

AMENDMENT OF SOLICITATION/MODIFICATION OF CONTRACT

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|---|--|--------------------------------|--------------------------------|-----------------------|
| 2. AMENDMENT/MODIFICATION NO. 0003 | | 3. EFFECTIVE DATE 12 JUN 03 | 1. CONTRACT ID CODE | PAGE OF PAGES 1 30 |
| 6. ISSUED BY CODE | 4. REQUISITION/PURCHASE REQ. NO. ARSOO-2322-00100 | | 5. PROJECT NO. (If applicable) | |
| 7. ADMINISTERED BY (If other than Item 6) CODE | | | | |

8. NAME AND ADDRESS OF CONTRACTOR (No., street, county, State and ZIP Code)

CODE

FACILITY CODE

| | |
|-------------------------------------|---|
| <input checked="" type="checkbox"/> | 9A. AMENDMENT OF SOLICITATION NO. SP0300-03-R-7059 |
| <input checked="" type="checkbox"/> | 9B. DATED (SEE ITEM 11) 02 APR 03 |
| <input type="checkbox"/> | 10A. MODIFICATION OF CONTRACT/ORDER NO. |
| <input type="checkbox"/> | 10B. DATED (SEE ITEM 13) |

11. THIS ITEM ONLY APPLIES TO AMENDMENTS OF SOLICITATIONS

The above numbered solicitation is amended as set forth in Item 14. The hour and date specified for receipt of Offers

Offer must acknowledge receipt of this amendment prior to the hour and date specified in the solicitation or as amended, by one of the following methods:

(a) By completing Items 9 and 15, and returning _____ copies of the amendment; (b) By acknowledging receipt of this amendment on each copy of the offer submitted; or (c) By separate letter or telegram which includes a reference to the solicitation and amendment numbers. FAILURE OF YOUR ACKNOWLEDGMENT TO BE RECEIVED AT THE PLACE DESIGNATED FOR THE RECEIPT OF OFFERS PRIOR TO THE HOUR AND DATE SPECIFIED MAY RESULT IN REJECTION OF YOUR OFFER. If by virtue of this amendment you desire to change an offer already submitted, such change may be made by telegram or letter, provided each telegram or letter makes reference to the solicitation and this amendment, and is received prior to the opening hour and date specified.

is extended, is not extended.

2. Accounting and Appropriation Data (If required)

13. THIS ITEM APPLIES ONLY TO MODIFICATIONS OF CONTRACTS/ORDERS, IT MODIFIES THE CONTRACT/ORDER NO. AS DESCRIBED IN ITEM 14.

A. THIS CHANGE ORDER IS ISSUED PURSUANT TO: (Specify authority) THE CHANGES SET FORTH IN ITEM 14 ARE MADE IN THE CONTRACT ORDER NO. IN ITEM 10A.

B. THE ABOVE NUMBERED CONTRACT/ORDER IS MODIFIED TO REFLECT THE ADMINISTRATIVE CHANGES (such as changes in paying office, appropriation date, etc.) SET FORTH IN ITEM 14, PURSUANT TO THE AUTHORITY OF FAR 43.103(b).

C. THIS SUPPLEMENTAL AGREEMENT IS ENTERED INTO PURSUANT TO AUTHORITY OF:

D. OTHER (Specify type of modification and authority)

IMPORTANT: Contractor is not, is required to sign this document and return _____ copies to the issuing office.

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

closing time and date of the above referenced solicitation shall be June 20, 2003, 3:00 PM local Philadelphia

terms and conditions of subject solicitation remain the same and in effect except as follows:

(See the following pages for text)

provided herein, all terms and conditions of the document referenced in Item 9A or 10A, as heretofore changed, remains unchanged and in full force and effect.

| | | | |
|--|-------------------------------|---|------------------|
| 15A. NAME AND TITLE OF CONTRACTING OFFICER (Type or print) | 15B. UNITED STATES OF AMERICA | 15C. DATE SIGNED | 15D. DATE SIGNED |
| BY _____ (Signature of Contracting Officer) | | BY _____ (Signature of person authorized to sign) | |

15E. NAME AND TITLE OF SIGNER (Type or print)

15F. DATE SIGNED

15G. NAME AND TITLE OF CONTRACTING OFFICER (Type or print)

15H. UNITED STATES OF AMERICA

15I. DATE SIGNED

15J. DATE SIGNED

15K. DATE SIGNED

15L. DATE SIGNED

15M. DATE SIGNED

15N. DATE SIGNED

15O. DATE SIGNED

15P. DATE SIGNED

15Q. DATE SIGNED

15R. DATE SIGNED

15S. DATE SIGNED

15T. DATE SIGNED

15U. DATE SIGNED

15V. DATE SIGNED

15W. DATE SIGNED

15X. DATE SIGNED

15Y. DATE SIGNED

15Z. DATE SIGNED

16A. NAME AND TITLE OF CONTRACTING OFFICER (Type or print)

16B. UNITED STATES OF AMERICA

16C. DATE SIGNED

16D. DATE SIGNED

16E. DATE SIGNED

16F. DATE SIGNED

16G. DATE SIGNED

16H. DATE SIGNED

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16X. DATE SIGNED

16Y. DATE SIGNED

16Z. DATE SIGNED

STANDARD FORM 30 (REV. 10-83)
Prescribed by GSA
FAR (48 CFR) 53.243

A. The following changes to subject solicitation are applicable:

1. Page 17 of subject solicitation, line 2, should read SP0300-03-R-7059.
2. Page 19 of subject solicitation should be renumbered page 20.
3. Page 20 of subject solicitation should be renumbered page 19.

4. The following wording concerning Pallet HT Certification requirements which includes language to accommodate "hardwood and mixed (hardwood/coniferous wood) pallet" concerns, is hereby incorporated into subject solicitation:

"All wooden pallets and wood containers produced entirely or in part of non-manufactured softwood species shall be constructed from Heat Treated (HT to 56 degrees Centigrade for 30 minutes) coniferous material and certified accordingly by an accredited agency recognized by the American Lumber **Standard Committee, Incorporated** (ALSC) in accordance with the latest revision of ALSC Non-manufactured Wood Packing Policy, and Non-manufactured Wood Packing Enforcement Regulations (see URL: <http://www.alsc.org/>.) All wooden pallets and containers produced entirely of non-manufactured hardwood species shall be identified by a permanent marking of "NC-US," 1.25 inches or greater in height, accompanied by the Cage code of the **pallet/container** manufacturer and the month and year of the contract. On pallets, the marking shall be applied to the stringer or block on **diagonally** opposite sides of the pallet and be contrasting and clearly visible. On containers, the marking shall be applied on a side other than the top or bottom, contrasting and clearly visible."

NOTE: Pallet suppliers who are in need of a commercial and government Entity (CAGE) code, in order to meet the above cited marking requirement, must submit the following information to the appropriate DSCP-H Contract Administrator through the prime Contractor:

- (1) Complete Company (Pallet Manufacturer's) Name
- (2) Pallet manufacturer's Full Address
- (3) Pallet manufacturer's Point of Contact (POC)
- (4) Pallet manufacturer's phone number

DSCP-H will advise the Prime Contractor of the Pallet Manufacturer's assigned code.

5. The following changes refer to the below stated PCRs:

a.) PCR-B-015 Beef Stew, Cooked, Dehydrated, Packaged in a Brickpack Pouch, Shelf Stable:

Paragraph C-2,C-(4) Net Weight; deleted "The average net.....154 grams."

line 2, delete "142" and insert "140".

Paragraph C-2,C(5) Nutrient content. New requirements are as follows:
Fat content. Delete "18.0" and insert "21.0".

Delete salt content and insert: "c. Sodium content. The sodium content shall be not greater than 2300 mg per 100 grams."

