 of 3, etc. In addition, all invoice groups must be sent to DFAS Columbus together.

E. Add-on Items - When a customer adds an item to an existing order (e.g. 9999, Clin 123), the contractor should add these items to the end of the original invoice. An "add-on" is an item or items ordered after the original electronic order has already been released and must be placed through other means, e.g. by telephone, fax, etc., but will be delivered along with the original order. When add-ons are invoiced separately in lieu of the invoice with the original order, it greatly complicates the payment process. A clean invoice, i.e. an invoice that totally matches what was delivered, expedites the payment process considerably. Therefore, we strongly encourage our Contractor to invoice as above. Compliance with the above will help us help you receive your payments in a timely manner.

3. ELECTRONIC INVOICING

A. All invoicing of STORES orders for payment is to be filed electronically, using EDI Transaction set 810. (**See Attachment 5**).

B. All invoices submitted must be clean, i.e. all debit/credits must be correct prior to submission.

C. Invoice transactions may be submitted to DSCP daily; however it cannot be stressed enough that all internal debit/credit transaction must be completed prior to invoice submission.

D. The same invoices cannot be submitted with different dollar amounts.

E. The contractor will be required to submit test Transactions sets 30 days prior to first order.

F. Invoices may not be submitted as "LIVE DATA" until a test transaction set has been cleared.

G. Unit prices and extended prices must be formatted not more than two (2) places to the right of the decimal point. STORES will not accommodate positions of 3 and above beyond the decimal point.

4. PAYMENTS

A. DFAS Columbus Center is the payment office for this acquisition. The mailing address is:

Defense Finance and Accounting Service, Columbus Center
Attn: DFAS-CO-SEPS
P.O. Box 182317
Columbus, Ohio 43218-6260

B. Payment of delivery orders will be made in accordance with the terms and conditions of Paragraph (i) of Clause 52.212-4 "Contract Terms and Conditions – Commercial Items", appearing in the section of this solicitation entitled "Contract Clauses".

C. Payment is currently being made in approximately seven (7) days after the receipt of a proper invoice, however, is still subject to the terms and conditions of the Prompt Payment Act (31 U.S.C. 3903).

D. All Contractors must have the ability to accept an 820-transaction set from your financial institution. DFAS Columbus will no longer forward a detailed summary of payment(s); this information will only be available from your bank.

E. The Government intends to make payments under the resultant contract by electronic funds transfer (EFT). Reference Clause 52.232-33, "Mandatory Information for Electronic Funds Transfer Payment" appearing in the section of this solicitation entitled "Contract Clauses".

5. ADMINISTRATION

A. DSCP Philadelphia will perform administration of the contract.

B. A designated representative at the ordering activity will perform administration of the individual delivery order. This includes approving product substitutions and delivery changes.

C. The DSCP Contracting Officer must approve any changes to the contract.

SPECIAL CONTRACT REQUIREMENTS

1. NOTICES TO OFFERORS

Prospective offerors are hereby advised that although there is a guaranteed minimum of 25% on this contract, DSCP cannot guarantee that any or all of the customers will order all of their subsistence requirements from the successful Prime Vendor. Once the guaranteed contract minimum has been met, the customer may or may not choose to continue ordering from the contract. To a large extent, their decision to continue ordering will be based on the performance of the Prime Vendor.

2. MANAGEMENT REPORTS

The contractor shall provide the Small Business Subcontracting Report, to include names and dollar value of contractors, including JWOD (Report (F) below), the Fill Rate Report (H), Rebate Reports (J) and Financial Status Report (K) to the DSCP Contracting Officer on a monthly basis (Electronically transmitted reports are acceptable). The Descending Dollar Value and Descending Case Volume, *for Army customers*, should also be included monthly. All of these reports shall be cumulative for a one (1) month period and submitted no later than the seventh day of the following month. (E.G., reporting period of January 1 through January 31, the reports must be received by February 7.) All other reports (including Descending Dollar Value and Case Volume for all other customers) are to be submitted upon request.

A. Descending Dollar Value Report – Sorted by line item; each line to contain at a minimum: DSCP stock number, Item Description, pack or size, brand description, quantity, and total dollar value of units shipped. Dollar amounts will be totaled.

B. Descending Case Volume Purchases - Sorted by line item; each line to contain at a minimum: DSCP stock number, Item Description, pack or size, brand description, quantity, and total dollar value of units shipped. Dollar amounts will be subtotaled by product category as well as overall total.

C. Product Line Item, Stock Number Order – Sorted by DSCP Stock Number. List all information including DSCP Stock Number, quantity purchased, dollar value, Vendor Part Number, Item Description and DSCP Unit of Issue.

D. Product Line Item Rejection Report – Sorted by line item, number of units received, number of units rejected, total dollar amount of units received, and the total dollar amount of units rejected. Dollar amounts should be subtotaled by product category and totaled overall.

E. Product Line Item Not-In-Stock Report – Sorted by date order was placed, line item, number of units ordered, number of units received, total dollar amount of units ordered and total dollar amount of units not received. Dollar amounts will be subtotaled by product category and total overall.

F. Small Business Subcontracting Report -

1. List products manufactured and/or supplied by small business, small disadvantaged businesses, minority owned small business, National Institute for the Blind/National Institute for the Severely Handicapped (NIB/NISH), women-owned small businesses, women owned small disadvantaged businesses and Hub zones. This should be sorted by manufacturer/supplier and include quantity and dollar value. Note: This report is for direct subcontracts for products supplied to customers. This report is not to include indirect costs. NOTE: the SBA must certify SDB and HUB Zone businesses.

2. A summary page of the report shall also be submitted which highlights the total dollars and percentages for each category. This information is very important since DSCP is required to report its success in meeting these goals to the Defense Logistics Agency (DLA). Also requested, but not required since DLA does not mandate that these goals be reported, is a listing of products supplied and/or manufactured by UNICOR, Labor Surplus Areas, Historically Black Colleges or Universities and Minority Institutions.

G. Product Line Manufacturer/Supplier Listing - this report shall list all items purchased along with quantity and dollar value. It shall be sorted by Manufacturer/Supplier and annotate whether the manufacturer/supplier is a large business, or small business. All Small Businesses are to be broken in the sub-categories as listed above.

H. Fill Rate Report - the fill-rate is calculated by dividing the number of cases accepted by the customer by the number of cases ordered. Mispicks and damaged cases should not be included in this calculation, however all items Not-In-Stock, returned, damaged, miss-picks, etc., should be listed. This report should reflect the rates with and without substitutions. All substitutions should be listed, along with the reason they were substituted. The report should specify fill rates per customer/dining facility and an overall average for the month.

I. Customer Service Report - the contractor shall develop and provide a report summarizing all discrepancies, complaints and all positive feedback from ordering activities and the respective resolutions by providing a summary from customer visits.

J. Rebate Reports –

1. General Rebates - All rebates that have been passed along to the customer via off-price reductions, or that are due to the customers, shall be summarized by listing each customer and the rebate amount. Also include the manufacturer offering the rebate and the product usage. The total should be per customer and per contract.

2. NAPA Report - This report should summarize the savings passed along to the customers in the form of deviated allowances realized as a result of utilizing the NAPA's. List each customer, the NAPA amount, the manufacturer/broker name, and quantity ordered. NAPA figures should be listed per customer, per contract and per manufacturer.

3. Food Show Rebates - This report should show a detailed break out of all savings received at your Food Show. This report is not a monthly requirement, but is based on the timing of your Food Show. List each customer, the Food Show amount, the manufacturer/broker name, and quantity ordered. Food Show Rebates should be listed per customer, per contract, and per manufacturer. The total should be per customer and per contract.

K. Financial Status Report - In order to ensure timely payments, a summarized accounts receivable and/or a "days of outstanding sales" shall be submitted on a monthly basis. The report should be categorized by time periods, and sorted further by customer. If problems should occur, a detailed listing by invoice number/call number will be requested. However, it is suggested that this report contain as much information as possible to alleviate problems immediately.

L. AMD Report/Assets on Hand Report: Every month, the vendor should submit a report of assets on hand, anticipated usage, and assets on order.

M. Weekly Fill Rate Report- The Prime Vendor will submit weekly report reflecting the previous weeks business, by customer and overall, to DSCP Contracting Officer with the following information:

1. Fill Rate without Substitutions
2. Fill Rate with Substitutions
3. List of all items that were Not In Stock (NIS), returned, damaged, mis-picked and etc.
4. List all items that were "substituted", and indicate the reason they were substituted.

3. CATALOG ORDER GUIDE

The contractor shall provide a catalog order guide, with descriptions and pack sizes, to each of the customers serviced under this contract. At a minimum, the order guide should list the DSCP Stock Number, DSCP Unit of Issue, the contractor's part number, and the brand of each item.

4. THEATRE SUPPORT

The contractor shall ensure that all contractor employees, subcontractors, subcontractor's employees, invitees and agents comply with all guidance, instructions and general orders applicable to U.S. Armed Forces issued by the Theater Commander or his/her representative, as well as, all pertinent Department of the Army and Department of Defense directives, policies and procedures, as well as federal statues, judicial interpretations and international agreements (i.e., Status of Forces Agreements, Host Nation Support Agreements, etc.) applicable to U.S. Armed

Forces. This will include any and all guidance and instructions issued based upon the need to ensure mission accomplishment, force protection and safety. The Contracting Officer will resolve disputes. Notwithstanding the above, the Contracting Officer is the only authorized official who may increase, decrease or later the scope of work to be performed, any orders or instructions interpreted by the contractor as impacting the scope or cost of the contract shall immediately be brought to the attention of the Contracting Officer for resolution.

The contractor shall take reasonable steps to ensure the good conduct of its employees and shall at all times be responsible for the conduct of its employees and those of its subcontractors and invitees.

The contractor shall promptly resolve, to the satisfaction of the contracting officer, all contractor employee performance and conduct problems identified by the cognizant contracting officer or his/her designated representative.

The contracting officer may direct the contractor, at the contractor's expense, to remove or replace any contractor employee failing to adhere to instructions and general orders issued by the Theater Commander or his/her designated representative. The contractor will replace such employee within 72 hours or as directed by the Contracting Officer.

Accounting for Personnel

As directed by the contracting officer or his/her representative, the contractor shall report its employees in the area of operations by name and by location.

As directed by the contracting officer or his/her representative, the contractor shall report its employees entering and leaving the area of operations.

Risk Assessment and Mitigation.

The contractor will brief its employees regarding the potential danger, stress, physical hardships and field living conditions of performing under this contract.

The contractor will conduct physical and medical evaluations of all its employees at their own expense to ensure that they are capable of enduring the rigors performance under this contract.

The contractor will designate a point of contact for all of its plans and operations.

The contractor will prepare plans for support as required by the contract or as directed by the contracting officer.

The contractor will prepare plans for support as required by the contract as or as directed by the contracting officer.

For badging and access purposes, the contractor will provide a list of suitable or qualified subcontractors including local vendors in an area of operations.

Vehicle and Equipment Operations.

The contractor shall ensure that employees possess the required civilian licenses to operate the equipment necessary to perform the contract in the theater of operations in accordance with statement of work.

The contractor and its employees may be held jointly and separately liable for all damages resulting from the unsafe or negligent operation of equipment.

Security Measures/Force Protection

As the vendors/contractors under Government contract, quality control procedures must be heightened to ensure that product entering your facility is safe for public consumption. The following security guidance is provided.

Make sure all boxes, bags, etc. are intact and demonstrate no evidence of tampering. All incoming truck drivers should provide adequate identification upon request. Visitors should also be properly identified and access limited to appropriate areas. Procedures for storing product should adequately control access to eliminate any possibility of product adulteration. Reviewing lighting and camera conditions at their facilities and consider whether fencing and locking devices are adequate. Never leave open trucks unattended and use seals when possible to designate loaded trailers. Security seals shall be properly placed on delivery vehicles and registered/logged in per delivery. Ensure employee background checks are up to date. Ensure drivers have communication devices available in the event of an emergency and establish emergency phone numbers for them to use. Firms of overall organizational corporate security plans should be conducted and consider whether private security firms are needed to assess or reduce risk. It is important to convey to all warehouse, office and fleet personnel that security should not be taken lightly and any suspected adulteration or evidence of product tempering must be reported immediately.

Passports, Visas and Customs.

At the contractor employee's and/or contractor's expense, the contractor employees shall obtain all passports, visas or other documents necessary to enter and/or exit any area(s) identified.

All contractor employees shall be subject to the customs processing procedures, laws, agreements and duties of the country in which they are deploying to.

Status of Forces Agreement

The contractor shall adhere to all relevant provisions of the applicable Status of Forces Agreements (SOFA) and other similar related agreements.

Tour of Duty/Hours of Work

The contractor shall comply with all duty hours and tours of duty identified by the contracting officer or hi/her designated representative.

The contracting officer, or his/her designated representative, may modify the work schedule to ensure the government's ability to continue to execute its mission.

CONTRACT CLAUSES, REPRESENTATIONS, CERTIFICATIONS, AND OTHER STATEMENTS OF CONTRACTORS.

52.212-1 INSTRUCTIONS TO CONTRACTORS -- COMMERCIAL ITEMS (OCT 2000)

(a) North American Industry Classification System (NAICS) Code and Small Business Size Standard.

The NAICS code and small business size standard for this acquisition appear in Block 10 of the solicitation cover sheet (SF 1449). However, the small business size standard for a concern which submits an offer in its own name, but which proposes to furnish an item which it did not itself manufacture, is 100 employees.

(b) Submission of Offers.

Submit signed and dated offers to the office specified in this solicitation at or before the exact time specified in this solicitation. Offers may be submitted on the SF 1449, letterhead stationery, or as otherwise specified in the solicitation. As a minimum, offers must show--

(1) The solicitation number;

(2) The time specified in the solicitation for receipt of offers;

(3) The names, address, and telephone number of the Contractor;

(4) A technical description of the items being offered in sufficient detail to evaluate compliance with the requirements in the solicitation. This may include product literature, or other documents, if necessary;

(5) Terms of any express warranty;

(6) Price and any discount terms;

(7) "Remit to" address, if different than mailing address;

(8) A completed copy of the representations and certifications at FAR 52.212-3;

(9) Acknowledgment of Solicitation Amendments;

(10) Past performance information, when included as an evaluation factor, to include recent and relevant contracts for the same or similar items and other references (including contract numbers, points of contact with telephone numbers and other relevant information); and

(11) If the offer is not submitted on the SF 1449, include a statement specifying the extent of agreement with all terms, conditions, and provisions included in the solicitation. Offers that fail to furnish required representations or information, or reject the terms and conditions of the solicitation may be excluded from consideration.

(c) Period for Acceptance of Offers.

The Contractor agrees to hold the prices in its offer firm for 30 calendar days from the date specified for receipt of offers, unless another time period is specified in an addendum to the solicitation.

(d) Product Samples.

When required by the solicitation, product samples shall be submitted at or prior to the time specified for receipt of offers. Unless otherwise specified in this solicitation, these samples shall be submitted at no expense to the Government, and returned at the sender's request and expense, unless they are destroyed during preaward testing.

(e) Multiple Offers.

Contractors are encouraged to submit multiple offers presenting alternative terms and conditions or commercial items for satisfying the requirements of this solicitation. Each offer submitted will be evaluated separately.

(f) Late Submissions, Modifications, Revisions, and Withdrawals of Offers.

(1) Contractors are responsible for submitting offers, and any modifications, revisions, or withdrawals, so as to reach the Government office designated in the solicitation by the time specified in the solicitation. If no time is specified in the solicitation, the time for receipt is 4:30 p.m., local time, for the designated Government office on the date that offers or revisions are due.

(2)(i) Any offer, modification, revision, or withdrawal of an offer received at the Government office designated in the solicitation after the exact time specified for receipt of offers is "late" and will not be considered unless it is received before award is made, the Contracting Officer determines that accepting the late offer would not unduly delay the acquisition; and-

(A) If it was transmitted through an electronic commerce method authorized by the solicitation, it was received at the initial point of entry to the Government infrastructure not later than 5:00 p.m. one working day prior to the date specified for receipt of offers; or

(B) There is acceptable evidence to establish that it was received at the Government installation designated for receipt of offers and was under the Government's control prior to the time set for receipt of offers; or

(C) If this solicitation is a request for proposals, it was the only proposal received.

(ii) However, a late modification of an otherwise successful offer, that makes its terms more favorable to the Government, will be considered at any time it is received and may be accepted.

(3) Acceptable evidence to establish the time of receipt at the Government installation includes the time/date stamp of that installation on the offer wrapper, other documentary evidence of receipt maintained by the installation, or oral testimony or statements of Government personnel.

(4) If an emergency or unanticipated event interrupts normal Government processes so that offers cannot be received at the Government office designated for receipt of offers by the exact time specified in the solicitation, and urgent Government requirements preclude amendment of the solicitation or other notice of an extension of the closing date, the time specified for receipt of offers will be deemed to be extended to the same time of day specified in the solicitation on the first work day on which normal Government processes resume.

(5) Offers may be withdrawn by written notice received at any time before the exact time set for receipt of offers. Oral offers in response to oral solicitations may be withdrawn orally. If the solicitation authorizes facsimile offers, offers may be withdrawn via facsimile received at any time before the exact time set for receipt of offers, subject to the conditions specified in the solicitation concerning facsimile offers. An offer may be withdrawn in person by an Contractor or its authorized representative if, before the exact time set for receipt of offers, the identity of the person requesting withdrawal is established and the person signs a receipt for the offer.

(g) Contract Award (not applicable to Invitation for Bids).

The Government intends to evaluate offers and award a contract without discussions with Contractors. Therefore, the Contractor's initial offer should contain the Contractor's best terms from a price and technical standpoint. However, the Government reserves the right to conduct

discussions if later determined by the Contracting Officer to be necessary. The Government may reject any or all offers if such action is in the public interest; accept other than the lowest offer; and waive informalities and minor irregularities in offers received.

(h) Multiple Awards.

The Government may accept any item or group of items of an offer, unless the Contractor qualifies the offer by specific limitations. Unless otherwise provided in the Schedule, offers may not be submitted for quantities less than those specified. The Government reserves the right to make an award on any item for a quantity less than the quantity offered, at the unit prices offered, unless the Contractor specifies otherwise in the offer.

(i) Availability of Requirements Documents Cited in the Solicitation.

(1) (i) The GSA Index of Federal Specifications, Standards and Commercial Item Descriptions, FPMR Part 101-29, and copies of specifications, standards, and commercial item descriptions cited in this solicitation may be obtained for a fee by submitting a request to--

GSA Federal Supply Service Specifications Section
Suite 8100
470 East L'Enfant Plaza, SW
Washington, DC 20407
Telephone (202) 619-8925
Facsimile (202) 619-8978

(ii) If the General Services Administration, Department of Agriculture, or Department of Veterans Affairs issued this solicitation, a single copy of specifications, standards, and commercial item descriptions cited in this solicitation may be obtained free of charge by submitting a request to the addressee in paragraph (i)(1)(i) of this provision. Additional copies will be issued for a fee.

(2) The DoD Index of Specifications and Standards (DoDISS) and documents listed in it may be obtained from the--

Department of Defense Single Stock Point (DoDSSP)
Building 4, Section D
700 Robbins Avenue
Philadelphia, PA 19111-5094
Telephone (215) 697-2667/2179
Facsimile (215) 697-1462

(i) Automatic distribution may be obtained on a subscription basis.

(ii) Order forms, pricing information, and customer support information may be obtained--

(A) By telephone at (215) 697-2667/2179; or

(B) Through the DoDSSP Internet site at http://assist.daps.mil.

(3) Nongovernment (voluntary) standards must be obtained from the organization responsible for their preparation, publication or maintenance.

(j) Data Universal Numbering System (DUNS) Number.

(Applies to offers exceeding $25,000.)

The Contractor shall enter, in the block with its name and address on the cover page of its offer, the annotation "DUNS" followed by the DUNS number that identifies the Contractor's name and address. If the Contractor does not have a DUNS number, it should contact Dun and Bradstreet to obtain one at no charge. An Contractor within the United States may call 1-800-333-0505. The Contractor may obtain more information regarding the DUNS number, including

locations of local Dun and Bradstreet Information Services offices for Contractors located outside the United States, from the Internet home page at http://www.customerservice@dnb.com. If an Contractor is unable to locate a local service center, it may send an e-mail to Dun and Bradstreet at globalinfo@mail.dnb.com.

ADDENDUM TO 52.212-1 INSTRUCTIONS TO CONTRACTORS - COMMERCIAL ITEMS (OCT 2000)

The following paragraphs of 52.212-1 are amended as indicated below:

1. Paragraph (b) Submission of offers.
   See Standard Form 1449 (Continuation Sheet), on page 4, for any specific instructions on how to submit your offer if mailed, hand-carried or faxed (when authorized).

   Faxed offers are NOT authorized for this solicitation.

2. Paragraph (b), Submission of offers, is expanded as follows:

   (12) Proposal Preparation - SEE "Instructions, Conditions, and Notices to Offeror"

3. Paragraph (c) Period of Acceptance of Offers
   /X/ Period of acceptance is 180 days.

4. Paragraph (h) Multiple awards.
   /X/ The Government intends to make one award.
   /_/ Offers may be submitted for quantities less than those specified.

52.212-2 EVALUATION-COMMERCIAL ITEMS (JAN 1999)

(a) The Government will award a contract resulting from this solicitation to the responsible Contractor whose offer conforming to the solicitation will be most advantageous to the Government, price and other factors considered. The following factor(s) will be used to evaluate offers:

I. Corporate Experience/ Past Performance
II. Force Protection
III. Contingencies
   A. Surge
   B. Mobilization
   C. Readiness
IV. Distribution System/Quality Assurance
   A. Distribution and Resources

B. Quality Control and Assurance Procedures
C. Inspection and Sanitation
D. Supplier Selection Program
V. Customer Support
A. Customer Service Approach
B. Ordering System
C. Recall Procedures
D. Product Availability/Technical Descriptions
VI. Socioeconomic Factors (non-price factors)
A. Socioeconomic Considerations
B. Javits-Wagner-O'Day (JWOD) Act Entity Support
C. DLA Mentoring Business Agreements (MBA)

(b) Option*s*. The Government will evaluate offers for award purposes by adding the total price for all options to the total price for the basic requirement. The Government may determine that an offer is unacceptable if the option prices are significantly unbalanced.

(c) A written notice of award or acceptance of an offer, mailed or otherwise furnished to the successful Contractor within the time for acceptance specified in the offer, shall result in a binding contract without further action by either party. Before the offer's specified expiration time, the Government may accept an offer (or part of an offer), whether or not there are negotiations after its receipt, unless a written notice of withdrawal is received before award.

52.212-3 OFFEROR REPRESENTATIONS AND CERTIFICATIONS -- COMMERCIAL ITEMS (JAN 2001) ALTERNATE I (OCT 2000) ALTERNATE III (OCT 2000)

(a) *Definitions*. As used in this provision:

"Emerging Small Business" means a small business concern whose size is no greater than 50 percent of the numerical size standard for the North American Industry Classification System (NAICS) code designated.

"Service-Disabled Veteran-Owned Small Business Concern"--

(1) Means a small business concern--

(i) Not less than 51 percent of which is owned by one or more service-disabled veterans or, in the case of any publicly owned business, not less than 51 percent of the stock of which is owned by one or more service-disabled veterans; and

(ii) The management and daily business operations of which are controlled by one or more service-disabled veterans or, in the case of a veteran with permanent and severe disability, the spouse or permanent caregiver of such veteran.

(2) Service-disabled veteran means a veteran, as defined in 38 U.S.C. 101(2), with a disability that is service=connected, as defined in 38 U.S.C. 101(16).

"Small Business Concern" means a concern, including its affiliates, that is independently owned and operated, not dominant in the field of operation in which it is bidding on Government contracts, and qualified as a small business under the criteria in 13 CFR Part 121 and size standards in this solicitation.

"Veteran-Owned Small Business Concern" means a small business concern--

(1) Not less than 51 percent of which is owned by one or more veterans (as defined at 38 U.S.C. 101(2)) or, in the case of any publicly owned business, not less than 51 percent of the stock of which is owned by one or more veterans; and

(2) The management and daily business operations of which are controlled by one or more veterans.

"Women-Owned Small Business Concern" means a small business concern--

(1) Which is at least 51 percent owned by one or more women or, in the case of any publicly owned business, at least 51 percent of the stock of which is owned by one or more women; and

(2) Whose management and daily business operations are controlled by one or more women.

"Women-Owned Business Concern" means a concern which is at least 51 percent owned by one or more women; or in the case of any publicly owned business, at least 51 percent of its stock is owned by one or more women; and whose management and daily business operations are controlled by one or more women.

(b) *Taxpayer Identification Number* (TIN) (26 U.S.C. 6109, 31 U.S.C. 7701).

(Not applicable if the offeror is required to provide this information to a central contractor registration database to be eligible for award.**)**

(1) All offerors must submit the information required in paragraphs (b)(3) through (b)(5) of this provision to comply with debt collection requirements of 31 U.S.C. 7701(c) and 3325(d), reporting requirements of 26 U.S.C. 6041, 6041A, and 6050M, and implementing regulations issued by the Internal Revenue Service (IRS).

(2) The TIN may be used by the Government to collect and report on any delinquent amounts arising out of the offeror's relationship with the Government (31 U.S.C. 7701(c)(3)). If the resulting contract is subject to the payment reporting requirements described in FAR 4.904, the TIN provided hereunder may be matched with IRS records to verify the accuracy of the offeror's TIN.

(3) *Taxpayer Identification Number* (TIN).

TIN: _____

TIN has been applied for.

TIN is not required because:

Offeror is a nonresident alien, foreign corporation, or foreign partnership that does not have income effectively connected with the conduct of a trade or business in the United States and does not have an office or place of business or a fiscal paying agent in the United States;

Offeror is an agency or instrumentality of a foreign government;

Offeror is an agency or instrumentality of the Federal government.

(4) *Type of Organization*.

Sole proprietorship;

Partnership;

Corporate entity (not tax-exempt);

Corporate entity (tax-exempt);

Government entity (Federal, State, or local);

Foreign government;

International organization per 26 CFR 1.6049-4;
Other_____.

(5) *Common Parent*.
Offeror is not owned or controlled by a common parent;

Name and TIN of common parent:
Name _____
TIN _____

(c) Offerors must complete the following representations when the resulting contract is to be performed inside the United States, its territories or possessions, Puerto Rico, the Trust Territory of the Pacific Islands, or the District of Columbia. Check all that apply.

(1) *Small Business Concern*.
The offeror represents as part of its offer that it is, is not a small business concern.

(2) *Veteran-Owned Small Business Concern*.
[Complete only if the offeror represented itself as a small business concern in paragraph (c)(1) of this provision.**]**
The offeror represents as part of its offer that it is, is not a veteran-owned small business concern.

(3) *Service-Disabled Veteran-Owned Small Business Concern*.
[Complete only if the offeror represented itself as a veteran-owned small business concern in paragraph (c)(2) of this provision.**]**
The offeror represents as part of its offer that it is, is not a service-disabled veteran-owned small business concern.

(4) *Small Disadvantaged Business Concern*.
[*Complete only if the offeror represented itself as a small business concern in paragraph (c)(1) of this provision.****]***
The offeror represents, for general statistical purposes, that it is, is not, a small disadvantaged business concern as defined in 13 CFR 124.1002.

(5) *Women-Owned Small Business Concern*.
[*Complete only if the offeror represented itself as a small business concern in paragraph (c)(1) of this provision.****]***
The offeror represents that it is, is not a women-owned small business concern.

NOTE: *Complete paragraphs (c)(6) and (c)(7) only if this solicitation is expected to exceed the simplified acquisition threshold (i.e. $100,000.00).*

(6) *Women-Owned Business Concern* ***(****other than small business concern).*
[*Complete only if the offeror is a women-owned business concern and did not represent itself as a small business concern in paragraph (c)(1) of this provision.****]***
The offeror represents that it is a women-owned business concern.

(7) *Tie Bid Priority for Labor Surplus Area Concerns*.
If this is an invitation for bid, small business offerors may identify the labor surplus areas in which costs to be incurred on account of manufacturing or production (by offeror or first-tier subcontractors) amount to more than 50 percent of the contract price:
_____.

(8) *Small Business Size for the Small Business Competitiveness Demonstration Program and for the Targeted Industry Categories under the Small Business Competitiveness Demonstration Program.*

[Complete only if the offeror has represented itself to be a small business concern under the size standards for this solicitation.**]**

(i) **[**Complete only for solicitations indicated in an addendum as being set-aside for emerging small businesses in one of the four designated industry groups (DIGs).**]**

The offeror represents as part of its offer that it is, is not an emerging small business.

(ii) **[**Complete only for solicitations indicated in an addendum as being for one of the targeted industry categories (TICs) or four designated industry groups (DIGs).**]**

Offeror represents as follows:

(A) Offeror's number of employees for the past 12 months (check the Employees column if size standard stated in the solicitation is expressed in terms of number of employees); or

(B) Offeror's average annual gross revenue for the last 3 fiscal years (check the Average Annual Gross Number of Revenues column if size standard stated in the solicitation is expressed in terms of annual receipts).

(Check one of the following):

Number of Employees	Average Annual Gross Revenues
___50 or fewer	___$1 million or less
___51 - 100	___$1,000,001 - $2 million
___101 - 250	___$2,000,001 - $3.5 million
___251 - 500	___$3,500,001 - $5 million
___501 - 750	___$5,000,001 - $10 million
___751 - 1,000	___$10,000,001-$17 million
___Over 1,000	___Over $17 million

(9) **[***Complete only if the solicitation contains the clause at FAR 52.219-23, Notice of Price Evaluation Adjustment for Small Disadvantaged Business Concerns, or FAR 52.219-25, Small Disadvantaged Business Participation Program—Disadvantaged Status and Reporting, and the offeror desires a benefit based on its disadvantaged status.***]**

(i) *General.*

The offeror represents that either--

(A) It is, is not certified by the Small Business Administration as a small disadvantaged business concern and is identified, on the date of this representation, as a certified small disadvantaged business concern in the database maintained by the Small Business Administration (PRO-Net), and that no material change in disadvantaged ownership and control has occurred since its certification, and, where the concern is owned by one or more individuals claiming disadvantaged status, the net worth of each individual upon whom the certification is based does not exceed
$750,000 after taking into account the applicable exclusions set forth at 13 CFR 124,104(c)(2); or

(B) It has, has not submitted a completed application to the Small Business Administration or a Private Certifier to be certified as a small disadvantaged business concern in accordance with 13 CFR 24, Subpart B, and a decision on that application is pending, and that no material change in disadvantaged ownership and control has occurred since its application was submitted.

(ii) *Joint Ventures under the Price Evaluation Adjustment for Small Disadvantaged Business Concerns*.

The offeror represents, as part of its offer, that it is a joint venture that complies with the requirements in 13 CFR 124.1002(f) and that the representation in paragraph (c)(7)(i) of this provision is accurate for the small disadvantaged business concern that is participating in the joint venture.

[*The offeror shall enter the name of the small disadvantaged business concern that is participating in the joint venture*: _____.**]**

(10) **(**Complete if the offeror has represented itself as disadvantaged in paragraph (c)(2) or (c)(9) of this provision.**)** **[***The offeror shall check the category in which its ownership falls***]***:

____ Black American.
____ Hispanic American.
____ Native American
(American Indians, Eskimos, Aleuts, or Native Hawaiians).
____ Asian-Pacific American
(persons with origins from Burma, Thailand, Malaysia, Indonesia, Singapore, Brunei, Japan, China, Taiwan, Laos, Cambodia (Kampuchea), Vietnam, Korea, The Philippines, U.S. Trust Territory of the Pacific Islands (Republic of Palau), Republic of the Marshall Islands, Federated States of Micronesia, the Commonwealth of the Northern Mariana Islands, Guam, Samoa, Macao, Hong Kong, Fiji, Tonga, Kiribati, Tuvalu, or Nauru).
____ Subcontinent Asian (Asian-Indian) American
(persons with origins from India, Pakistan, Bangladesh, Sri Lanka, Bhutan, the Maldives Islands, or Nepal).
____ Individual/concern, other than one of the preceding.

(11) *HUBZone Small Business Concern*.

52.212-3 OFFEROR REPRESENTATIONS AND CERTIFICATIONS -- COMMERCIAL ITEMS (JAN 2001) ALTERNATE I (OCT 2000) ALTERNATE III (OCT 2000) (CONT'D)

[Complete only if the offeror represented itself as a small business concern in paragraph (c)(1) of this provision.**]**

The offeror represents as part of its offer that--

(i) It is, is not a HUBZone small business concern listed, on the date of this representation, on the List of Qualified HUBZone Small Business Concerns maintained by the Small Business Administration, and no material change in ownership and control, principal place of ownership, or HUBZone employee percentage has occurred since it was certified by the Small Business Administration in accordance with 13 CFR part 126; and

(ii) It is, is not a joint venture that complies with the requirements of 13 CFR part 126, and the representation in paragraph (c)(11)(i) of this provision is accurate for the HUBZone small business concern or concerns that are participating in the joint venture. **[**The offeror shall enter the name or names of the HUBZone small business concern or concerns that are participating in the joint venture: Each HUBZone small business concern participating in the joint venture shall submit a separate signed copy of the HUBZone representation.

(d) R*epresentations required to implement provisions of Executive Order 11246--*

(1) *Previous Contracts and Compliance*.

The offeror represents that--

(i) It has, has not, participated in a previous contract or subcontract subject to the Equal Opportunity clause of this solicitation; and

(ii) It has, has not, filed all required compliance reports.

(2) *Affirmative Action Compliance*.

The offeror represents that--

(i) It has developed and has on file, has not developed and does not have on file, at each establishment, affirmative action programs required by rules and regulations of the Secretary of Labor (41 CFR Subparts 60-1 and 60-2), or

(ii) It has not previously had contracts subject to the written affirmative action programs requirement of the rules and regulations of the Secretary of Labor.

(e) *Certification Regarding Payments to Influence Federal Transactions* (31 U.S.C. 1352).

(Applies only if the contract is expected to exceed $100,000.**)**

By submission of its offer, the offeror certifies to the best of its knowledge and belief that no Federal appropriated funds have been paid or will be paid to any person for influencing or attempting to influence an officer or employee of any agency, a Member of Congress, an officer or employee of Congress or an employee of a Member of Congress on his or her behalf in connection with the award of any resultant contract.

(f) *Buy American Act--Balance of Payments Program Certificate*.

(The certificate in DFARS 252.225-7000 or 7006 shall be completed if it is provided as an Attachment to 52.212-3.**)**

(g) *Buy American Act--North American Free Trade Agreement--Israeli Trade Act--Balance of Payments Program Certificate*.

(The certificate in DFARS 252.225-7035 shall be completed if it is provided as an Attachment to 52.212-3.**)**

(h) *Certification Regarding Debarment, Suspension or Ineligibility for Award (Executive Order 12549).*

(Applies only if the contract value is expected to exceed the simplified acquisition threshold.)

The offeror certifies, to the best of its knowledge and belief, that--

(1) The offeror and/or any of its principals are, are not presently debarred, suspended, proposed for debarment, or declared ineligible for the award of contracts by any Federal agency;

(1) Have, have not, within a three-year period preceding this offer, been convicted of or had a civil judgment rendered against them for: commission of fraud or a criminal offense in connection with obtaining, attempting to obtain, or performing a Federal, state or local government contract or subcontract; violation of Federal or state antitrust statutes relating to the submission of offers; or commission of

embezzlement, theft, forgery, bribery, falsification or destruction of records, making false statements, tax evasion, or receiving stolen property;

(3) Are, are not presently indicted for, or otherwise criminally or civilly charged by a Government entity with, commission of any of these offenses; and

(4) (i) The offeror, aside from the offenses enumerated in paragraphs (1), (2), and (3) of this paragraph (h), has not within the past three years, relative to tax, labor and employment, environmental, antitrust, or consumer protection laws—

(A) Been convicted of a Federal or state felony (or has any Federal or state felony indictments currently pending against them); or

(B) Had a Federal court judgment in a civil case brought by the United States rendered against them; or

(C) Had an adverse decision by a Federal administrative law judge, board, or commission indicating a willful violation of law.

(ii) If the offeror has responded affirmatively, the offeror shall provide additional information requested by the Contracting Officer.

ATTACHMENT TO 52.212-3

252.225-7000 BUY AMERICAN ACT BALANCE OF PAYMENTS PROGRAM CERTIFICATE (SEP 1999) DFARS

(a) *Definitions.*

As used in this clause--

(1) Foreign person means any person other than a United States person as defined in Section 16(2) of the Export Administration Act of 1979 (50 U.S.C. App. Sec. 2415).

(2) United States person is defined in Section 16(2) of the Export Administration Act of 1979 and means any United States resident or national (other than an individual resident outside the United States and employed by other than a United States person), any domestic concern (including any permanent domestic establishment of any foreign concern), and any foreign subsidiary or affiliate (including any permanent foreign establishment) of any domestic concern which is controlled in fact by such domestic concern, as determined under regulations of the President.

(b) *Certification.*

By submitting this offer, the Offeror, if a foreign person, company or entity certifies that it--

(1) Does not comply with the Secondary Arab Boycott of Israel; and

(2) Is not taking or knowingly agreeing to take any action, with respect to the Secondary Boycott of Israel by Arab countries, which 50 U.S.C. App. Sec. 2407(a) prohibits a United States person from taking.

(c) *Representation of Extent of Transportation by Sea.* (This representation does not apply to solicitations for the direct purchase of ocean transportation services).

(1) The Offeror shall indicate by checking the appropriate blank in paragraph (c)(2) of this provision whether transportation of supplies by sea is anticipated under the resultant contract. The term “supplies” is defined in the Transportation of Supplies by Sea clause of this solicitation.

(2) Representation.

The Offeror represents that it--

___Does anticipate that supplies will be transported by sea in the performance of any contract or subcontract resulting from this solicitation.

___Does not anticipate that supplies will be transported by sea in the performance of any contract or subcontract resulting from this solicitation.

(3) Any contract resulting from this solicitation will include clause 252.247-7023, Transportation of Supplies by Sea clause. If the Offeror represents that it will not use ocean transportation, the resulting contract will also include the Defense Federal Acquisition Regulation Supplement clause at 252.247-7024, Notification of Transportation of Supplies by Sea.

52.212-4 CONTRACT TERMS AND CONDITIONS--COMMERCIAL ITEMS (FEB 2002)

As prescribed in 12.301(b)(3), insert the following clause:
Contract Terms and Conditions--Commercial Items (May 1999)

(a) Inspection/Acceptance. The Contractor shall only tender for acceptance those items that conform to the requirements of this contract. The Government reserves the right to inspect or test any supplies or services that have been tendered for acceptance. The Government may require repair or replacement of nonconforming supplies or performance of nonconforming services at no increase in contract price. The Government must exercise its post-acceptance rights--

(1) Within a reasonable time after the defect was discovered or should have been discovered; and

(2) Before any substantial change occurs in the condition of the item, unless the change is due to the defect in the item.

(b) Assignment. The Contractor or its assignee's rights to be paid amounts due as a result of performance of this contract, may be assigned to a bank, trust company, or other financing institution, including any Federal lending agency in accordance with the Assignment of Claims Act (31 U.S.C. 3727).

(c) Changes. Changes in the terms and conditions of this contract may be made only by written agreement of the parties.

(d) Disputes. This contract is subject to the Contract Disputes Act of 1978, as amended (41 U.S.C. 601-613). Failure of the parties to this contract to reach agreement on any request for equitable adjustment, claim, appeal or action arising under or relating to this contract shall be a dispute to be resolved in accordance with the clause at FAR 52.233-1, Disputes, which is incorporated herein by reference. The Contractor shall proceed diligently with performance of this contract, pending final resolution of any dispute arising under the contract.

(e) Definitions. The clause at FAR 52.202-1, Definitions, is incorporated herein by reference.

(f) Excusable delays. The Contractor shall be liable for default unless nonperformance is caused by an occurrence beyond the reasonable control of the Contractor and without its fault or negligence such as, acts of God or the public enemy, acts of the Government in either its sovereign or contractual capacity, fires, floods, epidemics, quarantine restrictions, strikes, unusually severe weather, and delays of common carriers. The Contractor shall notify the Contracting Officer in writing as soon as it is reasonably possible after the commencement of any excusable delay, setting forth the full particulars in connection therewith, shall remedy such

occurrence with all reasonable dispatch, and shall promptly give written notice to the Contracting Officer of the cessation of such occurrence.
(g) Invoice. The Contractor shall submit an original invoice and three copies (or electronic invoice) to the address designated in the contract to receive invoices.

An invoice must include--
(1) Name and address of the Contractor;
(2) Invoice date;
(3) Contract number, contract line item number and, if applicable, the order number;
(4) Description, quantity, unit of measure, unit price and extended price of the items delivered;
(5) Shipping number and date of shipment;
(6) Terms of any prompt payment discount offered;
(7) Name and address of official to whom payment is to be sent; and
(8) Name, title, and phone number of person to be notified in event of defective invoice.
An Electronic Invoice must follow the information in the attached 810 Transaction Set, version 3050, Electronic Invoice Attachment 5.
Invoices will be handled in accordance with the Prompt Payment Act (31 U.S.C. 3903) and Office of Management and Budget (OMB) Circular A-125, Prompt Payment. Contractors are encouraged to assign an identification number to each invoice.
(h) Patent indemnity. The Contractor shall indemnify the Government and its officers, employees and agents against liability, including costs, for actual or alleged direct or contributory infringement of, or inducement to infringe, any United States or foreign patent, trademark or copyright, arising out of the performance of this contract, provided the Contractor is reasonably notified of such claims and proceedings.
(i) Payment. Payment shall be made for items accepted by the Government that have been delivered to the delivery destinations set forth in this contract. The Government will make payment in accordance with the Prompt Payment Act (31 U.S.C. 3903) and Office of Management and Budget (OMB) Circular A-125, Prompt Payment. If the Government makes payment by Electronic Funds Transfer (EFT), see 52.212-5(b) for the appropriate EFT clause. In connection with any discount offered for early payment, time shall be computed from the date of the invoice. For the purpose of computing the discount earned, payment shall be considered to have been made on the date which appears on the payment check or the specified payment date if an electronic funds transfer payment is made.
(j) Risk of loss. Unless the contract specifically provides otherwise, risk of loss or damage to the supplies provided under this contract shall remain with the Contractor until, and shall pass to the Government upon:
(1) Delivery of the supplies to a carrier, if transportation is f.o.b. origin; or
(2) Delivery of the supplies to the Government at the destination specified in the contract, if transportation is f.o.b. destination.
(k) Taxes. The contract price includes all applicable Federal, State, and local taxes and duties.
(l) Termination for the Government's convenience. The Government reserves the right to terminate this contract, or any part hereof, for its sole convenience. In the event of such termination, the Contractor shall immediately stop all work hereunder and shall immediately cause any and all of its suppliers and subcontractors to cease work. Subject to the terms of this contract, the Contractor shall be paid a percentage of the contract price reflecting the percentage

of the work performed prior to the notice of termination, plus reasonable charges the Contractor can demonstrate to the satisfaction of the Government using its standard record keeping system, have resulted from the termination. The Contractor shall not be required to comply with the cost accounting standards or contract cost principles for this purpose. This paragraph does not give the Government any right to audit the Contractor's records. The Contractor shall not be paid for any work performed or costs incurred which reasonably could have been avoided.

(m) Termination for cause. The Government may terminate this contract, or any part hereof, for cause in the event of any default by the Contractor, or if the Contractor fails to comply with any contract terms and conditions, or fails to provide the Government, upon request, with adequate assurances of future performance. In the event of termination for cause, the Government shall not be liable to the Contractor for any amount for supplies or services not accepted, and the Contractor shall be liable to the Government for any and all rights and remedies provided by law. If it is determined that the Government improperly terminated this contract for default, such termination shall be deemed a termination for convenience.

(n) Title. Unless specified elsewhere in this contract, title to items furnished under this contract shall pass to the Government upon acceptance, regardless of when or where the Government takes physical possession.

(o) Warranty. The Contractor warrants and implies that the items delivered hereunder are merchantable and fit for use for the particular purpose described in this contract.

(p) Limitation of liability. Except as otherwise provided by an express or implied warranty, the Contractor will not be liable to the Government for consequential damages resulting from any defect or deficiencies in accepted items.

(q) Other compliances. The Contractor shall comply with all applicable Federal, State and local laws, executive orders, rules and regulations applicable to its performance under this contract.

(r) Compliance with laws unique to Government contracts. The Contractor agrees to comply with 31 U.S.C. 1352 relating to limitations on the use of appropriated funds to influence certain Federal contracts; 18 U.S.C. 431 relating to officials not to benefit; 40 U.S.C. 327, et seq., Contract Work Hours and Safety Standards Act; 41 U.S.C. 51-58, Anti-Kickback Act of 1986; 41 U.S.C. 265 and 10 U.S.C. 2409 relating to whistleblower protections; 49 U.S.C. 40118, Fly American; and 41 U.S.C. 423 relating to procurement integrity.

(s) Order of precedence. Any inconsistencies in this solicitation or contract shall be resolved by giving precedence in the following order:

(1) The schedule of supplies/services.

(2) The Assignments, Disputes, Payments, Invoice, Other Compliances, and Compliance with Laws Unique to Government Contracts paragraphs of this clause.

(3) The clause at 52.212-5.

(4) Addenda to this solicitation or contract, including any license agreements for computer software.

(5) Solicitation provisions if this is a solicitation.

(6) Other paragraphs of this clause.

(7) The Standard Form 1449.

(8) Other documents, exhibits, and attachments.

(9) The specification.

ADDENDUM TO CLAUSE 52.212-4 CONTRACT TERMS AND CONDITIONS--COMMERCIAL ITEMS (FEB 2002)

The following paragraph(s) of 52.212-4 are amended as indicated below:

1. Paragraph (a), Inspection/Acceptance, is revised to add the following:
"Inspection and acceptance of products will be performed at destination. The authorized receiving official for each customer is responsible for signing for and accepting products when they are delivered. The final disposition decision rests with the food service officer."

2. Paragraph (c), Changes, is deleted in its entirety and replaced with the following:
(c) Changes.
(1) The Contracting Officer, at his/her discretion, may unilaterally invoke any of the contingency options set forth in this contract.
(2) The Contracting Officer may at anytime, by unilateral written order, make changes within the general scope of this contract in any one or more of the following:
(i) method of shipment or packing;
(ii) place, manner, or time of delivery.
(3) If such change causes an increase or decrease in the cost of, or time required for, performance for any part of the work under this contract, the Contracting Officer shall make equitable adjustment in the contract price, the delivery schedule, or both, and shall modify the contract.
(4) The Contractor must assert its right to an adjustment under this clause within thirty (30) days from the date of receipt of the written order. However, if the Contracting Officer decides that the facts justify it, the Contracting Officer may receive and act upon a proposal submitted before final payment of the contract.
(5) Failure to agree to any adjustment shall be a dispute under the Disputes Clause. However, nothing in this clause shall excuse the Contractor from proceeding with the contract."

3. Paragraph (i) Payment:

Delete the 1st sentence and substitute the following: Fast Payment procedures apply. The Government will pay invoices based on the Contractor's delivery of supplies to a post office or common carrier (or, in shipments by other means), to the point of first receipt by the Government.

4. Paragraph (o), Warranty, is revised to add the following:

"In the event that a product recall is initiated by the Contractor, supplier or manufacturer, the Contractor should follow the procedures as outlined below:
(1) Immediately notify the following personnel:
(i) Customers that have received the recalled product
(ii) DSCP Contracting Officer

(iii) DSCP Account Manager
(iv) DSCP Consumer Safety Officer at 215-737-3845

(2) Provide the following information to the DSCP Consumer Safety Officer:
(i) Reason for recall
(ii) Level of recall, i.e. Type I, II or III
(iii) Description of product
(iv) Amount of product
(v) List of customers that have received product
(vi) Name and phone number of responsible person (Recall Coordinator).

(3) The Contractor should provide a Final Status Report of Recall, when completed, to the DPSC Consumer Safety Officer."

4. Paragraph (t), Price Changes, is added as follows:
"(t) Price Changes

(1) **Definitions:**

(i) **Unit Price** - The total price per unit for a product delivered to the Government consists of two components: "delivered price" and "distribution price". This price shall not extend more than two (2) decimal point.

(ii) **Delivered Price** - The actual invoice price (in U.S. currency) of the product paid to the manufacturer/supplier, delivered to the Contractor's CONUS facility (sometimes referred to as the landed cost).

(iii) **Distribution Price** - The firm fixed price, offered as a dollar amount, which represents all the elements of the contract price other than the delivered price. This distribution price will consist of the Contractor's projected general and administrative costs, overhead, profit, packaging costs, transportation costs, (excluding point to point ocean transportation costs) and any other expenses.

(iv) **Ocean Shipping Costs** - Includes all costs from the facility in CONUS where the vans are packed (wherever located) to the OCONUS facility (ies) where the vans are unloaded

The cost of ocean transportation is considered to be part of the delivered price but will be billed separately due to the requirement to pay these costs from a different account than the food costs. All ocean transportation costs from the Contractor's CONUS facility to the OCONUS facility (s) will be segregated from the price of the product. Accordingly, for purposes of submitting offers under this solicitation, "point to point" ocean transportation costs will be ignored. The Contractor will detail all ocean transportation costs to DSCP via a separate memorandum voucher.

(2) Effective Period of Prices. Pricing will be at the time of order. These prices will be fixed until delivery, provided that the delivery is requested within the time frame of six days starting the day after the order is placed. If delivery is not requested until after this time frame,

pricing will be as of the delivery date. The Contractor warrants that the current delivered prices do not include any allowance for possible future increases. The vendor may not submit its invoices to DFAS Columbus for payment until notified by the customer that all products has been received in good condition and in the quantities stated on the invoice. This notification must be in writing.

(3) The Contractor also warrants that its unit prices are equal to or lower than its most favored customer for similar quantities under comparable terms and conditions. Should price verifications reveal any instances of overpricing, the contractor further agrees to reimburse the Government for that amount.

(4) For the purpose of unit price adjustment, the Contractor shall indicate its distribution price per unit of issue for each category of items which shall be expressed as a dollar figure. The distribution price may differ per category; however, each category and the associated items that fall under it, must have the same unit of issue. (The distribution price must always be equal to the unit price less the delivered price.) The distribution price, as proposed in the offer and accepted by the Government, shall remain fixed throughout the term of the contract.

(5) The delivered price for each item is influenced by commercial market forces, such as supply and demand, and competition among suppliers, and may, therefore, fluctuate. Vendors may change prices in their STORES Vendor Item Catalog weekly. The submissions are to be made by Thursday, to be in effect the following Sunday. All price changes must be submitted to DSCP via the 832 EDI Transaction Set. This transmission must be received by Thursday, 1:30 PM Philadelphia time. See Attachment 1: EDI Implementation Guidelines" for more information of the various EDI transaction sets required under this contract.

(6) Upon request, the Prime Vendor shall furnish to the Government data, as required by the Contracting Officer, to support price changes and to confirm that the contract unit prices under this contract are fair and reasonable and are based on the catalog or market prices which it pays to its suppliers. This supporting documentation shall be in the form of delivered price invoices and unit prices charged to the Prime Vendor's commercial business as well as suppliers' quotations, invoices, catalogs, published price lists and any other information as required by the Contracting Officer.

(7) The Government shall perform price verification analyses from time to time throughout the term of the contract. When requested, the contractor shall provide to the Contracting Officer delivered price invoices. The Prime Vendor shall keep all delivered price invoices for a period of at least one (1) year after issuance of the applicable delivery order. As a minimum, the Contracting Officer shall review the invoice in conjunction with the distribution price to verify the accuracy of the delivery order unit price (i.e. the unit price in effect in the contractor's electronic catalog at the time of delivery order placement).

(8) The delivered price plus distribution price should equal the delivery order unit price. The contractor shall promptly refund any overcharges discovered during this process. Overcharges shall also result in more frequent price verification analyses.

(9) The Prime Vendor shall obtain product from suppliers who can provide the best value to the Government in terms of price, delivery, and quality. Whenever appropriate, the Prime Vendor shall take advantage of "reduced price specials" and "sales" offered by suppliers, as well as those manufacturers that have a National Allowance Program Agreement (NAPA) with DSCP. A list of NAPA holders is attached to this solicitation.

(10) The requirements of this clause shall also apply to new items added to the Contractor's electronic catalog after contract award.

NOTE: In conjunction with the above clause, the contractor should note the following: Variable weight items (such as meat and poultry (roasts, turkey, etc.) and lump sum billing can not be receipted in decimals, e. g.4.6 pounds. Contractors must round using Standard Rounding Methods.

(11) Contractors are advised that the Contracting Officer intends to conduct price verification analysis in the following manner:

(i) Periodically, the Price Verification Team may require the contractor to provide copies of specific invoices from suppliers covering up to 100 items that were previously ordered. These invoices will be used to verify that the Government is only being charged the actual product cost plus the negotiated distribution fee.

(ii) The Price Verification Team will request the above documentation in writing and the contractor will have thirty (30) days after the request to furnish the documentation.

(iii) A report of overcharges and undercharges (if applicable) will be forwarded to the contractor with a request for payment, if appropriate. The Government reserves all rights and remedies provided by law or under the contract in addition to recovering any overcharges.

(iv) The Government may elect to expand the scope of the price verification analysis if overcharges are discovered. The Government may also elect to reduce the scope of the price verification analysis if no overcharges are discovered.

(v) Unit prices shall be limited to a maximum of two (2) decimal places. For evaluation and award purposes, offers containing a unit price of more than two (2) decimal places shall be rounded off to two (2) decimal places. For administrative purposes, the extended line item and total dollar amounts will be rounded to two (2) decimal places and may not precisely reflect the quantity(ies) times the unit price(s). Payment shall be accomplished on a unit price basis.

5. PARAGRAPH (u), CONTRACTOR'S WILL BE RESPONSIBLE FOR COMPLYING WITH THE FOLLOWING SPECIAL CLAUSES WHICH PERTAIN TO THE CONTRACT PERFORMANCE IN KOREA AS FOLLOWS:

1. CONTINUANCE OF PERFORMANCE DURING ANY STATE OF EMERGENCY, REPUBLIC OF KOREA.

The contractor shall be responsible for performing all functions of this contract during a state of emergency declared by the United States or Korea, or during periods of internal strife, rioting, civil disturbance, or perils of any other type until released by the contracting officer. The contractor shall assist and participate, as may be required by competent military authority, in any military or dependent evacuation plan. The contractor shall participate at the direction of the local commander, in all local or site training exercises related to U.S. Government preparation for any of the above-listed incidents. Any services required under a state of emergency that exceeds the contract requirements shall be subject to the Contract Terms and Conditions set forth in 52.212-4. The contractor is required to include this provision in any subcontracting agreements

2. DEFERMENT OF EMPLOYEES FROM MOBILIZATION

A. The Contractor shall secure the following deferments for Contractor employees assigned to this contract and is required to include this provision in any subcontracting agreements:

(1) LABOR MOBILIZATION. In accordance with Article 39(2), Implementing Regulation of Resources Utilization Law, Contractor shall request deferment of his employees from labor mobilization, from the Minister of Home Affairs through the Minister having jurisdiction over the activities of the Contractor.

(2) HOMELAND RESERVE FORCES. In accordance with the provision of Article 5, Homeland Reserve Forces Establishment Law, Contractor shall obtain documentation of deferment of his employees from mobilization of Republic of Korea Homeland Reserve Forces. This documentation may be obtained through the Minister having jurisdiction over the activities of the Contractor.

B. The Contractor shall furnish evidence of deferments to the Contracting Officer as soon as they are received from the Ministry concerned.

C. The Contractor shall ensure that adequate personnel are available to fulfill contract obligations during mobilization exercises.

D. The Government will work with the Contractor during mobilization exercises.

3. CONTRACTOR VEHICLES

(a) Unless specifically stated elsewhere in the contract the Contractor shall provide all motor vehicles and any other transportation equipment required for the performance of this contact. The Contractor shall be authorized to import 40 company-owned vehicles in accordance with USFK Reg 190-1.

(b) The motor vehicles shall meet all of the requirements of this contract and shall be subject to inspection and approval by the DSCP Contracting Officer Representative. In the event a Contracting Officer Representative is not appointed, an individual authorized by the Contracting Officer will conduct inspection and approval.

(c) Vehicle Decal - The Contractor shall provide the Contracting Officer with a list of only those vehicles (by type and quantity) that are required in the actual performance of this contract on U.S. Government Installations within the ROK. The Contracting Officer shall submit the list through the Contracting Officer's Representative for approval. Decals will only be issued for the geographic areas of the contract's performance. For example, a contractor performing in Pusan will not receive a decal for Yongsan.

(d) The Contractor requiring decals for use of personal vehicles on military installations will be required to provide the Contracting Officer with a written rationale substantiating why

the vehicle is needed in connection with satisfactory performance of the contract. The rationale shall exclude trips to Finance and Accounting Office for the processing of payment documents, etc. Requests for decals for personal vehicles used to support such functions as the Association of the U.S. Army or any other community activities must be processed through the Eighth US Army Protocol Office. The contractor is required to include this provision in any subcontracting agreements

4. WARTIME UTILIZATION OF CONTRACT VEHICLES, REPUBLIC OF KOREA

The Ministry of National Defense, Republic of Korea has provided for exemption of portions of an U.S. Government Contractor's assets from the Transportation Mobilization Designation plan. During war, the assets specified in the plan (to be reviewed by the successful contractor after contract award) will be made available to the 25th Transportation Center (TC) for commitment purposes. The contractor, within thirty days after award, shall verify its assets through appropriate channels of the Republic of Korea Government controlling wartime mobilization to insure that such exemption has been reflected in his wartime plan.

The contractor shall provide written notification efforts. A copy of the notification shall be furnished to the Contracting Officer's Representative. Maintenance and overall responsibility for assets and personnel involved shall remain with the Contractor as provided in this contract. The contractor is required to include this provision in any subcontracting agreements

5. APPLICABLE LAW

The terms and provisions of this contract govern the rights and remedies of the parties. The validity and interpretation of this contract and all rights and obligations hereunder shall be governed by the law of the United States of America.

6. OPERATION OF MOTOR VEHICLES ON U.S. GOVERNMENT INSTALLATION

Contractor motor vehicles shall be operated and maintained in accordance with applicable paragraphs of United States Forces Korea Regulation 190-1 when such motor vehicles are operated on US Government installations.

7. LIABILTY AND SECURITY:

A. LIABILITY

1. The Contractor shall be:

(i) Liable to the Government for the loss, damage, or destruction of any Government owned or leased property, real or personal, which the Contractor has control or use of as a result of the Contractor's work under this contract, fair wear and tear excepted;

(ii) Responsible for, and hold the Government harmless from, loss of or damage to property not included in (i) above; and

(iii) Responsible for, and hold the Government harmless from, bodily injury and death of persons occasioned either in whole or in part by the negligence or fault of the Contractor, its officers, agents, or employees in the performance of work under this contract.

2. This subparagraph (a) shall not apply to those classes of property (e.g., government furnished property, government property furnished for repair or other services) for which standards of Contractor liability are established by a FAR or DOD FAR Supplement prescribed clause also included in this contract.

3. The decision whether to repair or replace Government property shall be at the sole discretion of the Contracting Officer. Replacement value shall be measured by the cost required to repurchase the same or similar item, to include all administrative procurement costs involved in that replacement.

4. Any decision of the Contracting Officer with respect to liability shall be subject to the "Disputes" clause of the contract as set forth in52.212-4(d) on page 89.

B. PREVENTION OF PILFERAGE.

(1) The contractor shall institute and maintain adequate controls and security measures to prevent pilferage throughout the period of the contract including the time that any property as described in a (1)(i) and (ii) above, is under the Contractor's control. The Contractor agrees to submit immediately to the Contacting Officer any information or knowledge it may have concerning any such pilferage.

(2) In the event that any of the Contractor's employees by direct act, or otherwise, commit, condone, fail to report, or otherwise are illegally involved in the pilferage of any Government property, the Contractor shall remove such individual(s) from all work under this contract, if so directed by the Contracting Officer. The cost of replacing any contractor employee under the provisions of this clause shall be at no additional cost to the Government.

C. The rights of the Government arising from this article are in addition to any other rights set forth in the contract or any other rights to which the Government is otherwise entitled. Nothing in this article shall be construed to limit these rights nor shall any other provision of this contract be construed to limit the rights of the Government under this provision.

8. IDENTIFICATION OF CONTRACTOR'S EMPLOYEES:

A. All persons hired by the Contractor for performance under this contract requiring entry to a US Government Installation shall be processed through the Contracting Officer, or his representative, and approved for entry as required by: (1) for Contractors requiring entry onto a US Army installation, AR 604-5, AR 606-15

and USFK Regulation 190-7; and (2) for Contractors requiring entry onto a US Air Force Installation, APR 125-37, AFR 205-32, and 5 AFR 125-3 (plus any local supplement to these regulations).

B. In addition, the Contractor shall insure that each of its employees requiring entry possesses an identification badge or pass as may be approved by (1) for entry onto a US Army installations, the Provost Marshal for the area in which the contract work is to be performed; or (2) for entry onto US Air Force installations, the Pass and Registration Office (Security Police) for the applicable installation. Each employee shall wear an identification badge at all times while on duty within a US Government installation or at such times and places where identification is required, and in such a manner that it will be plainly visible as a means of identification. The contractor is responsible to insure employees return identification badge or pass to the Contracting Officer or his representative upon suspension, termination or removal of an employee or employees.

C. In the event that services to be performed entail access to restricted areas, all contractor personnel requiring such access will be required to have a background investigation, DD Form 254. The Contractor shall submit to the COR (or to the Contracting Officer if a COR is not appointed), within 5 days after date of contract award, a list of its employees that will require a background investigation in accordance with this provision.

9. SECURITY OF EMPLOYEES:

A. The Contractor agrees to:

(i) submit immediately to the Contracting Officer a complete confidential report of any information which the Contractor may have concerning existing or threatened espionage, sabotage, or subversive activity;

(ii) submit to the Contracting Officer, upon written request, any and all information which the Contractor may have concerning any of its employees engaged in any work at any plant, factory, or site at which work under this contract is being performed; and

(iii) exclude from the plant, factory, site, or part thereof at which work under this contract is being performed any person or persons whom the Contracting Officer, in the interest of security, may designate in writing.

B. In any case, should the continued employment of any person furnished by the Contractor under this contract be determined by the Contracting Officer to be detrimental to the security interest of the Government, that person shall be immediately removed or transferred from that particular work specified. The decision by the Contracting Officer that such person should not be employed under this contract will be final. The Contracting Officer will consult with the Contractor before final action is taken. It is understood that the decision of the Contracting Officer pursuant to this clause applies only to work under the contract and does not otherwise relate to the employer-employee relationship between the Contractor and workers concerned. The cost of replacing any contractor employee under the provisions of this clause shall be at no additional cost to the Government.

10. REPORT OF DAMAGE, DESTRUCTION, INJURY OR DEATH:

In all cases where any Government equipment or cargo, or any other property of any type, nature or description, whether owned by the Government or not is damaged or destroyed through any act of the Contractor, its agents, servants or employees or through any other cause whatsoever arising out of and during the performance of this contract or in the event of personal injury to, or death of, any person engaged directly or indirectly in the performance of this contract, a full and complete written report of such damage, destruction, personal injury, or death shall be submitted by the Contractor to the Contracting Officer at DSCP, within seventy-two (72) hours following any such incident.

11. ISSUANCE OF DELIVERY ORDERS:

All delivery orders will be issued by the Contracting Officer or designated Ordering Officer(s).

12. PERSONNEL:

A. Applicable to Non-Korean Personnel:

(1) Physical Examination of Contractor's Personnel: Prior to departure for Korea, or prior to commencing work under this contract in Korea, at the time of hire, American Personnel must obtain a certificate of a licensed physician verifying that they have been examined and found to be in good physical condition and without communicable diseases.

(2) Contractor's Personnel Subject to Regulations: Contractor's Personnel are subject to the US Forces Korea (USFK) Regulations and are under the Status of Forces Agreement (SOFA) between the United States and the Republic of Korea. The contractor will brief all Contractor's Personnel on the provisions of SOFA and the employee's status hereunder, and document this fact in each employee's personnel file.

(3) Contractor's Employees Remaining in Korea: Certain employees may at their discretion, elect not to return to their point of hire upon completion of their current employment agreement. Return Military Airlift Command (MAC) transportation to Point of Hire will be authorized such personnel only if they immediately enter into a new written Employment Agreement under a contract, which provides for return transportation at government expense. In the event an employee chooses to remain in Korea, no payments made by the Contractor in lieu of travel will be recognized as allowable costs under the contract.

(4) Deceased Personnel: In the event Contractor employed personnel engaged in the performance of services under this contract die outside the United States while on a duty assignment in the performance of work prescribed in the contract, the **Army Field Commander** will notify the Contracting Officer who in turn will inform the Contractor. Personnel who die overseas while on a duty assignment in the performance of work prescribed in the contact shall be handled in accordance with AR 638-40. Assistance in the completion of the DA Form 1237 (Disposition of Remains Reimbursable Basis) will be provided to the Contractor. The Contractor is the sponsor and will pay all costs incidental to the care and disposition of the remains. The

Government will provide transportation to the Contractor on a reimbursable basis from the place of death to the United States port of entry (POE).

B. Applicable to All Contract Employees:

(1) Employees of Contractor - Liability: All employees of the Contractor employed in performance of work under this contract shall be employees of the Contractor at all times and not of the United States Government. The Contractor and not the United States Government shall be responsible for compliance with all applicable provisions of law affecting its employees, including without limitation, Workman's Accident Compensation, unemployment;

(2) Clearance Required of all Employees: In the event of termination of the contract or departure of any employee from the contract and prior to receiving final pay, the Contractor shall be responsible for obtaining the necessary clearance similar to that contained on EA Form 98 for said individual. The Contractor will turn in to the Issuing Agency all "Uniformed Services Identification and Privilege Cards" and "Ration Control Plates," issued as result of employment under this contract. All materials or US Government furnished property entrusted to said individual on hand receipts shall be properly accounted for; otherwise, the individual should not be granted clearance. In the event of improper clearance of any individual, the full responsibility for any missing materials, US Government Properties, or failure to turn in privilege cards shall be that of the Contractor. All of these clearances shall be processed through the COR.

C. Applicable to Korean National Personnel:

(1) Personnel Policies and Procedures: Invited Contractors shall comply with the rules and regulations established by USFK Reg. 690-1 and other governing regulations pertaining to the employment of Korean employees. USFK 690-1 does not apply to Korean Contractors.

(2) Military Security of Korean Employees: A military security check or Korean employees will be made in accordance with AR 604-5.

13. LIABILITY INSURANCE

In compliance with FAR 52.228-07, Insurance - Liability to Third Persons (APR 1984), the Contractor will obtain, as a minimum, the following full coverage:

a. General Liability Insurance: Five hundred thousand dollars ($500,000.00) Bodily Injury per occurrence.

b. Automobile Liability Insurance: The following comprehensive Automobile Liability Endorsement Insures Government -owned vehicles. The cost will be based on only those over-the-road vehicles.

(1) One Hundred Thousand Dollars ($100,000.00) Bodily Injury, any one person.

(2) Three Hundred Thousand Dollars ($300,000.00) Bodily Injury, any one accident.

(3) Ten Thousand Dollars ($10,000.00) Property Damage, any one accident.

c. Worker's Compensation and Employer's Liability Insurance: Unless otherwise directed by the Contracting Officer, the Contractor shall maintain worker's compensation in accordance with applicable clauses in Section I of this contract. Korean employees coverage will be added by endorsement to this policy in accordance with coverage required by Korean Laws.

An additional Employer's Liability coverage will be afforded by endorsement to the Standard Worker's Compensation policy in the amount of One Hundred Thousand Dollars ($100,000.00)

14. LOGISTICAL SUPPORT:

A. Logistical support and privileges provided under this contract, as set forth below, are fundamentally contingent on the availability of command resources as determined by the US military authorities, and the provisions of pertinent international agreements, such as the US-ROK SOFA. Such support will not be considered as a contractual right, notwithstanding the fact that contractual provisions authorize the support. Accordingly, in the event of withdrawal by the US Government of any or all of the privileges described herein, it is agreed that such action will not constitute grounds for excusable delay in the performance of any portion of the contract between the Contractor and the Government, nor will such action excuse the Contractor from default of the contract or form the basis for any claim against the US Government based on the contract, or otherwise, if the withdrawal is made pursuant to paragraph H-9a. Additionally, such action will not be considered as a breach of the contact or of any portion thereof. Subject to the forgoing provisions and provisions of Clause H-9a above, the Contractor, his non-Korean employees and their dependents may be afforded the logistical support set forth below:

(1) Status of Forces Agreement Status for Contractor employee and lawful dependents.

(2) Insurance, ID and Ration Control Cards.

(3) Customs exemptions as provided under Article XV of the SOFA.

(4). Duty free importation of one (1) privately owned vehicle per employee.

B. Subject to such restrictions as service regulations may impose, the Contractor is authorized to use:
(1) Military exchanges, social clubs, and other NAF organizations;
(2) Commissary stores;
(3) Military Banking Facilities;
(4) Military Postal Facilities
(5) US Armed Forces medical and dental facilities on a reimbursable basis in accordance with existing service requirements, and mortuary services

(6) Driver's licensing
(7) Pet and firearm registration
(8) Personal legal assistance on a space available basis
(9) Department of Defense Dependent Schools for authorized dependent children on a reimbursable basis.

C. Authorized Dependent(s) of a Contractor Employee: An authorized dependent of a contractor employee is defined as: (i) the employee's lawful spouse residing in Korea with the sponsoring Contractor employee, or (ii) an unmarried legitimate child, a stepchild or a lawfully adopted child of the employee residing in Korea with the sponsoring Contractor employee, who either has not passed his/her 21st birthday or who is incapable of self-support because of a mental or physical incapacity that existed before that birthday, and who is dependent the employee for over one-half his/her support.

15. GOVERNMENT RELATIONS:

In the interest of assuming and maintaining the highest order of foreign and diplomatic relations in Korea the Contractor shall not conduct any direct or indirect negotiations, dealing, agreements, business or entreaties with officials of the Korean Government in performing this contract.

16. QUALITY ASSURANCE EVALUATOR:

Any reference herein to the Contracting Officer's Representative (COR) shall include the Quality Assurance Evaluator (QAE).

17. TRANSITION PERIOD:

A. The Contractor recognizes that the services under this contract are vital to the government and must be continued without interruptions and that, upon contract expiration, a successor, either the government or another contractor may continue them. The Contractor agrees to exercise its best efforts and cooperation to effect an orderly and efficient transition to a successor.

B. A successor Contractor's management personnel may observe operations of the current incumbent Contractor's workforce for a period of fifteen (15) days prior to the effective date of contract. The Contractor shall allow a successor Contractor's management personnel to observe his performance methods for a period of fifteen (15) days prior to the expiration of the contract. The Contractor shall cooperate with any successor during this period.

C. No additional compensation will be allowed for this period.

18. AUTHORIZATIONS:

This contract is authorized and executed for performance under the provisions of the United States - Republic of Korea Status of Forces Agreement. The Contractor shall comply with all such agreements and any amendments:

19. EMPLOYMENT AGREEMENT:

A. The Contractor shall submit an employment agreement(s) used for U.S. Nationals.

B. Annual, sick and compensatory leave for Contractor's U.S. citizens shall be in accordance with the Contractor's Employment Agreement. Annual, sick and compensatory leave for Korean National employees will conform to USFK 690-1. Nevertheless, absences of employees will not be justification for failure of the Contractor to perform this contract in accordance with its terms and conditions. The Contractor shall comply with all local pre-employment requirements, if any, for all employees.

C. American National employees whose employment is terminated for cause shall not be transferred or rehired for any other job or position under any contract held by the Contractor within the jurisdiction of United States Forces Korea (USFK).

NOTE: Does not apply to Korean Contractors

20. EMPLOYEE INFORMATION:

A. The Contractor shall provide a list of all employees by location and function with the following information:

(1) Employee's Name
(2) Location of Work
(3) Job/Position Title
(4) Korean Labor Classification
(5) Nationality
(6) Date of Hire
(7) Labor Cost (monthly), broken down into:
  (a) Salary (dollars)
  (b) Bonus
  (c) Benefits
  (d) Social Security
  (e) Job accident Insurance
  (f) Longevity
  (g) Other (Specify)

B. Separately identify positions that are mandatory, and positions filled by overhires, and American Nationals.

C. The Contractor shall provide the above report to the Contracting Officer on 30 days after contract award with follow on reports due in three month intervals thereafter. Such information except subparagraph (i) will not be considered proprietary and may be released as part of any future competitive solicitation or proposals.

21. TAX INFORMATION:

A. References:

(1) Contract clause entitled "FAR 52.229-06 Taxes - Foreign Fixed-Price Contracts (Jan1991)."

(2) US-ROK Status of Forces Agreement (SOFA), Articles IX and XVI.

(3) ROK Customs Law, Law No. 1976, promulgated on 29 November 1967, as amended.

(4) ROK Value Added Tax Law, Law No. 2934,promulgated on 22 December 1976 (effective date 1 July 1977), as amended.

B. Request an estimate be furnished for type and amount of taxes that would normally apply to the transaction but are exempt from this proposal.

(1) Customs Tax:

Name Of Item	Number of Units	Cost/unit w/o Tax	% of Tax	Tax/Unit	Tax Total
_____	_____	_____	_____	_____	_____

This item will be imported specifically for this contract?

Yes___No____

(2) Special Excise Tax:

Name Of Item	Number of Units	Cost/unit w/o Tax	% of Tax	Tax/Unit	Tax Total

_____
Name of Item manufacturer

(3) Value Added Tax (VAT):

Input VAT on materials purchased for this contract. 10%_____
Input VAT on transportation leased/rented for this contract. 10%_____
Input VAT on equipment leased/rented for this contract 10%_____
Input VAT on services purchased for this contract. 10%_____

Output VAT on total contract amount.
10%_____

(4) Special Excise (Petroleum) Tax:

		No. of Liters	U/P w/o Tax	Tax/unit	Total	Tax Amt
Regular Gasoline	_____(L)	_____	W_____	W_____		
Premium Gasoline	____ (L)	_____	W_____	W_____		
Diesel	_____(L)	_____	W_____	W_____		
Other	_____(L)	_____	W_____	W_____		

c. Name of the oil company from which POL products will be purchased:

Oil Company_____(Name Only)

d. I certify by this submission that all supplies and services to be purchased for this contract have been proposed Value Added Tax and Special Excise Tax exclusive. I also certify that the prices on all items to be imported for this contract do not include any customs tax.

Signed_____(chop)_____

22. <u>INTERPRETATIONS/TRANSLATIONS</u>

a. The Contractor shall provide host nation/English translation of operating instructions, procedures and all other documents required for complete and efficient performance of this contract. These translations shall be placed or posted in close vicinity to each work area where they are required for day-to-day work.

b. The Government is not obligated to provide any assistance to the Contractor in the day-to-day translations and interpretations necessary to communicate between the Koreans and Americans employed under this contract.

c. The Contractor shall provide a means of rapid communications/translation/interpretation between all levels of its organization. This requirement for communication and understanding shall apply to all levels of supervision and shall be provided by supervisors at all levels or by adequate numbers of readily available interpreters/translators who shall be present during all exchanges of information which require interpretation or translation.

d. All correspondence, official documents that impact work performed under this contract and communications between the Contractor and the US Government pertaining to this contract shall be in the English language.

23. CONTRACTOR MOMEMENTS OF PRODUCTS DURING HOSTILITIES.

A. Contractor shall process requests for highway/road clearances and additional assets using the USFK Wartime Host Nation Support (WHNS) process during hostilities. Contractor must submit requests for Combined Highway Clearance Request Form (see attached CHQ FORM 25EK, 1 MAR 95) to obtain approval to use highways/roadways designated for military use and Combined Movement Request (see attached CHQ FORM 26EK, 1 MAR 95) to request additional trucks and drivers under US Army control to move shipments during hostilities. Contractor, within 30 days of modification, must submit request forms to the Movement Control Team (MCT) located in Pusan, at Pier #8, building 2650 or Camp Hialeah, building 510.

B. Contractor must assign a representative that will be responsible for processing Combined Highway Clearances and Combined Movement Requests. This Representative will be responsible for becoming familiar with the combined highway requesting procedures and attending all required training. The Government shall properly train the Contractor Representative in processing and monitoring requests for highway/road clearances and additional assets using the USFK Wartime Host Nation Support process. Also, the Government shall keep the Contractor Representative informed on WHNS status. The Government will notify the Contractor Representative when ROK mobilization will occur, when he must begin using US Army movement procedures, USFK priorities for shipments and any changes that are required to Contractor shipping schedule.

24. CHEMICAL PROTECTIVE EQUIPMENT FOR EMERGENCY ESSENTIAL (EE) PERSONNEL.

A. The Contractor shall provide appropriate chemical protective equipment I/A/W USFK policy to Contractor personnel. **This applies to Emergency Essential personnel only.** The Chemical equipment garment sets includes protective mask, Chemical Biological Canister and Hood, Carrier Assembly, Chemical Protective suit, Overshoes, Chemical Protective Gloves and Glove Inserts, decontamination kits and Water Canteen. All systems shall meet standards similar to the masks issued pursuant to USFK Force and Family Protection Initiative. Contractor shall provide systems that are equivalent to US M17A2 protective mask, the Civilian Adult Hood Blower System manufactured by DEA Research and Development Ltd, or another equivalent system that provides the following minimum levels of protection:

(1) Protective factor of at least 1667.

(2) Protect against all known military CB agents listed in FM3-9, all aerosols, organic vapors with a vapor pressure of < 1000 pascals at the temperature of the filter and some acidic gases including hydrogen chloride, hydrogen fluoride, hydrogen bromide, flurine, chorine, hydrogen sulfide, sulfur dioxide, and sulfuric acid. FM 3-9 is available on line at: http://155.217.58.58/atdls.htm.

(3) Particulate filter must remove all particulates (liquid and solid) with 99.97% efficiency.

(4) Vapor filter with activated charcoal or other media to adsorb and react with vapors.

(5) Must protect for a minimum of 2 hours against moderate levels (100,000 mg-min/m3) of agent vapor.

(6) Must be capable of being operated for a minimum of 10 consecutive hours while resting or at low levels of activity.

B. Contractor will ensure that personnel will be trained and become proficient in the proper use and maintenace of the protective equipment. Training should include the following:

(1) Protecting themselves from NBC injury/ contamination when drinking from their canteens while wearing their protective masks.

(2) Protecting themselves from NBC injury/contamination with Mission Oriented, Protective Posture (MOPP) gear. MOPP equipment is chemical protective over garment with boots, gloves and mask.

(3) Reacting to chemical or biological hazard/attack.

(4) Replacing the canisters on their protective mask.

(5) Protecting themselves from NBC injury/contamination using there Protective masks with hood.

(6) Maintaining their protective masks with hood.

(7) Decontaminating their skin using the skin decontaminating kit.

