

PERFORMANCE WORK STATEMENT (PWS)

FOR

Catering Services for Michigan Soldiers of the 1437 Engineer Company Annual Training at Sault Ste Marie, MI

1.0 General:

1.1 Scope: The contractor shall provide all personnel, equipment, tools, materials, supervision, and quality control necessary, except as specified in Paragraph 3.0 as Government Furnished, to perform Coordination, Synchronization, and Execution Support Services for the 1437 EN CO Annual Training, as defined in this PWS.

1.1.1 Reserved

1.2 Background: 1437 Engineer Company (1437 EN CO) Soldiers are conducting their two-week Annual Training. Due to the reassignment of Army cooks out of the battalion, meals will not be able to be prepared by the units. The commander has requested catered meal support.

1.3 Period of Performance (PoP): The Period of Performance shall begin 02 June – 17 June 2023. The dinner meal on 02 June 2023 at 1700 hours and end with a dinner meal on 17 June 2023 at 1700 hours.

1.4 General Information:

1.4.1 Place and Performance of Services: The Contractor shall provide services, supplies, labor, supervision, and subsistence necessary to provide meals for up to 167 Soldiers, with a gluten and dairy free option for 1 Soldier, in a given day (See Exhibit 3 for workload by location) during the 1437 EN CO Annual Training at Sault Ste Marie, MI. There will be one serving location at the Sault Ste Marie Armory: 1170 E. Portage Ave, Sault Ste Marie, MI 49783, 02-17 JUNE 2023. The contractor shall at all times maintain an adequate work force for the uninterrupted performance of all tasks defined within this PWS when the Government facility/installation is not closed for the above reasons. When hiring personnel, the contractor shall keep in mind that the stability and continuity of the work force are essential.

1.4.1.1 Reserved

1.4.1.2 Reserved

1.4.1.3 The contractor's employees shall become familiar with and obey the regulations of the installation, including fire, traffic, safety, and security regulations while on the installation. These regulations will be provided to the vendor by the installation.

Contractor employees should only enter restricted areas when required to do so and only upon prior approval. All contractor employees shall carry proper identification with them at all times and shall be subject to such checks as may be deemed necessary. The contractor shall ensure compliance with all regulations and orders of the installation, which may affect performance. The Government reserves the right to direct the removal of an employee from Government property or revoke access to Government systems for misconduct, security reasons, or any overt evidence of communicable disease. Removal of contractor employees for reasons stated above does not relieve the Contractor from responsibility for total performance of this contract.

1.4.2 Reserved

1.4.3 Reserved

1.4.4 Quality Assurance (QA): The Government will evaluate the contractor's performance under this contract in accordance with the Quality Assurance Surveillance Plan (QASP). This plan is primarily focused on what the Government will do to ensure that the contractor has performed in accordance with the performance standards. It defines how the performance standards will be applied, the frequency of surveillance, and acceptable quality level(s) or defect rate(s).

1.4.5 Installation Access and Security Requirements. The contractor shall comply with all applicable installation/facility access and local security policies and procedures, which may be obtained from the COR. The contractor and all associated subcontractor employees shall provide all information required for background checks to meet installation access requirements to be accomplished by installation Provost Marshal Office, Director of Emergency Services, or Security Office. The contractor shall ensure compliance with all personal identity verification requirements as directed by Department of Defense (DoD), Headquarters Department of Army (HQDA) and/or local policy (see PWS 6.0). Should the Force Protection Condition (FPCON) change, the Government may require changes in contractor security matters or processes.