Paragraph E-6 B (Table I); the new provisions are as follows:
Defect 204; delete "142" **and** "6/" and insert "140".

Paragraph E-5 Methods of Inspection

(3) Nutrient content. Line 3, delete "salt" and insert "sodium".

Lines 7 to 9: Delete salt tests and method numbers and insert "Sodium 985.35, 984.27."

Line 10: Delete "test results....nearest 0.1 percent" and insert "Test results for protein and fat shall be reported to the nearest 0.1 percent. Test results for sodium content shall be reported to the nearest 1.0 mg per 100 grams."

b) PCR-B-016 Beef Stroganoff with Noodles, Cooked, Dehydrated, Packaged in a Brickpack Pouch, Shelf Stable:

Paragraph C-2,C(5) Net weight. Delete "The average net...146 grams."
Line 2, delete "134" and insert "130."

Paragraph C-2,C(5) Nutrient content. New requirements are as follows:
Protein content. Delete "18.0" and insert "17.0".

Fat content. Delete "22.0" and insert "25.0".

Delete salt content and insert: "c. Sodium content. The sodium content shall be not greater than 1550 mg per 100 grams."

Paragraph E-6,B, (Table I); the new provisions are as follows:
Defect 205, delete "134" and "7/" and insert "130".

Delete defect 204 and footnotes 6/ and 7/.

Paragraph E-6,C. Methods of Inspection

(3) Nutrient content. Line 3, delete "salt" and insert "sodium".

Lines 7 to 9: Delete salt tests and method numbers and insert "Sodium 985.35, 984.27."

Line 10: Delete "test results....nearest 0.1 percent" and insert "Test results for protein and fat shall be reported to the nearest 0.1 percent. Test results for sodium content shall be reported to the nearest 1.0 mg per 100 grams."

c) **PCR-B-017 Beef Teriyaki with Rice, Cooked, Dehydrated, Packaged in a Brickpack Pouch, Shelf Stable**

Paragraph C-2,C(4)a Net Weight. Delete "The average net...170 grams." Line 2, delete "158" and insert "170".

Paragraph C-2,C(5) Nutrient content. New requirements are as follows: Protein content.; delete "19.0" and insert "18.0".

Fat content., delete "12.0" and insert "17.0".

Delete salt content and insert: " c. Sodium content. The sodium content shall be not greater than 1500 mg per 100 grams."

Paragraph E-6,B (Table I); the new provisions are as follows:

(3) Nutrient content. Line 3, delete "salt" and insert "sodium".

Lines 7 to 9: Delete salt tests and method numbers and insert "Sodium 985.35, 984.27."

Line 10: Delete "test results....nearest 0.1 percent" and insert "Test results for protein and fat shall be reported to the nearest 0.1 percent. Test results for sodium content shall be reported to the nearest 1.0 mg per 100 grams."

d) **PCR-C-025 Chicken and Rice, Cooked, Dehydrated, Packaged in a Brickpack Pouch, Shelf Stable**

Paragraph C-2,C(4)a, Net weight, Delete "The average net.... 143 grams."

Line 2, delete "131" and insert "140".

Paragraph C-2,C(5) Nutrient content. New requirements are as follows: Fat content. Delete "20.0" and insert "22.0".

Delete salt content and insert: "c. Sodium content. The sodium content shall be not greater than 1900 mg per 100 grams."

Paragraph C-2,D(1)e. Sauce. Delete: "off white" and insert "beige to yellow".

Paragraph E-6-C, Methods of Inspection. (3) Nutrient content. Line 3, delete "salt" and insert "sodium".

Lines 7 to 9: Delete salt tests and method numbers and insert "Sodium 985.35, 984.27."

Line 10: Delete "test results....nearest 0.1 percent" and insert "Test results for protein and fat shall be reported to the nearest 0.1 percent. Test results for sodium content shall be reported to the nearest 1.0 mg per 100 grams."

e) PCR-C-026 Chicken Oriental with Rice Cooked, Dehydrated, Packaged in a Brickpack Pouch, Shelf Stable

Paragraph C-2,C,(4)a Net weight; delete "The average net.....170 grams." Line 2, delete: "158" and insert "150".

Paragraph C-2,C(5) Nutrient content. New requirements are as follows: Protein content. Delete "20.0" and insert "19.0"

Fat content. Delete "12.0" and insert "15.0".

Delete salt content and insert: "c. Sodium content. The sodium content shall be not greater than 2000 mg per 100 grams."

Paragraph E-6B (Table I); New requirements are as follows:

For defect 206, delete: "158" and "7/" and insert "150".

Delete defect 205 and footnotes 6/ and 7/

Paragraph E-6, C Methods of inspection. Nutrient content. New requirements are as follows:

Line 3, delete "salt" and insert "sodium".

Lines 7 to 9: Delete salt tests and method numbers and insert "Sodium 985.35, 984.27."

Line 10: Delete "test results....nearest 0.1 percent" and insert "Test results for protein and fat shall be reported to the nearest 0.1 percent. Test results for sodium content shall be reported to the nearest 1.0 mg per 100 grams."

f) PCR-L-001 Lasagna with Meat Sauce, Cooked, Dehydrated, Packaged in a Brickpack Pouch, Shelf Stable

Paragraph C-2(4)a Net weight. Delete: "The average net....149 grams." Line 2, delete "137" and insert "130".

Paragraph C-2,C(5) Nutrient content. New requirements are as follows:
Fat content. Delete "23" and insert "25.0". Delete salt content and insert:
"c. Sodium content. The sodium content shall be not greater than 1300 mg per
100 grams."

Paragraph E-6,B (Table I) New requirements are as follows:
For defect 205, delete "137" and "8/" and insert "130".
Delete defect 204 and footnotes 7/ and 8/.

Paragraph E-6,C. Methods of inspection Nutrient content. New
requirements are as follows:

Line 3, delete "salt" and insert "sodium".

Lines 7 to 9: Delete salt tests and method numbers and insert "Sodium
985.35, 984.27."

Line 10: Delete "test results....nearest 0.1 percent" and insert "Test
results for protein and fat shall be reported to the nearest 0.1 percent. Test
results for sodium content shall be reported to the nearest 1.0 mg per 100
grams."

**g) PCR-E-001 Eggs, Scrambled, Cooked, Dehydrated, Packaged in a
Brickpack Pouch, Shelf Stable**

Paragraph C-2,C(5) Nutrient content. New requirements are as follows:

For Types I, II, and II, protein content delete: "34.0" and insert: "32.0".

For Types I, II, and III, fat content delete: "44.0", "40.0", "36.0" and insert:
"41.0" for each type.

For Types I, II, and III salt content, delete: "4.0", "6.0", "5.0" and replace
with "2500 mgms per 100 grams" for each Type.

In heading, delete "salt content" and replace with "Sodium content".

Paragraph C-2,C(6) Moisture content. Delete: "2.0" and insert "2.5".

Paragraph E-6,B (Table I), make the following changes:

Minor defect 206, delete "70 percent of product", insert: "46 percent of egg
ingredient"

Minor defect 207, delete "58 percent of product", insert "46 percent of egg
ingredient"

Minor defect 208, delete "58 percent of product", insert "46 percent of egg
ingredient plus 95 percent of ham and vegetable ingredients"

Paragraph E-6, C Methods of inspection (3) Nutrient content. The new
provisions are as follows:

Line 4, delete "salt" and replace with "sodium"

Lines 8 - 10, Delete salt tests and method numbers and insert "Sodium 985.35, 984.27."