(8) Decontaminating their individual equipment using the individual equipment decontamination kit.

(9) Protecting themselves and others from chemical biological injury/contamination by using (entering or exiting) a collective protection shelter.

(10) Decontaminate their individual equipment using individual equipment decontamination kit.

25. NEO (noncombatant evacuation order) TRAINING FOR NON-ESSENTIAL PERSONNEL AND CONTRACTOR DEPENDENTS.

NEOs are Contractor's personnel that are US citizens working in the ROK that are non-emergency essential. Dependents are defined as spouse, children under the age of 20 and parents residing with employees. Chemical protective systems are required for NEOs and Dependents of those personnel that are US citizens working in the ROK. The Contractor shall provide suitable chemical protective systems for NEOs and Dependents and training.

26. LOCAL LAW

The successful offeror will be responsible for complying with all applicable Korean law during the full term of the contract including base year and each option year that may be exercised. If the successful offeror is required to make manning adjustments, including possible retention of current USFK Korean national employees working at the warehouse facilities identified herein, in order to comply with local law, such adjustments shall be the sole responsibility of the Contractor with no additional cost to the Government.

5. PARAGRAPH (v): INVITED CONTRACTOR OR TECHNICAL REPRESENTATIVE STATUS- REPUBLIC OF KOREA

1. **Invited Contractor Statues**

a. Invited contractor or technical representative status under the U.S.-ROK Status of Forces Agreement (SOFA) is subject to the written approval of HQ USFK, AcofS, Acquisition Management.

b. The contracting officer will coordinate with HQ USFK, AcofS, Acquisition Management, in accordance with DFARS, subpart 225.8, and USFK Reg 700-19. The AcofS, Acquisition Management, will determine the appropriate contractor status under the SOFA and notify the contracting officer of the determination.

c. Subject to the above approval, the contractor, including their employees and lawful dependents, may be accorded such privileges and exemptions as specified in the U.S. ROK SOFA, and implemented per USFK Reg 700-19, subject to the conditions and limitations imposed by the SOFA and this regulation. Those privileges and exemptions may be furnished during the performance period of the contract, subject to their availability and provided the invited contractor or technical representative status is not withdrawn by USFK.

d. The contractor officials and employees performing under this contract collectively and separately warrant that they are not now performing, nor will perform during the period of this contract, any contract services or otherwise engage in business activities in the ROK other than those pertaining to the U.S. armed forces.

e. During performance of the work in the ROK required by this contract, the contractor will be governed by USFK regulations pertaining to the direct hiring and the personnel administration of Korean National Employees.

f. The authorities of the ROK will have the right to exercise jurisdiction over invited contractors and technical representatives, including officials and employees and their dependents, for offenses committed in the ROK and punishable by the laws of the ROK. In recognition of the role of such persons in the defense of the ROK, they will be subject to the provisions of Article XXII, U.S.-ROK SOFA, related Agreed Minutes and Understandings on Implementation. In those cases in which the authorities of the ROK decide not to exercise jurisdiction, they shall notify the U.S. military authorities as soon as possible. On such

notification, the military authorities will have the right to exercise such jurisdiction over the persons referred to, as is conferred on them by the law of the United States.

g. Invited contractors and technical representatives agree to cooperate fully with USFK sponsoring agency and responsible officer on all matters pertaining to logistic support. In particular, contractors will provide prompt and accurate reporting of changes in employees status as required by this regulation to the assigned sponsoring agency. Except for the contractor air crews flying Military Airlift Command missions, all U.S. contractors performing work on United States Air Force classified contracts will report to the nearest Security Police Information Security Section for the geographical area where the contract is to be performed.

h. Invited contractor and technical representative status will be withdrawn by USFK on:

(1) Completion or termination of the contract.

(2)Proof that the contractor or employees are engaged in business activities the ROK other than those pertaining to U.S. armed forces.

(3) Proof that the contractor or employees are engaged in practices illegal in the ROK or are violating USFK regulations.

i. It is agreed that the withdrawal of the invited contractor or technical representative status or any of the privileges associated therewith by the U.S. Government, will not constitute grounds for excusable delay by the contractor in the performance of the contract, nor will it justify or excuse the contractor defaulting the performance of this contract; and such withdrawal will not serve as a basis for the filling of any claims against the U.S. Government if the withdrawal is made for the reasons stated in subparagraph h above. Under no circumstances will the withdrawal of such status or privileges be considered or construed as a breach of contract by the U.S. Government. The determination to withdraw SOFA status and privileges by USFK shall be final and binding on the parties unless it is patently arbitrary, capricious, and lacking in good faith.

2. a. During the term of the contract, invited contractor status shall be extended to U.S. citizen employees of the contractor not ordinarily resident in South Korea who are necessary for the execution of the contract, subject to final approval by the appropriate commander upon application of the contractor. Said status is being granted pursuant to Article XV of the Status of Forces Agreement. The presence of the invited contractor in Korea will be subject to all U.S. Forces regulations and directives pertaining to civilian component personnel within the country. The following privileges are hereby extended to the contractor representative in accordance with current U.S. Department of Defense Directive, Military Base Interservice Support Agreements and the Status of Forces Agreement of January 19, 1960 (as amended) between the United States and the Republic of Korea:

(1) Rights of accession and movement as provided for in Article V, paragraph 2, of the Status of Forces Agreement:

(2) Entry into and exit from as "exempt personnel" as set forth in Article IX of the Status of Forces Agreement. Contractor will comply with all terms and conditions set forth in the Article as regards identification and documents .

(3) The exemption from customs duties and other charges provided for in Article XI, paragraph 3, for members of the United States armed forces, the civilian component, and their dependents;

(4) Base or Post Exchange (BX/PX), exchange service station, purchase of petroleum and oil products, postal facility, theater and commissary privileges, subject to appropriate Merchandise Control Directives and also subject to approval of the facility commander providing such services

(5) Laundry and dry cleaning facility use, subject to the approval of the facility commander providing such services;

(6) Military banking facility use, subject to the approval of the facility commander providing such services;

(7) Transient billeting facilities on a space available basis;

(8) Open mess (club) membership, as determined by each respective Club;

(9) Casualty assistance (mortuary services) on a reimbursable basis, as specified in AFM 143-2;

(10) Routine medical care on a reimbursable basis, in accordance with AFR 168-2;

(11) Dental care for emergencies only, on a reimbursable basis;

(12) Local recreation services on a space available basis, subject to the approval of the organization providing such services;

(13) Privately owned vehicle operators license, in accordance with the appropriate U. S. Forces requirements;

(14) Registration of a privately owned vehicle (POV) in accordance with appropriate U. S. Forces requirements;

(15) Use of legal office for powers of attorney and notary services only;

16) Exemption from the laws and regulations with respect to the terms and conditions of employment.

(b) Whenever the word "reimbursable" is used herein, it means that the contractor shall pay the United States Government for the services rendered or the supplies utilized.

(c) The above privileges are granted to United States citizen personnel not ordinarily resident in Korea so long as they are employed by the contractor under this contract as an employee. These privileges are not available to employees of subcontractors or to any other persons who are not direct employees of the contractor, including independent contractors. Any violation of the privileges or the requirements under which they are granted will be cause for immediate withdrawal of such privileges for the principal and/or his dependents, and could result in the withdrawal, in the sole discretion of the area commander, in total loss of such privileges to all technical representative personnel of the contractor.

(d) The above privileges are granted for the sole purpose of working as a technical representative under this contract. The invited contractor cannot perform any work in the Korean market while continuing to have invited contractor status.

(e) The contractor, by executing this modification, hereby agrees that the failure to grant any privilege, or the withdrawal of any or all of the privileges for the reasons cited in paragraphs

(c) and (d) above, or for the failure to comply with any provision set forth in the Status of Forces Agreement, will not affect nor constitute grounds for delay in or nonperformance of any portion of this or any other contract, nor will such actions constitute the bases for any claim against the United States Government or any Government employee based on the contract or any portion thereof."

52.212-5 CONTRACT TERMS AND CONDITIONS REQUIRED TO IMPLEMENT STATUTES OR EXECUTIVE ORDERS--COMMERCIAL ITEMS (MAY 2002) [DEVIATION]

(a) The Contractor shall comply with the following FAR clauses, which are incorporated in this contract by reference, to implement provisions of law or executive orders applicable to acquisitions of commercial items:

(1) **52.222-3**, Convict Labor (E.O. 11755).
(2) **52.233-3**, Protest After Award (31 U.S.C. 3553).

(b) The Contractor shall comply with the FAR clauses in this paragraph (b) that the Contracting Officer has indicated as being incorporated in this contract by reference to implement provisions of law or Executive orders applicable to acquisitions of commercial items or components:

_X__ (1) **52.203-6**, Restrictions on Subcontractor Sales to the Government, with Alternate I (41 U.S.C. 253g and 10 U.S.C. 2402).
___ (2) **52.219-3**, Notice of Total HUBZone Small Business Set-Aside (Jan 1999).
___ (3) **52.219-4**, Notice of Price Evaluation Preference for HUBZone Small Business Concerns (Jan 1999) (if the Contractor elects to waive the preference, it shall so indicate in its offer).
___ (4)(i) **52.219-5**, Very Small Business Set-Aside (Pub. L. 103-403, section 304, Small Business Reauthorization and Amendments Act of 1994).
___ (4)(ii) **Alternate I** to 52.219-5.
___ (4)(iii) **Alternate II** to 52.219-5.
___ (5) **52.219-8**, Utilization of Small, Small Disadvantaged and Women-Owned Small Business Concerns (15 U.S.C. 637 (d)(2) and (3)).
___ (6) **52.219-9**, Small, Small Disadvantaged and Women-Owned Small Business Subcontracting Plan (15 U.S.C. 637 (d)(4)).
___ (7) **52.219-14**, Limitation on Subcontracting (15 U.S.C. 637(a)(14)).
___ (8)(i) **52.219-23**, Notice of Price evaluation Adjustment for Small Disadvantaged Business Concerns (Pub L. 103-355, section 7102, and 10 U.S.C. 2323) (if the Contractor elects to waive the adjustment, it shall so indicate in its offer).
___ (8)(ii) **Alternate I** of 52.219-23.
___ (9) **52.219-25**, Small Disadvantaged Business Participation Program—Disadvantaged Status and Reporting (Pub. L. 103-355, section 7102, And 10 U.S.C. 2323).
___ (10) **52.219-26**, Small Disadvantaged Business Participation Program—Incentive Subcontracting (Pub. L. 103-355, section 7102, and 10 U.S.C. 2323).
_X_ (11) **52.222-19**, Child Labor—Cooperation with Authorities and

Remedies (E.O. 13126).

_X__ (12) **52.222-21**, Prohibition of Segregated Facilities (Feb 1999).

_X_ (13) **52.222-26**, Equal Opportunity (E.O. 11246).

_X_ (14) **52.222-35**, Equal Opportunity for Special Disabled Veterans, Veterans of the Vietnam Era, and Other Eligible Veterans (38 U.S.C. 4212).

_X__ (15) **52.222-36**, Affirmative Action for Workers with Disabilities (29 U.S.C. 793).

_X__ (16) **52.222-37**, Employment Reports on Special Disabled Veterans, Veterans of the Vietnam Era, and Other Eligible Veterans (38 U.S.C. 4212).

___ (17)(i) **52.223-9**, Estimate of Percentage of Recovered Material Content for EPA-Designated Products (42 U.S.C. 6962(c)(3)(A)(ii)).

___ (17)(ii) **Alternate I** of 52.223-9 (42 U.S.C. 6962(i)(2)(C)).

Paragraphs (18) through (20) are not applicable and have been deleted.

___ (21) **52.225-13**, Restriction on Certain Foreign Purchase (E.O. 12722, 12724, 13059, 13067, 13121, and 13129).

___ (22) **52.225-15**, Sanctioned European Union Country End Products (E.O. 12849).

___ (23) **52.225-16**, Sanctioned European Union Country Services (E.O. 12849).

_X__ (24) **52.232-33**, Payment by Electronic Funds Transfer--Central Contractor Registration (31 U.S.C. 3332).

_X_ (25) **52.232-34**, Payment by Electronic Funds Transfer--Other than Central Contractor Registration (31 U.S.C. 3332).

___ (26) **52.232-36**, Payment by Third Party (31 U.S.C. 3332).

___ (27) **52.239-1,** Privacy or Security Safeguards (5 U.S.C. 552a)

___ (28)(i) **52.247-64**, Preference for Privately Owned U.S. Flag Commercial Vessels (46 U.S.C. 1241).

___ (28)(ii) **Alternate I** of 52.247-64.

(c) The Contractor shall comply with the FAR clauses in this paragraph (c), applicable to commercial services, which the Contracting Officer has indicated as being incorporated in this contract by reference to implement provisions of law or executive orders applicable to acquisitions of commercial items or components:

___ (1) **52.222-41**, Service Contract Act of 1965, as amended (41 U.S.C. 351, et seq.). Subcontracts for certain commercial services may be exempt from coverage if they meet the criteria in FAR 22.1003-4(c)or (d) (See DoD Class Deviation Number 2000-00006).

___ (2) **52.222-42**, Statement of Equivalent Rates for Federal Hires (29 U.S.C. 206 and 41 U.S.C. 351, et seq.).

___ (3) **52.222-43**, Fair Labor Standards Act and Service Contract Act - Price Adjustment (Multiple Year and Option Contracts) 29 U.S.C. 206 and 41 U.S.C. 351, et seq.).

___ (4) **52.222-44**, Fair Labor Standards Act and Service Contract Act - Price Adjustment (29 U.S.C. 206 and 41 U.S.C. 351, et seq.).

___ (5) **52.222-47**, SCA Minimum Wages and Fringe Benefits Applicable

to Successor Contract Pursuant to Predecessor Contractor
Collective Bargaining Agreement (CBA) (41 U.S.C. 351, et seq.).

(d) *Comptroller General Examination of Record.*

The Contractor shall comply with the provisions of this paragraph (d) if this contract was awarded using other than sealed bid, is in excess of the simplified acquisition threshold, and does not contain the clause at 52.215-2, Audit and Records - Negotiation.

(1) The Comptroller General of the United States, or an authorized representative of the Comptroller General, shall have access to and right to examine any of the Contractor's directly pertinent records involving transactions related to this contract.

(2) The Contractor shall make available at its offices at all reasonable times the records, materials, and other evidence for examination, audit, or reproduction, until 3 years after final payment under this contract or for any shorter period specified in FAR Subpart 4.7, Contractor Records Retention, of the other clauses of this contract. If this contract is completely or partially terminated, the records relating to the work terminated shall be made available for 3 years after any resulting final termination settlement. Records relating to appeals under the disputes clause or to litigation or the settlement of claims arising under or relating to this contract shall be made available until such appeals, litigation, or claims are finally resolved.

(3) As used in this clause, records include books, documents, accounting procedures and practices, and other data, regardless of type and regardless of form. This does not require the Contractor to create or maintain any record that the Contractor does not maintain in the ordinary course of business or pursuant to a provision of law.

(e) Notwithstanding the requirements of the clauses in paragraphs (a), (b), (c) or (d) of this clause, the Contractor is not required to include any FAR clause, other than those listed below (and as may be required by an addenda to this paragraph to establish the reasonableness of prices under Part 15), in a subcontract for commercial items or commercial components--

(1) **52.222-26**, Equal Opportunity (E.O. 11246);
(2) **52.222-35**, Equal Oportunity for Special Disabled Veterans, Veterans of the Vietnam Era, and Other Eligible Veterans (38 U.S.C. 4212);
(3) **52.222-36**, Affirmative Action for Workers with Disabilities (29 U.S.C. 793);
(4) **52.247-64**, Preference for Privately-Owned U.S.-Flag Commercial Vessels (46 U.S.C. 1241) (flow down not required for subcontracts awarded beginning May 1, 1996);
and
(5) **52.222-41**, Service Contract Act of 1965, as amended (41 U.S.C. 351, et seq.).

252.212-7001 Contract Terms and Conditions Required to Implement Statutes or Executive Orders Applicable to Defense Acquisitions of Commercial Items. (May 2002)

(a) The Contractor agrees to comply with the following Federal Acquisition Regulation (FAR) clause which, if checked, is included in this contract by reference to implement a provision of law applicable to acquisitions of commercial items or components.

__X___ 52.203-3 Gratuities (APR 1984) (10 U.S.C. 2207)

(b) The Contractor agrees to comply with any clause that is checked on the following list of Defense FAR Supplement clauses which, if checked, is included in this contract by reference

to implement provisions of law or Executive orders applicable to acquisitions of commercial items or components.

__X___	252.205-7000	Provision of Information to Cooperative Agreement Holders (DEC 1991) (10 U.S.C. 2416).
_____	252.206-7000	Domestic Source Restriction (DEC 1991) (10 U.S.C. 2304).
_____	252.219-7003	Small, Small Disadvantaged and Women-Owned Small Business Subcontracting Plan (DoD Contracts) (APR 1996) (15 U.S.C. 637).
_____	252.219-7004	Small, Small Disadvantaged and Women-Owned Small Business Subcontracting Plan (Test Program) (JUN 1997) (15 U.S.C. 637 note).
__X___	252.225-7001	Buy American Act and Balance of Payments Program (MAR 1998) (41 U.S.C. 10a-10d, E.O. 10582).
_____	252.225-7007	Buy American Act--Trade Agreements--Balance of Payments Program (SEP 2001) (41 U.S.C. 10a-10d, 19 U.S.C. 2501-2518, and 19 U.S.C. 3301 note).
__X___	252.225-7012	Preference for Certain Domestic Commodities (APR 2002) (10 U.S.C. 2533a).
_____	252.225-7014	Preference for Domestic Specialty Metals (MAR 1998) (10 U.S.C. 2533a).
_____	252.225-7015	Preference for Domestic Hand or Measuring Tools (DEC 1991) (10 U.S.C. 2533a).
_____	252.225-7016	Restriction on Acquisition of Ball and Roller Bearings (DEC 2000) (___ Alternate I) (DEC 2000) (Section 8064 of Pub. L. 106-259).
_____	252.225-7021	Trade Agreements (SEP 2001) (19 U.S.C. 2501-2518 and 19 U.S.C. 3301 note).
_____	252.225-7027	Restriction on Contingent Fees for Foreign Military Sales (MAR 1998) (22 U.S.C. 2779).
__X___	252.225-7028	Exclusionary Policies and Practices of Foreign Governments (DEC 1991) (22 U.S.C. 2755).
_____	252.225-7029	Preference for United States or Canadian Air Circuit Breakers (AUG 1998) (10 U.S.C. 2534(a)(3)).
_____	252.225-7036	Buy American Act--North American Free Trade Agreement Implementation Act--Balance of Payments Program (MAR 1998) (___ Alternate I) (SEP 1999) (41 U.S.C. 10a-10d and 19 U.S.C. 3301 note).
_____	252.227-7015	Technical Data--Commercial Items (NOV 1995) (10 U.S.C. 2320).
_____	252.227-7037	Validation of Restrictive Markings on Technical Data (SEP 1999) (10 U.S.C. 2321).
_____	252.243-7002	Requests for Equitable Adjustment (MAR 1998) (10 U.S.C. 2410).

_____	252.247-7023	Transportation of Supplies by Sea (MAY 2002) (____Alternate I) (MAR 2000) (____Alternate II) (MAR 2000) (10 U.S.C. 2631).
_____	252.247-7024	Notification of Transportation of Supplies by Sea (MAR 2000) (10 U.S.C. 2631).

(c) In addition to the clauses listed in paragraph (e) of the Contract Terms and Conditions Required to Implement Statutes or Executive Orders--Commercial Items clause of this contract (FAR 52.212-5), the Contractor shall include the terms of the following clauses, if applicable, in subcontracts for commercial items or commercial components, awarded at any tier under this contract:

252.225-7014	Preference for Domestic Specialty Metals, Alternate I (MAR 1998) (10 U.S.C. 2533a).
252.247-7023	Transportation of Supplies by Sea (MAR 2000) (10 U.S.C. 2631).
252.247-7024	Notification of Transportation of Supplies by Sea (MAR 2000) (10 U.S.C. 2631).

225.872 Contracting with qualifying country sources.

225.872-1 General.

(a) As a result of memoranda of understanding and other international agreements, the DoD has determined it inconsistent with the public interest to apply restrictions of the Buy American Act/Balance of Payments Program to the acquisition of defense equipment which is mined, produced, or manufactured in any of the following countries (referred to in this part as "qualifying countries")-

Australia
Belgium
Canada
Denmark
Egypt
Federal Republic of Germany
France
Greece
Israel
Italy
Luxembourg
Netherlands
Norway
Portugal
Spain
Switzerland
Turkey
United Kingdom of Great Britain and Northern Ireland

(b) Individual acquisitions for products of the following qualifying countries may, on a purchase-by-purchase basis, be exempted from application of the Buy American Act and Balance of Payments Program as inconsistent with the public interest-

Austria
Finland
Sweden

(c) The determination in paragraph (a) of this subsection does not limit the authority of the cognizant Secretary to restrict acquisitions to domestic sources or reject an otherwise acceptable offer from a qualifying country source in instances where considered necessary for national defense reasons.

252.212-7000 CONTRACTOR REPRESENTATIONS AND CERTIFICATIONS -- COMMERCIAL ITEMS (NOV 1995) DFARS

(a) Definitions.

As used in this clause --

(1) "Foreign person" means any person other than a United States person as defined Section 16 (2) of the Export Administration Act of 1979 (50 U.S.C. App. Sec. 2415).

(2) "United States person" is defined in Section 16(2) of the Export Administration Act of 1979 and means any United States resident or national (other than an individual resident outside the United States and employed by other than a United States person), any domestic concern (including any permanent domestic establishment of any foreign concern), and any foreign subsidiary or affiliate (including any permanent foreign establishment) of any domestic concern which is controlled in fact by such domestic concern, as determined under regulations of the President.

(b) Certification.

By submitting this offer, the Contractor, if a foreign person, company or entity certifies that it --

(1) Does not comply with the Secondary Arab Boycott of Israel; and

(2) Is not taking or knowingly agreeing to take any action, with respect to the Secondary Boycott of Israel by Arab countries, which 50 U.S.C. App. Sec. 2407 (a) prohibits a United States person from taking.

(c) Representation of Extent of Transportation by Sea. (This representation does not apply to solicitations for the direct purchase of ocean transportation services.)

(1) The Contractor shall indicate by checking the appropriate blank in paragraph (c)(2) of this provision whether transportation of supplies by sea is anticipated under the resultant contract. The term "supplies" is defined in the Transportation of Supplies by Sea clause of this solicitation.

(2) Representation.

The Contractor represents that it --

____ Does anticipate that supplies will be transported by sea in the performance of any contract or subcontract resulting from this solicitation.

____ Does not anticipate that supplies will be transported by sea in the performance of any contract or subcontract resulting from this solicitation.

(3) Any contract resulting from this solicitation will include the Transportation of Supplies by Sea clause. If Contractor represents that it will not use ocean transportation, the resulting contract will also include the Defense Federal Acquisition Regulation Supplement clause at 252.247-7024, "Notification of Transportation of Supplies by Sea."

ADDENDUM TO 252.212-7000 CONTRACTOR REPRESENTATIONS AND CERTIFICATIONS --COMMERCIAL ITEMS (NOV 1995) DFARS

Paragraph (c), above, does not apply to this acquisition.

52.209-9P04 CERTIFICATION OR DISCLOSURE OF SUSPENDED SUBCONTRACTORS, SUPPLIERS OR INDIVIDUALS (JAN 1992) DSCP

(a) Contractors are prohibited from using suspended or debarred contractors as subcontractors or suppliers.

(1) Except as listed in paragraph (3) below, the Contractor certifies by submission of its offer, that no part of the work called for by any contract resulting from this solicitation shall be performed by any subcontractor, of any tier, or supplier appearing in the lists of parties excluded from federal procurement or non-procurement programs.

(2) Verification of any contractor suspected of appearing in the above list may be obtained by contacting the contracting officer at the office shown on page 1 of the solicitation.

(3) Debarred or suspended contractors proposed as subcontractors or suppliers:

Name and Address of Contractor(s)

_____

_____

_____

(4) Approval to use a debarred or suspended contractor as a subcontractor or supplier shall not be given by the government unless there are compelling reasons for this approval.

(5) Failure on the part of the Contractor to comply with this clause in any contract resulting from this solicitation may result in the government terminating the entire contract, or any portion thereof, pursuant to the "default" clause of such contract.

(6) The Contractor agrees, if awarded a contract under this solicitation, to insert the substance of this clause, including this paragraph (6), in every subcontract resulting from such contract and to require its subcontractors and suppliers to do likewise.

(b) In addition, Contractors are required to identify below, as indicated any suspended or debarred individuals appearing in the list in paragraph (a)(1) above whom they employ, associate with or have a relationship to. Such employment, business associations and relationships will be examined to determine the impact of those ties on the responsibility of the Contractor as a government contractor. Verification of suspected suspended/debarred individuals may be obtained as indicated in paragraph (a)(2) above.

Name and Title of Suspended or Debarred Individual(s)	Organization (If other than Contractor)	Describe Association/ Relationship: (e.g., employee, consultant)

52.209-9P06 RESPONSIBILITY OF CONTRACTOR (JAN 1992) DSCP

In considering the responsibility of an Contractor, the government reserves the right to determine the responsibility of the Contractor's proposed subcontractor(s) or supplier(s). The same factors shall be used to determine the responsibility of the Contractor and its subcontractor(s) or supplier(s). The determination of responsibility of a proposed subcontractor or supplier shall not be construed to relieve the contractor of the sole responsibility of assuring that performance of all work under the contract is in strict accordance with its terms and conditions.

52.211-9P36 FDA COMPLIANCE (JAN 1992) DSCP

If any supplies acquired hereunder are recalled under the provisions of the Federal Food, Drug and Cosmetic Act, and regulations there under, the contractor shall, at the Government's option, either reimburse the Government or repair /replace the recalled supplies. Additionally, the contractor shall notify the contracting officer immediately when a firm decides to voluntarily recall or withdraw any product from the marketplace. Upon notification by the contracting officer that supplies acquired hereunder have been recalled, the contractor shall either (a) accept Certificates of Destruction from the Government after the supplies have been properly disposed of, (b) request return of the supplies, or (c) if the supplies may be repaired on site without transporting them from their location, furnish all materials necessary to effect repairs. Replacement or reimbursement will be accomplished by the contractor immediately on receipt of Certificates of Destruction or returned supplies. The costs of replacement or repair of supplies, and transportation and handling costs for movement of returned, replaced or repaired supplies within the continental United States shall be paid by the contractor. The provisions of this clause are applicable only when the value of the recalled supplies in the possession of the Government amounts to $100 or more. The rights and remedies of the Government provided in this clause are in addition to, and do not limit, any rights afforded to the Government by any other clause in the contract.

52.212-9000 CHANGES – MILITARY READINESS (MAR 2001) DLAD

The commercial changes clause at FAR 52.212-4(c) is applicable to this contract in lieu of the changes clause at FAR 52.243-1. However, in the event of a Contingency Operation or a Humanitarian or Peace Keeping Operation, as defined below, the contracting officer may, by written order, change—

(1) the method of shipment or packing, and

(2) the place of delivery.

If any such change causes an increase in the cost of, or the time required for performance, the contracting officer shall make an equitable adjustment in the contract price, the delivery schedule, or both, and shall modify the contract. The contractor must assert its right to an adjustment within 30 days from the date of receipt of the modification.

"Contingency Operation" means a military operation that—

(i) Is designated by the Secretary of Defense as an operation in which members of the armed forces are or may become involved in military actions, operations, or hostilities against an enemy of the United States or against an opposing military force; or

(ii) Results in the call or order to, or retention on, active duty of members of the uniformed services under 10 U.S.C. 688, 12301(a), 12302, 12304, 12305, or 12406, chapter 15 of U.S.C., or any other provision of law during a war or during a national emergency declared by the President or Congress (10 U.S.C. 101(a)(13)).

"Humanitarian or Peacekeeping Operation" means a military operation in support of the provision of humanitarian or foreign disaster assistance or in support of peacekeeping operation under Chapter VI or VII of the Charter of the United Nations. The term does not include routine training, force rotation, or stationing. (10 U.S.C. 2302(8) and 41 U.S.C. 259(d)(2)(B)).

AUTHORIZED NEGOTIATORS

The Contractor represents that the following persons are authorized to negotiate on its behalf with the Government in connection with this request for proposals (list names, titles, and telephone numbers of the authorized negotiators).

_____.

_____.

_____.

Phone Number: _____.

FAX Number: _____.

52.215-9002 SOCIOECONOMIC PROPOSAL (MAR 1996) DLAD

In addition to any subcontracting plan required by the Clause 52.219-9:

(i) Provide a description of the efforts your company will make to assure that small, small disadvantaged, and women-owned small business concerns will have equal opportunity to compete for subcontracts under any resulting contract. Describe your current and planned proposed range of services, supplies, and any other support that will be provided to you by small, small disadvantaged, and women-owned small business concerns. Include specific names of subcontractors to the extent they are known.

(ii) Describe any future plans your company has for developing additional subcontracting opportunities for small, small disadvantaged, and women-owned small business concerns during the contract period.

(iii) Specify what proportion of your proposal, as a percentage of dollars, will be subcontracted to small, small disadvantaged, and women-owned small businesses.

(iv) Specify what type of performance data you will accumulate and provide to the Contracting officer regarding your support of small, small disadvantaged, and women-owned small businesses during the period of contract performance. Provide the name and title of the individual principally responsible for ensuring company support to such firms.

52.215-9003 SOCIOECONOMIC SUPPORT EVALUATION (OCT 1996) DLAD

(a) The Socioeconomic Proposal provided by the offeror under 52.215-9002 will be evaluated on a comparative basis among all offerors. An offeror that proposed a higher percentage, complexity level, and variety of participation by small, small disadvantaged, and women-owned small businesses combined, generally will receive a higher rating on this factor. An offeror's efforts to develop additional opportunities for small, small disadvantaged, and women-owned small businesses will also be comparatively evaluated with the proposals of other offerors. Offerors' proposals for socioeconomic support will be made a part of any resulting contract for use in determining how well the contractor has adhered to its socioeconomic plan. This plan will be monitored by the cognizant Defense Contract Management Command's small business office as a means of assisting the contracting officer in determining how well the contractor has in fact performed. This determination will then be used as a consideration prior to option exercise and future source selection decisions.

(b) Performance on prior contracts in subcontracting with and assisting small, small disadvantaged, and women-owned small businesses will be part of past performance evaluation.

52.215-9004 JAVITS-WAGNER-O'DAY ACT ENTITY PROPOSAL (DEC 1997) - DLAD

(a) Provide a description of the efforts your company will make to assure that Javits-Wagner-O'Day Act (JWOD) qualified nonprofit agencies for the blind or other severely disabled will have equal opportunity to compete for subcontracts under any resulting contract. Describe your current and proposed range of services, supplies, and any other support that will be provided to you by JWOD concerns. Include specific names of such subcontractors, to the extent they are known.

(b) Describe any future plans your company has for developing additional subcontracting possibilities for JWOD entities, or ways in which these entities could be partnered with other businesses and agencies in opportunities to diversify revenue production, during the contract period.

(c) Specify what proportion of your proposal, as a percentage of dollars, will be subcontracted to JWOD entities.

(d) You shall be required to submit periodic progress reports (no less frequently than annually) to the contracting officer regarding your subcontracting efforts relative to JWOD entities. Specify what type of performance data you will accumulate and provide to the contracting officer regarding your support of JWOD entities during the period of contract performance. Provide the name and title of the individual principally responsible for ensuring company support to such entities (generally, this is the individual responsible for subcontracting with small, small disadvantaged, and women-owned small businesses***).***

52.215-9005 JAVITS-WAGNER-O'DAY ACT ENTITY SUPPORT EVALUATION (DEC 1997) - DLAD

The Javits-Wagner-O'Day Act (JWOD) Entity Proposal provided by the offeror under 52.215-9004 will be evaluated on a comparative basis among all offerors. An offeror that proposes or demonstrates a higher percentage, complexity level, and variety of participation by JWOD qualified nonprofit agencies for the blind or other severely disabled as subcontractors beyond those items for which JWOD entities are the mandatory source generally will receive a higher rating on this factor during the source selection process. Offerors' proposals for such support will be made a part of any resulting contract for use in determining how well the contractor has adhered to its plan. This plan will be monitored by the cognizant Defense Contract Management Agency activity as a means of assisting the contracting officer in determining how well the contractor has in fact performed. This determination will be one factor used in the placement of orders against multiple-award contracts and/or the exercise of options in the contract's follow-on years (as applicable). Performance on prior contracts in subcontracting with and assisting JWOD entities will be used as an element of past performance evaluation in subsequent source selection decisions.

52.215-9006 JAVITS-WAGNER-O'DAY ACT ENTITY SUPPORT - CONTRACTOR REPORTING (DEC 1997)-DLAD

The contractor shall submit periodic progress reports (no less frequently than annually) to the contracting officer regarding the contractor's subcontracting efforts relative to JWOD entities. There is no standard or prescribed format for this requirement; however, performance data accumulated and reported by the contractor must be as specified in its offer.

52.215-9P09 PRE-PROPOSAL CONFERENCE (JAN 1992) DSCP

(a) A pre-proposal conference will be held by DSCP to explain and clarify the requirements of this solicitation and to respond to general questions raised by prospective offerors. Interested firms are encouraged to attend. Write or call one of the individuals identified in Block 6b of DSCP Form 33 (Page 1 of this document) if you plan to attend.

(b) Prospective offerors are requested to submit questions in writing at least five (5) days prior to the conference to allow inclusion of the questions in the agenda. Questions will be considered at any time prior to or during the conference, however, offerors will be asked to confirm verbal questions in writing. Responses to all questions will be incorporated in an amendment to the solicitation.

(c) The government will not be liable for expenses incurred by an offeror prior to contract award.

(d) Offerors are cautioned that remarks and explanations provided at the conference shall not change the terms of this solicitation unless the solicitation is amended in writing.

(c) <u>The conference will be held at:</u>

Location: Defense Supply Center Philadelphia
Directorate of Subsistence
Bldg. 6, Room Number 6B313 (Large Conference Room)
700 Robbins Ave

Philadelphia, PA 19111

For additional information, please contact the Contracting Officer: Ms. Yasmin Dossa at

Telephone: 215-737-8020 **FAX:** 215-737-7426 **Email:** Yasmin.Dossa@dla.mil

Date: **09 June 03**
Time: 10:00 AM

52.216-9P04 RESPONSIBILITY FOR ADMINISTRATION OF DELIVERY ORDER (S) (AUG 1992) DSCP

Delivery orders issued against this indefinite delivery contract shall be administered by the person who placed the order on behalf of the government, i.e., the commissary ordering officer or the ordering officer responsible for the troop support activity. Ordering officers are authorized to modify delivery orders and perform all administrative functions pertaining to such orders including termination of the order for late deliveries and other product nonconformances. In these cases, the applicable agency, commissary, or activity may re-procure the supplies locally. Ordering officers, however, are not authorized to sign purchase orders or contracts and cannot take any action to charge the account of the contractor unless they are also contracting officers. Only an authorized contracting officer acting on behalf of the agency, commissary or activity can take these particular re-procurement action. Administration of the terms and conditions set forth in the IDTC is the responsibility of the DSCP contracting officer. The ordering officer shall also notify the DSCP contracting officer of all terminations and repurchase actions which were processed under the IDTC.

52.217-9P12 OPTION FOR INDEFINITE-DELIVERY, INDEFINITE-QUANTITY CONTRACT TERM EXTENSION (MAR 2000) DSCP

(a) Acceptance of the option provision(s)/clauses contained herein is mandatory. Failure to indicate acceptance of the option by annotating the Contractor's option price in the schedule or elsewhere in the solicitation will be deemed non-acceptance of the option and may result in rejection of the Contractor's entire bid/proposal.

(b) Contractors may offer options at unit prices which differ from the unit prices for the base ordering period. These prices may vary with the quantities actually ordered and the dates when ordered.

(c) The contracting officer may extend the term of this contract for four [4] additional one [1] year period(s) by written notice to the contractor within the time specified in the schedule; provided that the contracting officer shall give the contractor a preliminary written notice of intent to extend at least 60 days before expiration of the contract. The preliminary notice does not commit the government to an extension.

(d) Performance under the option period shall continue at the same performance level specified for the basic contract.

(e) The option to extend the term of the contract shall be exercised not later than three (3) days before the expiration date of the contract.

(f) The option is deemed exercised when mailed or otherwise furnished to the contractor.

(g) If the contracting officer exercises this option, the extended contract shall be considered to include this option clause and the minimum and maximum quantities specified in the award for that option period will apply. The modification exercising the option will also modify DSCP clause 52.217-9P16, Effective Period of Contract--Indefinite-Delivery, Indefinite-Quantity Contract, to cover the base ordering period and the additional option period(s) exercised to date.

(h) The total duration of any options exercised under this clause shall not exceed one year.

(i) The following provisions apply only to negotiated acquisitions:

(1) If an option has been priced under this solicitation and is to be exercised at time of award of the basic contract, the submission of certified cost or pricing data shall be required prior to award where the combined dollar value of the basic contract and option exceeds $500,000, unless an exemption thereto is appropriate in accordance with FAR 15.403-1.

(2) Prior to the award of any contract which will contain one or more priced options totaling $500,000 or more, the submission of certified cost or pricing data covering the basic contract and the option(s) shall be required regardless of when the option(s) may be exercised, unless an exemption thereto is appropriate in accordance with FAR 15.403-1.

52.219-16 LIQUIDATED DAMAGES--SUBCONTRACTING PLAN (JAN 1999)

(a) "Failure to make a good faith effort to comply with the subcontracting plan", as used in this clause, means a willful or intentional failure to perform in accordance with the requirements of the subcontracting plan approved under the clause in this contract entitled "Small Business Subcontracting Plan," or willful or intentional action to frustrate the plan.

(b) Performance shall be measured by applying the percentage goals to the total actual subcontracting dollars or, if a commercial plan is involved, to the pro rata share of actual subcontracting dollars attributable to Government contracts covered by the commercial plan. If, at contract completion or, in the case of a commercial plan, at the close of the fiscal year for which the plan is applicable, the Contractor has failed to meet its subcontracting goals and the Contracting Officer decides in accordance with paragraph (c) of this clause that the Contractor failed to make a good faith effort to comply with its subcontracting plan, established in accordance with the clause in this contract entitled "Small Business Subcontracting Plan," the Contractor shall pay the Government liquidated damages in an amount stated. The amount of probable damages attributable to the Contractor's failure to comply shall be an amount equal to the actual dollar amount by which the Contractor failed to achieve each subcontract goal.

(c) Before the Contracting Officer makes a final decision that the Contractor has failed to make such good faith effort, the Contracting Officer shall give the Contractor written notice specifying the failure and permitting the Contractor to demonstrate what good faith efforts have been made and to discuss the matter. Failure to respond to the notice may be taken as an admission that no valid explanation exists. If, after consideration of all the pertinent data, the Contracting Officer finds that the Contractor failed to make a good faith effort to comply with the subcontracting plan, the Contracting Officer shall issue a final decision to that effect and require that the Contractor pay the Government liquidated damages as provided in paragraph (b) of this clause.

(d) With respect to commercial plans, the Contracting Officer who approved the plan will perform the functions of the Contracting Officer under this clause on behalf of all agencies with contracts covered by the commercial plan.

(e) The Contractor shall have the right of appeal, under the clause in this contract entitled, Disputes, from any final decision of the Contracting Officer.

(f) Liquidated damages shall be in addition to any other remedies that the Government may have.

52.219-9002 DLA MENTORING BUSINESS AGREEMENTS (MBA) PROGRAM (DEC 1997) DLAD

(a) The offeror is invited to participate in a program whereby small, small disadvantaged and women-owned small businesses are afforded the opportunity (through the offeror's provision of developmental assistance in its capacity as prime contractor) to participate in the DLA procurement process. (The offeror may alternatively propose to mentor a Javits-Wagner-O'Day (JWOD) Act-qualified nonprofit agency). In order to participate, the offeror shall submit a proposal outlining the assistance already rendered or to be provided to protégé, as well as the kinds of value-added activity the offeror might expect to receive, in return, from the mentored entity. The offeror-mentor may propose to provide the benefit of its managerial expertise, technical capabilities, market knowledge and etc. The protégé will be expected to provide a specialized service or product or potentially, admission into its own market. Participation is entirely voluntary.

(b) The Government will evaluate the offeror's proposal for participation in the DLA MBA Program on a comparative basis among all offeror,s, rather than via established of an "acceptable" standard. The factor is an independent element in the overall award decision; the offeror who proposes or demonstrates the most comprehensive plan for tutoring a protégé will receive the highest rating for this evaluation factor during the source selection process. The evaluation will assess the offerors willingness to assist such entities in receiving better market shares, improving their processes and generally contributing to their viability under long-term contracting arrangements.

(c) The proposal submitted by the successful offeror will be incorporated into its contract with DLA. The successful offeror will be expected to incorporate the salient points of the evaluated proposal into a written agreement (the MBA) with a protégé selected by the offeror. The offeror's performance under the proposal will be monitored by the contracting officer and cognizant small business specialists (from the buying activity and/or the Defense Contract Management Agency) during the contract period. This performance will be one factor used to determine placement of orders against multiple-award contracts and/or exercise of options in the contract's follow-up years (as applicable). It will also be used as an independent evaluation factor, and as an element of past performance evaluation, in subsequent source selection decisions.

52.219-9003 DLA MENTORING BUSINESS AGREEMENTS (MBA) PROGRAM (DEC 1997) DLAD

(a) The contractor's proposed MBA plan shall become part of this contract upon award. The contractor is hereby obligated, as part of its contractual under taking, to enter into a written, binding mentoring business agreement with a protégé based on and reflective of this plan. Performance under the MBA plan shall be evaluated by the contracting officer, and may become a consideration prior to option exercise for the follow on years of long term contracts. MBA plan implementation may be also become an independent evaluation factor and/or part of the overall past performance evaluation factor in future source selection decisions.

(b) The contractor-mentor and its protégé(s) shall meet semi-annually with the DLA contracting officer and the small business specialist (s) from the buying activity and/or the DCMA component to review progress/accomplishments under applicable MBA proposals. The contractor is also required to submit periodic progress reports (no less frequently than annually) to the contracting officer regarding proposal fulfillment. Any MBA with a protégé that has voluntarily been submitted to the Government shall be compared by the contracting officer to the contractor's proposal plan, hereby incorporated into this contract, to ensure that it adequately reflects the mentor's obligations expressed therein.

52.233-9000 AGENCY PROTESTS (SEP 1996) DLAD

Companies protesting this procurement may file a protest 1) with the Contracting Officer, or 2) with the General Accounting Office, or 3) pursuant to Executive Order 12979, with the activity for a decision at a level above the Contracting Officer, but should clearly state that they are an "Agency Level Protest under Executive Order 12979". The Contracting Officer will forward the protest to the appropriate official for decision. (This process allows for a higher level decision, on the initial protest; it is not a review of a contracting officer's decision on a protest filed with the contracting officer). Absent a clear indication of the intent to file an agency level protest, protests will be presumed to be protests to the Contracting Officer.

52.233-9001 DISPUTES: AGREEMENT TO USE ALTERNATIVE DISPUTE RESOLUTION (JUN 2001) DLAD

(a) The parties agree to negotiate with each other to try to resolve any disputes that may arise. If unassisted negotiations are unsuccessful, the parties will use alternative dispute resolution (ADR) techniques to try to resolve the dispute. Litigation will only be considered as a last resort when ADR is unsuccessful or has been documented by the party rejecting ADR to be inappropriate for resolving the dispute.

(b) Before either party determines ADR inappropriate, that party must discuss the use of ADR with the other party. The documentation rejecting ADR must be signed by an official authorized to bind the contractor (see FAR 52.233-1), or, for the Agency, by the contracting officer, and approved at a level above the contracting officer after consultation with the ADR Specialist and with legal counsel (see DLA Directive 5145.1). Contractor personnel are also encouraged to include the ADR Specialist in their discussions with the contracting officer before determining ADR to be inappropriate.

(c) If you wish to opt out of this clause, check here [ ]. Alternate wording may be negotiated with the contracting officer.

52.245-2 Government Property (Fixed-Price Contracts) (Dec 1989)

(a) Government-furnished property.

(1) The Government shall deliver to the Contractor, for use in connection with and under the terms of this contract, the Government-furnished property described in the Schedule or specifications together with any related data and information that the Contractor may request and is reasonably required for the intended use of the property (hereinafter referred to as "Government-furnished property").

(2) The delivery or performance dates for this contract are based upon the expectation that Government-furnished property suitable for use (except for property furnished "as is") will be delivered to the Contractor at the times stated in the Schedule or, if not so stated, in sufficient time to enable the Contractor to meet the contract's delivery or performance dates.

(3) If Government-furnished property is received by the Contractor in a condition not suitable for the intended use, the Contractor shall, upon receipt of it, notify the Contracting Officer, detailing the facts, and, as directed by the Contracting Officer and at Government expense, either repair, modify, return, or otherwise dispose of the property. After completing the directed action and upon written request of the Contractor, the Contracting Officer shall make an equitable adjustment as provided in paragraph (h) of this clause.

(4) If Government-furnished property is not delivered to the Contractor by the required time, the Contracting Officer shall, upon the Contractor's timely written request, make a determination of the delay, if any, caused the Contractor and shall make an equitable adjustment in accordance with paragraph (h) of this clause.

(b) Changes in Government-furnished property.

(1) The Contracting Officer may, by written notice, (i) decrease the Government-furnished property provided or to be provided under this contract, or (ii) substitute other Government-furnished property for the property to be provided by the Government, or to be acquired by the Contractor for the Government, under this contract. The Contractor shall promptly take such action as the Contracting Officer may direct regarding the removal, shipment, or disposal of the property covered by such notice.

(2) Upon the Contractor's written request, the

Contracting Officer shall make an equitable adjustment to the contract in accordance with paragraph (h) of this clause, if the Government has agreed in the Schedule to make the property available for performing this contract and there is any-

(i) Decrease or substitution in this property pursuant to paragraph (b)(1) of this clause; or

(ii) Withdrawal of authority to use this property, if provided under any other contract or lease.

(c) Title in Government property.

(1) The Government shall retain title to all

Government-furnished property.

(2) All Government-furnished property and all property acquired by the Contractor, title to which vests in the Government under this paragraph (collectively referred to as "Government property"), are subject to the provisions of this clause. However, special tooling accountable to this contract is subject to the provisions of the Special Tooling clause and is not subject to the provisions of this clause. Title to Government property shall not be affected by its incorporation into or attachment to any property not owned by the Government, nor shall Government property become a fixture or lose its identity as personal property by being attached to any real property.

(3) Title to each item of facilities and special test equipment acquired by the Contractor for the Government under this contract shall pass to and vest in the Government when its use in performing this contract commences or when the Government has paid for it, whichever is earlier, whether or not title previously vested in the Government.

(4) If this contract contains a provision directing the Contractor to purchase material for which the Government will reimburse the Contractor as a direct item of cost under this contract-

(i) Title to material purchased from a vendor shall pass to and vest in the Government upon the vendor's delivery of such material; and

(ii) Title to all other material shall pass to and vest in the Government upon-

(A) Issuance of the material for use in contract performance;

(B) Commencement of processing of the material or its use in contract performance; or

(C) Reimbursement of the cost of the material by the Government, whichever occurs first.

(d) Use of Government property. The Government property shall be used only for performing this contract, unless otherwise provided in this contract or approved by the Contracting Officer.

(e) Property administration.

(1) The Contractor shall be responsible and accountable for all Government property provided under this contract and shall comply with Federal Acquisition Regulation (FAR) Subpart 45.5, as in effect on the date of this contract.

(2) The Contractor shall establish and maintain a program for the use, maintenance, repair, protection, and preservation of Government property in accordance with sound industrial practice and the applicable provisions of Subpart 45.5 of the FAR.

(3) If damage occurs to Government property, the risk of which has been assumed by the Government under this contract, the Government shall replace the items or the Contractor shall make such repairs as the Government directs. However, if the Contractor cannot effect such repairs within the time required, the Contractor shall dispose of the property as directed by the Contracting Officer. When any property for which the Government is responsible is replaced or repaired, the Contracting Officer shall make an equitable adjustment in accordance with paragraph (h) of this clause.

(4) The Contractor represents that the contract price does not include any amount for repairs or replacement for which the Government is responsible. Repair or replacement of property for which the Contractor is responsible shall be accomplished by the Contractor at its own expense.

(f) Access. The Government and all its designees shall have access at all reasonable times to the premises in which any Government property is located for the purpose of inspecting the Government property.

(g) Risk of loss. Unless otherwise provided in this contract, the Contractor assumes the risk of, and shall be responsible for, any loss or destruction of, or damage to, Government property upon its delivery to the Contractor or upon passage of title to the Government under paragraph (c) of this clause. However, the Contractor is not responsible for reasonable wear and tear to Government property or for Government property properly consumed in performing this contract.

(h) Equitable adjustment. When this clause specifies an equitable adjustment, it shall be made to any affected contract provision in accordance with the procedures of the Changes clause. When appropriate, the Contracting Officer may initiate an equitable adjustment in favor of the Government. The right to an equitable adjustment shall be the Contractor's exclusive remedy. The Government shall not be liable to suit for breach of contract for-

(1) Any delay in delivery of Government-furnished property;

(2) Delivery of Government-furnished property in a condition not suitable for its intended use;

(3) A decrease in or substitution of Government-furnished property; or

(4) Failure to repair or replace Government property for which the Government is responsible.

(i) Final accounting and disposition of Government property. Upon completing this contract, or at such earlier dates as may be fixed by the Contracting Officer, the Contractor shall submit, in a form acceptable to the Contracting Officer, inventory schedules covering all items of Government property (including any resulting scrap) not consumed in performing this contract or delivered to the Government. The Contractor shall prepare for shipment, deliver f.o.b. origin, or dispose of the Government property as may be directed or authorized by the Contracting Officer. The net proceeds of any such disposal shall be credited to the contract price or shall be paid to the Government as the Contracting Officer directs.

(j) Abandonment and restoration of Contractor's premises.

Unless otherwise provided herein, the Government-

(1) May abandon any Government property in place, at which time all obligations of the Government regarding such abandoned property shall cease; and

(2) Has no obligation to restore or rehabilitate the Contractor's premises under any circumstances (e.g., abandonment, disposition upon completion of need, or upon contract completion). However, if the Government-furnished property (listed in the Schedule or specifications) is withdrawn or is unsuitable for the intended use, or if other Government property is substituted, then the equitable adjustment under paragraph (h) of this clause may properly include restoration or rehabilitation costs.

(k) Communications. All communications under this clause shall be in writing.

(l) Overseas contracts. If this contract is to be performed outside of the United States of America, its territories, or possessions, the words "Government" and "Government-furnished" (wherever they appear in this clause) shall be construed as "United States Government" and "United States Government-furnished," respectively.

52.246-9P29 ADMINISTRATIVE COSTS TO THE GOVERNMENT IN PROCESSING CONTRACT MODIFICATIONS (JAN 1992) DPSC

Where contract modifications are issued solely for the benefit of the contractor, e.g. acceptance of nonconforming supplies or change in place of performance or delivery, the sum of $100 (the Government’s administrative cost to process the modification) shall be obtained from the contractor in addition to any other monetary consideration.

52.246-9P31 SANITARY CONDITIONS (JAN 1998) DSCP

(a) Food Establishments.

(1) Establishments furnishing food items under DSCP contracts are subject to approval by the Military Medical Service or another agency acceptable to the Military Medical Service. The Government does not intend to make any award for, nor accept, any subsistence products manufactured or processed in a plant which is operating under such unsanitary conditions as may lead to product contamination or constitute a health hazard, or which has not been listed in an appropriate Government directory as a sanitarily approved establishment when required. Accordingly, the supplier agrees that,
except as indicated in paragraphs (2) and (3) below, products furnished as a result of this contract will originate only in establishments listed in the "Directory of Sanitarily Approved Food Establishments for Armed Forces Procurement," published by the US Army Veterinary Command. Suppliers also agree to inform the contracting officer immediately upon notification that a manufacturing plant is no longer sanitarily approved and/or deleted from another agency's listing, as indicated in paragraph (2) below. The contracting officer will also be notified when sanitary approval is regained and listing is reinstated.

(2) Establishments furnishing the products listed below and appearing in the publications indicated need not be listed in the "Directory of Sanitarily Approved Food Establishments."

(i) Meat and meat products and poultry and poultry products from establishments which are currently listed in the "Meat and Poultry Inspection Directory," published by the Meat and Poultry Inspection Program, AMS, USDA. The item, to be acceptable, shall, on delivery bear on the product, its wrappers or shipping container, as applicable, the official inspection legend or label of the Agency.

(ii) Meat and meat products for direct delivery to military installations within the same state may be supplied when the items are processed under state inspection in establishments certified by the USDA as being equal to Federal meat inspection requirements.

(iii) Poultry, poultry products, and shell eggs from establishments listed in the "List of Plants Operating under USDA Poultry and Egg Grading Programs," published by Poultry Programs, Grading Branch, AMS, USDA. Egg products (liquid, dehydrated) from establishments listed in the "Meat and Poultry Directory" published by the Food Safety Inspection Service. All products, to be acceptable, shall, on delivery, bear on the product, its wrappers or shipping container, as applicable, the official inspection legend or label of the Agency.

(iv) Fish and fishery products from establishments listed in the "Approved List-Sanitary Inspected Fish Establishments," published by the U.S. Department of Commerce, National Oceanic and Atmospheric Administration, National Marine Fisheries Service.

(v) Milk and milk products from plants having a pasteurization plant compliance rating of 90 or more, as certified by a State milk sanitation rating officer and listed in "Sanitation Compliance and Enforcement Ratings of Interstate Milk Shippers." published by the U.S. Public Health Service. These may serve as sources of pasteurized milk and milk products as defined in paragraph N, Section I, Part II of the "Grade 'A' Pasteurized Milk Ordinance, 1978 Recommendations of the US Public Health Service," Public Health Service Publication No. 229.

(vi) "Dairy Plants Surveyed and Approved for USDA Grading Service," published by Dairy Division, Grading Branch, AMS, USDA.

(vii) Oysters, clams, and mussels from plants listed in the "Interstate Certified Shellfish Shippers Lists," published by the US Public Health Service.

(3) Establishments furnishing the following products are exempt from appearing in the "Directory of Sanitarily Approved Food Establishments for Armed Forces Procurement," or other publication, but will remain subject to inspection and approval by the Military Medical Service or by another inspection agency acceptable to the Military Medical Services:

(i) Fruits, vegetables and juices thereof

(ii) Special dietary foods and food specialty preparations (except animal products, unless such animal products are produced in establishments covered by paragraphs 2 (i), 2 (iii), or 2(iv) above).

(iii) Food oils and fats (except animal products, unless such animal products are produced in establishments covered by paragraph 2 (i), 2 (iii), or 2(iv) above).

(iv) Foreign establishments whose prepackaged finished items are imported by distributors or brokers into the United States as brand name items and then sold to Armed Forces procurement agencies for commissary store resale.

(4) Subsistence items, other than those exempt from listing in the US Army Veterinary Command "Directory of Sanitarily Approved Food Establishments for Armed Forces Procurement," bearing labels reading "Distributed by," etc., are not acceptable unless the source of manufacturing/processing is indicated on the label or on accompanying shipment documentation.

(5) When the Military Medical Service or other inspection agency acceptable to the Military Medical Service determines that the sanitary conditions of the establishment or its products have or may lead to product contamination, the contracting officer will suspend the work until such conditions are remedied to the satisfaction of the appropriate inspection agency. Suspension of the work shall not extend the life of the contract, nor shall it be considered sufficient cause for the contractor to request an extension of any delivery date. In the event the contractor fails to correct such objectionable conditions within the time specified by the contracting officer, the Government shall have the right to terminate the contract in accordance with the "Default" clause of the contract.

(b) Delivery Conveyances - The supplies delivered under this contract shall be transported in delivery conveyances maintained to prevent contamination of the supplies, and if applicable, equipped to maintain any prescribed temperature. "(Semiperishable supplies shall be delivered in a non-refrigerated conveyance)". The delivery conveyances shall be subject to inspection by the Government at all reasonable times and places. When the sanitary conditions of the delivery conveyance have led or may lead to product contamination, or they constitute a health hazard, or the delivery conveyance is not equipped to maintain prescribed temperatures, supplies tendered for acceptance may be rejected without further inspection.

52.246-9P32 FEDERAL FOOD, DRUG AND COSMETIC ACT-WHOLESOME MEAT ACT (JAN 1992) DSCP

(a) The contractor warrants that the supplies delivered under this contract comply with the Federal Food, Drug and Cosmetic Act and the Wholesome Meat Act, and regulations there under. This warranty will apply regardless of whether or not the supplies have been:

(1) Shipped in interstate commerce,

(2) Seized under either act or inspected by the Food and Drug Administration or Department of Agriculture.

(3) Inspected, accepted, paid for or consumed, or any or all of these, provided however, that the supplies are not required to comply with requirements of said acts and regulations there under when a specific paragraph of the applicable specification directs otherwise and the supplies are being contracted for military rations, not for resale.

(b) The government shall have six months from the date of delivery of the supplies to the government within which to discover a breach of this warranty. Notwithstanding the time at which such breach is discovered, the right is reserved to give notice of breach of this warranty at any time within such applicable period or within 30 days after expiration of such period, and any such notice shall preserve the rights and remedies provided herein.

(c) Within a reasonable time after notice to the contractor of breach of this warranty, the government may, at its election:

(1) Retain all or part of the supplies and recover from the contractor, or deduct from the contract price, a sum determined to be equitable under the circumstances;

(2) Return or offer to return all or part of the supplies to the contractor in place and recover the contract price and transportation, handling, inspection and storage costs expended therefore; provided, that if the supplies are seized under either act, such seizure, at government option, shall be deemed a return of supplies within the meaning of this clause and thereby allow the government to pursue the remedy provided herein. Failure to agree to any deduction or recovery provided herein shall be a dispute of a question of fact within the meaning of the clause of this contract entitled “disputes”.

(d) The rights and remedies provided by this clause shall not be exclusive and are in addition to other rights and remedies provided by law or under this contract, nor shall pursuit of a remedy herein or by law either jointly, severally or alternatively, whether simultaneously or at different times, constitute an election of remedies.

52.247-34 F.O.B. DESTINATION (NOV 1991)

(a) The term "f.o.b. destination," as used in this clause, means--

(1) Free of expense to the Government, on board the carrier's conveyance, at a specified delivery point where the consignee's facility (plant, warehouse, store, lot, or other location to which shipment can be made) is located; and

(2) Supplies shall be delivered to the destination consignee's wharf (if destination is a port city and supplies are for export), warehouse unloading platform, or receiving dock, at the expense of the Contractor. The Government shall not be liable for any delivery, storage, demurrage, accessorial, or other charges involved before the actual delivery (or "constructive placement" as defined in carrier tariffs) of the supplies to the destination, unless such charges are caused by an act or order of the Government acting in its contractual capacity. If rail carrier is used, supplies shall be delivered to the specified unloading platform of the consignee. If motor carrier (including "piggyback") is used, supplies shall be delivered to truck tailgate at the unloading platform of the consignee, except when the supplies delivered meet the requirements of Item 568 of the National Motor Freight Classification for "heavy or bulky freight." When supplies meeting the requirements of the referenced Item 568 are delivered, unloading (including movement to the tailgate) shall be performed by the consignee, with assistance from the truck driver, if requested. If the contractor uses rail carrier or freight forwarded for less than carload shipments, the contractor shall ensure that the carrier will furnish tailgate delivery, when required, if transfer to truck is required to complete delivery to consignee.

(b) The Contractor shall--

(1)(i) Pack and mark the shipment to comply with contract specifications; or (ii) In the absence of specifications, prepare the shipment in conformance with carrier requirements;

(2) Prepare and distribute commercial bills of lading;

(3) Deliver the shipment in good order and condition to the point of delivery specified in the contract;

(4) Be responsible for any loss of and/or damage to the goods occurring before receipt of the shipment by the consignee at the delivery point specified in the contract;

(5) Furnish a delivery schedule and designate the mode of delivering carrier; and

(6) Pay and bear all charges to the specified point of delivery.

52.252-1 SOLICITATION PROVISIONS INCORPORATED BY REFERENCE (FEB 1998)

This solicitation incorporates one or more solicitation provisions 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. The Contractor is cautioned that the listed provisions may include blocks that must be completed by the Contractor and submitted with its quotation or offer. In lieu of submitting the full text of those provisions, the Contractor may identify the provision by paragraph identifier and provide the appropriate information with its quotation or offer. Also, the full text of a solicitation provision may be accessed electronically at this address: http://www.procregs.hq.dla.mil/icps.htm.

52.252-2 CLAUSES INCORPORATED BY REFERENCE (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 address: http://www.procregs.hq.dla.mil/icps.htm.

252.204-7004 REQUIRED CENTRAL CONTRACTOR REGISTRATION (NOV 2001) DFARS

(a) Definitions.

As used in this clause--

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

(2) "Data Universal Numbering System (DUNS) number" means the 9-digit number assigned by Dun and Bradstreet Information Services to identify unique business entities.

(3) "Data Universal Numbering System +4 (DUNS+4) number" means the DUNS number assigned by Dun and Bradstreet plus a 4-digit suffix that may be assigned by a parent (controlling) business concern. This 4-digit suffix may be assigned at the discretion of the parent business concern for such purposes as identifying subunits or affiliates of the parent business concern.

(4) "Registered in the CCR database" means that all mandatory information, including the DUNS number or the DUNS+4 number, if applicable, and the corresponding Commercial and Government Entity (CAGE) code, is in the CCR database; the DUNS number and the CAGE code have been validated; and all edits have been successfully completed.

(b) (1) By submission of an offer, the Contractor acknowledges the requirement that a prospective awardee must be registered in the CCR database prior to award, during performance, and through final payment of any contract resulting from this solicitation, except for awards to foreign vendors for work to be performed outside the United States.

(2) The Contractor shall provide its DUNS or, if applicable, its DUNS+4 number with its offer, which will be used by the Contracting Officer to verify that the Contractor is registered in the CCR database.

(3) Lack of registration in the CCR database will make an Contractor ineligible for award.

(4) DoD has established a goal of registering an applicant in the CCR database within 48 hours after receipt of a complete and accurate application via the Internet. However, registration of an applicant submitting an application through a method other than the Internet may take up to 30 days. Therefore, Contractors that are not registered should consider applying for registration immediately upon receipt of this solicitation.

(c) The Contractor is responsible for the accuracy and completeness of the data within the CCR, 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 confirm on an annual basis that its information in the CCR database is accurate and complete.

(d) Contractors and contractors may obtain information on registration and annual confirmation requirements by calling 1-888-227-2423, or via the Internet at http://www.ccr.gov.

252.225-7043 Antiterrorism/Force Protection for Defense Contractors Outside the United States

ANTITERRORISM/FORCE PROTECTION POLICY FOR DEFENSE CONTRACTORS OUTSIDE THE UNITED STATES (JUN 1998)

(a) Except as provided in paragraph (b) of this clause, the Contractor and its subcontractors, if performing or traveling outside the United States under this contract, shall-

(1) Affiliate with the Overseas Security Advisory Council, if the Contractor or subcontractor is a U.S. entity;

(2) Ensure that Contractor and subcontractor personnel who are U.S. nationals and are in-country on a non-transitory basis, register with the U.S. Embassy, and that Contractor and subcontractor personnel who are third country nationals comply with any security related requirements of the Embassy of their nationality;

(3) Provide, to Contractor and subcontractor personnel, antiterrorism/force protection awareness information commensurate with that which the Department of Defense (DoD) provides to its military and civilian personnel and their families, to the extent such information can be made available prior to travel outside the United States; and

(4) Obtain and comply with the most current antiterrorism/force protection guidance for Contractor and subcontractor personnel.

(b) The requirements of this clause do not apply to any subcontractor that is-

(1) A foreign government;

(2) A representative of a foreign government; or

(3) A foreign corporation wholly owned by a foreign government.

(c) Information and guidance pertaining to DoD antiterrorism/force protection can be obtained from (Contracting Officer to insert applicable information cited in 225.7401).

INSTRUCTIONS, CONDITIONS, AND NOTICES TO OFFEROR

I. GENERAL INFORMATION

A. The Government is committed to applying Source Selection contracting as a means of selecting the most qualified vendor to support the needs of the customers listed in this solicitation while assessing acquisition procedures, quality assurance practices, and reasonable pricing, as well as other factors.

(i) Two (2) different techniques shall be utilized when submitting your proposal, Written proposal and Structured Plant Site Visit. The Technical and Business Proposas must be submitted in writing. The Technical Proposal information required to be submitted in writing must be prepared separately in the quantities shown below and shall not be combined with the Business Proposal.

WRITTEN VOLUME	TITLE	NO. OF COPIES
I	TECHNICAL (Written)	6
II	COST OR PRICE	2
III	SOCIOECONOMIC	2

(ii) Evaluations for each volume of the proposal will be performed exclusive of one another. Therefore, the Technical Proposal shall contain no reference to cost or pricing information. Conversely, the cost or price volume should not address information requested under an element listed as a technical factor. Cost and Price information shall only be contained in Volume II. Each volume shall be bound separately and labeled appropriately.

B. Proposals will be evaluated in accordance with the evaluation criteria outlined in the paragraph entitled "*Evaluation Factors for Award – General"* of this solicitation. Proposals will be evaluated in accordance with the factors listed in paragraphs entitled "Technical Factors Evaluation Criteria" and "Business Factors Evaluation Criteria" of the solicitation. The rating methodology will be adjectival, i.e., Excellent, Good, Fair and Poor.

C. The Government will make a risk assessment based on information contained in the proposal and other information which has or may be derived from sources other than the proposal. Risk to the Government will be considered in the rating for any factors and/or sub-factors.

D. In order to receive full consideration, firms are encouraged to ensure that the information provided is factual and complete. To ensure that an accurate evaluation of the proposal is made, *please address each sub-factor within each factor in the order in which they appear in the solicitation***.** Failure to do so may result in the evaluators overlooking important information.

E. The Technical Proposal shall be used for evaluation purposes only and is not considered to be part of the contract. ***The Government does, however, reserve the right to incorporate into the resultant contract those elements of an offeror's technical proposal that exceed solicitation requirements***. The Business Proposal "Schedule of Items" delivered prices are essentially for evaluation purposes. However, these prices should not dramatically change for orders placed early in the contract unless documented market conditions arise.

F. Offeror's may provide additional information that will enhance the proposal; however, overly elaborate proposals that contain information not pertinent to this acquisition are not desired.

G. The Government reserves the right to verify any information presented in the technical and business proposals.

II. VOLUME I, TECHNICAL PROPOSAL

The following applies to Technical Proposal as well as Formal Structured Plant Site Visit.

A. The written technical proposal and Formal Structured Plant Site Visit must demonstrate the offeror's ability to meet the Government's requirements as set forth in the solicitation. Failure to provide information as requested in any of the technical factors identified may be considered a "no response" and may not be ratable or may warrant a "Poor" rating for the applicable factor, sub-factor, element or sub-element.

B. Firms should prepare proposals and address elements in the same order as presented in the solicitation to facilitate the Government's review and evaluation of your proposal. Continuation sheets shall clearly identify the solicitation number and the offeror's name on each page.

C. **The complete technical proposal will be comprised of the following components:**

1. **Written Technical Proposal**
2. **Structured Plant Site Visit**

III. FORMAL STRUCTURED PLANT SITE VISIT

A. The site visit portion allows the evaluators to verify what is presented in the written presentations. Structured Plant Site Visit permits the evaluators to receive information as to the capability of the offeror, generally demonstrating its understanding of the work. It also allows the evaluators to view the offeror's facility (s) and business operations, allowing the offeror and key members of the offeror's team to describe how the work will be performed while the evaluators observe the offeror's team that will actually perform the work.

B. The Structured Plant Site Visit will be randomly selected, with adjustments to facilitate Government travel plans, if appropriate. The Structured Plant Site Visit will be conducted at the offeror's location of business. The date of the Structured Plant Site Visit will be confirmed within

five (5) working days after the solicitation closing. **Offerors are requested to indicate in the written technical proposal what days would not be convenient for the site visit. All attempts will be made to accommodate such scheduling conflicts.** Once the date for the Structured Plant Site Visit is set requests for changes of the date **will not** be entertained. It is anticipated that the Structured Plant Site Visit will begin approximately 10 working days after solicitation closing.

C. During the Structured Plant Site Visit of your facility, you will be asked various questions regarding your facility and its day-to- day operation. At least one key member of your company should be in attendance throughout the entire tour. You should assure those personnel capable of answering questions and/or demonstrating methods, systems etc. used in your day-to-day operations are available.

D. Offerors will be allotted no more than 2 hours for Structured Plant Site Visit. The Structured Plant Site Visit will be conducted at each facility to be used in the performance of any resulting contracts. A list of all facilities from which product will be shipped must be included in the written proposal.

E. The offeror **WILL NOT** be permitted to ask questions of the panel other than to elicit a better understanding of the Technical Panel's question. The Formal Structured Plant Site Visit will constitute discussions as defined in FAR 15.306 (d).

NOTE: The Technical Evaluation Panel may take pictures during the site visit. The offeror will refrain from the use of picture taking while the site visit is being conducted.

F. **NO HANDOUTS WILL BE ACCEPTED BEFORE, DURING, OR AFTER THE FORMAL STRUCTURED PLANT SITE VISIT UNLESS COPIES OF THE HANDOUTS ARE PROVIDED WITH YOUR WRITTEN PROPOSAL.**

G. **No pricing information shall be included in the Presentation.**

I. The offeror is required to submit **detailed directions/maps** to their facility from the closest major airport at time of closing of offers. If offeror will be utilizing warehouses/facilities that are in addition, or separate from their primary place of business, then separate directions must be submitted for that location. It is also requested that offerors send recommendations and directions to lodging, convenient to your warehouse/facilities to accommodate Technical Evaluation Panel members. **The proposed location for your Site visit, phone number for point of contact, and directions should be highlighted within your submission since site visits needs to be arranged expeditiously following the closing.**

J. **DSCP reserves the right to request all, or parts of the Technical Proposal which was not initially requested, to be submitted in writing. Offerors will be given five (5) working days to document their proposal in writing.**

IV. VOLUME II, COST OR PRICE

A. The offeror is required to furnish limited pricing information as outlined in the solicitation section entitled **Submission Requirements**.

B. To be acceptable, the firm's business proposal must be complete, realistic, and reasonable. Proposals that are unrealistic in terms of technical or schedule commitments, or unrealistically low in price, will be considered indicative of a lack of understanding of the solicitation requirements.

(i) Unless otherwise stated, the technical proposal and business proposal must both be submitted by the date and time specified for the receipt of proposals on page 3 of the solicitation, or as amended, if applicable.

(ii) A **SIGNED** and **COMPLETED SOLICITATION** must accompany the technical and business proposals in its entirety, as well as any amendments, if applicable. Make sure all clauses that require a response are completed. Offerors may retain all attachments except the attachment containing your Corporate Experience/Past Performance.

V. IT IS IMPERATIVE THAT THE FOLLOWING INFORMATION BE SUBMITTED IN WRITING WITH YOUR OFFER:

1. SF 1449 [Page 1 of solicitation] and any subsequent amendments to solicitation with original signatures
2. Certifications and Representations (**All clauses that require a response must be filled out and returned)**
3. Written Technical Proposal
4. Signed DLA MBAs which are currently in place referenced in Section V., DLA MBA Program Evaluation Factor
5. Subcontracting Plan (if applicable); Note: This is required for those offerors who are large business concerns
6. Offerors are required to submit pricing on Attachment 1 as part of the Business Proposal.

All prices submitted must not be more than two [2] places to the right of the decimal point ONLY. If IN ANY COLUMN prices appear having more than two [2] decimal places, the government will automatically round your prices up or down prices using standard rounding procedures. Each firm must submit a hard copy of their spreadsheet, with the total amount for the base year and each option year.

VI. VOLUME II, BUSINESS PROPOSAL

A. The offeror is required to furnish limited pricing information as outlined in the solicitation section entitled **Submission Requirements**.

A. To be acceptable, the firm's business proposal must be complete, realistic, and reasonable. Proposals that are unrealistic in terms of technical or schedule commitments, or unrealistically low in price, will be considered indicative of a lack of understanding of the solicitation requirements.

C. The offeror is required to supply the required information for the socioeconomic clauses. The socioeconomic proposal is part of the business proposal.

VII. NOTE

1. Unless otherwise stated, the technical proposal and business proposal must both be submitted by the date and time specified for the receipt of proposals on page 3 of the solicitation, or as amended, if applicable.

2. A **SIGNED** and **COMPLETED SOLICITATION** must accompany the technical and business proposals in its entirety, as well as any amendments, if applicable. Make sure all clauses that require a response are completed. Offerors may retain all attachments except the attachment containing your Corporate Experience/Past Performance. This attachment must also be submitted to DSCP at the time of closing.

FAILURE TO PROVIDE THE TECHNICAL PROPOSAL, SOCIOECONOMIC AND YOUR BUSINESS PROPOSAL MAY RENDER THE PROPOSAL UNACCEPTABLE AND MAY LEAD TO A REJECTION OF THE OFFER.

SUBMISSION REQUIREMENTS
TECHNICAL PROPOSAL - PART I

FACTOR I:

CORPORATE EXPERIENCE/PAST PERFORMANCE

1. Provide your Corporate Experience and Past Performance information, as requested, on the attached form. In the Past Performance section, provide, as a minimum, your **five (5)** highest dollar value contracts over the last three (3) years. If you have government contracts that are not included with the five highest dollar value contracts, then use blocks entitled "Account 4" and "Account 5" for your government contracts regardless of their dollar value. The offeror should also use the attached form to submit information regarding its socioeconomic accomplishments and performance in carrying out Mentoring Business Agreement (MBA) proposals as part of its past performance information for any contracts referenced.

2. Identify the key personnel, or caliber of personnel to be assigned to the **day to day** management of the Prime Vendor Program. This may be done by submitting a short summary identifying each person to be assigned to this endeavor and listing their years of experience in food distribution or identifying the caliber of personnel you expect to assign to this endeavor. This information will not be rated within the Technical Proposal, however, the information provided will be used to substantiate your company's experience as a full-line foodservice supplier.

Note: The term Prime Vendor/Regular Dealer on this form refers to those accounts for which your company was the exclusive distributor, or had an agreement in place to provide exclusive support for certain commodities.

Offerors that are proposing a joint venture, partnership, or a teaming approach should provide experience and past performance information for the offering joint venture, partnership, or team. You should also provide information on each team member or party to the joint venture or partnership (i.e. when each of these entities acted alone or as members of other teams/joint ventures). However, the most relevant experience and past performance data, and that which will receive the most credit, is the information directly related to the offering entity that will perform essential functions of the contract.

FACTOR II: FORCE PROTECTION

As a vendor/contractor under Government contract, awardee should be aware of the vital role they play in supporting our customers. It is incumbent upon the awardee to take actions to secure product delivered to all miltiatary customers as well as any applicable commercial destinations. We strongly recommend all firms to review their security plans relating to plant security and security of product in light of the heightened threat of terrorism and secure product from adulteration.

FACTOR III: CONTINGENCIES

A. SURGE – Discuss in detail your ability to react to surge demands that may occur, or, experience in supporting surge demands that may have occurred, as a result of the increase in troop strength. Thoroughly describe the ability of your firm to increase capacity output, including the magnitude and duration of the output, including the time frame for the increased capacity to be achieved. If surge demands should exceed the offeror's current capability to meet these demands, discuss capability to obtain additional resources, i.e. warehouse space, distribution equipment, personnel, etc. Discuss plans to replenish inventory under emergency situations, discuss sources and time frames.

B. MOBILIZATION – Describe your ability to respond to full-scale military mobilization wherein consumption may double or triple for a protracted period of time during a period of national emergency or mobilization. The offeror must demonstrate its' ability to handle a longer term requirement with significant increase in quantity. The offeror must state the level of increase (percentage) that can be reached, the time required to attain the increase, and the length of time the enhanced requirements can be sustained.

C. READINESS PLAN - The offeror must submit a readiness plan detailing how increased requirements will be supported to include additional suppliers, subcontractors, and warehousing, for example, which may become necessary to support the effort.

FACTOR IV

DISTRIBUTION SYSTEM/QUALITY ASSURANCE

A. Distribution and Resources

1. Provide your firm's total warehouse capacity (dry, chill and freeze) and your firm's *OPEN* warehouse capacity (include pick slot and reserve slot) as it relates to the volume of this contract. Provide your facility's design maximum capacity expressed in annual dollar value. Discuss your capability to ship and receive simultaneously. Discuss and/or demonstrate related temperature and/or humidity controls.

2. As it relates to this contract, be prepared to discuss and/or demonstrate distribution equipment resources (i.e. number and type of trucks, owned/leased, etc.). Include in the discussion if additional equipment/resources would be required to handle the proposed contract. Include lead-time to acquire additional equipment as applicable.

3. It is expected that you will coordinate and develop a delivery route and stop-off sequence with the FISC/MSC upon receipt of award. Discuss performance methodologies used to ensure on time deliveries. Discuss procedures to be employed to ensure that orders will be filled accurately and completely in order to meet the finalized delivery schedule.

a. In conjunction with the above, the following performance data for the last year to date is requested in writing:

1. % On-time delivery
2. Damage
3. % Mispicks
4. % Short on truck
5. % Returned
6. % Other (explain)

The above data is to be substantiated with actual reports for, as a minimum, the current month.

The minimum fill rate to be considered for award under this solicitation is **98%.** All proposals **must** contain provisions to meet at least that level of service.

Offerors are encouraged to submit alternate proposals containing a fill rate higher than 98%. However, alternate offers must provide detailed information describing how this will be accomplished in both the technical (e.g., increased inventory levels, etc.) and the Business proposals (additional costs associated with this enhanced technical effort.) If this detailed information is verified and confirmed by the Government personnel, these proposals will be viewed more favorably from a technical standpoint when the integrated award decision/assessment is conducted.

B. Quality Control and Assurance Procedures

1. Discuss the quality control procedures to be used under proposed contract. Include in your discussion procedures used during receipt, storage and out bound movement of product. Include a discussion on your inventory control systems and level of automation. Include in the discussion your reserve inventory and/or let down control procedures and the level of automation. Discuss the inventory rotation methods used by your firm, your monitoring procedures, the methodology followed in identification and correction of discrepancies in inventory management and order preparation. Identify key personnel responsible for ensuring quality procedures are monitored.

2. Provide inventory turnover rate information for overall warehouse, by category, as a minimum, for the last year**. Discuss average time from date of product manufacture to receipt in your primary warehouse location.** Include in the discussion the procedures used to control shelf life and proper shelf life dating for normally inventoried items. Discuss the procedures and methods used to ensure the correct open "Date of Pack" is used on case labels. Discuss what procedures will be used to meet the requirement of minimum shelf-life requirement.