1.4.5.1 Reserved

1.4.5.1.1 Reserved

1.4.5.1.2 Reserved

1.4.5.1.3 Reserved

1.4.5.1.4 Reserved

1.4.5.1.5 Reserved

1.4.5.1.5.1 Reserved

1.4.5.1.6 Reserved

1.4.5.2 Reserved

1.4.5.3 Reserved

1.4.5.4 Reserved

1.4.5.5 Communications Security/Information Technology (COMSEC/IT) Security. All communications with DoD organizations are subject to COMSEC review. All telephone communications networks are continually subject to intercept by unfriendly intelligence organizations. DoD has authorized the military departments to conduct COMSEC monitoring and recording of telephone calls originating from, or terminating at, DoD organizations. Therefore, the contractor is advised that any time contractor personnel place or receive a call they are subject to COMSEC procedures. The contractor shall ensure wide and frequent dissemination of the above information to all employees dealing with DoD information. The contractor shall abide by all Government regulations concerning the authorized use of the Government's computer network, including the restriction against using the network to recruit Government personnel or advertise job openings.

1.4.5.6 Reserved

1.4.5.7 Reserved

1.4.5.8 Reserved

1.4.5.9 Reserved

1.4.5.10 Protection of Personally Identifiable Information (PII). The contractor shall protect all PII encountered in the performance of services in accordance with Defense Federal Acquisition Regulation Supplement (DFARS) 224.103 Personally Identifiable Information and Department of Defense Directive (DoDD) 5400.11, Department of Defense Privacy Program, and DoD 5400.11-R. If a PII breach results from the contractor's violation of the aforementioned policies, the contractor shall bear all notification costs, call-center support costs, and credit monitoring service costs for all individuals whose PII has been compromised.

1.4.5.11 Reserved

1.4.5.12 Reserved

1.4.5.13 Reserved.

1.4.5.14 Reserved

1.4.6 Physical Security. The contractor shall safeguard all Government property provided for contractor use. At the close of each work period, Government facilities, equipment and materials shall be secured.

1.4.7 Reserved

1.4.8 Post Award Conference/Periodic Progress Meetings: The contractor agrees to attend any post award conference convened by the KO in accordance with FAR 42.5. The KO, COR and other Government personnel, as appropriate, may meet periodically with the contractor to review the contractor's performance. At these meetings, the KO will apprise the contractor of how the Government views the contractor's performance and the contractor shall apprise the Government of problems, if any, being experienced. The contractor shall resolve outstanding issues raised by the Government. Contractor attendance at these meetings shall be at no additional cost to the Government.

1.4.9 Contract Manager (CM): The contractor shall designate a CM who shall ensure performance under this contract. The name of this person, and an alternate who shall act for the contractor when the CM is absent, shall be designated in writing to the KO. The CM or alternate shall have full authority to act for the contractor on all contract matters relating to daily operation of this contract. The CM shall work through the COR, to resolve issues, receive technical instructions, and ensure adequate performance of services. The CM shall ensure that contractor employees do not perform any services outside the scope of the contract without an official modification issued by the KO. The CM shall ensure contractor employees understand that services performed outside the scope of the contract are performed wholly at the expense of the contractor.

1.4.10 Identification of Contractor Employees: Contractor personnel shall wear identification badges distinguishing themselves as such. The badges shall have the company name, employee name and the word "contractor" displayed.

1.4.10.1 The contractor shall retrieve all identification media (including vehicle passes) from its employees who depart employment for any reason. The contractor shall return all identification media (i.e., badges and vehicles pass) to the KO within 14 days of an employee's departure.

1.4.11. Combating Trafficking in Persons: The United States Government has adopted a zero-tolerance policy regarding trafficking in persons. Contractors and contractor employees shall not engage in severe forms of trafficking in persons during the period of performance of the contract; procure commercial sex acts during the period of performance of the contract; or use forced labor in the performance of the contract. The Contractor shall notify its employees of the United States Government's zero tolerance policy, the actions that will be taken against employees for violations of this policy. The contractor shall take appropriate action, up to and including termination, against employees or subcontractors that violate the US Government policy as described at FAR 22.17.