Line 11 Delete "test results....nearest 0.1 percent" and insert "Test results for protein and fat shall be reported to the nearest 0.1 percent. Test results for sodium content shall be reported to the nearest 1.0 mg per 100 grams."

h) PCR-P-010 Pork, Sweet and Sour, with Rice, Cooked, Dehydrated, Packaged in a Brickpack Pouch, Shelf Stable

Paragraph C-2,C(4)a Net weight. Delete "The average net...180 grams."
Line 2, delete "168" and insert "167"

Paragraph C-2,C(5) Nutrient content. New requirements are as follows:
Fat content. Delete "14.0" and insert: "16.0".

Delete salt content and insert: "c. Sodium content. The sodium content shall be not greater than 1350 mg per 100 grams."

Paragraph E-6,B (Table I) New requirements are as follows:

Defect 206 delete: "168" and "7/" and insert "167".

Delete defect 205 and footnotes 6/ and 7/.

Paragraph E-6,C Methods of inspection. (3) Nutrient content. Line 3, delete "salt" and insert "sodium".

Lines 7 to 9: Delete salt tests and method numbers and insert "Sodium 985.35, 984.27."

Line 10: Delete "test results....nearest 0.1 percent" and insert "Test results for protein and fat shall be reported to the nearest 0.1 percent. Test results for sodium content shall be reported to the nearest 1.0 mg per 100 grams."

i) PCR-S-008 Spaghetti with Meat Sauce, Cooked, Dehydrated, Packaged in a Brickpack Pouch, Shelf Stable

Paragraph C-2,C(4)a Net weight. Delete "The average net....134 grams."
Line 2, delete: "131" and insert "122".

Paragraph C-2C,(5) Nutrient content. New requirements are as follows:
Protien content. Delete: "24.0" and insert "20.0".

Fat content. Delete: "26.0" and insert "28.0".

Delete salt content and insert: "c. Sodium content. The sodium content shall be not greater than 1350 mg per 100 grams."

Paragraph E-6,C Methods of inspection (3) Nutrient content. New requirements are as follows:

Line 3, delete "salt" and insert "sodium".

Lines 7 to 9: Delete salt tests and method numbers and insert "Sodium 985.35, 984.27."

Line 10: Delete "test results....nearest 0.1 percent" and insert "Test results for protein and fat shall be reported to the nearest 0.1 percent. Test results for sodium content shall be reported to the nearest 1.0 mg per 100 grams."

j) PCR-T-002 Turkey Tetrazzini, Cooked, Dehydrated, Packaged in a Brickpack Pouch, Shelf Stable

Paragraph C-2,C(4)a Net weight. Delete: "The average net....132 grams".

Line 2, delete "120" and insert "125".

Paragraph C-2,C(5) Nutrient content. New requirements are as follows:
Protein content. Delete "27.0" and insert "25.0".

Fat content. Delete: "19.0" and insert "21.0".

Delete salt content and insert: "c. Sodium content. The sodium content shall be not greater than 2600 mg per 100 grams."

Paragraph E-6, C Methods of inspection.

(3) Nutrient content. New requirements are as follows:

Line 3, delete "salt" and insert "sodium".

Lines 7 to 9: Delete salt tests and method numbers and insert "Sodium 985.35, 984.27."

Line 10: Delete "test results....nearest 0.1 percent" and insert "Test results for protein and fat shall be reported to the nearest 0.1 percent. Test results for sodium content shall be reported to the nearest 1.0 mg per 100 grams."

k) PCR-E-001 Eggs, Scrambled, Cooked, Dehydrated, Packaged in a Brickpack Pouch, Shelf Stable

Paragraph C-2,C(5) Nutrient content. New requirements are as follows:

For Types I, II, and III, protein content delete: "34.0" and insert: "32.0".

For Types I, II, and III, fat content delete: "44.0", "40.0", "36.0" and insert: "41.0" for each type.

For Types I, II, and III salt content, delete: "4.0", "6.0", "5.0" and replace with "2500 mgms per 100 grams" for each Type.

In heading, delete "salt content" and replace with "Sodium content".

Paragraph C-2,C(6) Moisture content. Delete: "2.0" and insert "2.5".

Paragraph E-6,B (Table I), make the following changes:

Minor defect 206, delete "70 percent of product", insert: "46 percent of egg ingredient"

Minor defect 207, delete "58 percent of product", insert "46 percent of egg ingredient"

Minor defec 208, delete "58 percent of product", insert "46 percent of egg ingredient plus 95 percent of ham and vegetable ingredients"

Paragraph E-6,C Methods of inspection (3) Nutrient content. The new provisions are as follows:

Line 4, delete "salt" and replace with "sodium"

Lines 8 - 10, Delete salt tests and method numbers and insert "Sodium 985.35, 984.27."

Line 11 Delete "test results....nearest 0.1 percent" and insert "Test results for protein and fat shall be reported to the nearest 0.1 percent. Test results for sodium content shall be reported to the nearest 1.0 mg per 100 grams."

6. The following changes refer to the **Packaging Requirements and Quality Assurance Provisions for Dehydrated Product in Brickpack Pouch**:

Page 2/9, paragraph D-2.A line 9 between "NAME OF ENTREE" and "ADD 16 OUNCES...." insert "FOR MEAT ENTREES".

Page 2/9, paragraph D-2, A line 11, insert new statement: "FOR EGG ENTREES: ADD 8 OUNCES OF HOT WATER (1/2 CANTEEN CUP) TO POUCH. STIR, WAIT 5-10 MINUTES. HOT WATER MAY BE ADDED IN STAGES TO KEEP FOOD HOT."

Page 2/9, paragraph D-2, line 18 after "/USDA regulations", the following guidelines are to be inserted:

"For filled bags, the label shall be applied on a flat surface at the upper middle of the brick pouch such that the closure seal is not covered."

"for unfilled bags, the printed rehydration instructions shall be covered with a stick-on label such that the closure seal in not covered."

"The label shall be applied on a flat surface at the upper middle of the brick pouch such that the closure seal is not covered."

7. For the Fruit/Fig Bars (A-A-20212), delete "Bake Type B".

8. The following changes refer to the Quality Assurance and Packaging Requirements (QAPs) for BOTH Farina (A-A-20108A) and the Ramen Noodle Soup (A-A-20297) as the verbiage is the same:

Paragraph D-2A, sentence, line 1, after "does not" insert: "conceal or impair visual examination of heat seals or"

Paragraph D-2A, delete sentences 2 and 3 and replace with: "Preprinted information, information printed prior to sealing or information printed by non-contact type printing equipment may be located anywhere on the pouch (in one complete print). Information printed subsequent to sealing by contact type printing equipment may be located anywhere on the pouch, except the closure seal area."

Paragraph D-3A, sentence 1, delete: "flat in layers"

9. For the candies and chocolate confections; page 2/13 of the Quality Assurance and Packaging Requirements for CID A-A-20177B Candy and Chocolate Confections, A. Packaging, line 5: "For Package A (MCW) and Package B (LRP), four rolls of type II candy or individual units of type VI or VIII, as applicable shall be assembled."

For the Shortbread Cookies "In accordance with the Quality Assurance and Packaging Requirements for CID A-A-20295."

For the Toaster Pastry "In accordance with the Quality Assurance and Packaging Requirements for CID A-A-20211."

For the Filled Pretzels "In accordance with the Quality Assurance and Packaging Requirements for CID A-A-20195."

For the Beverage Bases "In accordance with the Quality Assurance and Packaging Requirements for CID A-A-20098."

For the Cocoa Beverage Powder "In accordance with the Quality Assurance and Packaging Requirements for CID A-A-20189."

For the Cappucino(s), flavored "In accordance with the Quality Assurance and Packaging Requirements for CID A-A-20336."

For the Cream, Substitute, Dry "In accordance with the Quality Assurance and Packaging Requirements for CID A-A-20043."