C. Inspection and Sanitation Procedures

The offeror must thoroughly discuss the inspection procedures employed to guarantee the movement of quality products. Include the frequency, type, and amount of inspection; product characteristics to be inspected (include standards used to inspect, e.g. temperatures); criteria for approving and rejecting products; criteria for removal of product from inventory; record for documenting inspection results; and the method for identifying the inspection status of approved and rejected product.

D. Supplier Selection Procedures

Discuss your firm's policies, procedures, and criteria used for selecting quality suppliers and the processes used by your firm to purchase products of consistent high quality with minimum variation on product appearance, grade, yield, taste, texture. Include how potential suppliers are evaluated, what criteria are used, how the results of the evaluation are documented, and if suppliers are evaluated differently. Is the evaluation process formal or informal? Discuss the methods used by your firm to ensure that standardized product quality will be maintained when products are acquired from various suppliers.

Note: You are still required to supply this information even if the function is performed at the corporate level.

FACTOR V

CUSTOMER SUPPORT

A. Customer Service Approach

1. Explain your customer service strategy for this acquisition. Explain your company's customer service function and focus. Does your firm chart your company's customer satisfaction? If so, how?

2. Explain how your customer service representative will ensure that the needs of all customers are accommodated. Also, indicate the number of sales visits planned, and what value added services the sales representative will perform. Discuss the procedures (and authority, if applicable) followed by the customer service representative regarding the identification and correction of discrepancies and the resolution of customer complaints at the customer's level (i.e. not in-house quality control.)

3. The solicitation requires the Prime Vendor to advise customers no later than 12 noon on the skip day of the non-availability of an item and any recommendations of substitution. Discuss your process on how the orders will be pulled from your mailbox and received into your automated system. Include frequency and time line for both processes. Also, discuss your process and methods of advising customers of manufacturer's backorders (i.e. long term product non-availability.)

4. Electronic ordering is an integral part of our program. Discuss how deviations from the electronic order such as, add-ons and cancellations, will be handled and any associated charges, if applicable. Include the time lines in which deviations to orders and cancellations will be accepted.

5. Discuss your computerized inventory system and asset visibility. Is your system compatible with Windows 2000? If not, are you willing to acquire a compatible system if award is received?

6. Discuss your plans to handle emergency orders over and above those required by this solicitation. Include not only how you will handle the orders, but, also, what you will actually consider an emergency. Detail any additional fees, if any, that you will place on these "emergency orders." Indicate your response time to deliver an emergency order.

7. If awarded this contract you are required to break cases of spices. In addition to spices, discuss your firm's policy on breaking cases of other products, including the number or type of items for which this can be done. Also, indicate any fees for breaking cases.

8. It is the Government's goal to strive for continuous improvement in the quality of DSCP's process, products, and service to our customers. DSCP works towards achieving continuous improvement to keep our customers satisfied. Your firm's range of services might span many areas outside the minimum requirements of the Government and, in particular, this solicitation. You may describe how your firm might assist DSCP in the above area. You response will be reviewed and may be considered an enhancement to your proposal.

B. Ordering System

1. It is a requirement of the solicitation that the Prime Vendor be required to interface with the Government's established translation package, STORES, and support the Electronic Data Interchange transaction sets listed ion the solicitation. You are required to submit a maximum of five (5) company names, P.O.C.'s, and telephone numbers that your company is currently supporting/servicing through electronic data interchange.

2. It is a requirement that your firm be able to produce the management reports as indicated in the solicitation. You may state whether your firm can supply any additional reports that are not listed in the solicitation that may benefit the Government. This information will be reviewed and may be considered as an enhancement to your overall proposal.

C. Recall Procedures

In addition to the required recall procedures outlined in the Addendum to Clause 52.212-4 "Contract Terms and Conditions – Commercial Items," thoroughly discuss your procedures for notifying the customers and DSCP of any recalls. Discuss the time frames involved and how recalled products will be identified, both at the customer's facility, and in your warehouse. Discuss recalls of differing types and how they are handled.

D. Product Availability/Technical Descriptions

1. The most current item catalogs in use for the customers under this solicitation can be found as attachment 2 to this solicitation. You are expected to provide all of the items, or their equivalent. Disregarding any quantities cited, state whether you are able or unable to supply each of the items. Your inability to furnish all items may affect your overall rating. Be prepared to discuss and/or demonstrate what procedure your firm will put in place to ensure adherence to the requirement for manufacturers to be listed in the Sanitarily Approved Sources Listing (for catalogued items and possible substitute items.)

NOTE: If you state you will be able to supply all items, it is expected that any item not currently in your inventory at the time of the award, requested by one of our customers during the post award cataloguing process, will be readily available for issue upon the "first order."

2. For all items in the "Schedule of Items," that are an identical match, you must so state. If a product you priced in the "Schedule of Items," of items in your business proposal is not an "identical match," (*excluding pack size changes)* to the item we requested, you must provide the product technical description (specification) of the item you are offering. The technical description must contain sufficient detail to determine the product's salient characteristics for comparison to that solicited in the Schedule of Items. Offeror shall label the technical description with the Schedule of Items item number and it's corresponding NSN/LSN, for identification purposes. "Pack size changes," must be identified for customer acceptance and price evaluation purposes only.

Note: Meat items that are considered an "identical match," shall meet all the general. And detailed requirements of the NAMPS Meat Buyers Guide (i.e. Purchaser Specified Options (PSO.)) Fat limitations – unless otherwise specified, the maximum Average fat thickness shall be 0.25 inch and trim, weight and thickness tolerances, and the specified Quality Grade. Reference NAMPS/IMPS and grade standards for Commercial use. Subsequent to contract award, DSCP may request copies of any of the contractor's Descriptions in order to conduct product quality evaluations. These evaluations will be conducted at customer locations for the purpose of verifying whether the product Quality and characteristics are suitable for the Food Service Operation.

3. Discuss your product availability, number of food line items, your product mix (i.e. national brand vs. private label) and dietary, nutritional supplements and individual portion items.

4. You are required, as stated under "New Items," to bring in new items within 60 days excluding Government processing time, if movement of the new item is 10 cases or more per month. If your firm can exceed this requirement, you should so state. This enhancement will be considered in your overall evaluation. Discuss the time to bring in new items for both a current supplier and a new supplier.

FACTOR VI
SOCIOECONOMIC CONSIDERATIONS

Under socioeconomic considerations (and subsequent management reports), offerors are to submit figures based on direct subcontracts for items that would be supplied under contract. **No indirect costs for equipment or services are to be included.**

Both large and small business offerors must indicate what portion of the proposal will be subcontracted to Small Business (SB), Small Disadvantaged Business (SDB), Women-Owned Small Business (WOSB), and Hub Zone Small Business (HZSB) concerns in terms of percentages and total dollars. The percentage shall be formulated using the total to be subcontracted as the divisor. The offeror must describe the proposed extent of SB, SDB, WOSB and HZSB concerns participation in the performance of this contract at the contractor, subcontractor, and product supplier levels. These figures shall pertain to the proposed acquisition only. These figures shall represent what percentage/dollar value of products to be supplied under this contract will be provided by a SB, SDB, WOSB, HZSB manufacturer or distributor. A goal for the Prime Vendor may be to obtain at least 30% of the supplies for the proposed contract from SB firms and 5% from SDB firms.

1. The offeror shall describe the proposed extent of SB, SDB, WOSB, and HZSB participation in the performance of the contract at the contractor and subcontractor level. In addition, firms shall also state whether they are a large or small foodservice distributor. A small firm is defined as having less than 500 employees and must not be a subsidiary or division of a large company/corporation.

2. The preferred format for submission of socioeconomic data is as follows. Separate subcontracting goals must be submitted for each proposed contract.

	DOLLAR	*PERCENT*
1. Total Contract Price	_____	_____
2. Total to be subcontracted:	_____	_____
a. To Large Business	_____	_____
b. To Small Business	_____	_____
1. To SDB	_____	_____
2. To WOSB	_____	_____
3. To HZSB	_____	_____
4. To other SB's	_____	_____

Note:

When calculating socioeconomic goals, for socioeconomic goals, the business size of the manufacturer is to be considered, not the business size of the broker/agent that may have supplied the product to the distributor.

If the offeror is a Small, Small Disadvantaged, Women-Owned Small or Hub Zone Small Business, the offeror may NOT include its "cost of doing business" as part of the subcontracting goals proposed for this acquisition.

Offerors who are Small Business will receive additional credit under this factor for evaluation purposes.

Performance on prior contracts in subcontracting with and assisting Small, Small Disadvantaged, Women-Owned Small, and Hub Zone Small Businesses will be part of past performance evaluation.

3. Organizational Efforts

a. The offeror shall discuss the efforts it will make to ensure that SB, SDB, WOSB, HZSB concerns will have an equitable opportunity to compete for subcontracts or as product suppliers on this acquisition.

b. The offeror shall discuss its willingness and any plans it has to develop additional opportunities for SB, SDB, WOSB, and HZSB concerns. The offeror must furthermore identify the employee(s) responsible for ensuring that an equitable opportunity is afforded to the SB, SDB, WOSB, and HZSB firms to compete for contracts or supplier selection.

c. The offeror must indicate what percentage of its available subcontracting (or supplier utilization) dollars is allocated to small business concerns. Included in this percentage range is an estimated total subcontracting allocation to Small, Small Disadvantaged, Women-Owned and Hub Zone Small Business concerns.

d. The offeror shall be required to cooperate in studies or surveys in order to allow the Government to determine the extent of subcontracting opportunities identified for this acquisition.

e. The offeror is to demonstrate knowledge of, and more preferably a working relationship with local, state, and/or federal organizations whose mission it is to promote Small Business, Small Disadvantaged Business, Women Owned Small Business and Hub Zone Small Business concerns.

Note:

Large business offerors are required to submit the Small, Small Disadvantaged Women-Owned Small, Hub Zone Small Business subcontracting plan information as required by Clause 52.219-9 "Small Business Subcontracting Plan" in addition to the information that is a requirement of this section of the proposal. The subcontracting plan required by the FAR clause can incorporate all costs, direct and indirect, associated with this proposal. If an individual contract subcontracting plan is submitted, the plan must contain separate Small, Small Disadvantaged, Women-Owned Small and Hub Zone Small business subcontracting percentages and dollar levels for the base year as well as each option year.

FACTOR VII. JAVITS-WAGNER-O'DAY (JWOD) ACT ENTITY SUPPORT

1. Provide a description of the efforts your company will make to assure that Javits-Wagner-O-Day Act (JWOD) qualified nonprofit agencies for the blind or other severely disabled will have equal opportunity to compete for subcontracts under any resulting contract. Describe your current and proposed range of services, supplies, and any other support that will be provided to you by JWOD concerns. Include specific names of such subcontractors, to the extent they are known.

2. Describe any future plans your company has for developing additional subcontracting possibilities for JWOD entities, or ways in which these entities could be partnered with other businesses and agencies in opportunities to diversify revenue production, during the contract period.

3. Specify what proportion of your proposal, as a percentage of dollars, will be subcontracted to JWOD entities.

4. Progress reports in reference to your subcontracting efforts with JWOD activities will be submitted to the contracting officer as part of your monthly socio-economic report. Provide the name and title of the individual principally responsible for ensuring company support to such entities (generally, this is the individual responsible for subcontracting with small, small disadvantaged, and women-owned small businesses.)

FACTOR VIII. DLA MENTORING BUSINESS AGREEMENTS (MBA)

1. The DLA MBA Program was designed for prime contractors to provide developmental assistance to small business, small disadvantaged business, and women-owned small business concerns for value-added services and/or products. Prime contractors may also mentor Javits-Wagner-O'Day (JWOD) qualified nonprofit agencies for the blind and other severely disabled that have been approved by the Committee for Purchase from People Who Are Blind or Severely Disabled under the JWOD Act.

2. DLA MBA's encourage participation and growth opportunities for small, small disadvantaged, women-owned small business concerns or JWOD workshop that will participate

in carrying out the requirements of the prime contract. *The opportunities must constitute real business growth, which is measurable and meaningful.*

3. An MBA shall be a written agreement between the prime contractor and the small, small disadvantaged or women-owned small business involved. Mentor will be required to submit periodic progress reports on their agreements. An MBA shall include, at a minimum, the following elements:

a. Participants

Cite the criteria in selecting a firm or firms with whom to mentor. In addition, include the following information with all submissions:

1) Name, address, and plant location for contract holder and potential SB/SDB/WOSB, HZSB or JWOD participants(s).

2) Point of Contact, job title, and phone number of all personnel involved in the development and oversight of any agreement from both parties.

3) The number of people employed by the small business, small disadvantaged business, or women-owned small business concern. If the firm is in the service sector, specify its annual average gross revenue for the last three- (3) fiscal years.

b. Agreement Type

1) Describe the type of agreement executed by the contract holder and the small business, small disadvantaged business, women-owned small business or JWOD entity. The agreement should state the benefits of the plan for both parties. The Contracting Officer will review the plan to ensure that the agreement will not jeopardize future contract performance. The agreements should clearly define the roles and responsibilities of each party. *Plans that identify new business ventures rather than expansion of existing agreements are preferred.*

2) DLA MBA Agreements shall specifically identify the areas of developmental assistance (i.e. management/technical) that will be provided. The offeror should provide a discussion of the areas chosen for development/enhancement. Describe the scope of the plan, i.e. whether the plan will be specifically related to the requirements contained in the solicitation or will the plan cover other government and commercial customers.

3) Offerors shall identify and describe the management control techniques that would be used to insure that contract requirements are met. This should include the record keeping and communication techniques and the methods to be used to control and track performance.

c. Measurements and Reporting

1) Provide milestones for program implementation.

2) Discuss and describe the measurements/yardsticksthat will be utilized to determine if program objectives and goals have been met. Projections of successful program measurements should result in:

a) An increase in the dollar value of subcontracts awarded to SB/SDB/WOSB and JWOD workshops under DLA contracts.

b) An improvement in the level of participation in DoD, other federal agencies and commercial contracting opportunities.

3) Mentors will be required to submit periodic progress reports on their agreements.

4) Copies of signed MBA's that are currently in place (and will apply to proposed contract) are required to be submitted.

THE GOVERNMENT RESERVES THE RIGHT TO VERIFY ALL ASPECTS OF AN OFFEROR'S TECHNICAL AND BUSINESS PROPOSALS.

COST OR PRICE

Aggregate Pricing

1. An evaluation will be made against the Schedule of Items, which consists of the highest usage items and general food supplies provided by the customers supported under this solicitation as well as items listed under the Basic Daily Food Allowance (BDFA) listing. Estimated annual quantities for the items selected are indicated next to each item and are for information and evaluation purposes only. The items will be weighted against the estimated yearly requirements of the ordering activities and evaluated for the lowest overall aggregate cost to the Government. A separate evaluation will be made of the offeror's distribution pricing, using the same Schedule of Items.

2. Offerors are to submit the most current unit prices for each of these items. This unit price must be in a format that shows the delivered price and the distribution price as separate entries, then totaled. For example, if the delivered price is $2.00 and the distribution price is $ .50, pricing should be formulated as follows:

$ 2.00 + $ .50 = $ 2.50

Do Not Submit only the Unit Price; the two- (2) elements must be shown separately as two separate evaluations are being performed.

Do not deduct any NAPA allowances from the delivered price on your business proposal.

3. **Prices must not extend more than two [2] places to the right of the decimal point.** Standard rounding methods should be observed. For example, a delivered price of $4.578 plus a distribution price of $.232 should be rounded to $4.58 plus $.23.

4. If an offeror carries a variety of brands for the same item, the price submitted shall be for the lowest price, technically acceptable, item that meets the Government's requirements.

5. **ALL Offered Delivered Prices Must Be Substantiated With A Copy Of The Manufacturer's Invoice for each item in the Schedule of Items.** The invoices should reflect the prices effective within two (2) weeks prior to the solicitation issue date. IF AN INVOICE IS NOT AVAILABLE FOR THAT WEEK, THE MOST RECENT INVOICES SHALL BE SUBMITTED. For evaluation purposes only, the offeror is required to submit pricing for Schedule of Items Items that will meet the government's minimum requirement.

6. Offerors are required to complete and submit the Schedule of Items, distribution categories and option year pricing.

7. For evaluation purposes of the Schedule of Items, distribution prices shall correspond to the unit of issue for each product, e.g. if the offered product is issued on a "per pound" basis, the distribution price shall be "per pound".

8. Option year prices must be submitted as a percentage (increase or decrease, e.g. +/-0.25%) from the base year.

Distribution Prices

1. Firms shall offer a distribution price for each category of items. ***The distribution price must be offered as a dollar/cents amount.*** Distribution prices offered as a percentage of the delivered price **are not acceptable.** The distribution price shall represent the amount to be added to the actual invoice price paid by the prime vendor for each food and beverage product to the manufacturer or supplier.

2. Offerors are strongly urged to use the Government's Distribution Price Category List as outlined in paragraph II Items /Pricing of "Supplies/Services and Prices" and in paragraph 5. below when submitting their Distribution Prices. However, offerors may submit their own food and beverage category listing on which distribution prices are based, subject to the restrictions as outlined in the above listed section. As stated previously, there is a fifty- [50] category limit.

3. For Distribution Price Category Listing, prices are to be offered in the same manner in which you sell the product. For example, if you sell a product by the case, then the distribution price will be by the case. Whereas, if you sell the product by the pound or by the each, the distribution price would be listed accordingly. The distribution prices must be stated in a dollar amount, with not more than two places to the right of the decimal point.

5. The distribution prices shall remain constant for the complete term of the contract.

ADDITIONAL SUBMISSION REQUIREMENTS

The offeror is required to submit the following additional information in writing as part of the Business Proposal:

Product Listing
Procurement Pricing Plan
Schedule of Items

In addition to the above, the offeror is required to complete the provisions entitled "OPTION PRICING" and "PLACE OF PERFORMANCE" and return with their Business Proposal. Failure to return these completed with the offer may result in rejection of the offer.

The offeror is also required to complete the provision entitled "AUTHORIZED NEGOTIATORS" and return with their Business Proposal.

The offeror should specify the policy for celebrating holidays that fall on the weekend as required by the paragraph entitled "Delivery Schedule (Times)" in the section entitled "Delivery and Performance".

PRODUCT LISTING

The offeror shall submit one (1) copy of its complete product listing for all food, beverage, and related non-food items as part of the Business Proposal.

The Cost and Price portion consists of two parts. The submission requirements for each part are outlined below.

1. Procurement Pricing Procedures

a. This is a procurement for commercial products and it is expected that your procurement pricing procedures are in accordance with established commercial practices. Therefore, the offeror should ***BRIEFLY*** describe how unit prices are formulated and discuss the variables that may affect the price. ***BRIEFLY*** include the methodology used to "cost" products for items acquired from any divisions, subsidiary, or affiliates. Explain how the cost to your firm is converted to the delivered price (e.g. average monthly costs, LIFO or FIFO, last invoice methods, etc.).

b. ***BRIEFLY*** describe the purchasing methods utilized and how they take advantage of price discounts given for quantity purchases, sales and other types of special arrangements made for preferred customers. Describe how market pricing, commercial catalog pricing and competitive purchasing are utilized in your purchasing procedures. State whether qualities of volume price discounts offered are based on anticipated sales volume under this contract or the total sales volume for the company. Pricing of inventory adjustments, including breakage or spoilage shall be provided.

2. Rebate Policy/Discounts/Allowances

The offeror shall ***BRIEFLY*** address how rebates, discounts and allowances as a result of manufacturer or broker's specials, other than the NAPA Program or Food Shows, are to be returned to the Government. Describe the process for tracking and reporting of rebates, discounts and allowances, method of return (i.e. lump-sum reimbursement, deviated pricing) and overall management of the

program. The offeror will provide a description of those rebates and discounts meeting the requirements herein.

SCHEDULE OF ITEMS

A schedule of **50 Core Items is listed on Attachment 1** with quantity estimates. The quantities for these items represent current annual usage for the regions. Complete pricing data for those 50 items is essential. However, it should be noted that most of the individual delivery points should be expected to develop a routine demand pattern for approximately six hundred or less of the items. In the post award phase, all available quantity estimates for all the items on the schedule will be provided to the awardee. Ability to source and supply all the items on the schedule will weigh in the evaluation of offers. All of the top 50 items have been selected for more extensive price analysis. The offeror must submit current supplier invoices for these items. Invoices should be supplied from the time period two weeks **prior** to the **solicitation issue date** (i.e. week of April 23, 2003.)

Delivered prices for the following items should be based on the average delivered price ("landed cost") during the full week (Monday through Friday) two weeks prior to the issue date of this solicitation. If no price is available for that particular week, the delivered cost used shall be based on the last available price prior to the time specified above. If the price used is not based on pricing for the period two weeks before the issue date of this solicitation, your price should include the date of acquisition.

NOTE: OFFEROR MUST INCLUDE A TOTAL $ FIGURE FOR THE BASE YEAR AND EACH OPTION YEAR.

NOTE: The Government reserves the right to make an award without discussions. Your best efforts should, therefore, be placed on your offer as originally submitted.

THE GOVERNMENT RESERVES THE RIGHT TO VERIFY ALL ASPECTS OF AN OFFEROR'S TECHNICAL AND BUSINESS PROPOSALS.

To insure an objective business evaluation, the pricing of all offerors are to be based on the exact item in our market basket. When offerors qualify the salient characteristics of an item or items in the market basket and or when the government detects (through a relative pricing review and or a review of supporting invoices or quotes) that the pricing proposed is on an item which differs from the market basket description then the government reserves the right to employ remedies such as:

(1) Where an insignificant number of items differ from the market basket descriptions, those items will be eliminated from the evaluation of all offerors;

(2) Single serve items with small quantity differences may be evaluated without adjustment, as any additional quantity provides no additional value; and

(3) Larger, generally wholesale size items, with quantity differences may be evaluated on a per pound or similar basis.

After discussions are held, if a significant number of items differ from the market basket descriptions then the offeror may be eliminated from the competitive range.

Whatever remedy is selected by the Government, it shall apply to the base year and all option years in the acquisition.

B. DISTRIBUTION PRICES

1. Firms shall offer a distribution price for each category of items. ***The distribution price must be offered as a dollar/cents amount.*** Distribution prices offered as a percentage of the delivered price **are not acceptable.** The distribution price shall represent the amount to be added to the actual invoice price paid by the prime vendor for each food and beverage product to the manufacturer or supplier.

2. Offerors are strongly urged to use the Government's Category List as outlined in paragraph 13 of the section entitled "Supplies/Services and Prices" when submitting their Distribution Prices.

3. For Distribution Price Category Listing, prices are to be offered in the same manner in which you sell the product. For example, if you sell a product by the case, then the distribution price will be by the case. Whereas, if you sell the product by the pound or by the each, the distribution price would be listed accordingly. The distribution prices must be stated in a dollar amount, with not more than two places to the right of the decimal point.

4. Distribution prices shall remain constant for the complete term of the contract.

a. PRODUCT LISTING

The offeror shall submit one (1) copy of its complete product listing for all food, beverage, and related non-food items as part of the Business Proposal.

b. PROCUREMENT PRICING PLAN

The information requested below will not be rated, but will be used in conjunction with your business proposal to substantiate how pricing was developed.

1. The offeror should **BRIEFLY** describe how unit prices are formulated and discuss the variable that may affect the price. **BRIEFLY** include the methodology used to "cost" products for items acquired from any divisions, subsidiary, or affiliates. Explain how the cost to your firm is converted to the delivered price (e.g. average monthly costs, LIFO or FIFO, last invoice methods, etc.).

2. **BRIEFLY** describe the purchasing methods utilized and how they take advantage of price discounts given for quantity purchases, sales and other types of special arrangements made for preferred customers. Describe how market pricing, commercial catalog pricing and competitive purchasing are utilized in your purchasing procedures. State whether qualities of volume price discounts offered are based on anticipated sales volume under this contract or the total sales volume for the company. Pricing of inventory adjustments, including breakage or spoilage shall be provided.

c. PRIME VENDOR (MARKET BASKET) SCHEDULE OF ITEMS

1. Delivered prices for the following items should be based on the last delivered price ("landed cost") during the full week (Monday through Friday) two weeks prior to the issue date of this solicitation. If no price is available for that particular week, the delivered cost used shall be based on the last available price prior to the time specified above. If the price used is not based on pricing for the period two weeks before the issue date of this solicitation, your price should include the date of acquisition.

THE PRIME VENDOR SCHEDULE OF ITEMS IS ENCLOSED ON ATTACHMENT 1. YOUR MOST CURRENT SUPPLIER INVOICE FOR THESE ITEMS MUST BE SUBMITTED WITH YOUR OFFER.

PLEASE FURNISH PRICES PER POUND FOR ITEMS THAT SPECIFY WEIGHT RANGES.

NOTE: OFFEROR MUST INCLUDE A BOTTOM LINE DOLLAR FIGURE FOR THE BASE YEAR AND EACH OPTION YEAR.

COMPLETE & SUBMIT IN FULL WITH YOUR OFFER

Prices are requested incorporating distribution fees as applicable. As such, these are approximations for the purpose of evaluation, rather than reflecting actual AMD's (average monthly demands.) Prime vendors are responsible to develop their own demand projections throughout the course of actual contract support.

PRIME VENDOR SCHEDULE OF ITEMS

TOTAL DOLLAR VALUE FOR THE BASE YEAR:$_____

TOTAL DOLLAR VALUE FOR THE FIRST OPTION PERIOD: :$_____

TOTAL DOLLAR VALUE FOR THE 2ND OPTION PERIOD: :$_____

TOTAL DOLLAR VALUE FOR THE 3RD OPTION PERIOD: :$_____

TOTAL DOLLAR VALUE FOR THE 4TH OPTION PERIOD: :$_____

ESTIMATED GRAND TOTAL BASE YEAR + ALL 4 OPTIONS:$_____

F. OPTION PRICING

FAILURE TO INDICATE ACCEPTANCE OF THE OPTION BY ANNOTATING **THE OFFEROR'S YEARLY OPTION PERCENTAGE CHANGE MAY BE DEEMED AS NON-ACCEPTANCE OF THE OPTION AND MAY RESULT IN REJECTION OF THE OFFEROR'S ENTIRE PROPOSAL. NOTE:An offeror may choose to maintain the same distribution fees for multiple option years, or, throughout the life of the contract, but, would need to so annotate within this section.**

Offerors are required to stipulate their distribution price rate of change for all items for each of the available four option years, in the event the option periods are invoked.

OPTION YEAR ONE: _____

OPTION YEAR TWO: _____

OPTION YEAR THREE: _____

OPTION YEAR FOUR: _____

G. PLACE OF PERFORMANCE

(a) The offeror must stipulate information pertinent to the place of performance. **Failure to furnish this information with the offer may result in rejection of the offer.**

(b) No change in the places(s) of performance shall be permitted between the opening/closing date of the offer and the award except where time permits and then only upon receipt of the Contracting Officer's written approval.

(c) Any change in the place(s) of performance cited in this offer and in any resulting contract is prohibited unless it is specifically approved in advance by the Contracting Officer.

(d) The offeror in the performance of any contract resulting from this solicitation, ( ) **intends**, ( ) **does not intend** (check applicable block) to use one or more plants or facilities located at a different address from the address of the offeror as indicated in this proposal or quotation.

(e) If the offeror checks "intends" in paragraph (a) above, it shall insert in the spaces provided below the required information:

Place of Performance (Street, Address, City, County, State, Zip Code)	Name and Address of Owner and Operator of the Plant or Facility if other than Offeror or Quoter
_____	_____
_____	_____
_____	_____

EVALUATION FACTORS FOR AWARD

1. GENERAL INFORMATION

A. The Government will award a contract resulting from this solicitation to the responsible offeror whose offer conforming to the solicitation will be most advantageous to the Government, cost or price and other non-price factors considered. The following factors shall be used to evaluate offers:

TECHNICAL FACTORS (non-price factors)

I. Corporate Experience/Past Performance
II. Force Protection
III. Contingencies
IV. Distribution System/Quality Assurance
V. Customer Support
VI. Socioeconomic Considerations (non-price factors)
VII. Javits-Wagner-O'Day (JWOD) Act Entity Support (non-price factors)
VIII DLA Mentoring Business Agreements (MBA) (non-price factors)

COST OR PRICE

Technical Factors I through V are listed in descending order of importance and together are the most important among all non-price factors and more important than Cost or Price. Each technical sub-factor is of equal importance. Each technical sub-factor is of equal importance. Cost or Price is more important than Socioeconomic Factors VI, VII and VIII. Socioeconomic Factors VI, VII, and VIII are listed in descending order of importance and together are of least importance among all non-price factors and are less important than Cost or Price. Because this procurement will use the trade-off process as outlined in FAR 15.101-1, the Government may accept other than the lowest priced proposal as the overall best value. The Government will make a risk assessment based on information contained in the proposal and other information, which has or may be derived from sources other than the proposal. Risk to the Government will be considered in the rating for any factors and/or sub-factors.

As technical merit, the evaluated cost or price, and socioeconomic merit become essentially equal, other factors as listed below, may be used as discriminating elements for determining the selection of a source among otherwise substantially equal offers. They are listed in descending order of importance:

1. Small Disadvantaged Business Concerns;
2. Small Business Concerns which are also Women Owned Small Business Concerns;
3. Other Small Business Concerns;
4. Other concerns which are Women Owned Business Concerns

B. OPTIONS. The Government will evaluate offers for award purposes by adding the total price for all options to the total price for the basic requirement. The Government may determine that an offer is unacceptable if the option prices are significantly unbalanced. Evaluation of the options shall not obligate the Government to exercise the option(s).

C. A written notice of award or acceptance of an offer, mailed or otherwise furnished to the successful offeror within the time for acceptance specified in the offer, shall result in a binding contract without further action by either party. Before the offer's specified expiration time, the Government may accept an offer (or part of an offer), whether or not there are negotiations after its receipt, unless a written notice of withdrawal is received before award.

D. If discussions are required, after initial evaluations are completed, the contracting officer will make a competitive range determination. Price and technical considered, only the highest rated offerors will be included in the competitive range. Offerors in the competitive range will be included in discussions. Offerors out of the competitive range will not participate in discussions and will no longer be considered for award. Offerors excluded from the competitive range will be notified in writing. At that time, pursuant to FAR 15.505 and 15.506, an offeror may request a pre-award or post-award debriefing. If a pre-award debriefing is held only limited information will be releasable. Offerors debriefed after the competitive range determination are not entitled to a second debriefing after the award is made.

E. Evaluation Process

Factors I, II, III, IV and V are considered technical factors and will be evaluated in accordance with the Technical Evaluation Process outlined below. Cost or price will be evaluated in accordance with the Business Evaluation Process outlined below. Factors VI, VII and VIII are considered Socioeconomic Factors and will be evaluated in accordance with the Socioeconomic Evaluation Process outlined below.

(1) Technical Evaluation Process – Offerors are required to present the technical information in writing, as prescribed in the section of this solicitation entitled Submission Requirements. Factors I, II, III, VI and V will be evaluated by the Technical Evaluation Panel. Proposals so deficient as to make them unacceptable will be rejected as unacceptable, regardless of the cost or price offered. No discussions will be held with rejected offerors, nor will any rejected offeror be given an opportunity to revise its offer to correct deficiencies in order to become acceptable.

(2) Business Evaluation Process - The Government will evaluate cost or pricing in accordance with FAR 15.4. Included in this process is the evaluation of options.

The Government will evaluate the offeror's pricing on the items selected from the list of items referenced in the Schedule of Items. The estimated quantities shall be multiplied by the unit prices to determine the lowest overall cost to the Government. These figures will be totaled to arrive at an aggregate value. Pricing will be evaluated for all option years in the same manner. A separate evaluation will also be made of the distribution prices provided for in the Schedule of Items, in order to determine the distribution price/total price ratio. This ratio reflects the

percentage of the total unit price that is representative of the distribution price. This ratio will be calculated for the base year and the four option years. The average of the five ratios will be used for the final analysis. As the difference in the aggregate prices of equal offers decreases, the importance of distribution pricing will increase. Distribution prices that do not relate to the items on the "Schedule of Items" will be evaluated for fairness and reasonableness.

The Government will evaluate all offerors' proposals to determine cost or price realism. Cost or price realism will demonstrate an offeror's understanding of the requirements of the solicitation and that the costs proposed are realistic for the performance requirements.

(3) Socioeconomic Evaluation Process – Factors VI, VII and VIII are considered socioeconomic factors and will be evaluated against the requirements of the solicitation.

F. Selection Process.

The final technical, business, and socioeconomic evaluation reports will be furnished to the Contracting Officer by the Evaluation Panels. The Contracting Officer will prepare a written recommendation for award and forward it to the Source Selection Authority (SSA). It is the ultimate decision of the SSA to determine which offeror receives the award.

2. TECHNICAL FACTORS EVALUATION CRITERIA

The following evaluation criteria are listed in descending order of importance at the factor level. All sub-factors are equal in importance. The Government will make a risk assessment based on information contained in the proposal and other information, which has or may be derived from sources other than the proposal. This risk assessment will be evaluated in the rating for any factors and/or subfactors that place the Government at risk. For the majority of the factors, a single rating for the factor is perceived as being applicable for each zone. For specific sub-factors such as location, where it is believed that a single offeror may utilize a distinct method, source, or approach among the zones, it is possible for a vendor to be rating highly for one zone yet poorly in another.

FACTOR I

CORPORATE EXPERIENCE/PAST PERFORMANCE

Subfactors are of equal importance.

A. Corporate Experience

The Government will perform an integrated assessment of the offeror's corporate experience and past performance. This assessment will also be performed for any partner that will perform in support of the proposed contract.

1. The Government will evaluate the offeror's experience in fulfilling requirements of similar dollars and volume for other customers in a Prime Vendor/regular dealer capacity, to include Government contracts, if any. This part of the evaluation will be based on the offeror's proposal, as well as any in-house Government records, if applicable.

2. The offeror's identification of key personnel, or caliber of personnel who will be key to the **day to day** management and overall success of the Prime Vendor Program will be considered in the overall evaluation. This information should be addressed during the formal Oral Presentation.

B. Past Performance

When evaluating Past Performance, the offeror's written proposal, Government in-house records and information provided by the points of contact or reference designated by the offeror will be taken into account. This agency's personal experience with the offeror (if any) will be considered more significant than information provided by outside references.

The Government will evaluate the offeror's record of past performance both as a regular dealer/prime vendor and with Government contracts, if any, to determine whether the firm has a successful history of conforming to contractual requirements or business agreements, a

commitment to customer satisfaction, timely delivery of quality products, providing consistently high fill rates, and service.

Offerors will also be evaluated on socioeconomic issues of past and present contracts (Government and Commercial). Offerors that do not have records of past performance on socioeconomic issues will neither be rated favorably or unfavorably.

The above evaluation will also be performed for any partner involved in the proposed contract. The Government will assess the prime vendor's, or partner's experience on contracts that in whole or when combined with other contracts, replicate the size and complexity of this solicitation. Firms that demonstrate significant experience in the above areas will be rated more favorably than those firms that do not.

FACTOR II FORCE PROTECTION

The DSCP Subsistence Directorate provides worldwide subsistence logistics support during peacetime as well as during regional conflicts, contingency operations, national emergencies and natural disasters. At any time, the United States Government, its personnel, resources and interests may be the target of enemy aggression to include espionage, sabotage or terrorism. This increased risk requires DSCP to take steps and insure steps are taken to prevent the deliberate tampering and contamination of subsistence items.

As the holder of a contract with the Department of Defense, the awardee should be aware of the vital role they play in supporting our customers. It is incumbent upon the awardee to take actions to secure product delivered to all military customers as well as any applicable commercial destinations. We strongly recommend all firms to review their security plans relating to plant security and security of product in light of the heightened threat of terrorism and secure product from adulteration.

The Offeror will insure that all products and/or packaging have not been tampered or contaminated throughout the manufacturing, storage and delivery process. The Offeror will immediately inform DSCP Subsistence of any attempt or suspected attempt by any party or parties, known or unknown, to tampering with or contaminate subsistence supplies.

Accordingly, the awardee shall submit a security paln prior to the start of production under any resultant contract to describe what steps their firm has taken and will take to prevent product tampering and contamination. The awardee will also describe what steps have been or will be taken that relate to overall plant security and food safety. The contractor must describe in detail the types of measures in place or scheduled to be put in place for the performance period of this contract. Firms should include specific security measures relating to but not limited to the following areas:

(1) Employee Identification
(2) Background checks where applicable
(3) Control of access to plant facility, gates and doors at he facility
(4) Internal Security

(5) Training and security awareness
(6) Product Integrity
(7) Transportation Security

FACTOR III CONTINGENCIES

***A.* Surge**

The Government will evaluate the offeror's ability to support "surge" requirements. The capability to swiftly react to this situation will be assessed.

B. Mobilization

The offeror's ability to respond to increased consumption requirements for an extended period of time will be evaluated. Firms must demonstrate the ability to maintain a high level of performance for a span of time, usually with less than thirty (30,) days notice.

C. Readiness

The firm's readiness plan will be assessed for completeness and ingenuity. The Government will also evaluate offeror's ability to utilize additional suppliers, subcontractors, additional warehouse space and distribution operations and ability to move large quantities of supplies with in-transit visibility.

FACTOR IV

DISTRIBUTION SYSTEM/Quality Assurance

A. ***Distribution and Resources***

1. The firm's available capacity (dry/chill/freeze) resources will be evaluated as to how the requirement of the solicitation will be supported. The offeror's facility's design maximum capacity expressed in dollar value will be assessed. The firm's capability to ship and receive simultaneously will be evaluated. The firm's ability to control related temperature and/or humidity controls will be assessed.

1. The Government will evaluate the offeror's distribution equipment resources (i.e. number and type of trucks, owned/leased, etc.). Lead- time to acquire additional equipment will be assessed.

3. The Government will assess the offeror's procedures to be employed to ensure orders are filled accurately and completely to meet the delivery schedule, including an evaluation of the previous year's performance data, the current performance levels for mis-picks, damage, short on truck, etc. will be evaluated.

4. The Government will evaluate the vendor's ability to maintain an inventory in a manner similar to what is requested here. Current types and levels of material currently on hand will be assessed to this end.

5. Anticipated cost information is requested so that the Government will be better able to evaluate the proposed resources that the offeror will use and how these resources will affect the distribution price. It is understood that the cost is not a separate cost element but a distribution price component.

B. Quality Control and Assurance Procedures

1. The Government will evaluate the offeror's QC and QA procedures, including its inventory rotation methods, level of automation, identification and correction of discrepancies, and receipt, storage and out bound movement of products. Inventory control systems and monitoring procedures will be assessed. Offeror will be required to identify key personnel responsible for ensuring quality procedures are monitored.

2. Offerors average time from time from manufacturer's production date to time of receipt at vendor's facility will be assessed. The procedures to control shelf life and proper shelf life dating for normally inventoried items will be assessed

C. Inspection and Sanitation Procedures

1. The Government will assess the offeror's proposed inspection procedures, including type, frequency and amount of inspection to ensure that proper procedures are maintained. Procedures to ensure that the order conforms to the items ordered, has the proper shelf life-dating, is free of damage and meets industry standard for product quality, will be evaluated.

2. The offeror's Sanitary Control Procedures and Stored Product Pest Management Program will be evaluated. This evaluation will include sanitary inspection reports and any ratings as applicable (e.g. AIB, ASI)

D. Supplier Selection Program

The Government will evaluate the offeror's supplier selection program. This evaluation will be conducted to determine the effectiveness of the program to provide continued supply of quality products with minimal variation. The Government will evaluate the offeror's methods to ensure that standardized product quality will be maintained when products are received from various suppliers.

FACTOR V

CUSTOMER SUPPORT

A. Customer Service Approach

1. The customer support service, strategy, function and focus offered by the firm will be assessed to determine its commitment to customer satisfaction.

2. The services to be provided by your on-site customer service representative to the customers in Korea will be evaluated. Also, the customer service representatives to be assigned to this contract will be evaluated to include sales visits planned and value added services at the sites. Your plan to implement the requirement to have a representative with full authority to make decisions and attend monthly Menu Board Meetings and monthly Mess Hall/Dining Hall Manager meetings will be evaluated. Procedures regarding the identification and correction of discrepancies and resolution of customer complaints at the customer level will be assessed.

3. The offeror's plan to ensure that customers are notified by the required time of non-availability of any item and substitutions (to include backorders) will be evaluated. Your process and methods of advising customers of manufacturer's backorders will be evaluated. Your process for pulling orders into the firm's mailbox including frequency and timeline will also be evaluated.

4. The offeror's policy on breaking cases, along with type of items that can be split will be evaluated. Higher consideration will be given to offerors who can accommodate less than case quantities. Additionally, fees will be evaluated.

5. Offeror's will be evaluated on their ability to adapt to deviations to the electronic order including timelines and charges if any.

6. Procedures and response times for handling emergency orders over and above solicitation requirements will be evaluated.

7. The offeror's policy for pursuing, managing and collecting rebates, discounts, and allowances. The preferred method of return shall be in the form of an up-front price reduction /off invoice reduction resulting in a lower invoice unit price to the customer.

8. The ability to offer a range of services offered outside the minimum requirements of the solicitation that would benefit the Government will be reviewed. This may be considered as an enhancement to the offeror's overall proposal.

B. Ordering System

1. The Offeror will be required to submit a list of up to five (5) company names, P.O.C. and telephone numbers that the offeror is currently supporting through the electronic date interchange.

2. The firm must be able to produce all required management reports. The ability to produce additional management reports that would benefit the Government, other

than those listed as a requirement of the solicitation. Will be reviewed and may be considered as an enhancement to the offeror's overall proposal.

C. Recall Procedures

The offeror's recall procedures will be assessed for timeliness and thoroughness. The methods used for notification and identification will be judged. The firms' methods for handling various types of recalls will be assessed.

D. Product Availability/Technical Descriptions

1. The number of items an offeror (and any partner(s)) currently carries in its inventory that meet the item descriptions, or commercial equivalent, of the item in our Market Basket in the solicitation will be evaluated.

2. The offeror's product availability system will be assessed in order to determine whether the firm is capable of supporting the requirements of the customers.

3. The offeror's policy regarding minimum order quantities to add new products to inventory within a specified time frame will be assessed.

1. The Government will evaluate the offeror's product descriptions to determine if the items offered meet minimum salient requirements for those items that are not an identical match to the items listed in the solicitation.

3. BUSINESS FACTORS EVALUATION CRITERIA

COST OR PRICE

Aggregate Pricing and Distribution Prices will be evaluated. Aggregate pricing is relatively more important than Distribution Price. However, as the difference in the aggregate prices of equally rated offers decreases, the importance of distribution pricing will increase.

Aggregate Pricing

The Government will evaluate the offeror's proposed pricing on the items selected from the list of the highest usage items provided by the customers listed in this solicitation, see "Schedule of Items", Attachment 1. The estimated quantities shall be multiplied by the unit prices to determine the lowest overall cost to the Government. These figures will then be totaled to arrive at an estimated aggregate value. Pricing will be evaluated for the (4) four additional option year extensions in the same manner. The base year plus the (4) option year extension totals will be added together to determine the lowest overall cost to the Government.

Distribution Prices

The Government will evaluate each offeror's distribution prices by determining an aggregate dollar value. This will be determined by multiplying the distribution prices by the estimated yearly requirements for the items listed in the "Schedule of Items." The aggregate dollar value will then be evaluated for reasonableness and overall (low) cost to the Government. Distribution prices, for all option years that do not relate to the items on the "Schedule of Items" will be evaluated for fairness and reasonableness. The percentage of distribution fee to total aggregate cost will also be evaluated.

ADDITIONAL SUBMISSION REQUIREMENTS

The offeror's current product listing will be used for informational purposes and will not be evaluated.
The information requested in the Procurement Pricing Procedures section of the Procurement Pricing Plan will be used in conjunction with the evaluation of Cost or Price to substantiate how pricing was developed. The Government reserves the right to request any information needed to resolve discrepancies and complete the evaluation.

The information requested in the Rebate Policy/Discounts/Allowances section of the Procurement Pricing Plan will be used to establish a level of confidence that the offeror has the capability of meeting the requirements of the solicitation in this area. The Government reserves the right to request any information needed to complete this assessment.

4. SOCIOECONOMIC FACTORS EVALUATION CRITERIA

FACTOR VI
SOCIOECONOMIC CONSIDERATIONS

The Socioeconomic Proposal provided by the offeror under 52.215-9002 will be evaluated on a comparative basis among all offerors. An offeror that proposes a higher percentage, complexity level, and variety of participation by small, small disadvantaged and women-owned small businesses combined, generally will receive a higher rating on this factor. An offeror's efforts to develop additional opportunities for small, small disadvantaged and women-owned small businesses will also be comparatively evaluated with the proposals of other offerors. (Refer to 52.215-9003 SOCIOECONOMIC EVALUATION (OCT 1996) for additional information.)

FACTOR VII
JAVITS-WAGNER-O'DAY (JWOD) ACT ENTITY SUPPORT

The Javits-Wagner-O'Day Act (JWOD) Entity Proposal provided by the offeror will be evaluated on a comparative basis among all offerors. An offeror that proposes or demonstrates a higher percentage, complexity level, and variety of participation by JWOD qualified nonprofit agencies for the blind or other severely disabled as subcontractors beyond those items for which JWOD entities are the mandatory source generally will receive a higher rating on this factor. (Refer to 52.215-9005 JAVITS-WAGNER-O'DAY (JWOD) ACT ENTITY SUPPORT (DEC 1997) for additional information.)

FACTOR VII
DLA MENTORING BUSINESS AGREEMENTS (MBA)

The Government will evaluate the offeror's proposal for participation in the DLA MBA Program on a comparative basis among all offerors, rather than via establishment of an "acceptable" standard. The factor is an independent element in the overall award decision; the offeror who proposes or demonstrates the most comprehensive plan for tutoring a protege will receive the highest rating for this evaluation factor during the source selection process. The evaluation will assess the offeror's willingness to assist such entities in receiving better market shares, improving their processes, and generally contributing to their viability under long-term contracting arrangements. (Refer to 52.219-9002 DLA MENTORING BUSINESS AGREEMENTS (MBA) PROGRAM (DEC 1997) for additional information.)

COMPETITIVE RANGE DETERMINATION

If discussions are required, after initial evaluations are completed, the contracting officer will make a competitive range determination. Price and technical considered, only the highest rated offerors will be included in the competitive range. Offerors in the competitive range will be included in discussions. Offerors out of the competitive range will not participate in discussions and will no longer be considered for award. Offerors excluded from the competitive range will be notified in writing. At that time, pursuant to FAR 15.505 (A) an offeror may request a pre-award or post-award debriefing. If a pre-award debriefing is held only limited information will be releasable. Offerors debriefed after the competitive range determination are not entitled to a second debriefing after the award is made.

Attachment 1
PRIME VENDOR MARKET BASKET ITEMS

Item 1
8905 -00 -133-5886
Unit of Issue: LB

BEEF ROUND, KNUCKLE, PEELED, AND/OR BEEF ROUND, TO
fzn, min us choice gr, max avg surface fat 0.25 in. (0.635 cm), 10 to 14 lb ea, namp 167a and/or 169

VENDOR QUESTIONS

Estimated quantity: 2,262 Price Based On Invoice (Y/N)?:___
Delivered price per unit: _____
+ Distribution price per unit: _____
Total unit price: _____
Qty X total unit price: _____

Item 2
8905 -00 -139-8481
Unit of Issue: LB

VEAL STEAK,FLAKED,FORMED, BREADED,
frozen, portion-cut, 0.4 to 0.6 in. ea thk unbreaded, 5 to 6 oz ea breaded

VENDOR QUESTIONS

Estimated quantity: 2,090 Price Based On Invoice (Y/N)?:___
Delivered price per unit: _____
+ Distribution price per unit: _____
Total unit price: _____
Qty X total unit price: _____

Item 3
8905 -00 -262-7274
Unit of Issue: LB

TURKEY, BNLS,
fzn, netted (w/skin covering), w/salt, white combo (white predominant), iaw poultry namp

VENDOR QUESTIONS

Estimated quantity: 3,394 Price Based On Invoice (Y/N)?:___
Delivered price per unit: _____
+ Distribution price per unit: _____
Total unit price: _____
Qty X total unit price: _____

Item 4
8905 -01 -E09 -0810
Unit of Issue: LB

BEEF LOIN, T-BONE STEAK, FZN,
portion-cut, min US Choice Gr, 12 oz ea, NAMP 1174, PSO 4

VENDOR QUESTIONS

Estimated quantity: 8,343 Price Based On Invoice (Y/N)?:___
Delivered price per unit: _____
+ Distribution price per unit: _____
Total unit price: _____
Qty X total unit price: _____

Item 5
8905 -01 -E09 -1713
Unit of Issue: LB

CHICKEN BREAST FILLET, RAW, FZN,
6 oz ea, US Gr A equiv

VENDOR QUESTIONS

Estimated quantity: 10,993
Price Based On Invoice (Y/N)?:___
Delivered price per unit: _____
+ Distribution price per unit: _____
Total unit price: _____
Qty X total unit price: _____

Item 6
8905 -01 -E09 -3188
Unit of Issue: LB

FISH, CATFISH, FILLETS, RAW, FZN,
skinless, trimmed, 7-9 oz ea, US Gr A equiv

VENDOR QUESTIONS

Estimated quantity: 4,369
Price Based On Invoice (Y/N)?:___
Delivered price per unit: _____
+ Distribution price per unit: _____
Total unit price: _____
Qty X total unit price: _____

Item 7
8905 -01 -E09 -4259
Unit of Issue: LB

FRANKFURTERS, ALL MEAT, FZN,
8/lb, 6 in. lg, 10 lb case

VENDOR QUESTIONS

Estimated quantity: 8,702
Price Based On Invoice (Y/N)?:___
Delivered price per unit: _____
+ Distribution price per unit: _____
Total unit price: _____
Qty X total unit price: _____

Item 8
8905 -01 -E09 -6231
Unit of Issue: LB

FRANKFURTERS, ALL MEAT, FZN,
4/lb, 6 in. lg, 40/case

VENDOR QUESTIONS

Estimated quantity: 2,779
Price Based On Invoice (Y/N)?:___
Delivered price per unit: _____
+ Distribution price per unit: _____
Total unit price: _____
Qty X total unit price: _____

Item 9
8905 -01 -E09 -6900
Unit of Issue: LB

BEEF RIB, RIBEYE ROLL STEAK, BNLS, FZN,
portion-cut, min US Choice Gr, 8 oz ea, NAMP 1112

VENDOR QUESTIONS

Estimated quantity: 3,790
Price Based On Invoice (Y/N)?:___
Delivered price per unit: _____
+ Distribution price per unit: _____
Total unit price: _____
Qty X total unit price: _____

Item 10
8905 -01 -E09 -8994
Unit of Issue: LB

BEEF, GRD, BULK, FZN,
85% min lean, 5 lb pg, NAMP 136

VENDOR QUESTIONS

Estimated quantity: 21,320
Price Based On Invoice (Y/N)?:___
Delivered price per unit: _____
+ Distribution price per unit: _____
Total unit price: _____
Qty X total unit price: _____

Item 11
8905 -01 -E19 -0145
Unit of Issue: LB

CHICKEN, CUT-UP, 8 PIECE, FZN,
10 lb pg, 4/case

VENDOR QUESTIONS

Estimated quantity: 21,887
Price Based On Invoice (Y/N)?:___
Delivered price per unit: _____
+ Distribution price per unit: _____
Total unit price: _____
Qty X total unit price: _____

Item 12
8905 -01 -E19 -0146
Unit of Issue: LB

CHICKEN, QUARTERED, FZN,
3 to 3-1/2 lb avg wt bird, w/o giblets, 10 lb pg, 4 pgs/case

VENDOR QUESTIONS

Estimated quantity: 2,727
Price Based On Invoice (Y/N)?:___
Delivered price per unit: _____
+ Distribution price per unit: _____
Total unit price: _____
Qty X total unit price: _____

Item 13
8905 -01 -E19 -2799
Unit of Issue: LB

PORK RIBS, SPARERIBS, FZN,
St. Louis style, 3.5 lb-down, 30 lb case, NAMP 416A

VENDOR QUESTIONS

Estimated quantity: 4,415
Price Based On Invoice (Y/N)?:___
Delivered price per unit: _____
+ Distribution price per unit: _____
Total unit price: _____
Qty X total unit price: _____

Item 14
8905 -01 -E19 -3440
Unit of Issue: LB

BEEF, GRD, PATTIES, FZN,
85% lean, 4 oz ea, NAMP 1136

VENDOR QUESTIONS

Estimated quantity: 19,567
Price Based On Invoice (Y/N)?:___
Delivered price per unit: _____
+ Distribution price per unit: _____
Total unit price: _____
Qty X total unit price: _____

Item 15
8905 -01 -E19 -4332
Unit of Issue: LB

BACON, SLICED, FZN,
cured, smoked, 18-22/lb, shingle pack, 15 lb case, NAMP 539

VENDOR QUESTIONS

Estimated quantity: 4,077
Price Based On Invoice (Y/N)?:___
Delivered price per unit: _____
+ Distribution price per unit: _____
Total unit price: _____
Qty X total unit price: _____

Item 16
8905 -01 -E59 -2067
Unit of Issue: LB

BACON, SLICED, PRECKD, FZN,
cured, smoked, sweet, layer pack, 300 slices/case

VENDOR QUESTIONS

Estimated quantity: 18,986
Price Based On Invoice (Y/N)?:___
Delivered price per unit: _____
+ Distribution price per unit: _____
Total unit price: _____
Qty X total unit price: _____

Item 17
8905 -01 -E59 -2267
Unit of Issue: LB

CHICKEN FRITTERS, BRD, RAW, FZN,
white and dark meat, 0.7 oz avg, 20 lb case

VENDOR QUESTIONS

Estimated quantity: 4,798 Price Based On Invoice (Y/N)?:___
Delivered price per unit: _____
+ Distribution price per unit: _____
Total unit price: _____
Qty X total unit price: _____

Item 18
8905 -01 -E59 -3723
Unit of Issue: LB

HAM, BNLS, CKD, CHL,
water added, buffet style, smoked, 12 lb avg, 2/case

VENDOR QUESTIONS

Estimated quantity: 6,692 Price Based On Invoice (Y/N)?:___
Delivered price per unit: _____
+ Distribution price per unit: _____
Total unit price: _____
Qty X total unit price: _____

Item 19
8905 -01 -E59 -7709
Unit of Issue: LB

FISH, POLLOCK, FILLETS, RAW,
Alaskan, skinless, bnls, IQF, 4-6 oz ea, 25 lb case

VENDOR QUESTIONS

Estimated quantity: 2,037 Price Based On Invoice (Y/N)?:___
Delivered price per unit: _____
+ Distribution price per unit: _____
Total unit price: _____
Qty X total unit price: _____

Item 20
8910 -00 -125-8440
Unit of Issue: LB

CHEESE, CHEDDAR, NATURAL,
med cured, or aged, 20 lb max, us gr aa or a, as determined by 7 cfr part 58.2501, u.s. for gr of cheddar cheese and std of identity 21 cfr part 133.113

VENDOR QUESTIONS

Estimated quantity: 4,573 Price Based On Invoice (Y/N)?:___
Delivered price per unit: _____
+ Distribution price per unit: _____
Total unit price: _____
Qty X total unit price: _____

Item 21
8910 -00 -656-0993
Unit of Issue: LB

CHEESE, AMERICAN, PROCESSED, SLICED,
sliced, pasteurized, 3 to 5 lb pg, 21 cfr 133.169 133.169

VENDOR QUESTIONS

Estimated quantity: 11,484 Price Based On Invoice (Y/N)?:___
Delivered price per unit: _____
+ Distribution price per unit: _____
Total unit price: _____
Qty X total unit price: _____

Item 22
8910 -01 -210-4382
Unit of Issue: DZ

EGGS, SHELL,
fresh or shell protected fresh, med or large, us consumer grade a, 15 dz/case, 7 cfr, part 56

VENDOR QUESTIONS

Estimated quantity: 39,986 Price Based On Invoice (Y/N)?:___
Delivered price per unit: _____
+ Distribution price per unit: _____
Total unit price: _____
Qty X total unit price: _____

Item 23
8915 -00 -127-8018
Unit of Issue: LB

CORN, FZN,
golden, whole kernel or whole grain, us gr a or b, 2 to 5 lb pg, u.s. std for gr, color (a)

VENDOR QUESTIONS

Estimated quantity: 2,902 Price Based On Invoice (Y/N)?:___
Delivered price per unit: _____
+ Distribution price per unit: _____
Total unit price: _____
Qty X total unit price: _____

Item 24
8915 -00 -127-9303
Unit of Issue: CN

TOMATO PASTE,
no. 2-1/2 size can, heavy, med, or light conc, coarse or fine texture, us gr a, u.s. std for gr, kinds of texture (1) or (2)

VENDOR QUESTIONS

Estimated quantity: 3,224 Price Based On Invoice (Y/N)?:___
Delivered price per unit: _____
+ Distribution price per unit: _____
Total unit price: _____
Qty X total unit price: _____

Item 25
8915 -00 -129-0825
Unit of Issue: LB

BROCCOLI, FZN,
spears, 6 in. max lg, us gr a or b, 2 to 5 lb pg, u.s. std for gr, style (a)

VENDOR QUESTIONS

Estimated quantity: 3,694 Price Based On Invoice (Y/N)?:___
Delivered price per unit: _____
+ Distribution price per unit: _____
Total unit price: _____
Qty X total unit price: _____

Item 26
8915 -00 -170-5127
Unit of Issue: CN

PINEAPPLE, CANNED,
chunks or tidbits, natural juice, or light syrup pack, us gr a or b, no. 10 size can, u.s. std for gr, style (f) or (g)

VENDOR QUESTIONS

Estimated quantity: 3,170 Price Based On Invoice (Y/N)?:___
Delivered price per unit: _____
+ Distribution price per unit: _____
Total unit price: _____
Qty X total unit price: _____

Item 27
8915 -00 -184-5601
Unit of Issue: CN

BEANS, WHITE, CANNED,
in tomato sauce w/pork, us gr a, no. 10 size can, cid a-a-20134, process i, type 1, style (a)

VENDOR QUESTIONS

Estimated quantity: 3,758 Price Based On Invoice (Y/N)?:___
Delivered price per unit: _____
+ Distribution price per unit: _____
Total unit price: _____
Qty X total unit price: _____

Item 28
8915 -00 -191-3461
Unit of Issue: LB

ONION RINGS, FZN,
raw, brd, us gr a, 2 to 5 lb pg, u.s. std for gr, type (b)

VENDOR QUESTIONS

Estimated quantity: 3,493 Price Based On Invoice (Y/N)?:___
Delivered price per unit: _____
+ Distribution price per unit: _____
Total unit price: _____
Qty X total unit price: _____

Item 29
8915 -00 -577-4203
Unit of Issue: CN

PEACHES, CANNED,
quarters or slices, yellow clingstone or freestone, light syrup pack, us gr a or b, no. 10 size can, u.s. std for gr

VENDOR QUESTIONS

Estimated quantity: 3,369
Price Based On Invoice (Y/N)?:___
Delivered price per unit: _____
+ Distribution price per unit: _____
Total unit price: _____
Qty X total unit price: _____

Item 30
8915 -00 -935-6629
Unit of Issue: CN

MUSHROOMS, CANNED,
white, stems and pieces, us gr a or b, jumbo size can (25.70 oz can capacity weight of water at 68 degrees fahrenheit), 16 oz (453.6 g) min drained wt, u.s. std for gr, color type (a), style f

VENDOR QUESTIONS

Estimated quantity: 2,867
Price Based On Invoice (Y/N)?:___
Delivered price per unit: _____
+ Distribution price per unit: _____
Total unit price: _____
Qty X total unit price: _____

Item 31 **Item Category Code: 32**
8915 -01 -411-9163
Unit of Issue: CO

POTATOES, WHITE, INST,
granules, w/o desiccant, inst size co

VENDOR QUESTIONS

Estimated quantity: 4,799
Price Based On Invoice (Y/N)?:___
Delivered price per unit: _____
+ Distribution price per unit: _____
Total unit price: _____
Qty X total unit price: _____

Item 32
8915 -01 -E09 -0184
Unit of Issue: CO

JUICE, ORANGE, FZN,
conc, 4/1, 3 liter co, for post-mix dispenser

VENDOR QUESTIONS

Estimated quantity: 6,561
Price Based On Invoice (Y/N)?:___
Delivered price per unit: _____
+ Distribution price per unit: _____
Total unit price: _____
Qty X total unit price: _____

Item 33 **Item Category Code: 30**
8915 -01 -E09 -7634
Unit of Issue: CO

JUICE, ORANGE, FZN,
conc, 32 oz co

VENDOR QUESTIONS

Estimated quantity: 2,974
Price Based On Invoice (Y/N)?:___
Delivered price per unit: _____
+ Distribution price per unit: _____
Total unit price: _____
Qty X total unit price: _____

Item 34
8915 -01 -E19 -4681
Unit of Issue: CN

VEG, KIMCHI, CANNED,
poki, Korean style, 33 lb can

VENDOR QUESTIONS

Estimated quantity: 6,771
Price Based On Invoice (Y/N)?:___
Delivered price per unit: _____
+ Distribution price per unit: _____
Total unit price: _____
Qty X total unit price: _____

Item 35
8915 -01 -E59 -2607
Unit of Issue: CO

VEG, POTATOES, FR FRIES, STRAIGHT-CUT, FZN,
3/8 in. thk, w/skin, clear coated, 5 lb co, 6/case

VENDOR QUESTIONS

Estimated quantity: 15,389 Price Based On Invoice (Y/N)?:___
Delivered price per unit: _____
+ Distribution price per unit: _____
Total unit price: _____
Qty X total unit price: _____

Item 36
8920 -00 -067-6146
Unit of Issue: LB

MACARONI,
elbow form, regular cooking, enriched, 10 lb box, cid a-a-20062, item 1

VENDOR QUESTIONS

Estimated quantity: 6,045 Price Based On Invoice (Y/N)?:___
Delivered price per unit: _____
+ Distribution price per unit: _____
Total unit price: _____
Qty X total unit price: _____

Item 37
8920 -00 -530-2185
Unit of Issue: BG

RICE, PARBOILED,
long grain, enriched, us no. 1 gr or us no. 2 gr (special grade - parboiled light), 10 lb bag, u.s. std of identity for enriched rice (21 cfr 137.350) and u.s. standards for milled rice (7 cfr 68.301)

VENDOR QUESTIONS

Estimated quantity: 3,562 Price Based On Invoice (Y/N)?:___
Delivered price per unit: _____
+ Distribution price per unit: _____
Total unit price: _____
Qty X total unit price: _____

Item 38
8920 -00 -616-0069
Unit of Issue: LB

VERMICELLI,
long form, regular cooking, enriched, cid a-a-20062, item 7

VENDOR QUESTIONS

Estimated quantity: 2,927 Price Based On Invoice (Y/N)?:___
Delivered price per unit: _____
+ Distribution price per unit: _____
Total unit price: _____
Qty X total unit price: _____

Item 39
8920 -01 -419-6693
Unit of Issue: BG

PANCAKE MIX,
prep w/water only, 5 lb bag

VENDOR QUESTIONS

Estimated quantity: 2,867 Price Based On Invoice (Y/N)?:___
Delivered price per unit: _____
+ Distribution price per unit: _____
Total unit price: _____
Qty X total unit price: _____

Item 40
8920 -01 -449-9180
Unit of Issue: BG

FLOUR, WHEAT,
general purpose (not for bread), bleached, enriched, four 10 lb (4.536 kg) bags/case, cid a-a-20126, type iii, style 2

VENDOR QUESTIONS

Estimated quantity: 7,099 Price Based On Invoice (Y/N)?:___
Delivered price per unit: _____
+ Distribution price per unit: _____
Total unit price: _____
Qty X total unit price: _____

Item 41
8920 -01 -E09 -1348
Unit of Issue: CO

CEREAL, VARIETY PACK, GENERAL MILLS,
70 ind pgs/co

VENDOR QUESTIONS

Estimated quantity: 7,703
Price Based On Invoice (Y/N)?:___
Delivered price per unit: _____
+ Distribution price per unit: _____
Total unit price: _____
Qty X total unit price: _____

Item 42
8920 -01 -E09 -4413
Unit of Issue: BX

BISCUIT MIX,
prep w/water only, 5 lb box

VENDOR QUESTIONS

Estimated quantity: 3,100
Price Based On Invoice (Y/N)?:___
Delivered price per unit: _____
+ Distribution price per unit: _____
Total unit price: _____
Qty X total unit price: _____

Item 43
8920 -01 -E19 -3899
Unit of Issue: BG

RICE, CALROSE,
med grain, 25 lb bag

VENDOR QUESTIONS

Estimated quantity: 16,323
Price Based On Invoice (Y/N)?:___
Delivered price per unit: _____
+ Distribution price per unit: _____
Total unit price: _____
Qty X total unit price: _____

Item 44
8925 -01 -413-7812
Unit of Issue: BG

SUGAR, REFINED,
granulated, cane or beet, fine, extrafine, or superfine, 10 lb bag, cid a-a-20135, type i, class 1 or 2

VENDOR QUESTIONS

Estimated quantity: 9,155
Price Based On Invoice (Y/N)?:___
Delivered price per unit: _____
+ Distribution price per unit: _____
Total unit price: _____
Qty X total unit price: _____

Item 45
8935 -01 -E19 -4733
Unit of Issue: CO

SOUP MIX, NOODLE, ORIENTAL,
capteen hot, 5 oz bowl co, 12/co

VENDOR QUESTIONS

Estimated quantity: 7,246
Price Based On Invoice (Y/N)?:___
Delivered price per unit: _____
+ Distribution price per unit: _____
Total unit price: _____
Qty X total unit price: _____

Item 46
8940 -01 -E19 -3464
Unit of Issue: PG

SNACK, CHIPS, VARIETY PACK,
cheese corn puffs, nacho corn chips, barbecue chips, sour cream chips, ruffled potato chips, 24 count/pg

VENDOR QUESTIONS

Estimated quantity: 7,743
Price Based On Invoice (Y/N)?:___
Delivered price per unit: _____
+ Distribution price per unit: _____
Total unit price: _____
Qty X total unit price: _____

Item 47
8945 -00 -616-0078
Unit of Issue: LB

MARGARINE,
1 lb print or four 1/4 lb prints, 21 cfr, part 166, subpart b - 166.110 (a) (2) (i, ii, iii, and iv)

VENDOR QUESTIONS

Estimated quantity: 6,765 Price Based On Invoice (Y/N)?:___
Delivered price per unit: _____
+ Distribution price per unit: _____
Total unit price: _____
Qty X total unit price: _____

Item 48
8950 -00 -127-9789
Unit of Issue: CN

CATSUP, TOMATO,
us gr a, no. 10 size can, u.s. std for gr

VENDOR QUESTIONS

Estimated quantity: 3,678 Price Based On Invoice (Y/N)?:___
Delivered price per unit: _____
+ Distribution price per unit: _____
Total unit price: _____
Qty X total unit price: _____

Item 49
8950 -01 -E09 -7249
Unit of Issue: CO

MAYONNAISE,
12 gm pg, 200/co

VENDOR QUESTIONS

Estimated quantity: 6,596 Price Based On Invoice (Y/N)?:___
Delivered price per unit: _____
+ Distribution price per unit: _____
Total unit price: _____
Qty X total unit price: _____

Item 50
8950 -01 -E59 -3180
Unit of Issue: CO

DRESSING, RANCH,
1.5 oz pg, 60/co

VENDOR QUESTIONS

Estimated quantity: 9,038 Price Based On Invoice (Y/N)?:___
Delivered price per unit: _____
+ Distribution price per unit: _____
Total unit price: _____
Qty X total unit price: _____

Attachment 2
Listing of Schedule Items

8905 - 00 - 926 - 6196
Unit of Issue: EA
BEEF CHUNKS, CANNED,
w/juices, 6 lb 12 oz (108 oz) net wt, no. 10 size can, PD for Beef Chunks, Canned

Can you supply item (Y/N)? _____

8905 - 00 - 419 - 4320
Unit of Issue: LB
BACON, CANADIAN STYLE,
fzn, unsliced or sliced, 5 to 8 lb, namp 550 or 550a

Can you supply item (Y/N)? _____

8905 - 01 - E09 - 8008
Unit of Issue: LB
BACON, SLICED, FZN,
cured, smoked, 18-22/lb, 15 lb case

Can you supply item (Y/N)? _____

8905 - 01 - E19 - 4332
Unit of Issue: LB
BACON, SLICED, FZN,
cured, smoked, 18-22/lb, shingle pack, 15 lb case, NAMP 539

Can you supply item (Y/N)? _____

8905 - 01 - E59 - 2067
Unit of Issue: LB
BACON, SLICED, PRECKD, FZN,
cured, smoked, sweet, layer pack, 300 slices/case

Can you supply item (Y/N)? _____

8905 - 01 - E19 - 4510
Unit of Issue: LB
BACON, TURKEY, SLICED, FZN,
12 oz pg, 16/case

Can you supply item (Y/N)? _____

8905 - 00 - 299 - 1316
Unit of Issue: LB
BEEF BRISKET, BNLS, DECKLE-OFF, CORNED; TOP (INSID
fzn, round, min us choice gr, max avg surface fat 0.25 in. (0.635 cm), namp 601, 604, 604a and/or 608

Can you supply item (Y/N)? _____

8905 - 00 - 133 - 5887
Unit of Issue: LB
BEEF CHUCK, SHOULDER CLOD ROAST, TIED; CHUCK, SHOU
fzn, netted or tied, min us choice gr, max avg surface fat 0.25 in (0.635 cm), 10 to 14 lb ea, namp 114b, 114e, and/or 116a

Can you supply item (Y/N)? _____

8905 - 01 - E59 - 6698
Unit of Issue: LB
BEEF FAJITA STRIPS, RAW, FZN,
5 lb bag, 4/case

Can you supply item (Y/N)? _____

8905 - 01 - E19 - 5041
Unit of Issue: LB
BEEF FAJITA STRIPS, RAW, FZN,
unseasoned, min U.S. Select Gr, 10 lb box, NAMP 612

Can you supply item (Y/N)? _____

8905 - 00 - 177 - 5017
Unit of Issue: LB
BEEF FOR STEWING,
fzn, diced, unckd, us select gr, namp 135a

Can you supply item (Y/N)? _____

8905 - 01 - E09 - 2241
Unit of Issue: LB
BEEF LIVER, SLICED, FZN,
4 oz ea, layer pack, 10 lb/case, NAMP 1724

Can you supply item (Y/N)? _____

8905 - 01 - E59 - 6487
Unit of Issue: LB
BEEF LOIN, PORTERHOUSE STEAK, FZN,
portion-cut, min US Utility Gr, 12 oz ea, 56/case, NAMP 1173

Can you supply item (Y/N)? _____

8905 - 01 - E09 - 2482
Unit of Issue: LB
BEEF LOIN, STRIP LOIN STEAK, BNLS, CENTER-CUT, FZN
portion-cut, min US Choice Gr, 8 oz ea, NAMP 1180A

Can you supply item (Y/N)? _____

8905 - 01 - E59 - 6494
Unit of Issue: LB
BEEF LOIN, STRIP LOIN STEAK, BNLS, FZN,
portion-cut, min US Utility Gr, 8 oz ea, 20/case, NAMP 1180

Can you supply item (Y/N)? _____

8905 - 01 - E09 - 0810
Unit of Issue: LB
BEEF LOIN, T-BONE STEAK, FZN,
portion-cut, min US Choice Gr, 12 oz ea, NAMP 1174, PSO 4

Can you supply item (Y/N)? _____

8905 - 01 - E59 - 9584
Unit of Issue: LB
BEEF LOIN, T-BONE STEAK, FZN,
portion-cut, ungrd, 12 oz ea, 3/vac pac, 40/case, NAMP 1174

Can you supply item (Y/N)? _____

8905 - 01 - E19 - 3457
Unit of Issue: LB
BEEF LOIN, TENDERLOIN, SIDE MUSCLE ON, DEFATTED,
FZN, ungraded, 5-8 lb avg, NAMP 189A

Can you supply item (Y/N)? _____

8905 - 01 - E09 - 6900
Unit of Issue: LB
BEEF RIB, RIBEYE ROLL STEAK, BNLS, FZN,
portion-cut, min US Choice Gr, 8 oz ea, NAMP 1112

Can you supply item (Y/N)? _____

8905 - 01 - E59 - 9583
Unit of Issue: LB
BEEF RIB, RIBEYE ROLL STEAK, BNLS, FZN,
portion-cut, ungrd, 8 oz ea, 5/vac pac, 60/case, NAMP 1112

Can you supply item (Y/N)? _____

8905 - 01 - 056 - 9123
Unit of Issue: LB
BEEF RIB, RIBEYE ROLL,
fzn, min us choice gr, max avg surface fat 0.25 in. (0.635 cm), 8 to 12 lb (3.629 to 5.443 kg), namp 112, wt range c and/or d

Can you supply item (Y/N)? _____

8905 - 01 - 195 - 1116
Unit of Issue: LB
BEEF RIB, ROAST-READY,
fzn, oven ready, min us choice gr, netted, 14 to 22 lb, namp 109

Can you supply item (Y/N)? _____

8905 - 01 - E60 - 0459
Unit of Issue: LB
BEEF ROUND, KNUCKLE STEAK, FZN,
portion-cut, min US Choice Gr, for braising, 6 oz avg, vac pac, 138/case, NAMP 1167

Can you supply item (Y/N)? _____

8905 - 00 - 133 - 5886
Unit of Issue: LB
BEEF ROUND, KNUCKLE, PEELED, AND/OR BEEF ROUND, TO
fzn, min us choice gr, max avg surface fat 0.25 in. (0.635 cm), 10 to 14 lb ea, namp 167a and/or 169

Can you supply item (Y/N)? _____

8905 - 01 - E19 - 8785
Unit of Issue: LB
BEEF ROUND, OUTSIDE, CKD, FZN,
10% solution added, US Choice Gr, 10-14 lb avg, 2/case, NAMP 624

Can you supply item (Y/N)? _____

8905 - 01 - E09 - 2915
Unit of Issue: LB
BEEF ROUND, RUMP PARTIALLY REMOVED, SHANK OFF,
FZN, min US Choice Gr, 50 lb avg, NAMP 166A

Can you supply item (Y/N)? _____

8905 - 01 - E19 - 2334
Unit of Issue: LB
BEEF ROUND, TOP, BNLS, CAP-OFF, CHL,
min US Choice Gr, 16 lb avg, NAMP 169A

Can you supply item (Y/N)? _____

8905 - 01 - E19 - 7569
Unit of Issue: LB
BEEF ROUND, TOP, BNLS, CKD, FZN,
cap-off, split, 10% max solution added, min US Choice Gr, cooked in bag, 5 to 10 lb avg, NAMP 623A

Can you supply item (Y/N)? _____

8905 - 01 - 413 - 9038
Unit of Issue: LB
BEEF SHORTRIBS,
fzn, min us choice gr, 6th, 7th and 8th ribs, max avg surface fat 0.25 in. (0.635 cm), namp 123c

Can you supply item (Y/N)? _____

8905 - 01 - E19 - 4731
Unit of Issue: PG
BEEF SNACK, JERKY,
2 oz pg, 30/case

Can you supply item (Y/N)? _____

8905 - 01 - E09 - 8994
Unit of Issue: LB
BEEF, GRD, BULK, FZN,
85% min lean, 5 lb pg, NAMP 136

Can you supply item (Y/N)? _____

8905 - 01 - E59 - 4816
Unit of Issue: LB
BEEF, GRD, LINKS, PRECKD, FZN,
w/cheese, for frankfurter rolls, 3.25 oz ea, 50/case

Can you supply item (Y/N)? _____

8905 - 01 - E19 - 3440
Unit of Issue: LB
BEEF, GRD, PATTIES, FZN,
85% lean, 4 oz ea, NAMP 1136

Can you supply item (Y/N)? _____

8905 - 01 - E59 - 4041
Unit of Issue: LB
BEEF, GRD, PATTIES, PRECKD, FZN,
flame broiled, 5.1 oz ea, 58/case

Can you supply item (Y/N)? _____

8905 - 01 - E19 - 5361
Unit of Issue: LB
BEEF, ROAST, CKD, DELI, SLICED, FZN,
2 lb pg, 6 pg/case

Can you supply item (Y/N)? _____

8905 - 01 - E59 - 7759
Unit of Issue: LB
BEEF, SIRLOIN TIPS, RAW, FZN,
1 in. ea, ungraded, 10 lb bag, 4/case

Can you supply item (Y/N)? _____

8905 - 01 - E59 - 3004
Unit of Issue: LB
BEEFSTEAK (CHICKEN FRIED STEAK), BTRD & BRD, RAW,
FZN, restructured, seasoned, 5.3 oz ea, ind fzn, 30/case

Can you supply item (Y/N)? _____

8905 - 01 - E59 - 5023
Unit of Issue: LB
BEEFSTEAK, SANDWICH, FZN,
4 oz portion, 48/case

Can you supply item (Y/N)? _____

8905 - 01 - E59 - 6500
Unit of Issue: LB
BEEFSTEAK, SIRLOIN FILLET, FZN,
wrapped w/bacon, 5 oz ea, 96/case

Can you supply item (Y/N)? _____

8905 - 01 - E19 - 4052
Unit of Issue: LB
BEEFSTEAK, SWISS (BRAISING), FZN,
portion-cut, min US Select Gr, 6 oz ea, NAMP 1102

Can you supply item (Y/N)? _____

8905 - 01 - E19 - 9697
Unit of Issue: LB
BOLOGNA, BEEF AND PORK, FZN,
12 lb ea

Can you supply item (Y/N)? _____

8905 - 01 - 004 - 1325
Unit of Issue: LB
BOLOGNA, SLICED,
fzn, beef and pork, predominantly beef, artificial casing, 3-1/2 to 5 in. dia, 8-16 oz vac pac

Can you supply item (Y/N)? _____

8905 - 00 - 080 - 5318
Unit of Issue: LB
BRATWURST,
fzn, unckd, all beef or all pork or combo

Can you supply item (Y/N)? _____

8905 - 01 - E59 - 1606
Unit of Issue: LB
CHICKEN BREAST FILLET, BRD, RAW, FZN,
marin, hot and spicy, 4 oz ea, 10 lb case

Can you supply item (Y/N)? _____

8905 - 01 - E09 - 3174
Unit of Issue: LB
CHICKEN BREAST FILLET, PRECKD, FZN,
w/grill marks, 3 oz ea

Can you supply item (Y/N)? _____

8905 - 01 - E09 - 1713
Unit of Issue: LB
CHICKEN BREAST FILLET, RAW, FZN,
6 oz ea, US Gr A equiv

Can you supply item (Y/N)? _____

8905 - 01 - E09 - 8745
Unit of Issue: LB
CHICKEN BREAST STRIPS, PRECKD, FZN,
hot, marin, buffalo style coating, 0.8 oz ea, 200 per 10 lb case

Can you supply item (Y/N)? _____

8905 - 01 - E19 - 2981
Unit of Issue: LB
CHICKEN BREAST, DELI, SLICED, FZN,
12 oz pg

