

EXHIBIT 3

GSA Levels of Food Service Operations in Federal Facilities

Level of food service	Description
1. Vending machine	Vending machines are machines that automatically dispense goods or sundries following payment. Food products are prepared and packaged off-premises by licensed commissaries. Products may include prepackaged and onsite mixed beverages, and prepackaged milk, soups, salads, sandwiches, meals, snacks, pastries, and ice cream. The service may or may not have an onsite operator.
2. Sundry	Sundry may include newsstand materials, gifts, cards, state sanctioned lotteries, snacks, candy, beverages, and other sundry items. Sundry stands generally exclude food items and have an onsite operator.
3. Prepackaged snack bar and micro-market	In addition to the products offered in a sundry, prepackaged snack bars and micro- markets may include self-served selections of packaged or onsite mixed beverages and prepackaged foods. Prepackaged snack bars have no onsite food preparation and may have attendants and an onsite manager.
4. Limited on-site snack bar	In addition to the products offered in prepackaged snack bars, limited on-site snack bars include food preparation on premise, require sanitation inspections by certified sanitation workers, and may have attendants and an onsite manager. These food service operations may offer a limited range of food prepared on premise, such as soups, salads, and cold sandwiches that are self or attendant served.
5. On-site grill	In addition to the products offered in limited on-site snack bars, on-site grills may include a full line of prepared hot food from a grill and fryer station. This level of service requires complex food service equipment, building utilities, and operational food preparation practices. On-site grills require sanitation inspections and must have attendants and an onsite manager.
6. Cafe	In addition to the products offered in on-site grills, cafes may include a limited line of prepared hot vegetables and entrees each day. This level of service requires complex food service equipment, building utilities, and operational food preparation practices. Cafes require sanitation inspections and must have attendants and an onsite manager.
7. Cafeteria	In addition to the products offered in cafes, cafeterias may include a wide range and selection of hot and cold foods each day. This level of service requires complex food service equipment, building utilities, and operational food preparation practices. Cafeterias require sanitation inspections and must have attendants and an onsite manager.