1.4.12 Reserved

1.4.13 Data Rights: The Government has unlimited rights to all documents/materials produced under this contract. All documents and materials, to include the source codes of any software, produced under this contract shall be Government owned and are the property of the Government with all rights and privileges of ownership/copyright belonging exclusively to the Government. These documents and materials may not be used or sold by the contractor without written permission from the KO. All materials supplied to the Government shall be the sole property of the Government and may not be used for any other purpose. This right does not abrogate any other Government rights.

1.4.14 Organizational Conflicts of Interest (OCI): The contractor and subcontractor personnel performing services under this contract may receive, have access to or participate in the development of proprietary or source selection information (e.g., cost or pricing information, budget information or analyses, specifications or work statements, etc.) or perform evaluation services which may create a current or subsequent OCIs, as defined in FAR Subpart 9.5. The contractor shall notify the KO immediately whenever it becomes aware that such access or participation may result in any actual or potential OCI and shall promptly submit a plan to the KO to avoid or mitigate any such OCI. The contractor's mitigation plan will be determined to be acceptable solely at the discretion of the KO. In the event the KO unilaterally determines that any such OCI cannot be satisfactorily avoided or mitigated, the KO may impose other remedies as he or she deems necessary, including prohibiting the contractor from participation in subsequent contracted requirements which may be affected by the OCI.

1.4.15 Reserved

2.0 Definitions and Acronyms:

2.1 Definitions:

2.1.1 Contractor: A supplier or vendor awarded a contract to provide specific supplies or service to the Government. The term used in this contract refers to the prime.

2.1.2 Defective Service: A service output that does not meet the standard of performance associated with the PWS.

2.1.3 Deliverable: Anything that can be physically delivered and includes non-manufactured things such as meeting minutes or reports.

2.1.4 Key Personnel: Contractor personnel that are evaluated in a source selection process and that may be required to be used in the performance of a contract by the PWS. When key personnel are used as an evaluation factor in best value procurement, an offer can be rejected if it does not have a firm commitment from the persons that are listed in the proposal.

2.1.5 Physical Security: Actions that prevent the loss or damage of Government property.

2.1.6 Quality Assurance: The Government procedures to verify that services being performed by the Contractor are performed according to acceptable standards.

2.1.7 Quality Assurance Surveillance Plan (QASP): An organized written document specifying the surveillance methodology to be used for surveillance of contractor performance.

2.1.8 Quality Control: All necessary measures taken by the Contractor to ensure that the quality of an end product or service shall meet contract requirements.

2.1.9 Subcontractor: One that enters into a contract with a prime contractor. The Government does not have privity of contract with the subcontractor.

2.2 Acronyms:

AEI	Army Enterprise Infrastructure
AR	Army Regulation
AT/OPSEC	Antiterrorism/Operational Security
BI	Background Investigation
CM	Contract Manager
COR	Contracting Officer Representative
DA	Department of the Army
DD254	Department of Defense Contract Security Classification Specification
DFARS	Defense Federal Acquisition Regulation Supplement
DoD	Department of Defense
FAR	Federal Acquisition Regulation
GFP/M/E/S	Government Furnished Property/Material/Equipment/Services
HQDA	Headquarters, Department of the Army
HSPD	Homeland Security Presidential Directive
IA	Information Assurance
IS	Information System(s)
KO	Contracting Officer
NGB	National Guard Bureau
OCI	Organizational Conflict of Interest
PII	Personally Identifiable Information
PIPO	Phase In/Phase Out
POC	Point of Contact
PRS	Performance Requirements Summary
PWS	Performance Work Statement
QA	Quality Assurance
QASP	Quality Assurance Surveillance Plan
QC	Quality Control