Can you supply item (Y/N)? _____

8905 - 01 - E09 - 7411
Unit of Issue: LB
CHICKEN BREAST, HALVED, FZN,
IQF, US Gr A, w/o backs, 6.5 oz ea

Can you supply item (Y/N)? _____

8905 - 01 - E09 - 7406
Unit of Issue: LB
CHICKEN FAJITA STRIPS, THIGH MEAT, RAW, FZN,
marin, 5 lb bag, 4/case

Can you supply item (Y/N)? _____

8905 - 01 - E59 - 8221
Unit of Issue: LB
CHICKEN FRITTERS, BRD, RAW, FZN,
leg meat, spicy, buffalo style, 5 lb co, 2/case

Can you supply item (Y/N)? _____

8905 - 01 - E59 - 2267
Unit of Issue: LB
CHICKEN FRITTERS, BRD, RAW, FZN,
white and dark meat, 0.7 oz avg, 20 lb case

Can you supply item (Y/N)? _____

8905 - 01 - E59 - 4775
Unit of Issue: LB
CHICKEN PATTIES, BRD, RAW, FZN,
breast meat oil blanched, round, 3 oz ea, 60/case

Can you supply item (Y/N)? _____

8905 - 01 - E19 - 0149
Unit of Issue: LB
CHICKEN PATTIES, PRECKD, FZN,
breast meat, 5 oz ea, 10 lb pg, 4/case

Can you supply item (Y/N)? _____

8905 - 01 - E59 - 5025
Unit of Issue: LB
CHICKEN STEAK, SANDWICH, FZN,
marin, 4 oz portion, 48/case

Can you supply item (Y/N)? _____

8905 - 01 - E09 - 7395
Unit of Issue: LB
CHICKEN TENDERLOIN FRITTER, BTRD, RAW, FZN,
marin, blanched in vegetable oil, 5 lb co, 2/case

Can you supply item (Y/N)? _____

8905 - 01 - E59 - 6874
Unit of Issue: LB
CHICKEN TENDERLOINS, BRD, RAW, FZN,
spicy, bulk, 10 lb case

Can you supply item (Y/N)? _____

8905 - 01 - E09 - 8760
Unit of Issue: LB
CHICKEN WINGS, BRD, PRECKD, FZN,
disjointed (joints 1 & 2), hot pepper sauce, 10-13/lb, 12 lb case

Can you supply item (Y/N)? _____

8905 - 01 - E59 - 6128
Unit of Issue: LB
CHICKEN WINGS, RAW, FZN,
disjointed (joints 1 & 2), random size, IQF, 5 lb so, 8/case

Can you supply item (Y/N)? _____

8905 - 01 - E09 - 7387
Unit of Issue: LB
CHICKEN WINGS, UNBRD, PRECKD, FZN,
disjointed (joints 1 & 2), jumbo, hot pepper glaze, 10 lb case

Can you supply item (Y/N)? _____

8905 - 00 - 126 - 3416
Unit of Issue: LB
CHICKEN,
fzn, whole, broiler, w/o neck and giblets, 3 to 3.5 lb, us gr a equiv, namp p1002

Can you supply item (Y/N)? _____

8905 - 01 - E09 - 1152
Unit of Issue: CN
CHICKEN, BONED, CANNED,
pieces, solid pack, 34 oz can

Can you supply item (Y/N)? _____

8905 - 01 - E19 - 0145
Unit of Issue: LB
CHICKEN, CUT-UP, 8 PIECE, FZN,
10 lb pg, 4/case

Can you supply item (Y/N)? _____

8905 - 01 - E09 - 1095
Unit of Issue: LB
CHICKEN, DICED, RAW, FZN,
skinless, 10 lb bag

Can you supply item (Y/N)? _____

8905 - 01 - E19 - 0146
Unit of Issue: LB
CHICKEN, QUARTERED, FZN,
3 to 3-1/2 lb avg wt bird, w/o giblets, 10 lb pg, 4 pgs/case

Can you supply item (Y/N)? _____

8905 - 01 - E59 - 1290
Unit of Issue: LB
CORNISH HEN, HALVED, FZN,
US Gr A, w/o giblets, 13 oz ea, IQF, 24/case

Can you supply item (Y/N)? _____

8905 - 00 - 753 - 6503
Unit of Issue: LB
DICED PORK,
fzn, namp 435

Can you supply item (Y/N)? _____

8905 - 01 - 067 - 7964
Unit of Issue: LB
FISH PORTIONS, BTRD,
fzn, cod or ocean perch or pollock or whiting, parckd, for baking or frying, tapered or wedge cut, 3 oz ea, min 50% fish flesh, 4.5 to 10 lb box

Can you supply item (Y/N)? _____

8905 - 00 - 995 - 4765
Unit of Issue: LB
FISH PORTIONS, RAW, BRD,
fzn, ocean perch or pollock or whiting, skinless, us gr a equiv, 4 oz ea, 5 to 10 lb box

Can you supply item (Y/N)? _____

8905 - 01 - E09 - 3188
Unit of Issue: LB
FISH, CATFISH, FILLETS, RAW, FZN,
skinless, trimmed, 7-9 oz ea, US Gr A equiv

Can you supply item (Y/N)? _____

8905 - 01 - E59 - 3465
Unit of Issue: CN
FISH, CLAMS, CHOPPED, CANNED,
surf or skimmer, w/juice, sea clams, 51 oz can

Can you supply item (Y/N)? _____

8905 - 01 - E09 - 2738
Unit of Issue: CO
FISH, CLAMS, CHOPPED, RAW, FZN,
surf or skimmer, 4 lb co

Can you supply item (Y/N)? _____

8905 - 01 - E59 - 2316
Unit of Issue: LB
FISH, COD, FILLETS, RAW, FZN,
Alaskan, 4-8 oz ea, shatterpack, 15 lb box, 3 boxes/case

Can you supply item (Y/N)? _____

8905 - 01 - E59 - 9381
Unit of Issue: LB
FISH, CRAB CLUSTERS, SNOW, PRECKD, FZN,
US Gr A equiv, 4-10 oz ea, 60-150 sections, 45 lb co

Can you supply item (Y/N)? _____

8905 - 01 - E09 - 0127
Unit of Issue: LB
FISH, CRAB MEAT, IMIT, FZN,
chunks and flakes, pollock and crab, 2.5 lb co, 12/case

Can you supply item (Y/N)? _____

8905 - 01 - E59 - 6853
Unit of Issue: LB
FISH, FLOUNDER, FILLETS, RAW, FZN,
min 3 oz ea, IQF,10 lb case

Can you supply item (Y/N)? _____

8905 - 01 - E19 - 5149
Unit of Issue: LB
FISH, LOBSTER TAIL, RAW, FZN,
6 oz ea, IQF, 10 lb box

Can you supply item (Y/N)? _____

8905 - 01 - E59 - 7709
Unit of Issue: LB
FISH, POLLOCK, FILLETS, RAW,
Alaskan, skinless, bnls, IQF, 4-6 oz ea, 25 lb case

Can you supply item (Y/N)? _____

8905 - 01 - E59 - 7392
Unit of Issue: LB
FISH, POLLOCK, PORTIONS, BRD, RAW, FZN,
Alaskan, US Gr A, 10 lb co, 4/case

Can you supply item (Y/N)? _____

8905 - 01 - E59 - 7391
Unit of Issue: LB
FISH, POLLOCK, PORTIONS, BTRD, PRECKD, FZN,
Alaskan, wedge cut, 3 oz ea, oven ready, bulk,

Can you supply item (Y/N)? _____

8905 - 01 - E19 - 5283
Unit of Issue: LB
FISH, SCALLOPS, BRD, PRECKD, FZN,
for baking, US Gr A equiv, 20-50/lb

Can you supply item (Y/N)? _____

8905 - 01 - E19 - 2798
Unit of Issue: LB
FISH, SCALLOPS, BRD, RAW, FZN,
mini, US Gr A equiv, 3 lb co

Can you supply item (Y/N)? _____

8905 - 01 - E19 - 9072
Unit of Issue: LB
FISH, SCALLOPS, RAW, FZN,
US Gr A equiv, 30-40/lb, IQF, 5 lb co, 6/case

Can you supply item (Y/N)? _____

8905 - 01 - E19 - 6159
Unit of Issue: LB
FISH, SHRIMP, WHOLE, BRD, RAW, FZN,
US Gr A equiv, tail-off, 21-35/lb, 3 lb pg

Can you supply item (Y/N)? _____

8905 - 01 - E19 - 2767
Unit of Issue: CN
FISH, TUNA, CANNED,
light, chunk pack, water pack, 3.25 oz can

Can you supply item (Y/N)? _____

8905 - 01 - E59 - 5382
Unit of Issue: CN
FISH, TUNA, CANNED,
light, chunk pack, water pack, 66.5 oz can

Can you supply item (Y/N)? _____

8905 - 01 - E09 - 6231
Unit of Issue: LB
FRANKFURTERS, ALL MEAT, FZN,
4/lb, 6 in. lg, 40/case

Can you supply item (Y/N)? _____

8905 - 01 - E09 - 4259
Unit of Issue: LB
FRANKFURTERS, ALL MEAT, FZN,
8/lb, 6 in. lg, 10 lb case

Can you supply item (Y/N)? _____

8905 - 01 - E59 - 9121
Unit of Issue: LB
FRANKFURTERS, ALL MEAT, FZN,
hot and spicy, 5/lb, bulk, 10 lb case

Can you supply item (Y/N)? _____

8905 - 01 - E59 - 8095
Unit of Issue: LB
FRANKFURTERS, ALL MEAT, FZN,
w/jalapeno cheese, 5/1, 50/case

Can you supply item (Y/N)? _____

8905 - 01 - E60 - 0088
Unit of Issue: LB
FRANKFURTERS, BEEF & PORK, FZN,
smoked, 5/lb, 6 in. lg, 10 lb case

Can you supply item (Y/N)? _____

8905 - 01 - E60 - 0198
Unit of Issue: LB
FRANKFURTERS, BEEF, FZN,
5/lb, 10.5 in. lg, 10 lb case

Can you supply item (Y/N)? _____

8905 - 01 - E60 - 0199
Unit of Issue: LB
FRANKFURTERS, BEEF, FZN,
5/lb, 6 in. lg, 30 lb case

Can you supply item (Y/N)? _____

8905 - 00 - 252 - 7669
Unit of Issue: LB
HALIBUT STEAKS,
fzn, us gr a equiv, 4 to 15 oz ea, 15/16 in. thk

Can you supply item (Y/N)? _____

8905 - 01 - E59 - 3723
Unit of Issue: LB
HAM, BNLS, CKD, CHL,
water added, buffet style, smoked, 12 lb avg, 2/case

Can you supply item (Y/N)? _____

8905 - 01 - E59 - 7756
Unit of Issue: LB
HAM, BNLS, CKD, FZN,
pit style, cured, hickory smoked, 11-19 lb avg, 2/case

Can you supply item (Y/N)? _____

8905 - 00 - 080 - 5325
Unit of Issue: LB
KNOCKWURST,
fzn, all beef, edible hog casing or collagen casing or skinless, 5 in. max lg, 5/lb, namp 816, formula d, style b, c, or d

Can you supply item (Y/N)? _____

8905 - 00 - 267 - 1953
Unit of Issue: LB
LOBSTER TAIL, SPINY, RAW,
fzn, 5 to 8 oz ea, shall be processed from only fresh p. argus or p. interruptus species or only fzn p. marginatus species

Can you supply item (Y/N)? _____

8905 - 01 - E09 - 2701
Unit of Issue: LB
MEATBALLS, BEEF, PRECKD, FZN,
w/Italian seasoning, 1/2 oz ea, 10 lb pg

Can you supply item (Y/N)? _____

8905 - 00 - 080 - 5266
Unit of Issue: LB
PASTRAMI,
fzn, preckd, 2.5 to 4 lb piece,ind wrapped or vac pac

Can you supply item (Y/N)? _____

8905 - 01 - E29 - 0680
Unit of Issue: LB
PASTRAMI, CKD, FZN,
6 - 8 lb avg, 2/case

Can you supply item (Y/N)? _____

8905 - 01 - E19 - 9698
Unit of Issue: LB
PASTRAMI, CKD, FZN,
naval red, 3.5 lb avg, 4/case

Can you supply item (Y/N)? _____

8905 - 00 - 118 - 2322
Unit of Issue: LB
PEPPERONI,
fzn

Can you supply item (Y/N)? _____

8905 - 00 - 044 - 1854
Unit of Issue: LB
PIG'S FEET, FRONT,
fzn, 0.75 to 1.5 lb (0.34 to 0.68 kg) ea foot, namp 420

Can you supply item (Y/N)? _____

8905 - 00 - 080 - 5805
Unit of Issue: LB
POLISH SAUSAGE,
fzn, ckd, links, all pork or pork and beef, predominantly pork, smoked, edible hog casing or collagen casing, 3 to 5 in. (7.62 cm to 12.7 cm) lg, namp 813, formula c or g, style b1 or d, type a

Can you supply item (Y/N)? _____

8905 - 00 - 149 - 1355
Unit of Issue: LB
PORK HOCKS, SHOULDER, CURED AND SMOKED,
fzn, 0.5 to 1.5 lb (0.227 to 0.681 kg) ea, namp 561, wt range a, and/or b

Can you supply item (Y/N)? _____

8905 - 00 - 753 - 6426
Unit of Issue: LB
PORK LEG (FRESH HAM), OUTSIDE, TRIMMED, SHANK REMO
fzn, uncured, skinned, max avg surface fat 0.25 in. (0.635 cm), netted, 6 to 10 lb (2.722 to 4.536 kg), namp 402e, wt range d

Can you supply item (Y/N)? _____

8905 - 01 - E19 - 6587
Unit of Issue: LB
PORK LOIN CHOPS, CENTER CUT, BNLS, FZN,
one muscle, 6 oz ea, NAMP, 1412E (AF)

Can you supply item (Y/N)? _____

8905 - 01 - E60 - 1189
Unit of Issue: LB
PORK LOIN, BACK RIBS, BNLS, CKD, BOIL-IN-BAG,
w/barbecue sauce, 4.5 oz portions, 14.05 lb box

Can you supply item (Y/N)? _____

8905 - 01 - E19 - 4168
Unit of Issue: LB
PORK LOIN, BNLS, FZN,
center-cut, 11 ribs, w/15% max added ingredients, 5 - 10 lb, NAMP 412E

Can you supply item (Y/N)? _____

8905 - 01 - E19 - 4475
Unit of Issue: LB
PORK PATTIES, FZN,
rib shape, 90% fat free, w/barbecue sauce, 3 oz ea, 10 lb co

Can you supply item (Y/N)? _____

8905 - 01 - E59 - 5866
Unit of Issue: LB
PORK RIBS, SPARERIBS, CKD, BOIL-IN-BAG, FZN,
St. Louis style, w/o sauce, 2.5 lb avg, 10/case

Can you supply item (Y/N)? _____

8905 - 01 - E19 - 2799
Unit of Issue: LB
PORK RIBS, SPARERIBS, FZN,
St. Louis style, 3.5 lb-down, 30 lb case, NAMP 416A

Can you supply item (Y/N)? _____

8905 - 01 - E19 - 7565
Unit of Issue: LB
PORK SHOULDER, BOSTON BUTT, BNLS, FZN,
4-8 lb avg, 53 lb case, NAMP 406A

Can you supply item (Y/N)? _____

8905 - 01 - E59 - 5867
Unit of Issue: LB
PORK SHOULDER, BOSTON BUTT, CKD, BOIL-IN-BAG, FZN,
hickory smoked, 7-8 lb avg, 2/case

Can you supply item (Y/N)? _____

8905 - 01 - 017 - 5718
Unit of Issue: LB
PORK STEAKS, FLAKED AND FORMED,
fzn, brd, portion-cut, 5 to 6 oz (141.75 to 170.1 g) ea brd, unbrd steaks shall comply with namp 1438

Can you supply item (Y/N)? _____

8905 - 00 - 299 - 1330
Unit of Issue: LB
SALAMI, CKD,
fzn, pork and beef, or pork and beef and beef heart meat, smoked, artificial casing, 3.5 to 4.5 in. (8.89 cm to 11.43 cm) dia, 7 to 12 lb (3.175 kg to 5.443 kg) stick, namp 804, formula a or h, style a, type a

Can you supply item (Y/N)?

8905 - 01 - 065 - 9955
Unit of Issue: CN
SALMON, CANNED,
pink, regular, max 1.5% salt, 14.75 oz net wt, cid a-a-20158, style i, salt/sodium level a

Can you supply item (Y/N)? _____

8905 - 01 - E59 - 9586
Unit of Issue: LB
SAUSAGE, BREAKFAST LINKS, PRECKD, FZN,
grilled, pork, skinless, 2 oz ea, 48/case

Can you supply item (Y/N)? _____

8905 - 01 - E09 - 6223
Unit of Issue: LB
SAUSAGE, BREAKFAST LINKS, PRECKD, FZN,
pork, w/casing, 0.8 oz ea, 200/case

Can you supply item (Y/N)? _____

8905 - 01 - E59 - 6336
Unit of Issue: LB
SAUSAGE, BREAKFAST PATTIES, PRECKD, FZN,
chicken, maple flavored, 1.75 oz ea, 128/case

Can you supply item (Y/N)? _____

8905 - 01 - E59 - 0293
Unit of Issue: LB
SAUSAGE, BREAKFAST PATTIES, PRECKD, FZN,
pork, pepper, 2 oz ea, 10 lb case

Can you supply item (Y/N)? _____

8905 - 01 - E59 - 2998
Unit of Issue: LB
SAUSAGE, ITALIAN, LINKS, HOT, PRECKD,FZN,
skinless, 3.2 oz ea, 5/lb, 10 lb box

Can you supply item (Y/N)? _____

8905 - 01 - E19 - 8195
Unit of Issue: LB
SAUSAGE, ITALIAN, LINKS, MILD, PRECKD, FZN,
pork, 10 lb pg

Can you supply item (Y/N)? _____

8905 - 01 - E09 - 6229
Unit of Issue: LB
SAUSAGE, PORK, LINKS, PRECKD, FZN,
smoked, mesquite/jalapeno, 5/lb, 6 in. lg, 50/case

Can you supply item (Y/N)? _____

8905 - 00 - 960 - 2303
Unit of Issue: LB
SHRIMP, RAW, BRD,
fzn, prep from whole, headless, peeled fresh - chl or fresh - fzn shrimp, round or fantail split (butterfly), w/ or w/o tail fin, box fzn or iqf, us gr a equiv, max 28/lb

Can you supply item (Y/N)? _____

8905 - 00 - 582 - 4039
Unit of Issue: LB
SHRIMP, RAW, PEELED,
fzn, deveined, iqf, us gr a equiv, 26 to 31, 32 to 38, or 39 to 44/lb

Can you supply item (Y/N)? _____

8905 - 01 - 099 - 2263
Unit of Issue: LB
TROUT FILLETS, RAINBOW,
skin-on, iqf, or fzn solid pack, us gr a equiz, 4 oz ea min wt

Can you supply item (Y/N)? _____

8905 - 01 - E19 - 7232
Unit of Issue: LB
TURKEY BREAST, BNLS, CKD, DELI, FZN,
whole muscle, 8 lb avg, 2/case

Can you supply item (Y/N)? _____

8905 - 01 - E19 - 4476
Unit of Issue: LB
TURKEY BREAST, BNLS, CKD, DELI, SLICED, FZN,
max 1 gm fat/oz, 2 lb pg

Can you supply item (Y/N)? _____

8905 - 01 - 388 - 1119
Unit of Issue: LB
TURKEY SAUSAGE,
fzn, raw, links, 90% fat free, 1 oz ea

Can you supply item (Y/N)? _____

8905 - 00 - 262 - 7274
Unit of Issue: LB
TURKEY, BNLS,
fzn, netted (w/skin covering), w/salt, white combo (white predominant), iaw poultry namp

Can you supply item (Y/N)? _____

8905 - 01 - E09 - 2244
Unit of Issue: LB
TURKEY, GRD, BULK, FZN,
5 lb pg

Can you supply item (Y/N)? _____

8905 - 01 - E59 - 2136
Unit of Issue: LB
TURKEY, GRD, PATTIES, FZN,
5.33 oz ea, 30/case

Can you supply item (Y/N)? _____

8905 - 01 - E59 - 2135
Unit of Issue: LB
TURKEY, GRD, PATTIES, FZN,
Mediterranean style, pepper and garlic, 5.33 oz ea, 30/case

Can you supply item (Y/N)? _____

8905 - 01 - E19 - 5338
Unit of Issue: LB
TURKEY, WHOLE, FZN,
US Grade A equiv, young tom, 26-28 lb avg, NAMP P2101

Can you supply item (Y/N)? _____

8905 - 00 - 139 - 8481
Unit of Issue: LB
VEAL STEAK,FLAKED,FORMED, BREADED,
frozen, portion-cut, 0.4 to 0.6 in. ea thk unbreaded, 5 to 6 oz ea breaded

Can you supply item (Y/N)? _____

8910 - 01 - 406 - 4943
Unit of Issue: BX
BUTTER,
salted, whipped, us grade a or higher, 5 gm cups (90 cups per lb), 8 lb shipping box, 7 cfr 58.2621.2635

Can you supply item (Y/N)? _____

8910 - 01 - 414 - 1567
Unit of Issue: BG
CHEESE BLEND, PIZZA,
fzn, shredded, 5 lb bag, cid a-a-20096, type i

Can you supply item (Y/N)? _____

8910 - 01 - E19 - 5051
Unit of Issue: CO
CHEESE SPREAD, CHL,
Cajun seafood flavor, 1 gal co

Can you supply item (Y/N)? _____

8910 - 01 - E19 - 5052
Unit of Issue: CO
CHEESE SPREAD, CHL,
salmon flavor, 1 gal co

Can you supply item (Y/N)? _____

8910 - 01 - E19 - 5053
Unit of Issue: CO
CHEESE SPREAD, CHL,
seafood flavor, 1 gal co

Can you supply item (Y/N)? _____

8910 - 01 - E19 - 5055
Unit of Issue: CO
CHEESE SPREAD, CHL,
shrimp flavor, 1 gal co

Can you supply item (Y/N)? _____

8910 - 01 - E19 - 5054
Unit of Issue: CO
CHEESE SPREAD, CHL,
veg and seafood flavor, 1 gal co

Can you supply item (Y/N)? _____

8910 - 00 - 656 - 0993
Unit of Issue: LB
CHEESE, AMERICAN, PROCESSED, SLICED,
sliced, pasteurized, 3 to 5 lb pg, 21 cfr 133.169 133.169

Can you supply item (Y/N)? _____

8910 - 00 - 125 - 8440
Unit of Issue: LB
CHEESE, CHEDDAR, NATURAL,
med cured, or aged, 20 lb max, us gr aa or a, as determined by 7 cfr part 58.2501, u.s. for gr of cheddar cheese and std of identity 21 cfr part 133.113

Can you supply item (Y/N)? _____

8910 - 01 - E19 - 1296
Unit of Issue: LB
CHEESE, CHEDDAR, PROCESSED, LOW FAT, SHREDDED, CHL
5 lb bag

Can you supply item (Y/N)? _____

8910 - 00 - 782 - 3765
Unit of Issue: CO
CHEESE, GRATED,
parmesan or parmesan and romano, italian style, 1 lb (0.454 kg) plastic shaker-top co, 21 cfr 133.146

Can you supply item (Y/N)? _____

8910 - 01 - 431 - 4620
Unit of Issue: LB
CHEESE, MONTEREY JACK,
reduced fat, 1 to 5 lb pg

Can you supply item (Y/N)? _____

8910 - 01 - 384 - 1356
Unit of Issue: LB
CHEESE, MOZZARELLA, NATURAL,
part skim, shredded, fzn, 4 to 6 lb poly bag, 21 cfr 133.158

Can you supply item (Y/N)? _____

8910 - 01 - E19 - 5039
Unit of Issue: LB
CHEESE, SWISS, REDUCED FAT, SLICED, CHL,
21 oz pg

Can you supply item (Y/N)? _____

8910 - 01 - E19 - 0291
Unit of Issue: CO
CREAM CHEESE,
1 oz pg, 100 pgs/co

Can you supply item (Y/N)? _____

8910 - 01 - E59 - 5684
Unit of Issue: EA
EGG PATTIES, PRECKD, FZN,
1.5 oz ea, round, 120/case

Can you supply item (Y/N)? _____

8910 - 01 - E59 - 0570
Unit of Issue: CO
EGG PRODUCT, CHOLESTEROL FREE, LIQ, FZN,
pasteurized, 2 lb co, 15/case

Can you supply item (Y/N)? _____

8910 - 01 - E59 - 1554
Unit of Issue: BG
EGG PRODUCT, SCRAMBLED EGG MIX, LIQ, FZN,
pasteurized, 5 lb bag, 6/case

Can you supply item (Y/N)? _____

8910 - 00 - 127 - 8251
Unit of Issue: LB
EGG WHITE, FZN,
pasteurized, w/o whipping aids or other optional ingr, max 30 lb (13.608 kg) co

Can you supply item (Y/N)? _____

8910 - 01 - 210 - 4382
Unit of Issue: DZ
EGGS, SHELL,
fresh or shell protected fresh, med or large, us consumer grade a, 15 dz/case, 7 cfr, part 56

Can you supply item (Y/N)? _____

8910 - 01 - E59 - 1557
Unit of Issue: CO
EGGS, WHOLE, FZN,
w/citric acid, pasteurized, 5 lb co, 6/case

Can you supply item (Y/N)? _____

8910 - 01 - E09 - 2390
Unit of Issue: CO
ICE CREAM, CHOC, FZN,
3 gal co

Can you supply item (Y/N)? _____

8910 - 01 - E09 - 2391
Unit of Issue: CO
ICE CREAM, STRAWBERRY, FZN,
3 gal co

Can you supply item (Y/N)? _____

8910 - 01 - E09 - 2389
Unit of Issue: CO
ICE CREAM, VANILLA, FZN,
3 gal co

Can you supply item (Y/N)? _____

8910 - 01 - E09 - 1024
Unit of Issue: BX
MILK, DRY, INST, NONFAT,
fortified, 5 lb box

Can you supply item (Y/N)? _____

8910 - 01 - 091 - 7209
Unit of Issue: CN
MILK, DRY, NONFAT,
spray process, low heat, vitamins a and d added, 4 lb, no. 10 size can, cid a-a-20085, type ii, class a (general purpose only)

Can you supply item (Y/N)? _____

8910 - 01 - E09 - 5946
Unit of Issue: CO
YOGURT MIX, NONFAT, BLUEBERRY, FZN,
liq, 1/2 gal co, for soft serve dispenser

Can you supply item (Y/N)? _____

8910 - 01 - E09 - 5942
Unit of Issue: CO
YOGURT MIX, NONFAT, CHOC, FZN,
liq, 1/2 gal co, for soft serve dispenser

Can you supply item (Y/N)? _____

8910 - 01 - E09 - 5944
Unit of Issue: CO
YOGURT MIX, NONFAT, RASPBERRY, RED, FZN,
liq, 1/2 gal co, for soft serve dispenser

Can you supply item (Y/N)? _____

8910 - 01 - E09 - 5943
Unit of Issue: CO
YOGURT MIX, NONFAT, STRAWBERRY, FZN,
liq, 1/2 gal co, for soft serve dispenser

Can you supply item (Y/N)? _____

8910 - 01 - E09 - 5941
Unit of Issue: CO
YOGURT MIX, NONFAT, VANILLA, FZN,
liq, 1/2 gal co, for soft serve dispenser

Can you supply item (Y/N)? _____

8910 - 01 - E09 - 6553
Unit of Issue: CO
YOGURT, NONFAT, PLAIN, CHL,
32 oz co

Can you supply item (Y/N)? _____

8915 - 00 - 126 - 4060
Unit of Issue: CN
APPLES, CANNED,
peeled, sliced, us gr a or c, no. 10 size can, 6 lb dw, u.s. std for gr

Can you supply item (Y/N)? _____

8915 - 00 - 127 - 8272
Unit of Issue: CN
APPLESAUCE, CANNED,
us gr a, no. 10 size can, u.s. std for grd, color (a), flavor(a), type of pack (b), style (a)

Can you supply item (Y/N)? _____

8915 - 00 - 286 - 5399
Unit of Issue: CN
APRICOTS, CANNED,
halves, unpeeled, light syrup pack, us grade a or b, no. 10 size can, u.s. std for grades, style (a) and (e)

Can you supply item (Y/N)? _____

8915 - 00 - 404 - 6065
Unit of Issue: LB
ASPARAGUS, FZN,
all green, cuts and tips, us gr a, 2 to 5 lb pg, u.s. std for gr, type (a), style (c)

Can you supply item (Y/N)? _____

8915 - 00 - 616 - 4820
Unit of Issue: CN
BEANS, GREEN, CANNED,
round or romano or italian type, whole, french style or cut, us gr a or b, no. 10 size can, u.s. std for grd, type (a) style (a), (d), or (e), size 1 thru 6, type (b), style (a), (d) or (e), size 2 thru 6

Can you supply item (Y/N)? _____

8915 - 00 - 128 - 1176
Unit of Issue: LB
BEANS, GREEN, FZN,
round type, cut, 1 in. min cut lg, us gr a or b, 2 to 5 lb pg, u.s. std for gr, type (a), style (b)

Can you supply item (Y/N)? _____

8915 - 00 - 162 - 9878
Unit of Issue: LB
BEANS, GREEN, FZN,
round type, french style, us gr a or b, 2 to 5 lb pg, u.s. std for gr, type (a), style (e)

Can you supply item (Y/N)? _____

8915 - 00 - 926 - 6793
Unit of Issue: CN
BEANS, KIDNEY, CANNED,
in brine, light red or dark red kidney beans, us gr a, 6 lbs 12 oz net wt, no. 10 size can, cid a-a-20134, process i, type 2, style (i)

Can you supply item (Y/N)? _____

8915 - 00 - 577 - 4526
Unit of Issue: CN
BEANS, LIMA, CANNED,
tiny, small, med, or large, or any comb, us gr a or b, no. 10 size can, no. 10 size can, u.s. std for gr, type (a), (b), or (c)

Can you supply item (Y/N)? _____

8915 - 00 - 127 - 7984
Unit of Issue: LB
BEANS, LIMA, FZN,
us gr a or b, 2 to 5 lb pg, u.s. std for gr, type (a), (b), (c)

Can you supply item (Y/N)? _____

8915 - 00 - 616 - 4818
Unit of Issue: CN
BEANS, WAX, CANNED,
round or romano or italian type, whole, french style or cut, us gr a or b, no. 10 size can, u.s. st for grades, type (a), style (a), (d) or (e), sizes 1 thru 6; type (b) style (a), (d) or (e), size 2 thru 6

Can you supply item (Y/N)? _____

8915 - 00 - 616 - 4819
Unit of Issue: LB
BEANS, WAX, FZN,
round type, cut, 1 in. min cut lg, us gr a or b, 2 to 5 lb pg, u.s. std for gr, type (a), style (b)

Can you supply item (Y/N)? _____

8915 - 00 - 184 - 5601
Unit of Issue: CN
BEANS, WHITE, CANNED,
in tomato sauce w/pork, us gr a, no. 10 size can, cid a-a-20134, process i, type 1, style (a)

Can you supply item (Y/N)? _____

8915 - 00 - 127 - 8835
Unit of Issue: CN
BEETS, CANNED,
whole or slices, us gr a, no. 10 size can, u.s. std for grades, style (a), small, size 3 or 4 or style (b), small or med or any combo

Can you supply item (Y/N)? _____

8915 - 00 - 129 - 0825
Unit of Issue: LB
BROCCOLI, FZN,
spears, 6 in. max lg, us gr a or b, 2 to 5 lb pg, u.s. std for gr, style (a)

Can you supply item (Y/N)? _____

8915 - 00 - 127 - 7991
Unit of Issue: LB
BRUSSELS SPROUTS, FZN,
us gr a or b, 2 to 5 lb pg, u.s. std for gr

Can you supply item (Y/N)? _____

8915 - 00 - 634 - 2436
Unit of Issue: CN
CARROTS, CANNED,
slices or quarters, us gr a, no. 10 size can, u.s. std for gr, style (b) or (c)

Can you supply item (Y/N)? _____

8915 - 00 - 162 - 5087
Unit of Issue: LB
CARROTS, FZN,
slices, us gr a, 2 to 5 lb pg, u.s. std for gr, style (d)

Can you supply item (Y/N)? _____

8915 - 00 - 160 - 6156
Unit of Issue: LB
CAULIFLOWER, FZN,
clusters, or nuggets or small clusters, us gr a or b, 2 to 5 lb (0.907 to 2.268 kg) pg, u.s. std for gr, style (a) or (b)

Can you supply item (Y/N)? _____

8915 - 00 - 465 - 1897
Unit of Issue: CN
CORN, CANNED,
golden, cream style, us gr a, no. 10 size can, u.s. std for gr, color (b)

Can you supply item (Y/N)? _____

8915 - 00 - 257 - 3947
Unit of Issue: CN
CORN, CANNED,
golden, whole kernel or whole grain, us gr a, brine (#10 size can) or vac pac (603 x 600 can), u.s. std for gr, color a

Can you supply item (Y/N)? _____

8915 - 00 - 127 - 8018
Unit of Issue: LB
CORN, FZN,
golden, whole kernel or whole grain, us gr a or b, 2 to 5 lb pg, u.s. std for gr, color (a)

Can you supply item (Y/N)? _____

8915 - 00 - 851 - 6564
Unit of Issue: CN
CRANBERRY SAUCE, CANNED,
jellied or strained, us gr a, no. 10 size can, u. s. std for gr, style i

Can you supply item (Y/N)? _____

8915 - 00 - 286 - 5482
Unit of Issue: CN
FRUIT COCKTAIL, CANNED,
light syrup pack, us gr a or b, no. 10 size can, u.s. std for gr

Can you supply item (Y/N)? _____

8915 - 01 - E09 - 7937
Unit of Issue: CN
FRUIT COCKTAIL, CANNED,
natural juice pack, US Gr A, 4.5 oz easy open can

Can you supply item (Y/N)? _____

8915 - 01 - E29 - 0047
Unit of Issue: CS
FRUIT, APPLESAUCE,
natural juice pack, 4 oz co, 72/case

Can you supply item (Y/N)? _____

8915 - 01 - E19 - 4508
Unit of Issue: PG
FRUIT, BLUEBERRIES, FZN,
US Gr A, IQF, 3 lb pg

Can you supply item (Y/N)? _____

8915 - 01 - E09 - 0999
Unit of Issue: JR
FRUIT, CHERRIES, MARASCHINO,
whole, red, pitted, w/o stems, 1/2 gal jar

Can you supply item (Y/N)? _____

8915 - 01 - 230 - 4652
Unit of Issue: CN
FRUITS FOR SALAD, CANNED,
light or heavy syrup pack, us gr a or b, no. 10 size can, u.s. std for gr

Can you supply item (Y/N)? _____

8915 - 00 - 164 - 4162
Unit of Issue: LB
GREENS, COLLARD, FZN,
chopped, sliced, or whole leaf, 2 to 5 lb pg, us gr a, u.s. std for gr, type (b), style (a) or (b)

Can you supply item (Y/N)? _____

8915 - 00 - 926 - 5936
Unit of Issue: LB
GREENS, MUSTARD, FZN,
chopped, sliced, or whole leaf, us gr a, 2 to 5 lb pg, u.s. std fpr gr, type (f), style (a) or (b)

Can you supply item (Y/N)? _____

8915 - 00 - 926 - 5937
Unit of Issue: LB
GREENS, TURNIP, FZN,
chopped, sliced, or whole leaf, us gr a, 2 to 5 lb pg, u.s. std for gr, type (i), style (a) or (b)

Can you supply item (Y/N)? _____

8915 - 00 - 183 - 7135
Unit of Issue: CN
JUICE, APPLE, CANNED,
or apple juice from conc, single strength, clear, us gr a, 5.25 to 6 oz can, u.s. std for gr, product description (a), style i

Can you supply item (Y/N)? _____

8915 - 00 - 584 - 1647
Unit of Issue: CN
JUICE, APPLE, CANNED,
single strength, clear, us gr a, no. 3 cylinder can

Can you supply item (Y/N)? _____

8915 - 01 - E09 - 7164
Unit of Issue: CO
JUICE, APPLE, FZN,
conc, 5/1, 3 liter co, for post-mix dispenser

Can you supply item (Y/N)? _____

8915 - 01 - E59 - 3533
Unit of Issue: CN
JUICE, CRANBERRY COCKTAIL, CANNED,
single strength, 46 oz can

Can you supply item (Y/N)? _____

8915 - 01 - E59 - 3585
Unit of Issue: CN
JUICE, CRANBERRY COCKTAIL, CANNED,
single strength, 5.5 oz can, 48/case

Can you supply item (Y/N)? _____

8915 - 00 - 223 - 5800
Unit of Issue: CN
JUICE, GRAPE, CANNED,
concord or blend (min 60% concord, max 40% other red varieties), unswt, us gr a, 5.25-6 fl oz can

Can you supply item (Y/N)? _____

8915 - 01 - E09 - 3289
Unit of Issue: CN
JUICE, GRAPE, CANNED,
single strength, 46 oz can

Can you supply item (Y/N)? _____

8915 - 01 - E59 - 7206
Unit of Issue: CO
JUICE, GRAPE, FZN,
conc, 5/1, 3 liter co, 4/case, for post-mix dispenser

Can you supply item (Y/N)? _____

8915 - 01 - E09 - 0178
Unit of Issue: BT
JUICE, LEMON, RECONSTITUTED,
32 oz bottle

Can you supply item (Y/N)? _____

8915 - 01 - E09 - 6429
Unit of Issue: CN
JUICE, ORANGE, CANNED,
single strength, 46 oz can

Can you supply item (Y/N)? _____

8915 - 01 - E09 - 6426
Unit of Issue: CN
JUICE, ORANGE, CANNED,
single strength, 6 oz can

Can you supply item (Y/N)? _____

8915 - 01 - E09 - 7634
Unit of Issue: CO
JUICE, ORANGE, FZN,
conc, 32 oz co

Can you supply item (Y/N)? _____

8915 - 01 - E09 - 0184
Unit of Issue: CO
JUICE, ORANGE, FZN,
conc, 4/1, 3 liter co, for post-mix dispenser

Can you supply item (Y/N)? _____

8915 - 01 - E59 - 0161
Unit of Issue: BX
JUICE, PINEAPPLE,
conc, 4/1, US Gr A, 3 gal BIB

Can you supply item (Y/N)? _____

8915 - 00 - 634 - 2439
Unit of Issue: CN
JUICE, PINEAPPLE, CANNED,
or pineapple juice from conc, canned, single strength, unswt, us gr a, no. 3 cylinder size can, u.s. std for gr, style i

Can you supply item (Y/N)? _____

8915 - 01 - E09 - 6425
Unit of Issue: CN
JUICE, PINEAPPLE, CANNED,
single strength, unswt, 6 oz can

Can you supply item (Y/N)? _____

8915 - 01 - E09 - 4506
Unit of Issue: CN
JUICE, TOMATO, CANNED,
single strength, 46 oz can

Can you supply item (Y/N)? _____

8915 - 00 - 935 - 6629
Unit of Issue: CN
MUSHROOMS, CANNED,
white, stems and pieces, us gr a or b, jumbo size can (25.70 oz can capacity weight of water at 68 degrees fahrenheit), 16 oz (453.6 g) min drained wt, u.s. std for gr, color type (a), style f

Can you supply item (Y/N)? _____

8915 - 01 - 376 - 0294
Unit of Issue: LB
OKRA, FZN,
cut, brd

Can you supply item (Y/N)? _____

8915 - 00 - 252 - 3785
Unit of Issue: LB
OKRA, FZN,
cut, us gr a or b, 2 to 5 l pg, u.s. std for gr, style (b)

Can you supply item (Y/N)? _____

8915 - 00 - 191 - 3461
Unit of Issue: LB
ONION RINGS, FZN,
raw, brd, us gr a, 2 to 5 lb pg, u.s. std for gr, type (b)

Can you supply item (Y/N)? _____

8915 - 01 - 413 - 8065
Unit of Issue: LB
PEA PODS, FZN,
snow or sugar snap, 2 lb pg

Can you supply item (Y/N)? _____

8915 - 00 - 584 - 2794
Unit of Issue: CN
PEACHES, CANNED,
halves, yellow clingstone or freestone, light syurp pack, us gr a or b, no. 10 size can, u.s. std for gr

Can you supply item (Y/N)? _____

8915 - 00 - 577 - 4203
Unit of Issue: CN
PEACHES, CANNED,
quarters or slices, yellow clingstone or freestone, light syrup pack, us gr a or b, no. 10 size can, u.s. std for gr

Can you supply item (Y/N)? _____

8915 - 00 - 616 - 0223
Unit of Issue: CN
PEARS, CANNED,
bartlett, halves, light or heavy syrup pack, us gr a or b, no. 10 size can, u.s. std for gr, style (a)

Can you supply item (Y/N)? _____

8915 - 00 - 143 - 0997
Unit of Issue: LB
PEAS AND CARROTS, FZN,
min 25% carrots and min 50% peas, us gr a, 2 to 5 lb pg, u.s. std for gr

Can you supply item (Y/N)? _____

8915 - 00 - 007 - 5309
Unit of Issue: CN
PEAS, BLACK-EYE, CANNED,
us gr a, no. 10 size can, u.s. std for gr idenity (b) or u.s. std for gr of canned dried beans, type (i)

Can you supply item (Y/N)? _____

8915 - 00 - 127 - 9282
Unit of Issue: CN
PEAS, CANNED,
early or sweet, us gr a or b, no. 10 size can, u.s. std for gr, type (a) or (b), size 1, 2, 3, 4, 5, 6, or 7, or combo

Can you supply item (Y/N)? _____

8915 - 00 - 127 - 8021
Unit of Issue: LB
PEAS, FZN,
us gr a or b, gr a for maturity, 2 to 5 lb pg, u.s. std for gr

Can you supply item (Y/N)? _____

8915 - 01 - 038 - 2147
Unit of Issue: CN
PEAS,CHICK,CANNED
garbanzo beans, in brine, us gr a, no. 300 size can, cid a-a-20134, process i, type 3, style (i)

Can you supply item (Y/N)? _____

8915 - 00 - 081 - 0856
Unit of Issue: LB
PEPPERS, SWT, FZN,
green, diced, us gr a or b, 2 to 5 lb pg, u.s. std for gr, type i, style (e)

Can you supply item (Y/N)? _____

8915 - 00 - 935 - 6371
Unit of Issue: CN
PIMIENTOS, CANNED,
red, whole, halves, pieces, whole and pieces, slices, diced, or chopped, us gr a, no. 2-1/2 size can, u.s. std for gr, style (a), (b), (c), (d), (e), (f), or (g), type of pack (a)

Can you supply item (Y/N)? _____

8915 - 00 - 170 - 5127
Unit of Issue: CN
PINEAPPLE, CANNED,
chunks or tidbits, natural juice, or light syrup pack, us gr a or b, no. 10 size can, u.s. std for gr, style (f) or (g)

Can you supply item (Y/N)? _____

8915 - 00 - 127 - 7262
Unit of Issue: CN
PINEAPPLE, CANNED,
crushed, natural juice or light syrup pack, us gr a or b, no. 10 size can, u.s. std for gr, style (i)

Can you supply item (Y/N)? _____

8915 - 00 - 170 - 5148
Unit of Issue: CN
PINEAPPLE, CANNED,
med whole slices, natural juice or light syrup pack, us gr a or b, no. 10 size can, u.s std for gr, style (b)

Can you supply item (Y/N)? _____

8915 - 01 - 323 - 2205
Unit of Issue: CN
POTATOES, SWT, CANNED
whole, halves, sections, pieces, cuts, whole and pieces or mixed, heavy syrup pack, us gr a, no. 10 size can, u.s. std for gr, style (a), (b), (c), (d), (f), or (g), type of pack (a)

Can you supply item (Y/N)? _____

8915 - 00 - 127 - 9677
Unit of Issue: CN
POTATOES, WHITE, CANNED,
whole, med or small, us gr a, no. 10 size can, u.s. std for gr, style (b), size 2 or 3

Can you supply item (Y/N)? _____

8915 - 00 - 139 - 7426
Unit of Issue: BG
POTATOES, WHITE, DEHY,
unckd, sliced, (1/8 in. thk, round, random-cut slices), w/o desiccant, 8% max moisture content, 5 lb laminated kraft bag, cid a-a-20032, form c, moisture (a), reducing sugars (a)

Can you supply item (Y/N)? _____

8915 - 01 - 411 - 9163
Unit of Issue: CO
POTATOES, WHITE, INST,
granules, w/o desiccant, inst size co

Can you supply item (Y/N)? _____

8915 - 00 - 702 - 7330
Unit of Issue: PG
RAISINS,
thompson seedless, natural, us gr a or b, select size, 1 to 1-1/2 oz pg, u.s. std for gr, type i (1)

Can you supply item (Y/N)? _____

8915 - 01 - 419 - 6695
Unit of Issue: BX
RAISINS,
thompson seedless, natural, us gr a or b, select size, 15 oz box, u.s. std for gr, type (1)

Can you supply item (Y/N)? _____

8915 - 00 - 957 - 9558
Unit of Issue: CN
SAUERKRAUT, CANNED,
shredded, us gr a, no. 10 size can, u.s. std for gr

Can you supply item (Y/N)? _____

8915 - 01 - 010 - 3224
Unit of Issue: LB
SPINACH, FZN,
chopped, us gr a or b, 2 to 5 lb pg, u.s. std for gr, type (g), style (b)

Can you supply item (Y/N)? _____

8915 - 00 - 582 - 4053
Unit of Issue: LB
STRAWBERRIES, FZN,
sliced or whole, sugar pack (4 to 5 plus 1), us gr a or b, 6 to 10 lb can, u.s. std for gr, style (a) or (b)

Can you supply item (Y/N)? _____

8915 - 00 - 143 - 0983
Unit of Issue: LB
SUCCOTASH, FZN,
25% to 50% lima beans and 50% to 75% whole kernel golden (yellow) corn, us gr a or b, 2 to 5 lb pg, u.s. std for gr

Can you supply item (Y/N)? _____

8915 - 01 - 037 - 3258
Unit of Issue: CN
THREE BEAN SALAD, CANNED,
issued by can

Can you supply item (Y/N)? _____

8915 - 00 - 127 - 9303
Unit of Issue: CN
TOMATO PASTE,
no. 2-1/2 size can, heavy, med, or light conc, coarse or fine texture, us gr a, u.s. std for gr, kinds of texture (1) or (2)

Can you supply item (Y/N)? _____

8915 - 01 - 3173 - 4978
Unit of Issue: CN
TOMATOES, CANNED,
diced, us gr a or b, no. 10 sized can, u.s. std for gr, style (e)

Can you supply item (Y/N)? _____

8915 - 01 - E09 - 4522
Unit of Issue: CN
VEG, BAMBOO SHOOTS, CANNED,
sliced, 15 oz can

Can you supply item (Y/N)? _____

8915 - 01 - E19 - 4706
Unit of Issue: BT
VEG, BEAN PASTE, CHL,
2.2 lb glass bottle

Can you supply item (Y/N)? _____

8915 - 01 - E09 - 4519
Unit of Issue: CN
VEG, BEAN SPROUTS, CANNED,
no. 10 size can

Can you supply item (Y/N)? _____

8915 - 01 - E09 - 2580
Unit of Issue: CN
VEG, BEANS, PINTO, CANNED,
US Gr A, no. 10 size can

Can you supply item (Y/N)? _____

8915 - 01 - E19 - 2769
Unit of Issue: CN
VEG, BEANS, REFRIED, CANNED,
no. 10 size can

Can you supply item (Y/N)? _____

8915 - 01 - E09 - 1015
Unit of Issue: CO
VEG, BEANS, WHITE, DRY,
Great Northern, US No. 1 Gr, 20 lb co

Can you supply item (Y/N)? _____

8915 - 01 - E09 - 8346
Unit of Issue: CO
VEG, CORN, FZN,
golden or white, on-the-cob, US Gr A, 5 in. ears, 48/co

Can you supply item (Y/N)? _____

8915 - 01 - E19 - 4712
Unit of Issue: BT
VEG, CUCUMBER, JANG-A-CHI, CHL,
2.2 lb glass bottle

Can you supply item (Y/N)? _____

8915 - 01 - E19 - 4689
Unit of Issue: CN
VEG, KIMCHI, CANNED,
chongkak, Korean style, 33 lb can

Can you supply item (Y/N)? _____

8915 - 01 - E19 - 4697
Unit of Issue: CN
VEG, KIMCHI, CANNED,
cucumber, 33 lb can

Can you supply item (Y/N)? _____

8915 - 01 - E19 - 4685
Unit of Issue: CN
VEG, KIMCHI, CANNED,
ggakduki, Korean style, 33 lb can

Can you supply item (Y/N)? _____

8915 - 01 - E19 - 4681
Unit of Issue: CN
VEG, KIMCHI, CANNED,
poki, Korean style, 33 lb can

Can you supply item (Y/N)? _____

8915 - 01 - E19 - 4692
Unit of Issue: CN
VEG, KIMCHI, CANNED,
white, Korean style, 33 lb can

Can you supply item (Y/N)? _____

8915 - 01 - E19 - 4690
Unit of Issue: BG
VEG, KIMCHI, CHL,
chongkak, Korean style, 6.6 lb bag

Can you supply item (Y/N)? _____

8915 - 01 - E19 - 4698
Unit of Issue: BG
VEG, KIMCHI, CHL,
cucumber, 6.6 lb bag

Can you supply item (Y/N)? _____

8915 - 01 - E19 - 4700
Unit of Issue: BG
VEG, KIMCHI, CHL,
dongchimi, (winter), 6.6 lb bag

Can you supply item (Y/N)? _____

8915 - 01 - E19 - 4693
Unit of Issue: BG
VEG, KIMCHI, CHL,
gat, 6.6 lb bag

Can you supply item (Y/N)? _____

8915 - 01 - E19 - 4686
Unit of Issue: BG
VEG, KIMCHI, CHL,
ggakduki, Korean style, 6.6 lb plastic bag

Can you supply item (Y/N)? _____

8915 - 01 - E19 - 4701
Unit of Issue: BT
VEG, KIMCHI, CHL,
kodolbaki, 2.2 lb bottle

Can you supply item (Y/N)? _____

8915 - 01 - E19 - 4682
Unit of Issue: BG
VEG, KIMCHI, CHL,
poki, Korean style, 6.6 lb plastic bag

Can you supply item (Y/N)? _____

8915 - 01 - E19 - 4703
Unit of Issue: BT
VEG, KIMCHI, CHL,
sesame leaf, 2.2 lb bottle

Can you supply item (Y/N)? _____

8915 - 01 - E19 - 4694
Unit of Issue: BG
VEG, KIMCHI, CHL,
white, 6..6 lb bag

Can you supply item (Y/N)? _____

8915 - 01 - E19 - 4699
Unit of Issue: BG
VEG, KIMCHI, CHL,
yolmoo, (summer), 6.6 lb bag

Can you supply item (Y/N)? _____

8915 - 01 - E19 - 4256
Unit of Issue: CO
VEG, MIXED, CHL, PICKLED,
giardiniera, 1 gal co

Can you supply item (Y/N)? _____

8915 - 01 - E09 - 4624
Unit of Issue: PG
VEG, MIXED, FZN,
Capri blend, 2 lb pg, zucchini, French green beans, squash, and carrots

Can you supply item (Y/N)? _____

8915 - 01 - E09 - 1531
Unit of Issue: CO
VEG, MIXED, FZN,
Oriental stir-fry, 2 lb co

Can you supply item (Y/N)? _____

8915 - 01 - E09 - 1213
Unit of Issue: CO
VEG, ONIONS, DEHY,
white, chopped, 3 lb co

Can you supply item (Y/N)? _____

8915 - 01 - E59 - 4246
Unit of Issue: CO
VEG, POTATOES, FR FRIES, CYLINDRICAL, FZN,
5 lb co, 6/case

Can you supply item (Y/N)? _____

8915 - 01 - E59 - 2610
Unit of Issue: CO
VEG, POTATOES, FR FRIES, SHOESTRING, FZN,
1/4 in. thk, fast cooking, 4 lb co, 6/case

Can you supply item (Y/N)? _____

8915 - 01 - E09 - 6634
Unit of Issue: CO
VEG, POTATOES, FR FRIES, SPIRALS, FZN,
seasoned, 5 lb co

Can you supply item (Y/N)? _____

8915 - 01 - E59 - 2594
Unit of Issue: CO
VEG, POTATOES, FR FRIES, SPIRALS, FZN,
w/skin, 4 lb co, 6/case

Can you supply item (Y/N)? _____

8915 - 01 - E59 - 3419
Unit of Issue: BG
VEG, POTATOES, FR FRIES, STEAK-CUT, FZN,
w/skin, fast cooking, 5 lb bag, 6/case

Can you supply item (Y/N)? _____

8915 - 01 - E59 - 2607
Unit of Issue: CO
VEG, POTATOES, FR FRIES, STRAIGHT-CUT, FZN,
3/8 in. thk, w/skin, clear coated, 5 lb co, 6/case

Can you supply item (Y/N)? _____

8915 - 01 - E59 - 2606
Unit of Issue: CO
VEG, POTATOES, FR FRIES, WAFFLE-CUT, FZN,
w/skin, clear coated, 4.5 lb co, 6/case

Can you supply item (Y/N)? _____

8915 - 01 - E59 - 4738
Unit of Issue: CO
VEG, POTATOES, FR FRIES, WEDGES, FZN,
crinkled, w/skins, quick cooking, 5 lb co

Can you supply item (Y/N)? _____

8915 - 01 - E59 - 2597
Unit of Issue: CO
VEG, POTATOES, HASH BROWNS, FZN,
chopped and formed, w/skin, 2.25 oz ea, 20/co, 12/case

Can you supply item (Y/N)? _____

8915 - 01 - E59 - 2602
Unit of Issue: CO
VEG, POTATOES, WHITE, FZN,
diced, w/skin, 6 lb co, 6/case

Can you supply item (Y/N)? _____

8915 - 01 - E13 - 0019
Unit of Issue: LB
VEG, POTATOES, WHITE, FZN,
hash brown, shredded, 3 oz patties, US Gr A, IQF, processed in 100% veg oil, 3 lb bag, 6 bags/case

Can you supply item (Y/N)? _____

8915 - 01 - E09 - 0161
Unit of Issue: CN
VEG, PUMPKIN, CANNED,
solid pack, US Gr A, no. 10 size can

Can you supply item (Y/N)? _____

8915 - 01 - E19 - 4714
Unit of Issue: BT
VEG, RADISH, JANG-A-CHI, CHL,
2.2 lb glass bottle

Can you supply item (Y/N)? _____

8915 - 01 - E19 - 4708
Unit of Issue: BT
VEG, RED PEPPER PASTE, CHL,
2.2 lb glass bottle

Can you supply item (Y/N)? _____

8915 - 01 - E09 - 0996
Unit of Issue: CO
VEG, SQUASH, FZN,
yellow, sliced, US Gr A or B, 3 lb co

Can you supply item (Y/N)? _____

8915 - 01 - E09 - 0983
Unit of Issue: CO
VEG, SQUASH, FZN,
zucchini, sliced, US Gr A or B, 3 lb co

Can you supply item (Y/N)? _____

8915 - 01 - E19 - 4710
Unit of Issue: BT
VEG, SSAMJANG, PASTE, CHL,
2.2 lb glass bottle

Can you supply item (Y/N)? _____

8915 - 01 - E09 - 2760
Unit of Issue: CN
VEG, TOMATOES, CANNED,
crushed, natural juice pack, no. 10 size can

Can you supply item (Y/N)? _____

8915 - 01 - E09 - 0961
Unit of Issue: CN
VEG, TOMATOES, STEWED, CANNED,
no.10 size can

Can you supply item (Y/N)? _____

8915 - 00 - 935 - 6620
Unit of Issue: LB
VEGETABLES, MIXED, FZN,
green or wax beans, diced carrots, swt, whole kernel golden corn, and green peas, us gr a or b, 2 to 5 lb pg, u.s. std for gr

Can you supply item (Y/N)? _____

8920 - 01 - E19 - 2359
Unit of Issue: CO
BAGELS, BLUEBERRY, SLICED, FZN,
4 oz ea, bulk size co

Can you supply item (Y/N)? _____

8920 - 01 - E09 - 0831
Unit of Issue: CO
BAGELS, CINNAMON RAISIN, FZN,
3 oz ea, various size co

Can you supply item (Y/N)? _____

8920 - 01 - E09 - 1318
Unit of Issue: CO
BAGELS, PLAIN, SLICED, FZN,
3 oz ea, various size co

Can you supply item (Y/N)? _____

8920 - 01 - E19 - 7543
Unit of Issue: PG
BAGELS, WHEAT AND HONEY, FZN,
3 oz ea, 6/pg, 12 pgs/case

Can you supply item (Y/N)? _____

8920 - 01 - E59 - 6475
Unit of Issue: CO
BISCUIT DOUGH, SWEET, FZN,
15.5 lb tub co

Can you supply item (Y/N)? _____

8920 - 01 - E09 - 4413
Unit of Issue: BX
BISCUIT MIX,
prep w/water only, 5 lb box

Can you supply item (Y/N)? _____

8920 - 01 - E09 - 9181
Unit of Issue: CO
BISCUITS, BUTTERMILK, FZN, UNBAKED,
2.2 oz ea, 120/co

Can you supply item (Y/N)? _____

8920 - 01 - E59 - 1406
Unit of Issue: CO
BISCUITS, SOUTHERN STYLE, FZN,
2 oz ea, 120/co

Can you supply item (Y/N)? _____

8920 - 01 - 391 - 2579
Unit of Issue: BG
BREAD CRUMBS,
10 lb bag

Can you supply item (Y/N)? _____

8920 - 01 - E59 - 8674
Unit of Issue: CS
BREAD STICKS, FZN, UNBAKED,
Italian style, thaw-proof-bake, 2.5 oz ea, 144/case

Can you supply item (Y/N)? _____

8920 - 01 - E09 - 2345
Unit of Issue: PG
BREAD STICKS, VARIETY PACK,
2/pg

Can you supply item (Y/N)? _____

8920 - 01 - E19 - 2982
Unit of Issue: PG
BREAD, PITA, FZN,
white, pocket, 6 in. dia, 12/pg

Can you supply item (Y/N)? _____

8920 - 01 - E09 - 4428
Unit of Issue: BX
BROWNIE MIX, CHOC,
prep w/water only, 6 lb box

Can you supply item (Y/N)? _____

8920 - 01 - 128 - 4701
Unit of Issue: PG
CAKE MIX,
carrot, 5 lb pg, cid a-a-20181, type i, style 9

Can you supply item (Y/N)? _____

8920 - 00 - 044 - 0670
Unit of Issue: BG
CAKE MIX,
cheese, 4 lb bag, cid a-a-20169

Can you supply item (Y/N)? _____

8920 - 01 - E09 - 4432
Unit of Issue: BX
CAKE MIX, ANGEL FOOD,
prep w/water only, 14 oz box

Can you supply item (Y/N)? _____

8920 - 01 - E59 - 1325
Unit of Issue: PG
CAKE MIX, BANANA,
5 lb pg

Can you supply item (Y/N)? _____

8920 - 01 - E59 - 1422
Unit of Issue: BX
CAKE MIX, CHOC,
German choc, 5 lb box, prep/water only

Can you supply item (Y/N)? _____

8920 - 01 - E09 - 4422
Unit of Issue: BX
CAKE MIX, DEVIL'S FOOD,
prep w/water only, 5 lb box

Can you supply item (Y/N)? _____

8920 - 01 - E59 - 0246
Unit of Issue: BG
CAKE MIX, GINGERBREAD,
5 lb bag

Can you supply item (Y/N)? _____

8920 - 01 - E09 - 4433
Unit of Issue: BX
CAKE MIX, POUND,
prep w/water only, 5 lb box

Can you supply item (Y/N)? _____

8920 - 01 - E09 - 4434
Unit of Issue: BX
CAKE MIX, SPICE,
prep w/water only, 5 lb box

Can you supply item (Y/N)? _____

8920 - 01 - E09 - 4421
Unit of Issue: BX
CAKE MIX, WHITE,
prep w/water only, 5 lb box

Can you supply item (Y/N)? _____

8920 - 01 - E09 - 4436
Unit of Issue: BX
CAKE MIX, YELLOW,
prep w/water only, 5 lb box

Can you supply item (Y/N)? _____

8920 - 01 - E09 - 4460
Unit of Issue: EA
CEREAL BAR, MULTI-GRAIN, LOW FAT,
apple/cinnamon filled, 1.3 oz ea, ind wrapped

Can you supply item (Y/N)? _____

8920 - 01 - E09 - 4461
Unit of Issue: EA
CEREAL BAR, MULTI-GRAIN, LOW FAT,
blueberry filled, 1.3 oz ea, ind wrapped

Can you supply item (Y/N)? _____

8920 - 01 - E09 - 4278
Unit of Issue: EA
CEREAL BAR, MULTI-GRAIN, LOW FAT,
strawberry filled 1.3 oz ea, ind wrapped

Can you supply item (Y/N)? _____

8920 - 01 - E09 - 1908
Unit of Issue: EA
CEREAL BAR, RICE/MARSHMALLOW,
1.3 oz ea, ind wrapped, 80/case

Can you supply item (Y/N)? _____

8920 - 01 - E59 - 1020
Unit of Issue: PG
CEREAL BAR, RICE/MARSHMALLOW,
w/choc chunks, 1.3 oz pg, 20/pg, 4 pgs/case

Can you supply item (Y/N)? _____

8920 - 01 - E09 - 4736
Unit of Issue: CO
CEREAL, APPLE JACKS,
96 ind bowls/co

Can you supply item (Y/N)? _____

8920 - 01 - E09 - 3032
Unit of Issue: CO
CEREAL, BRAN FLAKES, W/RAISINS,
96 ind bowls/co

Can you supply item (Y/N)? _____

8920 - 01 - E09 - 2826
Unit of Issue: CO
CEREAL, CORN, FROSTED FLAKES,
96 ind bowls/co

Can you supply item (Y/N)? _____

8920 - 01 - E09 - 5780
Unit of Issue: CO
CEREAL, CRISPIX,
72 ind boxes/co

Can you supply item (Y/N)? _____

8920 - 01 - E09 - 2828
Unit of Issue: CO
CEREAL, FROOT LOOPS,
72 ind pgs/co

Can you supply item (Y/N)? _____

8920 - 01 - E09 - 2827
Unit of Issue: CO
CEREAL, FROOT LOOPS,
96 ind bowls/co

Can you supply item (Y/N)? _____

8920 - 01 - 079 - 1582
Unit of Issue: BX
CEREAL, ROLLED OATS,
quick-cooking, 18 oz box, cid a-a-20090

Can you supply item (Y/N)? _____

8920 - 01 - E59 - 0764
Unit of Issue: EA
CEREAL, ROLLED OATS, INST, EXPRESS,
baked apple, 1.9 oz cup

Can you supply item (Y/N)? _____

8920 - 01 - E59 - 0763
Unit of Issue: EA
CEREAL, ROLLED OATS, INST, EXPRESS,
brown sugar and cinnamon, 1.9 oz cup

Can you supply item (Y/N)? _____

8920 - 01 - E09 - 5380
Unit of Issue: CO
CEREAL, ROLLED OATS, INST, VARIETY PACK,
peaches 'n cream, maple brown sugar, raisin spice, and apple cinnamon, 16/box, 4 boxes/co

Can you supply item (Y/N)? _____

8920 - 01 - E59 - 6931
Unit of Issue: CS
CEREAL, SHREDDED WHEAT, FROSTED MINI WHEATS,
96 ind bowls/case

Can you supply item (Y/N)? _____

8920 - 01 - E09 - 5221
Unit of Issue: CO
CEREAL, TOTAL, BRAN FLAKES, W/RAISINS,
70 ind pgs/co

Can you supply item (Y/N)? _____

8920 - 01 - E09 - 7217
Unit of Issue: CO
CEREAL, TOTAL, MULTI-GRAIN FLAKES,
96 ind bowls/co

Can you supply item (Y/N)? _____

8920 - 01 - E09 - 1348
Unit of Issue: CO
CEREAL, VARIETY PACK, GENERAL MILLS,
70 ind pgs/co

Can you supply item (Y/N)? _____

8920 - 01 - E09 - 5781
Unit of Issue: CO
CEREAL, VARIETY PACK, KELLOGGS,
72 ind boxes/co

Can you supply item (Y/N)? _____

8920 - 00 - 419 - 4319
Unit of Issue: BX
CONE, ICE CREAM,
edible, sugar type, 200 cones/co, 4 co/box

Can you supply item (Y/N)? _____

8920 - 01 - E19 - 6082
Unit of Issue: CO
CONE, ICE CREAM, CAKE,
100/sleeve, 6 sleeves/co

Can you supply item (Y/N)? _____

8920 - 01 - E59 - 1388
Unit of Issue: CO
COOKIE DOUGH, CHOC CHIP, PRE-CUT, FZN,
w/choc disks, 1.5 oz ea, 216/co

Can you supply item (Y/N)? _____

8920 - 01 - E09 - 6764
Unit of Issue: CO
COOKIE DOUGH, OATMEAL RAISIN, PRE-CUT, FZN,
1.5 oz ea, 216/co

Can you supply item (Y/N)? _____

8920 - 01 - E09 - 3459
Unit of Issue: BX
COOKIE DOUGH, PEANUT BUTTER, PRE-CUT, FZN,
w/choc disks, 1.5 oz ea, 216/box

Can you supply item (Y/N)? _____

8920 - 01 - E09 - 6669
Unit of Issue: CO
COOKIE DOUGH, SUGAR, PRE-CUT, FZN,
1 oz ea, 320/co

Can you supply item (Y/N)? _____

8920 - 01 - E59 - 1329
Unit of Issue: CO
COOKIE DOUGH, SUGAR, PRE-CUT, FZN,
1.5 oz ea, 216/co

Can you supply item (Y/N)? _____

8920 - 01 - E09 - 5076
Unit of Issue: BX
COOKIE MIX, BASIC,
general purpose, 5 lb box

Can you supply item (Y/N)? _____

8920 - 01 - E19 - 4509
Unit of Issue: CO
COOKIES, CHOC CHIP,
2 per 2.7 oz pg, 60/case

Can you supply item (Y/N)? _____

8920 - 01 - E09 - 1980
Unit of Issue: CO
COOKIES, OATMEAL RAISIN, W/CINNAMON,
2/pg, 100/co

Can you supply item (Y/N)? _____

8920 - 01 - E09 - 4271
Unit of Issue: PG
COOKIES, SANDWICH, NUTTER BUTTER,
peanut shaped, peanut butter filled, 4/pg, 48/case(QCOG)

Can you supply item (Y/N)? _____

8920 - 01 - E09 - 9980
Unit of Issue: PG
COOKIES, SANDWICH, OREO,
choc, w/creme filling, 6/pg, 120/co

Can you supply item (Y/N)? _____

8920 - 01 - E59 - 0508
Unit of Issue: BX
CORN BREAD MIX,
yellow, prep w/water only, 5 lb box

Can you supply item (Y/N)? _____

8920 - 01 - E09 - 4771
Unit of Issue: BX
CORN MEAL,
yellow, 5 lb box

Can you supply item (Y/N)? _____

8920 - 01 - E09 - 8188
Unit of Issue: CO
CRACKERS, GRAHAM,
sugar honey, 8 lb co

Can you supply item (Y/N)? _____

8920 - 01 - E09 - 3929
Unit of Issue: CO
CRACKERS, SALTINES,
premium, 2/pg, 500/co

Can you supply item (Y/N)? _____

8920 - 01 - E09 - 1984
Unit of Issue: CO
CRACKERS, VARIETY PACK,
2/pg, 400/co

Can you supply item (Y/N)? _____

8920 - 01 - E09 - 5495
Unit of Issue: PG
CROUTONS, SEASONED,
1 lb pg

Can you supply item (Y/N)? _____

8920 - 01 - E19 - 5037
Unit of Issue: CO
DANISH DOUGH, FZN,
thaw-proof-bake, 108/co

Can you supply item (Y/N)? _____

8920 - 00 - 165 - 6868
Unit of Issue: CN
FLOUR, WHEAT,
bread flour (hard), bleached, enriched, 35 lb can, cid a-a-20126, type i, style b

Can you supply item (Y/N)? _____

8920 - 01 - 449 - 9180
Unit of Issue: BG
FLOUR, WHEAT,
general purpose (not for bread), bleached, enriched, four 10 lb (4.536 kg) bags/case, cid a-a-20126, type iii, style 2

Can you supply item (Y/N)? _____

8920 - 01 - E09 - 5173
Unit of Issue: PG
GRANOLA BAR, CHEWY, LOW FAT, VARIETY PACK,
1 oz pg, 120/co

Can you supply item (Y/N)? _____

8920 - 01 - E59 - 0771
Unit of Issue: CO
HOMINY GRITS,
quick-cooking, white, 1.5 lb co

Can you supply item (Y/N)? _____

8920 - 01 - 424 - 0110
Unit of Issue: LB
LINGUINE,
long form, regular cooking, enriched, cid a-a-20061

Can you supply item (Y/N)? _____

8920 - 00 - 067 - 6146
Unit of Issue: LB
MACARONI,
elbow form, regular cooking, enriched, 10 lb box, cid a-a-20062, item 1

Can you supply item (Y/N)? _____

8920 - 01 - E09 - 3713
Unit of Issue: CO
MUFFIN MIX, BASIC,
5 lb box, 6/co

Can you supply item (Y/N)? _____

8920 - 01 - E09 - 8676
Unit of Issue: EA
MUFFIN, BANANA NUT, FZN,
4.75 oz ea, ind wrapped, 24/case

Can you supply item (Y/N)? _____

8920 - 01 - E09 - 8675
Unit of Issue: EA
MUFFIN, BLUEBERRY, FZN,
4.75 oz ea, ind wrapped, 24/case

Can you supply item (Y/N)? _____

8920 - 01 - 419 - 0481
Unit of Issue: BX
NOODLES,
egg, ribbon-shaped or bow-shaped, regular cooking, enriched, 10 lb box, cid a-a-20063

Can you supply item (Y/N)? _____

8920 - 01 - E09 - 4518
Unit of Issue: CN
NOODLES, CHOW MEIN,
no. 10 size can

Can you supply item (Y/N)? _____

8920 - 01 - 419 - 6693
Unit of Issue: BG
PANCAKE MIX,
prep w/water only, 5 lb bag

Can you supply item (Y/N)? _____

8920 - 00 - 782 - 6353
Unit of Issue: CN
PANCAKE MIX,
regular, no. 10 size can

Can you supply item (Y/N)? _____

8920 - 01 - E09 - 3047
Unit of Issue: BX
PASTA, FETTUCCINE, DRY,
10 lb box

Can you supply item (Y/N)? _____

8920 - 01 - E09 - 2783
Unit of Issue: BX
PASTA, LASAGNA, DRY,
curly or flat form, 10 lb box

Can you supply item (Y/N)? _____

8920 - 01 - E09 - 1093
Unit of Issue: PG
PASTA, MANICOTTI, CHEESE, FZN,
w/o sauce, inst size pg

Can you supply item (Y/N)? _____

8920 - 01 - E09 - 0223
Unit of Issue: CO
PASTA, NOODLES, EGG, DRY,
ribbon shaped, 10 lb co

Can you supply item (Y/N)? _____

8920 - 01 - E19 - 7163
Unit of Issue: CO
PASTA, NOODLES, EGG, DRY,
wide, 5 lc co, 2/case

Can you supply item (Y/N)? _____

8920 - 01 - E19 - 4251
Unit of Issue: BX
PASTA, RAVIOLI, BEEF, FZN,
w/o sauce, 5 lb box

Can you supply item (Y/N)? _____

8920 - 01 - E19 - 4526
Unit of Issue: CO
PASTA, RIGATONI, DRY,
1 lb co

Can you supply item (Y/N)? _____

8920 - 01 - E09 - 4352
Unit of Issue: BX
PASTA, ROTELLE, DRY,
tri-color, 20 lb box

Can you supply item (Y/N)? _____

8920 - 01 - E19 - 4527
Unit of Issue: CO
PASTA, ROTINI, DRY,
20 lb co

Can you supply item (Y/N)? _____

8920 - 01 - E19 - 2146
Unit of Issue: BG
PASTA, TORTELLINI, CHEESE, FZN,
w/o sauce, 5 lb bag

Can you supply item (Y/N)? _____

8920 - 01 - E59 - 1176
Unit of Issue: CO
PIE SHELL, PREFORMED,
graham, 9 in. dia, 24/co

Can you supply item (Y/N)? _____

8920 - 01 - E09 - 0447
Unit of Issue: CO
PIE SHELL, PREFORMED, FZN,
regular or deep dish, 18-8 in., 18-9 in., or 20-10 in. shells/co

Can you supply item (Y/N)? _____

8920 - 01 - E09 - 5644
Unit of Issue: BX
RICE BLEND, LONG GRAIN AND WILD,
36 oz box

Can you supply item (Y/N)? _____

8920 - 01 - E19 - 3899
Unit of Issue: BG
RICE, CALROSE,
med grain, 25 lb bag

Can you supply item (Y/N)? _____

8920 - 00 - 530 - 2185
Unit of Issue: BG
RICE, PARBOILED,
long grain, enriched, us no. 1 gr or us no. 2 gr (special grade - parboiled light), 10 lb bag, u.s. std of identity for enriched rice (21 cfr 137.350) and u.s. standards for milled rice (7 cfr 68.301)

Can you supply item (Y/N)? _____

8920 - 01 - E19 - 7006
Unit of Issue: CO
ROLLS, CROISSANT, MARGARINE, FZN, SLICED,
2.5 oz ea, 60/co

Can you supply item (Y/N)? _____

8920 - 01 - E09 - 9254
Unit of Issue: EA
ROLLS, HOAGIE/SUBMARINE, FZN,
white, 9 in. lg, 3.5 oz ea

Can you supply item (Y/N)? _____

8920 - 01 - E59 - 8675
Unit of Issue: CS
ROLLS, HOAGIE/SUBMARINE, FZN, UNBAKED,
white, thaw-proof-bake, 5.5 oz ea, 72/case

Can you supply item (Y/N)? _____

8920 - 01 - E19 - 7375
Unit of Issue: CS
ROLLS, KAISER, FZN,
3.5 oz ea, 60/case

Can you supply item (Y/N)? _____

8920 - 01 - E59 - 8671
Unit of Issue: CS
ROLLS, PARKERHOUSE, FZN, UNBAKED,
thaw-proof-bake, 1 oz ea, 288/case

Can you supply item (Y/N)? _____

8920 - 01 - E60 - 6639
Unit of Issue: CS
ROLLS, PARKERHOUSE, FZN, UNBAKED,
wheat, thaw-proof-bake, 1.25 oz ea, 240/case

Can you supply item (Y/N)? _____

8920 - 01 - E59 - 8676
Unit of Issue: CS
ROLLS, PARKERHOUSE, FZN, UNBAKED,
wheat, thaw-proof-bake, 1.25 oz ea, 288/case

Can you supply item (Y/N)? _____

8920 - 01 - 419 - 0480
Unit of Issue: BX
SPAGHETTI,
long form, regular cooking, enriched, 20 lb box, cid a-a-20062, item 6

Can you supply item (Y/N)? _____

8920 - 01 - E59 - 2107
Unit of Issue: CO
STARCH, EDIBLE, INST,
cornstarch, 1 lb co

Can you supply item (Y/N)? _____

8920 - 01 - E59 - 1330
Unit of Issue: BG
SWEET ROLL DOUGH MIX,
5 lb bag

Can you supply item (Y/N)? _____

8920 - 01 - E09 - 8966
Unit of Issue: CO
TACO SHELLS,
corn, yellow, 200/co

Can you supply item (Y/N)? _____

8920 - 01 - E09 - 4466
Unit of Issue: PG
TOASTER PASTRY,
blueberry, frosted, 72/2 ct pgs per case

Can you supply item (Y/N)? _____

8920 - 01 - E59 - 3734
Unit of Issue: PG
TOASTER PASTRY,
cherry, frosted, 72/2 ct pgs per case

Can you supply item (Y/N)? _____

8920 - 01 - E59 - 1442
Unit of Issue: PG
TOASTER PASTRY,
cinnamon w/brown sugar, frosted, 72/2 ct pgs per case

Can you supply item (Y/N)? _____

8920 - 01 - E59 - 4739
Unit of Issue: PG
TOASTER PASTRY,
smores, frosted, 72/2 ct pgs per case

Can you supply item (Y/N)? _____

8920 - 01 - E19 - 9211
Unit of Issue: PG
TORTILLAS, FZN,
corn white, 6 in. dia, 60/pg, 12 pgs/case

Can you supply item (Y/N)? _____

8920 - 01 - 399 - 6231
Unit of Issue: DZ
TORTILLAS, FZN,
wheat, max 3 gm fat, formed, rolled, baked, round, 10 in. dia

Can you supply item (Y/N)? _____

8920 - 01 - E59 - 5863
Unit of Issue: EA
TURNOVER, PASTRY, FZN,
apple, sugar glazed, 3.5 oz ea, ind wrapped, 64/case

Can you supply item (Y/N)? _____

8920 - 01 - E59 - 5906
Unit of Issue: EA
TURNOVER, PASTRY, FZN,
blueberry, sugar glazed, 3.5 oz ea, 64/case

Can you supply item (Y/N)? _____

8920 - 01 - E59 - 5864
Unit of Issue: EA
TURNOVER, PASTRY, FZN,
cherry, sugar glazed, 3.5 oz ea, ind wrapped, 60/case

Can you supply item (Y/N)? _____

8920 - 01 - E59 - 5905
Unit of Issue: EA
TURNOVER, PASTRY, FZN,
peach, sugar glazed, 3.5 oz ea, 64/case

Can you supply item (Y/N)? _____

8920 - 00 - 616 - 0069
Unit of Issue: LB
VERMICELLI,
long form, regular cooking, enriched, cid a-a-20062, item 7

Can you supply item (Y/N)? _____

8920 - 01 - E09 - 4307
Unit of Issue: EA
WAFFLE STICKS, FZN,
Belgian style, 1.1 oz ea

Can you supply item (Y/N)? _____

8920 - 01 - E59 - 1171
Unit of Issue: EA
WAFFLES, FZN,
Belgian style, 1.4 oz ea, 96/case

Can you supply item (Y/N)? _____

8920 - 01 - E59 - 1172
Unit of Issue: EA
WAFFLES, FZN,
Belgian style, 3.1 oz ea, 36/case

Can you supply item (Y/N)? _____

8920 - 01 - E19 - 0025
Unit of Issue: PG
WAFFLES, FZN,
plain, square, 0.8 oz ea, 144/pg

Can you supply item (Y/N)? _____

8925 - 01 - E09 - 1921
Unit of Issue: PG
CANDY,
choc disks, pan-coated, asst colors, 1.7 oz pg(QCOG)