For the Chewing Gum "In accordance with the Quality Assurance and Packaging Requirements for CID 20175."

For the Matches, Safety "In accordance with the Quality Assurance and Packaging Requirements for CID A-A-59489."

For the Hot Sauce "In accordance with the Quality Assurance and Packaging Requirements for CID A-A-20097."

For the Hand Cleaner (Towelette) "In accordance with the Quality Assurance and Packaging Requirements for CID A-A-461."

For the Tiolet Tissue "In accordance with the Quality Assurance and Packaging Requirements for CID A-A-59594."

For the Chocolate Sports Bar "In accordance with the Quality Assurance and Packaging Requirements for PCR-C-0004."

For the Nut/Raisin Mix "In accordance with D-1 Packaging of PCR-N-002."

For the Crackers "In accordance with paragraph 5.2 of MIL-C-44112."

For the Cheese Spread "In accordance with paragraphs 5 and 5.1 of MIL-C-595E."

For the Chocolate-Flavored Cookie "In accordance with paragraphs 5 and 5.1 of MIL-C-44072C."

For the Instant Coffee "In accordance with paragraph A 1 (Commercial Packaging) of A-A-20184 [November 1993]."

For the Salt "In accordance with D-1 PACKAGING of the Quality Assurance and Packaging Provisions of Salt, table, Iodized."

For the Spoon, Picnic, Plastic "Each spoon shall be unit packed separately in a snug-fitting conforming polyethylene wrapper/bag/envelope. The polyethylene film shall be 0.001 inch thick conforming to type I, class 2, grades A, B, or C, finish 1 of A-A-3174. Closure and forming seams shall be heat-sealed in such a manner that after elimination of excessive entrapped air, the packing material will closely conform to the spoon being unit packed."

*For the Peanut Butter "In accordance with the Quality Assurance and Packaging Requirements for CID A-A-20328."

10. Page 1/5 of the Quality Assurance and Packaging Requirements for CID A-A-20183a, Tea, Instant, **D-1 Packaging, A Packaging.**, line 1, "Not less than 14 grams of instant tea shall be filled into an envelope.....inches long."

11. Pages 4 through 16 of subject solicitation are replaced with the enclosed updated version of ACR-M-001 dtd 09 Jul 99 w/change 09 dtd 5/7/03, pages 14 through 24 of amendment.

12. Bottom of page 33 - Clause 252.212-7001 Contract Terms and Conditions Required to Implement Statutes or Executive Orders Applicable to Defense Acquisitions of Commercial Items (FEB 2003) - Page 33-36 are replaced with the enclosed updated version, pages 25 through 27 of amendment.

13. The following FAR/DFAR clauses are added to the solicitation:

- a. 52.248-1, Value Engineering
- b. 52.245-2, Government Furnished Property (Fixed Price Contracts)
- c. 252.217-7001 - Surge Option (Aug 1992) (See attachment)
- d. 52.211-9008 - Bar Coding Requirements for Direct Vendor Delivery (DVD) Shipments (DEC 2001) - DLAD (See attachment)

13. Clause 52.212-2, Evaluation, Commercial Items (Jan 1999) appearing on page 48 is changed as follows:

- a. Product Quality:

How well the offered product meets the technical requirements, including nutritional, caloric packaging and shelf requirements.

Add the following sentence: "Since actual products are not required prior to award, offerors must demonstrate through identical or similar commercial products and/or processes sufficient technical knowledge, plant equipment and Production capacity to produce the item(s) in question."

NOTE: The Government will provide a brick-pack machine to the successful offeror.

- b. Past Performance

16. Inspection requirements are hereby included as an addenda to 52.212-4, Contract Terms and Conditions – Commercial Items, page 22, of subject solicitation.

C-1 ITEM DESCRIPTION

ACR-M-001, Meal Cold Weather/Food Packet Long Range Patrol, Combined Ration, Assembly Requirements

The Meal, Cold Weather/Food Packet, Long Range Patrol provides an operational ration for two separate operational scenarios. The Meal, Cold Weather (MCW) is intended for cold weather feeding, it will not freeze and supplies extra drink mixes for countering dehydration during cold weather activities. It can be issued at three per day for complete cold weather ration. The Food Packet, Long Range Patrol (LRP) is a restricted calorie ration meant for special operations, where resupply is not available and weight and volume are critical factors. It is issued at one per soldier per day for up to ten days. The combined product assembly consists of twelve ration/meals packets per shipping container.

C-2 ASSEMBLY REQUIREMENTS

A. Components.

(1) Menu components. The components required for menu assembly shall be as specified in Table I.

TABLE I. Components

| Component | Reference | Menu |
|---|---|--------|
| Entrees | | |
| Beef Stew | PCR-B-015, Style A or B | 7 |
| Beef Stroganoff with Noodles | PCR-B-016, Style A or B | 2 |
| Beef Teriyaki with Rice | PCR-B-017, Style A or B | 9 |
| Chicken and Rice | PCR-C-025, Style A or B | 5 |
| Chicken, Spicy Oriental with Rice | PCR-C-026, Style A or B | 1 |
| Egg, Scrambled | PCR-E-001, Style A or B | |
| Scrambled Eggs and Bacon Pieces | Type II | 11 |
| Scrambled Eggs with Cheese, | Type III | 10, 12 |
| Western Style | | |
| Lasagna with Meat and Sauce | PCR-L-001, Style A or B | 6 |
| Pork, Sweet and Sour with Rice | PCR-P-010, Style A or B | 3 |
| Spaghetti with Meat Sauce | PCR-S-008, Style A or B | 8 |
| Turkey Tetrazinni | PCR-T-002, Style A or B | 4 |
| Starches | | |
| Cereal, Wheat, Enriched Farina, Instant, Brown Sugar Cinnamon, Maple Brown Sugar, or Apple and Cinnamon | A-A-20108A, Type I, Style B, Flavor 2, 3 or 4, Package A or B | 10 1/ |

ACR-M-001

09 July 1999

W/CHANGE 09 7 May 2003

TABLE I. Components (cont'd)

| Component | Reference | Menu |
|---|--|---------------|
| Cereals, Rolled Oats, Instant, Apple and Cinnamon, Maple and Brown Sugar, Cinnamon and Spice, or Strawberries and Cream | A-A-20090B, Type II, Flavor B, C, E or F, Package A or B | 11, 12 1/ |
| Soup, Noodle, Ramen, Instant, Fried Noodle, Cup (Repacked to Pouch), Beef or Chicken | A-A-20297, Type I, Style A, Flavor 1 or 2, Package A or B | 3, 5 1/ |
| Snacks and Candy | | |
| Cakes and Brownies, Shelf-Stable | PCR-C-007B, Package A or B | |
| Cakes: Vanilla, Lemon, Orange, Pineapple, Lemon Poppy Seed or Spice | Type I, Flavors 1, 2, 3, 4, 6 or 7 | 7 1/ |
| Fudge Brownie with Chocolate Drops | Type II, Flavor 1, Style C | 4, 12 |
| Candy and Chocolate Confections | A-A-20177B, Package A or B | |
| Toffee Rolls, Chocolate Flavored | Type II | 7 |
| Chocolate Pan Coated Disks | Type VI, Flavor 1 | 8 |
| Chocolate with Peanut Butter Pan Coated Disks | Type VI, Flavor 4 | 12 |
| Starch Jelly Candy | Type VIII | 2 |
| Cheese Spread, Cheddar, Plain, with Jalapeno Peppers or with Bacon | MIL-C-595E, Type I, II or III, White or Tan Package | 4 1/ |
| Chocolate Sports Bar | PCR-C-004, White or Tan Package | 2, 10 |
| Cookies, Regular, Fig Bar, Soft and Chewy, Individual Serving | A-A-20295A, Type I, Style P, Bake Type b, Class I, Package A or B | 1, 11 |
| Cookies, Regular, Shortbread, Plain, Crisp, Individual Serving | A-A-20295A, Type I, Style A, Flavor I, Bake Type a, Class I, Package A or B | 6, 9 |
| Cookies, Oatmeal, and Brownies, Chocolate Covered | MIL-C-44072C, Type II, White or Tan Package | 5, 7 |
| Crackers, Plain or Vegetable | MIL-C-44112D, Type I or II, White or Tan Package | 1, 3, 4, 9 1/ |
| Nut Raisin Mix | PCR-N-002, Style A or B | 2, 6, 8, 11 |
| Peanut Butter, Regular, Creamy, Stabilized, Grade A, Fortified | A-A-20328, Type I, Class 1, Texture A, Style 1, Grade A, Fortificat. b, Package A or B | 1, 3, 9 |
| Snack Foods, Filled Pretzels, Cheddar or Nacho Cheese | A-A-20195B Type II, Style F, Flavor 1 or 2, Package A or B | 10 1/ |
| Toaster Pastry, Regular, Unfrosted, Brown Sugar Cinnamon, Rectangular, Single Serving, Shelf Stable | A-A-20211A, Type I, Style A, Flavor C, Shape I, Servings a, Class 1, Package A or B | 6, 8 |