QCP	Quality Control Program
SCR	Service Contract Reporting
SSN	Social Security Number
TE	Technical Exhibit
USD(I)	Under Secretary of Defense for Intelligence
JELC	Joint Exercise Life Cycle
CALFEX	Combined Arms Live Fire Exercise
RTU	Rotational Training Units
ADSI	Air Defense Systems Integrator
AMDWS	Air and Missile Defense Workstations
AFATDS	Advanced Field Artillery Tactical Data System
TAIS	Tactical Airspace Integration System
ADAM/BAE	Air Defense Airspace Management / Brigade Aviation Element
ASR	Aviation Support Request
MATES	Maneuver and Training Equipment Sites
TPFDD	Time Phased Force Deployment Data
AAR	After Action Review
JLLIS	Joint Lessons Learned Information System
JNTC	Joint National Training Capability
PDSS	Pre Deployment Site Survey

3.0 Government Furnished Property, Material, Equipment and Services (GFP/M/E/S):
The Government will provide the property, material, equipment, and/or services listed below solely for the purpose of performance under this contract:

3.1 Property: The Government will furnish the necessary workspace for the contractor to perform services outlined in this PWS to include a kitchen (dining facility) area for the contractor to serve the meals to the Soldiers. To include gas, water, and electricity.

3.2 Materials:

3.3 Equipment:

3.4 Services:

3.5 Utilities: All utilities in the dining facility will be available for the contractor's use in the performance of this contract. The contractor shall instruct employees in utilities conservation practices. The contractor shall operate under conditions that preclude the waste of utilities, which include turning off the water faucets or valves after using the required amount.

4.0 Contractor Furnished Property, Materials, and Equipment (CFP/M/E):

4.1 General: Except for those items specifically stated to be Government-Furnished in Paragraph 3.0, the contractor shall furnish everything required to perform these services as indicated in Paragraph 1.1.

4.2 Reserve

4.3 Reserve

5.0 Requirements: The contractor shall:

5.1 The Contractor shall provide services, supplies, labor, supervision, and subsistence necessary to provide meals for up to 167 Soldiers, with a gluten and dairy free option for 1 Soldier, in a given day (See Exhibit 3 for workload by location) during the 1437 EN CO Annual Training at Sault Ste Marie, MI. There will be one serving location at the Sault Ste Marie Armory: 1170 E. Portage Ave, Sault Ste Marie, MI 49783, 02-18 JUNE 2023. Contractor shall provide all food supplies and raw subsistence to ensure proper execution of catered meal services. Catered meals are to be prepared off site, to then be delivered and served buffet style in accordance with the feeding schedule in technical exhibit 3. Catered meals include dinner Contractors shall be capable of providing to-go plates to pack meals for personnel staying at Sault Ste Marie Armory.

5.1.1 Food preparation shall not be performed at site of consumption: site of preparation is caterer's portable equipment and subsistence supplies or contractor place of business.

5.1.2 The contractor shall be responsible to deliver to a disclosed location, given a 24-hour notice within 10 miles radius.

5.1.3 Shall have the internal resources to be able to package dinner meals. (See Exhibit 3). Vendor shall only use authorized insulated food and beverage containers when packaging meals. The contractor shall pack one (1) separate meal set to support 1 training location with a 24-hour notice (See 5.1.2). The containers shall be prepared, used, and cleaned in accordance with ATP 4-41, Para 5-43-48. The contractor shall provide two (2) sets of food and beverage containers to swap daily.

5.1.4 Meals shall be at the delivery site no later than (NLT) 1700 dinner meal- hours for the dates 02-17JUN23; dinner meal shall be the first meal provided on 02 JUN 23. The last meal will be provided on 17 JUN 23 at 1700. Each meal period will be at least 2 hours: 1700-1900.

5.1.5 Contractor shall hold in reserve the capability to provide a 10% or so of total PAX count in daily plans to include equipment and services employed within a 24-hour period from the time of notice.

5.1.6 The Contractor shall staff the operation with the optimum number of employees for efficient operation at all times. The Contractor shall place emphasis on quality of service. Contractor shall provide the COR with work daily work schedule on a weekly basis. Government may require the Contractor to hire additional employees to correct performance deficiencies.