Can you supply item (Y/N)? _____

8925 - 01 - E09 - 1303
Unit of Issue: EA
CANDY, BAR,
choc covered malt nougat, w/caramel, ind pg(QCOG)

Can you supply item (Y/N)? _____

8925 - 01 - E09 - 1302
Unit of Issue: EA
CANDY, BAR,
choc covered nougat, w/caramel and peanuts, ind pg(QCOG)

Can you supply item (Y/N)? _____

8925 - 01 - E09 - 0479
Unit of Issue: BG
CANDY, HARD, VARIETY PACK,
ind wrapped, 1 lb bag

Can you supply item (Y/N)? _____

8925 - 01 - E09 - 4144
Unit of Issue: CO
CANDY, MINTS,
creme de mint, 20 lb co

Can you supply item (Y/N)? _____

8925 - 01 - E09 - 6752
Unit of Issue: BG
CANDY, PEPPERMINT SWIRLS,
red and white, ind wrapped, 5 lb bag

Can you supply item (Y/N)? _____

8925 - 01 - E29 - 0048
Unit of Issue: CS
CHEWING GUM,
spearmint, 17 sticks/pg, 12 pgs.case

Can you supply item (Y/N)? _____

8925 - 00 - 782 - 3318
Unit of Issue: PG
CHOC, COOKING,
semisweet, chips (drops), 12 oz pg

Can you supply item (Y/N)? _____

8925 - 01 - E19 - 4261
Unit of Issue: BG
COCONUT, DRIED, SWT,
flakes, 10 oz bag

Can you supply item (Y/N)? _____

8925 - 01 - E09 - 1119
Unit of Issue: CO
HONEY,
12 oz bear shape squeeze co

Can you supply item (Y/N)? _____

8925 - 00 - 435 - 7943
Unit of Issue: HD
HONEY,
extracted, liq, water-white, to light amber color, equiv to us grade a quality, average net wt, min 9 gm pg, u.s. std for gr

Can you supply item (Y/N)? _____

8925 - 01 - E09 - 4418
Unit of Issue: BX
ICING MIX, CHOC,
pdr, choc fudge, prep w/water only, 4.25 lb box

Can you supply item (Y/N)? _____

8925 - 01 - E09 - 4417
Unit of Issue: BX
ICING MIX, WHITE,
pdr, prep w/water only, 4.25 lb box

Can you supply item (Y/N)? _____

8925 - 00 - 965 - 1552
Unit of Issue: LB
MARSHMALLOWS,
white, mini, 1 lb co

Can you supply item (Y/N)? _____

8925 - 00 - 125 - 9454
Unit of Issue: CN
MOLASSES,
liq, us gr a or b, no. 2-1/2 size can, u.s. std for gr

Can you supply item (Y/N)? _____

8925 - 01 - E09 - 2011
Unit of Issue: CO
NUTS, ALMONDS, SHL,
slivered, blanched, 4 to 5 lb co

Can you supply item (Y/N)? _____

8925 - 00 - 128 - 0565
Unit of Issue: CN
NUTS, MIXED, SHELLED,
w/ or w/o peanuts, roasted, salted, 4 lb, no. 10 size can, cid a-a-20164, type i or ii, style 1

Can you supply item (Y/N)? _____

8925 - 01 - E09 - 3451
Unit of Issue: PG
NUTS, PEANUTS, SHL,
roasted, salted, 1 oz pg, 144/case

Can you supply item (Y/N)? _____

8925 - 01 - E09 - 6077
Unit of Issue: CO
NUTS, WALNUTS, ENGLISH, SHL,
halves and pieces, US No. 1 Gr, 3 lb co

Can you supply item (Y/N)? _____

8925 - 00 - 256 - 3814
Unit of Issue: CN
PECANS, SHELLED,
unsalted, small, med, and/or large, us no. 1 pieces, 1 lb can, u.s. std for gr

Can you supply item (Y/N)? _____

8925 - 01 - E09 - 7007
Unit of Issue: BX
SUGAR SUBSTITUTE,
aspartame, 1 gm pg, 2000/box

Can you supply item (Y/N)? _____

8925 - 01 - 060 - 7500
Unit of Issue: BG
SUGAR, BROWN,
light or med, 2 lb poly bag, cid a-a-20135, type ii, class 1 or 2

Can you supply item (Y/N)? _____

8925 - 01 - 060 - 7496
Unit of Issue: BG
SUGAR, REFINED
confectioner's, cane or beet, 2 lb poly bag, cid a-a-20135, type i, class 3

Can you supply item (Y/N)? _____

8925 - 00 - 223 - 5504
Unit of Issue: CN
SUGAR, REFINED,
granulated, cane or beet, 35 lb can, cid a-a-20135, type i, style a

Can you supply item (Y/N)? _____

8925 - 01 - 413 - 7812
Unit of Issue: BG
SUGAR, REFINED,
granulated, cane or beet, fine, extrafine, or superfine, 10 lb bag, cid a-a-20135, type i, class 1 or 2

Can you supply item (Y/N)? _____

8925 - 01 - E09 - 3039
Unit of Issue: CO
SUGAR, REFINED,
white, granulated, ind pg, 2000/co

Can you supply item (Y/N)? _____

8925 - 00 - 682 - 6705
Unit of Issue: CN
SYRUP,
imitation maple, regular style, thick, no. 10 size can, cid-a-a-20124, type iv, style 1, flavor a

Can you supply item (Y/N)? _____

8925 - 01 - E59 - 0381
Unit of Issue: CO
SYRUP, MAPLE, IMIT,
1.5 oz cup, 100/co

Can you supply item (Y/N)? _____

8925 - 01 - E09 - 0264
Unit of Issue: CO
SYRUP, MAPLE, IMIT,
thick, 1 gal co

Can you supply item (Y/N)? _____

8930 - 01 - 035 - 0086
Unit of Issue: HD
JAM AND JELLY ASSORTMENT,
variety pack, jams or jellies, or combo us gr a, 1/2 oz pg, cid a-a-20079, type i, group i and/or ii and cid a-a-20078, type i

Can you supply item (Y/N)? _____

8930 - 01 - E09 - 8867
Unit of Issue: JR
JAM, GRAPE,
US Gr A, 32 oz jar

Can you supply item (Y/N)? _____

8930 - 01 - E59 - 0393
Unit of Issue: CO
JAM, STRAWBERRY,
0.5 oz cup, 200/co

Can you supply item (Y/N)? _____

8930 - 01 - E59 - 6130
Unit of Issue: CO
JAM, STRAWBERRY,
16 oz co, 12/case

Can you supply item (Y/N)? _____

8930 - 00 - 576 - 4202
Unit of Issue: HD
JELLY,
blackberry, us gr a, 1/2 oz pg, cid a-a-20078, type i

Can you supply item (Y/N)? _____

8930 - 01 - 383 - 0091
Unit of Issue: JR
PEANUT BUTTER,
smooth or med, stabilized, us gr a, 28 oz plastic jar, u.s. std for gr, texture (a) or (b), type (a), style (a)

Can you supply item (Y/N)? _____

8930 - 01 - E09 - 8038
Unit of Issue: CO
PEANUT BUTTER,
smooth, 3/4 oz ind pg, 200/co

Can you supply item (Y/N)? _____

8930 - 01 - E19 - 4525
Unit of Issue: CO
PRESERVES, APRICOT,
US Gr A, 18 oz co

Can you supply item (Y/N)? _____

8935 - 01 - E59 - 2102
Unit of Issue: CO
SOUP AND GRAVY BASE, BEEF,
w/o MSG, 1 lb co

Can you supply item (Y/N)? _____

8935 - 01 - E59 - 1532
Unit of Issue: CO
SOUP AND GRAVY BASE, BEEF, PASTE,
w/o MSG, 1 lb co, 6/case

Can you supply item (Y/N)? _____

8935 - 01 - E59 - 2099
Unit of Issue: CO
SOUP AND GRAVY BASE, CHICKEN,
1 lb co

Can you supply item (Y/N)? _____

8935 - 01 - E59 - 1531
Unit of Issue: CO
SOUP AND GRAVY BASE, CHICKEN, PASTE,
1 lb co, 6/case

Can you supply item (Y/N)? _____

8935 - 01 - E19 - 4732
Unit of Issue: CO
SOUP MIX, NOODLE, ORIENTAL,
capteen crab, 5 oz bowl co, 12/co

Can you supply item (Y/N)? _____

8935 - 01 - E19 - 4733
Unit of Issue: CO
SOUP MIX, NOODLE, ORIENTAL,
capteen hot, 5 oz bowl co, 12/co

Can you supply item (Y/N)? _____

8935 - 01 - E19 - 4734
Unit of Issue: CO
SOUP MIX, NOODLE, ORIENTAL,
capteen kimchi, 5 oz bowl co, 12/co

Can you supply item (Y/N)? _____

8935 - 01 - E19 - 4735
Unit of Issue: CO
SOUP MIX, NOODLE, ORIENTAL,
capteen woodong, 5 oz bowl co, 12/co

Can you supply item (Y/N)? _____

8935 - 01 - E19 - 4736
Unit of Issue: PG
SOUP MIX, NOODLE, ORIENTAL,
maewon kong ramyon, 5 oz pg, 24/co

Can you supply item (Y/N)? _____

8935 - 01 - E19 - 4737
Unit of Issue: PG
SOUP MIX, NOODLE, ORIENTAL,
mat lo myon, 4 oz pg, 30/co

Can you supply item (Y/N)? _____

8935 - 01 - E19 - 4738
Unit of Issue: PG
SOUP MIX, NOODLE, ORIENTAL,
new myon, 5 oz pg, 20/co

Can you supply item (Y/N)? _____

8935 - 01 - E19 - 4739
Unit of Issue: CO
SOUP MIX, NOODLE, ORIENTAL,
premium capteen hot, 5 oz bowl co, 12/co

Can you supply item (Y/N)? _____

8935 - 01 - E19 - 4740
Unit of Issue: CO
SOUP MIX, NOODLE, ORIENTAL,
urizip bok, 5 oz pg, 30/co

Can you supply item (Y/N)? _____

8935 - 01 - E19 - 4741
Unit of Issue: CO
SOUP MIX, NOODLE, ORIENTAL,
youkae jang, 3 oz bowl co, 24/co

Can you supply item (Y/N)? _____

8935 - 01 - E09 - 1862
Unit of Issue: PG
SOUP MIX, ONION,
6.03 oz pg

Can you supply item (Y/N)? _____

8935 - 01 - E09 - 4656
Unit of Issue: CN
SOUP, CANNED, CONDENSED,
bean and bacon, 52 oz can

Can you supply item (Y/N)? _____

8935 - 01 - E09 - 4655
Unit of Issue: CN
SOUP, CANNED, CONDENSED,
beef noodle, 50 oz can

Can you supply item (Y/N)? _____

8935 - 01 - E09 - 4654
Unit of Issue: CN
SOUP, CANNED, CONDENSED,
chicken noodle, 50 oz can

Can you supply item (Y/N)? _____

8935 - 01 - E09 - 4650
Unit of Issue: CN
SOUP, CANNED, CONDENSED,
chicken rice, 50 oz can

Can you supply item (Y/N)? _____

8935 - 01 - E59 - 2834
Unit of Issue: CN
SOUP, CANNED, CONDENSED,
clam chowder, Manhattan style, 50 oz can

Can you supply item (Y/N)? _____

8935 - 01 - E09 - 4642
Unit of Issue: CN
SOUP, CANNED, CONDENSED,
clam chowder, New England style, 50 oz can

Can you supply item (Y/N)? _____

8935 - 01 - E09 - 8856
Unit of Issue: CN
SOUP, CANNED, CONDENSED,
cream of broccoli, 50 oz can

Can you supply item (Y/N)? _____

8935 - 01 - E09 - 4653
Unit of Issue: CN
SOUP, CANNED, CONDENSED,
cream of chicken, 50 oz can

Can you supply item (Y/N)? _____

8935 - 01 - E09 - 4649
Unit of Issue: CN
SOUP, CANNED, CONDENSED,
cream of mushroom, 50 oz can

Can you supply item (Y/N)? _____

8935 - 01 - E09 - 4648
Unit of Issue: CN
SOUP, CANNED, CONDENSED,
cream of potato, 50 oz can

Can you supply item (Y/N)? _____

8935 - 01 - E09 - 4647
Unit of Issue: CN
SOUP, CANNED, CONDENSED,
minestrone, 50 oz can

Can you supply item (Y/N)? _____

8935 - 01 - E09 - 4646
Unit of Issue: CN
SOUP, CANNED, CONDENSED,
tomato, 50 oz can

Can you supply item (Y/N)? _____

8935 - 01 - E09 - 4643
Unit of Issue: CN
SOUP, CANNED, CONDENSED,
veg beef, 50 oz can

Can you supply item (Y/N)? _____

8935 - 01 - E09 - 4645
Unit of Issue: CN
SOUP, CANNED, CONDENSED,
veg, 50 oz can

Can you supply item (Y/N)? _____

8940 - 00 - 253 - 0209
Unit of Issue:

Can you supply item (Y/N)? _____

8940 - 00 - 253 - 0210
Unit of Issue:

Can you supply item (Y/N)? _____

8940 - 00 - 253 - 0211
Unit of Issue:

Can you supply item (Y/N)? _____

8940 - 00 - 253 - 0212
Unit of Issue:

Can you supply item (Y/N)? _____

8940 - 00 - 253 - 0214
Unit of Issue:

Can you supply item (Y/N)? _____

8940 - 01 - E19 - 7254
Unit of Issue: CO
APPETIZER, ORIENTAL, FZN,
potstickers, chicken and spinach, 276/co

Can you supply item (Y/N)? _____

8940 - 01 - E19 - 7255
Unit of Issue: CO
APPETIZER, ORIENTAL, FZN,
potstickers, pork and shrimp, 192/co

Can you supply item (Y/N)? _____

8940 - 01 - 113 - 8490
Unit of Issue: CN
BACON BITS, IMITATION,
22 oz can, cid a-a-20101

Can you supply item (Y/N)? _____

8940 - 00 - 480 - 4548
Unit of Issue: CN
BEEF RAVIOLI IN SAUCE, CANNED,
min 10% beef, w/tomato sauce, no. 10 size can, cid a-a-20048, type i

Can you supply item (Y/N)? _____

8940 - 01 - E19 - 4506
Unit of Issue: EA
BREAKFAST BURRITOS, FZN,
egg, ham and cheese, 4 oz ea, 48/case

Can you supply item (Y/N)? _____

8940 - 01 - E19 - 4507
Unit of Issue: EA
BREAKFAST BURRITOS, FZN,
egg, sausage, and cheese, 4 oz ea, 48/case

Can you supply item (Y/N)? _____

8940 - 01 - E59 - 0848
Unit of Issue: EA
BREAKFAST ENTREE, IND SERV, FZN,
egg omelet, cheese, 3.5 oz ea, 72/case

Can you supply item (Y/N)? _____

8940 - 01 - E59 - 4504
Unit of Issue: EA
BREAKFAST ENTREE, IND SERV, FZN,
egg omelet, ham and cheese, single fold, 3.5 oz ea, 72/case

Can you supply item (Y/N)? _____

8940 - 01 - E29 - 0049
Unit of Issue: CS
BREAKFAST SANDWICH, FZN,
bagel, bacon, 5 oz ea, 24/case

Can you supply item (Y/N)? _____

8940 - 01 - E29 - 0050
Unit of Issue: CS
BREAKFAST SANDWICH, FZN,
bagel, cheese, 5 oz ea, 24/case

Can you supply item (Y/N)? _____

8940 - 01 - E29 - 0051
Unit of Issue: CS
BREAKFAST SANDWICH, FZN,
bagel, ham, 5 oz ea, 24/case

Can you supply item (Y/N)? _____

8940 - 01 - E29 - 0052
Unit of Issue: CS
BREAKFAST SANDWICH, FZN,
bagel, sausage, 5 oz ea, 24/case

Can you supply item (Y/N)? _____

8940 - 01 - E59 - 6648
Unit of Issue: CS
BREAKFAST SANDWICH, FZN, POCKET,
egg, bacon, and cheese, 5 oz ea, bulk, 50/co

Can you supply item (Y/N)? _____

8940 - 01 - E59 - 6647
Unit of Issue: CS
BREAKFAST SANDWICH, FZN, POCKET,
egg, sausage, and cheese, 5 oz ea, bulk, 50/co

Can you supply item (Y/N)? _____

8940 - 01 - E09 - 2489
Unit of Issue: EA
BURRITOS, FZN,
beef and bean, 4 oz ea

Can you supply item (Y/N)? _____

8940 - 01 - E09 - 4751
Unit of Issue: CN
CHILI CON CARNE, CANNED,
w/o beans, no. 10 size can

Can you supply item (Y/N)? _____

8940 - 01 - E19 - 4259
Unit of Issue: CO
CHILIES RELLENOS, BRD, FZN,
cheese, 4 oz ea, 42/case

Can you supply item (Y/N)? _____

8940 - 01 - E19 - 7089
Unit of Issue: CS
CHIMICHANGAS, FZN,
beef, shredded, 5 oz ea, 24/case

Can you supply item (Y/N)? _____

8940 - 01 - E09 - 2584
Unit of Issue: EA
CHIMICHANGAS, FZN,
beef, w/green chilies and refried beans, 5 oz ea

Can you supply item (Y/N)? _____

8940 - 01 - E09 - 3751
Unit of Issue: EA
CHIMICHANGAS, FZN,
chicken, w/green chilies and refried beans, 5 oz ea

Can you supply item (Y/N)? _____

8940 - 01 - E09 - 4913
Unit of Issue: LB
CORN DOG, FZN,
chicken frankfurter, 4 oz ea

Can you supply item (Y/N)? _____

8940 - 01 - E09 - 4749
Unit of Issue: CN
CORNED BEEF HASH, CANNED,
no. 10 size can

Can you supply item (Y/N)? _____

8940 - 01 - E09 - 3401
Unit of Issue: PG
CREAMER, NON-DAIRY, LIQ, SHELF STABLE,
French vanilla, 0.38 oz pg

Can you supply item (Y/N)? _____

8940 - 01 - E09 - 3403
Unit of Issue: PG
CREAMER, NON-DAIRY, LIQ, SHELF STABLE,
Irish cream, 0.38 oz pg

Can you supply item (Y/N)? _____

8940 - 01 - E09 - 3400
Unit of Issue: PG
CREAMER, NON-DAIRY, LIQ, SHELF STABLE,
amaretto, 0.38 oz pg

Can you supply item (Y/N)? _____

8940 - 01 - E59 - 1457
Unit of Issue: PG
CREAMER, NON-DAIRY, LIQ, SHELF STABLE,
hazelnut, 0.38 oz pg, 180/case

Can you supply item (Y/N)? _____

8940 - 01 - E09 - 4740
Unit of Issue: BX
CREAMER, NON-DAIRY, PDR,
3 gm pg, 50/box, 20 boxes/co

Can you supply item (Y/N)? _____

8940 - 01 - E09 - 5365
Unit of Issue: EA
EGG ROLLS, CHINESE, FZN,
chicken, 3 oz ea

Can you supply item (Y/N)? _____

8940 - 01 - E09 - 9488
Unit of Issue: EA
EGG ROLLS, CHINESE, FZN,
pork, w/o MSG, 3 oz ea, 12/box, 6 boxes/co

Can you supply item (Y/N)? _____

8940 - 01 - E09 - 1542
Unit of Issue: EA
EGG ROLLS, CHINESE, FZN,
shrimp, 3 oz ea

Can you supply item (Y/N)? _____

8940 - 01 - E19 - 4503
Unit of Issue: CS
ENCHILADAS, BEEF, FZN,
w/sauce, 3.5 oz ea, 48/case

Can you supply item (Y/N)? _____

8940 - 01 - E19 - 2057
Unit of Issue: CS
ENCHILADAS, CHICKEN, FZN,
w/o sauce, 3 oz ea, 60/case

Can you supply item (Y/N)? _____

8940 - 01 - E59 - 8275
Unit of Issue: BG
ENTREE, MULTI-SERV, BOIL-IN-BAG, FZN,
beef stew, w/veg gravy, 5 lb bag, 4/case

Can you supply item (Y/N)? _____

8940 - 01 - E59 - 8276
Unit of Issue: BG
ENTREE, MULTI-SERV, BOIL-IN-BAG, FZN,
chicken teriyaki and veg, 5.25 lb bag, 4/case

Can you supply item (Y/N)? _____

8940 - 01 - E59 - 8278
Unit of Issue: BG
ENTREE, MULTI-SERV, BOIL-IN-BAG, FZN,
meatballs w/marinara sauce, 1 oz ea, 5 lb bag, 4/case

Can you supply item (Y/N)? _____

8940 - 01 - E09 - 7044
Unit of Issue: EA
GELATIN CUPS, VARIETY PACK,
strawberry and orange, 3.5 to 4.0 oz ea

Can you supply item (Y/N)? _____

8940 - 01 - E09 - 0937
Unit of Issue: PG
GELATIN MIX, CHERRY,
24 oz pg

Can you supply item (Y/N)? _____

8940 - 01 - E09 - 0938
Unit of Issue: PG
GELATIN MIX, LEMON,
24 oz pg

Can you supply item (Y/N)? _____

8940 - 01 - E09 - 0939
Unit of Issue: PG
GELATIN MIX, LIME,
24 oz pg

Can you supply item (Y/N)? _____

8940 - 01 - E09 - 0940
Unit of Issue: PG
GELATIN MIX, ORANGE,
24 oz pg

Can you supply item (Y/N)? _____

8940 - 01 - E09 - 0941
Unit of Issue: PG
GELATIN MIX, STRAWBERRY,
24 oz pg

Can you supply item (Y/N)? _____

8940 - 01 - E09 - 5631
Unit of Issue: PG
GELATIN MIX, UNFLAVORED,
1 lb pg

Can you supply item (Y/N)? _____

8940 - 01 - E09 - 6309
Unit of Issue: PG
GELATIN MIX, VARIETY PACK,
cherry, raspberry, and strawberry, 24 oz pg, 12/co

Can you supply item (Y/N)? _____

8940 - 01 - E09 - 6310
Unit of Issue: PG
GELATIN MIX, VARIETY PACK,
lemon, lime, and orange, 24 oz pg, 12/co

Can you supply item (Y/N)? _____

8940 - 01 - E59 - 1643
Unit of Issue: CO
GRAVY MIX, AU JUS AMERICANA, INST,
4 oz co, 24/case

Can you supply item (Y/N)? _____

8940 - 01 - E59 - 3134
Unit of Issue: BG
GRAVY MIX, BEEF,
1 gal yield, 16 oz bag, 8/case

Can you supply item (Y/N)? _____

8940 - 01 - E59 - 1644
Unit of Issue: CO
GRAVY MIX, BEEF,
brown, 1 lb co, 8/case

Can you supply item (Y/N)? _____

8940 - 01 - E59 - 3135
Unit of Issue: BG
GRAVY MIX, CHICKEN,
1 gal yield, 16 oz bag

Can you supply item (Y/N)? _____

8940 - 01 - E59 - 1541
Unit of Issue: CO
GRAVY MIX, CHICKEN, INST,
16 oz co, 8/case

Can you supply item (Y/N)? _____

8940 - 01 - E59 - 9648
Unit of Issue: CO
GRAVY MIX, COUNTRY STYLE,
24 oz co, 6/case

Can you supply item (Y/N)? _____

8940 - 01 - E59 - 1542
Unit of Issue: CO
GRAVY MIX, TURKEY, INST,
16 oz co, 8/case

Can you supply item (Y/N)? _____

8940 - 01 - E59 - 0076
Unit of Issue: CO
GRAVY W/SAUSAGE, CONC, FZN,
2 lb chub co

Can you supply item (Y/N)? _____

8940 - 01 - E59 - 3176
Unit of Issue: BG
MOUSSE MIX, CHOC,
10 oz bag, 12/case

Can you supply item (Y/N)? _____

8940 - 00 - 616 - 0226
Unit of Issue: CN
PIE FILLING,
apple, no. 10 size can, cid a-a-20161

Can you supply item (Y/N)? _____

8940 - 00 - 478 - 9073
Unit of Issue: CN
PIE FILLING,
blueberry, no. 10 size can, cid a-a-20161

Can you supply item (Y/N)? _____

8940 - 00 - 616 - 0227
Unit of Issue: CN
PIE FILLING,
cherry, no. 10 size can, cid a-a-20161

Can you supply item (Y/N)? _____

8940 - 00 - 616 - 0228
Unit of Issue: CN
PIE FILLING,
peach, no. 10 size can, cid a-a-20161

Can you supply item (Y/N)? _____

8940 - 01 - E59 - 7112
Unit of Issue: CS
PIZZA, PARBAKED, IND SERV, FZN,
cheese, w/cheese blend, deep dish, 5.75 oz ea, bulk, 48/case

Can you supply item (Y/N)? _____

8940 - 01 - E59 - 7113
Unit of Issue: CS
PIZZA, PARBAKED, IND SERV, FZN,
diced pepperoni, w/cheese blend, deep dish, 6 oz ea, bulk, 48/case

Can you supply item (Y/N)? _____

8940 - 01 - E59 - 7114
Unit of Issue: CS
PIZZA, PARBAKED, IND SERV, FZN,
sausage, w/cheese blend, deep dish, 6.05 oz ea, bulk, 48/case

Can you supply item (Y/N)? _____

8940 - 01 - 009 - 5291
Unit of Issue: CO
PORK BARBECUE, FZN,
ckd, 5 lb co

Can you supply item (Y/N)? _____

8940 - 01 - E09 - 8593
Unit of Issue: PG
PUDDING MIX, BUTTERSCOTCH, INST,
2 lb pg

Can you supply item (Y/N)? _____

8940 - 01 - E59 - 3174
Unit of Issue: BG
PUDDING MIX, CHOC,
24 oz bag, 12/case

Can you supply item (Y/N)? _____

8940 - 01 - E60 - 0210
Unit of Issue: CO
PUDDING MIX, TAPIOCA, INST,
24 oz co, 12/case

Can you supply item (Y/N)? _____

8940 - 01 - E59 - 3173
Unit of Issue: BG
PUDDING MIX, VANILLA,
24 oz bag, 12/case

Can you supply item (Y/N)? _____

8940 - 01 - 210 - 7809
Unit of Issue: CN
PUDDING, SHELF STABLE,
choc or milk choc, 5 oz can, cid a-a-20051

Can you supply item (Y/N)? _____

8940 - 01 - 210 - 6457
Unit of Issue: CN
PUDDING, SHELF STABLE,
vanilla, 5 oz can, cid a-a-20051

Can you supply item (Y/N)? _____

8940 - 01 - E59 - 7626
Unit of Issue: CO
SANDWICH MEAL W/DRINK, FZN,
kaiser roll (2), chicken pattie, brd, spicy, chips, cookies, fruit punch, fruit cup, ranch dressing, utensil kit, 32.5 oz ea, 18/case

Can you supply item (Y/N)? _____

8940 - 01 - E59 - 5165
Unit of Issue: EA
SANDWICH MEAL W/DRINK, FZN,
kaiser roll (2), meatloaf, chips, fruit cup, dessert, drink, mayonnaise (2), catsup (2), utensil kit, 33.75 oz ea, 18/case

Can you supply item (Y/N)? _____

8940 - 01 - E09 - 8968
Unit of Issue: EA
SANDWICH MEAL W/DRINK, FZN,
kaiser roll (2), turkey and Swiss, chips, cookies, fruit punch, dessert, mustard, fat free mayonnaise, and utensil kit, 31.5 oz tray w/shrink overwrap

Can you supply item (Y/N)? _____

8940 - 01 - E09 - 8970
Unit of Issue: EA
SANDWICH MEAL W/DRINK, FZN,
kaiser roll, wheat (2) ham, turkey, and American cheese, chips, cookies, fruit punch, dessert, mustard, fat free mayonnaise, and utensil kit, 31 oz tray w/shrink overwrap

Can you supply item (Y/N)? _____

8940 - 01 - E59 - 0195
Unit of Issue: EA
SANDWICH MEAL W/DRINK, FZN,
soft rolls, chicken and mozzarella, chips, iced tea, cookies, mustard, mayonnaise, towelette, and napkin, 30.87 oz ea, 18/case

Can you supply item (Y/N)? _____

8940 - 01 - E59 - 0193
Unit of Issue: EA
SANDWICH MEAL W/DRINK, FZN,
soft rolls, ham and cheddar, pretzels, berry drink, cookies, mustard, mayonnaise, 32.65 oz ea, 18/case

Can you supply item (Y/N)? _____

8940 - 01 - E59 - 1919
Unit of Issue: EA
SANDWICH MEAL W/DRINK, FZN,
soft rolls, salami, ham and cheese, chips, cookies, fruit punch, dessert, condiments, and towelette, 2.02 lbs ea, ind wrapped, 18/case`

Can you supply item (Y/N)? _____

8940 - 01 - E59 - 0194
Unit of Issue: EA
SANDWICH MEAL W/DRINK, FZN,
soft rolls, turkey and Swiss, chips, fruit punch, cookies, mustard, mayonnaise, 31.07 oz ea, 18/case

Can you supply item (Y/N)? _____

8940 - 01 - E59 - 6649
Unit of Issue: CS
SANDWICH, FZN, POCKET,
chicken, broccoli, and cheese, 7 oz ea, bulk, 50/co

Can you supply item (Y/N)? _____

8940 - 01 - E59 - 6651
Unit of Issue: CS
SANDWICH, FZN, POCKET, PIZZA,
meatball pizza ingr, w/mozzarella, 7 oz ea, bulk, 50/co

Can you supply item (Y/N)? _____

8940 - 01 - E59 - 6650
Unit of Issue: CS
SANDWICH, FZN, POCKET, PIZZA,
pepperoni pizza ingr, w/mozzarella, 7 oz ea, bulk, 50/co

Can you supply item (Y/N)? _____

8940 - 01 - E19 - 3464
Unit of Issue: PG
SNACK, CHIPS, VARIETY PACK,
cheese corn puffs, nacho corn chips, barbecue chips, sour cream chips, ruffled potato chips, 24 count/pg

Can you supply item (Y/N)? _____

8940 - 01 - E19 - 4742
Unit of Issue: PG
SNACK, KOTGERANG,
mild crab seasoning, 2 oz pg, 24/case

Can you supply item (Y/N)? _____

8940 - 01 - E19 - 4743
Unit of Issue: PG
SNACK, MARSO,
garlic flavor, 3 oz pg, 30/case

Can you supply item (Y/N)? _____

8940 - 01 - E19 - 4744
Unit of Issue: PG
SNACK, POTATO CHIPS,
2 oz pg, 24/co

Can you supply item (Y/N)? _____

8940 - 01 - E09 - 8578
Unit of Issue: BG
SNACK, TORTILLA CHIPS,
1 lb bag

Can you supply item (Y/N)? _____

8940 - 01 - E19 - 3353
Unit of Issue: CO
STUFFING MIX, SEAFOOD,
1 lb co

Can you supply item (Y/N)? _____

8940 - 00 - 480 - 4549
Unit of Issue: CN
TAMALES, BEEF. CANNED,
no. 10 size can

Can you supply item (Y/N)? _____

8940 - 01 - E19 - 4265
Unit of Issue: CS
TAMALES, CHICKEN, FZN,
5 oz ea, 60/case

Can you supply item (Y/N)? _____

8940 - 01 - E09 - 4160
Unit of Issue: CN
TOPPING BASE, WHIPPED, NON-DAIRY, FZN,
6.5 lb can

Can you supply item (Y/N)? _____

8940 - 01 - E09 - 1125
Unit of Issue: PG
TOPPING, DEHY, NON-DAIRY,
12 oz pg

Can you supply item (Y/N)? _____

8940 - 01 - E09 - 8050
Unit of Issue: BT
TOPPING, ICE CREAM, CHOC, FAT FREE,
20 oz squeeze bottle

Can you supply item (Y/N)? _____

8940 - 01 - E09 - 8051
Unit of Issue: BT
TOPPING, ICE CREAM, STRAWBERRY, FAT FREE,
20 oz squeeze bottle

Can you supply item (Y/N)? _____

8940 - 01 - E19 - 4246
Unit of Issue: CO
TOPPING, SPRINKLES, RAINBOW,
26 oz co

Can you supply item (Y/N)? _____

8940 - 01 - 400 - 6135
Unit of Issue: LB
VEGETABLE PATTIES, FZN,
brd or unbrd, unckd, 2.5 to 4 oz ea, for use as a vegetarian alternative to traditional meat patties (burgers)

Can you supply item (Y/N)? _____

8945 - 01 - E59 - 0547
Unit of Issue: CO
MARGARINE SPREAD,
no cholesterol, 5 gm pg, 600/co

Can you supply item (Y/N)? _____

8945 - 00 - 616 - 0078
Unit of Issue: LB
MARGARINE,
1 lb print or four 1/4 lb prints, 21 cfr, part 166, subpart b - 166.110 (a) (2) (i, ii, iii, and iv)

Can you supply item (Y/N)? _____

8945 - 00 - 926 - 6491
Unit of Issue: LB
MARGARINE,
patties per lb, 21 cfr, part 166, subpart b - 166.110 (a) (2) (i, ii, iii, and iv)

Can you supply item (Y/N)? _____

8945 - 01 - 134 - 3345
Unit of Issue: CN
NON-STICK COOKING SPRAY,
liq, blended for pan coating, 6 to 22 oz non-aerosol spray can

Can you supply item (Y/N)? _____

8945 - 01 - 425 - 9817
Unit of Issue: CO
OLIVE OIL,
1 gal co

Can you supply item (Y/N)? _____

8945 - 01 - 364 - 7357
Unit of Issue: CN
SALAD OIL,
canola (rapeseed), 1 gal can, cid a-a-20091, type ii

Can you supply item (Y/N)? _____

8945 - 01 - 399 - 6324
Unit of Issue: CO
SALAD OIL,
sesame seed, 1 gal co, cid a-a-20091, type a

Can you supply item (Y/N)? _____

8945 - 01 - E09 - 6190
Unit of Issue: CO
SALAD OIL, CANOLA,
(rapeseed), 17.5 lb co

Can you supply item (Y/N)? _____

8945 - 01 - 060 - 8210
Unit of Issue: CN
SHORTENING COMPOUND,
3 lb can, general purpose type, semi-solid, all veg oil excluding coconut oil, palm oil, or palm kernel oil, cid a-a-20100, type i

Can you supply item (Y/N)? _____

8945 - 00 - 080 - 9396
Unit of Issue: CN
SHORTENING COMPOUND,
general purpose type, semi-solid, all vegetable oil, 5 gal can, cid a-a-20100, type i

Can you supply item (Y/N)? _____

8945 - 01 - E09 - 2455
Unit of Issue: CO
SHORTENING, LIQ,
deep-fry cookery, all canola oil, 35 lb co

Can you supply item (Y/N)? _____

8950 - 00 - 269 - 8253
Unit of Issue:

Can you supply item (Y/N)? _____

8950 - 01 - E09 - 8874
Unit of Issue: CO
BAKING POWDER,
10 to 14 oz co

Can you supply item (Y/N)? _____

8950 - 01 - E09 - 2554
Unit of Issue: CO
BAKING POWDER,
5 lb co

Can you supply item (Y/N)? _____

8950 - 01 - E09 - 4309
Unit of Issue: BX
BAKING SODA,
2 lb box

Can you supply item (Y/N)? _____

8950 - 01 - E09 - 3817
Unit of Issue: BT
BROWNING AND SEASONING SAUCE,
liq, w/o meat, 32 oz bottle

Can you supply item (Y/N)? _____

8950 - 01 - E09 - 4701
Unit of Issue: BX
CATSUP, TOMATO,
28.5 lb BIB, for dispenser

Can you supply item (Y/N)? _____

8950 - 01 - E09 - 9863
Unit of Issue: CO
CATSUP, TOMATO,
9 gm pg, 500/co

Can you supply item (Y/N)? _____

8950 - 01 - E09 - 7257
Unit of Issue: BT
CATSUP, TOMATO,
US Grade A, 14 oz glass bottle

Can you supply item (Y/N)? _____

8950 - 00 - 127 - 9789
Unit of Issue: CN
CATSUP, TOMATO,
us gr a, no. 10 size can, u.s. std for gr

Can you supply item (Y/N)? _____

8950 - 01 - 244 - 4288
Unit of Issue: CN
CHEESE SAUCE,
cheddar cheese spread, no. 10 size can

Can you supply item (Y/N)? _____

8950 - 01 - E59 - 2776
Unit of Issue: CO
DRESSING, BLUE CHEESE,
chunky, 1.5 oz pg, 60/co

Can you supply item (Y/N)? _____

8950 - 01 - E59 - 0332
Unit of Issue: CO
DRESSING, BLUE CHEESE,
chunky, 16 oz co

Can you supply item (Y/N)? _____

8950 - 01 - E59 - 4344
Unit of Issue: CO
DRESSING, CREAMY FRENCH,
1 gal pourable co

Can you supply item (Y/N)? _____

8950 - 01 - E59 - 4342
Unit of Issue: CO
DRESSING, CREAMY RANCH,
1 gal pourable co

Can you supply item (Y/N)? _____

8950 - 01 - E59 - 0366
Unit of Issue: CO
DRESSING, FRENCH,
1.5 oz pg, 60/co

Can you supply item (Y/N)? _____

8950 - 01 - E59 - 4337
Unit of Issue: CO
DRESSING, FRENCH, FAT FREE,
1.5 oz pg, 60/co

Can you supply item (Y/N)? _____

8950 - 01 - E19 - 0840
Unit of Issue: CO
DRESSING, ITALIAN, FAT FREE,
1 gal co

Can you supply item (Y/N)? _____

8950 - 01 - E09 - 5024
Unit of Issue: BT
DRESSING, ITALIAN, FAT FREE,
16 oz bottle

Can you supply item (Y/N)? _____

8950 - 01 - E19 - 0842
Unit of Issue: CO
DRESSING, RANCH, FAT FREE,
1 gal co

Can you supply item (Y/N)? _____

8950 - 01 - E59 - 4343
Unit of Issue: CO
DRESSING, CREAMY CAESAR,
classic, 1 gal pourable co

Can you supply item (Y/N)? _____

8950 - 01 - E59 - 4332
Unit of Issue: CO
DRESSING, CREAMY ITALIAN,
1.5 oz pg, 60/co

Can you supply item (Y/N)? _____

8950 - 01 - E59 - 4343
Unit of Issue: CO
DRESSING, CREAMY THOUSAND ISLAND,
1 gal pourable co

Can you supply item (Y/N)? _____

8950 - 01 - E19 - 0838
Unit of Issue: CO
DRESSING, FRENCH, FAT FREE,
1 gal co

Can you supply item (Y/N)? _____

8950 - 01 - E59 - 4347
Unit of Issue: CO
DRESSING, ITALIAN,
1 gal pourable co

Can you supply item (Y/N)? _____

8950 - 01 - E59 - 4241
Unit of Issue: CO
DRESSING, ITALIAN, FAT FREE,
1.5 oz pg, 60/co

Can you supply item (Y/N)? _____

8950 - 01 - E59 - 3180
Unit of Issue: CO
DRESSING, RANCH,
1.5 oz pg, 60/co

Can you supply item (Y/N)? _____

8950 - 01 - E59 - 3179
Unit of Issue: CO
DRESSING, RANCH, FAT FREE,
1.5 oz pg, 60/co

Can you supply item (Y/N)? _____

8950 - 01 - E09 - 5026
Unit of Issue: BT
DRESSING, RANCH, FAT FREE,
16 oz bottle

Can you supply item (Y/N)? _____

8950 - 01 - E59 - 2778
Unit of Issue: CO
DRESSING, THOUSAND ISLAND,
1.5 oz pg, 60/co

Can you supply item (Y/N)? _____

8950 - 01 - E19 - 2098
Unit of Issue: BT
DRESSING, THOUSAND ISLAND,
16 oz bottle

Can you supply item (Y/N)? _____

8950 - 01 - E59 - 4067
Unit of Issue: CO
DRESSING, THOUSAND ISLAND, FAT FREE,
1 gal co

Can you supply item (Y/N)? _____

8950 - 01 - E09 - 5367
Unit of Issue: CO
DRESSING, THOUSAND ISLAND, FAT FREE,
1.5 oz pg, 60/co

Can you supply item (Y/N)? _____

8950 - 01 - E09 - 2694
Unit of Issue: CO
FLAVORING, IMIT ALMOND, NONALCOHOLIC,
16 fl oz co

Can you supply item (Y/N)? _____

8950 - 01 - E19 - 2620
Unit of Issue: BT
FLAVORING, IMIT LEMON, NONALCOHOLIC,
16 oz bottle

Can you supply item (Y/N)? _____

8950 - 01 - E09 - 5881
Unit of Issue: CO
FLAVORING, IMIT VANILLA, NONALCOHOLIC,
16 fl oz co

Can you supply item (Y/N)? _____

8950 - 00 - 141 - 0952
Unit of Issue: BT
FLAVORING, IMITATION SMOKE, NONALCOHOLIC,
32 fluid oz bottle

Can you supply item (Y/N)? _____

8950 - 01 - E09 - 2271
Unit of Issue: CO
FOOD COLORING, BLUE,
16 fl oz co

Can you supply item (Y/N)? _____

8950 - 01 - E09 - 2880
Unit of Issue: CO
FOOD COLORING, GREEN,
16 fl oz co

Can you supply item (Y/N)? _____

8950 - 01 - E09 - 1087
Unit of Issue: CO
FOOD COLORING, RED,
32 fl oz co

Can you supply item (Y/N)? _____

8950 - 01 - E09 - 1200
Unit of Issue: CO
FOOD COLORING, YELLOW,
egg shade, 16 fl oz co

Can you supply item (Y/N)? _____

8950 - 01 - E09 - 6413
Unit of Issue: JR
HORSERADISH, PREPARED, CHL,
grated or ground, 4 oz jar

Can you supply item (Y/N)? _____

8950 - 01 - E09 - 5311
Unit of Issue: JR
MAYONNAISE,
1 qt jar

Can you supply item (Y/N)? _____

8950 - 01 - E09 - 7249
Unit of Issue: CO
MAYONNAISE,
12 gm pg, 200/co

Can you supply item (Y/N)? _____

8950 - 01 - E59 - 5652
Unit of Issue: BX
MAYONNAISE,
23.4 lb BIB, w/pump attachment

Can you supply item (Y/N)? _____

8950 - 01 - E09 - 9169
Unit of Issue: CO
MUSTARD, DIJON STYLE,
0.25 oz pg, 200/co

Can you supply item (Y/N)? _____

8950 - 01 - E09 - 2095
Unit of Issue: CO
MUSTARD, DIJON STYLE,
10 oz plastic squeeze co, 12/case

Can you supply item (Y/N)? _____

8950 - 01 - E09 - 2268
Unit of Issue: EA
MUSTARD, LIGHT (SALAD STYLE),
5.5 gm pg

Can you supply item (Y/N)? _____

8950 - 01 - 074 - 4921
Unit of Issue: JR
MUSTARD, PREPARED,
yellow (salad style), 1 gal glass jar, cid a-a-20036, type i

Can you supply item (Y/N)? _____

8950 - 01 - E59 - 8672
Unit of Issue: BX
MUSTARD, YELLOW,
3 gal BIB, for dispenser

Can you supply item (Y/N)? _____

8950 - 01 - E09 - 0338
Unit of Issue: CN
OLIVES, BLACK,
med, large, or extra large, thrown pack, US Gr A or B, no. 10 size can

Can you supply item (Y/N)? _____

8950 - 01 - E19 - 1597
Unit of Issue: CN
OLIVES, BLACK, SLICED,
US Gr A or B, no. 10 size can

Can you supply item (Y/N)? _____

8950 - 01 - E09 - 4288
Unit of Issue: CO
OLIVES, GREEN,
pitted, 1 gal co

Can you supply item (Y/N)? _____

8950 - 01 - E09 - 1100
Unit of Issue: CO
PEPPERS, CHERRY, PICKLED,
mild, 1 gal co

Can you supply item (Y/N)? _____

8950 - 01 - E09 - 0300
Unit of Issue: CN
PEPPERS, JALAPENO, PICKLED, SLICED,
no. 10 size can

Can you supply item (Y/N)? _____

8950 - 01 - 036 - 1179
Unit of Issue: JR
PICKLES, CUCUMBER,
dill, sliced crosswise, cured, us gr a, 1 gal jar, u.s. std for gr, style of pickles (d), type of pack (a)(2)

Can you supply item (Y/N)? _____

8950 - 01 - E09 - 5160
Unit of Issue: CN
PICKLES, DILL, SPEARS,
Kosher style, no. 10 size can

Can you supply item (Y/N)? _____

8950 - 01 - E19 - 1236
Unit of Issue: CN
PICKLES, SWEET, CHIPS,
bread and butter, no. 10 size can

Can you supply item (Y/N)? _____

8950 - 01 - E09 - 1108
Unit of Issue: CO
PICKLES, SWEET, WHOLE,
Gherkins, midget or small, 1 gal co

Can you supply item (Y/N)? _____

8950 - 01 - E59 - 0226
Unit of Issue: CO
RELISH, SWEET,
9 gm pg, 500/case

Can you supply item (Y/N)? _____

8950 - 01 - E09 - 1148
Unit of Issue: CO
RELISH, SWEET,
cured, 1 gal co

Can you supply item (Y/N)? _____

8950 - 01 - E59 - 0374
Unit of Issue: CO
SALAD DRESSING,
regular, 12 gm pg, 200/co

Can you supply item (Y/N)? _____

8950 - 01 - E19 - 0826
Unit of Issue: CO
SALAD DRESSING, FAT FREE,
regular, 1 gal co

Can you supply item (Y/N)? _____

8950 - 01 - E19 - 0202
Unit of Issue: CO
SALSA, MED,
thick & chunky, 1 gal co

Can you supply item (Y/N)? _____

8950 - 01 - E09 - 2901
Unit of Issue: CO
SALT SUBSTITUTE,
3 oz disposable shaker co

Can you supply item (Y/N)? _____

8950 - 01 - E09 - 2857
Unit of Issue: BG
SALT, TABLE,
iodized, 4 lb bag

Can you supply item (Y/N)? _____

8950 - 01 - E09 - 7020
Unit of Issue: CO
SALT, TABLE,
iodized, 0.5 gm pg, 1000/co

Can you supply item (Y/N)? _____

8950 - 01 - E59 - 5591
Unit of Issue: CO
SAUCE MIX, ALFREDO,
w/o MSG, 38 oz co

Can you supply item (Y/N)? _____

8950 - 01 - E59 - 1544
Unit of Issue: CO
SAUCE MIX, CHEESE,
cheddar, 24 oz co, 6/case

Can you supply item (Y/N)? _____

8950 - 01 - E59 - 5592
Unit of Issue: CO
SAUCE MIX, CHICKEN,
32 oz co

Can you supply item (Y/N)? _____

8950 - 01 - E59 - 5595
Unit of Issue: CO
SAUCE MIX, ITALIAN,
30 oz co

Can you supply item (Y/N)? _____

8950 - 01 - E59 - 3455
Unit of Issue: CO
SAUCE MIX, PASTA,
creamy garlic, 1 lb co

Can you supply item (Y/N)? _____

8950 - 01 - E59 - 5996
Unit of Issue: CO
SAUCE MIX, WHITE,
32 zo co

Can you supply item (Y/N)? _____

8950 - 01 - E59 - 4781
Unit of Issue: CO
SAUCE, BARBECUE,
1 oz pg, 100/co

Can you supply item (Y/N)? _____

8950 - 01 - E09 - 9916
Unit of Issue: CO
SAUCE, BARBECUE,
hickory smoke, 1 gal co

Can you supply item (Y/N)? _____

8950 - 01 - E09 - 9915
Unit of Issue: BG
SAUCE, BARBECUE,
hickory smoke, 3 gal bag

Can you supply item (Y/N)? _____

8950 - 01 - E09 - 2750
Unit of Issue: CN
SAUCE, CHILI, CANNED,
no. 10 size can

Can you supply item (Y/N)? _____

8950 - 01 - E09 - 3044
Unit of Issue: CO
SAUCE, ENCHILADA,
1 gal co

Can you supply item (Y/N)? _____

8950 - 01 - E09 - 2961
Unit of Issue: BT
SAUCE, HOT,
12 oz bottle

Can you supply item (Y/N)? _____

8950 - 01 - E59 - 4782
Unit of Issue: CO
SAUCE, HOT,
7 gm pg, 200/co

Can you supply item (Y/N)? _____

8950 - 01 - E09 - 1603
Unit of Issue: CN
SAUCE, MARINARA, CANNED,
w/onion and garlic, no. 10 size can

Can you supply item (Y/N)? _____

8950 - 01 - E09 - 5998
Unit of Issue: CO
SAUCE, PEPPER, TABASCO,
12 oz co

Can you supply item (Y/N)? _____

8950 - 01 - E09 - 5020
Unit of Issue: CN
SAUCE, PIZZA,
no. 10 size can

Can you supply item (Y/N)? _____

8950 - 01 - E09 - 9911
Unit of Issue: JR
SAUCE, SEAFOOD COCKTAIL,
12 oz jar

Can you supply item (Y/N)? _____

8950 - 01 - E19 - 2668
Unit of Issue: BT
SAUCE, SOY,
20 oz bottle

Can you supply item (Y/N)? _____

8950 - 01 - E09 - 5681
Unit of Issue: BT
SAUCE, STEAK,
15 oz bottle

Can you supply item (Y/N)? _____

8950 - 01 - E09 - 6416
Unit of Issue: BT
SAUCE, STEAK,
15 oz bottle

Can you supply item (Y/N)? _____

8950 - 01 - E09 - 0573
Unit of Issue: CO
SAUCE, TACO,
1 gal co

Can you supply item (Y/N)? _____

8950 - 01 - E09 - 8002
Unit of Issue: CO
SAUCE, TARTAR,
12 gm pg, 200/co

Can you supply item (Y/N)? _____

8950 - 01 - E09 - 6987
Unit of Issue: BT
SAUCE, WORCESTERSHIRE,
10 oz bottle

Can you supply item (Y/N)? _____

8950 - 01 - 328 - 7509
Unit of Issue: BT
SOY SAUCE,
4 to 10 fluid oz bottle, reduced sodium, cid a-a-20087, type i or ii

Can you supply item (Y/N)? _____

8950 - 01 - E09 - 3007
Unit of Issue: CO
SPICE BLEND, ALL PURPOSE, W/O SALT,
6.75 oz co

Can you supply item (Y/N)? _____

8950 - 01 - E09 - 5740
Unit of Issue: CO
SPICE BLEND, CHILI PDR, W/O MSG,
dark, 18 oz co

Can you supply item (Y/N)? _____

8950 - 01 - E09 - 0306
Unit of Issue: CO
SPICE BLEND, CURRY PDR, W/O MSG,
1 lb co

Can you supply item (Y/N)? _____

8950 - 01 - E09 - 8776
Unit of Issue: CO
SPICE BLEND, LEMON PEPPER,
27 oz co

Can you supply item (Y/N)? _____

8950 - 01 - E59 - 1268
Unit of Issue: CO
SPICE BLEND, POULTRY, W/O MSG,
12 oz co

Can you supply item (Y/N)? _____

8950 - 01 - E09 - 8777
Unit of Issue: CO
SPICE BLEND, ROTISSERIE, CHICKEN, W/O MSG,
24 oz co

Can you supply item (Y/N)? _____

8950 - 01 - E09 - 1244
Unit of Issue: CN
SPICE BLEND, SEAFOOD,
16 oz can

Can you supply item (Y/N)? _____

8950 - 01 - E09 - 8770
Unit of Issue: CO
SPICE MIX, TACO,
24 oz co, 12/case

Can you supply item (Y/N)? _____

8950 - 01 - E09 - 8779
Unit of Issue: CO
SPICE, ALLSPICE, GRD,
16 oz co (1 lb size co)

Can you supply item (Y/N)? _____

8950 - 01 - E59 - 1271
Unit of Issue: CO
SPICE, BASIL, SWEET,
21 oz co

Can you supply item (Y/N)? _____

8950 - 01 - E59 - 1453
Unit of Issue: CO
SPICE, BAY LEAVES, WHOLE,
2 oz co

Can you supply item (Y/N)? _____

8950 - 01 - E09 - 8780
Unit of Issue: CO
SPICE, CARAWAY SEED, WHOLE,
16 oz co (1 lb size co)

Can you supply item (Y/N)? _____

8950 - 01 - E09 - 8802
Unit of Issue: CO
SPICE, CINNAMON, GRD,
Koriniji, 16 oz co (1 lb size co)

Can you supply item (Y/N)? _____

8950 - 01 - E09 - 8783
Unit of Issue: CO
SPICE, CLOVES, GRD,
16 oz co (1 lb size co)

Can you supply item (Y/N)? _____

8950 - 01 - E09 - 8784
Unit of Issue: CO
SPICE, CLOVES, WHOLE,
11 oz co (1 lb size co)

Can you supply item (Y/N)? _____

8950 - 01 - E09 - 8786
Unit of Issue: CO
SPICE, CUMIN, GRD,
14 oz co (1 lb size co)

Can you supply item (Y/N)? _____

8950 - 01 - E09 - 8806
Unit of Issue: CO
SPICE, DILLWEED, WHOLE,
5 oz co

Can you supply item (Y/N)? _____

8950 - 01 - E09 - 8788
Unit of Issue: CO
SPICE, GARLIC, GRANULATED,
26 oz co, 6/case

Can you supply item (Y/N)? _____

8950 - 01 - E09 - 8790
Unit of Issue: CO
SPICE, GINGER, GRD,
16 oz co (1 lb size co)

Can you supply item (Y/N)? _____

8950 - 01 - E59 - 1279
Unit of Issue: CO
SPICE, MARJORAM, GRD,
11 oz co (1 lb size co)

Can you supply item (Y/N)? _____

8950 - 01 - E09 - 8791
Unit of Issue: CO
SPICE, MUSTARD FLOUR,
16 oz co (1 lb size co)

Can you supply item (Y/N)? _____

8950 - 01 - E09 - 8792
Unit of Issue: CO
SPICE, NUTMEG, GRD,
16 oz co (1 lb size co)

Can you supply item (Y/N)? _____

8950 - 01 - E09 - 8793
Unit of Issue: CO
SPICE, ONION PDR,
w/anticaking agent, 20 oz co (1 lb size co)

Can you supply item (Y/N)? _____

8950 - 01 - E59 - 1272
Unit of Issue: CO
SPICE, OREGANO, GRD,
13 oz co (1 lb size co)

Can you supply item (Y/N)? _____

8950 - 01 - E09 - 8794
Unit of Issue: CO
SPICE, PAPRIKA, GRD,
18 oz co (1 lb size co)

Can you supply item (Y/N)? _____

8950 - 01 - E09 - 8809
Unit of Issue: CO
SPICE, PARSLEY, FLAKES, DEHY,
10 oz co

Can you supply item (Y/N)? _____

8950 - 01 - E09 - 7019
Unit of Issue: CO
SPICE, PEPPER, BLACK, GRD,
0.11 gm pg, 1000/co

Can you supply item (Y/N)? _____

8950 - 01 - E59 - 0500
Unit of Issue: CO
SPICE, PEPPER, BLACK, GRD,
shaker grind, 16 oz co (1 lb size co)

Can you supply item (Y/N)? _____

8950 - 01 - E59 - 1278
Unit of Issue: CO
SPICE, PEPPER, CAYENNE, GRD,
14 oz co (1 lb size co)

Can you supply item (Y/N)? _____

8950 - 01 - E09 - 8798
Unit of Issue: CO
SPICE, PEPPER, RED, CRUSHED,
12 oz co (1 lb size co)

Can you supply item (Y/N)? _____

8950 - 01 - E09 - 8799
Unit of Issue: CO
SPICE, PEPPER, WHITE, GRD,
18 oz co

Can you supply item (Y/N)? _____

8950 - 01 - E59 - 1277
Unit of Issue: CO
SPICE, ROSEMARY, GRD,
11 oz co (1 lb size co)

Can you supply item (Y/N)? _____

8950 - 01 - E59 - 1273
Unit of Issue: CO
SPICE, SAGE, GRD,
11 oz co

Can you supply item (Y/N)? _____

8950 - 01 - E09 - 8800
Unit of Issue: CO
SPICE, SESAME SEEDS, WHOLE,
18 oz co (1 lb size co)

Can you supply item (Y/N)? _____

8950 - 01 - E09 - 8811
Unit of Issue: CO
SPICE, TARRAGON, LEAVES, WHOLE,
3.5 oz co (1 lb size co)

Can you supply item (Y/N)? _____

8950 - 01 - E59 - 1274
Unit of Issue: CO
SPICE, THYME, GRD,
11 oz co (1 lb size co)

Can you supply item (Y/N)? _____

8950 - 01 - 406 - 3394
Unit of Issue: BT
VINEGAR,
cider or distilled, 50 grain strength, 1 gal bottle

Can you supply item (Y/N)? _____

8950 - 01 - E09 - 9138
Unit of Issue: CO
VINEGAR, RED WINE,
1 gal plastic co

Can you supply item (Y/N)? _____

8950 - 01 - E09 - 9953
Unit of Issue: CO
VINEGAR, WHITE, DISTILLED,
50 grain strength, 1 gal co

Can you supply item (Y/N)? _____

8950 - 01 - E09 - 5392
Unit of Issue: BG
YEAST, BAKER'S, INST,
active, dry, granular, 2 lb vac foil bag

Can you supply item (Y/N)? _____

8955 - 01 - E09 - 5087
Unit of Issue: PG
CAPPUCCINO, INST,
French vanilla, 2 lb pg, for dispenser

Can you supply item (Y/N)? _____

8955 - 01 - E59 - 3728
Unit of Issue: BG
CAPPUCCINO, INST,
choc hazelnut, pdr, 2 lb bag, for dispenser

Can you supply item (Y/N)? _____

8955 - 01 - E59 - 2695
Unit of Issue: BG
CAPPUCCINO, INST,
mocha, pdr, 2 lb bag, for dispenser

Can you supply item (Y/N)? _____

8955 - 00 - 223 - 5806
Unit of Issue: CN
COCOA,
natural, med fat, min 10% to max 10% cocoa fat, 1 lb can, cid a-a-20034, typ e ii

Can you supply item (Y/N)? _____

8955 - 01 - E09 - 7030
Unit of Issue: CO
COFFEE, CONC, FZN,
100% Colombian, 30/1, 59.2 oz co, for post-mix dispenser

Can you supply item (Y/N)? _____

8955 - 01 - E09 - 9326
Unit of Issue: CO
COFFEE, DECAF, CONC, FZN,
30/1, 59.2 oz co

Can you supply item (Y/N)? _____

8955 - 01 - E59 - 9248
Unit of Issue: BG
COFFEE, INST,
European roast, freeze dried, 14 oz pouch bag, 5/case

Can you supply item (Y/N)? _____

8955 - 01 - E59 - 8334
Unit of Issue: CO
COFFEE, ROASTED,
grd, univ grind, blend, 39 oz co, 6/case

Can you supply item (Y/N)? _____

8955 - 01 - E09 - 5123
Unit of Issue: BX
TEA, BAGS, IND SERV,
orange pekoe and pekoe black, w/tags and strings, ind wrapped, 100 bags/box

Can you supply item (Y/N)? _____

8955 - 01 - E59 - 0173
Unit of Issue: BX
TEA, CONC, UNSWT,
3 gal BIB

Can you supply item (Y/N)? _____

8960 - 01 - E59 - 0165
Unit of Issue: BX
BEV BASE, FRUIT PUNCH, SWT,
conc, 3 gal BIB

Can you supply item (Y/N)? _____

8960 - 01 - E59 - 0168
Unit of Issue: BX
BEV BASE, FRUIT PUNCH, SWT,
conc, 5% juice, 3 gal BIB

Can you supply item (Y/N)? _____

8960 - 01 - E19 - 7722
Unit of Issue: CO
BEV BASE, GRAPE, SWT, FZN,
conc, 3/1, 32 oz co, 12/case

Can you supply item (Y/N)? _____

8960 - 01 - E59 - 0166
Unit of Issue: BX
BEV BASE, LEMONADE, PINK, SWT,
conc, 5% juice, 3 gal BIB

Can you supply item (Y/N)? _____

8960 - 01 - E09 - 6963
Unit of Issue: PG
BEV BASE, VARIETY PACK, SF,
pdr, w/aspartame, 5 gal yield, 1.9 oz pg, 160/co

Can you supply item (Y/N)? _____

8960 - 01 - E59 - 0085
Unit of Issue: BX
COCOA BEV CONC, SWT, FZN,
2 gal BIB, for cocoa dispenser

Can you supply item (Y/N)? _____

8960 - 01 - E09 - 7005
Unit of Issue: BX
COCOA BEV PDR, SWT,
1 oz pg, 50/box, 6 boxes/case

Can you supply item (Y/N)? _____

8960 - 01 - E59 - 5249
Unit of Issue: BX
DRINK, VARIETY PACK,
6.75 oz ea, 10/box, 4 boxes/co

Can you supply item (Y/N)? _____

8960 - 01 - E59 - 0170
Unit of Issue: BX
ELECTROLYTIC BEV BASE, CITRUS PUNCH,
(sports drink), conc, 3 gal BIB

Can you supply item (Y/N)? _____

8960 - 01 - E59 - 0169
Unit of Issue: BX
ELECTROLYTIC BEV BASE, LEMON-LIME,
(sports drink), conc, 3 gal BIB

Can you supply item (Y/N)? _____

8960 - 01 - E59 - 0172
Unit of Issue: BX
ELECTROLYTIC BEV BASE, ORANGE,
(sports drink), conc, 3 gal BIB

Can you supply item (Y/N)? _____

8960 - 01 - E59 - 1801
Unit of Issue: PG
ELECTROLYTIC BEV BASE, VARIETY PACK, GATORADE,
(sports drink), pdr, 2.5 gal yield, 21 oz pg, 32/case

Can you supply item (Y/N)? _____

8960 - 01 - E59 - 1849
Unit of Issue: BT
WATER, DRINKING, SPRING,
sodium free, non-carb, 16.9 oz bottle

Can you supply item (Y/N)? _____

8960 - 01 - E59 - 5460
Unit of Issue: CO
WATER, DRINKING, SPRING,
sodium free, non-carb, 2.5 gal co, 2/case

Can you supply item (Y/N)? _____

8965 - 01 - 406 - 4025
Unit of Issue: BT
WINE,
cooking, burgundy, 1 gal glass bottle

Can you supply item (Y/N)? _____

8965 - 01 - 406 - 4059
Unit of Issue: BT
WINE,
cooking, sauterne, 1 gal glass bottle

Can you supply item (Y/N)? _____

8965 - 01 - 406 - 4089
Unit of Issue: BT
WINE,
cooking, sherry, 1 gal glass bottle

Can you supply item (Y/N)? _____

ATTACHMENT 3

I. DELIVERY POINTS AND REQUIREMENTS
The list below details each of the facilities that will require deliveries. The facilities are grouped under the supporting warehouse/GOCO.

A. The following activities will be supported by Camp Kyle GOCO

Camp Kyle
Unit #15707 (Uijongbu, Korea)
APO AP 96258-0707

1. **DoDAAC:** UIDF01
Mailing Address:
Dining Facility
61st Maint Co. Camp Kyle
Unit #15345
APO AP 96258-0192

Delivery Address:
Bldg. S-3159
Point of Contact: Food Operation Sergeant
Phone: 732-6116
Normal Hours for Delivery: Mondays, Wednesday and Fridays between 0800 - 1100 and 1300 - 1700 hours.
Special Notes/Instructions: No dock, off load to ground. Back in.

2. **DoDAAC**: UIDF12
Mailing Address:
Dining Facility
USAG CRC, Camp Red Cloud
Unit #15707
APO AP 96258-0707
Delivery Address:
Bldg S-230
Point of Contact: Food Operation Sergeant
Phone: 732-6468
Normal Hours for Delivery: Mondays, Wednesday and Fridays between 0800 - 1100 and 1300 - 1700 hours.
Special Notes/Instructions: Dock, approx. 5 ft high. Large drive (through) area. Back in.

3. **DoDAAC:** UIDF03
Mailing Address
Dining Facility
CG's Mess, Camp Red Cloud
Unit #15041

APO AP 96258-0289

Delivery Address:
Bldg. T-904

Point of Contact: Food Operation Sergeant
Phone: 732-6372

Normal Hours for Delivery: Mondays, Wednesdays and Fridays between 0800 - 1100 and 1300 - 1700 hours.

Special Notes/Instructions: No dock, off load to ground. Limited space. Back in.

4. **DoDAAC:** UIDF04
Mailing Address:
Dining Facility
HHC, Avn Bde, Camp Stanley
Unit #15132
APO AP 96257-0236
Delivery Address:
Bldg. S-2449
Point of Contact: Food Operation Sergeant
Phone: 732-5494

Normal Hours for Delivery: Mondays, Wednesdays and Fridays between 0800 - 1100 and 1300 - 1700 hours.

Special Notes/Instructions: Dock, approx. 5 ft high. Side road access. Back in.

5. **DoDAAC:** UIDF05
Mailing Address:
Dining Facility
6/37th FA, Camp Stanley
Unit #15405
APO AP 96257-0237**:**
Delivery Address:
Bldg. S-2915
Point of Contact: Food Operation Sergeant
Phone: 732-5661

Normal Hours for Delivery: Mondays, Wednesdays and Fridays between 0800 - 1100 and 1300 - 1700 hours.

Special Notes/Instructions: No dock, off load to ground. Large drive (through) area. Back in.

6. **DoDAAC**: UIDF06
Mailing Address:
Dining Facility
HHSC, 102nd MI Bn, Camp Essayons
Unit #15405
APO AP 96257-0230
Delivery Address:
Bldg. S-2915
Point of Contact: Food Operation Sergeant
Phone: 732-7566

Normal Hours for Delivery: Mondays, Wednesdays and Fridays between 0800 - 1100 and 1300 - 1700 hours.

Special Notes/Instructions: No dock, off load to ground. Drive way off main road.

7. **DoDAAC:** UIDF07

Mailing Address:
Dining Facility
50th Engr Co. Camp LaGuardia
Unit #15136
APO AP 96257-0383
Delivery Address:
Bldg. S-4208
Point of Contact: Food Operation Sergeant
Phone: 732-6531
Normal Hours for Delivery: Mondays, Wednesdays and Fridays between 0800 - 1100 and 1300 - 1700 hours.
Special Notes/Instructions: No dock. Off load to ground. Drive way off main road.

8. **DoDAAC:** UIDF08
Mailing Address:
Dining Facility
NCO Academy, Camp Jackson
Unit #15351
APO AP 96258-0208
Delivery Address:
Bldg. S-2147
Point of Contact: Food Operation Sergeant
Phone: 732-6564
Normal Hours for Delivery: Mondays, Wednesdays and Fridays between 0800 - 1100 and 1300 - 1700 hours.
Special Notes/Instructions: No dock, off load to ground. Drive by road access. No backing.

9. **DoDAAC:** UIDF09
Mailing Address:
Dining Facility
5-5 ADA, Camp Sears
Unit #15412
APO AP 96257-0232
Delivery Address:
Bldg. S-3332
Point of Contact: Food Operation Sergeant
Phone: 732-6255
Normal Hours for Delivery: Mondays, Wednesdays and Fridays between 0800 - 1100 and 1300 - 1700 hours.
Special Notes/Instructions: No dock, off load to ground.

10. **DoDAAC:** UIDF10
Mailing Address:
Dining Facility
HHC, 1/503rd Inf, Camp Casey
Unit #15059
APO AP 96224-0320
Delivery Address:
Bldg. S-127
Point of Contact: Food Operation Sergeant
Phone: 730-2295
Normal Hours for Delivery: Mondays, Wednesdays and Fridays between 0800 - 1100 and 1300 - 1700 hours.

Special Notes/Instructions: No dock, off load to ground, drive by road access. No backing.

11. **DoDAAC:** UIDF13

Mailing Address:

Dining Facility
HHC, 2nd Engr, Camp Castle
Unit #15046
APO AP 96224-0299

Delivery Address:
Bldg. S-2956

Point of Contact: Food Operation Sergeant
Phone: 730-3877

Normal Hours for Delivery: Mondays, Wednesdays and Fridays between 0800 - 1100 and 1300 - 1700 hours.

Special Notes/Instructions: No dock, off load to ground. Limited space, side road (gravel) access.

12. **DoDAAC:** UIDF15

Mailing Address:

Dining Facility
HHD, 702nd MSB, Camp Casey
Unit #15093
APO AP 96224-0351

Delivery Address:
Bldg. S-639

Point of Contact: Food Operation Sergeant
Phone: 730-4613

Normal Hours for Delivery: Mondays, Wednesdays and Fridays between 0800 - 1100 and 1300 - 1700 hours.

Special Notes/Instructions: Dock, approx. 5 ft high. Access off side road. Back in.

13. **DoDAAC:** UID16

Mailing Address:

Dining Facility
HHC,DISCOM, Camp Casey
Unit #15048
APO AP 96224-0309

Delivery Address:
Bldg. S-2392

Point of Contact: Food Operation Sergeant
Phone:730-2185

Normal Hours for Delivery: Mondays, Wednesdays and Fridays between 0800 - 1100 and 1300 - 1700 hours.

Special Notes/Instructions: Dock, approx. 5 ft high. Access off side road. Back in.

14. **DoDAAC:** UIDF17

Mailing Address:
Dining Facility
2nd Replacement, Camp Mobile
Unit #15331
APO AP 96224-0289

Delivery Address:
Bldg. S-2783

Point of Contact: Food Operation Sergeant

Phone: 730-3459

Normal Hours for Delivery: Mondays, Wednesdays and Fridays between 0800 - 1100 and 1300 - 1700 hours.

Special Notes/Instructions: Dock, approx. 5 ft high. Fenced in area. Back in.

15. **DoDAAC:** UIDF18

Mailing Address:

Dining Facility
HHC, 1/72nd Armor, Camp Casey
Unit #15071
APO AP 96224-0338

Delivery Address:

Bldg. S-2392

Point of Contact: Food Operation Sergeant

Phone: 730-2185

Normal Hours for Delivery: Mondays, Wednesdays and Fridays between 0800 - 1100 and 1300 - 1700 hours.

Special Notes/Instructions: Dock, approx. 5 ft high. Fenced in area. Back in.

16. **DoDAAC:** UIDF19

Mailing Address:

Dining Facility
HHC, 2/72nd Armor, Camp Casey
Unit #15072
APO AP 96224-0332

Delivery Address:

Bldg. S-1940

Point of Contact: Food Operation Sergeant

Phone: 730-2963

Normal Hours for Delivery: Mondays, Wednesdays and Fridays between 0800 - 1100 and 1300 - 1700 hours.

Special Notes/Instructions: No dock, off load to ground. Side road access. Back in.

17. DoDAAC:**UIDF20**

Mailing Address:

Dining Facility
HHC, 2/9th Infantry, Camp Casey
Unit #15101
APO AP 96224-0222

Delivery Address:

Bldg. S-1864

Point of Contact: Food Operation Sergeant

Phone: 730-2550

Normal Hours for Delivery: Mondays, Wednesdays and Fridays between 0800 - 1100 and 1300 - 1700 hours.

Special Notes/Instructions: Dock, approx. 5 ft high. Side road access. Back in.

18. **DoDAAC:** UIDF21

Mailing Address:

Dining Facility
B Company, 702nd MSB, Camp Nimble
Unit #15091

APO, AP 96224-0352
Delivery Address:
Bldg. S-3223
Point of Contact: Food Operation Sergeant
Phone: 730-3044
Normal Hours for Delivery: Mondays, Wednesdays and Fridays between 0800 - 1100 and 1300 - 1700 hours.
Special Notes/Instructions: No dock, off load to ground. Gravel road access.

19. DoDAAC: **UIDF22**
Mailing Address:
Dining Facility
Svc, 2/17th FA, Camp Hovey
Unit #15417
APO AP 96224-0242
Delivery Address:
Bldg. S-3455
Point of Contact: Food Operation Sergeant
Phone: 730-5033
Normal Hours for Delivery: Mondays, Wednesdays and Fridays between 0800 - 1100 and 1300 - 1700 hours.
Special Notes/Instructions: Dock, approx. 5 ft high. Drive through access. Back in.

20. DoDAAC: **UIDF23**
Mailing Address:
Dining Facility
HHC, 2nd FSB, Camp Hovey
Unit #15417
APO AP 96224-0242
Delivery Address:
Bldg. S-2974
Point of Contact: Food Operation Sergeant
Phone: 730-1253
Normal Hours for Delivery: Mondays, Wednesdays and Fridays between 0800 - 1100 and 1300 - 1700 hours.
Special Notes/Instructions: Dock, approx. 5 ft high. Access off main road. Back in. Large drive area.

21. DoDAAC: **UIDF11**
Mailing Address:
Dining Facility
HHC, 1/9th Inf, Camp Hovey
Unit #15154
APO AP 96224-0409
Delivery Address:
Bldg. S-1411
Point of Contact: Food Operation Sergeant
Phone: 721-5110/5116
Normal Hours for Delivery: Mondays, Wednesdays and Fridays between 0800 - 1100 and 1300 - 1700 hours.
Special Notes/Instructions: Dock, approx. 5 ft high. Drive by side road access. Back in.

22. **DoDAAC:** W90DKK
Mailing Address:

Dining Facility
HHT 4/7th Cav, Camp Stanton
Unit #15141
APO AP 96251-0388
Delivery Address:
Bldg. S-42
Point of Contact: Food Operation Sergeant
Phone: 734-5036
Normal Hours for Delivery: Mondays, Wednesdays and Fridays between 0800 - 1100 and 1300 - 1700 hours.
Special Notes/Instructions: Dock, approx. 3 ft high. Access off main road. Back in.

23. DoDAAC: **CEDF02**
Mailing Address:
Dining Facility
HHT 4/7th Cav, Camp Gary Owen
Unit #15141
APO AP 96251-0388
Delivery Address:
Bldg. S-262
Point of Contact: Food Operation Sergeant
Phone: 734-2607/2319
Normal Hours for Delivery: Mondays, Wednesdays and Fridays between 0800 - 1100 and 1300 - 1700 hours.
Special Notes/Instructions: Dock, approx. 5 ft high. Large drive area. Back in.

24. **DoDAAC:** CEDF03
Mailing Address:
Dining Facility
HHC 1/506th Inf, Cp Greaves
Unit #15147
APO AP 96251-0394
Delivery Address:
Bldg. S-1
Point of Contact: Food Operation Sergeant
Phone: 734-8134/8399
Normal Hours for Delivery: Mondays, Wednesdays and Fridays between 0800 - 1100 and 1300 - 1700 hours.
Special Notes/Instructions: No dock, off load to ground. Drive by access.

25. DoDAAC: **CEDF04**
Mailing Address:
Dining Facility
A Co. 1/506th Inf, Camp Giant
Unit #15143
APO AP 96251-0390
Delivery Address:
Bldg. S-133
Point of Contact: Food Operation Sergeant
Phone: 734-2383
Normal Hours for Delivery: Mondays, Wednesdays and Fridays between 0800 - 1100 and 1300 - 1700 hours.
Special Notes/Instructions: No dock, off load to ground. Limited space, fenced area. Back in.

26. **DoDAAC:** CEDF06

Mailing Address:

Dining Facility
Joint Security Agency, Camp Bonifas
Unit #15162
APO AP 96251-0417

Delivery Address:
Bldg. S-149

Point of Contact: Food Operation Sergeant
Phone: 734-8522

Normal Hours for Delivery: Mondays, Wednesdays and Fridays between 0800 - 1100 and 1300 - 1700 hours.

Special Notes/Instructions: Dock, approx. 5 ft high. Access off main road. Back in.

27. **DoDAAC:** CEDF07

Mailing Address:

Dining Facility
HHC 44th Engr, Camp Howze
Unit #15391
APO AP 96251-0117

Delivery Address:
Bldg. S-175

Point of Contact: Food Operation Sergeant
Phone: 734-5324

Normal Hours for Delivery: Mondays, Wednesdays and Fridays between 0800 - 1100 and 1300 - 1700 hours.

Special Notes/Instructions: No dock, off load to ground. Hill, limited space. Back in.

28. **DoDAAC:** CEDF09

Mailing Address:

Dining Facility
82nd CSE Company, Camp Edwards
Unit #15561
APO AP 96251-0457

Delivery Address:
Bldg. S-102

Point of Contact: Food Operation Sergeant
Phone: 734-5364

Normal Hours for Delivery: Mondays, Wednesdays and Fridays between 0800 - 1100 and 1300 - 1700 hours.

Special Notes/Instructions: No dock, off load to ground. Access off main road. Back in.

29. **DoDAAC:** SSC001

Mailing Address:

Dining Facility
Swiss/Sweden, Joint Security Area
Unit #15162
APO AP 96251-0417

Delivery Address:
Bldg. S-149

Point of Contact: Mr. U

Phone: 734-8818/8576

Normal Hours for Delivery: Mondays, Wednesdays and Fridays between 0800 - 1100 and 1300 - 1700 hours.

Special Notes/Instructions: No dock, off load to ground. Escort required.

30. **DoDAAC:** PT4KDZ

Mailing Address:

Charge Sales Customers TISA 38
Svc, Div-DPCA, Cp Casey

Delivery Address:
Bldg. S-1547

Point of Contact: Mr. Kim

Phone: 730-6702/6747

Normal Hours for Delivery: Mondays, Wednesdays and Fridays between 0800 - 1100 and 1300 - 1700 hours.

Special Notes/Instructions: None

B. The following activities will be supported by Camp Humphreys GOCO

Camp Humphreys
Unit #15716 (Pyongtaek, Korea)
APO AP 96271-0716

1. **DoDAAC:** CHDF01

Mailing Address:

Dining Facility
6th Cav Bde, Camp Humphreys
Unit #15711
APO AP, 96271-0711

Delivery Address:
Bldg. S-1134

Point of Contact: Food Operation Sergeant

Phone: 753-6714/6743

Normal Hours for Delivery: Mondays, Wednesdays and Fridays between 0800 - 1100 and 1300 - 1700 hours.

Special Notes/Instructions: Dock, approx. 5 ft high. Back in. Large drive area.

2. **DoDAAC:** CHDF02

Mailing Address:

Dining Facility
23rd Spt Gp, Camp Humphreys
Unit #15215
APO AP 96205-0151

Delivery Address:
Bldg. S-743

Point of Contact: Food Operation Sergeant

Phone: 753-6714/6743

Normal Hours for Delivery: Mondays, Wednesdays and Fridays between 0800 - 1100 and 1300 - 1700 hours.

Special Notes/Instructions: No dock, off load to ground. Back in.

3. **DoDAAC:** CHDF03

Mailing Address:
Dining Facility
HHC, 751st MI Bn, Camp Humphreys
Unit #15271
APO AP 96205-0162
Delivery Address:
Bldg. S-1229
Point of Contact: Food Operation Sergeant
Phone: 753-3065/3066
Normal Hours for Delivery: Mondays, Wednesdays and Fridays between 0800 - 1100 and 1300 - 1700 hours.
Special Notes/Instructions: Dock, approx. 5 ft high. Small drive off side road. Back in.