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TABLE I. Components (cont'd)

| Component | Reference | Menu |
|--|--|---------------------|
| Beverages | | |
| Beverage Base, Powdered, Sweetened with Nutritive Sweetener | A-A-20098B, Type II, Package A or B | |
| Orange, Fortified with Vitamin Premix | Flavor 1, Fortification c | 4, 5, 10, 11 |
| Lemon, Lime, Lemon-Lime, Grape or Cherry, Fortified with Ascorbic Acid | Flavor 2, 3, 4, 5 or 6 | 1 1/ |
| Cocoa Beverage Powder, Regular, Fortified | MIL-C-3031J, Type I, Class 1, White or Tan Package | 2, 5, 8, 10, 11, 12 |
| Coffees, Flavored, Instant, Powdered, Cappuccino, Regular, French Vanilla or Mocha | A-A-20336, Type II, Style A, Flavor 1 or 2, Package A or B | 1, 3, 6 1/ |
| Other | | |
| Spoon, Fork, Knife and Spoon, Picnic, Plastic, High Impact, 7-inch, Brown | A-A-3109, Type 4, Item 13 | All |

1/ An equal quantity of at least three flavors of cakes (menu 7), two flavors of cream of wheat (menu 10), three flavors of oatmeal (menus 11, 12), two flavors of cheese (menu 4) two flavors of filled pretzels (menu 10), two flavors of soup (menu 3, 5), two flavors of crackers (menus 1, 3, 4, 9), three flavors of beverage base (menu 1) and two flavors of cappuccino (menus 1, 3, 6) will be procured and distributed in as uniform manner as possible.

(2) Accessory packet components. The components required for accessory packet assembly shall be as specified in Table II.

TABLE II. Accessory Packet Components

| Component | Reference | Packet |
|--|---|---------|
| Coffee, Instant, Freeze Dried, Regular | A-A-20184, Type III, Style A | All |
| Creamer, Non-Dairy, Dry | A-A-20043A | All |
| Sugar, White, Granulated | A-A-20135B, Type I, Style A, 1/7 oz. | All |
| Beverage Base, Powdered, Apple Cider, Sweetened with Nutritive Sweetener, Fortified with Ascorbic Acid | A-A-20098B, Type II, Flavor 12, Fortification b | C, F 2/ |
| Tea, Instant, Regular, Sweetened with Nutrient Sweetener, Lemon | A-A-20183A, Type I, Style B, Flavor 2 | B, E 2/ |
| Chewing Gum, Tablet, Regular, Peppermint or Spearmint | A-A-20175A, Type I, Class A, Flavor 1 or 2 | All |
| Hot Sauce, Extra Hot | A-A-20097C, Type II, 1/8 fl. oz. | All 1/ |
| Salt | Monograph, 4 gram | A, B, C |
| Hand Cleaner (Pre-Moistened Towelette) | A-A-461B, Type II | All |
| Toilet Paper | A-A-59594, Style I, Type A, Class 1, Size a | A, B, C |
| 2 Packets | | D, E, F |
| 1 Packet | | All |
| Matches, Paper, 20 Splint Book | A-A-59489, Type I, Class A | All |

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1/ Alternatively, hot sauce may be packed loose in the meal bag.

2/ If apple cider (menus 7, 9) is a 17 gram package, two commercial packages are required for a 34 gram serving. Instant tea (menus 4, 6, 12) requires a 17 gram commercial package.

(3) Menu contents. The menu contents shall be as specified in Table III.

TABLE III. Menu Contents

| Menu #1 | Menu #2 |
|----------------------------------|------------------------------|
| Spicy Oriental Chicken with Rice | Beef Stroganoff with Noodles |
| Fig Bar | Chocolate Sports Bar |
| MRE Crackers 1/ | Starch Jellies |
| MRE Peanut Butter | Nut Raisin Mix |
| Cappuccino 1/ | Cocoa Beverage Powder |
| MRE Beverage Base 1/ | LRP: Accessory Pack A |
| LRP: Accessory Pack A | MCW: Accessory Pack D |
| MCW: Accessory Pack D | Spoon |
| Spoon | |
| Menu #3 | Menu #4 |
| Sweet & Sour Pork with Rice | Turkey Tetrazzini |
| MRE Crackers 1/ | Fudge Brownie |
| MRE Peanut Butter | MRE Crackers 1/ |
| Soup, Noodle, Ramen, Instant 1/ | MRE Cheese Spread 1/ |
| Cappuccino 1/ | Beverage Base, Orange |
| LRP: Accessory Pack A | LRP: Accessory Pack B |
| MCW: Accessory Pack D | MCW: Accessory Pack E |
| Spoon | Spoon |
| Menu #5 | Menu #6 |
| Chicken & Rice | Lasagna with Meat & Sauce |
| Soup, Noodle, Ramen, Instant 1/ | Nut Raisin Mix |
| Chocolate Covered Cookies | Toaster Pastry |
| Beverage Base, Orange | Shortbread Cookies |
| Cocoa Beverage Powder | Cappuccino 1/ |
| LRP: Accessory Pack A | LRP: Accessory Pack B |
| MCW: Accessory Pack D | MCW: Accessory Pack E |
| Spoon | Spoon |

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TABLE III. Menu Contents (cont'd)

| Menu #7 | Menu #8 |
|---------------------------|---------------------------------|
| Beef Stew | Spaghetti with Meat Sauce |
| Cake 1/ | Nut Raisin Mix |
| Chocolate Toffee Roll | Toaster Pastry |
| Chocolate Covered Cookies | Chocolate Disks, Pan Coated |
| LRP: Accessory Pack C | Cocoa Beverage Powder |
| MCW: Accessory Pack F | LRP: Accessory Pack A |
| Spoon | MCW: Accessory Pack D |
| | Spoon |
| Menu #9 | Menu #10 |
| Beef Teriyaki with Rice | Scrambled Eggs with Cheese, |
| Shortbread Cookies | Western style |
| MRE Crackers 1/ | Cream of Wheat Cereal 1/ |
| MRE Peanut Butter | Chocolate Sports Bar |
| LRP: Accessory Pack C | Filled Pretzels 1/ |
| MCW: Accessory Pack F | Beverage Base, Orange |
| Spoon | Cocoa Beverage Powder |
| | LRP: Accessory Pack A |
| | MCW: Accessory Pack D |
| | Spoon |
| Menu #11 | Menu #12 |
| Scrambled Eggs with Bacon | Scrambled Eggs with Cheese, |
| Oatmeal, Flavored 1/ | Western Style |
| Nut Raisin Mix | Oatmeal, Flavored 1/ |
| Fig Bar | Fudge Brownie |
| Beverage Base, Orange | Chocolate w/Peanut Butter Disks |
| Cocoa Beverage Powder | Cocoa Beverage Powder |
| LRP: Accessory Pack A | LRP: Accessory Pack B |
| MCW: Accessory Pack D | MCW: Accessory Pack E |
| Spoon | Spoon |

1/ An equal quantity of at least three flavors of cakes (menu 7), two flavors of cream of wheat (menu 10), three flavors of oatmeal (menus 11, 12), two flavors of cheese (menu 4) two flavors of filled pretzels (menu 10), two flavors of soup (menu 3, 5), two flavors of crackers (menus 1, 3, 4, 9), three flavors of beverage base (menu 1) and two flavors of cappuccino (menus 1, 3, 6) will be procured and distributed in as uniform manner as possible.