5.2 Compliance with Regulation, laws, and policies:

5.2.1 Contractor shall comply with all applicable federal, state, and local environmental laws, statutes, regulations, executive orders, permits, Army regulations (with supplements), as well as Major Subordinate Command (MSC) and installation regulation, policy, Host Tenant Agreement, Interagency Service Support Agreement, or Status-of-Forces Agreement. Contractor shall immediately report any conflicts between applicable federal, state, local environmental laws, statutes, executive orders, and provisions of Army Regulation 200-1, and any specifications within this contract to the COR.

5.2.2 Shall follow all applicable instructions and directives as identified by this PWS including Army Regulation 30-22 (The Army Food Program, Department of the Army Pamphlet 30-22 (Operating procedures for the Army Food Program), Technical Bulletin Medical 530 (Occupational and Environmental health Food Sanitation), and Technical Bulletin Medical 577 (Sanitary Control and Surveillance of Field Water Supplies). **Hot food shall be at 135° F or above and cold food shall be at 41° F or below.**

5.2.3 All Contractor personnel entering and/or working in food preparation or service area shall wear hairnets or other effective hair restraints. Personnel with facial hair that cannot be adequately restrained shall be prohibited from food service operations. All hair restraints shall be kept clean. Food serving personnel shall wear gloves in preparation and serving of meals.

5.2.4 All Contractor employees shall wash their hands upon reporting for work, immediately after visiting the lavatory, after using tobacco products, and after handling raw meat, poultry, garbage or soiled items. All Contractor personnel shall maintain and keep fingernails clean, cut short and devoid of nail polish (food handlers and attendants).

5.2.5 The use of alcoholic beverages or illegal drugs by Contractor personnel, while on duty, is strictly prohibited. The Contractor shall immediately remove and replace employees who are under the influence of alcohol and/or drugs.

5.2.6 All Contracting personnel shall have a working knowledge of food preparation methods; standardized recipes; the metric system of weights and measures; food chemistry; and terminology relating to food preparation; operating service equipment; sanitation, and aseptic techniques and standards. Training in Army food service sanitation and safety training would be preferable; but is not a requirement.

5.2.7 The Contractor shall inspect contractor personnel for any evidence of communicable diseases such as boils, infectious wounds, open sores or acute respiratory infection. Personnel with any health problems shall not be permitted to work in any capacity where there is likelihood of food or food contact surface contamination with pathogenic organisms or transmitting disease agents to others. Personnel relieved

of duty due to physician diagnosed illness must have a medical clearance before returning to work.

5.2.8 Contractor shall abide to the COVID-19's Center for Control Disease, Food and Drug Administration, and Michigan Department of Health and Human Services policies, regulations, and recommendations on prepping, handling, cooking, and serving food. This includes COVID-19 mandates and orders from the Michigan Governor's Office.

5.3 Food Handling, Preparation, Menu, and Sanitation:

5.3.1 Contractor shall ensure personnel that handle or serve food shall not be used to clean latrines, garbage cans, sewers, drains, grease traps or perform similar custodial duties during periods of food preparation and service.

5.3.2 Contractor personnel shall use a "clean as you go" method when preparing foods. Sweep and clean in and around entrances, and exits as required, maintaining a neat and clean kitchen appearance at all times. Cleaning includes removing all paper and trash from the kitchen area.

5.3.3 The Contractor shall furnish all beverages and containers for all meals. The Contractor shall provide a minimum of two different beverages in addition to milk (e.g., punch, tea, soda, coffee) when authorized by the master menu.

5.3.4 The contractor shall furnish single-use cups, plates, flatware (fork, knife, and spoon), paper plates, utensils, napkins, and all condiments in individual serving packets for the feeding site. Contractor shall provide all insulated food containers required and shall be responsible for its cleaning and sanitizing. Contractor shall provide food rations for preparing the meals and any necessary utensils, preparation bowls, cutting boards, and relevant preparation and serving equipment.