4. **DoDAAC:** CHDF04
Mailing Address:
Dining Facility
249th MP Det, Camp Humphreys
Unit #15293
APO AP 96271-0129
Delivery Address:
Bldg. 1026
Point of Contact: Food Operation Sergeant
Phone: 753-6037
Normal Hours for Delivery: Mondays, Wednesdays and Fridays between 0800 - 1100 and 1300 - 1700 hours.
Special Notes/Instructions: No dock, off load to ground. Secure facility, fenced, space limited.

5. **DoDAAC:** CHDF05
Mailing Address:
Dining Facility
HHB, 1/43RD ADA, Suwon AB
Unit #15692
APO AP 96275-0692
Delivery Address:
Bldg. S-2115
Point of Contact: Food Operation Sergeant
Phone: 788-5501/4028/5848
Normal Hours for Delivery: Mondays, Wednesdays and Fridays between 0800 - 1100 and 1300 - 1700 hours.
Special Notes/Instructions: No dock, off load to ground. Fenced area, limited space. Back in.

6. **DoDAAC:** DF0013
Mailing Address:
Dining Facility
USAG LONG, Camp Long
Unit #15396
APO AP 96297-0246
Delivery Address:
Bldg. S-221
Point of Contact: Food Operation Sergeant
Phone: 721-3438
Normal Hours for Delivery: Mondays, Wednesdays and Fridays between 0800 - 1100 and 1300 - 1700 hours.

Special Notes/Instructions: No dock, off load to ground. Drive by access off side road.

7. **DoDAAC:** DF0014
Mailing Address:
Dining Facility
1/6 Cav, Camp Eagle
Unit #15567
APO AP 96297-0626
Delivery Address:
Bldg. S-221
Point of Contact: Food Operation Sergeant
Phone: 721-2291/2292
Normal Hours for Delivery: Mondays, Wednesdays and Fridays between 0800 - 1100 and 1300 - 1700 hours.
Special Notes/Instructions: Dock, approx. 5 ft high. Large drive area. Back in.

8. **DoDAAC:** DFY001
Mailing Address:
Dining Facility
8th Perscom, Camp Coiner
Unit #15316
1st REPL Co. Perscom
APO AP 9620509144
Delivery Address:
Bldg. S-1067
Point of Contact: Food Operation Sergeant
Phone: 724-8921
Normal Hours for Delivery: Mondays, Wednesdays and Fridays between 0800 - 1100 and 1300 - 1700 hours.
Special Notes/Instructions: No dock, driveway off main road. Off load to ground. Back in.

9. **DoDAAC:** DFY002
Mailing Address:
Dining Facility
305th QM Co., Yongsan
Unit #15274
APO AP 96205-0044
Delivery Address:
Bldg. S-5454
Point of Contact: Food Operation Sergeant
Phone: 736-3999/4598
Normal Hours for Delivery: Mondays, Wednesdays and Fridays between 0800 - 1100 and 1300 - 1700 hours.
Special Notes/Instructions: No dock, off load to ground. Back in.

10. DoDAAC: DF006
Mailing Address:
Dining Facility
304th Sig Bn, Camp Colbern
Unit #1533
APO AP 96205-0034
Delivery Address:
Bldg. S-200
Point of Contact: Food Operation Sergeant

Phone: 722-4325/7049

Normal Hours for Delivery: Mondays, Wednesdays and Fridays between 0800 - 1100 and 1300 - 1700 hours.

Special Notes/Instructions: No dock, immediately off main road.

11. DoDAAC: DF007

Mailing Address:

Dining Facility
HHC, 1-52ND Avn, K-16, SongNam
17th Avn Brd
Unit #15266
APO AP 96205-0085

Delivery Address:
Bldg. S-209

Point of Contact: Food Operation Sergeant

Phone: 741-6424/6487

Normal Hours for Delivery: Mondays, Wednesdays and Fridays between 0800 - 1100 and 1300 - 1700 hours.

Special Notes/Instructions: No dock, off load to ground. Drive by, no backing.

12. DoDAAC: DF0008

Mailing Address:

Dining Facility
Tango Sec. Force (EUSA)
Unit #15626
APO AP 96205-0650

Delivery Address:
Bldg. S03000A

Point of Contact: Food Operation Sergeant

Phone: 742-6551/4719

Normal Hours for Delivery: Mondays, Wednesdays and Fridays between 0800 - 1100 and 1300 - 1700 hours.

Special Notes/Instructions: No dock, off load to ground. Back in. Limited space, back in.

13. **DoDAAC:** DF0009

Mailing Address:

Dining Facility
EUSA Religious Retreat Center, Yongsan
Unit #15312
APO AP 96205-0085

Delivery Address:
Bldg. T-1924

Point of Contact: Food Operation Sergeant

Phone: 723-7631/725-7257

Normal Hours for Delivery: Mondays, Wednesdays and Fridays between 0800 - 1100 and 1300 - 1700 hours.

Special Notes/Instructions: **No dock, off load to ground. Limited space, back in.**

14. DoDAAC: **DF0014**

Mailing Address:

Dining Facility
34th Spt Gp, Yongsan

Unit #15333
APO AP 96205
Delivery Address:
Bldg. S-1416
Point of Contact: Food Operation Sergeant
Phone: 725-7161/7481
Normal Hours for Delivery: Mondays, Wednesdays and Fridays between 0800 - 1100 and 1300 - 1700 hours.
Special Notes/Instructions: No dock, off load to ground.

15. **DoDAAC**: DF0019
Mailing Address:
Dining Facility
CSCT #3, Yongin
Unit #15266
APO AP 96205-0040
Delivery Address:
Bldg. S-10
Point of Contact: Food Operation Sergeant
Phone: 741-7351
Normal Hours for Delivery: Mondays, Wednesdays and Fridays between 0800 - 1100 and 1300 - 1700 hours.
Special Notes/Instructions: No dock, off load to ground. Large drive area. Back in.

16. **DoDAAC:** W80MAX
Mailing Address:
Dining Facility
121st Evac Hosp, Yongsan
Unit #15252
APO AP 96205-0017
Delivery Address:
Bldg. S-7005
Point of Contact: Food Operation Sergeant
Phone: 737-5307
Normal Hours for Delivery: Mondays, Wednesdays and Fridays between 0800 - 1100 and 1300 - 1700 hours.
Special Notes/Instructions: Dock, approx. 5ft high.

17. **DoDAAC**: FT9217
Mailing Address:
Dining Facility
51 SVS/SVMFO, Pacific House
Unit #2065 (Osan, AB)
APO AP 96278-2065
Delivery Address:
Bldg. B-733
Point of Contact: Food Operation Sergeant
Phone: 784-2644
Normal Hours for Delivery: Mondays, Wednesdays and Fridays between 0700 - 1100 hours.
Special Notes/Instructions: No dock, back in. Off load to ground.

18. **DoDAAC**: FT9216

Mailing Address:

Dining Facility
51 SVS/SVMFM, Osan Ni
Unit #2065 (Osan, AB)
APO AP 96278-2065

Delivery Address:
Bldg. B-1343

Point of Contact: Food Operation Sergeant
Phone: 784-4307

Normal Hours for Delivery: Mondays, Wednesdays and Fridays between 0700 – 1100 hours.

Special Notes/Instructions: No dock, back in.

19. **DoDAAC**: FT9218

Mailing Address:

Dining Facility
51 SVS/SVMFP, Mustang Inn
Unit #2065 (Osan, AB)
APO AP 96278-2065

Delivery Address:
Bldg. B-1741

Point of Contact: Food Operation Sergeant
Phone: 784-283/4980

Normal Hours for Delivery: Mondays, Wednesdays and Fridays between 0700 - 0900 hours.

Special Notes/Instructions: Security escort required, please call 784-4980 or 784-6861.

20. **DoDAAC:** Y06DHL

Mailing Address:

Dragon Hill, South Post, Yongsan

Delivery Address:
Bldg. 4050

Point of Contact: Mr. Pete Joslin
Phone: 738-2222, ext.6503

Normal Hours for Delivery: Mondays, Wednesdays and Fridays between 0800 - 1100 and 1300 - 1700 hours.

Special Notes/Instructions: Dock, approx. 4ft high.

21. DoDAAC: **FT9219**

Mailing Address:

Dining Facility
8 SVS/SVMFT, O'Malley Inn
Unit #2105 (Kunsan, AB)
APO AP 96264-2105
Kunsan AB ROK

Delivery Address:
Bldg. B-550

Point of Contact: APF Foodservice Accountant
Phone: 782-5161

Normal Hours for Delivery: Mondays, Wednesdays and Fridays between 0700 - 0900 hours.

Special Notes/Instructions: No dock, off load to ground. Driveway off main road. Back in.

22. DoDAAC: **FT9220**

Mailing Address:

Dining Facility
8 SVS/SVMFT Charlie's Place
Unit #2105 (Kunsan, AB)
APO AP 96264-2105
Delivery Address:
Bldg. B-2850
Point of Contact: APF Foodservice Accountant
Phone: 782-4688
Normal Hours for Delivery: PLD
Special Notes/Instructions: No dock, off load to ground. Back in. Enclosed area.

23. **DoDAAC:** FS5284

Mailing Address:

Central Storeroom (NAF)
8 SVS/SFVA
Unit #2105
APO AP 96262-2105
Kunsan, AB ROK
Delivery Address:
Bldg. 1107
Point of Contact: Mr. Pang/ Mr. Norman Ross
Phone: 782-5643
Normal Hours for Delivery: Mondays, Wednesdays and Fridays between 0800 - 1100 and 1300 - 1700 hours.
Special Notes/Instructions: No dock, off load to ground. Drive off main road. Drive alongside.

24. **DoDAAC**: PT4KEJ

Mailing Address:

TISA 52 (Cp Humphrey)
USASA Area III
Unit #15716
AP) AP 29271-5716
Delivery Address:
Bldg. 811
Point of Contact: Mr. Kim
Phone: 736-3008
Normal Hours for Delivery: Mondays, Wednesdays and Fridays between 0700 – 0900 hours.
Special Notes/Instructions: None

25. DoDAAC: **PT4KEH**

Mailing Address:

TISA 51 (Yongsan)
34th Support Group
Class 1
APO AP 96205-0177
Delivery Address:
Bldg. S-540
Point of Contact: Mr. Choe/Ms. Choe

Phone: 736-3008
Normal Hours for Delivery: Mondays, Wednesdays and Fridays between 0800 – 0900 hours.
Special Notes/Instructions: None

26. **DoDAAC:** FT9546
Mailing Address:
51st SVYC
Unit # 2065
APO AP 96278
Delivery Address:
Bldg. 364
Point of Contact: Mr. Mi Young
Phone: 784-5454
Normal Hours for Delivery: Mondays, Wednesdays and Fridays between 0800 – 0900 hours.
Special Notes/Instructions: None

27. **DoDAAC:** FT9901
Mailing Address:
51st Services Quarters
Unit # 2065
APO AP 96278
Delivery Address:
Bldg. 821
Point of Contact: Mr. Bert
Phone: 784-4102
Normal Hours for Delivery: Mondays, Wednesdays and Fridays between 0800 – 0900 hours.
Special Notes/Instructions: None

C. The following Activities will be supported by Pusan Storage Facility

Support Operations Division
20th Support Group, Pusan
Unit #15181 (Pusan, Korea)
APO AP 96259-0270

1. DoDAAC: **W8083P**
Mailing Address:
Dining Facility
HHC, 20th Spt Gp, Camp Henry
Unit #15494
APO AP 96212-0562
Delivery Address:
Bldg. T-1320
Point of Contact: Food Operation Sergeant
Phone: 768-7448
Normal Hours for Delivery: Mondays, Wednesdays and Fridays between 0800 - 1100 and 1300 - 1700 hours.
Special Notes/Instructions: No dock, off load to ground. Limited space. Back in.

2. **DoDAAC:** DF0002

Mailing Address:

Dining Facility
19th TAACOM, Camp Walker
Unit #15015
APO AP 96218-0171

Delivery Address:
Bldg. S-338

Point of Contact: Food Operation Sergeant
Phone: 768-4855

Normal Hours for Delivery: Mondays, Wednesdays and Fridays between 0800 - 1100 and 1300 - 1700 hours.

Special Notes/Instructions: No dock, off load to ground. Drive through access off main road.

3. DoDAAC: **DF0003**

Mailing Address:

Dining Facility
20th Support Group, Camp Carroll
Unit #15384
APO AP 96460-0286

Delivery Address:
Bldg. S-233

Point of Contact: Food Operation Sergeant
Phone: 765-7532/7939

Normal Hours for Delivery: Mondays, Wednesdays and Fridays between 0800 - 1100 and 1300 - 1700 hours.

Special Notes/Instructions: No dock, off load to ground. Side road access. Back in.

4. DoDAAC: **DF0004**

Mailing Address:

Dining Facility
4th QM Det, Camp Hialeah
Unit #15483
APO AP 96259-0552

Delivery Address:
Bldg. S-1030

Point of Contact: Food Operation Sergeant
Phone: 763-3645

Normal Hours for Delivery: Mondays, Wednesdays and Fridays between 0800 - 1100 and 1300 - 1700 hours.

Special Notes/Instructions: No dock, off load to ground. Side road access. Back in.

5. **DoDAAC:** N32778

Mailing Address:
Chinhae Galley
COMFEACT Chinhae
PSC 497
FPO AP 96259-1100
Delivery Address:
Bldg. 615
Point of Contact: Name: Mr. Lee
Phone: 762-5355
Normal Hours for Delivery: Mondays, Wednesdays and Fridays between 0800 - 1100 and 1300 - 1700 hours.
Special Notes/Instructions: No Dock, off load to ground.

6. **DoDAAC:** N66688
Mailing Address:
NMCG-4, Unit # 25291
Det Pohnag NCF Detail
C/O CNFK Detail Pohang
APO AP 96218-0713
Delivery Address:
Same
Point of Contact: Name: Food Operation Sergeant
Phone: 767-3031
Normal Hours for Delivery: Monday and Thursday between 0800-1100 hours.
Special Notes/Instructions: None

7. **DoDAAC:** N/A
Mailing Address:
Kwang Ju (K-57)
Det 3, 607 MMS/SVS
APO AP 96262-2120
Delivery Address:
Bldg. 230
Point of Contact: Food Operation Sergeant
Phone: 786-6465
Normal Hours for Delivery: Between 0700 - 1700 hours.
Special Notes/Instructions: **Only used for exercise, approx. twice a year. No dock, back in. Limited Area.**

8. **DoDAAC:** N/A
Mailing Address:
Tague (K-2)
Det 607 ESPT/SVS
APO AP 96218-2166
Delivery Address:
Bldg. 415
Point of Contact: Food Operation Sergeant
Phone: 766-4226
Normal Hours for Delivery: Between 0700 - 1700 hours.
Special Notes/Instructions: Only used for exercise, approx. six times per year. Dock available, approx. 42 inches high, back in.

9. **DoDAAC:** N/A
Mailing Address:
Tague (K-2)
Det 607 ESPT/SVS
APO AP 96218-2166
Delivery Address:
Bldg. 418
Point of Contact: Food Operation Sergeant
Phone: 766-4226
Normal Hours for Delivery: Between 0700 - 1600 hours.

Special Notes/Instructions: PLD

10. **DoDAAC:** PT4HA0
Mailing Address:
TISA 48
Support PONS Div, MWR Pusan
20th Spt, Gp, APO AP 96218
Delivery Address:
Bldg. S-1532
Point of Contact: Mr. Choe
Phone: 763-7740
Normal Hours for Delivery: Mondays, Wednesdays and Fridays between 0800 - 1100 and 1300 - 1700 hours.
Special Notes/Instructions: No dock off load to ground.

11. **DoDAAC:** N3498B
Mailing Address:
MWRF, Confleact, Chinhae
PSC 479, FPO
APO AP 96269-1100
Delivery Address:
Bldg. 741
Point of Contact: Mr. Oh
Phone: 762-5350
Normal Hours for Delivery: Mondays, Wednesdays and Fridays between 0800 - 1100 and 1300 - 1700 hours.
Special Notes/Instructions: No dock, off load to ground.

12.. **DoDAAC:** WT4KCU
Mailing Address:
United Sea Men's Service
APO AP 96259-0264

Delivery Address:
Bldg. 2300
Point of Contact: Mr. Kim
Phone: 763-3743
Normal Hours for Delivery: Mondays, Wednesdays and Fridays between 0800 - 1100 and 1300 - 1700 hours.
Special Notes/Instructions: No dock, off load to ground.

ATTACHMENT 4 - Table Definition, one2one data (NAPA tracking)

Table Definition

data format: excel, flat ASCII, or delimited ASCII
transmission: email : data@one2oneus.com (please include contract number(s) in email title)
ftp: ftp://ftp.one2oneus.com (please inquire for a username and password)

frequency: as often as the data may change but no more than weekly.

content: all your products, NAPA and non-NAPA, that you ship to the government.

Field #	Field Description	Field Name	Width	Format	Note
1	Prime Vendor Part Number	PVPARTNO	15	Alpha-Numeric	
2	Product Description	DESC	45	Alpha-Numeric	
3	Unit of Measure	UOM	3	Alpha-Numeric	
4	Manufacture SKU or UPC	MFGNO	15	Alpha-Numeric	Note 1
5	Brand Label or Manufacturer Name	MFG	45	Alpha-Numeric	Note 2
6*	Unit Allowance Amount	ALLOW	12	9999999.9999	Note 3
7*	Allowance UOM	ALLUOM	3	Alpha-Numeric	Note 4
8*	Allowance to Ship Conversion	ALLCONV	12	9999999.9999	Note 5
9	Prime Vendor Markup Amount	PVMARKUP	12	9999999.9999	Note 6

***Fields 6,7 and 8 relate to NAPA. If a product is NOT subject to a NAPA allowance then fields 6,7 and 8 can be left blank or zero.**

1 **This field represents the manufacturer's part number of the product. If a valid case UPC is available you should use the case UPC. The UPC check digit is optional. In the case where a UPC is not available, then you must use the manufacturer's part number (SKU number) as designated by the manufacturer. All leading zeros are required. All characters such as dashes are also required if the manufacturer uses the character in their part number identifier.**
2 **This field needs to identify the manufacturer (not necessarily the supplier) of the product. If your item master has a valid case UPC and you send the UPC in field 4 there is no need to provide this field. If you do not have a valid case UPC, please indicate the manufacturer or brand name or some code indicating the same. If you use a code please provide an additional listing of those codes and their description. Please note, this is the manufacturer of the product not necessarily who supplied you the product.**
3 **This is the off-invoice allowance amount. It can be found in the NAPA table. If the product is not subject to a NAPA allowance then please set this field to zero.**
4 **This is the allowance UOM. It can be found in the NAPA table. If the product is not subject to a NAPA allowance then please leave this field blank.**
5 **Conversion to the Unit of Issue UOM. The conversion factors to equalize the allowance UOM to the unit of issue UOM. For example, if the unit of issue UOM is "CA", for Case, and the allowance UOM is "CS", for Case, the conversion factor would be set to 1. However, in the case where the Unit of Issue is "CS" and the Allowance UOM is "LB", for pounds. This conversion factor may be fifty (50) because there are 50lbs in a case. If the product is not subject to a NAPA allowance then please set this field to zero.**
6 **For each item, provide the applicable markup amount. As previously negotiated with DSCP, you have assigned a markup amount to each food category or to each item. This amount should correspond to the unit of issue measurement. This is required in order to insure that a NAPA allowance was provided off-invoice.**

ATTACHMENT 5 - 810 Data June 1, 1999

Electronic Inv

810 INVO

DEFENSE SUPPLY CENTER PHILADELPHIA

This Draft Standard for Trial Use contains the format and establishes the data contents of the Invoice. Transaction Set (810) for use within the context of an Electronic Data Interchange (EDI) environment. The transaction set can be used to provide for customary and established business and industry practice relative to the billing for goods and services provided.

Prime Vendor(s) NOTE: Certain data segments will require data transmitted as it appears on the Purchase Order. **Reference page 1A.**

TABLE 1

POS NO	SEG ID	DESCRIPTION	REQ
010	ST	Transaction Set Header	M
020	BIG	Beginning Segment for Invoice	M
		Loop I.D. – N1	
070	N1	Name	O (M for DSCP)
110	REF	Reference Number	O (M for DSCP)
130	ITD	Terms of Sale	O

140	DTM	Date/Time Reference	O (M for DSCP)
	TABLE 2	**Loop I.D. – IT1**	
010	IT1	Baseline Item Data (Invoice)	O (M for DSCP)
	TABLE 3		
010	TDS	Total Monetary Value Summary	M
		Loop I.D. - SAC	
040	SAC	Service, Charge Information	O
		Loop I.D. – ISS	
070	CTT	Transaction Totals	O (M for DSCP)
080	SE	Transaction Set Trailer	M

810 INVOICE VERSION 3050 FUNCTION GROUP=IN

The following information applies to PRIME VENDORS only!!

Baseline Item Data (IT1): PAGE 8.

1. Contract Line Item Number (CLIN): The very **"FIRST CLIN"** as it appears on the Purchase Order, **"MUST"** be transmitted in the IT101. Data is required in all IT1 segments.

a. If the **"FIRST CLIN"** was **"NOT"** delivered, the CLIN must still be transmitted in the IT101; and ZERO fill the quantity and price field(s).

b. This is Optional. ***If,*** additional CLIN(s) on the **same** Purchase Order ***have not*** been delivered, data **"MAY"** be transmitted, but is not required.

2. Contract lines CLIN(s) must be transmitted in line sequence as shown on each Purchase Order.

3. Separate Transaction Headers (ST segments) are required for each

Purchase Order invoiced.

4. Any "new" CLINS/line items, (substituions & adds) must appear as the last line on the invoice. Adds "MUST" start with CLIN number 9999AA, 9999AB. As Call date's change, 9999AA maybe recycled. SEE EXAMPLES…

a) SP030098D1234 063A = CLIN # 9999AA
063A = CLIN # 9999AB
063A = CLIN # 9999AC

b) SP030098D1234 064T = CLIN # 9999AA
064T = CLIN # 9999AB
064T = CLIN # 9999AC

Revised as of July 30, 1998.

1A

SEG ID ST Transaction Set Header
POS NO 010
REQ DES Mandatory
MAX USE 1

PURPOSE Indicates the start of transaction set and to assign a control number

DATA ELEMENT SUMMARY

REF	ELE ID	DESCRIPTION	REQ	TYPE	LENGTH
ST01	143	Transaction Set Identifier Code Code uniquely identifying a Transaction set. 810 X12.2 Invoice	M/Z	ID	3/3
ST02	329	Transaction Set Control Number	M	AN	4/9

Identifying control number that must be unique within the
Transaction set functional group assigned by the originator
For a transaction set

NOTE:

The transaction set identifier (ST01) used by the translation routine of interchange partners to select the appropriate transaction set definition.
(e.g. 810 selects the invoice transaction set)

EXAMPLE

ST*810*000004110

SEG ID BIG Beginning Segment for Invoice
POS No 020
REQ DES Mandatory
MAX USE 1

PURPOSE Indicates the beginning of an invoice transaction set and to Transmit identifying numbers and dates

DATA ELEMENT SUMMARY

REF	ELE ID	DESCRIPTION	REQ	TYPE	LENGTH
BIG01	373	Invoice Date (YYMMDD) * Date of the invoice	M/Z	DT	6/6
BIG02	76	Invoice Number Identifying number assigned by issuer	M	AN	1/8
BIG04	324	Contract Number (PIIN) SP030098D1234 0 = numeric zero	M	AN	13/13
BIG05	328	Release Number/Call	M	AN	4/4

		(e.g. 063A)			
BIG07	640	Transaction Type Code DI= Debit Invoice	M	ID	2/2
BIG08	353	Transaction Set Purpose Code ZZ = Mutually Defined	M	ID	2/2

NOTE:
BIG04 - Do not transmit dashes or slashes
BIG08 – Applied to Invoices for "PRIME VENDORS ONLY"
** Non-Prime Vendors do not use BIG08

EXAMPLE

P.V. transmits BIG*980303*DSCP1111**SP030098D1234*063A**DI*ZZ
Non P.V. BIG*980303*DSCP1111**SP030098D1234*063A**DI

Loop Repeat 200

SEG ID N1 Loop ID
POS NO 070
REQ DES Optional (Mandatory for DSCP)
MAX USE 1

PURPOSE Identify a party by type of organization, name and code

DATA ELEMENT SUMMARY

REF	ELE ID	DESCRIPTION	REQ	TYPE	LENGTH
N101	98	Entity Identifier Code ST = Ship To	M	ID	2/2
N102	93	Name (e.g. FT Sam Houston TX)	X	AN	1/35
N103	66	Identification Code Qualifier 10 = Dept of Defense Activity Address Code (DoDAAC)	X	ID	2/2

N104	67	Identification Code/DoDAAC (e.g. FT9068)	X	AN	6/6

EXAMPLE

N1*ST*FT SAM HOUSTON TX*10*FT9068

SEG ID REF Reference Number
POS NO 110
REQ DES Optional (Mandatory for DSCP)
MAX USE 12

PURPOSE Specify identifying numbers (DSCP-Purchase Order Number)

DATA ELEMENT SUMMARY

REF	ELE ID	DESCRIPTION	REQ	TYPE	LENGTH
REF01	128	Reference I.D. Qualifier RQ = Purchase Requisition Number	M	ID	2/2
REF02	127	Reference I.D. / Purchase Order No. (e.g. FT906880631234)	X	AN	14/14

EXAMPLE

REF*RQ*FT906880631234

SEG ID ITD Terms of Sale
POS NO 130
REQ DES Optional ** See Note Below
MAX USE >1

PURPOSE To specify terms of sale

DATA ELEMENT SUMMARY

REF	ELE ID	DESCRIPTION	REG	TYPE	LENGTH
ITD01	336	Terms Type Code	O	ID	2/2

		16 = Prompt Payment Act			
ITD03	338	Terms Discount Percent Terms discount percentage, expressed as A percent, available to the purchaser if an Invoice is paid on or before the terms days due (e.g. 2% = 00.020)	O	R3	1/6
ITD04	370	Terms Discount Due Date (YYMMDD)	O	DT	6/6
ITD05	351	Terms Discount Days Due Number of days in the terms discount period By which payment is due if terms discount is earned (e.g. 15 = 015)	X	N	3/3

NOTE:
Use only "IF" Contract Terms are better than current Contract Terms and Conditions in DSCP Contracts

EXAMPLE

ITD*16**00.020*980310*015
Decimal uses one position in Length. Zero fill ITD03 and ITD05

SEG ID DTM Date/Time Reference
POS NO 140
REQ DES Optional (Mandatory for DSCP)
MAX USE 10

PURPOSE To specify pertinent dates and times

DATA ELEMENT SUMMARY

REF	ELE ID	DESCRIPTION	REQ	TYPE	LENGTH
DTM01	374	Date/Time Qualifier 011 = Shipped	M	ID	3/3

DTM02	373	Date (YYMMDD)	X	DT 6/6

EXAMPLE

DTM*011*980301

PRIME VENDORS ONLY!!!(modified 1-30-2002)

Loop Repeat 200000

SEG ID IT1 Baseline Item Data (Invoice)
POS NO 010
REQ DES Optional (Mandatory for DSCP)**See Note Below
MAX USE 1

PURPOSE Specify the basic and most frequently used line item data (CLIN level) for the invoice and related transactions

DATA ELEMENT SUMMARY

REF	ELE ID	DESCRIPTION	REQ	TYPE	LENGTH
IT101	350	Assigned Identification Contract Line Item Number (CLIN) **(e.g. 0001)	O/Z	AN	4/6
IT102	358	Quantity Invoiced (e.g. 10 = 000000010)	X	N	1/9
IT103	355	Unit or Basic Measurement	X	ID	2/2
IT104	212	Price-extended CLIN $$ Amt	X	R2	1/10

*decimal uses one position length (e.g. 25.50 = 0000025.50)

IT106	235	Product/Service I.D. Qualifier FS = National Stock Number	X	ID	2/2
IT107	234	Product/Service I.D. NSN (e.g. 891500E210123)	X	AN	13/13
IT108	235	Product/Service I.D. Qualifier ZZ = Mutually Defined	X	ID	2/2
IT109	234	Product/Service I.D. PV = Prime Vendor	X	AN	2/2
IT110	235	Product/service I.D. Qualifier VN=Vendor Code Qualifier	X	ID	2/2
IT111	234	Product/Service I.D. (e.g. 12345678)	X	AN	13/13

- This information is the Prime Vendors Part Number
-

NOTE: PRIME VENDORS ONLY::: Data required in all segments.

EXAMPLE

IT1*0001 *10*CA**0000025.50**FS*891500E210123*ZZ*PV*VN *12345678

Refer to page 1A "IF" CLIN was NOT shipped- (e.g. **zero fill** quantity and price field)

NON-PRIME VENDORS ONLY!!!

Loop Repeat 200000

SEG ID IT1 Baseline Item Data (Invoice)
POS NO 010
REQ DES Optional (Mandatory for DSCP) **See Note Below
MAX USE 1

PURPOSE Specify the basic and most frequently used line item data (CLIN level) for the invoice and related transactions

DATA ELEMENT SUMMARY

REF	ELE ID	DESCRIPTION	REQ	TYPE	LENGTH
IT101	350	Assigned Identification Contract Line Item Number (CLIN) (e.g. 0001)	O/Z	AN	4/6
IT102	358	Quantity Invoiced (e.g. 10 = 000000010)	X	N	1/9
IT103	355	Unit or Basic Measurement	X	ID	2/2
IT104	212	Unit Price Amount *decimal uses one position length (e.g. 2.50 = 0000002.50)	X	R2	1/10
IT106	235	Product/Service I.D. Qualifier FS = National Stock Number	X	ID	2/2
IT107	234	Product/Service I.D. (e.g. 891500E210123)	X	AN	13/13

NOTE: NON PRIME VENDORS ONLY:::: Data required in all of the above segments. EXAMPLE

IT1*0001 *10*CA*0000002.50*FS*891500E210123

SEG ID TDS Total Monetary Value Summary
POS NO 010
REQ DES Mandatory
MAX USE 1

PURPOSE Specify the total dollar amount of the invoice

DATA ELEMENT SUMMARY

REF	ELE ID	DESCRIPTION	REQ	TYPE	LENGTH
TDS01	610	Amount of Total Invoice (e.g. 123.45 = 0000012345)	M	N2	1/10

EXAMPLE

TDS*0000012345

Loop Repeat 25

SEG ID SAC Service, Promotion, Allowance, or Charge Information
POS NO 040
REQ DES Optional
MAX USE 1

PURPOSE To request or identify a service, promotion, allowance, or charge

DATA ELEMENT SUMMARY

REF	ELE ID	DESCRIPTION	REQ	TYPE	LENGTH
SAC01	248	Allowance or Charge Indicator C = Charge	M/Z	ID	1/1
SAC05	610	Total Amount of Service (e.g. 30.50 = 0000003050)	O/Z	N2	1/10

EXAMPLE

SAC*C****0000003050

SEG ID CTT Transaction Totals
POS NO 070
REQ DES Optional (Mandatory for DSCP)
MAX USE 1

PURPOSE To transmit a hash total for a specific element in The transaction set

DATA ELEMENT SUMMARY

REF	ELE ID	DESCRIPTION	REQ	TYPE	LENGTH
CTT01	354	Number of CLIN Line Items Invoiced	M	No	1/6

EXAMPLE

CTT*125

SEG ID SE Transaction Set Trailer
POS NO 080
REQ DES Mandatory
MAX USE 1

PURPOSE Indicates the end of the transaction set and provide the count of the Transmitted segments (including the beginning (ST) and ending (SE) segments)

DATA ELEMENT SUMMARY

REF	ELE ID	DESCRIPTION	REQ	TYPE	LENGTH
SE01	96	Number of Included Segments	M	N	1/10
SE02	329	Transaction Set Control Number	M	AN	4/9

EXAMPLE

SE*30*000004110

ATTACHMENT 6 - SMALL BUSINESS SUBCONTRACTING PLAN

THE ATTACHED GUIDE WAS DEVELOPED AS A CHECKLIST TO BE USED BY CONTRACTORS IN THE PREPARATION OF A SMALL BUSINESS SUBCONTRACTING PLAN IN ACCORDANCE WITH THE REQUIREMENTS OF PUBLIC LAW 95-507. THE GUIDE ADDRESSES THE SIX MANDATORY ELEMENTS OF A SUBCONTRACTING PLAN AS SET FORTH IN FAR CLAUSE 52.219-9(D) AND SUPPLEMENTAL INFORMATION REQUIRED BY SECTION 1207 OF P.L. 99-661, CONTRACT GOAL FOR MINORITIES.

IT IS INTENDED AS A TOOL TO ASSIST CONTRACTORS IN THE DEVELOPMENT OF AN ACCEPTABLE SUBCONTRACTING PLAN AND TO FACILITATE THE REVIEW BY THE CONTRACTING OFFICER, THE DSCP AND DEFENSE CONTRACT MANAGEMENT AGENCY (DCMA) SMALL BUSINESS SPECIALISTS AND THE SMALL BUSINESS ADMINISTRATION PROCUREMENT CENTER REPRESENTATIVE.

IT IS RECOMMENDED THAT THE PLAN BE INCLUDED AS AN ADDENDUM TO THE SOLICITATION AND NOT PART OF SECTION L.

NOTE: Updated to include HUBZone and Small Disadvantaged Business Certification Requirements; and Veteran-Owned Small Business and Service-Disabled Veteran-Owned Small Business Classifications.

THIS HANDOUT IS TO BE USED ONLY AS A REFERENCE TOOL IN PREPARING A SUBCONTRACTING PLAN.

SUBCONTRACTING PLANS

The Federal Acquisition Regulation, Clause 52-219.9 cites the six elements that each Subcontracting Plan must contain, i.e., goals; name and duties of the individual who will administer the plan; a description of efforts; flowdown clause; reports and records.

Goals: expressed in terms of percentages and dollars of the total contract value that are planned to be subcontracted to small business, veteran-owned small business, service-disabled veteran-owned small business, HUBZone small business, small disadvantaged business and women-owned small business concerns that are realistic.

Administration: Name, title, and position within the corporate structure; duties and responsibilities of the individual who will administer the subcontracting program.

Description of Efforts: Describe steps to be taken to ensure equitable opportunities to small, veteran-owned small business, service-disabled veteran-owned small business, HUBZone small business, small disadvantaged business and women-owned small business concerns.

Flowdown Clause: Requirement for subcontracts that offer further subcontracting opportunities and for subcontracts in excess of $500,000.

Reports: Requirement to submit periodic reports

Records: Requirement to maintain records on adopted procedures to comply with requirements and goals in the plan.

The following information will assist you in determining what type of plan would be most beneficial for your firm to submit.

INDIVIDUAL SUBCONTRACTING PLAN:

This type of plan covers the entire contract period (including option years however separate goals are required for the base year and each option year)); applies to a specific acquisition; and has goals based on planned subcontracting for the specific contract except indirect costs, incurred for common or joint purposes, may be allocated on a prorated basis to the contract. The plan shall address all six elements as cited above. The plan when approved and incorporated into the contract will remain in effect until the contract has been completed.

MASTER SUBCONTRACTING PLAN:

This type of plan contains all the required elements of an individual plan, except goals. It can be submitted on a plant or division wide basis with no specific acquisition identified. The subcontracting goals and any deviations from the approved plan shall be identified by the offeror

as an addendum to the approved Master Plan. The offeror will be required to provide the Procuring Contracting Officer (PCO) with copies of the approved Master Plan along with the addendum which cites the goals and deviations, if any. The approved master plan and the addendum are formulated into an individual subcontracting plan, which can be identified with a specific acquisition. A master plan is effective for a three-year period after approval by the Administrative Contracting Officer (ACO). The master plan, when incorporated in an individual plan, applies throughout the life of the contract.

COMMERCIAL PRODUCTS SUBCONTRACTING PLAN:

This type of plan is submitted on a plant or division wide basis with no specific acquisition identified. A commercial product means a product in regular production that is sold in substantial quantities to the general public and/or industry at established catalog or market prices. It also means a product which, in the opinion of the Contracting Officer, differs only insignificantly from the contractor's commercial product. The plan addresses all six elements as cited above. If a commercial product is offered, the subcontracting plan may cover the company's commercial production generally, both for government contracts and for regular commercial sales. The plan will remain in effect for the entire fiscal year for all government contracts in effect during the period. It is preferred that the plan coincide with the government's fiscal year since the activity under this type of plan is reported once a year on the SF 295. The contractor is required to submit a new commercial plan, 30 working days before the end of the fiscal year to the contracting officer. It is the contractor's responsibility to insure that it has an approved commercial plan on file for each year of contract performance.

DEFINITIONS

SMALL BUSINESS CONCERN: A small business is a concern, including its affiliates, which is organized for profit; independently owned and operated; not dominant in the field of operation in which it is competing; and can further qualify under the criteria concerning number of employees, average annual receipts, or other criteria as prescribed by the Small Business Administration.

HUBZone: An historically underutilized business zone, which is an area located within one or more qualified census tracts, qualified non-metropolitan counties, or lands within the external boundaries of an Indian reservation.

HUBZONE SMALL BUSINESS CONCERN: A small business concern that is located in an "historically underutilized business zone;" is owned and controlled by one or more U. S. Citizens; and at least 35% of its employees reside in the HUBZone. Status as a qualified HUBZone small business concern is determined by the Small Business Administration (SBA). If the SBA determines that a concern is a qualified HUBZone small business, it will issue a

certification to that effect and will add the concern to the List of Qualified HUBZone Small Business Concerns on its Internet site at www.sba.gov\hubzone.
The concern must appear on the list to be a HUBZone small business concern. HUBZone certifications will appear in individual firm profiles in SBA's PRO-Net.

SMALL DISADVANTAGED BUSINESS CONCERN (SDB): A small business concern (1) which is at least 51% owned by one or more socially and economically disadvantaged individuals: or, in the case of any publicly owned business, at least 51% of the stock is owned by one or more socially and economically disadvantaged individuals; and (2) whose management and daily business operations are controlled by one or more such individuals. The term "socially disadvantaged" means individuals who have been subjected to racial or ethnic prejudice or cultural bias because of identity as a member of groups without regard to their individual qualities. The following individuals are presumed to be socially disadvantaged: Black Americans, Hispanic Americans, Native Americans, Asian-Pacific Americans, and Subcontinent Asian Americans. The term "economically disadvantaged" means socially disadvantaged individuals whose ability to compete in the free enterprise systems is impaired due to diminished capital and credit as compared to others in the same/similar line of business and, as a result, have been or are likely to be precluded from successfully competing in the open market. A socially disadvantaged individual whose personal net worth does not exceed $750,000 ($250,000 for certification under the SBA Section 8 (a) Program), excluding his/her ownership interest in the company and equity in his/her personal residence is considered to be economically disadvantaged.

Effective October 1, 1999, a subcontractor claiming SDB status must be certified by the Small Business Administration. SDBs can obtain application information from the SBA at www.sba.gov\sdb. SDBs that receive formal certification are listed in the SBA on-line data base, PRO-Net, at http://pro-net.sba.gov.

WOMAN-OWNED SMALL BUSINESS CONCERN: A small business concern that is at least 51% owned by one or more women; or in the case of any publicly owned business, at least 51% of the stock is owned by one or more women AND whose management and daily business operations are controlled by one or more women.

SERVICE-DISABLED VETERAN-OWNED SMALL BUSINESS CONCERN

(2) A small business concern –

(i) not less than 51% of which is owned by one or more service-disabled veterans or, in the case of any publicity owned business, not less than 51% of the stock of which is owned or one or more service-disabled veterans; and

(ii) the management and daily business operations of which are controlled by one or
more service-disabled veterans or, in the case of a veteran with permanent and

severe disability, the spouse or permanent caregiver of such veteran.

(3) Service-disabled veteran means a veteran, as defined in 38 U.S.C. 101(2), with a disability
that is service-connected, as defined in 38 U.S.C. 101(16).

VETERAN-OWNED SMALL BUSINESS CONCERN

A small business concern –

(i) not less than 51% of which is owned by one or more veterans (as defined at 38
U.S.C. 101(2)) or, in the case of any publicly owned business, not less than 51%
of the stock of which is owned by one or more veterans; and
(ii) the management and daily operations of which are controlled by one or more
veterans.

SUBCONTRACT: Means any agreement (other than one involving an employee-employer relationship) entered into by a Federal Government prime contractor or subcontractor calling for supplies and/or services required for performance of the contract or subcontract.

SUBCONTRACTING PLAN

Date: _____

CONTRACTOR: _____

ADDRESS: _____

_____

SOLICITATION #: _____

END ITEM/SERVICE _____

Fill in Applicable Section:

Type of Plan

1. **Master Subcontracting Plan**

   _____ Plant/Distribution Site

   _____ Division

2. **Commercial Subcontracting Plan**

   _____ Plant/Distribution Site

   _____ Division

3. **_____Individual Contract Plan Total Contract Dollar Value _____**

Complete the following if submitting a Commercial Subcontracting Plan.

Company/Division's Fiscal Year

FROM; _____ TO: _____
(Month/Year) (Month/Year)

Total Estimated FY Dollar Value: $ _____

4. **In accordance with FAR Clause 52.219-9 – The offeror's subcontracting plan shall include, at a minimum, the following:**

1. **Goals, expressed in terms of percentages of total planned subcontracting dollars, for the use of small business, veteran-owned small business, service-disabled veteran-owned small business, HUBZone small business, small disadvantaged and women owned small business concerns as subcontractors. The offeror shall include all subcontracts that contribute to contract performance, and may include a proportionate share of products and services that are normally allocated as indirect costs. For individual contract plans, the total dollars to be subcontracted are stated. For commercial plans, the total projected sales, expressed in dollars, and the total value of projected subcontracts to support the sales are stated.**

2. **The suggested format for percentage and dollar goals follows:**

	DOLLARS	PERCENT
TOTAL TO BE SUBCONTRACTED	$ _____	_____%
A. To Large Business	**$ _____**	**_____%***
B. To Small Business	**$ _____**	**_____%***
1. To Veteran-Owned SB**	**$ _____**	**_____%***
2. To Service-Disabled Veteran-Owned SB**	**$ _____**	**_____%***
3. To HUBZone SB**	**$ _____**	**_____%***
4. To Disadvantaged SB**	**$ _____**	**_____%***
5. To Women-Owned SB**	**$ _____**	**_____%***

*** Divided into Total to be Subcontracted**
****Subset of B**
Note: A separate goal for Service-Disabled Veteran-Owned Small Business is not mandatory.
These firms may be included in the goal for Veteran-Owned Small Business.

3. **A description of the principal types of supplies and services to be subcontracted, and an identification of the types planned for subcontracting to small business, veteran-owned small business, service-disabled veteran-owned small business, HUBZone small business, small disadvantaged business, and women-owned small business concerns. (Note: Identify all supplies and services to be subcontracted. Further identify those supplies and services to be subcontracted to small business by one asterisk (*), veteran-owned small business by two asterisk (**), service-disabled veteran-owned small business by three asterisk (***), HUBZone small business by four asterisk (****), small disadvantaged business by five asterisks (*****) and women owned small business concerns by six asterisks (******).**

4. **A description of the method used to develop the subcontracting goals in item 2 above.**

5. **A description of the method used to identify potential sources for solicitation purposes (e.g., existing company source lists, the Small Business Administration's Procurement Marketing and Access Network (PRO-Net), veterans service organizations, the National Minority Purchasing Council Vendor Information Service, the Research and Information Division of the Minority Business Development Agency in the Department of Commerce, or small, HUBZone small business, small disadvantaged business and women-owned small business concern trade associations). Information in PRO-Net can be relied upon as an accurate representation of a concern's size and ownership for the purposes of maintaining a small business, veteran-owned small business, service-disabled veteran-owned small business, HUBZone small business, small disadvantaged and women-owned small business source list. Use of PRO-Net as its source lists does not relieve a firm of its responsibilities (e.g., outreach, assistance, counseling, or publicizing subcontracting opportunities) in this clause.**

6. **A statement as to whether or not the offeror included indirect costs in establishing subcontracting goals, and a description of the method used to determine the proportionate share of indirect costs**

7. **to be incurred with small business, veteran-owned small business, veteran-owned small business, HUBZone small business, small disadvantaged, and women-owned small business concerns.**

8. **The name of the individual employed by the offeror who will administer the offeror's subcontracting program, and a description of the duties of the individual.**

9. **A description of the efforts the offeror will make to assure that small business, veteran-owned small business, service-disabled veteran-owned small business, HUBZone small business, small disadvantaged business and women owned small business concerns have an equitable opportunity to complete for subcontracts. (This element shall include, but shall not be limited to, the following:)**

   In order to effectively implement this plan to the extent consistent with efficient contract performance, the contractor shall perform the following functions:

   a. **Assist small business, veteran-owned small business, service-disabled veteran-owned small business, HUBZone small business, small disadvantaged, and women owned small business concerns by arranging solicitations, time for preparation of bids, quantities, specifications, and delivery schedules so as to facilitate the participation by such concerns. Where the contractor's lists of potential small business, veteran-owned small business, service-disabled veteran-**

owned small business, HUBZone small business, small disadvantaged and women-owned small business subcontractors are excessively long, reasonable effort shall be made to give all such small business concerns an opportunity to compete over a period of time.

b. Provide adequate and timely consideration of the potentialities of small business, veteran-owned small business, service-disabled veteran-owned small business, HUBZone small business, small disadvantaged, and women owned small business concerns in all "make or buy" decisions.

c. Counsel and discuss subcontracting opportunities with representatives of small business, veteran-owned small business, service-disabled veteran-owned small business, HUBZone small business, small disadvantaged and women owned business concerns.

d. Provide notice to subcontractors regarding penalties and remedies for misrepresentations of business status as small business, veteran-owned small business, HUBZone small business, small disadvantaged business or women-owned small business for the purpose of obtaining a subcontract.

10. Assurances that the offeror (I) will include the clause in this contract entitled "Utilization of Small Business Concerns" in all subcontracts that offer further subcontracting opportunities, and (ii) will require all subcontractors (except small business concerns) that receive subcontracts in the excess of $500,000 ($1,000,000 for construction of any public facility), to adopt a plan similar to the plan agreed to by the offeror.

11. Assurances that the offeror will (I) cooperate in any studies or surveys as may be required; (ii) submit periodic reports in order to allow the Government to determine the extent of compliance by the offeror with the subcontracting plan; iii) submit Standard Form (SF) 294, Subcontracting Report for Individual Contracts, and/or SF 295, Summary Subcontract Report, in accordance with the instructions on the forms. The reports shall provide information on subcontract awards to small business, veteran-owned small business, service-disabled veteran-owned small business, HUBZone small business, small disadvantaged business, woman-owned small business, and when applicable, Historically Black Colleges and Universities and Minority Institutions. The offeror also must ensure that its subcontactors agree to submit Standard Forms 294 and 295.

12. Recitation of the types of records the offeror will maintain to demonstrate procedures that have been adopted to comply with the requirements and goals in the plan, including establishing source lists; and a description of its efforts to locate small business, veteran-owned small business, service-disabled veteran-owned small business, HUBZone small business, small disadvantaged and women-owned small business concerns and award

subcontracts to them. <u>The records shall include at least the following (on a plant-wide or company-wide basis, unless otherwise indicated):</u>

a. **Source lists (i.e., PRO-Net), guides, and other data that identify small business, veteran—owned small business, service-disabled veteran-owned small business, HUBZone small business, small disadvantaged business, and women-owned small business concerns.**

b. **Organizations contacted in an attempt to locate sources that are small business, veteran-owned small business, service-disabled veteran-owned small business, HUBZone small business, small disadvantaged business, and women-owned small business concerns.**

c. **Records on each subcontract solicitation resulting in an award of more than $100,000, indicating whether (A) small business concerns were solicited and if not, why not, (B)**
Veteran-owned small business were solicited and if not, why not, (C) service-disabled veteran-owned small business were solicited and if not, why not, (D) HUBZone small business concerns were solicited and if not, why not, (E) small disadvantaged business concerns were solicited and if not, why not, (F) women-owned small business concerns were solicited and if not, why not, and (G) if applicable, the reason award was not made to a small business, veteran-owned small business, service-disabled veteran-owned small business, HUBZone small business, small disadvantaged business, or women-owned small business concern.

d. **Records of any outreach efforts to contact (A) trade associations; (B) business development organizations; (C) conferences and trade fairs to locate small, HUBZone small business, small disadvantaged and women owned small business concerns and (D) veterans service organizations.**

e. **Records of internal guidance and encouragement provided to buyers through (A) workshops, seminars, training, etc. and (B) monitoring performance to evaluate compliance with the program's requirements.**

f. **On a contract-by-contract basis, records to support award data submitted by the offeror to the Government, including the name, address and business size of each subcontractor.**
Contractors having company or division-wide annual commercial plans need not comply with this requirement.

g. **SUPPLEMENTAL INFORMATION**

Section 1207 of Public Law 99-661, Contract Goal for Minorities, supplements FAR Clause 52.219-9. Offerors are required to:

a. **Establish a subcontracting goal of 5% for small disadvantaged businesses.**

b. **Identify efforts to provide technical assistance to SDB's.**

c. **Include a statement that Historically Black Colleges and Universities (HBCU's) and other Minority Institutions (MI's) will be considered when developing SDB goals, when applicable.**

SIGNATURE: _____
(EXECUTIVE OF COMPANY *)
TYPED NAME: _____
TITLE: _____
COMPANY: _____
DATE: _____

PLAN ACCEPTED BY: _____ DATE: _____
(CONTRACTING OFFICER)

AGENCY: _____

*** THE INDIVIDUAL SIGNING THE PLAN SHOULD BE AN EXECUTIVE OF THE COMPANY AND NOT THE DESIGNATED PLAN ADMINISTRATOR.**

NOTE TO CONTRACTING OFFICER: UPON INCORPORATION OF A PLAN INTO THE CONTRACT, INDICATE HEREIN THE DOLLAR VALUE OF THE CONTRACT $_____

DATE THAT PLAN WAS FORWARDED TO COGNIZANT DCMA OFFICE. _____

ATTACHMENT 7 - SAMPLE BPA Language - PV will likely need to incorporate market ready BPA's with similar provisions.

First page - Form 1449 - BPA SAMPLE ONLY

Blanket Purchase Agreement (BPA) Terms and Conditions…..……..…….3
Description of Agreement……..……..……..3
Extent of Obligation……..…….…….…….……3
Pricing……..…….……3
Purchase Limitation……..…….…….…….……3
Individuals Authorized to Purchase Under the BPA..…….……..…3
Deliveries……..…….…….……..4
Delivery Tickets……..…….…….……4
Marking Requirements……..……4
Invoices……..…….……..…4
Delivery Locations……..…….…….……4
Reports……..……...….4
Additional Ordering Procedures/Requirements……..……..4
Additional Responsibilities of the Supplier……..…….……..……5
Right to Award other Contracts and Orders……..…….……..5
Standard Industrial Classification (SIC) Code and Small Business Size Standard……..……5

BPA SAMPLE ONLY

SCHEDULE OF SUPPLIES

Item Description: Various market ready items such as bread, milk produce only where DSCP's is unavailable.

Item Size & Description	**Stock Number**	**Unit Price/Case**
Milk, 1/2 pints	8960-01-E11-????	$0.20
Milk, half gallons	8960-01-E11-????	$0.2?
Bread, Italian	8960-01-E11-????	$8.20

BLANKET PURCHASE AGREEMENT (BPA) TERMS AND CONDITIONS

1. Description of Agreement.

a. The supplier shall furnish canned and bottled beverage items if and when requested by the contracting officer or the authorized representative of the contracting officer during the period commencing on the effective date of this agreement as indicated in Block 3 of the DD Form 1155 and ending five years from the effective date unless advance written notice of cancellation is received from either party prior to the expiration date. Prices may be changed at the end of each year, on the anniversary date of the signing of this BPA. Requests for any price changes should be submitted in writing to the contracting officer 30 days prior to BPA anniversary date.

b. The supplier shall only provide the products as indicated in this agreement or its modifications. The product description and/or specifications are provided on page 3 of this BPA.

c. All items delivered shall be produced, processed and prepared in accordance with the highest commercial standard practices, and shall conform to those products the contractor offers for resale in retail outlets, and shall be produced in an approved production facility.

2. Extent of Obligation.

The government is obligated only to the extent of authorized purchases actually made under this agreement.

3. Pricing.

a. The supplier warrants that prices set forth in each call are as low as, or lower than, those charged his most favored customer for comparable quantities under similar terms and conditions, in addition to any discounts for prompt payments.

b. Prices shall be firm for a twelve month period.

4. Purchase Limitation

Individual purchases for subsistence items are not subject to dollar limitations.

5. Individuals Authorized to Place Calls.

a. The individuals authorized to place calls against this BPA and their dollar limitation per call are as follows:

(1) The designated Food Service Ordering Officer(s) at the dining facilities listed in paragraph 10. below. They are limited to $2,500 per call.

(2) The DSCP Soda Team Contracting Officer(s) and/or Soda Team Contract Specialist(s). They have no restriction in dollar limitation per call.

b. b. The supplier may only accept calls from individuals identified as being authorized to place calls under this BPA.

6. Deliveries.

a. All deliveries shall be made as indicated by the BPA caller.

b. Only those products specifically listed in this BPA are authorized for delivery. Delivery of unauthorized products shall be at the risk of and the sole responsibility of the supplier and may result in non-payment as well as cancellation of this agreement.

c. Partial shipments will not be accepted.

d. Dining facilities shall return or exchange plastic shipping containers and pallets at the time of delivery.

7. Delivery Tickets.

a. All shipments under this agreement shall be accompanied by delivery tickets or sales slips which shall contain the following minimum information:

(1) Name of Supplier.
(2) BPA Number.
(3) Date of Purchase.
(4) Call/Purchase Number.
(5) Itemized List of Supplies Furnished.
(6)Quantity, unit price, and extension of each item, less applicable discounts (unit prices and extensions need not be shown when incompatible with the use of automated systems; provided that the invoice is itemized to show this information).
(7) Date of Delivery or Shipment.

8. Marking Requirements.

Standard commercial markings for individual packages will be used to clearly mark and identify the nature of contents and the expiration date. All markings shall be clear, legible, non-fading and durable.

9. Invoices.

A summary invoice shall be submitted for all deliveries made during the weekly billing period. The invoices shall identify the delivery tickets covered therein, stating their total dollar value, and they should be supported by receipted copies of the delivery tickets.

10. Delivery Locations.

a. The locations of the Dining Facilities placing/receiving orders are as follows:

APPLICABLE DODDAC- AND CUSTOMER ADDRESS
POC: SSGT John Doe
PHONE # DSN: 867-5309
FAX # DSN: 444-5309

b. Normal delivery hours at the above dining facilities are from 0800 to 1500 hours, Monday through Friday. Exceptions to these delivery hours are at the discretion of the ordering activity.

11. Additional Ordering Procedures/Requirements.

a. a. Ordering under this BPA shall be accomplished through the STORES system whenever possible. In lieu of STORES, ordering may be by phone or fax with:

COMPANY FULL ADDRESS
125?* Gypsy Lane
MARYSVILLE, CALIFORNIA 00876??-7407
POC: Jane Doe

PHONE# area code and number FAX# area code and number

b. An order/call number will be furnished the supplier by the BPA caller during placement of an order. The supplier is required to insert the order/call number on the delivery ticket/invoice. Failure to include the order/call number on the delivery ticket/invoice will adversely impact the expeditious processing of payments.

c. Ordering activities may place orders as early as one working day prior to required delivery date.

d. Authorized personnel shall not order products other than those listed in this BPA.

e. Individual orders in excess of $2,500 will be placed by DSCP authorized personnel.

12. Additional Responsibilities of the Supplier.

a. The supplier/supplier's authorized official shall indicate acceptance of this BPA by providing the information required at Block 16 on Page 1 of this agreement.

b. One copy of the completed BPA shall be returned to:

Defense Supply Center Philadelphia
Directorate of Subsistence DSCP-HFC
Attn: A. Riccardi, Bldg. 6C183
700 Robbins Avenue
Philadelphia, PA 19111-5092

c. The supplier is also required to complete the applicable representation/certifications at clauses 52.212-3 entitled Offeror Representations and Certifications-Commercial Items and 252.225-7000 entitled Buy American Act Balance of Payments Program Certificate.

13. Right to Award other Contracts and Orders.

The Government reserves the right to award orders to other suppliers for like products during the same performance period as this Blanket Purchase Agreement.

14. Standard Industrial Classification (SIC) Code and Small Business Size Standard.

The SIC code and small business size standard for this acquisition are 2086 and 500, respectively.

ATTACHMENT 8

MIL-STD-909 has been replaced by MIL-STD-3006.

MIL-STD-3006
20 August 2000

SUPERSEDING
(See 6.7)

DEPARTMENT OF DEFENSE STANDARD PRACTICE

SANITATION REQUIREMENTS FOR FOOD ESTABLISHMENTS

AMSC N/A

FSG 89GP

DISTRIBUTION STATEMENT A. Approved for public release; distribution is unlimited.

FOREWORD

1. This Military Standard is approved for use by all Departments and Agencies of the Department of Defense (DoD).

2. The DoD is committed to the production and storage of food products in clean, sanitary food establishments in order to prevent the transmission of contaminants and foodborne disease to members of the Armed Forces. The requirements contained herein are based on available national food and drug regulatory requirements, and others from professional societies. These requirement documents are selectively applied herein to ensure that food establishments maintain a minimum set of sanitation standards. This minimum set of standards can be augmented by the requiring activity.

3. In keeping with the DoD policy to use industry practices, the requirements for food establishments contained in this standard are based on industry standards applicable to the product identified in each appendix. While the appendices identify requirements selected from the appropriate industry standards, they do not contain all of the requirements from these standards. While the requirements cited herein are not all-inclusive, verification during an audit may include other requirements from the cited document at the discretion of the auditor.

4. This standard establishes the Current Good Manufacturing Practices (CGMP) requirements, as provided in Code of Federal Regulations (CFR), Title 21, Part 110 as basic sanitation standards for food establishments that supply subsistence. The standard also provides detailed commodity requirements in appendices.

5. This standard is applicable to all establishments supplying subsistence. Detailed standards relating to specific types of food establishments are located in the appendices to this standard. The standard is also applicable to military owned/leased facilities where foods are stored (excluding retail operations), utilizing 21 CFR 110, General Provisions only. The auditing of retail establishments is conducted utilizing the Food Code.

6. This standard is intended to insure that food establishments supplying subsistence, in both the Continental United States (CONUS) and Outside the Continental United States (OCONUS), are in compliance with CGMPs, thus reducing the risk of transmission of foodborne disease.

7. In OCONUS locations the Major Command (MACOM) Commander may supplement this document. This standard is not used to determine an establishment's capabilities to comply with product specifications or other purchase requirements. In cases where CGMPs are provided in the CFR for specific subsistence items (e.g. acidified foods), the specific CGMPs for that item will be applied in addition to those found in Part 110. Good Manufacturing Practice (GMP) documents provided by industry and recognized by the Food and Drug Administration (FDA), the United States Department of Agriculture (USDA) or the United States Department of Commerce (USDC), may be used in conjunction with 21 CFR 110, with MACOM approval.

Beneficial comments (recommendations, additions, deletions) and any pertinent data which may be of use in improving this document should be addressed to: Director, DoD Veterinary Service Activity, Office of the Surgeon General/HQDA, 5109 Leesburg Pike, Falls Church, VA 22041-3258, by using the Standardization Document Improvement Proposal (DD Form 1426) appearing at the end of this document, or by letter.

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1. SCOPE

1.1 Purpose. This standard establishes sanitation requirements for establishments which produce, process, or store various types of food products before or after final acceptance by an element of the Department of Defense.

2. APPLICABLE DOCUMENTS

2.1 General. See applicable appendices. Each appendix to this standard provides a list of the specific documents cited in the appendix.

3. DEFINITIONS

3.1 Sanitation audit. An in-depth examination of the sanitation system to determine the effectiveness and compliance with predetermined reference standards. The sanitation audit examines and evaluates the sanitation system as it applies to an overall organizational element.

3.2 Critical defect. Condition, practice, step or procedure which: a) presents a biological, chemical or physical property that causes food to be unsafe for consumption; and/or b) the food safety hazard cannot be prevented, eliminated or reduced by a subsequent practice, step or procedure.

3.3 Major defect. Condition, practice, step or procedure which: a) is of less food safety concern yet affects the usability of the products; and/or b) due to loss or lack of control, may become a critical defect.

3.4 Observation. A condition or practice that is not in accordance with the CGMP requirements, but is not a critical or major defect.

3.5 Acceptable. The rating given to an establishment that complies with the requirements of the sanitary audit.

3.6 Unacceptable. The rating given to an establishment that does not comply with the requirements of the sanitary audit.

3.7 Hazard Analysis Critical Control Point (HACCP). A food safety system that identifies hazards, develops control points throughout the flow of the entire food process, establishes critical limits, and monitors the effectiveness of these control measures.

3.8 Corrective Action Request (CAR). A written report given to management upon completion of the sanitation audit that identifies critical and major deficiencies, requesting corrective action.

4. GENERAL REQUIREMENTS

4.1 Listing of plants. Compliance with this standard is mandatory for listing of plants in the Directory of Sanitarily Approved Food Establishments for Armed Forces Procurement (see 6.6).

4.2 Appendices. The general requirements in the appendices contained herein shall apply to the appropriate food establishment.

4.3 Sanitation audit. Compliance with the requirements of this standard and the applicable appendices shall be verified by an audit of the food establishment (see 6.4). The audit shall consist of an examination of the methods used to receive, handle, and store food. The sanitation audit shall be performed in the presence of management or a designated representative. Results of the audit shall be documented.

4.4 Laboratory testing. All establishments are subject to laboratory testing. Results of laboratory testing complete the sanitation audit.

4.5 Sanitation Audit Rating. A sanitation audit shall be rated either "Acceptable" or "Unacceptable". A critical defect will result in an Unacceptable rating. Four or more major defects will result in an Unacceptable rating. Each requirement in Appendix A shall only be scored once for each severity, regardless of the number of findings. Observations will not result in an Unacceptable rating. The cumulative effect of multiple observations indicating an out-of-control process may require an upgrade to one major defect, due to the increased public health significance.

4.5.1 Corrective action. Establishments receiving a Sanitation Audit Rating of Unacceptable shall provide written confirmation of corrective actions taken, utilizing a CAR (see 6.5). Critical and major defects shall be addressed in the CAR.

5. DETAILED REQUIREMENTS

The following appendices contain specific requirements related to the cited reference document, but are not intended to be all-inclusive.

APPENDIX A General Requirements
APPENDIX B Bakery
APPENDIX C Manufactured Dairy Products
APPENDIX D Fluid Dairy
APPENDIX E Eggs
APPENDIX F Frozen Desserts
APPENDIX G Ice
APPENDIX H Seafood
APPENDIX J (Reserved)
APPENDIX K Bottled Water/Soft Drinks
APPENDIX L Off Post Caterers and Civilian Restaurants
APPENDIX M Slaughter and Fabrication of Fresh Meat Products in Overseas Areas
APPENDIX N Dry Dairy Products
APPENDIX P Fresh-Cut Produce

6. NOTES

(This section contains information of a general or explanatory nature that may be helpful, but it is not mandatory.)

6.1 Intended use. This standard is intended to ensure that food products procured by DoD for use by Armed Forces personnel are safe and do not pose health risks.

6.2 Issue of DoDISS. When this standard is used in acquisition, the applicable issue of the DoDISS must be cited in the solicitation.

6.3 Tailoring guidance. To ensure proper application of this standard, invitations for bids, requests for proposals, and contractual statements of work should tailor the requirements in section 5 of this standard to exclude any unnecessary requirements. For example, if the requirement applies to a bakery establishment, only the requirements contained in this standard and in the bakery appendix should be mandated.

6.4 Audit guidelines. The government will perform audits of contractors' premises based on guidelines contained in MIL-HDBK-3006. Copies may be obtained by request to Standardization Order Desk, 700 Robbins Avenue, Building 4D, Philadelphia, PA 19111-5094. (http://www.dodssp.daps.mil)

6.5 Corrective actions. Follow the guidelines in MIL-HDBK-3006 for establishments that receive an Unacceptable rating.

6.6 Listing of plants. Plants in compliance with this standard may be listed in the Directory of Sanitarily Approved Food Establishments for Armed Forces Procurement (see web site http://domino1.hcssa.amedd.army.mil/vetcom.nsf/). Requests to be listed in the Directory should be directed to the appropriate procurement agency. Information related to its use should be directed to the appropriate MACOM veterinarian.

6.7 Superseded documents. The following documents are superseded by this standard:

MIL-STD-667 Sanitary Standards for Shell Egg Plants
MIL-STD-668 Sanitary Standards for Food Plants
MIL-STD-671 Sanitary Standards for Milk Evaporating and Drying Plants
MIL-STD-906 Sanitary Standards for Ice Plants
MIL-STD-909 Sanitary Standards for Food Storage Facilities
MIL-STD-1105 Sanitary Standards for Bakeries
MIL-STD-1155 Sanitary Standards for Frozen Desserts Plants
MIL-STD-1156 Sanitary Standards for Soft Drink Plants
MIL-STD-1162 Sanitary Standards for Cheese (and Related Cheese Products) Plants
MIL-STD-1481 Sanitary Standards for Meat Processing Plants in Overseas Areas
MIL-STD-1482 Sanitary Standards for Butter (and Related Products) Plants

6.8 Subject term (key word) listing.

acceptable
analysis
audit
bakery
cheese
defect
eggs
fresh fruits
ice
observation
plants
sanitary
seafood
standard
unacceptable
vegetables
HACCP (Hazard Analysis Critical Control Point)

CONCLUDING MATERIAL

Custodians:

Army - MD2

Navy - SA

Air Force - 03

Review activities:

Navy - MS, MC
DLA - SS

Preparing Activity:

Army - MD2

Project No. 89GP-0003

APPENDIX A
GENERAL REQUIREMENTS

A.1 SCOPE

A.1.1 Scope. This appendix establishes the general sanitation provisions for food production and storage facilities. This appendix is a mandatory part of this standard. The information contained herein is intended for compliance.

A.2 APPLICABLE DOCUMENTS

A.2.1 General. The documents listed in this section are specified in sections 3, 4, and 5 of this appendix. This section does not include documents cited in other sections of this standard or recommended for additional information or as examples. While every effort has been made to ensure the completeness of this list, document users are cautioned that they must meet all specified requirements documents cited in sections 3, 4, and 5 of this appendix, whether or not they are listed.

A.2.2 Government documents. The following documents form a part of this document to the extent specified herein. Unless otherwise specified (see 6.2), the issues of the documents are those listed in the issue of DoDISS cited in the solicitation. Unless otherwise specified (see 6.2), the issues of documents not listed in the DoDISS are the issues most current in publication.

CODE OF FEDERAL REGULATIONS (CFR)

Code of Federal Regulations (CFR), Title 21, Part 110.

(Application for copies should be addressed to Superintendent of Public Documents, U. S. Government Printing Office, Washington, DC 20402-0001, http://www.access.gpo.gov/nara/cfr/index.html/.)

A.3 DEFINITIONS

The definitions in section 3 of this standard apply to this appendix.

A.4 GENERAL REQUIREMENTS

This section is not applicable to this document.

A.5 DETAILED REQUIREMENTS

A.5.1 General. The requirements in Tables I through V shall be as specified in the 21 CFR 110, but are not intended to be all-inclusive. The requirements herein relate to personnel safety and cleanliness, building and facilities, equipment and utensils, raw materials and operations, defect action levels, and hazard analysis to ensure the adequacy and safety of food products.

Table I. Subpart A - Personnel.

ITEM	REQUIREMENT
A.1	Adequate disease control measures shall be practiced. (110.10(a)).
A.2	Employees shall wear suitable clothing. (110.10(b)).
A.3	Employees shall maintain adequate cleanliness. (110.10(b)).
A.4	Employees shall wash hands thoroughly after each absence from the work station and at any other time the hands may have become soiled or contaminated. (110.10(b)).
A.5	Employees working in the processing area shall be free from unsecured jewelry. (110.10(b)).
A.6	Employees shall use proper gloves and maintain them in an intact, clean, and sanitary condition. (110.10(b)).
A.7	Employees shall wear effective hair restraints. (110.10(b)).

A.8	Employees belongings shall be properly stored. (110.10(b)).
A.9	Employees shall not eat food, chew gum, drink beverages or use tobacco where food is exposed or equipment and utensils are washed. (110.10(b)).
A.10	Precautions shall be taken to protect food from being contaminated by employees. (110.10(b)).
A.11	Trained personnel shall be available where needed to provide a level of competency necessary for production of clean and safe food. (110.10(c)).
A.12	Employees shall be supervised, clearly assigned their responsibilities, with competent supervisors. (110.10 (9) (d)).

Table II. Subpart B - Buildings and Facilities.

ITEM	REQUIREMENT
B.1	Grounds shall be maintained in a condition that will protect against contamination. (110.20(a)).
B.2	Buildings and structures shall be suitable in size, construction, and design to facilitate maintenance and sanitary operations. (110.20(b)).
B.3	Buildings, fixtures, utensils, and other physical facilities of the plant shall be maintained in a sanitary condition and in good repair. (110.20 (4) & 110.35(a)).
B.4	Adequate lighting, ventilation, and screening shall be provided. (110.20).
B.5	Substances used for cleaning, sanitizing and pest control shall be approved by MACOM, when required, and shall be properly marked and stored. (110.35(b)).

Table II. Subpart B - Buildings and Facilities - Continued.

B.6	Adequate measures shall be taken to exclude pests from processing areas and to protect against contamination of foods by pests, pesticides, and/or rodenticides. (110.35(c)).
B.7	Food contact surfaces shall be cleaned and sanitized as frequently as necessary and shall be properly stored to protect against contamination of food. (110.35(d)).
B.8	The water supply shall be sufficient and from a sanitary source. (110.37(a)).
B.9	The plumbing shall be adequate in size and shall be adequately installed and maintained. (110.37(b)).
B.10	Sewage and rubbish shall be adequately disposed of. (110.37(c) (f)).
B.11	Adequate toilet facilities shall be provided for employees. (110.37(d)).
B.12	Adequate hand-washing facilities shall be provided at convenient locations. (110.37(e)).

Table III. Subpart C - Equipment and Utensils.

ITEM	REQUIREMENT
C.1	All pieces of equipment and all utensils shall be adequately cleanable. (110.40(a)).
C.2	Food contact surfaces shall be corrosion resistant and made of nontoxic materials. (110.40(a)).
C.3	Seams on food contact surfaces shall be smoothly bonded or maintained so as to minimize the growth of microorganisms (110.40(b)).
C.4	Surfaces of equipment other than food contact surfaces, maintained in the food handling area, shall be constructed so they can be kept in a clean condition. (110.40(c)).
C.5	Holding, conveying and manufacturing systems shall be designed and constructed so that they can be maintained in an appropriate sanitary condition. (110.40(d)).
C.6	Adequate indicating thermometers, temperature measuring devices, temperature recording devices, and temperature controls in freezer and cold storage facilities shall be in place. (110.40(e)).
C.7	Instruments and controls used for measuring temperature, pH, water activity, or other conditions, shall be accurate and adequate in number. (110.40(f)).
C.8	Compressed air or other gases that are mechanically introduced into food or used to clean food contact surfaces shall be free of indirect food additives. (110.40(g)).
C.9	Equipment lubrication shall not contaminate the product; only food grade lubricants shall be used in the food zone. (110.40(a)).

Table IV. Subpart E - Raw Materials and Operations.

ITEM	REQUIREMENT
E.1	Raw materials and other ingredients shall be purchased from an approved source, protected from contamination and adulteration (intentional or otherwise) at all times. (110.80(a)).
E.2	Manufacturing operations shall be conducted under conditions and controls necessary to minimize the potential for growth of microorganisms or contamination of foods (intentional or otherwise). (110.80(a)).
E.3	Foods shall be maintained under conditions during warehousing and distribution that will protect the food item and its container against physical, chemical, and microbial contamination (intentional or otherwise), as well as against deterioration. (110.93).
E.4	Chemical, microbial, or extraneous-material testing procedures shall be used where necessary to identify sanitation failures or possible food contamination. (110.80).
E.5	Methods to exclude physical contaminants shall be established and monitored (metal detectors, visual screening, sieves, etc.). (110.80).

Table V. Subpart G - Defect Action Levels.

ITEM	REQUIREMENT
G.1	Defect action levels shall be in compliance. (110-110 (a)-(e)).

NOTE: See appendices for specific food production facilities for detailed information concerning defects.

Table VI. Subpart H - Hazard Analysis/Record Keeping.

ITEM	REQUIREMENT
H.1	Hazard analysis shall be performed for all stages of production.
H.2	A Hazard Analysis Critical Control Point (HACCP) plan shall be written and implemented for each kind of product produced.
H.3	The HACCP plan shall identify food safety hazards, critical control points, critical limits, monitoring procedures, corrective action plans, verification procedures and record keeping system.
H.4	Corrective action plan shall be followed or deviant product segregated.
H.5	Corrective actions shall be fully documented.
H.6	Records shall include required information.
H.7	Records shall be reviewed, signed and dated as required.
H.8	Records shall be retained as required and shall be available and subject to public disclosure limitations.

Table VI. Subpart H - Hazard Analysis/Record Keeping - Continued.

H.9	Reviews shall be performed as required.
H.10	Overall verification shall be performed by a trained individual annually, or as a process change is made, and when the HACCP plan is modified.
H.11	Sanitation control and monitoring shall be performed and documented with sufficient frequency to ensure compliance with Current Good Manufacturing Practices (CGMP) checklists as listed in Part 110.

NOTE: Reference to the controlling 21 CFR 110 sections are identified in parentheses in Tables I through V above.

APPENDIX B
BAKERY

B.1 SCOPE

B.1.1 Scope. This appendix establishes the sanitation requirements for bakery facilities. This appendix is a mandatory part of this standard. The information contained herein is intended for compliance.

B.2 APPLICABLE DOCUMENTS

B.2.1 General. The documents listed in this section are specified in sections 3, 4, and 5 of this appendix. This section does not include documents cited in other sections of this standard or recommended for additional information or as examples. While every effort has been made to ensure the completeness of this list, document users are cautioned that they must meet all specified requirements documents cited in sections 3, 4, and 5 of this appendix, whether or not they are listed.

B.2.2 Non-government publications. The following documents form a part of this document to the extent specified herein. Unless otherwise specified (see 6.2), the issues of the documents which are DoD adopted are those listed in the issue of DoDISS cited in the solicitation. Unless otherwise specified (see 6.2), the issues of documents not listed in the DoDISS are the issues most current in publication.

BAKING INDUSTRY SANITATION STANDARDS COMMITTEE

Sanitation Standards for the Design and Construction of Bakery Equipment and Machinery, January 1994

(Application for copies should be addressed to the Baking Industry Sanitation Standards Committee, 401 N. Michigan Avenue, Chicago, IL 60611, e-mail: bakesan@aol.com.)

B.3 DEFINITIONS

The definitions in section 3 of this standard apply to this appendix.

B.4 GENERAL REQUIREMENTS

See Appendix A.

B.5 DETAILED REQUIREMENTS

B.5.1 General. The requirements in Table I shall be as specified in the Baking Industry Sanitation Standards, but are not intended to be all-inclusive.

Table I. Bakery Requirements.

APPENDIX A PARAGRAPH	REQUIREMENT
C1	Where equipment passes through walls, ceilings or floors, sufficient clearance shall be provided between the equipment and the wall, ceiling or floor, and the opening shall be finished to permit cleaning or the equipment shall be sealed to the adjoining surface. (A6).
C5	Product chutes at floor level shall be so installed that the rim is a minimum of 100mm (4 inches) above floor level. Such chutes shall be provided with overlapping covers. (A13).
C4	Pans used to collect spillage or drip shall be readily accessible or readily removable, and shall be large enough to catch all spillage or drips. Also, fixed pans used to collect liquid spillage or drip shall be readily accessible, and shall have drains and be pitched to ensure complete drainage away from the product zone. (A14).
C5	Liquid ingredient inlet pipes, valves and fittings shall be of sanitary take-apart type, unless designed for in-place cleaning, and shall be pitched for self-draining, back to the point where the line is continuously filled. (A21).
B2	A concrete curb shall be built around all floor-mounted washing equipment to confine leakage. (A27).
C5	Vents on equipment for handling and storing dry ingredients shall be protected against entry of foreign material and shall be provided with readily removable filters to exclude particles of 5 microns or larger. (1-4.1.3).
C5	Screw conveyor housings shall be hinged or removable so that the area around the helical flights can be cleaned from the outside. Sufficient clearance shall be provided between the bottom of the screw housing and the floor to permit sufficient exposure of the screw for cleaning. The screw housing shall be dust-tight and readily accessible. (1-4.1.8).
C5	Straight run surfaces of pneumatic conveyors, valves and rotary feeders shall be smooth and readily accessible or removable except that piping, tubing, valves or feeders which are self-purging shall be exempt from the requirements for accessibility. (1-4.3.1).
C8	Air supply for blowers or compressors shall be filtered to exclude particles of 5 microns or larger. (1-4.3.4).
E2	Dry product handling shall include a sifter. (1-4.4.1).
C8	Separate conveying air systems shall be provided before and after an atmospheric sifter in the system. (1-4.4.2).
C1	A removable flexible connection shall be provided between the inlet to the hopper and the product delivery equipment. (1-4.5.1)
C5	Discharge piping and unloading hoses shall be equipped with caps. (1-4.8.3).

Table I. Bakery Requirements - Continued.

C5	Bearing shall be outside the product zone and shall be sealed or self-lubricated; and design and construction shall be such that lubricant cannot leak, drip or be forced into the product zone. (2-4.2.6).
C1	Flexible tubing shall be transparent or translucent. Nozzles shall be readily removable. (5-4.1.3).
C1	Pumps, valves, pipe fittings, including those used to insert thermometers and pressure gauge bulbs, shall be of the sanitary take-apart type and shall be readily accessible or removable. (5-4.1.10).
C5	Stationary mixer bowls shall drain completely. Close-coupled sanitary drain valves which are accessible or removable shall be provided. (6-4.2.11).
C1	The system for lubricating dough-contact surfaces, as distinct from the means of mechanical lubrication, shall have a reservoir readily accessible or removable for cleaning. Distribution lines, valves and pumps shall be removable for cleaning, or so designed as to permit Cleaning In Place (CIP). (8-4.2.6).
E2	Proofing cloths shall be smooth, except they may be of absorbent material, but shall be readily removable for laundering. An extra set of proofing cloths shall be provided. (16-4.1.1).
C5	Pumping, piping, valves and fittings used to dispense or convey frying fats, batter, glaze, icing, jellies and fillings shall be of sanitary take-apart type at least equal to 3A standards, and shall be accessible for inspection and cleaning. (16-4.1.16).
C1	The icing and/or glazing reservoir return shall be readily accessible and self-draining. (32-4.1.1).
C5	Drip or catch pans shall be provided under all product transfer points, as well as under cleaning attachments, and shall be readily removable. (32-4.1.6).
C4	Drip or catch pans shall be provided between overhead trolleys and product zone, on suspended monorail type cooler. (33-4.2.5).