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D-1 PACKAGING**A. Components.**

(1) Meal bag. The meal bag shall be made from food grade, low density polyethylene (LDPE). Polyethylene tubing shall have a minimum thickness of 0.010 inch. The inside dimensions of the bag shall not exceed 8-1/8 x 12-1/2 inches. The color of the meal bag for food packet LRP shall conform to number 20219, 30219, 30279, 30313, 30324, or 30450 of FED-STD-595, Colors Used in Government Procurement. The color of the meal bag for MCW shall conform to number 37778 to 37886 of FED-STD-595. The bag manufacturer's seal shall be a minimum of 1/8-inch wide, continuous, peelable seal that forms an hermetic closure. The seal shall be designed with an inverted "V" shaped peel indicator along the seal path (see Figures 1 and 2). The seal strength of each seal shall be not less than 4 pounds per linear inch and the peelable seal shall be not greater than 10 pounds per linear inch.

(2) Accessory packet. The accessory packet shall be a preformed pouch or a form-fill seal packet. The color of the exterior of the packet shall be clear or tan for the food packet LRP, conforming to number 20219, 30219, 30279, 30313, 30324, or 30450 of FED-STD-595, or clear or white for the MCW, conforming to number 37778 through 37886 of FED-STD-595. The packet shall be fabricated from polymeric films or film combinations with adequate strength and thickness to contain and protect the components throughout assembly and storage. The water vapor transmission rate (WVTR) of the film shall not exceed $6.2 \text{ gm/m}^2/24 \text{ hrs}/90\% \text{ rh}/100^\circ \text{ F}$ when tested in accordance with ASTM F 372, ASTM E 96, or Method 3030 of FED-STD-101. The inside dimensions of the packet shall not exceed 5-1/8 x 7-3/8 inches. A tear notch or serrated edge shall be located on the outer edge of one or both side seals. The seal strength of the seals shall be not less than 3.5 pounds per linear inch.

(3) Time-temperature indicator (TTI) label. The TTI label shall be a pressure sensitive adhesive label. The TTI label shall have an activation energy (E_a) of 24 to 30 kcal/mole, shall be protected from ultraviolet radiation and shall have a shelf life of 1100 days at 80°F as pivot point.

B. Meal bag.

(1) Menu assembly. One each of the applicable components indicated in Table I shall be inserted in the meal bag specified in D-1,A.(1). The open end of the bag shall be hermetically sealed with a heat seal not less than 1/8 inch wide. The closure seal shall have a seal strength of not less than 4 pounds per linear inch (see section E,A.(3)). The torn test samples shall be visually examined to verify the presence of a seal "witness" (a pale trace) of the cohesive bond. Any evidence of a seal witness on any of the seal strength samples shall be considered evidence that the peelable additive is present in the bag.

(2) Accessory packet assembly. One of each of the applicable components indicated in Table II shall be inserted in the accessory packet specified in D-1,A (2). When a preformed pouch is used, a minimum of 1/8 inch wide heat seal shall be applied to effect closure of the pouch. When a form-fill seal packet is used, components shall be placed in the tray-shaped or flat sheet body and the cover applied by heat sealing. The sealed accessory packets shall not show any evidence of material degradation or delamination from packet fabrication, forming, or heat sealing. The average seal strength of the packet seals shall be not less 3.5 pounds per inch of width and

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no individual specimen shall have a seal strength of less than 3.0 pounds per inch width when tested in accordance with section E,A.(3).

D-2 LABELING

A. Meal bag. Each meal bag shall be printed on at least one face in dark contrasting colored permanent ink with the information contained in Figures 1 and 2.

B. Accessory packet. Accessory packet, if not of clear material, shall be printed on one side in dark contrasting colored permanent ink:

ACCESSORY PACKET

C. Shipping containers. The time-temperature indicator (TTI) shall be adhered to the side one of the major flaps of the box, with a 1/4 inch quiet zone around it containing no labels or marking. Identification markings shall be placed on the sleeve box end.

D-3 PACKING

A. Packing. Twelve rations, one of each menu as specified in Table III, shall be packed in a fiberboard box. The fiberboard box shall conform to style RSC-SE, L grade V2s of ASTM D 5118, Standard Practice for Fabrication of Fiberboard Shipping Boxes. The box liner shall be a full inside width box liner fabricated from grade W5c fiberboard in accordance with ASTM D 5118, except the terminal ends of the liner shall overlap a minimum of 2 inches and no fastening of the overlap is required. Water-resistant adhesive shall be used to form the manufacturer's joint of the box and sleeve. Inside box dimensions shall be ~~16-1/4~~ 16-11/16 inches in length, 9-1/8 inches in width, and ~~9-3/4~~ 10-1/4 inches in depth. The box shall be closed in accordance with method 2A1 of ASTM D 1974, Standard Practice for Methods of Closing, Sealing, and Reinforcing Fiberboard Shipping Containers. Boxes shall be reinforced in accordance with ASTM D 1974 with two nonmetallic straps.

D-4 UNITIZATION

A. Unit loads. Forty-eight boxes shall be arranged on a 40 x 48 inch flush or double wing, partial 4 way entry wood pallet. Each prepared load shall be bonded with nonmetallic strapping, or shrink film, or stretch film.

D-5 MARKING

A. Marking. Marking of shipping containers and unit loads shall be in accordance with DPSC Form 3556, Marking Instructions for Shipping Cases, Sacks and Palletized/Containerized Loads of Perishables and Semiperishable Subsistence.