5.3.5 The Contractor shall cooperate in making employees, facilities and equipment available for all ginger plate culture, rinse test, swab tests, contact plate tests and other microbiological test required by the Government. During actual or suspected food borne disease outbreaks, the Contractor shall make facilities, equipment and employees available for testing and questioning by medical and other investigative personnel. When a food borne outbreak is suspected, food shall not be discarded until directed by the Government. The Government point of contact will be provided at the time of award.

5.3.6 The contractor shall prepare and pack food IAW the following menu guide for up to 167 Soldiers, with a gluten and dairy free option for 1 Soldier, and shall provide a detailed proposed menu, per meal, per day, with the submitted quote.

5.3.6.1 MENU GUIDELINES:

Dinner:

1 type - Meat entrée

1 variety – Vegetable

1 variety - Starch

Gravy - if applicable

Salad - Lettuce, Spinach, Tomatoes, cucumbers, carrots

Salad Dressing - 2 types (1 low-cal/fat-free)

Baked goods - 1 type (cake, fruits, cookies, brownies, cream pies, pudding, cheesecake)

Bread Rolls and Crackers - Assorted Varieties

Beverages - Tea (sweet and unsweetened), juice, coffee, 1% milk

Condiments - salt, Pepper, Creamer, Sugar, Individual Butter, and Sweetener

6.0 Applicable Publications: Publications applicable to this PWS are listed below:

Publication (Chapter/Page)	Date of Publication	Mandatory or Advisory	Website
Federal Acquisition Regulation		Advisory	https://www.acquisition.gov/?q=browsefar
Defense Federal Acquisition Regulation Supplement		Advisory	http://www.acq.osd.mil/dpap/dars/dfarspgi/current/index.html or https://www.acquisition.gov/dfars
Joint Travel Regulation (JTR)		Advisory	https://www.defensetravel.dod.mil/site/travelreg.cfm
DoDM 1000.13-M-V1 DoD Identification (ID) Cards (Enclosure 2, paragraph 3.b)	01/23/2014 (Change 1: 07/28/2020)	Advisory	http://www.esd.whs.mil/Directives/issuances/dodm
Federal Information Processing Standards (FIPS) Publication 201-2 Personal Identity Verification (PIV) of Federal Employees and Contractors (Paragraph 9)	August 2013	Advisory	http://nvlpubs.nist.gov/nistpubs/FIPS/NIST.FIPS.201-2.pdf
DoDM 5200.2 Procedures for the DoD Personnel Security Program (PSP)	04/03/2017	Advisory	https://www.esd.whs.mil/Directives/issuances/dodm/
DoDI 5200.46 DoD Investigative and Adjudicative Guidance for Issuing the Common Access Card (CAC)	09/09/14 (Change 1: 05/04/2018)	Advisory	https://www.esd.whs.mil/Directives/issuances/dodi/
Homeland Security Presidential Directive (HSPD)-12	08/27/2004	Advisory	https://www.dhs.gov/homeland-security-presidential-directive-12

