

March 15, 2023

**Attachment D – Q&A**

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**Question #1: I see that the a kitchen is listed for use with gas, water, and electricity. Does the kitchen have any equipment that can be used? If so, what are some of the basic pieces of equipment provided?**

Kitchen shall only be used to heat and store the food that has been prepared off site. There shall be NO cooking on site. Refrigerator and Freezer are available to store any cold items you bring with you to serve. Stove shall ONLY be used to heat the food. Food SHALL be prepared off site.

**Question #2: How far are each of the three delivery points from each other? Are they in the same building? Are there any obstacles in the path from one delivery site to the other such as stairs, gravel, elevators, etc., as we may be using wheeled food transport carts.**

Two of the three locations are in the same building, just one on each side. Those building numbers are 631M North and 631M South. The 540M building is in the 500 block area which requires mobile transport and is approximately a quarter mile away. There aren't any stairs, and the buildings have bay doors. Contractors should be able to dolly food into all three locations.

**Question #3: I see that Camp Grayling is open to the public, will staff need to obtain a DBIDS or any other clearance to access the facility or food delivery locations?**

No. Upon your arrival, the contractor should communicate with the person on ground or contracting officer rep, who will be receiving and inspecting the services to be performed to coordinate access to grounds and delivery. Security at Camp Grayling will be notified in advance that catering services and delivery are to be anticipated.

**Question #4: Single use cups are requested, will all eating utensils and plating be disposable? If not, is there a dishroom on site and in the contractor responsible for warewashing for eating plates and utensils?**

In Section 5 of the PWS, specifically 5.7 Flatware, its states the following:

“Contractor shall provide salad bowls, plates, napkins, plastic-eating utensils consisting of fork, knife and spoon, to-go plates, and drinking cups x 2 for each breakfast and dinner in accordance with the headcount provided in the TE 2, for feeding in the dining facility. Insulated food and beverage containers shall be used to pack individual meals and portions. Contractor shall provide all insulated food containers 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.”

To clarify, ALL supplies necessary for eating SHALL be disposable.

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**Question #5: Are clean up of the dining facility and eating areas being requested as part of the bid price or is that something conducted by staff on site.**

In Section 5 of the PWS, specifically, 5.6 Clean Up, its states the following:

“The contractor is responsible for cleaning the area where the food is served. The contractor shall remove all food waste created from the service of each meal. This shall include used salad bowls, plates, napkins, plastic-eating utensils consisting of fork, knife and spoon, to-go plates, and drinking cups.”

To clarify, the vendor is responsible for cleaning the area they are utilizing to serve food. For example, if milk spills on the floor, the vendor is responsible for making sure that milk is cleaned up. Soldiers will be responsible for cleaning up their own area after they finish eating.