

Base of Operations (CBJTC) (1-265th ADA). Each caterer shall have as its base of operations a food establishment that shall comply with the minimum feeding standard.

1- Contract Meals. A retail food establishment that delivers ready-to-eat meals to government facility, schools, senior centers and other institutional feeding sites, if the retail food establishment meets the following criteria:

- (a) Food is pre-ordered for a single meal; pre-wrapped or prepared for self-serve buffet style.
- (b) Meals are prepared and delivered for a specific meal (Breakfast, Lunch or Dinner), either in individual portions or in bulk portions intended for individual service or resale at a specific meal.
- (c) Vendor must be able to delivery and serve commercial meals to a remote feeding location in order to meet the unit training requirement (METT-TC).
- (d) Meals must be fully cooked or prepared by the food establishment.
- (e) Meals are stored and delivered under required temperatures.

2- Nutrition and food allergens:Food Allergy Awareness Requirements. Food establishments that cook, prepare, or serve food intended for immediate consumption either on or off the premises shall comply with the following requirement advertisement.

- (a) Major food allergens
- (b) Health risks of food allergies
- (c) Before placing your order, please inform the vendor if a person in your organization has a food allergy.

3- Menu

The contractor shall provide day menus for each meal to include the minimum nutritional requirements

- (a) When serving a meal, a minimum of (protein, starch, vegetable, salad, beverages and desert) will be available for selection.
- (b) Commercial food vendor shall emphasis will be directed providing a tasty, well balanced, health conscious, nutritious diet, with a reasonable amount of variety.
- (c) The contractor shall plan menus for regular, short order, religion preference and fitness (low calorie) to meet the following performance minimum requirements: Standards:
- (d) Menus are 100% in compliance with the following: AR 30-22, DA Pam 30-22, FM 10-23-2, AR 40-25.
- (e) Appropriate items to support personnel with religious requirements, ethnic meals, theme meal.

4- Courses: Meal support at CBJTC AT Training (29 April - 7 May)

Annual Training: Headcount support minimum to maximum. Headcount and dates may subject to changes with prior coordination with the vendor as minimum 24-48 hours notifications.

5- Vendor will deliver commercial meal 30 minutes prior to the serving time; serving time as follow:

Meal Service - (Breakfast 0630 - 0800; Dinner 1700 - 1830); Meals include a variety of proteins, starches and vegetables changed daily. A choice of two options to be sent for soldiers to choose from. Any dietary restrictions can be accommodated upon request.

(a) Food containers must be able to hold food hot or cold for time limit (4 hours after container was filled) for remote site feeding using insulated food and beverages containers.

(b) Food Service personnel will have 90-120 minutes window to serve commercial meals after received from the vendor.

(c) Supporting Food Service element must meet the 24-48 hours notification for meal plan modification, i.e. delivery time, meal cycle, headcount, and meal drop off locations.