Policy for a Common Identification Standard for Federal Employees and Contractors			
DoDI 5400.11 Department of Defense Privacy and Civil Liberties Programs	01/29/2019	Advisory	https://www.esd.whs.mil/Directives/issuances/dodi/
DoD 5400.11-R Department of Defense Privacy Program	05/14/2007	Advisory	https://www.esd.whs.mil/Directives/issuances/dodm/
DoDD 8140.01 Cyberspace Workforce Management	10/05/2020	Advisory	https://www.esd.whs.mil/Directives/issuances/dodd/
DoD 8570.01-M Information Assurance Workforce Improvement Program	12/19/2005 (Change 4: 11/10/2015)	Advisory	https://www.esd.whs.mil/Directives/issuances/dodm/
DoD 5220.22-M National Industrial Security Program Operating Manual (NISPOM)	02/28/2006 (Change 2: 05/18/2016)	Advisory	https://www.esd.whs.mil/Directives/issuances/dodm/
Army Directive 2014-05 Policy and Implementation Procedures for Common Access Card Credentialing and Installation Access for Uncleared Contractors	03/07/2014	Advisory	https://armypubs.army.mil/ProductMaps/PubForm/ArmyDir.aspx
AR 25-2 Information Assurance	04/04/2019	Advisory	http://armypubs.army.mil/ProductMaps/PubForm/AR.aspx
AR 530-1 Operations Security	09/26/2014	Advisory	http://armypubs.army.mil/ProductMaps/PubForm/AR.aspx
AR 525-13 Antiterrorism	12/09/2019	Advisory	http://armypubs.army.mil/ProductMaps/PubForm/AR.aspx
AR 381-12 Threat Awareness and Reporting Program (TARP) (Section II, ¶ 2-4.b)	06/01/2016	Advisory	http://armypubs.army.mil/ProductMaps/PubForm/AR.aspx
ATP 4-41, Para 5-43-48 Army Field Feeding and Class I Operations	Dec 2015	Mandatory	https://dmna.ny.gov/foodservice/docs/references/ATP_4-41_Army_Field_Feeding_and_Class_I_Operations.pdf
Army Regulation 30-22 Army Food Program	24 July 2012	Mandatory	https://armypubs.army.mil/epubs/DR_pubs/DR_a/pdf/web/ARN7458_R30_22_FINAL.pdf
Department of the Army Pamphlet 30-22 (Operating procedures for the Army Food Program)	17 July 2019	Mandatory	https://armypubs.army.mil/epubs/DR_pubs/DR_a/pdf/web/ARN18456_P30_22_FINAL.pdf
Technical Bulletin Medical 530 (Occupational and Environmental health Food Sanitation)	30 April 2014	Mandatory	https://armypubs.army.mil/epubs/DR_pubs/DR_a/pdf/web/ARN15052_TB_MED_530_FINAL.pdf
Technical Bulletin Medical 577 (Sanitary Control and Surveillance of Field Water Supplies).	05/01/2010	Advisory	https://armypubs.army.mil/ProductMaps/PubForm/Details.aspx?PUB_ID=86297

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6.1 Applicable Forms: Forms applicable to the PWS are listed below:

Form	Date	Website
DD 1172-2 Application for Identification Card/DEERS Enrollment	Mar 2017	http://www.dtic.mil/whs/directives/forms/index.htm
I-9 Employment Eligibility Verification	10/21/2019	https://www.uscis.gov/sites/default/files/files/form/i-9.pdf
DD 441 Department of Defense Security Agreement	Feb 2020	http://www.dtic.mil/whs/directives/forms/dd/ddforms0001-0499.htm
DD 250 Material Inspection and Receiving Report	Aug 2000	https://www.esd.whs.mil/Directives/forms/dd0001_0499/

TECHNICAL EXHIBIT 1

Performance Requirements Summary (PRS)

This PRS includes performance objectives the Government will use to determine contractor performance and will compare contractor performance to the Acceptable Quality Level (AQL).