NOTE: Reference to the controlling Baking Industry Sanitation Standards are identified in parentheses.

APPENDIX C
MANUFACTURED DAIRY PRODUCTS

C.1 SCOPE

C.1.1 Scope. This appendix establishes the sanitation requirements for manufactured dairy product facilities. This appendix is a mandatory part of this standard. The information contained herein is intended for compliance.

C.2 APPLICABLE DOCUMENTS

C.2.1 General. The documents listed in this section are specified in sections 3, 4, and 5 of this appendix. This section does not include documents cited in other sections of this standard or recommended for additional information or as examples. While every effort has been made to ensure the completeness of this list, document users are cautioned that they must meet all specified requirements documents cited in sections 3, 4, and 5 of this appendix, whether or not they are listed.

C.2.2 Government documents. The following documents form a part of this document to the extent specified herein. Unless otherwise specified (see 6.2), the issues of the documents are those listed in the issue of DoDISS cited in the solicitation. Unless otherwise specified (see 6.2), the issues of documents not listed in the DoDISS are the issues most current in publication.

CODE OF FEDERAL REGULATIONS (CFR)

Code of Federal Regulations (CFR), Title 7, Part 58.

(Application for copies should be addressed to Superintendent of Public Documents, U. S. Government Printing Office, Washington, DC 20402-0001, http://www.access.gpo.gov/nara/cfr/index.html/.)

NATIONAL INSTITUTE OF STANDARDS AND TECHNOLOGY

National Institute of Standards and Technology, Handbook 44

(Application for copies should be addressed to National Institute of Standards and Technology, 110 Bureau Drive, Gaithersburg, MD 20899-0001, http://www.nist.gov/.)

C.2.3 Non-Government publications. The following documents form a part of this document to the extent specified herein. Unless otherwise specified (see 6.2), the issues of the documents which are DoD adopted are those listed in the issue of DoDISS cited in the solicitation. Unless otherwise specified (see 6.2), the issues of documents not listed in the DoDISS are the issues most current in publication.

AMERICAN NATIONAL STANDARDS INSTITUTE (ANSI)

ANSI/ASHRAE 52.1-1992 Gravimetric and Dust Spot Procedures for Testing Air Cleaning Devices Used in General Ventilation for Removing Particulate Matter

(Application for copies should be addressed to American National Standards Institute, 11 West 42nd Street, New York, NY 10036, http://www.ansi.org/.)

C.3 DEFINITIONS

The definitions in section 3 of this standard apply to this appendix.

C.4 GENERAL REQUIREMENTS

See Appendix A.

C.5 DETAILED REQUIREMENTS

C.5.1 General. The requirements in Table I shall be as specified in 7 CFR 58, but are not intended to be all-inclusive.

Table I. Manufactured Dairy Product Requirements.

APPENDIX A PARAGRAPH	REQUIREMENT
E2	Graded product shall be marked, labeled, and handled in accordance with Part 58.
B2, B3	Building and facilities shall be maintained for laboratory, starter rooms, grading rooms, etc. (58.126).
C5	All CIP systems, weighing and receiving tanks shall comply with 3-A accepted practices. (58.128).
C7, C8	If applicable, all can washers, associated water and steam lines shall be equipped and maintained for proper temperature and pressure controls. Steam pressure shall not be less than 80 lbs. and the final rinse shall be an automatically controlled system and shall not exceed 140º F (60º C). (58.128 (c)).
C7, H6	All scales shall comply with the National Institute of Standards and Technology Handbook 44 (latest version) and be accurate to the specifications of 58.128 (m).
E1, E4, H6	Raw milk shall conform to basic quality and classification specifications of 58.132 - 133 and shall be tested at the frequencies required, and records maintained in accordance with 58.134 - 139.
C5	Receiving, holding, and processing of milk and cream and the manufacturing, handling, packaging, storing, and delivery of dairy products shall be in accordance with Part 58.

Table I. Manufactured Dairy Product Requirements - Continued.

H8	Records shall be maintained for all required tests and analyses. (58.148).
C5	Sanitary seal assemblies shall be removable on all agitators, pumps, and vats, and shall be inspected at regular intervals and kept clean. (58.146 (a)).
E4, H6	Packaging room atmosphere shall be practically free from mold and verified. (58.151).
E1	Salt shall be free flowing, white, refined sodium chloride, and meet the requirements of Food Chemical Code 58.
E1	Color, if used, must be annatto or other color approved by US FDA. (58.329).
B2, B4, H6	A separate starter room or properly designed starter tanks with satisfactory air movement shall be provided. The air supply shall be filtered to 90% efficiency in accordance with ASHRAE Synthetic Dust Arrestance Test. (58.406).
E4, H6	Mold counts for make rooms shall not be more than 15 colonies per plate/15 minutes. (58.407).
B2	Brine room shall be separately constructed with minimum corrosion. (58.408)
B2	Adequate shelving, air circulation, temperature and humidity control shall be provided and maintained in drying rooms. (58.409) (cheese plants only).
B2	Separate rooms shall be provided for packaging and boxing; maintained at proper temperature to prevent sweating prior to paraffining. (58.410) (cheese plants only).
B2	Separate rooms shall be provided for preparation of bulk cheese to be cut and wrapped into smaller packages. Air movement shall be outward moving. (58.413) (cheese plants only)
C6	Bulk starter vats shall be equipped with tight fitting lids and have adequate temperature controls and indicating/recording devices. (58.414).
C1, C2, C3	Vats, tanks, and drain tables shall be constructed of 16 gauge steel or equally corrosion resistant metal, properly pitched, welded, and fitted with sanitary outlets and valves for maintenance of heat to the lines. Auto curd makers, cyclone separators, conveying systems, and curd fillers shall be properly constructed and maintained. (Part 58).
C1	Mechanical agitators, shields, shafts, hubs, blades, forks, and stirrers shall be in accordance with 3-A Accepted Standards.
C1, C8	Automatic salters shall meet the specific requirements (design, weight and distribution, steam injection, etc.) of Part 58. (cheese plants only).
B4	Hoop and barrel washing equipment shall be vented to the outside. (cheese plants only).
C1, C2, C3	All hand utensils, knives, racks, shovels, scoops, paddles, strainers and other miscellaneous equipment shall meet 3A Sanitary Standards. Wires in curd knives shall be stainless steel, tight, and replaced as necessary. (58.419).
C1	Reuse of single service press cloths shall be prohibited. (58.421) (cheese plants only).
E2	Brine tanks, vacuumizers, and monorail systems shall not contribute to the contamination of the product. (58.422, 423, and 424).

Table I. Manufactured Dairy Product Requirements - Continued.

C7, E2	Cheese wax shall be kept clean. Paraffin tanks shall be of adequate size, fitted with wooden racks, and have heat controls and an indicating thermometer. (58.427) (cheese plants only).
E1, H6	Hydrogen peroxide, catalase, cheese cultures, and calcium chloride shall comply with the specifications of 58.431, 432, and 433.
E1	Rennet, pepsin, and other milk clotting/flavor enzymes shall meet the requirements of 58.436.
E4	Each vat and representative sample of finished product shall be analyzed for milk fat, moisture, and weight/volume control.
E2	Based on the variety of products produced, the stated quality, identity, and analytical requirements of Part 58 shall be met.

NOTE: Reference to the controlling 7 CFR 58 sections are identified in parentheses.

APPENDIX D
FLUID DAIRY

D.1 SCOPE

D.1.1 Scope. This appendix establishes the sanitation requirements for fluid dairy facilities. This appendix is a mandatory part of this standard. The information contained herein is intended for compliance.

D.2 APPLICABLE DOCUMENTS

D.2.1 General. The documents listed in this section are specified in sections 3, 4, and 5 of this appendix. This section does not include documents cited in other sections of this standard or recommended for additional information or as examples. While every effort has been made to ensure the completeness of this list, document users are cautioned that they must meet all specified requirements documents cited in sections 3, 4, and 5 of this appendix, whether or not they are listed.

D.2.2 Government documents. The following documents form a part of this document to the extent specified herein. Unless otherwise specified (see 6.2), the issues of the documents are those listed in the issue of DoDISS cited in the solicitation. Unless otherwise specified (see 6.2), the issues of documents not listed in the DoDISS are the issues most current in publication.

U.S. DEPARTMENT OF HEALTH AND HUMAN SERVICES, PUBLIC HEALTH SERVICE

U.S. Public Health Service Publication 229 Grade "A" Pasteurized Milk Ordnance,
1997 Revision

(Application for copies should be addressed to U.S. Department of Health and Human Services, Public Health Service, Food and Drug Administration, Milk Safety Branch,
200 C Street SW, Washington, DC 20204.)

CODE OF FEDERAL REGULATIONS (CFR)

Code of Federal Regulations (CFR), Title 21, Part 173.

(Application for copies should be addressed to Superintendent of Public Documents,
U. S. Government Printing Office, Washington, DC 20402-0001,
http://www.access.gpo.gov/nara/cfr/index.html/.)

D.3 DEFINITIONS

The definitions in section 3 of this standard apply to this appendix.

D.4 GENERAL REQUIREMENTS

See Appendix A.

D.5 DETAIL REQUIREMENTS

D.5.1 General. The requirements in Table I shall be as specified in U.S. Public Health Service Publication 229 and 21 CFR 173, but are not intended to be all-inclusive.

Table I. Fluid Dairy Plant Requirements.

APPENDIX A PARAGRAPH	REQUIREMENT

E1	Milk shall originate from herds accredited tuberculosis-free, brucellosis-free, and be from countries/regions determined to be acceptable. (Sec. 8).
B7, H6	A system of tagging or recording tanker trucks that have been cleaned and sanitized shall be established and maintained for 15 days. (Sec. 7, Item 12p).
E1	Upon arrival, raw milk and/or raw products for pasteurization shall comply with bacteriological, chemical and temperature standards of Sec. 7, Table 1.
E4	Raw milk and milk products shall be screened for drug residue. (Sec. 6).
E2	Raw milk and milk products shall be held at 45° F (7° C) until processed. (Sec. 7, Item 17p).
C3	Welded portions of food contact surfaces shall be smooth and free from pits, cracks, or inclusions. (Sec. 7, Item 10p).
C2	All milk contact surfaces of multi-use containers and equipment shall be constructed of American Iron and Steel Institute (AISI) 300 series stainless steel or other non-corrosive material as described in the Pasteurized Milk Ordinance (PMO). (Sec. 7, Item 11p).
C5	Equipment shall be designed to protect against surface and overhead contamination. (Sec. 7).
B7	Storage tanks shall be cleaned when emptied and shall be emptied at least every 72 hours. (Sec. 7, Item 12p).
C7	Storage tanks used to store raw milk or heat-treated milk products shall be equipped with a 7 day temperature recording device. (Sec. 7, Item 12p).
C5	Equipment shall comply with the sanitary design and construction standards of the PMO. (Sec. 7).
E2	The overflow of the top rim of the constant level raw milk tank shall be lower than the lowest milk level in the regenerator (see High Heat Short Time (HHST) exception). (Sec. 7, Item 16p(D)).
E2	Raw milk in the regenerator shall drain back to the constant-level tank. (Sec. 7, Item 16p(D)).
E2	The pasteurized side of the regenerator shall be under higher pressure than the raw side. (Sec. 7, Item 16p(D)).

Table I. Fluid Dairy Plant Requirements - Continued.

E2	An atmosphere break shall exist at least 30.48 centimeters above raw milk. (See HHST exception) (Sec. 7, Item 16p(D)).
E2	There shall be no flow promoting device between the regenerator and air-break. (Sec. 7, Item 16p(D)).
E2	There shall be no pump between the raw milk inlet to regenerator and the raw milk supply tank. (See HHST exception) (Sec. 7, Item 16p(D)).
E2	The holding tube slope in the direction of flow shall be at least 2.1 centimeters per meter (0.25 inches per foot). (Sec. 7, Item 16p(B)).
E2	The holding tube shall be designed so that no deviations can be made to the flow rate or holding time. (Sec. 7, Item 16p(B)).
E2	The flow control sensor (Recording Thermometer) shall not be more than 46 centimeters (18 inches) up stream from the control device. (Sec. 7, Item 16p(B)).
E2	The indicating and recorder thermometers shall be properly located. (Sec. 7, Item 16p(B)).
E2	The flow diversion devices shall be properly installed and functioning. (Sec. 7, Items 16p(B)(C)).
E2	The flow promoting devices shall be properly located and of the proper speed, displacement, and capacity. (Sec. 7, Item 16p(F)).
E2	Pasteurized milk shall not be strained or filtered except through a perforated metal strainer. (Sec. 7, Item 15p(A)).
E2	Manual valves shall meet PMO standards (stop/leak grove/close coupled). (Sec. 7, Item 16p(A)).
E2	Pasteurization equipment and controls testing shall be performed in accordance with the PMO. (Appendix I).
H8	Pasteurization recording charts shall be maintained on file at the processing plant. (Sec. 7, Item 16p(E)).
C7	Thermometers shall meet requirements. (Sec. 7, Item 16p(A) & 16p(B), Appendix H).
E2	Air space heating shall be accomplished when required for Batch Pasteurization. (Sec. 7, Item 16p(A)).
E2, H8	Recording charts shall be complete and maintained. (Sec. 7).
C8	Culinary steam shall be in accordance with PMO. (Sec. 7, Item 16p(B).
B8	Boiler water additives shall comply with 21 CFR 173.310.
C8	Air under pressure shall be in accordance with 3-A Accepted Practices. (Appendix H).
E2	There shall be no cross-connection or direct contamination of pasteurized milk or milk product. (USPHS Publication 229).
B6, C5	All openings, including valves, pipes, milk tanker trucks, etc. shall be capped or otherwise protected. (Sec. 7, Item 15p(A)).

Table I. Fluid Dairy Plant Requirements - Continued.

E5	Filling lines shall be equipped with a device capable of detecting, in each container before filling, volatile organic contaminants. The device shall be interconnected so that the system will not operate unless the detection device is operational. (Sec. 7, Item 12p).
E2, E5	Recirculated cooling water shall be protected from contamination. (Appendix G).
E4	Recirculated cooling water shall be tested once per six-month period. (Appendix G).
C7	Clean-in-place (CIP) systems shall be in compliance with PMO. CIP systems shall have a recording device installed in the return solution line or other appropriate area to record the temperature and time which the line or equipment is exposed to cleaning and sanitizing solution (retained for 3 months). (Sec. 7, Item 12p).
H6, H7, H8, H9	Record of CIP cleaning process shall be maintained for recirculated cleaning systems. (Sec. 7, Item 12p).
C7	During processing, pipelines and equipment used to conduct milk shall be effectively separated from cleaning and sanitizing solutions (see the PMO for methods). (Sec. 7, Item 15p(B)).
B3	Plants where containers are manually cleaned shall have a two compartment sink and a steam cabinet to sanitize containers or a three compartment sink if a chemical sanitizer is used. (Sec. 7, Item 12p).
E4, H8	Pasteurized milk and/or milk products shall comply with bacteriological, chemical and temperature standards of Sec. 7. This shall be recorded and records maintained. (Sec. 7, and Table 1).
E2	Pasteurized milk and milk products shall be cooled to 45° F (7° C) and maintained at that temperature. (Sec. 7, Item 17p).
E4, H8	Residual bacteria counts for multi-use and single-service containers shall meet the standards listed in the PMO. This shall be recorded and records maintained. (Sec. 7, Item 12p).
E1	Packaged milk and milk products which have physically left the premises or processing plant shall not be repasteurized for Grade A use (see the exception) (Sec. 7, Item 15p(A)).
B5	Poisonous or toxic materials shall not be stored in any room where milk or milk products are received, processed, pasteurized or stored. (Sec. 7, Item 15p(A)).
B5	Only approved rodenticides and insecticides shall be used. (Sec. 7, Item 15p(A)).

NOTE: Cited reference documents for the above are U.S. Public Health Service Publication 229 and 21 CFR 173.

APPENDIX E
EGGS

E.1 SCOPE

E.1.1 Scope. This appendix establishes the sanitation requirements for egg processing facilities. This appendix is a mandatory part of this standard. The information contained herein is intended for compliance.

E.2 APPLICABLE DOCUMENTS

E.2.1 General. The documents listed in this section are specified in sections 3, 4, and 5 of this appendix. This section does not include documents cited in other sections of this standard or recommended for additional information or as examples. While every effort has been made to ensure the completeness of this list, document users are cautioned that they must meet all specified requirements documents cited in sections 3, 4, and 5 of this appendix, whether or not they are listed.

E.2.2 Government documents. The following documents form a part of this document to the extent specified herein. Unless otherwise specified (see 6.2), the issues of the documents are those listed in the issue of DoDISS cited in the solicitation. Unless otherwise specified (see 6.2), the issues of documents not listed in the DoDISS are the issues most current in publication.

CODE OF FEDERAL REGULATIONS (CFR)

Code of Federal Regulations (CFR), Title 7, Part 56.

(Application for copies should be addressed to Superintendent of Public Documents,
U. S. Government Printing Office, Washington, DC 20402-0001,
http://www.access.gpo.gov/nara/cfr/index.html/.)

E.3 DEFINITIONS

The definitions in section 3 of this standard apply to this appendix.

E.4 GENERAL REQUIREMENTS

See Appendix A.

E.5 DETAILED REQUIREMENTS

E.5.1 General. The requirements in Table I shall be as specified in 7 CFR 56, but are not intended to be all-inclusive.

Table I. Egg Requirements.

APPENDIX A PARAGRAPH	REQUIREMENT
E3	Grading and packing rooms shall be kept reasonably clean during grading and packaging operations, and shall be thoroughly cleaned at the end of each day. (56.76, para (a) (2)).
B4	The egg grading or candling area shall be adequately darkened to make possible the accurate quality determination of the candled appearance of eggs. There shall be no other light source or reflections of light that interfere with, or prohibit accurate quality determination of eggs in the grading or candling area. Other light sources and equipment or facilities shall be provided to permit the detection and removal of stained or dirty eggs, or other undergrade eggs. (56.76, para (b) (1) & (2)).
E3	The cooler room shall have refrigeration facilities capable of reducing within 24 hours and holding the maximum volume of eggs handled to 45° F (7° C) or below. Accurate thermometers shall be provided. (56.76, para (c) (1)).
E3	Eggs with excess moisture on the shell shall not be shell protected (oil processed). (56.76, para (d) (1)).
E3	Oil having any off odor, or that is obviously contaminated, shall not be used in shell egg protection. (56.76, para (d) (2)).
E1	Processing oil that has been previously used and which has become contaminated shall be filtered and heated at 180° F (82° C) for 3 minutes prior to use. (56.76, para (d) (3)).
C4, E2	Shell egg processing equipment shall be washed, rinsed and treated with a bactericidal agent each time the oil is removed. It is preferable to filter and heat treat processing oil and clean processing equipment daily when in use. (56.76, para (d) (4)).
E2	The temperature of the wash water shall be maintained at 90° F (32° C) or higher, and shall be at least 20° F (-7° C) warmer than the temperature of the eggs to be washed. These temperatures shall be maintained throughout the cleaning cycle. (56.76, para (e) (2)).
E2	Replacement water shall be added continuously to the wash water of washers to maintain a continuous overflow. Iodine sanitizing rinse may not be used as part of the replacement water. (56.76, para (e) (5)).
E4, H6	An analysis of the iron content of the water supply, stated in parts per million, is also required. When the iron content exceeds 2 parts per million (ppm), equipment shall be provided to correct the excess iron content. If the water source is changed, new tests are required. (56.76, para (e) (6)).
E2, E4, H6	The washing and drying operation shall be continuous and shall be completed as rapidly as possible. Eggs shall not be allowed to stand or soak in water. Immersion washers shall not be used. (56.76, para (e) (8)).

Table I. Egg Requirements - Continued.

E2, E4	Washed eggs shall be spray-rinsed with water having a temperature equal to, or warmer than, the temperature of the wash water and contain an approved sanitizer of not less than 50 ppm nor more than 200 ppm of available chlorine or its equivalent. Alternate procedures, in lieu of a sanitizer rinse, may be approved by the FDA or MACOM. (56.76, para (e) (10)).
E2	During any rest period, eggs shall be removed from the washing and rinsing area of the egg washer and from the scanning area whenever there is a buildup of heat. (56.76, para (e) (12)).

NOTE: Reference to the controlling 7 CFR 56 sections are identified in parentheses.

APPENDIX F
FROZEN DESSERTS

F.1 SCOPE

F.1.1 Scope. This appendix establishes the sanitation requirements for frozen dessert processing facilities. This appendix is a mandatory part of this standard. The information contained herein is intended for compliance.

F.2 APPLICABLE DOCUMENTS

F.2.1 General. The documents listed in this section are specified in sections 3, 4, and 5 of this appendix. This section does not include documents cited in other sections of this standard or recommended for additional information or as examples. While every effort has been made to ensure the completeness of this list, document users are cautioned that they must meet all specified requirements documents cited in sections 3, 4, and 5 of this appendix, whether or not they are listed.

F.2.2 Government documents. The following documents form a part of this document to the extent specified herein. Unless otherwise specified (see 6.2), the issues of the documents are those listed in the issue of DoDISS cited in the solicitation. Unless otherwise specified (see 6.2), the issues of documents not listed in the DoDISS are the issues most current in publication.

U.S. DEPARTMENT OF HEALTH AND HUMAN SERVICES, PUBLIC HEALTH SERVICE

Frozen Dessert Processing Guidelines, 1st Edition, October 1989, U. S. Department of Health and Human Services, Food and Drug Administration.

(Application for copies should be addressed to U.S. Department of Health and Human Services, Public Health Service, Food and Drug Administration, Milk Safety Branch,
200 C Street SW, Washington, DC 20204.)

CODE OF FEDERAL REGULATIONS (CFR)

Code of Federal Regulations (CFR), Title 21, Part 135

(Application for copies should be addressed to Superintendent of Public Documents,
U. S. Government Printing Office, Washington, DC 20402-0001,
http://www.access.gpo.gov/nara/cfr/index.html/.)

F.3 DEFINITIONS

The definitions in section 3 of this standard apply to this appendix.

F.4 GENERAL REQUIREMENTS

See Appendix A.

F.5 DETAIL REQUIREMENTS

F.5.1 General. The requirements in Tables I, II, and III shall be as specified in the above references, but are not intended to be all-inclusive.

Table I. Frozen Dessert Requirements, General Considerations.

APPENDIX A PARAGRAPH	REQUIREMENT

E2, H6	Raw milk, low fat milk, skim or cream which was heated above 45º F (7° C), but below 160º F (71° C) for separation, shall be used in frozen dessert if: 1) It was heated only once for pasteurization, 2) After separation, it was immediately cooled to below 45º F (7° C), 3) No more than 3 days have elapsed between separation and shipment to the frozen dessert plant, or 4) If it is heated above 125º F (52° C), it meets 30,000 Standard Plate Count and 10 coliform at plant of shipment, 100 coliform at plant of receipt. (Page 4).
C5	Adequate physical breaks to the atmosphere (at least as large as the piping diameter) shall be provided in order to eliminate cross-connections, and shall be verifiable by walk-through with installation drawings. (Page 9).
E2	All openings into product or onto sanitized product-contact surfaces shall be capped, closed, or adequately protected. (Page 9).
C4	Fill line connections shall be made to tank fittings and tank lids shall not be propped open during filling. (Page 9).
C4	Absorbent items such as rags and sponges shall not be used in the plant environment, and separate brushes shall be used for product and non-product surfaces. (Page 10).
B7	All containers, utensils, and equipment shall be cleaned and sanitized at least once during each day they are used; storage tanks shall be emptied and cleaned at least every 72 hours. (Page 11).
B7	Piping equipment and containers used to process or package aseptically processed frozen dessert mix beyond the final heat-treatment process shall be sterilized before any aseptically processed product is packaged. (Page 11).
E2	Pasteurized mix shall be frozen, dried, packaged, or shipped within 72 hours of being pasteurized. (Page 12).
C1	All openings in covers of tanks, vats, separators, etc. shall be protected by raised edges or other means to prevent the entrance of surface drainage. (Page 13).
C1	There shall be no threads used in contact with milk, milk products, frozen desserts, or frozen dessert mixes except where needed for functional and safety reasons, such as clarifiers, pumps, and separators. (Page 14).

Table I. Frozen Dessert Requirements, General Considerations - Continued.

B2	The following areas shall be separate from one another: 1) the tank truck receiving area, 2) the processing area, 3) the can or case wash areas, 4) the dry storage areas, 5) the packaging area. (Page 16).
E2	All milk, milk products, frozen dessert mix, liquid eggs, and dairy ingredients shall be maintained at 45º F (7° C) or below. Products in coolers shall be stored at temperatures under 45º F (7° C). (Page 17).

Table II. Frozen Dessert Requirements, Plant Systems.

APPENDIX A PARAGRAPH	REQUIREMENT
E2	Pressurizing air processing systems which incorporate air directly into the product, such as freezers, air blows, and air agitating systems, shall be designed to reduce potential contamination. They shall be equipped with filters and sanitary check valves. (Page 25).
B8, H6	Where steam is used to provide heat for vat or HHST processes, the water source for the boiler shall be identified as potable and in compliance with CFR, Title 21. (Page 27).
E4, H6	The recirculating cooling water (sweetwater) and recirculating glycol and water mixtures shall be tested at least every six months and shall be free of coliforms and listeria. (Page 28).
B4	Outside air entering the facility shall be filtered and free of condensates. (Page 29).

Table III. Frozen Dessert Requirements, Specific Plant Operations.

APPENDIX A PARAGRAPH	REQUIREMENT
E2	Dusty, raw ingredient blending operations which create powdery conditions shall be located away from pasteurized product areas. (Page 32).
E2	Products shall be pasteurized in accordance with the time/temperature tables listed in the Frozen Dessert Processing Guide. (Page 33).
E2	Pasteurization shall be in accordance with the methods explained in the Frozen Dessert Processing Guide. (Pages 32 through 67).
E1	Mix shipped in bulk tank trucks to another location shall be repasteurized at that plant prior to freezing and packaging. (Page 68).
E2	All dairy products, eggs, egg products, cocoa products, emulsifiers, stabilizers, liquid sweeteners and dry sugar shall be added prior to pasteurization. (Page 69).

Table III. Frozen Dessert Requirements, Specific Plant Operations - Continued.

E2	All reconstitution or recombination of dry, powdered, or condensed ingredients with water shall be done prior to pasteurization. (Page 69).
E2, H6	Ingredients which may be added after pasteurization shall be limited to those flavoring and coloring ingredients which are: 1) subjected to prior heat treatment sufficient to destroy pathogenic microorganisms, 2) of 0.85% water activity or less, 3) of pH less than 4.7, 4) roasted nuts added at the freezer, 5) contain high alcohol content, 6) bacterial cultures, 7) fruits and vegetables added at the freezer, and 8) subjected to any process which will assure that the ingredient is free of pathogenic microorganisms. (Page 69).
E4	A plant quality assurance program shall be in place to assure that the fresh fruit and vegetable products are of high quality and do not contaminate the dairy product. (Page 69).
C1	To prevent contamination, lids of tub and canister-type containers for frozen desserts shall be designed to overlap the tub or container to be overwrapped. (Page 70).
E2	If defoamers are used, they shall not return product or foam to the filler bowl. (Page 70).
B7	Transfer pumps, and ripple pumps shall be broken down, inspected, and cleaned after each use and sanitized prior to startup. (Page 71).
B7	Pails used for rework or adding flavors shall be cleaned after each use and sanitized prior to reusing. (Page 71).
C8	The air supply in the freezer shall be properly filtered. (Page 71).
E2	A bright distinctive food color shall be added to the brine used on novelty sticks if the brine is calcium carbonate, in order to detect leakage onto the finished product. (Page 72).
B3	When a stainless steel chute is used to convey product (novelty) to the wrapper after extraction, the chute shall be cleaned at least every four hours during the production run. (Page 72).
E2	Water used to glaze product to help prevent sticking to the paper wrapper shall be pasteurized or treated to lower the pH. Water dips shall have a continuous over-flow to minimize product accumulation throughout the product run. (Page 73).
C1	A physical break shall be required between pasteurized product for repasteurization when the product is loaded in a raw product receiving area, with particular attention being paid to product and CIP connections, so that raw product in lines and tanks is never directly connected to any line which extends back to the pasteurized product lines or tanks. A physical break is required. (Page 68).
C1	Adequate drip deflectors shall be provided at each filler valve. (Page 70).

Table III. Frozen Dessert Requirements, Specific Plant Operations - Continued.

C1	Tanks used for holding cooling media shall be adequately protected and shall be coliform and pathogen free. (Page 70).
E1	For reclaiming operations, only product which has not left the plant premises shall be reclaimed. (Page 74).
C1	Woven wire strainers shall not be used to remove bulky ingredients. (Page 74).
E1	Reworked product, such as ice cream, which is retained in buckets during startup while overrun is stabilized, shall be kept to a minimum. If this product is to be recycled back into product, it shall be properly protected and repasteurized. (Page 75).
E4, H6	Microbiological criteria for end items shall be not more than 50,000 cfu/g Standard Plate Count; not more than 10 coliform/g; and not more than 20 coliform/g for fruits, nuts, or other bulky flavors. (21 CFR 135).
E2	Hardening shall be performed immediately after mix is containerized. Rapid freezing is recommended from 0º F to -15º F (-18º C to -26º C). (21 CFR 135).

NOTE: References to the controlling Frozen Dessert Processing Guidelines or 21 CFR 135 sections are identified in parentheses.

APPENDIX G
ICE

G.1 SCOPE

G.1.1 Scope. This appendix establishes the sanitation requirements for ice production facilities. This appendix is a mandatory part of this standard. The information contained herein is intended for compliance.

G.2 APPLICABLE DOCUMENTS

G.2.1 General. The documents listed in this section are specified in sections 3, 4, and 5 of this appendix. This section does not include documents cited in other sections of this standard or recommended for additional information or as examples. While every effort has been made to ensure the completeness of this list, document users are cautioned that they must meet all specified requirements documents cited in sections 3, 4, and 5 of this appendix, whether or not they are listed.

G.2.2 Government documents. The following documents form a part of this document to the extent specified herein. Unless otherwise specified (see 6.2), the issues of the documents are those listed in the issue of DoDISS cited in the solicitation. Unless otherwise specified (see 6.2), the issues of documents not listed in the DoDISS are the issues most current in publication.

U.S. ENVIRONMENTAL PROTECTION AGENCY DRINKING WATER REGULATIONS

(Application for copies should be addressed to the National Service Center for Environmental Publications, P.O. Box 42419, Cincinnati, OH 45242-2419 (800) 490-9198, http://www.epa.gov/ncepihom/Catalog/EPA811F95002C.html/.)

U.S. DEPARTMENT OF HEALTH, EDUCATION AND WELFARE, PUBLIC HEALTH SERVICE

Sanitary Standard for Manufactured Ice, 1964, Recommendations of the Public Health Service Relating to Manufacture, Processing, Storage, and Transportation

(Application for copies should be addressed to U.S. Department of Health, Education and Welfare, Public Health Service, Food and Drug Administration, Food Service Sanitation Branch, Washington, DC 20204.)

G.2.3 Non-Government publications. The following documents form a part of this document to the extent specified herein. Unless otherwise specified (see 6.2), the issues of the documents which are DoD adopted are those listed in the issue of DoDISS cited in the solicitation. Unless otherwise specified (see 6.2), the issues of documents not listed in the DoDISS are the issues most current in publication.

INTERNATIONAL PACKAGED ICE ASSOCIATION

Sanitary Standard for Packaged Ice

(Application for copies should be addressed to the International Packaged Ice Association, P.O. Box 1199, Tampa, FL 33601.)

G.3 DEFINITIONS

The definitions in section 3 of this standard apply to this appendix.

G.4 GENERAL REQUIREMENTS

See Appendix A.

G.5 DETAIL REQUIREMENTS

G.5.1 General. The requirements in Table I shall be as specified in the International Packaged Ice Association Sanitary Standard for Packaged Ice, but are not intended to be all-inclusive.

Table I. Ice Plant Requirements.

APPENDIX A PARAGRAPH	REQUIREMENT
E4, H6	Bacteriological tests of the finished ice shall be conducted monthly, chemical and physical tests annually, and radiological tests every four (4) years, to ensure that ice manufactured for human consumption or for the refrigeration of food products complies with U.S Environmental Protection Agency Drinking Water Regulations. (Sec. 7, para 5).
E4, H6	Random samples of ice produced in the plant shall be tested by an approved laboratory at least monthly for fecal and/or total coliform organisms and Heterotrophic Plate Count (HPC). Total coliform shall not be greater than 2.2 organisms/100 ml. using the Most Probable Number (MPN) method and not greater than 1 organism/100 ml. using the Membrane Filtration (MF) method. The HPC shall not exceed 500 colonies/ml. Records of these tests shall be maintained for two (2) years. (Sec. 7, para 6).
E4, H6	A testing program shall be implemented to obtain background information on the chemical and microbiological of the brine solution as it relates to leaking cans and the subsequent contamination of the product. Such data will reflect the presence of any refrigeration defrosting chemicals, such as ethylene or propylene glycol (if used in the plant), lead (Pb), cadmium (Cd), zinc (Zn), chromium (Cr), and nitrate (NO_2). On a quarterly basis, the finished product (varying product types and packages) shall be randomly sampled and analyzed for ethylene or propylene glycol (if applicable) and chlorides (Cl). Reports of analyses shall be maintained for two years. (Sec. 7, para 7 & 8).

Table I. Ice Plant Requirements - Continued.

E3	Packaged ice products shall be tightly sealed and clearly labeled to show the name, manufacturer, location of processing plant, date code, and net weight. (Sec. 8, para 3).
E2	Filtering equipment shall be designed to protect ice from contamination and must be subject to periodic treatment and cleaning. (Sec. 6, para 1).
E2	Freezing tank covers of acceptable materials shall be designed and constructed to protect ice containers from splash, drip, and other contamination; shall be easily cleanable and kept clean and in good repair. Such covers shall be equipped with rings or similar devices when hooks are used for pulling. Can or tank covers, and the ledges of sides of the tank upon which the cover rests, shall be cleaned as often as necessary to keep them in sanitary condition. (Sec. 6, para 4).
C8	Air used for water agitation shall be filtered or otherwise treated to remove dust, dirt, insects, and extraneous material. Filters shall be placed upstream of the compressor and shall be easily removable for cleaning or replacement. The compressor used to supply air for water agitation shall be designed to deliver oil-free air. (Sec. 6, para 8 & 9).
C2	Air lines and core or sucking (vacuum) devices shall be used as needed to produce ice free of rust or other foreign materials. (Sec. 6, para 11).
A6	Hands shall not come into direct contact with the ice at any time during manufacturing, processing, packaging, and storage. (Sec. 7, para 1).
E3	All frozen unpackaged ice blocks intended for sale for human consumption or for refrigeration of food products shall be washed thoroughly with potable water. Ice manufactured for industrial purposes must be handled and stored separately from ice intended for human consumption. (Sec. 7, para 2).
B10	Water used for washing or rinsing shall not be reused and shall be disposed of as liquid waste. (Sec. 7, para 3).

B7	All equipment used to store or deliver water, or in contact with ice in the freezing process, shall be regularly sanitized. (Sec. 7, para 4).

NOTE: Cited reference document for the above is Sanitary Standard for Packaged Ice.

APPENDIX H
SEAFOOD

H.1 SCOPE

H.1.1 Scope. This appendix establishes the sanitation requirements for seafood processing facilities. This appendix is a mandatory part of this standard. The information contained herein is intended for compliance.

H.2 APPLICABLE DOCUMENTS

H.2.1 General. The documents listed in this section are specified in sections 3, 4, and 5 of this appendix. This section does not include documents cited in other sections of this standard or recommended for additional information or as examples. While every effort has been made to ensure the completeness of this list, document users are cautioned that they must meet all specified requirements documents cited in sections 3, 4, and 5 of this appendix, whether or not they are listed.

H.2.2 Government documents. The following documents form a part of this document to the extent specified herein. Unless otherwise specified (see 6.2), the issues of the documents are those listed in the issue of DoDISS cited in the solicitation. Unless otherwise specified (see 6.2), the issues of documents not listed in the DoDISS are the issues most current in publication.

CODE OF FEDERAL REGULATIONS (CFR)

Code of Federal Regulations (CFR), Title 21, Part 123 and Part 172.

Code of Federal Regulations (CFR), Title 50, Subchapter G, Part 260

(Application for copies should be addressed to Superintendent of Public Documents, U. S. Government Printing Office, Washington, DC 20402-0001, http://www.access.gpo.gov/nara/cfr/index.html/.)

H.2.3 Non-Government publications. The following documents form a part of this document to the extent specified herein. Unless otherwise specified (see 6.2), the issues of the documents which are DoD adopted are those listed in the issue of DoDISS cited in the solicitation. Unless otherwise specified (see 6.2), the issues of documents not listed in the DoDISS are the issues most current in publication.

Cured, Salted and Smoked Fish Establishments Good Manufacturing Practices. An Association of Food and Drug Officials Model Code adopted June 1991, revised June 1997

(Application for copies should be addressed to Association of Food and Drug Officials, 2250 Kingston, Suite 311, York, PA 17402, (717) 757-2888, http://www.healthfinder.gov/text/orgs/hr0316.htm/.)

H.3 DEFINITIONS

The definitions in section 3 of this standard apply to this appendix.

H.4 GENERAL REQUIREMENTS

See Appendix A.

H.5 DETAILED REQUIREMENTS

H.5.1 General. The requirements in Table I shall be as specified in 21 CFR 123 and 172, or in the Cured, Salted and Smoked Fish Establishments Good Manufacturing Practices (FGMP), but are not intended to be all-inclusive.

Table I. Seafood Requirements.

APPENDIX A PARAGRAPH	REQUIREMENT
B2	Processing rooms shall be separated/segregated to eliminate contamination. (FGMP, Sec. 2.1 (a)).
E2	Equipment and utensils used in the handling of raw or frozen fish portions shall not be used in the handling, transport, or packaging of product after it has entered the smoking chamber or used in the handling of finished product. (FGMP, Sec. 2.2 (b)).
E2	Sanitary zones shall be established around areas in which processed fish is handled/stored. (FGMP, Sec. 2.2 (c)).
E1	Containers used to convey, brine, or store fish shall not be nested (stacked) while they contain fish or otherwise handled during processing or storage in a manner conducive to direct or indirect contamination of their contents. (FGMP, Sec. 3.1 (b)).
C7	Each smoking chamber shall be equipped with a temperature monitoring device so installed as to indicate accurately at all times the internal temperature of the fish within the smoking chamber. (FGMP, Sec. 3.1 (g)).
E2	Equipment and utensils shall be marked in some way to ensure that equipment and utensils used to handle raw fish are not used to handle product that has entered the smoking chamber, or used in the handling of finished product. (FGMP, Sec. 3.1 (I)).
E1	Imported fish or fishery products shall be obtained from approved sources. (21 CFR 123.12).

Table I. Seafood Requirements - Continued.

E1	Fresh and frozen fish received shall be inspected and adequately washed before processing. (FGMP, Sec. 4.1 (a)).
E3	Fresh fish, except those immediately processed, shall be iced or otherwise refrigerated to an internal temperature of 38° F (3º C) or below upon receipt and shall be maintained at that temperature until fish are to be processed. (FGMP, Sec. 4.1 (c)).
E3	All fish received in a frozen state shall be thawed promptly and processed, or stored at a temperature which will maintain it in a frozen state. (FGMP, Sec. 4.1 (d)).
E2	After thawing, fish shall be washed thoroughly with a vigorous potable water spray or a continuous water flow system. When thawing and brining occur concurrently, the fish shall be washed in this same fashion following the thawing and brining. (FGMP, Sec. 4.1 (f)).
E2	All fish shall be free of viscera prior to processing (see reference document for exceptions). (FGMP, Sec. 4.1 (g)).
E2	The evisceration of fish shall be conducted in a segregated or separate processing room. The evisceration shall be performed with minimal disturbance of the intestinal tract contents, and the fish, including the body cavity, shall be washed thoroughly with a vigorous spray or a continuous water flow system following evisceration. (FGMP, Sec. 4.1 (h)).
E4, H6	All processed fish shall be produced pursuant to the process as established by a competent processing authority. (FGMP, Sec. 4.2 (b)).
E3	All processed fish shall be distributed and sold in a manner that ensures that the internal temperature is maintained at 38° F (3º C) or below (see reference for exceptions). (FGMP, Sec. 4.2 (d)).
E2	The vacuum packaging or modified atmosphere packaging of processed fish shall be conducted only within the facilities of the manufacturer. (FGMP, Sec. 4.2 (e)).
E4	Processed fish to be vacuum packaged or modified atmosphere packaged shall be chemically analyzed for water phase, salt, and for nitrate and other additives when used, with sufficient frequency to ensure conformance with finished product specification requirements. (FGMP, Sec. 4.2 (f)).
A10	The finished product shall be handled only with clean, sanitized hands, gloves or utensils. Manual manipulation of the product shall be kept to a minimum. (FGMP, Sec. 4.4 (a)).

Table I. Seafood Requirements - Continued.

E3	Shipping containers, retail packages and shipping records relating to processed fish shall be appropriately labeled in accordance with the perishable nature of the product. (FGMP, Sec. 4.4 (c)).
E3	Each container of processed fish shall be legibly marked or labeled with an identifying code and required identification. (FGMP, Sec. 4.4 (d)).
E2, H6	Brining operations shall be performed IAW the appropriate time and temperature parameters. (FGMP, Sec. 5.1 (a)).
E2	For dry salting, the fish shall be returned to a refrigerated area of 38° F (3º C) or lower immediately after the application of the salt. (FGMP, Sec. 5.1 (b)).
E2	Different species of fish shall not be mixed in the same brine tank. (FGMP, Sec. 5.1 (c)).
E2, E4, H6	Brines shall not be reused without an adequate process available to return the brine to an acceptable microbiological level. (FGMP, Sec. 5.1 (d)).
E2	Fish shall be rinsed with fresh potable water after brining, except for fish which have been injected with brine. (FGMP, Sec. 5.1 (e)).
E2	Drying of a product to be cold smoked shall be carried out in a refrigerated area of 38° F (3º C) or below. (FGMP, Sec. 5.1 (f)).
E3, H6	The use of sodium nitrite shall be permitted with those species of fish allowed by regulation. (FGMP, Sec. 5.1 (g)) (21 CFR 172.175 and 172.177).
E3	Fish shall be of relatively uniform size and weight and arranged without overcrowding or touching each other within the smokehouse oven. (FGMP, Sec. 5.2 (a)).
E2	Liquid smoke, generated smoke, or a combination of liquid smoke and generated smoke shall be applied to all surfaces of the product at the appropriate times. (FGMP, Sec. 5.2 (b)).
C6	Hot processed smoked fish shall be produced by a controlled process that utilizes a temperature monitoring system to assure that all products reach the required temperature. (FGMP, Sec. 5.3 (a)).
E2, H6	For hot processed smoked fish to be air packaged, a controlled process shall be used to heat the fish. (FGMP, Sec. 5.3 (b)).
E2, H6	For hot processed smoked fish to be vacuum or modified atmosphere packaged, a controlled process shall be used to heat the fish. (FGMP, Sec. 5.3 (c)).
C6, H6	Cold processed smoked fish shall be produced by a controlled process that utilizes a temperature monitoring system assuring all products do not exceed process temperatures in accordance with authorized methods. (FGMP, Sec. 5.4 (a)).
E2, E4, H6	For cold processed smoked fish to be air packaged, fish that have brine shall contain not less than 2.5 percent water phase salt in the loin muscle of the finished product. (FGMP, Sec. 5.4 (b)).

Table I. Seafood Requirements - Continued.

E2, E4, H6	For cold processed smoked fish to be vacuum or modified atmosphere packaged, fish that have been brined shall contain not less than 3.5 percent water phase salt in the loin muscle of the finished product, or a combination of 3.0 percent water phase salt in the loin muscle of the finished product and not less than 100 nor more than 200 parts per million of sodium nitrite. (FGMP, Sec. 5.4 (c)).
E3	The finished products shall be properly cooled to 70º F (21° C) within 2 hours and further cooled to 38º F (3° C) within an additional 4 hours. Finished products shall be then maintained at 38º F (3° C). (FGMP, Sec. 5.5).
H8	Records of every transaction involving the sale and distribution of processed fish shall be kept. (FGMP, Sec. 4.3 (a)).
H6	Fish processing records shall be legibly written in English and shall identify the processing procedures, the product processed, process time, temperature, and the results of the chemical examination, together with the identifying lot code, the number of containers per coding interval, the size of the containers coded, and the year, day, and period when each lot was packed. (FGMP, Sec. 4.3 (b)).
H8	Records shall be maintained for the chemical examination of the finished product for the purpose of validating the water phased salt and sodium nitrite requirements. (FGMP, Sec. 4.3 (c)).
H8	All records relative to the scheduled process used to produce processed fish or smoked fish shall be readily available to government inspection personnel. (FGMP, Sec. 4.3 (d)).
H8	Records of refrigerated and/or frozen products, the general adequacy of equipment, process used, or results of scientific studies and evaluations, shall be retained for the amount of time, as specified. (21 CFR 123.9).

NOTE: Reference to the controlling sections of the FGMP and of 21 CFR 123 and 172 are identified in parentheses.

APPENDIX K
BOTTLED WATER/SOFT DRINK

K.1 SCOPE

K.1.1 Scope. This appendix establishes the sanitation requirements for bottled water/soft drink processing facilities. This appendix is a mandatory part of this standard. The information contained herein is intended for compliance.

K.2 APPLICABLE DOCUMENTS

K.2.1 General. The documents listed in this section are specified in sections 3, 4, and 5 of this appendix. This section does not include documents cited in other sections of this standard or recommended for additional information or as examples. While every effort has been made to ensure the completeness of this list, document users are cautioned that they must meet all specified requirements documents cited in sections 3, 4, and 5 of this appendix, whether or not they are listed.

K.2.2 Government documents. The following documents form a part of this document to the extent specified herein. Unless otherwise specified (see 6.2), the issues of the documents are those listed in the issue of DoDISS cited in the solicitation. Unless otherwise specified (see 6.2), the issues of documents not listed in the DoDISS are the issues most current in publication.

CODE OF FEDERAL REGULATIONS (CFR)

Code of Federal Regulations (CFR), Title 21, Part 129 and 165

Code of Federal Regulations (CFR), Title 40, Part 141, Subparts C, E, and F

(Application for copies should be addressed to Superintendent of Public Documents,
U. S. Government Printing Office, Washington, DC 20402-0001,
http://www.access.gpo.gov/nara/cfr/index.html/.)

K.3 DEFINITIONS

The definitions in section 3 of this standard apply to this appendix.

K.4 GENERAL REQUIREMENTS

See Appendix A.

K.5 DETAILED REQUIREMENTS

K.5.1 General. The requirements in Table I shall be as specified in 21 CFR 129 and 165, but are not intended to be all-inclusive.

Table I. Bottled Water/Soft Drink Requirements.

APPENDIX A PARAGRAPH	REQUIREMENT
B2	The bottling room shall be separated from the other plant operations or storage areas by tight walls, ceilings, self-closing doors, and size of conveyor opening. (129.20 (a)).
B4	Adequate ventilation shall be provided to minimize odors, noxious fumes, or vapors; and condensate in processing, bottling, container washing and sanitizing rooms. Ventilation equipment shall be clean. (129.20 (c)).
E2	Product in process in other than sealed piping systems under pressure shall be protected from back-siphonage and other sources of contamination. (129.20 (b)).
B2	Bottle washing and sanitizing shall be in an enclosed room and shall be positioned so as to minimize post-sanitization contamination. (129.20 (d)).
B2	Processing, washing, and storage rooms shall not be directly connected to room(s) used for domestic household purposes. (129.20(e)).
E1, H6	Product water supply shall be from an approved, properly located, protected, operated, and accessible source. The water shall be of safe, sanitary quality, and conform at all times to applicable laws and regulations. Operations water shall meet the same requirements. (129.35 (a)).
E4, H6	Source waters shall be analyzed annually for chemical and physical parameters; and once every four years for radiological parameters. Source waters, other than municipal sources, shall be analyzed weekly for microbiological quality. (129.35 (a)).
B7	Product water contact surfaces (utensils, pipes, equipment, etc.) shall be clean and adequately sanitized daily. (129.37 (a)).
B7	Product water contact surfaces (utensils, pipes, equipment, etc.) shall be maintained free of scale, oxidation, and other residue. The presence of any unsanitary condition shall be corrected immediately. (129.37 (a)).
E3	Containers, caps, or seals shall be purchased and stored in sanitary closures (original containers) in a clean, dry place. They shall be examined before use and shall be handled, dispensed and used in a sanitary manner. They shall be washed, rinsed, and sanitized as needed. (129.37 (c)).
E2	Filling, capping, closing, sealing, and packaging shall be done in a sanitary manner. (129.37 (d)).
E3	Storage tanks shall be closed to exclude all foreign matter. Filtered vents shall be provided. Filters shall be readily cleanable or have replaceable elements. (129.40 (a)).
H6, H8	Treatment methods shall accomplish their intended purpose. Records shall be maintained to show type and date of treatments and physical inspections of equipment. Conditions found, performance and effectiveness shall be noted. (129.80 (a)).

Table I. Bottled Water/Soft Drink Requirements - Continued.

E2	Treatment equipment processes and substances used shall preclude contamination or adulteration of the product. (129.80 (a)).
E4, H6	Product water samples shall be taken after processing, prior to bottling, to assure uniformity and effectiveness of the treatment process. Methods of analysis shall be approved by the government agency having jurisdiction. (129.80 (a)).
E2	All unsanitary or defective containers shall be reprocessed or rendered unusable and discarded. Multi-service primary containers shall be cleaned, sanitized, and inspected immediately prior to being filled, capped, and sealed. (129.80 (b)).
H6	Mechanical washers shall be inspected. Records of physical maintenance, inspections, conditions found, and performance of the mechanical washer, shall be maintained by the plant. (129.80 (b)).
E3	Multi-service shipping cases shall be maintained to assure that they will not contaminate primary containers or the product. (129.80 (b)).
H11	For sanitizing operations: Records shall be maintained concerning the concentration of sanitizing agents and the amount of time the agents were in contact with surfaces being sanitized. (129.80 (c) and (d)).
E2	Each unit package shall be identified by a production code. The code shall identify the particular batch or segment of a continuous run, and the production date. (129.80 (e)).
H6, H8	Records shall be maintained of product type, volume produced, date produced, lot code used, and distribution to wholesale and retail outlets. (129.80 (e)).
E1	Containers and closures shall be nontoxic and shall comply with FDA standards. (129.80 (f)).
E2	Filling, capping, and sealing shall be monitored. Filled containers shall be visually or electronically inspected. (129.80 (f)).
E4, H6	A swab and/or rinse bacterial count shall be performed quarterly on four containers and closures immediately prior to filling the containers. (129.80 (f)).
E4, H6	Representative bacteriological samples shall be taken once per week of each type of product water produced during a day's production. (129.80 (g) and 165.110).
E4, H6	Representative chemical, physical, and radiological samples shall be analyzed once a year for each product water. (129.80 (g) and 165.110).
E4, H6	Records shall be maintained of sampling date, type of product, production code, and results of each analysis. (129.80 (h)).
H8	All records shall be retained for two years. Current certificates or notifications of approval authority for source and supply of product and operations water shall be on file. (129.80 (h)).

NOTE: References to the controlling 21 CFR 129 and 165 sections are identified in parentheses.

APPENDIX L
OFF POST CATERERS AND CIVILIAN RESTAURANTS

L.1 SCOPE

L.1.1 Scope. This appendix establishes the sanitation requirements for off post caterers and civilian restaurant facilities. This appendix is a mandatory part of this standard. The information contained herein is intended for compliance.

L.2 APPLICABLE DOCUMENTS

L.2.1 General. The documents listed in this section are specified in sections 3, 4, and 5 of this appendix. This section does not include documents cited in other sections of this standard or recommended for additional information or as examples. While every effort has been made to ensure the completeness of this list, document users are cautioned that they must meet all specified requirements documents cited in sections 3, 4, and 5 of this appendix, whether or not they are listed.

L.2.2 Government documents. The following documents form a part of this document to the extent specified herein. Unless otherwise specified (see 6.2), the issues of the documents are those listed in the issue of DoDISS cited in the solicitation. Unless otherwise specified (see 6.2), the issues of documents not listed in the DoDISS are the issues most current in publication.

U.S. DEPARTMENT OF HEALTH AND HUMAN SERVICES, PUBLIC HEALTH SERVICE

Food Code 1999

(Application for copies should be addressed to U.S. Department of Health and Human Services, Food and Drug Administration, Food Service Sanitation Branch, Washington, DC 20204. Document No. PB99-115925 available printed, on CD ROM, or on diskette from National Technical Information Service, 5285 Port Royal Road, Springfield, VA 22161; 1-800-553-6847); or download from web site: http://vm.cfsan.fda.gov/~dms/foodcode.html/.)

L.3 DEFINITIONS

The definitions in section 3 of this standard apply to this appendix.

L.4 GENERAL REQUIREMENTS

See Appendix A.

L.5 DETAIL REQUIREMENTS

L.5.1 General. The requirements in Table I shall be as specified in the Food Code, but are not intended to be all-inclusive.

Table I. Off Post Caterers and Civilian Restaurant Facility Requirements.

APPENDIX A PARAGRAPH	REQUIREMENT
E1	Food prepared in a private home shall not be used or offered for human consumption in a food establishment. (3-201.11).
E1, E2	If game animals are used they shall have been commercially raised for food, be processed under a regulatory inspection program, and in accordance with applicable meat and poultry laws. (3-201.17).
E2	A food employee shall not use a utensil more than once to taste food that is to be sold or served. (3-301.12).
A10	Food shall be protected from cross contamination by separation, packaging, cleaning, or other means. (3-302.11).
E3	Food items shall be stored in their original containers or be identified with their common name on working containers. (3-302.12).
E1	Pasteurized eggs or egg products shall be substituted for raw shell eggs in applicable foods, with exceptions as noted in the reference. (3-302.13).
E1	Prepared foods shall not contain unapproved additives. (3-302.14).
E2	Raw fruits and vegetables shall be thoroughly washed/disinfected prior to processing, with exceptions as noted in the reference. (3-302.15).
E1	Ice used as an external cooler shall not be used as food. (3-303.11).
E2	During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored in a manner to inhibit/reduce contamination. (3-304.12).
A6	If used, single-use gloves shall be used for only one task. Slash-resistant gloves and cloth gloves shall be used in an appropriate manner. (3-304.15).
E3	During preparation, unpackaged food shall be protected from environmental sources of contamination. (3-305.14).
E2	Raw animal foods shall comply with cooking requirements listed in the Food code. (3-401.11/12).
E2	Fruits and vegetables that are cooked for hot holding shall be cooked to a temperature of 140º F (60º C). (3-401.13).
E2	Raw, raw-marinated, partially cooked, or marinated-partially cooked fish other than molluscan shellfish shall be frozen throughout to a temperature of either -4° F (-20° C) or below for 168 hours (7 days) in a freezer, or -31° F (-35° C) or below for 15 hours in a blast freezer, with exceptions as noted in the reference. Records shall be created and retained as specified, with exceptions as noted in the reference. (3-402.11/12).

Table I. Off Post Caterers and Civilian Restaurant Facility Requirements - Continued.

E2	Potentially Hazardous Food (PHF) that is cooked, cooled, and reheated for hot holding shall be reheated so that all parts of the food reach a temperature of at least 165° F (74° C) for 15 seconds, with exceptions as noted in the reference. (3-403.11).
E2	Reheating for hot holding shall be done to ensure the food is between 41° F (5° C) or 140° F (60° C) and 165° F (74° C) for not more than 2 hours. (3-404.11).
E2	Frozen PHF shall be slacked under refrigeration below 41º F (5º C) with exceptions as noted in the reference. (3-501.12).
E2	Frozen PHF shall be thawed under proper refrigeration; proper running water technique; proper cooking techniques; and for proper time periods. (3-305.13).
E2	Cooked PHF shall be cooled utilizing proper time temperature requirements, and proper cooling methods, with exceptions as noted in the reference. (3-501.14/15).
E2	PHF shall be maintained in accordance with proper hot and cold holding procedures. (3-501.16).
E3	Ready-to-Eat PHF prepared and held refrigerated for more than 24 hours shall be clearly marked at the time of preparation with appropriate date marking, with exceptions as noted in the reference. (3-501.17).
E2	A food establishment shall obtain a variance from the regulatory authority when specialized processing methods are employed. (3-502.11).
C7	Food temperature measuring devices with glass stems or sensors shall be encased in shatterproof coatings. (4-201.12).
C6 C7	Temperature measuring devices shall be properly designed, located and easily readable. (4-203.12).
C7	Warewashing machines shall be equipped with proper temperature and pressure indicating devices. (4-203.13 & 4-204.115).

NOTE: Cited reference document for the above is the Food Code.

APPENDIX M
SLAUGHTER AND FABRICATION OF FRESH MEAT PRODUCTS IN OVERSEAS AREAS

M.1 SCOPE

M.1.1 Scope. This appendix establishes the sanitation requirements for slaughter and fabrication of fresh meat products in overseas areas. This appendix is a mandatory part of this standard. The information contained herein is intended for compliance.

M.2 APPLICABLE DOCUMENTS

M.2.1 General. The documents listed in this section are specified in sections 3, 4, and 5 of this appendix. This section does not include documents cited in other sections of this standard or recommended for additional information or as examples. While every effort has been made to ensure the completeness of this list, document users are cautioned that they must meet all specified requirements documents cited in sections 3, 4, and 5 of this appendix, whether or not they are listed.

M.2.2 Government documents. The following documents form a part of this document to the extent specified herein. Unless otherwise specified (see 6.2), the issues of the documents are those listed in the issue of DoDISS cited in the solicitation. Unless otherwise specified (see 6.2), the issues of documents not listed in the DoDISS are the issues most current in publication.

CODE OF FEDERAL REGULATIONS (CFR)

Code of Federal Regulations (CFR), Title 9, Parts 53, 54, 71, 72, 75, 110, 307, 308, 309, 310, and 313; and CFR Title 21, Part 110.

(Application for copies should be addressed to Superintendent of Public Documents,
U. S. Government Printing Office, Washington, DC 20402-0001,
http://www.access.gpo.gov/nara/cfr/index.html/.)

M.3 DEFINITIONS

The definitions in section 3 of this standard apply to this appendix.

M.4 GENERAL REQUIREMENTS

See Appendix A.

M.5 DETAIL REQUIREMENTS

M.5.1 General. The requirements in Tables I, II, and III shall be as specified in 9 CFR 53, 54, 71, 72, 75, 110, 307, 308, 309, 310, and 313; and 21 CFR 110, but are not intended to be all-inclusive.

Table I. Ante-Mortem Requirements (Unloading Ramps to Stunning Area).

APPENDIX A PARAGRAPH	REQUIREMENT
A1, E1	Livestock shall be available (originate) from an approved region. Food production animals shall be free of communicable disease. Animals from a quarantine region shall be processed in that region. (9 CFR 71/72/75/53/54).
E1	Handling of livestock from the unloading ramps to the stunning area shall be done in a humane manner. (9 CFR 313).
B2	Pens, chutes and alleys shall be paved, drained and supplied with adequate hose connections for cleanup purposes. (9 CFR 307.2).
E2	Livestock entering the facility shall receive an adequate ante-mortem inspection on the day of and before slaughter and shall be properly segregated when required. (9 CFR 309.1/2).
B2	Satisfactory pens, equipment, lighting, and assistants shall be available for conducting ante-mortem inspection and for separating, marking and holding apart passed livestock from livestock which has been identified as suspect or condemned. (9 CFR 307.2).
B2	When holding pens of an establishment are located in a public stockyard, such pens shall be regarded as part of the premises of that establishment. (9 CFR 309.1).
B2	Holding and shackling pens shall be located outside of or effectively separated from the slaughtering department. (9 CFR 307).
E1	Animals shall have access to water in all holding pens and if held longer than 24 hours, feed shall be provided. (9 CFR 313.2).
E1	Seriously crippled animals, "downers", shall be identified as suspects and properly disposed of. (9 CFR 309.2).
E1	Livestock found to be dead or in a dying condition on the premises of an establishment shall be identified as condemned and disposed of. (9 CFR 309.3).
E1	Any swine having a temperature of 106° F (41° C) or higher and any cattle, sheep, goats, horses, mules, or other equines having a temperature of 105° F (40° C) or higher shall be identified as condemned. (9 CFR 309.3)
B2	Floors of livestock pens, ramps, and driveways shall be constructed and maintained as to provide good footing for livestock. (9 CFR 313.1)
E1	Humane methods of slaughter shall be applied within an appropriate stunning area. (9 CFR 313).
E1	Animals shall be adequately stunned prior to being shackled, hoisted, thrown, cast, or cut (bleeding). (9 CFR 313.2).

Table II. Post-Mortem Requirements.

APPENDIX A PARAGRAPH	REQUIREMENT
E2	A careful post-mortem examination and inspection shall be made of carcasses and parts of all livestock slaughtered. (9 CFR 310.1)
E2	The head, tail, tongue, thymus gland, and all viscera of each slaughtered animal shall be handled in such a manner as to identify them with the rest of the carcass and as being derived from the particular animal involved, until the post-mortem examination of the carcass and parts thereof has been completed. (9 CFR 310.2).
E2	Identification devices (ie., ear tags) shall be removed from the animal's hide or ear by an establishment's employee and shall be placed in a clear plastic bag and affixed to the corresponding carcass. (9 CFR 310.2).
E2	Each carcass, including all detached organs and other parts, in which any lesion or condition is found that might render the meat or any part unfit for food purposes, or otherwise adulterated, and which, for that reason would require a subsequent inspection, shall be retained. All parts shall be retained until an approved authorized veterinary final inspection has been completed. Retained carcasses shall not be washed or trimmed unless authorized by veterinary official. (9 CFR 310.3).
E2	Each carcass or part which is found on final inspection to be unsound, unhealthful, unwholesome, or otherwise adulterated shall be conspicuously marked. (9 CFR 310.5).
E2	Spermatic cords and pizzles shall be removed from all carcasses. Preputial diverticuli shall be removed from hog carcasses. (9 CFR 310.7)
E2	When a carcass is to be dressed with the skin left on, the skin shall be thoroughly washed and cleaned before any incision is made for the purpose of removing any part thereof or evisceration. (9 CFR 310.10)
E2	All hair, scurf, dirt, hoofs and claws shall be removed from hog carcasses, and the carcasses shall be thoroughly washed and cleaned before any incision is made for inspection or evisceration. (9 CFR 310.11)
E2	The sternum of each carcass shall be split and abdominal and thoracic viscera shall be removed at the time of slaughter in order to allow proper inspection. (9 CFR 310.12)
E2	Carcasses found before evisceration to be affected with anthrax shall not be eviscerated but shall be retained, condemned, and immediately tanked and the complete working area shall be cleaned immediately and disinfected. (9 CFR 310.9).
E2	The kidney capsule shall be opened to expose the kidneys for the purpose of inspection. (9 CFR 310.19).
E2	If the hide is penetrated by electrodes during electrical stimulation, the penetrated tissue shall be trimmed. Disinfection of electrodes between each hide-on carcass stimulation is not required. (9 CFR 308.16).
E2	Partially skinned carcasses shall not be stimulated. (9 CFR 308.16).

Table II. Post-Mortem Requirements - Continued.

B7	For hide-off stimulation, the carcass contact surfaces of equipment shall be disinfected between carcasses. (9 CFR 308.16).
E2	Carcass contamination of edible tissue by stomach contents, feces and/or urine shall be unacceptable. To prevent this contamination, any of the following shall be used prior to electrical stimulation: (9 CFR 308.16). a. Leave the sphincter muscles intact. b. Cut the rectum (scalp the bung) and the urethra free from surrounding tissue and securely tie each off. c. Partially open the mid-line and/or slay the brisket to reduce pressure on the visceral organs. d. Any other pressure-relieving or discharge-restricting alternative acceptable to the chief veterinary inspector. e. Rod (separate the esophagus from the surrounding tissue) and tie it off.
E2	When only a portion of a carcass is to be condemned on account of slight bruises, either the bruised portion shall be removed immediately and disposed of, or the carcass shall be promptly placed in a retaining room and kept until chilled, and the bruised portion shall then be removed and disposed of. (9 CFR 308.16).
C1	Tables, benches, and other equipment on which post-mortem inspection is to be performed, shall be of such design, material, and construction as to enable inspectors to conduct their inspection in a ready, efficient and clean manner. (9 CFR 307.2).
E2	Cases, carcasses, organs, and other parts shall be handled in a sanitary manner to prevent contamination (adulteration) with fecal material, urine, bile, hair, dirt, or foreign matter; however, if contamination occurs, it shall be promptly removed in a manner satisfactory to the inspector. (9 CFR 310.18). Specific preventive measures include: a. Knives shall immediately be disinfected after contamination (i.e, after sticking, head removal, following the initial cut through the hide/skin, after removal of an abscess, bruise or contamination). b. No water shall be placed onto a carcass until the entire hide has been removed and the carcass inspection has been performed. c. Manual hide removal shall begin at the hind leg and proceed downward allowing the hide to be laid back away from the flesh. d. The final wash shall begin at the highest point of the carcass and work downwards. e. No portion of the forequarters shall come in contact with eviscerating/inspection tables. f. Overhead rails shall be free of flaking rust or grease. g. Carcasses shall not come in contact with walls, pillars, dividers or other features that will result in cross-contamination. h. Adequate separation shall be provided between offal rooms and product areas.

Table II. Post-Mortem Requirements - Continued.

	i. Pressurized water used to wash down equipment and facilities shall only be used when carcasses are not in the location (to avoid splash contamination). j. Ventilation shall be provided at the location of a mechanical hide puller. k. Condensation shall not drip onto carcasses. l. Carcasses shall be washed immediately after the final inspection and prior to being placed into a cooler. m. The floor area (dry landing) within the stunning box shall be maintained in a reasonably dry condition.

Table III. Slaughter and Fabrication Requirements.

APPENDIX A PARAGRAPH	REQUIREMENT
B8	Nonpotable water shall be permitted only in those parts of the establishment where no edible product is handled or prepared and then only for limited purposes such as on ammonia condensers not connected with potable water supply. (9 CFR 308.3).
B8	Nonpotable water shall not be permitted for washing floors, areas, or equipment involved in trucking materials to and from edible product departments nor shall it be permitted in hog scalding vats, dehairing machines, or vapor lines serving edible product rendering equipment, or for cleanup of shackling pens, bleeding areas, or runways within the slaughtering department. (9 CFR 308.3).
B9	In all cases, nonpotable water lines shall be clearly identified. (9 CFR 308.3).
B8	If hot water is used for cleaning, it shall not be at a temperature less than 180° F (82° C). (9 CFR 308.3).
B2	Rails shall be located so as to prevent product from coming in contact with posts, walls, and other fixed parts of the building, barrels, boxes, etc. (9 CFR 308.3).
A4	Butchers and others who dress or handle diseased carcasses or parts shall, before handling or dressing other parts, cleanse their hands with liquid soap and hot water, and rinse them in clear water. (9 CFR 308.8).
B7	Implements used in dressing diseased carcasses shall be thoroughly cleansed with hot water having a minimum temperature of 180° F (82° C) or approved disinfectant. (9 CFR 308.8).
B3	The rooms and compartments in which any product is prepared or handled shall be free from dust and from odors from dressing and toilet rooms, catch basins, hide cellars, casing rooms, inedible tank and fertilizer rooms, and livestock pens. (9 CFR 308.3).

Table III. Slaughter and Fabrication Requirements - Continued.

A10	Such practices as spitting on whetstones; spitting on the floor; placing skewers, tags, or knives in the mouth; inflating lungs or casings with air from the mouth shall be prohibited. (9 CFR 308.8).
C7, B5	Disinfecting units shall be maintained above 180° F (82° C) and shall be adequately located. Chemical disinfectants may be used during production when approved by the MACOM Veterinarian. (9 CFR 308.3).
C1	Cutting boards and tables shall be solid, clean and sanitary. (9 CFR 308.7).
A1	Employees showing evidence of a communicable disease or affected with boils, sores, or infected wounds shall not handle or prepare any product. (9 CFR 308.14).
A2	Aprons, frocks, and other outer clothing worn by persons who handle product shall be clean and changed each day. (9 CFR 308.8).
C1	Scabbards shall be constructed of a smooth impervious material. (9 CFR 309.1).
E-2	Fabrication rooms shall be maintained at 50° F (10° C).
E2	Fresh meat shall not exceed 45° F (7° C) during storage or fabrication. If hot boning is in place, the production shall take place in a room that is maintained at 50° F (10° C) and the finished product shall immediately be chilled. (21 CFR 110.80).

NOTE: Cited reference documents for the above are 9 CFR 53, 54, 71, 72, 75, 110, 307, 308, 309, 310, and 313, and 21 CFR 110.

APPENDIX N
DRY DAIRY PRODUCTS

N.1 SCOPE

N.1.1 Scope. This appendix establishes the sanitation requirements for dry dairy products facilities. This appendix is a mandatory part of this standard. The information contained herein is intended for compliance.

N.2 APPLICABLE DOCUMENTS

N.2.1 General. The documents listed in this section are specified in sections 3, 4, and 5 of this appendix. This section does not include documents cited in other sections of this standard or recommended for additional information or as examples. While every effort has been made to ensure the completeness of this list, document users are cautioned that they must meet all specified requirements documents cited in sections 3, 4, and 5 of this appendix, whether or not they are listed.

N.2.2 Government documents. The following documents form a part of this document to the extent specified herein. Unless otherwise specified (see 6.2), the issues of the documents are those listed in the issue of DoDISS cited in the solicitation. Unless otherwise specified (see 6.2), the issues of documents not listed in the DoDISS are the issues most current in publication.

U.S. DEPARTMENT OF HEALTH AND HUMAN SERVICES, PUBLIC HEALTH SERVICE

U.S. Public Health Service Publication 229 Grade "A" Pasteurized Milk Ordnance, 1997 Revision

(Application for copies should be addressed to U.S. Department of Health and Human Services, Public Health Service, Food and Drug Administration, Milk Safety Branch, 200 C Street SW, Washington, DC 20204.)

NATIONAL INSTITUTE OF STANDARDS AND TECHNOLOGY

National Institute of Standards and Technology, Handbook 44

(Application for copies should be addressed to National Institute of Standards and Technology, 110 Bureau Drive, Gaithersburg, MD 20899-0001, http://www.nist.gov/.)

CODE OF FEDERAL REGULATIONS (CFR)

Code of Federal Regulations (CFR), Title 21, Part 173.

(Application for copies should be addressed to Superintendent of Public Documents,
U. S. Government Printing Office, Washington, DC 20402-0001,
http://www.access.gpo.gov/nara/cfr/index.html/.)

N.2.3 Non-Government publications. The following documents form a part of this document to the extent specified herein. Unless otherwise specified (see 6.2), the issues of the documents which are DoD adopted are those listed in the issue of DoDISS cited in the solicitation. Unless otherwise specified (see 6.2), the issues of documents not listed in the DoDISS are the issues most current in publication.

AMERICAN NATIONAL STANDARDS INSTITUTE (ANSI)

ANSI/ASHRAE 52.1-1992-Gravimetric and Dust Spot Procedures for Testing Air Cleaning Devices Used in General Ventilation for Removing Particulate Matter

(Application for copies should be addressed to American National Standards Institute, 11 West 42nd Street, New York, NY 10036, http://www.ansi.org/.)

N.3 DEFINITIONS

The definitions in section 3 of this standard apply to this appendix.

N.4 GENERAL REQUIREMENTS

See Appendix A.

N.5 DETAIL REQUIREMENTS

N.5.1 General. The requirements in Table I shall be as specified in U.S. Public Health Service Publication 229 (PMO) and 21 CFR 173, but are not intended to be all-inclusive.

Table I. Dry Dairy Products Plant Requirements.

APPENDIX A PARAGRAPH	REQUIREMENT
E1	Milk shall originate from herds accredited Tuberculosis-free, Brucellosis-free, and be from countries/regions determined to be acceptable. (PMO, Sec. 8).
E1	The source of water, vitamins, flavorings, etc. shall meet standards. (Sec. 7, Item 7p and Appendices A, G and K).
B7, H6	A system of tagging or recording tanker trucks that have been cleaned and sanitized must be established and maintained for 15 days. (Sec. 7, Item 12p).
E1	Upon arrival, raw milk and/or raw products for pasteurization shall comply with bacteriological, chemical and temperature standards of Sec. 7, Table 1.
E4	Raw milk and milk products shall be screened for drug residue. (Sec. 6 and Table 1).

Table I. Dry Dairy Products Plant Requirements - Continued.

E2	Raw milk and milk products shall be held at 45° F (7° C) until processed. (Sec. 7, Item 17p).
E2	Condensed milk shall be held at 45° F (7° C) or less. (Sec. 7, Item 17p).
E2	Whey for condensing shall be maintained at 45° F (7° C) or less; or 145° F (63° C) or greater until processed. (Sec. 7, Item 17p and Table 1).
E2	Condensed whey shall be cooled during the crystallization process to 45° F (7° C) or less within 18 hours of condensing. (Sec. 7, Item 17p and Table 1).
E2	If the surge tanks or balance tanks are used between the evaporator and the drier, such tanks shall hold the product at 150° F (66° C) or above, or shall be cleaned at least once every 4 hours of operation (see exception for acid type whey or pH factor). (Sec. 7, Item 17p).
C3	Welded portions of food contact surfaces shall be smooth and free from pits, cracks, or inclusions. (Sec. 7, Item 10p).
C2	All milk contact surfaces of multi-use containers and equipment shall be constructed of American Iron and Steel Institute (AISI) 300 series stainless steel or other non-corrosive material as described in the PMO. (Sec. 7, Item 11p).
C5	Equipment shall be designed to protect against surface and overhead contamination. (Sec. 7, Item 11p).
B7	Raw milk storage tanks shall be cleaned when emptied and shall be emptied at least every 72 hours. (Sec. 7, Item 12p).
C7	Storage tanks used to store raw milk or heat-treated milk products shall be equipped with a 7 day temperature recording device. (Sec. 7, Item 12p).

C5	Pasteurizing equipment complies with the sanitary design and construction standards of the Pasteurized Milk Ordinance (PMO). (Sec. 7, Item 11p).
E2	Pasteurization equipment and controls testing shall be performed in accordance with the PMO. (Appendix F).
H8	Pasteurization recording charts shall be maintained on file at the processing plant. (Sec. 7, Item 16p(E)).
C7	Thermometers shall meet requirements. (Sec.7, Item 16p(A) & 16p(B), Appendix E).
E2, H8	Recording Charts shall be complete and maintained. (Sec. 7, Item 16p).
C4	Equipment shall be constructed to ensure static accumulations are limited. (Sec. 7, Item 11p).
B2	Rollers and collectors shall be located in a room separate from other operations to prevent airborne contamination. (Sec. 7, Item 5p).
C1	Conveying equipment shall be cleaned at least daily. (Sec. 7, Item 12p).
C1	Sifter screens shall be easily removed and kept clean. (Sec. 7, Item 12p).
C5	The plant air filtration system shall meet requirements. (Sec.7, Item 4p).
E2	Cooling water used in a cooling tower shall not be used where it will come in direct contact with products (cooling products). (Sec. 7, Item 7p).

Table I. Dry Dairy Products Plant Requirements - Continued.

E2	Safeguards shall be in place to preclude the contamination of finished products during filling. (Sec. 7, Item 18p).
E2	The topping off of containers to obtain the proper weight shall be done in a sanitary manner. (Sec. 7, Items 15p and 18p).
E1	Ingredients from damaged containers shall be reprocessed prior to being repackaged. (Sec. 7, Item 15p).
C8	Culinary steam shall be in accordance with PMO. (Sec. 7, Item 16p(B)).
B8	Boiler water additives shall comply with 21 CFR 173.310.
C8	Air under pressure shall be in accordance with 3-A Accepted Practices. (Appendix C).
E2	There shall be no cross-connection or direct contamination of pasteurized milk or milk product. (Sec. 7, Item 15p).
B6, C5	All openings, including valves, pipes, milk tanker trucks, etc. shall be capped or otherwise protected. (Sec. 7, Item 15p(A)).
E2 & E5	Re-circulated cooling water shall be protected from contamination. (Sec. 7, Item 7p).
E4	Re-circulated cooling water shall be tested once per six-month period. (Appendix D and Appendix G).
C7	Clean-in-place (CIP) systems shall be in compliance with PMO. CIP systems shall have a recording device installed in the return solution line or other appropriate area to record the temperature and time which the line or equipment is exposed to cleaning and sanitizing solution (retained for 3 months). (Sec. 7, Item 12p).
H6, H7, H8, H9	Record of CIP cleaning process shall be maintained for recirculated cleaning systems. (Sec. 7, Item 12p).
B3	Plants where containers are manually cleaned shall have a two compartment sink and a steam cabinet to sanitize containers or a three compartment sink if a chemical sanitizer is used. (Sec. 7, Item 12p).
E4, H8	Pasteurized milk and/or milk products shall comply with bacteriological, chemical and temperature standards of Sec. 7. This shall be recorded and records maintained. (Sec. 7, and Table 1.).
E4, H8	Residual bacteria counts for multi-use and single-service containers shall meet the standards listed in the PMO. This shall be recorded and records maintained. (Sec. 7, Item 12p).
B5	Poisonous or toxic materials shall not be stored in any room where milk or milk products are received, processed, pasteurized or stored. (Sec. 7, Item 15p(A)).

B5	Only approved rodenticides and insecticides shall be used. (Sec. 7, Item 15p(A)).

Table I. Dry Dairy Products Plant Requirements - Continued.

A10	Employee habits and dress, particularly the use of special clothing while handling or in contact with products or product contact surfaces, shall be appropriate. (Sec. 7, Item 20p).

NOTE: Cited reference documents for the above are USPHS Publication 229 and 21 CFR 173.

APPENDIX P
FRESH-CUT PRODUCE

P.1 SCOPE

P.1.1 Scope. This appendix establishes the sanitation requirements for fresh-cut produce processing facilities. This appendix is a mandatory part of this standard. The information contained herein is intended for compliance.

P.2 APPLICABLE DOCUMENTS

P.2.1 General. The documents listed in this section are specified in sections 3, 4, and 5 of this appendix. This section does not include documents cited in other sections of this standard or recommended for additional information or as examples. While every effort has been made to ensure the completeness of this list, document users are cautioned that they must meet all specified requirements documents cited in sections 3, 4, and 5 of this appendix, whether or not they are listed.

P.2.2 Government documents. The following documents form a part of this document to the extent specified herein. Unless otherwise specified (see 6.2), the issues of the documents are those listed in the issue of DoDISS cited in the solicitation. Unless otherwise specified (see 6.2), the issues of documents not listed in the DoDISS are the issues most current in publication.