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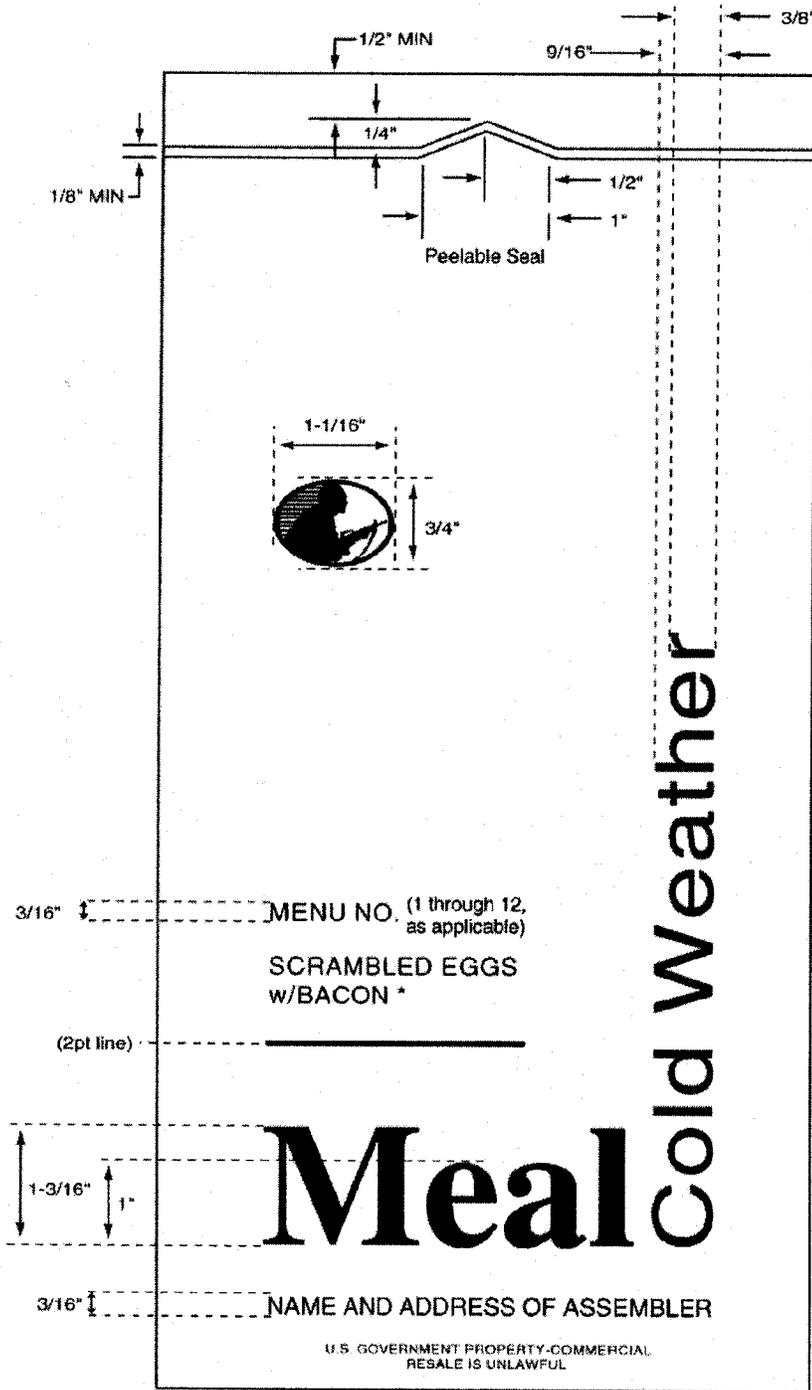


FIGURE 1. GRAPHIC DESIGN AND LETTERING HEIGHT **

* Name of applicable entree component as listed in table I component column

** A tolerance of plus or minus 1/16 inch is applicable to letter height requirements

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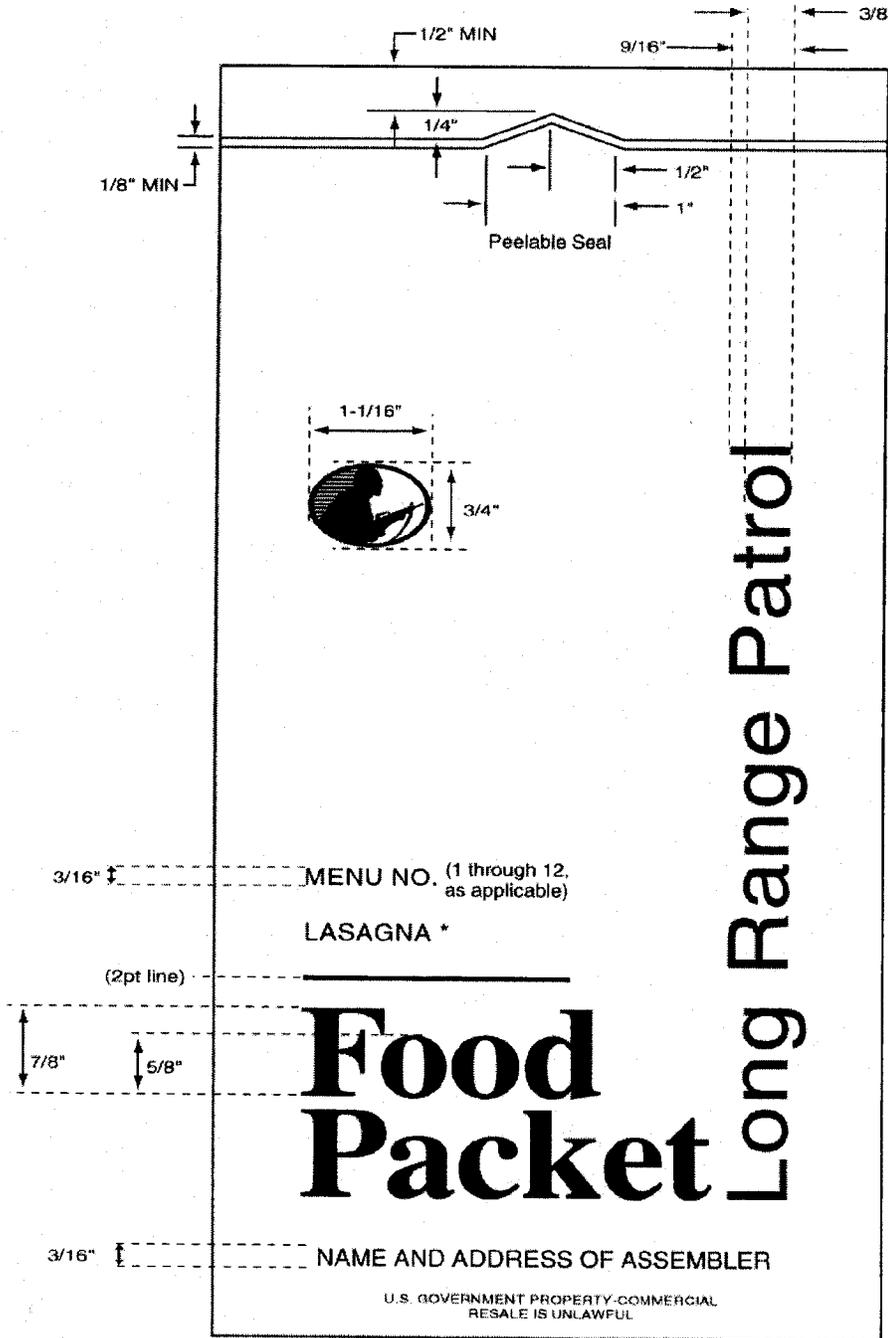


FIGURE 2. GRAPHIC DESIGN AND LETTERING HEIGHT **

* Name of applicable entree component as listed in table I component column

** A tolerance of plus or minus 1/16 inch is applicable to letter height requirements

REFERENCE DOCUMENTS

DPSC FORMS

DPSC FORM 3556 Marking Instructions for Shipping Cases, Sacks and Palletized/Containerized Loads of Perishable and Semiperishable Subsistence

FEDERAL STANDARD

FED-STD-101 Test Procedures for Packaging Materials
FED-STD-595 Colors Used in Government Procurement

NON-GOVERNMENTAL STANDARDS

AMERICAN SOCIETY FOR QUALITY CONTROL
(ASQC)

ANSI/ASQCZ1.4-1993 Sampling Procedures and Tables for Inspection by Attributes

**AMERICAN SOCIETY FOR TESTING AND MATERIALS
(ASTM)**

D 1974 Standard Practice for Methods of Closing, Sealing, and Reinforcing Fiberboard Shipping Containers
D 5118 Standard Practice for Fabrication of Fiberboard Shipping Boxes
E 96 Standard Test Methods for Water Vapor Transmission of Materials
F 88 Seal Strength of Flexible Barrier Materials
F 372 Standard Test Method for Water Vapor Transmission of Flexible Barrier Materials Using and Infrared Detection Technique

AOAC INTERNATIONAL Official Methods of Analysis of the AOAC International

**252.212-7001 CONTRACT TERMS AND CONDITIONS REQUIRED TO IMPLEMENT
STATUTES OR EXECUTIVE ORDERS APPLICABLE TO DEFENSE
ACQUISITIONS OF COMMERCIAL ITEMS (FEB 2003)**

(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 commercial acquisitions.