Performance Objective	Performance Standard	Acceptable Quality Levels (AQL)	Surveillance Method / By Whom
5.2.3/5.2.4/ 5.2.5/5.2.7 Daily Personnel Examinations	The Contractor shall inspect all personnel preparing and delivery food before each meal to ensure personnel examinations are within scope of contract	100% of personnel that prepared and/or deliver the food are not in any way outlined in 5.2.3/5.2.4/ 5.2.5/5.2.7	Before each meal inspection / COR or Representative
5.2.2/5.2.3/5.2.4/ 5.3.1/5.3.6 Preparation of Food	The Contractor shall provide the proper food IAW the menu guide within the scope of the contract	100% of meal is within the menu guide outlined in 5.2.2/5.2.3/5.2.4/ 5.3.1/5.3.6	Before each meal inspection / COR or Representative
5.2.2/5.2.6/5.3.1/ 5.3.2/5.3.4/5.3.5 Appropriate Food Handling Equipment	The Contractor shall provide all personnel with the proper equipment to safeguard and handle the food within the scope of the contract	100% of personnel delivering food are supplied with appropriate supplies outlined in 5.2.2/5.2.6/5.3.1/ 5.3.2/5.3.4/5.3.5	Before each meal inspection / COR or Representative
5.3.3./5.3.4./ 5.3.6.1 Beverage Preparation.	The Contractor shall provide a minimum of two different beverages in addition to milk and coffee (e.g., punch, iced tea, soda). Individual serving or bulk serving are accepted.	100% of meals served will have to proper beverages outlined in 5.3.3./5.3.4./ 5.3.6.1	Before each meal inspection / COR or Representative
5.1/5.1.3/5.3.4 Packaging of Meals	The contractor shall pack all meals and beverages IAW the referenced PWS paragraph 5.1/5.1.3/5.3.4	100% of meals served will have to proper beverages outlined in 5.1/5.1.3/5.3.4	Before each meal inspection / COR or Rep.

5.1/5.1.2 Delivery of Meals	Meals shall be delivered IAW the quantity and location referenced in 5.1 and delivered NLT hours established in Technical Exhibit 3.	100% of meals delivered will adhere to outlined in 5.1/5.1.2	Before each meal inspection / COR or Representative
5.2.1/5.3.1/5.3.2 Trash/Solid Waste	Trash/Solid Waste Disposal – contractor shall meet the requirements referenced in the PWS Paragraph 5.2.1/5.3.1/5.3.2	100% of meals delivered will adhere to clean up procedures outlined in 5.2.1/5.3.1/5.3.2	After each meal inspection / COR or Representative
5.1.2/5.1.6 Additions to Equipment and Services	Contractor shall be prepared to move (relocate) up to all meals served in technical exhibit 3 to be employed within a 24-hour period from the time of notice. The quantities may be split but the total amount requested throughout the period of performance shall not exceed the specified quantities.	Contractor will review daily each day feeding location requirement with COR representative to ensure accuracy of location in which meals will be served	Daily before next day's meal Through verbal communication / COR or Representative
5.1.2 Movement of Locations for Meals within 24 hours	Contractor shall hold in reserve the capability to provide a 10% meal increase in daily plans to include equipment and services employed within a 24-hour period from the time of notice.	Contractor will review daily each day feeding location requirement with COR representative to ensure accuracy of location in which meals will be served	Daily before next day's meal Through verbal communication / COR or Representative

TECHNICAL EXHIBIT 2

Deliverables Schedule

PWS Reference / Deliverable Title	Frequency	Number of Copies	Medium/Format	Submit To
5.3.6 Menu for Food	NLT than 24 hours before the next scheduled feeding time	1 per dining facility. 1 for COR	Hard Copy	COR
1.4.5 Personnel Roster for On Site	NLT than 24 hours before the next scheduled feeding time	One	Hard Copy	COR

TECHNICAL EXHIBIT 3

Estimated Workload Data (Based of your estimates of work)

This information is an estimated workload for 1437 EN BN Annual Training at Sault Ste Marie, MI. It is not a guarantee of workload quantities.

***Sault Ste Marie Armory: 1170 E. Portage Ave, Sault Ste Marie, MI 49783, 02-17
JUNE 2023***

02-JUN-23	03-JUN-23	04-JUN-23	05-JUN-23	06-JUN-23
Dinner: 167	Dinner: 167	NO MEALS	NO MEALS	Dinner: 167
07-JUN-23	08-JUN-23	09-JUN-23	10-JUN-23	11-JUN-23
Dinner: 167	Dinner: 167	Dinner: 167	Dinner: 167	Dinner: 167
12-JUN-23	13-JUN-23	14-JUN-23	15-JUN-23	16-JUN-23
Dinner: 100	Dinner: 100	Dinner: 97	Dinner: 97	Dinner: 167
17-JUN-23				
Dinner: 167				