CODE OF FEDERAL REGULATIONS (CFR)

Code of Federal Regulations (CFR), Title 21, Part 110.

(Application for copies should be addressed to Superintendent of Public Documents, U. S. Government Printing Office, Washington, DC 20402-0001, http://www.access.gpo.gov/nara/cfr/index.html/.)

Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables, Guidance for Industry, Oct 98, U. S. Department of Health and Human Services, Food and Drug Administration, Center for Food Safety and Applied Nutrition (CFSAN).

(Application for copies should be addressed to Food Safety Initiative Staff, HFS-32, U.S. Food and Drug Administration, Center for Food Safety and Applied Nutrition, 200 C Street SW, Washington, DC 20204, http://www.foodsafety.gov/~dms/prodguide.html/.)

P.2.3 Non-Government publications. The following documents form a part of this document to the extent specified herein. Unless otherwise specified (see 6.2), the issues of the documents which are DoD adopted are those listed in the issue of DoDISS cited in the solicitation. Unless otherwise specified (see 6.2), the issues of documents not listed in the DoDISS are the issues most current in publication.

Food Safety Guidelines for the Fresh-Cut Produce Industry, 1996, Third Edition, International Fresh-Cut Produce Association (IFPA)

Assessment of the Risk of Botulism Contributed by Modified Atmosphere Packaging of Fresh-Cut Produce, 1993, A Report Prepared by the International Fresh-Cut Produce Association (IFPA)

(Application for copies of the two documents above should be addressed to International Fresh-cut Produce Association (IFPA), 1600 Duke Street, Suite 440, Alexandria, VA 22314, http://www.fresh-cuts.org/publications1329/publications.htm/.)

Fresh Cut Produce Handling Guidelines, 1997, International Fresh-Cut Produce Association (IFPA) and Produce Marketing Association

(Application for copies of this document should be addressed to International Fresh-cut Produce Association (IFPA), 1600 Duke Street, Suite 440, Alexandria, VA 22314, http://www.fresh-cuts.org/publications1329/publications.htm/, or Produce Marketing Association, P.O. Box 6036, Newark, DE 19714.)

Voluntary Food Safety Guidelines for Fresh Produce, Voluntary Guidelines for Minimizing Microbial Contamination in Fresh Produce, 1997, International Fresh-Cut Produce Association (IFPA) and Western Growers Association (WGA)

(Application for copies of this document should be addressed to International Fresh-cut Produce Association (IFPA), 1600 Duke Street, Suite 440, Alexandria, VA 22314, http://www.fresh-cuts.org/publications1329/publications.htm/, or Western Growers Association, 17620 Fitch Street, Irvine, CA 92614.)

Postharvest Chlorination - Basic Properties and Key Points for Distribution 1997

(Application for copies should be addressed to University of California, Davis, Dept. of Vegetable Crops, Div. Of Agriculture and Natural Resources, Attn: Trevor Suslow, Extension Specialist, One Shields Avenue, Davis, CA 95616, http://anrcatalog.ucdavis.edu/specials.ihtml/.)

P.3 DEFINITIONS

The definitions in section 3 of this standard apply to this appendix.

P.4 GENERAL REQUIREMENTS

See Appendix A.

P.5 DETAILED REQUIREMENTS

P.5.1 General. The requirements in Table I shall be as specified in the above references, but are not intended to be all-inclusive.

Table I. Fresh-Cut Produce Requirements.

APPENDIX A PARAGRAPH	REQUIREMENT
E2	Trimming, coring, cutting and culling operations shall be performed in a sanitary manner. (21 CFR 110.35, 110.37, 110.40)
E2, E4, H6	Wash water chlorine level parameter shall be established and monitored at 100 - 150 ppm total chlorine or 2 - 7 ppm free chlorine; max 200 ppm. (Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables; Food Safety Guidelines for the Fresh-Cut Produce Industry.)
E4, H6	Wash water pH level parameter shall be established and monitored at 6.0 - 7.0. (Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables; Food Safety Guidelines for the Fresh-Cut Produce Industry.)
E2, H6	Wash water temperature range shall be established and monitored at 33° F - 36° F (0º C - 2° C) higher temperature than the product, to preclude pressure differential. (Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables; Food Safety Guidelines for the Fresh-Cut Produce Industry.)
E2, H6	Product contact time shall be established and monitored (dump tank, submersion, sprayer, flume, hydrocooler method). (Food Safety Guidelines for the Fresh-Cut Produce Industry; Postharvest Chlorination - Basic Properties and Key Points for Effective Distribution.)

E2, H6	Water recirculation method shall be established and monitored (filtration, displacement, replacement). (Food Safety Guidelines for the Fresh-Cut Produce Industry; Postharvest Chlorination - Basic Properties and Key Points for Effective Distribution.)
E2	Only approved treatment process water additive(s) shall be used. (Food Safety Guidelines for the Fresh-Cut Produce Industry.)
E4	Alternative method of disinfecting treatment process water (ozone, chlorine dioxide, ultraviolet treatment) shall be effectively performed. (Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables; Food Safety Guidelines for the Fresh-Cut Produce Industry; Postharvest Chlorination - Basic Properties and Key Points for Effective Distribution.)
E2, H6	Dewatering, centrifugation, or drying method shall be established and monitored for effectiveness. (Food Safety Guidelines for the Fresh-Cut Produce Industry.)
E5, H6	Method(s) to exclude physical contaminants shall be established and monitored (metal detector, visual screening, sieves). (Food Safety Guidelines for the Fresh-Cut Produce Industry).

Table I. Fresh-Cut Produce Requirements - Continued.

E2	Holding time throughout the entire process, especially post-wash and prior to packaging (weighing, transporting, collecting), shall be minimized. (Handling Guidelines for Fresh Cut Produce; IFPA/WGA Voluntary Food Safety Guidelines for Fresh Produce).
E2, H6	Packaging materials shall be made of approved material, shall be gas-permeable and shall preclude packaging migration, the entrance of foreign materials, spoilage prior to toxin production and avoid anaerobic respiration. (Food Safety Guidelines for the Fresh-Cut Produce Industry; IFPA/WGA Voluntary Food Safety Guidelines for Fresh Produce).
E2, H6	Parameters for modified atmosphere(s) packaging shall be established and monitored (e.g. 2 - 8% oxygen/5 - 15% carbon dioxide). (Food Safety Guidelines for the Fresh-Cut Produce Industry; Assessment of the Risk of Botulism Contributed by Modified Atmosphere Packaging of Fresh-Cut Produce).
E4, H8	Product testing protocol(s) shall be established and performed, and results shall be available (eColi, Listeria monocytogenes). (Food Safety Guidelines for the Fresh-Cut Produce Industry).

NOTE: Reference to the controlling documents are identified in parentheses.

STANDARDIZATION DOCUMENT IMPROVEMENT PROPOSAL

INSTRUCTIONS

1. The preparing activity must complete blocks 1, 2, 3, and 8. In block 1, both the document number and revision letter must be given.
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I RECOMMEND A CHANGE:	1. DOCUMENT NUMBER MIL-STD-3006	2. DOCUMENT DATE (YYMMDD) 000820
3. DOCUMENT TITLE SANITATION REQUIREMENTS FOR FOOD ESTABLISHMENTS		
4. NATURE OF CHANGE *(Identify paragraph number and include proposed rewrite, if possible. Attach extra sheets as needed)*		
5. REASON FOR RECOMMENDATION		
6. SUBMITTER		
a. NAME (Last, First, Middle Initial)	b. ORGANIZATION	
c. ADDRESS (Include Zip Code)	d. TELEPHONE (Include Area Code) (1) Commercial (2) AUTOVON (If applicable)	7. DATE SUBMITTED (YYMMDD)
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a. NAME COL S. Severin	b. TELEPHONE (Including Area Code) (1) Commercial (703) 681-3056	(2) AUTOVON DSN 761-3056

c. ADDRESS (Include Zip Code) Director, DoD Veterinary Service Activity Office of the Surgeon General/HQDA 5109 Leesburg Pike Falls Church, VA 22041-3258	IF YOU DO NOT RECEIVE A REPLY WITHIN 45 DAYS, CONTACT: Defense Standardization Program Office, DLSC-LM 8725 John J. Kingman Road, Suite 2533, Fort Belvoir, VA 22060-6221 Telephone (703) 767-6888 AUTOVON 427-6888

DD Form 1426, Oct 89 *Previous editions obsolete*

ATTACHMENT UGR-A-1 SCHEDULE OF SUPPLIES

LSN: **8970-01-E10-0116**	**UNITIZED GROUP RATION-A OPTION (UGR-A), Breakfast Menu 1, semi-perishable component (2 boxes)**, 50 meals, requires 8970 01-E10-0121, breakfast menu 1, perishable component (1 box) to complete the menu, also requires bread and milk (ordered separately) to be nutritionally adequate
LSN: **8970-01-E10-0117**	**UNITIZED GROUP RATION-A OPTION (UGR-A), Breakfast Menu 2, semi-perishable component (2 boxes),** 50 meals, requires 8970 01-E10-0122, breakfast menu 2, perishable component (1 box) to complete the menu, also requires bread and milk (ordered separately) to be nutritionally adequate
LSN: **8970-01-E10-0118**	**UNITIZED GROUP RATION-A OPTION (UGR-A), Breakfast Menu 3, semi-perishable component (2 boxes**), 50 meals, requires 8970 01-E10-0123, breakfast menu 3, perishable component (1 box) to complete the menu, also requires bread and milk (ordered separately) to be nutritionally adequate
LSN: **8970-01-E10-0119**	**UNITIZED GROUP RATION-A OPTION (UGR-A), Breakfast Menu 4, semi-perishable component (2 boxes),** 50 meals, requires 8970 01-E10-0124, breakfast menu 4, perishable component (1 or 2 boxes) to complete the menu, also requires bread and milk (ordered separately) to be nutritionally adequate
LSN**: 8970-01-E10-0120**	**UNITIZED GROUP RATION-A OPTION (UGR-A), Breakfast Menu 5, semi-perishable component (2 boxes),** 50 meals, requires 8970 01-E10-0125, breakfast menu 5, perishable component (1 or 2 boxes) to complete the menu, also requires bread and milk (ordered separately) to be nutritionally adequate
LSN**: 8970-01-E10-0121**	**UNITIZED GROUP RATION-A OPTION (UGR–A), Breakfast Menu 1, perishable component (1 box),** 50 meals, requires 8970-01-E10-0116, breakfast menu 1, semi-perishable component (2 boxes) to complete menu, also requires bread and milk (ordered separately) to be nutritionally adequate
LSN**: 8970-01-E10-0122**	**UNITIZED GROUP RATION-A OPTION (UGR–A), Breakfast Menu 2, perishable component (1 box),** 50 meals, requires 8970-01-E10-0117 breakfast menu 2, semi-perishable component (2 boxes) to complete menu, also requires bread and milk (ordered separately) to be nutritionally adequate
LSN: **8970-01-E10-0123**	**UNITIZED GROUP RATION-A OPTION (UGR–A), Breakfast Menu 3, perishable component (1 box),** 50 meals, requires 8970-01-

	E10-0118 breakfast menu 3, semi-perishable component (2 boxes) to complete menu, also requires bread and milk (ordered separately) to be nutritionally adequate
LSN**: 8970-01-E10-0124**	**UNITIZED GROUP RATION-A OPTION (UGR–A), Breakfast Menu 4, perishable component (1 box),** 50 meals, requires 8970-01-E10-0119 breakfast menu 4, semi-perishable component (2 boxes) to complete menu, also requires bread and milk (ordered separately) to be nutritionally adequate
LSN**: 8970-01-E10-0125**	**UNITIZED GROUP RATION-A OPTION (UGR–A), breakfast menu 5, perishable component (1 box),** 50 meals, requires 8970-01-E10-0120 breakfast menu 5, semi-perishable component (2 boxes) to complete menu, also requires bread and milk (ordered separately) to be nutritionally adequate
LSN**: 8970-01-E10-0126**	**UNITIZED GROUP RATION-A OPTION (UGR–A), Dinner menu 1, semi-perishable component (2 boxes**), 50 meals, requires 8970-01-E10-0136 dinner menu 1, perishable component (1 or 2 boxes) to complete menu, also requires bread and milk (ordered separately) to be nutritionally adequate
LSN**: 8970-01-E10-0127**	**UNITIZED GROUP RATION-A OPTION (UGR–A), Dinner menu 2, semi-perishable component (2 boxes**), 50 meals , requires 8970-01-E10-0137 dinner menu 2, perishable component (1 or 2 boxes) to complete menu, also requires bread and milk (ordered separately) to be nutritionally adequate
LSN**: 8970-01-E10-0128**	**UNITIZED GROUP RATION-A OPTION (UGR–A), Dinner menu 3, semi-perishable component (2 boxes),** 50 meals, Requires 8970-01-E10-0138 dinner menu 3, perishable component (1 or 2 boxes) to complete menu, also requires bread and milk (ordered separately) to be nutritionally adequate
LSN**: 8970-01-E10-0129**	**UNITIZED GROUP RATION-A OPTION (UGR–A), Dinner menu 4, semi-perishable component (2 boxes),** 50 meals, requires 8970-01-E10-0139 dinner menu 4, perishable component (1 or 2 boxes) to complete menu, also requires bread and milk (ordered separately) to be nutritionally adequate
LSN: **8970-01-E10-0130**	**UNITIZED GROUP RATION-A OPTION (UGR–A), Dinner menu 5, semi-perishable component (2 boxes),** 50 meals, requires 8970-01-E10-0140 dinner menu 5, perishable component (1 or 2 boxes) to complete menu, also requires bread and milk (ordered separately) to be nutritionally adequate
LSN: **8970-01-E10-0131**	**UNITIZED GROUP RATION-A OPTION (UGR–A), Dinner menu**

	6, semi-perishable component (2 boxes), 50 meals, requires 8970-01-E10-0141 dinner menu 6, perishable component (1 or 2 boxes) to complete menu, also requires bread and milk (ordered separately) to be nutritionally adequate
LSN: **8970-01-E10-0132**	**UNITIZED GROUP RATION-A OPTION (UGR–A), Dinner menu 7, semi-perishable component (2 boxes),** 50 meals, requires 8970-01-E10-0142 dinner menu 7, perishable component (1 or 2 boxes) to complete menu, also requires bread and milk (ordered separately) to be nutritionally adequate
LSN**: 8970-01-E10-0133**	**UNITIZED GROUP RATION-A OPTION (UGR–A), Dinner menu 8, semi-perishable component (2 boxes),** 50 meals, requires 8970-01-E10-0143 dinner menu 8, perishable component (1 or 2 boxes) to complete menu, also requires bread and milk (ordered separately) to be nutritionally adequate
LSN: **8970-01-E10-0134**	**UNITIZED GROUP RATION-A OPTION (UGR–A), Dinner menu 9, semi-perishable component (2 boxes),** 50 meals, requires 8970-01-E10-0144 dinner menu 9, perishable component (1 or 2 boxes) to complete menu, also requires bread and milk (ordered separately) to be nutritionally adequate
LSN: **8970-01-E10-0135**	**UNITIZED GROUP RATION-A OPTION (UGR–A), Dinner menu 10, semi-perishable component (2 boxes),** 50 meals, requires 8970-01-E10-0145 dinner menu 10, perishable component (1 or 2 boxes) to complete menu, also requires bread and milk (ordered separately) to be nutritionally adequate
LSN**: 8970-01-E10-0136**	**UNITIZED GROUP RATION-A OPTION (UGR–A), Dinner menu 1, perishable component (1 box),** 50 meals, requires 8970-01-E10-0126 dinner menu 1, semi-perishable component (2 boxes) to complete menu, also requires bread and milk (ordered separately) to be nutritionally adequate
LSN**: 8970-01-E10-0137**	**UNITIZED GROUP RATION-A OPTION (UGR–A), Dinner menu 2, perishable component (1 box),** 50 meals, requires 8970-01-E10-0127 dinner menu 2, semi-perishable component (2 boxes) to complete menu, also requires bread and milk (ordered separately) to be nutritionally adequate.
LSN: **8970-01-E10-0138**	**UNITIZED GROUP RATION-A OPTION (UGR–A), Dinner menu 3, perishable component (1 box),** 50 meals, requires 8970-01-E10-0128

	dinner menu 3, semi-perishable component (2 boxes) to complete menu, also requires bread and milk (ordered separately) to be nutritionally adequate
LSN**: 8970-01-E10-0139**	**UNITIZED GROUP RATION-A OPTION (UGR–A), Dinner menu 4, perishable component (1 box),** 50 meals, requires 8970-01-E10-0129 dinner menu 4, semi-perishable component (2 boxes) to complete menu, also requires bread and milk (ordered separately) to be nutritionally adequate

LSN**: 8970-01-E10-0140**	**UNITIZED GROUP RATION-A OPTION (UGR–A), Dinner menu 5, perishable component (1 box),** 50 meals, requires 8970-01-E10-0130 dinner menu 5, semi-perishable component (2 boxes) to complete menu, also requires bread and milk (ordered separately) to be nutritionally adequate
LSN**: 8970-01-E10-0141**	**UNITIZED GROUP RATION-A OPTION (UGR–A), Dinner menu 6, perishable component (1 box),** 50 meals, requires 8970-01-E10-0131 dinner menu 6, semi-perishable component (2 boxes) to complete menu, also requires bread and milk (ordered separately) to be nutritionally adequate
LSN: **8970-01-E10-0142**	**UNITIZED GROUP RATION-A OPTION (UGR–A), Dinner menu 7, perishable component (1 box),** 50 meals, requires 8970-01-E10-0132 dinner menu 7, semi-perishable component (2 boxes) to complete menu, also requires bread and milk (ordered separately) to be nutritionally adequate
LSN: **8970-01-E10-0143**	**UNITIZED GROUP RATION-A OPTION (UGR–A), Dinner menu 8, perishable component (1 box),** 50 meals, requires 8970-01-E10-0133 dinner menu 8, semi-perishable component (2 boxes) to complete menu, also requires bread and milk (ordered separately) to be nutritionally adequate
LSN**: 8970-01-E10-0144**	**UNITIZED GROUP RATION-A OPTION (UGR–A), Dinner menu 9, perishable component (1 box),** 50 meals, requires 8970-01-E10-0134 dinner menu 9, semi-perishable component (2 boxes) to complete menu, also requires bread and milk (ordered separately) to be nutritionally adequate

LSN: **8970-01-E10-0145**	**UNITIZED GROUP RATION-A OPTION (UGR–A), Dinner menu 10, perishable component (1 box),** 50 meals, requires 8970-01-E10-0135 dinner menu 10, semi-perishable component (2 boxes) to complete menu, also requires bread and milk (ordered separately) to be nutritionally adequate

BREAKFAST MENU 1

Menu Item	Servings and Size		Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos)	Issue/ 50 Ind.	Conta Siz
EGGS	***60***	***1/2 cup***	***Eggs, Frozen, Whole, Boil-in-Bag***				
BACON	***50***	***3 slices***	***Bacon, Sliced, Precooked, Frozen***				
GRAPE JUICE	64	¾ cup	Juice, 100% Grape, Concentrate				
HOMINY GRITS	54	2/3 cup	Hominy Grits, White,				
HASH BROWNS	74	½ cup	Dehydrated, Hash brown mix				
CINNAMON ROLLS	54	2 oz rolls	Cinnamon Raisin Swirls				
CATSUP	35	9 gm pkts	Catsup				
MARGARIN E	32	0.5 oz ea	Liquid Margarine				
STRAWBER RY JELLY	35	½ oz pchs	Jelly, Strawberry				
HOT SAUCE	35	3 gm pchs	Hot Sauce				
COFFEE	**53**	6 oz	Coffee, Liquid, 100% Colombian				
COCOA	16	1 oz pkt	Cocoa Beverage Powder				
CREAMERS	50	3 gm pkt	Creamers, Nondairy				
	50		Tray, 5-Compartment, Paper				
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)				
	100		***Paper Cups, 8 oz***				
	4		Trash Bags, 2 mil, Clear				
Cooking Supplies							

	1	1 oz	Salt	Tones Brothers	N/A	1	1 oz
	1	.70 oz	Pepper	Tones Brothers	N/A	1	.07 o
	1	.70 oz	Minced Onions	Tones Brothers	N/A	1	.07 o
	1	16 oz	Oil, Vegetable	Wesson	18 @ 80° ***F***	1	16 oz bottle

Item in bold are perishable.

Note 1: Product shall be no older than 90 days from date of manufacture at time of assembly.

Note 2: Product shall be not older than 60 days from date of manufacture at time of assembly and shall not be used in calculation of ITD.

BREAKFAST MENU 2

Menu Item	Servings and Size		Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos)	Issue/ 50 Ind.	Conta Siz
EGGS	***60***	***1/2 cup***	***Eggs, Frozen, Whole, Boil-in-Bag***				
BROWN AND SERVE SAUSAGE	***50***	***2 ea***	***Sausage Links, Brown & Serve, Frozen, Precooked***				
ORANGE JUICE	64	¾ cup	Juice, 100% Orange, Concentrate				
OATMEAL	43	¾ cup	Cereal, Rolled Oats, Instant				
HASH BROWNS	74	½ cup	Potatoes, White, Dehydrated				
BREAKFAST PASTRY	50	2 oz	Pastry, breakfast type, shelf stable Cranberry squares				
CATSUP	35	9 gm pkt	Catsup				
MARGARINE	32	0.5 oz ea	Liquid Margarine				
GRAPE JELLY	35	½ oz pch	Jelly, Grape				
HOT SAUCE	35	3 gm pch	Hot Sauce				
COFFEE	53	6 oz	Coffee, Liquid, 100% Colombian				
COCOA	16	1 oz pkt	Cocoa Beverage Powder				
CREAMERS	50	3 gm pkt	Creamers, Nondairy				
	50		Tray, 5-Compartment, Paper				
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)				
	100		Paper Cups, 8 oz				
	4		Trash Bags, 2 mil, clear				
Cooking Supplies							
	1	1 oz	Salt				
	1	.70 oz	Pepper				
	1	.70 oz	Minced Onions				
	2	1.25 oz	Cinnamon Maple Sprinkles				
	1	16 oz	Oil, Vegetable				

Item in bold are perishable.

Note 1: Product shall be no older than 90 days from date of manufacture at time of assembly.

Note 2: Product shall be not older than 60 days from date of manufacture at time of assembly and shall not be used in calculation of ITD.

BREAKFAST MENU 3

Menu Item	Servings and	Size	Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos).	Issue/ 50 Ind	Conta Siz
EGGS	***60***	***1/2 cup***	***Eggs, Frozen, Whole, Boil-in-Bag***				
BACON	***50***	***3 slices***	***Bacon, Sliced, Precooked, Frozen***				
BLUEBERRY WAFFLES	***104***	***2 ea***	***Blueberry Waffles, Frozen, 1.25 oz minimum***				
ORANGE JUICE	64	¾ cup	Juice, 100% Orange, Concentrate				
HOMINY GRITS	54	2/3 cup	Hominy Grits, White Quick				
MAPLE SYRUP	50	1.5 oz pch	Syrup, Imitation, Maple				
CATSUP	35	9 gm pkt	Catsup				
MARGARINE	32	0.5 oz	Liquid Margarine				
JELLY, STRAWBERRY	35	½ oz pch	Jelly, Strawberry				
HOT SAUCE	35	3 gm pch	Hot Sauce				
COFFEE	53	6 oz	Coffee, Liquid, 100% Colombian				
COCOA	16	1 oz pkt	Cocoa Beverage Powder				
CREAMERS	50	3 gm pkt	Creamers, Nondairy				
	50		Tray, 5-Compartment, Paper				
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)				
	100		Paper Cups, 8 oz				
	4		Trash Bags, 2 mil, clear				
Cooking Supplies							
	1	1 oz	Salt				
	1	.70 oz	Pepper				
	2	1.25 oz	Cinnamon Maple Sprinkles				
	1	16 oz	Oil, Vegetable				

Item in bold are perishable.

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BREAKFAST MENU 4

Menu Item	Servings and Size		Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos).	Issue / 50 Ind.	Cont Si
EGGS	***60***	***1/2 cup***	***Eggs, Frozen, Whole, Boil-in-Bag***				
CREAMED BEEF	**50**	**2/3 cup**	**Gravy, Creamed Beef, Conc. Frozen**				
GRAPE JUICE	64	¾ cup	Juice, 100% Grape, Concentrate				
HOMINY GRITS	54	2/3 cup	Hominy Grits, White, Quick				
HASH BROWNS	74	½ cup	Potatoes, White, Dehydrated				
BISCUITS	54	2 oz	Buttermilk Biscuits, Shelf Stable				
CATSUP	35	9 gm pkt	Catsup				
MARGARINE	32	0.5 oz ea	Liquid Margarine				
GRAPE JELLY	35	½ oz pch	Jelly, Grape				
HOT SAUCE	35	3 gm Pch	Hot Sauce				
COFFEE	53	6 oz	Coffee, Liquid, 100% Colombian				
COCOA	16	1 oz pkt	Cocoa Beverage Powder				
CREAMERS	50	3 gm pkt	Creamers, Nondairy				
	50		Tray, 5-Compartment, Paper				
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)				
	100		Paper Cups, 8 oz				
	4		Trash Bags, 2 mil, clear				
Cooking Supplies							
	1	1 oz	Salt				
	1	.70 oz	Pepper				
	2	.70 oz	Minced Onions				
	1	16 oz	Oil, Vegetable				

Item in bold are perishable.

Note 1: Product shall be no older than 90 days from date of manufacture at time of assembly.

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BREAKFAST MENU 5

Menu Item	Servings and Size		Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos).	Issue/ 50 Ind.	Conta Siz
EGGS	***60***	***1/2 cup***	***Eggs, Frozen, Whole, Boil-in-Bag***				
SAUSAGE PATTIES	***54***	***2 ea***	***Pork Sausage, Patties, Frozen, Precooked***				
WAFFLES	***120***	***2 ea***	***Whole Waffles, Frozen, 1.25 oz minimum***				
ORANGE JUICE	64	¾ cup	Juice, 100% Orange, Concentrate				
OATMEAL	43	¾ cup	Cereal, Rolled Oats, Instant				
MAPLE SYRUP	50	1.5 oz pch	Syrup, Imitation, Maple				
CATSUP	35	9 gm pkt	Catsup				
MARGARINE	32	0.5 oz	Liquid Margarine				
JELLY, GRAPE	35	½ oz pch	Jelly, Grape				
HOT SAUCE	35	3 gm Pch	Hot Sauce				
COFFEE	53	6 oz	Coffee, Liquid, 100% Colombian				
COCOA	16	1 oz pkt	Cocoa Beverage Powder				
CREAMERS	50	3 gm pkt	Creamers, Nondairy				
	50		Tray, 5-Compartment, Paper				
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar				
	100		Paper Cups, 8 oz				
	4		Trash Bags, 2 mil				
Cooking Supplies							
	1	1 oz	Salt				
	1	.70 oz	Pepper				
	2	1.25 oz	Cinnamon Maple Sprinkles				
	1	1	Oil, Vegetable				

Item in bold are perishable.

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LUNCH/DINNER MENU 1

Menu Item	Servings and Size		Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos).	Issue/ 50 Ind.	Co er
CREOLE MACARONI	54	1 cup	**Beef, Ground, Frozen, 10 lbs**				
			Creole Sauce, Prepared				
			Macaroni, 4 lbs				
GREEN BEANS	50	½ cup	Green Beans, Canned				
APPLESAUCE	50	½ cup	Applesauce, Canned				
VANILLA PUDDING	50	½ cup	Pudding, Canned, Vanilla, Ready-to-use				
PEANUT BUTTER & GRAPE JELLY	24	1.12 oz pb pch, 1 oz jelly pch	Peanut Butter and Grape Jelly Twin Packs				
LEMONADE	12 6	6 oz	Beverage Base, Powder, Lemonade, sugar sweetened				
MARGARINE	32	0.5 oz	Liquid Margarine				
HOT SAUCE	35	3 gm Pch	Hot Sauce				
COFFEE	53	6 oz	Coffee, Liquid, 100% Colombian				
CREAMERS	50	3 gm pkt	Creamers, Nondairy				
	50		Tray, 5-Compartment, Paper				
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)				
	75		Paper Cups, 8 oz				
	4		Trash Bags, 2 mil, clear				
Cooking Supplies							
	1	1 oz	Salt				
	1	.70 oz	Pepper				
	2	1.25 oz	Cinnamon Maple Sprinkles				
	2	.80 oz	Cajun Seasonings				
	1	.75 oz	Vegetable Seasonings				
	1	16 oz	Oil, Vegetable				

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LUNCH/DINNER MENU 2

Menu Item	Servings and Size		Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos).	Issue/ 50 Ind.	Co er
TURKEY, SLICED	***56***	***4 oz***	***Turkey Breast, Sliced, Frozen, precooked***	***Coddle Meats***	***9 @ 0° F***	***1***	***3-5# pac***
STUFFING	48	½ cup	Stuffing Mix, Chicken flavored	Stove Top	12 @ 80° F	2	24 c box
MASHED POTATOES	55	½ cup	Potatoes, White, Dehydrated, Instant	Mon Regency	12 @ 80° F	1	56 c box
TURKEY GRAVY	64	2 OZ	Gravy Mix, Instant, Turkey	Legout	12 @ 80° F	1	20 c bag
MIXED VEGETABLES	50	½ cup	Vegetables, Mixed, Canned	Mon Regency	36 @ 80° F	2	#10
CRANBERRY SAUCE	50	1 oz	Cranberry Sauce	Ocean Spray	24 @ 80° F	4	16 c can
FRUIT COCKTAIL	35	½ cup	Fruit Cocktail, Canned	Mon Premium	36 @ 80° F	2	#10
CAKE ITEM	51	2 OZ	Cake, Shelf Stable Lemon Poppy Seed	Sterling	12 @ 80° F	1	51 c
PEANUT BUTTER & STRAWBERRY JELLY	24	1.12 oz pb pch, 1 oz jelly pch	Peanut Butter and Strawberry Jelly Twin Pack	Squeezers	12 @ 80° F	1	24 c
GRAPE DRINK	12 6	6 OZ	Powdered Beverage Base, Grape	Kool Aid	12 @ 80° F	3	19 c can
MARGARINE	32	0.5 oz	Liquid Margarine	Parkay	Note 2	1	16 c bott
HOT SAUCE	35	3 gm Pch	Hot Sauce	PPI	Note 1	1	35 c
COFFEE	**53**	6 oz	Coffee, Liquid, 100% Colombian	Coffee Express/ **Rocky Mountain**	36 @ 80° F	1	4 oz bott
CREAMERS	50	3 gm pkt	Creamers, Nondairy	Carnation	24 @ 80° F	1	50 c
	50		Tray, 5-Compartment, Paper	Chinet	NA	50	Tray
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)	B.O.C.	NA	1	50 c
	75		Paper Cups, 8 oz	Chinet	NA	3	25 c
	4		Trash Bags, 2 Mil	Heritage Bag	NA	4	Bag
Cooking Supplies							
	1	1 oz	Salt	Tones	N/A	1	1 oz

				Brothers			
	1	.70 oz	Pepper	Tones Brothers	N/A	1	.07
	2	.40 oz	Poultry Seasonings	Tones Brothers	N/A	2	.40
	1	.75 oz	Vegetable Seasonings	Tones Brothers	N/A	1	.75

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LUNCH/DINNER MENU 3

Menu Item	Servings and Size		Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos)	Issue/ 50 Ind.	Cor r
BBQ BEEF	50	¾ cup	***Beef, Shredded, Frozen***				
	50		BBQ Sauce, Prepared				
SCALLOPED POTATOES	56	2/3 cup	Potatoes, Scalloped, Dehydrated				
PEAS	50	**¾ cup**	Peas, Canned				
PEARS	35	½ cup	Pears, Canned, Diced or Sliced				
COOKIE ITEM	108		Cookie, Individual or Bulk, Oatmeal				
PEANUT BUTTER & GRAPE JELLY	24	1.12 oz pb pch 1 oz jelly pch	Peanut Butter and Grape Jelly Twin Packs				
CHERRY DRINK	126	6 oz	Beverage Base, Powder, Cherry,				
MARGARINE	32	0.5 oz	Liquid Margarine				
HOT SAUCE	35	3 gm pch	Hot Sauce				
COFFEE	53	6 oz	Coffee, Liquid, 100% Colombian				
CREAMERS	50	3 gm pkt	Creamers, Nondairy				
	50		Tray, 5-Compartment, Paper				
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)				
	75		Paper Cups, 8 oz				
	4		Trash Bags, 2 mil				
Cooking Supplies							
	1	1 oz	Salt				
	1	.70 oz	Pepper				
	1	.70 oz	Paprika				
	1	.75 oz	Vegetable Seasonings				
	1	16 oz	Oil, Vegetable				

Item in bold are perishable.

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LUNCH/DINNER MENU 4

Menu Item	Servings and Size		Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos)	Issue / 50 Ind.	Con S
GRILLED HAMBURGERS	***100***	***2 oz patties***	***Beef Patties, Frozen, 3.2 oz uncooked***				
BAKED BEANS	58	½ cup	Baked Beans, Canned, UG Grade A or equivalent, Style A, In Brown sugar, Molasses, or New England Sauce and other safe and suitable ingredient(s)				
CORN	50	**¾ cup**	Corn, Canned				
PEACHES	50	1/2 cup	Peaches, Canned				
CAKE	54	2 oz	Cake, Shelf Stable, Cinnamon Spice Crumb				
CATSUP	70	9 gm pkt	Catsup				
MUSTARD	70	1/5 oz pkt	Mustard, Prepared				
RELISH	70	9 gm pkt	Relish, Pickle, Sweet				
SALAD DRESSING	35	9 gm pkt	Salad Dressing, Mayonnaise type				
LEMONADE	126	6 oz	Powdered Beverage Base, Lemonade				
MARGARINE	32	0.5 oz	Liquid Margarine				
HOT SAUCE	35	3 gm pch	Hot Sauce				
COFFEE	53	6 oz	Coffee, Liquid, 100% Colombian				
CREAMERS	50	3 gm pkt	Creamers, Nondairy				
	50		Tray, 5-Compartment, Paper				
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)				
	75		Paper Cups, 8 oz				
	4		Trash Bags, 2 mil				
Cooking Supplies							
	1	1 oz	Salt	Tones Brothers			
	1	.70 oz	Pepper	Tones			

				Brothers			
	2	1.10 oz	Steak Seasoning	Tones Brothers			
	1	.90 oz	Barbecue Spice	Tones Brothers			
	1	.70 oz	Minced Onions	Tones Brothers			
	1	.75 oz	Vegetable Seasonings	Tones Brothers			
	1	16 oz	Oil, Vegetable	Wesson			

Item in bold are perishable.

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LUNCH/DINNER MENU 5

Menu Item	Servings and Size		Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos)	Issue/ 50 Ind.	Cor er S
PORK CHOPS	***50***	***4 oz***	***Pork Chops, Boneless, Precooked, Frozen***				
AU GRATIN POTATOES	68	½ cup	Potatoes Au Gratin, Dehydrated				
PORK GRAVY	64	2 oz	Pork Gravy Mix, Instant				
PEAS and CARROTS	50	**¾ cup**	Peas and Carrots, Canned				
APPLE DESSERT	50	½ cup	Apples, Canned, Sliced or Chunks				
COOKIE ITEM	108		Cookie, individual or bulk, Chocolate Chip				
PEANUT BUTTER & GRAPE JELLY	24	1.12 oz pb pch, 1 oz jelly pch	Peanut Butter and Grape Jelly, Twin Pack				
ORANGE DRINK	126	6 oz	Beverage Base, Powder, Orange				
MARGARINE	32	0.5 oz	Liquid Margarine				
HOT SAUCE	35	3 gm pch	Hot Sauce				
COFFEE	53	6 oz	Coffee, Liquid, 100% Colombian				
CREAMERS	50	3 gm pkt	Creamers, Nondairy				
	50		Tray, 5-Compartment, Paper				
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar				
	75		Paper Cups, 8 oz				
	4		Trash Bags, 2 mil				
Cooking Supplies							
	1	1 oz	Salt				
	1	.70 oz	Pepper				
	1	.75 oz	All Purpose Seasoning				
	1	.90 oz	Garlic Powder				
	1	.70 oz	Paprika				
	1	1.25 oz	Cinnamon Maple Sprinkles				
	1	.75 oz	Vegetable Seasonings				
	1	16 oz	Oil, Cooking				

Item in bold are perishable.

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LUNCH/DINNER MENU 6

Menu Item	Servings and Size		Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos)	Issue/ 50 Ind.	Con S
SPAGHETTI with MEAT SAUCE	50	1 cup	Spaghetti Meat Sauce				
			Beef, Ground, Frozen, 10 lbs				
	50	1 cup	Spaghetti				
GREEN BEANS	50	½ cup	Green Beans, Canned				
PEARS	35	½ cup	Pears, Canned, Diced or Sliced				
CHOCOLATE PUDDING	50	½ cup	Pudding, Canned, Chocolate, Ready-to-use				
PEANUT BUTTER & STRAWBERRY JELLY	24	1.12 oz pb pch, 1 oz jelly pch	Peanut Butter and Strawberry Jelly, Twin Pack				
PARMESAN CHEESE	50	3.5 gm pouch	Parmesan Cheese				
PINK LEMONADE	126	6 OZ	Powdered Beverage Base, Pink Lemonade				
MARGARINE	32	0.5 OZ	Liquid Margarine				
HOT SAUCE	35	3 gm pouch	Hot Sauce				
COFFEE	53	6 oz	Coffee, Liquid, 100% Colombian				
CREAMERS	50	3 gm packet	Creamers, Nondairy				
	50		Tray, 5-Compartment, Paper				
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)				
	75		Paper Cups, 8 oz				
	4		Trash Bags, 2 mil				
Cooking Supplies							
	1	1 oz	Salt				
	1	.70 oz	Pepper				
	1	.25 oz	Italian Seasoning				
	1	.75 oz	Vegetable Seasoning				

	1	16 oz	Oil, Vegetable				

Item in bold are perishable.

Note 1: Product shall be no older than 90 days from date of manufacture at time of assembly.

Note 2: Product shall be not older than 60 days from date of manufacture at time of assembly and shall not be used in calculation of ITD.

LUNCH/DINNER MENU 7

Menu Item	Servings and Size		Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos)	Issue / 50 Ind.	Cont Si
GRILLED STEAK	***50***	***7 oz***	***Steak, Beef Rib, Ribeye roll steak, frozen***				
MASHED POTATOES	55	½ cup	Potatoes, White, Dehydrated, Instant				
BROWN GRAVY	64	2 oz	Gravy Mix, Instant, Brown				
CORN	50	**¾ cup**	Corn, Canned				
PEACHES	50	½ cup	Peaches, Canned				
CAKE ITEM	50	2 oz	Cake, Shelf Stable, Brownie				
MARGARINE	32	0.5 oz	Liquid Margarine				
PEANUT BUTTER & GRAPE JELLY	24	1.12 oz pb pch, 1 oz jelly pch	Peanut Butter and Grape Jelly Twin Packs				
STEAK SAUCE	50	12 gram Pkt	Steak Sauce, 12 gram packet				
ORANGE	126	6 oz	Powdered Beverage Base, Orange				
COFFEE	53	6 oz	Coffee, Liquid, 100% Colombian				
CREAMERS	50	3 gm pkt	Creamers, Nondairy				
	50		Tray, 5-Compartment, Paper				
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)				
	75		Paper Cups, 8 oz				
	4		Trash Bags, 2 mil, clear				
Cooking Supplies							
	1	1 oz	Salt				
	1	.70 oz	Pepper				
	2	1.10 oz	Steak Seasoning				
	1	.75 oz	Vegetable Seasonings				
	1	16 oz	Oil, Vegetable				

Item in bold are perishable.

Note 1: Product shall be no older than 90 days from date of manufacture at time of assembly.

Note 2: Product shall be not older than 60 days from date of manufacture at time of assembly and shall not be used in calculation of ITD.

LUNCH/DINNER MENU 8

Menu Item	Servings and Size		Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos)	Issue/ 50 Ind.	Cont r Si
BAKED HAM	***50***	***4.0 oz***	***Ham, BONELESS, Fully Cooked, Frozen, Sliced***				
MACARONI & CHEESE	50	1 cup	Macaroni, Elbow				
			Sauce Mix, Instant or prepared Cheese				
GREEN BEANS	50	**¾ cup**	Green Beans, Canned				
PINEAPPLE	35	½ cup	Pineapple, Canned, Crushed or tidbits				
COOKIES	108		Cookie, individual or bulk, Oatmeal				
PEANUT BUTTER & STRAWBERRY JELLY	24	1.12 oz pb pch, 1 oz jelly pch	Peanut Butter and Strawberry Jelly Twin Pack				
LEMONADE	126	6 oz	Powdered Beverage Base Lemonade,				
MARGARINE	32	0.5 oz	Liquid Margarine				
HOT SAUCE	35	3 gm pch	Hot Sauce				
COFFEE	53	6 oz	Coffee, Liquid, 100% Colombian				
CREAMERS	50	3 gm pkt	Creamers, Nondairy				
	50		Tray, 5-Compartment, Paper				
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)				
	75		Paper Cups, 8 oz				
	4		Trash Bags,2 mil, clear				
Cooking Supplies							
	1	1 oz	Salt				
	1	.70 oz	Pepper				
	1	.70 oz	Steak Seasoning				
	1	.75 oz	Vegetable Seasonings				

Item in bold are perishable.

Note 1: Product shall be no older than 90 days from date of manufacture at time of assembly.

Note 2: Product shall be not older than 60 days from date of manufacture at time of assembly and shall not be used in calculation of ITD.

LUNCH/DINNER MENU 9

Menu Item	Servings and Size		Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos)	Issue / 50 Ind.	Conta Siz
CHILI CON CARNE	50	1 cup	Chili Mix Without Meat, Dehydrated				
			Beef, Ground, Frozen				
WHITE RICE	60	3/4 cup	Rice, Instant				
CORN	50	**¾ cup**	Corn, Canned				
APPLESAUCE	50	½ cup	Applesauce, Canned				
CAKE ITEM	50	2 oz	Cake, Shelf Stable, Brownie				
PEANUT BUTTER & STRAWBERRY JELLY	24	1.12 oz pb pch, 1 oz jelly pch	Peanut Butter and Strawberry Jelly Twin Pack				
ORANGE DRINK	126	6 oz	Powdered Beverage Base, Orange,				
MARGARINE	32	0.5 oz	Liquid Margarine				
HOT SAUCE	35	3 gm pch	Hot Sauce				
COFFEE	53	6 oz	Coffee, Liquid, 100% Colombian				
CREAMERS	50	3 gm pkt	Creamers, Nondairy				
	50		Tray, 5-Compartment, Paper				
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)				
	75		Paper Cups, 8 oz				
	4		Trash Bags, 2 mil				
Cooking Supplies							
	1	1 oz	Salt				
	1	.70 oz	Pepper				
	1	.75 oz	Chili Powder, Mild				
	1	1.25 oz	Cinnamon Maple Sprinkles				
	1	.75 oz	Vegetable Seasonings				
	1	16 oz	Oil, Vegetable				

Item in bold are perishable.

Note 1: Product shall be no older than 90 days from date of manufacture at time of assembly.

Note 2: Product shall be not older than 60 days from date of manufacture at time of assembly and shall not be used in calculation of ITD.

LUNCH/DINNER MENU 10

Menu Item	Servings and Size		Food/Ingredients/Supplies	Brand	Warranted Shelf Life (mos)	Issue/ 50 Ind.	Contai r Siz
CHICKEN BREAST	***50***	***3.2 oz***	***Chicken Breast, Skinless, Boneless, Cooked Frozen,***				
RICE PILAF	68	¾ cup	Rice Mix, Pilaf				
CHICKEN GRAVY	64	2 oz	Gravy Mix, Instant, Chicken				
PEAS	50	**¾ cup**	Peas, Canned				
FRUIT COCKTAIL	35	½ cup	Fruit cocktail, canned,				
COOKIE ITEM	110		Cookie, individual or bulk, Chocolate chip				
PEANUT BUTTER & GRAPE JELLY	24	1.12 oz pb pch, 1 oz jelly pch	Peanut Butter and Grape Jelly, Twin Packs				
GRAPE DRINK	126	6 oz	Powdered Beverage Base, Grape				
MARGARINE	32	0.5 oz	Liquid Margarine				
HOT SAUCE	35	3 gm pch	Hot Sauce				
COFFEE	53	6 oz	Coffee, Liquid, 100% Colombian				
CREAMERS	50	3 gm pkt	Creamers, Nondairy				
	50		Tray, 5-Compartment, Paper				
	50		Dining Packets, Napkin, Knife, Fork, Spoon, Salt/Pepper, Sugar (2)				
	75		Paper Cups, 8 oz				
	4		Trash Bags, 2 mil				
Cooking Supplies							
	1	1 oz	Salt				
	1	.70 oz	Pepper				
	1	.75 oz	All Purpose Seasonings				
	1	1.25	Poultry Seasoning				

		oz					
	1	.75 oz	Vegetable Seasonings				

Item in bold are perishable.

Note 1: Product shall be no older than 90 days from date of manufacture at time of assembly.

Note 2: Product shall be not older than 60 days from date of manufacture at time of assembly and shall not be used in calculation of ITD.

Attachment UGR-A-3 UGR-A Component Item Descriptions

LSN:	ITEM DESCRIPTION:
FROZEN	
8905-01-E10-0019	BACON, SLICED, PRECKD, FZN, 100-150 Slices per pouch (Armour, Hillshire Farms Brand, Jimmy Dean)
8905-01-E10-0022	BEEF RIB, RIBEYE ROLL STEAK, FZN, portion-cut, min US Choice Grade, 7 oz each, NAMP 1112
8940-01-E10-0191	CREAMED BEEF GRAVY, CONCENTRATE, FRN, prep w/water, 25 servings per 5 lb bag, 2 bags per UGR A module (Jimmy Dean 41947)
8905-01-E10-0189	BEEF CRUMBLES, PRECKD, FRN, grd beef, mim 80 % lean, may contain soy protein max 20%, soy protein products (flours, concentrates and isolates used for functional purposes) for 4 lb bag
8905-01-E10-0021	BEEF, GRD, PATTIES, FZN, 80% lean, 3.2 oz each, IQF, 10 lb container, NAMP 1136 (Cross Creek, Monfort Brand)
8905-01-E10-0180	BEEF, PATTIES, FULLY COOKED, FRZ, all beef, natural shape hamburger, 2.0 ea, 100/case (Hormel Fast and Easy item 16914)
8905-01-E10-0146	BEEF, Shredded, FZN, sliced, min US, Choice Grade, 5 lb container (Monfort, Needham)
8905-01-E10-0026	CHICKEN BREAST FILLET, PRECKD, FZN, 3.2 oz portion, (Lakeside Brand, Advanced Foods)
8910-01-E10-0181	EGGS, WHOLE, FZN, boil-in-bag, w/citric acid, w/o milk, 20 ½ cup servings per 5 pound bag, minimum 5 mil thick (Wauldbaum item 51261 or equivalent)
8905-01-E10-0178	HAM, BNLS, CKD, SLICED, FRZ, smoked, 2 oz ea, 100 slices per 12.5 lb bx, 1 bx per module, (Rose Packing)
8905-01-E10-0172	HAM, STEAK, BNLS, CKD, FZN, 5 oz ea., (Bryan Brand)
8905-01-E10-0030	PORK LOIN CHOPS, CENTER-CUT, ONE MUSCLE, BNLS, FZN, portion-cut, min US Choice Grade, 5 oz avg, NAMP 1412E (Needham)
8905-01-E10-0031	SAUSAGE, BREAKFAST LINKS, PRECKD, FZN, pork, w/casing, 1.6 oz each (Jimmy Dean, Webber)
8905-01-E10-0032	SAUSAGE, BREAKFAST PATTIES, PRECKD, FZN, pork, 1.48 oz each, (Jimmy Dean Brand)
	SAUSAGE, BREAKFAST PATTIES, PRECKD FRN, pork, 1.5 oz each, (Webber)
8905-01-E10-0173	TURKEY BREAST, CKD, SLICED, FZN, 0.25 in. thick, 2 oz boil-in- bag, (Coddle meats)
8905-01-E-10-0177	TURKEY BREST, BNLS, CKD, SLICED, FRZ, 2 oz ea, (Rose Packing Co)
8905-01-E10-0174	TURKEY BREAST, CKD, SLICED, FZN, petite, natural shaped, 0.25 in. thick, 2 oz ea.(Jenn-O-Foods, Product Code 230555)
8920-01-E10-0035	WAFFLES, FZN, blueberry, 1.25 oz each, (Kellogg, Aunt Jemima)
8920-01-E10-0034	WAFFLES, FZN, Plain, 1.375 oz each, (Kellogg, Aunt Jemima, Downy Flake)
GROCERIES	
8960-01-E10-0156	BEV BASE, GRAPE, SWT, powder, w/ascorbic acid, 2 gallon yield, 24 oz foil laminate bag(Thirster Brand)
8960-01-E10-0158	BEV BASE, CHERRY, SWT, powder, w/ascorbic acid, 2 gallon yield, 24 oz foil laminate

	bag (Thirster Brand)
8960-01-E10-0160	BEV BASE, LEMONADE PINK SWT, powder, w/ascorbic acid, 2 gallon yield, 24 oz foil laminate bag (Thirster Brand)
8960-01-E10-0159	BEV BASE, LEMONADE, SWT, powder, w/ascorbic acid, 2 gallon yield, 24 oz foil laminate bag (Thirster Brand)
8960-01-E10-0039	BEV BASE, ORANGE, SWT, powder, w/ascorbic acid, 2 gallon yield, 24 oz foil laminate bag (Thirster Brand)
8960-01-E10-0040	BEV BASE, GRAPE, SWT, powder, w/ascorbic acid, 8 qt yield, 19 oz composite can w/resealable lid (Kool Aid Brand)
8960-01-E10-0043	BEV BASE, LEMONADE, PINK, SWT, powder, w/ascorbic acid, 8 qt yield, 19 oz composite can w/resealable lid, (Country Time Brand)
8960-01-E10-0041	BEV BASE, LEMONADE, SWT, powder, w/ascorbic acid, 8 qt yield, 19 oz composite can w/resealable lid, (Country Time Brand)
8960-01-E10-0042	BEV BASE, ORANGE, SWT, powder, w/ascorbic acid, 8 qt yield, 19 oz composite can w/resealable lid (Kool Aid Brand, Thirster)
8920-01-E10-0044	BISCUITS, BUTTERMILK, SHELF STABLE, 2 oz each
8920-01-E10-0147	CAKE, BANANA NUT, INDIVIDUAL, SHELF STABLE, loaf, w/o icing, 2 oz package, 17 per poly bag (Sterling Foods)
8920-01-E10-0045	CAKE, CHOCOLATE W/CHOCOLATE CRUMB, SHELF STABLE, 36 oz 10 servings per tray, (Sterling Foods)
8920-01-E10-0047	CAKE, LEMON POPPYSEED, SHELF STABLE, 2 oz each, 17 per poly bag (Sterling Foods)
8920-01-E10-0048	CAKE, SPICE, W/CINNAMON CRUMB, SHELF STABLE, 36 oz 10 servings per tray, (Sterling Foods)
8920-01-E-10-0179	CRANBERRY BREAKFAST SQUARES, 1.8 oz ea, 2 lb tray, 3 trays per module (Sterling Foods)
8920-01-E10-0046	BROWNIES, SHELF STABLE, 2 oz ea, (Sterling Foods)
8950-01-E10-0049	CATSUP, TOMATO, 9 gm package
8920-01-E10-0050	CEREAL, ROLLED OATS, quick cooking, 42 oz box, (Quaker Brand)
8910-01-E10-0051	CHEESE, PARMESAN, GRATED, **3.5** gm package ,(PPI)
	CHEESE, PARMESAN, GRATED, 6.0 gm container, (Kraft)
8940-01-E10-0052	CHILI MIX, DEHY, w/red kidney beans, prep w/water only, 16-1/2 oz bag, (Chef-Mate Brand)
8960-01-E10-0054	COCOA BEV POWDER, SWT, nonfortified, 1 oz package, (Swiss Miss Brand, Carnation)
8955-01-E10-0185	COFFEE, LIQUID, 100% Colombian blend of 90% max excelso and a min 10% supremo, w/o instant solids or preservatives, tamper-evident co, min 12 month shelf life
8920-01-E10-0055	COOKIES, CHOC CHIP, 2 oz package, (Sterling Foods)
8920-01-E10-0057	COOKIES, FIG BAR, 2 oz package, (Nabisco Brand Fig Newton)
8920-01-E10-0056	COOKIES, OATMEAL, 1.4.oz package, (Sterling Foods)
8920-01-E10-0059	COOKIES, SANDWICH, choc, w/crème filling, 1.8 oz package, (Nabisco Brand Oreo)
8920-01-E10-0058	COOKIES, SHORTBREAD, 1.5 oz package, (Nabisco Brand Lorna Doone)
8940-01-E10-0062	CREAMER, NON-DAIRY, POWDER, 5 gm package (Coffeemate, Swirl)
8915-01-E10-0064	FRUIT COCKTAIL, CANNED, light syrup pack, US Grade A or B, no. 10 cnsize can
8915-01-E10-0036	FRUIT, APPLESAUCE, CANNED, US Grade A, no. 10 size can

8915-01-E10-0061	FRUIT, CRANBERRY SAUCE, CANNED, jellied or strained, US Grade A, no. 303 size can, (Ocean Spray Brand)
8915-01-E10-0078	FRUIT, PEACHES, CANNED, sliced, light syrup pack, US Grade A or B, no. 10 size can (Hawaiian Gold Brand)
8915-01-E10-0081	FRUIT, PEARS, CANNED, sliced, light syrup pack, US Grade A or B, no. 10 size can
8915-01-E10-0085	FRUIT, PINEAPPLE, CANNED, crushed, natural juice pack, US Grade A or B, no. 10 size can
8940-01-E10-0065	GRAVY MIX, BROWN, 1 gal yield, (LeGout Brand, Trio Brand, Alliant Brand)
8940-01-E10-0066	GRAVY MIX, CHICKEN, 1 gal yield, (LeGout Brand, Trio Brand, Alliant)
8940-01-E10-0068	GRAVY MIX, PORK, 1 gal yield, (LeGout Brand, Trio Brand, Pioneer)
8940-01-E10-0069	GRAVY MIX, TURKEY, 1 gal yield (LeGout Brand, Trio Brand, Alliant)
8920-01-E10-0070	HOMINY GRITS, quick-cooking, white, enriched, 24 oz container (Quaker Brand, Jimmy Dandy Brand)
8930-01-E10-0105	JELLY, APPLE, 0.5 oz package
8930-01-E10-0071	JELLY, GRAPE, 0.5 oz package
8930-01-E10-0072	JELLY, STRAWBERRY, 0.5 oz package (PPI)
8915-01-E10-0151	JUICE, 100%GRAPE, CANNED, conc. 48 fl oz yield, 11.5 oz can (Welches)
8915-01-E10-0152	JUICE, 100% GRAPE, conc. 33.8 ounce aseptic container (Lyons Magnus)
8915-01-E10-0073	JUICE, 100% GRAPE, CANNED, conc, 1 gal yield, 26 oz can
8915-01-E10-0149	JUICE, 100% ORANGE, Conc., 33.8 ounce aseptic container (Lyons Magnus Brand)
8915-01-E10-0150	JUICE, 100% ORANGE, dehydrated, 16.5 ounce pouch (Crystals Int. Brand)
8915-01-E10-0074	JUICE, 100% ORANGE, CANNED, conc, 1 gal yield, 26 oz can
8915-01-E10-0170	JUICE, 100% ORANGE, CANNED, Conc., 4 + 1, 1 gallon yield 26.5 fl oz (HR Nicholoson Bombay Gold)
8915-01-E10-0171	JUICE, 100% GRAPE, CANNED, Conc., 4 + 1, 1 gallon yield 26.5 fl oz (HR Nicholoson Bombay Gold)
8945-01-E10-0075	MARGARINE, LIQ, CHL, 16 oz squeeze bottle, (may be stored at room temp for six months) (Parkay)
8950-01-E10-0077	MUSTARD, YELLOW, 0.5 oz package
8920-01-E10-0076	PASTA, ELBOW, DRY, 1 lb box (Borden, Prince Brand)
8920-01-E10-0102	PASTA, SPAGHETTI, DRY, thin, long form, 2 lb box (Borden, Prince Brand)
8930-01-E10-0080	PEANUT BUTTER AND JAM, twin pack, peanut butter, smooth or med, stabilized, unfortified, US Grade A or Fancy, 1.12 oz package, and jam, strawberry, US Grade A, 1 oz package, perforated common sides, (Squeezers Brand)
8930-01-E10-0079	PEANUT BUTTER AND JELLY, twin pack, peanut butter, smooth or med, stabilized, unfortified, US Grade A or Fancy, 1.12 oz package, and jelly, grape (Concord), US Grade A, 1 oz package, perforated common sides, (Squeezers Brand)
8940-01-E10-0084	PIE FILLING, APPLE, CANNED, no. 10 size can (Alliant, Monarch Regency)
8940-01-E10-0090	PUDDING, MILK CHOC, CANNED, no. 10 size can (Alliant , Monarch Regency)
8940-01-E10-0091	PUDDING, VANILLA, CANNED, no. 10 size can (Alliant, Monarch Regency)
8950-01-E10-0092	RELISH, SWEET, cured, 9 gm package (Heinz, PPI)
8920-01-E10-0094	RICE PILAF MIX, 36 oz box, (Uncle Ben's Brand, Alliant)
8920-01-E10-0093	RICE, PARBOILED, long grain, 70 oz box (Uncle Ben's Brand)
8950-01-E10-0183	MAYONNAISE, 11.75 oz squeeze bottle
8950-01-E10-0182	SALAD DRESSING, 10 oz squeeze bottle

8945-01-E10-0110	SALAD OIL, VEG BLEND, 16 oz bottle, (Wesson)
8950-01-E10-0192	SPICE, BLEND, ALL PURPOSE, W/O SALT, AND W/O MSG, dehy onion, spices, herbs, black pepper, and paprika), w/tamper proof seal, 0.75 oz polypropylene co, w/sprinkle style twist –off top
8950-01-E10-0193	SPICE BLEND, BARBECUE STYLE, W/O MSG, (salt, spices, red pepper, paprika, dehy garlic, and smoke flavor), tamper proof seal, 0.9 oz polypropylene co w/sprinkle style twist-off top
8950-01-E10-0194	SPICE BLEND, CAJUN STYLE, (dehy garlic, spices, salt, paprika, dehy onions, and red pepper), tamper proof seal, 0.8 oz polypropylene co w/sprinkle style twist-off top
8950-01-E10-0195	SPICE BLEND, CHILI PDR, mild, (chili pepper, spices, salt, dehy garlic, and red pepper), tamper proof seal, 0.65 oz polypropylene co w/sprinkle style twist-off top
8950-01-E10-0196	SPICE BLEND, CINNAMON MAPLE SPRINKLES, (sugar, spices, cornstarch, and natural flavors), tamper proof seal, 1.25 oz polypropylene co w/sprinkle style twist-off top
8950-01-E10-0197	SPICE, GARLIC PDR, tamper proof seal, 0.9 oz polypropylene co w/sprinkle style twist-off top
8950-01-E10-0198	SPICE BLEND, ITALIAN STYLE, tamper proof seal, 0.25 oz polypropylene co w/sprinkle style twist-off top
8950-01-E10-0199	SPICE, ONION, MINCED, DEHY, tamper proof seal, 0.7 oz polypropylene co w/sprinkle style twist-off top
8950-01-E10-0200	SPICE, PAPRIKA, GRD, tamper proof seal, 0.7 oz polypropylene co w/sprinkle style twist-off top
8950-01-E10-0201	SPICE BLEND, POULTRY SEASONING, (black pepper, marjoram, nutmeg, rosemary, sage, and thyme), tamper proof seal, 0.4 oz polypropylene co w/sprinkle style twist-off top
8950-01-E10-0202	SPICE BLEND, STEAK SEASONING, (salt, dehy garlic, black pepper, dehy onion, spices, and red pepper), tamper proof seal, 1.1 oz polypropylene co w/sprinkle style twist-off top
8950-01-E10-0203	SPICE BLEND, VEG SEASONING, W/O SALT, W/O MSG, (dehy onion, spices, dehy garlic, and black pepper), tamper proof seal, 0.75 oz polypropylene co w/sprinkle style twist-off top
8950-01-E10-0204	SPICE, PEPPER, BLACK, GRD, tamper proof seal, 0.7 oz polypropylene co w/sprinkle style twist-off top,
8950-01-E10-0205	SALT, TABLE, iodized, tamper proof seal, 1.65 oz polypropylene co w/sprinkle style twist-off top
8950-01-E10-0100	SAUCE MIX, CHEESE, prep w/water only, 1 gallon yield (Trio Brand, Morrison, Pioneer)
8950-01-E10-0097	SAUCE, BARBECUE, 45 oz container, w/tamper evident closure, (KC Masterpiece Brand)
8950-01-E10-0153	SAUCE BARBECUE, 76 ounce plastic container, w/tamper evident closure, (Kraft Bullseye Brand)
8950-01-E10-0098	SAUCE, CREOLE, ½ gal container (Chef Mate Brand)
8950-01-E10-0099	SAUCE, HOT, 3 gram package (PPI, Texas Pete, Tabasco)
	SAUCE, HOT, 7 gram package (Louisiana)
8950-01-E10-0103	SAUCE, SPAGHETTI, CANNED, w/o meat, no. 10 size can (Alliant AngelMia)
8950-01-E10-0101	SAUCE, STEAK, 12 gm package, (PPI, A-1 Brand)
8950-01-E10-0107	SPICE SALT, 3-4 oz container (Lowery)

8920-01-E10-0104	STUFFING MIX, CHICKEN, four 5 oz hermetically sealed poly bags of bread cubes and four 0.6 oz foil laminated seasoning packet per partitioned box, 24 (1/2 cup) serving yield, 24 oz box, (Kraft Stove Top Stuffing)
8920-01-E10-0154	STUFFING MIX, Cornbread, 56 oz Bag, (Uncle Ben's)
8920-01-E10-0095	SWEET ROLLS, CINNAMON, SHELF STABLE, 2 oz package, (Sterling Foods)
8925-01-E10-0106	SYRUP, MAPLE, IMIT, thick, 1.5 oz package (PPI)
8915-01-E10-0037	VEG, BEANS, GREEN, CANNED, US Grade A or B, no. 10 size can
8915-01-E10-0038	BAKED BEANS, US Grade A, no. 10 size can, (Alliant, Busch, Allens)
8915-01-E10-0060	VEG, CORN, CANNED, golden, whole kernel or whole grain, US Grade A or B, no. 10 size can
8915-01-E10-0083	VEG, MIXED, CANNED, peas and carrots, US Grade A or B, no. 10 size can
8915-01-E10-0109	VEG, MIXED, no. 10 size can
8915-01-E10-0082	VEG, PEAS, CANNED, early or sweet, US Grade A or B, no. 10 size can
8915-01-E10-0086	VEG, POTATO MIX, DEHY, au gratin style, 36 oz gable top box (Monarch Regency, Basic American)
8915-01-E10-0089	VEG, POTATO MIX, DEHY, scalloped style, 36 oz gable top box (Monarch Regency, Alliant)
8915-01-E10-0088	VEG, POTATOES, DEHY, INST, agglomerates, gable top box (Monarch Regency, Alliant)
8915-01-E10-0087	VEG, POTATOES, DEHY, shredded (hash browns), gable top box, (Golden Griddle Brand Alliant)
NON-FOOD ITEMS	
8105-01-E10-0111	BAG, PLASTIC, clear, general purpose, 33 in. by 40 in. min 0.002 in. thick
7350-01-E10-0112	CUPS, DISPOSABLE, PAPER, for hot and cold drinks, non-white, subdued color (tan/sand/brown), 8 oz capacity (Solo, Chinet)
7360-01-E10-0113	DINING PACKET, fork, knife, spoon, 2 sugar, 1 salt, 1 pepper, 1 napkin/package, non-white, subdued color (tan/sand/brown) (B.O.C, King Packaging)
7350-01-411-5266	TRAY, MESS, 5 COMPARTMENT, rigid fiberboard only, grease and water resistent, smooth pressed finish, non-white, subdued color (tan/sand/brown) CID A-A 5217(Chinet)

Attachment UGR-A-4

		UGR A RATION WEIGHTS AND CUBES						
ARC								
	Semi-perishable		Perishable					
Menus	**Module Wt (LBS/2cs**		**Unit Weight (Lbs.)**	**Case Dimensions**	**Case Cube**	**Cases Per Pallet**	**Pallet Cube**	**Pallet Wt**
Breakfast Menu 1	47.10	565.2	19.50	15"XLX10"WX6.00"H	0.52	72	46.67	1404
Breakfast Menu 2	43.22	518.64	27.80	20.25"LX15.25"WX6""	1.07	36	46.67	1000.8
Breakfast Menu 3	38.04	456.8	31.90	20"LX16"WX10"H	1.85	12	28.89	382.8
Breakfast Menu 4	49.72	596.64	27.00	13.25"LX10.5"WX8.5"	0.68	48	44.44	1296
Breakfast Menu 5	36.10	433.2	38.70	20"LX16"WX14.5"H	2.69	12	38.89	464.4
Lunch/Dinner Menu 1	93.82	1125.84	11.00	12.25"LX8.5"WX5"H	0.3	96	40.00	1056
Lunch/Dinner Menu 2	79.56	954.72	13.50	18.75"LX9.75"WX3.25"	0.34	60	28.33	810
Lunch/Dinner Menu 3	78.04	936.48	16.00	16.5"LX10.5"WX4.50"	0.45	60	36.67	960
Lunch/Dinner Menu 4	87.32	1047.84	21.00	16.75"LX11"WX8"H	0.85	36	42.22	756
Lunch/Dinner Menu 5	131.24	850.32	16.60	16.5"LX10.5"WX4.50"	0.45	60	36.67	996
Lunch/Dinner Menu 6	100.28	1203.36	11.00	12.25"LX8.5"WX5"H	0.3	96	40.00	1056
Lunch/Dinner Menu 7	76.12	913.4	19.75	16.5"LX10.5"WX4.50"	0.45	60	36.67	1185
Lunch/Dinner Menu 8	73.28	879.36	13.50	18.75"LX9.75"WX3.25"	0.34	60	28.33	810
Lunch/Dinner Menu 9	81.96	983.52	11.00	12.25"LX8.5"WX5"H	0.3	96	40.00	1056
Lunch/Dinner Menu 10	79.10	949.2	10.75	18.20"LX12.25"X4.7"H	0.61	36	38.00	387
AMERIQUAL								
	Semi-perishable		Perishable					

Menus	Module Wt (LBS/2cs		Unit Weight (Lbs.)	Case Dimensions	Case Cube	Cases Per Pallet	Pallet Cube	Pallet Wt
Breakfast Menu 1	45.90	601	20.00	17."LX13.38"WX10.75"	1.41	24	41.39	530
Breakfast Menu 2	47.20	616	28.00	17."LX13.38"WX10.75"	1.41	24	41.39	722
Breakfast Menu 3	38.70	514	31.90	24"LX16.25X12.13"	2.74	12	45.99	433
Breakfast Menu 4	47.80	624	28.00	17."LX13.38"WX10.75"	1.41	24	41.39	722
Breakfast Menu 5	37.80	504	42.03	24"LX16.25X12.13"	1.41	12	45.99	554
Lunch/Dinner Menu 1	93.70	1174	10.00	16"LX10.5"WX3.5"	0.34	60	28.89	650
Lunch/Dinner Menu 2	83.90	1057	13.50	18.9"LX10.25"WX3.2"	0.34	72	38.06	1022
Lunch/Dinner Menu 3	80.50	1016	16.00	16.5"LX10.5"WX4.6"	0.36	60	36.22	1010
Lunch/Dinner Menu 4	81.63	1030	22.00	16.9"LX10.75"WX8"	0.46	36	41.11	842
Lunch/Dinner Menu 5	76.40	967	17.63	16.5"LX10.75"WX4.6	0.84	60	36.20	1108
Lunch/Dinner Menu 6	102.10	1275	10.00	16"LX10.5"WX3.5"	0.47	60	28.89	650
Lunch/Dinner Menu 7	78.00	986	23.88	16.5"LX10.5"WX7H"	0.34	36	36.67	910
Lunch/Dinner Menu 8	77.40	979	13.50	18.9"LX10.25"WX3.2"	0.7	72	38.06	1022
Lunch/Dinner Menu 9	85.30	1074	10.00	16"LX10.5"WX3.5"	0.36	60	28.89	650
Lunch/Dinner Menu 10	76.30	966	12.00	17.25"LX11.4'WX4.25"	0.34	48	33.89	626
LANKFORD								
	Semi-perishable		Perishable					
Menus	**Module Wt (LBS/2cs**		**Unit Weight (Lbs.)**	**Case Dimensions**	**Case Cube**	**Cases Per Pallet**	**Pallet Cube**	**Pallet Wt**
Breakfast Menu 1	38.00	456	28.00	40"X48"X42.5"	0.85	36	30.60	1008
Breakfast Menu 2	38.00	456	23.00	40"X48"X38"	1.34	36	48.2	828

							4	
Breakfast Menu 3	32.00	384	22.00	40"X48"X43"	2.63	12	31.56	264
Breakfast Menu 4	40.00	480	22.00	40"X48"X38"	1.28	24	30.72	528
Breakfast Menu 5	32.00	384	34.00	40"X48"X39.5"	2.61	12	31.32	408
Lunch/Dinner Menu 1	32.00	768	12.00	40"X48X28"	0.33	72	23.76	864
Lunch/Dinner Menu 2	38.00	912	13.00	40"X48"X40	0.65	80	52.00	1040
Lunch/Dinner Menu 3	38.00	912	16.00	16.5"LX10.5"WX4.50"	0.56	36	20.16	576
Lunch/Dinner Menu 4	58.00	696	22.00	16.75"LX11"WX8"H	0.88	24	21.12	528
Lunch/Dinner Menu 5	30.00	720	16.00	16.5"LX10.5"WX4.50"	0.51	24	12.24	384
Lunch/Dinner Menu 6	51.00	1224	12.00	12.25"LX8.5"WX5"H	0.32	72	23.04	864
Lunch/Dinner Menu 7	58.00	696	20.00	16.5"LX10.5"WX4.50"	0.56	36	20.16	720
Lunch/Dinner Menu 8	58.00	696	14.00	18.75"LX9.75"WX3.25"	0.35	80	28.00	1120
Lunch/Dinner Menu 9	70.00	840	12.00	12.25"LX8.5"WX5"H	0.34	72	24.50	864
Lunch/Dinner Menu 10	70.00	840	12.00	18.20"LX12.25"X4.7"H	0.48	72	34.56	864
WORNICK								
	Semi-perishable		Perishable					
Menus	**Module Wt (LBS/2cs**		**Unit Weight (Lbs.)**	**Case Dimensions**	**Case Cube**	**Cases Per Pallet**	**Pallet Cube**	**Pallet Wt**
Breakfast Menu 1	48.50	632	18.38	10.9"X16.9"X7.6"	0.8	36	34.80	711.78
Breakfast Menu 2	45.50	596	27.50	23.4"X15.8"X5.5"	1.17	24	33.70	710
Breakfast Menu 3	39.75	527	30.66	23.1"X15.3"11.6"	2.38	12	34.20	417.92
Breakfast Menu 4	47.83	624	26.50	23.1"X15.9"5.9"	1.24	24	35.60	686
Breakfast Menu 5	38.25	509	39.16	23.1"X15.5"X11.6"	2.41	12	34.50	519.72

Lunch/Dinner Menu 1	90.08	1131	9.00	12'X10"X4.6"	0.32	108	28.70	1022
Lunch/Dinner Menu 2	81.00	1022	13.50	18.8"X10"X3.3"	0.35	120	26.80	1670
Lunch/Dinner Menu 3	77.42	979	16.00	16.6"X10.6"X4.6"	0.47	72	34.00	1202
Lunch/Dinner Menu 4	86.42	1087	21.00	12.9"X12.5"X9.8"	0.9	48	38.30	1058
Lunch/Dinner Menu 5	73.67	934	16.63	17.1"X11.4"X4"	0.45	84	32.70	1446.5
Lunch/Dinner Menu 6	99.00	1238	9.00	12"X10"X4.6"	0.32	108	28.70	1022
Lunch/Dinner Menu 7	76.17	964	22.88	16"X10"X7"	0.65	72	44.50	1697
Lunch/Dinner Menu 8	71.58	909	13.50	18.5"X10.3"X2.1"	0.23	120	19.60	1670
Lunch/Dinner Menu 9	82.75	1043	9.00	10"X9.8"X4.5"	0.25	108	23.90	1022
Lunch/Dinner Menu 10	72.75	923	11.00	17.4"X11.3"4.3"	0.48	84	40.20	974
PYA								
	Semi-perishable		Perishable					
Menus	**Module Wt (LBS/2cs**		**Unit Weight (Lbs.)**	**Case Dimensions**	**Case Cube**	**Cases Per Pallet**	**Pallet Cube**	**Pallet Wt**
Breakfast Menu 1	55.00	710	18.00	11"X16.1"X7.9"	0.5	36	41.12	806
Breakfast Menu 2	70.00	602	25.00	16.5"X11.5"X10"	1.1	24	41.79	674
Breakfast Menu 3	42.00	494	25.00	23.2"X13.8"X9.1"	1.57	12	30.13	398
Breakfast Menu 4	51.00	662	26.00	13.25"X11"X10.5"	0.9	24	34.78	674
Breakfast Menu 5	51.00	530	31.00	23.2"X13.8"X9.1"	1.64	12	30.13	434
Lunch/Dinner Menu 1	96.00	1238	10.00	11"X7.5"X5.25"	0.31	132	38.89	1370
Lunch/Dinner Menu 2	78.00	998	15.00	13.5"X18.4"X4.5"	0.65	60	37.64	965
Lunch/Dinner Menu 3	84.00	950	15.00	17"X10.5"X5	0.51	60	46.90	950
Lunch/Dinner	83.00	1058	20.00	13.3"X21"X5.3	0.83	36	46.9	770

Menu 4							0	
Lunch/Dinner Menu 5	78.00	1010	16.00	15.5"X10.6"X4.8"	0.51	72	40.00	1202
Lunch/Dinner Menu 6	101.00	1058	10.00	11"X7.5"X5.25"	0.31	132	38.89	1370
Lunch/Dinner Menu 7	81.00	1010	22.00	16.5"X10.5"X5.5	0.67	60	38.64	1140
Lunch/Dinner Menu 8	79.00	914	12.00	15.5"X10.25"X3.75	0.67	96	40.00	1202
Lunch/Dinner Menu 9	89.00	1130	10.00	11"X7.5"X5.25"	0.31	132	38.89	1370
Lunch/Dinner Menu 10	80.00	950	13.00	16.75"X13.3"X5.125	0.59	48	42.42	530
LABATT								
	Semi-perishable		Perishable					
Menus	**Module Wt (LBS/2cs**		**Unit Weight (Lbs.)**	**Case Dimensions**	**Case Cube**	**Cases Per Pallet**	**Pallet Cube**	**Pallet Wt**
Breakfast Menu 1	48.38	580.56	18.40	16.8"X9"X11.3"	1.12	30	33.60	52
Breakfast Menu 2	45.06	540.72	28.05	16.8"X9"X11.3"	0.97	12	11.64	336
Breakfast Menu 3	39.51	474.12	31.25	20"X10.3"X14.8"	2.37	12	28.44	375
Breakfast Menu 4	52.04	624.48	42.00	16.8"X9"X11.3"	1.12	30	33.60	1260
Breakfast Menu 5	36.84	442.08	44.16	21.5"X13"X13.5"	2.37	12	28.44	529.92
Lunch/Dinner Menu 1	91.32	1095.8	11.16	11.5"X8.8"X5"	0.48	96	46.08	1071.36
Lunch/Dinner Menu 2	81.38	976.56	13.04	13.3"X10.3"X5"	0.39	60	23.40	782.4
Lunch/Dinner Menu 3	74.37	892.44	16.00	11.5"X8.8"X5"	0.44	60	26.40	960
Lunch/Dinner Menu 4	90.73	1088.76	15.40	11.5"X8.8"X5"	0.7	36	25.20	554
Lunch/Dinner Menu 5	70.72	848.64	16.60	16.3"X10.3"X4.6"	0.5	60	30.00	996
Lunch/Dinner Menu 6	106.56	1278.72	10.00	11.5"X8.8"X5"	0.28	72	20.16	720
Lunch/Dinner Menu 7	79.32	951.84	19.75	16.3"X10.3"X4.6"	0.56	60	33.60	1185

Lunch/Dinner Menu 8	78.28	939.36	15.50	16.8"X11.3"X6"	0.65	60	39.00	930
Lunch/Dinner Menu 9	79.34	952.08	10.00	11.5"X8.8"X5"	0.57	72	41.04	720
Lunch/Dinner Menu 10	74.63	895.56	11.28	15.4"X10.1"X5.9"	0.52	50	26.00	564
		All semi-perishable cases measure 24X13.25X9.5 inches or 1.75 cubic (3.5 cubic ft per semi-perishable module). All semi-perishable pallets contain 12 ration modules or 24 cases. Pallet dimensions are 48X40X43 or 47.8 cubic feet.						

Attachment UGR-A-5

RECEIPT INFORMATION						
NSN	Item	QTY	Condition Code	Contract/ Document No.	Line-Item #.	Rcpt Date
8970-01-E10-0116	Brk 1 SP	**1400**		**S030099DZ187-0022**	**0088AA**	**00153**
8970-01-E10-0121	Brk 1 P	**1400**		**SC03000152JL01**		**00153**

Attachment UGR-A-6

EMERGENCY MRO INFORMATION

NSN	TP	QTY	Requisition No.	Supplement Address	Signal Code	Fund Code	Distrib	Project Code	Pri	RDD	Advice Code
8970-01-E10-0116	1	250	WT4KD301407501	WT4KD4	L	AW	KS		15	145	2L
8970-01-E10-0121	1	250									

Attachment UGR-A-7

MONTHLY INVENTORY RECONCILLIATION

LSN	Item	Lot #	Cond Code	Beginning Month On-hand Qty	Recpts Qty	Shpmts Qty	End of Month On-hand Qty	Due-In Qty	Due in Document ID	RDD of Due In
8970-01-E10-0116	Brk 1 SP	0120	AA						SC03000132JL01	00160
8970-01-E10-0121	Brk 1 P	0117	AA						SP030099DZ187	00170

Attachment UGR-A-8

MONTHLY UGR-A PROJECTED DEMAND REPORT									
LSN	Item	End of Month On-hand Qty	Due-In Qty	1-30 days Demand Qty	Qty Balance	31-60 days Demand Qty	Qty Balance	61-90 days Demand Qty	Qty Balance
8970-01-E10-0116	Brk 1 SP	750	130	350	530	400	130	370	(240)
8970-01-E10-0121	Brk 1 P	740	130	350	520	400	120	370	(250)