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 DFARS 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.

- 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 Business, 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).
- 252.225-7001** Buy American Act and Balance of Payment Program (MAR 1998) (41 U.S.C. 10a-10d, E.O. 10582)
- 252.225-7012** Preference for Certain Domestic Commodities (FEB 2003) (10 U.S.C. 2533a).
- 252.225-7014** Preference for Domestic Specialty Metals (MAR 1998) (10 U.S.C. 2533a note).
- 252.225-7015** Preference for Domestic Hand or Measuring Tools (DEC 1991) (10 U.S.C. 2241 note).
- 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 (OCT 2002) (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)
- 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 Payment 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)

252.212-7001 (continued)

- 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, (Federal Acquisition Regulation 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 note).
- 252.247-7023** Transportation of Supplies by Sea (MAY 2002) (10 U.S.C. 2631).
- 252.247-7024** Notification of Transportation of Supplies by Sea (MAR 2000) (10 U.S.C. 2631).

ADDENDUM

THE CLAUSES LISTED BELOW ARE INCORPORATED 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 solicitation provision may be accessed electronically at these addresses: FAR and DFARS: - <http://www.acq.osd.mil/dp/dars>; DLAD, PROCLTRS and FARS Deviations - <http://www.procregs.hq.dla.mil/logisticspolicy/default2.htm>

CLAUSE NUMBER

TITLE/DATE

252.204-7004

Required Central Contractor Registration
(NOV 2001) DFARS

52.212-9000

Changes - Military Readiness (MAR 2001) DLAD

52.233-9000

Agency Protests (SEP 1999) DLAD

PROPOSED DFARS CLAUSE LANGUAGE

252.217-7001

SURGE OPTION (AUG 1992)

(a) General. The Government has the option to-

(1) Increase the quantity of supplies or services called for under this contract by no more than * percent; and/or

*** To be determined at the time this option is exercised. However, the maximum quantity which may be acquired will not exceed the parameters set forth in paragraph (c)(3) of this clause.**

(2) Accelerate the rate of delivery called for under this contract, at a price or cost established before contract award or to be established by negotiation as provided in this clause.

(b) Schedule.

(1) When the Production Surge Plan (DI-MGMT-80969) is included in the contract, the option delivery schedule shall be the production rate provided with the Plan. If the Plan was negotiated before contract award, then the negotiated schedule shall be used. **

**** The offeror must submit a company profile and surge production data online through the Defense Supply Center Philadelphia's Subsistence Planning Integrated Data Enterprise Readiness System (SPIDERS) website at <https://dsep362.dsep.dla.mil/spiders/home.htm>. A printed copy of the company profile and the "Committed Time-Phased Surge" production data must also be returned with this solicitation. This information shall be the Production Surge Plan under the contract, and the contractor shall be obligated to accelerate deliveries under the terms of this clause up to the quantities entered in the Production Surge Plan.**

(2) If there is no Production Surge Plan in the contract, the Contractor shall, within 30 days from the date of award, furnish the Contracting Officer a delivery schedule showing the maximum sustainable rate of delivery for items in this contract. This delivery schedule shall provide acceleration by month up to the maximum sustainable rate of delivery achievable within the Contractor's existing facilities, equipment, and subcontracting structure.

(3) The Contractor shall not revise the option delivery schedule without approval from the Contracting Officer.

(c) Exercise of Option.

(1) The Contracting Officer may exercise this option at any time before acceptance by the Government of the final scheduled delivery.

(2) The Contracting Officer will provide a preliminary oral or written notice to the Contractor stating the quantities to be added or accelerated under the terms of this clause, followed by a contract modification incorporating the transmitted information and instructions. The notice and modification will establish a not-to-exceed price equal to the highest contract unit price or cost of the added or accelerated items as of the date of the notice.

(3) The Contractor will not be required to deliver at a rate greater than the maximum sustainable delivery rate under paragraphs (b)(1) of this clause, nor will the exercise of this option extend delivery more than 24 months beyond the scheduled final delivery.

(d) Price Negotiation.

(1) Unless the option cost or price was previously agreed upon, the Contractor shall, within 30 days from the date of option exercise, submit to the Contracting Officer a cost or price proposal (including a cost breakdown) for the added or accelerated items.

(2) Failure to agree on a cost or price in negotiations resulting from the exercise of this option shall constitute a dispute concerning a question of fact within the meaning of the Disputes clause of this contract. However, nothing in this clause shall excuse the Contractor from proceeding with the performance of the contract, as modified, while any resulting claim is being settled.

(End of Clause)

52.211-9008 As prescribed in 11.290, insert a clause substantially as follows:

**BAR CODING REQUIREMENTS FOR DIRECT VENDOR DELIVERY (DVD) SHIPMENTS
(DEC 2001) - DLAD**

(a) This bar coding requirement is applicable only to shipments directly to a customer and shipments through a port or Container Consolidation Point (CCP) to a customer. These Direct Vendor Delivery shipments are identified by a "Mark For" and a Transportation Control Number (TCN).

(b) In addition to other marking requirements in this contract, the following separate lines of bar coded data, with Human Readable Interpretation (HRI) printed directly below the element, shall be provided:

- (1) Document number and suffix.
- (2) National Stock Number (NSN) (in absence of the NSN, the CAGE and Part Number).
- (3) ICP Routing Identifier Code (RIC), Unit of Issue, quantity, followed by an "A" and eight zeros.

(c) These bar code markings shall either be placed on or printed on labels affixed to either the DD Form 250/250c or the commercial packing list. If used on DD Form 250/250c, it should be in blocks 15, 16, 17, etc. In either case, these documents shall be furnished in Packing List Envelopes affixed to the outside of the shipping container.

(d) The bar code symbology shall be Code 3 of 9 (Code 39) in accordance with AIM BC1.

NOTES: In bar code element 1 above, the Document Number consists of a 14-character (15 characters when a suffix is included) alphanumeric code. It may be listed on a contract/award as the Requisition Number, Transportation Control Number (TCN), etc.

In bar code element 2 above, the NSN will appear as a 13-digit code without the dashes.

In bar code element 3 above:

The RIC for each procuring activity is as follows:

~~S9C - Defense Supply Center Columbus - Construction~~
~~S9E - Defense Supply Center Columbus - Electronics~~
~~S9G - Defense Supply Center Richmond~~
~~S9I - Defense Supply Center Philadelphia - General and Industrial~~
~~S9J - Defense Supply Center Philadelphia - Clothing and Textiles~~
~~S9M - Defense Supply Center Philadelphia - Medical Materiel~~
~~S9P - Defense Supply Center Philadelphia - Perishable Subsistence~~
 → ~~S9S - Defense Supply Center Philadelphia - Semi-perishable Subsistence~~
~~SMS - Defense Supply Center - Defense Logistics Agency - Contracts Awarded Using Business System Modernization Software~~

The appropriate unit of issue (U/I) will appear as a two digit alpha character.

The quantity will appear as a five-position number, including zero fillers on the left.

The above will be followed by an "A" and eight zeros, (i.e. "A00000000")

NO SPACES SHALL SEPARATE THE INDIVIDUAL DATA ELEMENTS WITHIN EACH LINE.

A copy of AIM BC1 is available from:

AIM USA
634 Alpha Drive
Pittsburgh, PA 15238-2802
(412) 963-8588