

## PERFORMANCE WORK STATEMENT (PWS)

### FOR

#### Army Mountain Warfare School (AMWS) Catered Meals

##### 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 provide catered meals, as defined in this PWS.

1.2 Background: The Vermont Army National Guard anticipates purchasing catered meals in accordance with this Performance Work Statement. The vendor must provide timely, high quality meals cooked under commercial standards and high quality customer/student service to the VTARNG Army Mountain Warfare School (AMWS). The catered meals are in support of students attending courses conducted at the AMWS school complex located at the Ethan Allen Firing Range (EAFR) in Jericho, VT. Schools conducted at this location do not adhere to a “traditional” classroom environment. The majority of the training conducted at this location is based on a very structured, physically demanding and time sensitive setting. The majority of the training occurs outdoors, regardless of the weather. The VTARNG AMWS menu is designed to support this training environment, and it is critical for the contractor to provide all identified menu components and condiments within the identified food service timeframes.

1.3 Period of Performance (PoP): The Period of Performance shall be 14 consecutive calendar days, from 11-24 SEP 2021.

1.4 General Information: This contract will fulfill feeding requirements for AMWS only. No other customers training at EAFR will be supported by this contract.

1.4.1 Quality Control (QC): The contractor shall develop and maintain an effective QC Plan (QCP) to ensure services are performed in accordance with this PWS. The contractor shall develop and implement procedures to identify, prevent, and ensure non-recurrence of defective services. The contractor’s QCP is the means by which it assures itself that its work complies with the requirements of the contract. As a minimum, the contractor shall develop QC procedures that address the areas identified in Technical Exhibit 1, Performance Requirements Summary (PRS).

1.4.2 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).

1.4.3 Recognized Holidays: The following are recognized United States (US) holidays. The contractor may have to perform services on these days during this contract period:

- 1.4.3.1 New Year's Day: January 1st
- 1.4.3.2 Martin Luther King, Jr.'s Birthday
- 1.4.3.3 President's Day
- 1.4.3.4 Memorial Day
- 1.4.3.5 Juneneeth: June 19th
- 1.4.3.6 Independence Day: July 4th
- 1.4.3.7 Labor Day
- 1.4.3.8 Columbus Day
- 1.4.3.9 Veteran's Day: November 11th
- 1.4.3.10 Thanksgiving Day
- 1.4.3.11 Christmas Day: December 25th

1.4.4 Place and Performance of Services: Breakfast service will be conducted from 0610-0730, Lunch service will be provided from 1200-1300, Dinner service will be provided 1710-1830. Lunch service will be from 1100-1200 on the final day of the course. Performance shall be at AMWS Dining Facility at CEATS, Building 303. 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. Teleworking is not authorized.

1.4.4.1 Telework: Not applicable

1.4.4.2 Unscheduled gate closures by the Security Police may occur at any time causing all personnel entering or exiting a closed installation to experience a delay. This cannot be predicted or prevented. Contractors are not compensated for unexpected closures or delays. Vehicles operated by contractor personnel are subject to search pursuant to applicable regulations. Any moving violation of any applicable motor vehicle regulation may result in the termination of the contractor employee's installation driving privileges.

1.4.4.3 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. 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 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.

1.4.5 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. Should the Force Protection Condition (FPCON) change, the Government may require changes in contractor security matters or processes.

1.4.5.1 For contractors requiring Common Access Card (CAC): Not applicable

1.4.5.2 For contractors that do not require a CAC, but require access to a DoD facility or installation: Contractor and all associated sub-contractors employees shall comply with adjudication standards and procedures using the National Crime Information Center Interstate Identification (NCIC-III) and Terrorist Screening Database (TSDB) (Army Directive 2014-05/AR 190-13), and applicable installation, facility and area commander installation/facility access, and local security policies and procedures (provided by a government representative).

1.4.5.3 Communications Security/Information Technology (COMSEC/IT) Security: Not applicable

1.4.5.4 Use of Government Information Systems: Not Applicable

1.4.5.5 Protection of Personally Identifiable Information (PII): Not applicable

1.4.5.6 AT Level 1 Awareness Training (AT): All contractor employees, including subcontractor employees, requiring access to Army installations, facilities, and controlled access areas shall complete Level 1 AT within 30 calendar days after contract start date and within 30 calendar days of new employees commencing performance. The contractor shall submit certificates of completion for each affected contractor and subcontractor employee to the COR within 15 calendar days after completion of training. Level 1 AT is available at <http://jko.jten.mil/courses/at1/launch.html> .

1.4.5.7 Information Assurance (IA)/Information Technology (IT) Training: Not applicable

1.4.5.8 Information Awareness: Not applicable.

1.4.5.9 iWATCH Training: The contractor and all associated subcontractors with an area of performance within an Army-controlled installation, facilities or area shall brief all

employees on the local iWATCH program. This local developed training shall be used to inform employees of the types of behavior to watch for and instruct employees to report suspicious activity to the COR or the KO. This training shall be completed within 30 calendar days of contract award and within 30 calendar days of new employees commencing performance. The contractor shall report completion for each contractor employee and subcontractor employee to the COR within 15 calendar days after completion of training.

1.4.5.10 OPSEC Training: In accordance with AR 530-1, Operations Security, new contractor employees shall complete Level I OPSEC training within 30 calendar days of their reporting for duty and annually thereafter. The contractor shall submit certificates of completion for each contractor employee to the COR within 15 calendar days after completion of training. Level 1 OPSEC training is available at <http://cdsetrain.dtic.mil/opsec/>.

1.4.5.11 OPSEC SOP/Plan: Not applicable.

1.4.5.12 Classified Information. Not applicable.

1.4.5.13 Threat Awareness and Reporting Program (TARP): Not applicable.

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.

1.4.6.1 Key Control. NOTE: All references to keys include key cards. The contractor shall establish and implement methods of ensuring that no keys/key cards issued by the Government are lost or misplaced or are used by unauthorized persons. No keys issued by the Government shall be duplicated. **The contractor shall include procedures covering key control in the QCP.** Such procedures shall include turn-in of any issued keys by personnel who no longer require access to locked areas. The contractor shall immediately report any occurrences of lost or duplicated keys/key cards to the COR.

1.4.6.1.1 In the event keys, other than master keys, are lost or duplicated, the contractor shall, upon direction by the KO, re-key or replace the affected lock or locks; however, the Government, at its option, may replace the affected lock or locks or perform re-keying. When the Government replaces or re-keys the locks, the Government will deduct the total cost of lock replacement or re-keying from the monthly payment due the contractor. In the event a master key is lost or duplicated, the Government will replace all locks and keys for that system, and will deduct the total cost from the monthly payment due the contractor.

1.4.6.1.2 The contractor shall prohibit the use of the Government issued keys/key cards by any persons other than the contractor's employees. The contractor shall prohibit the opening of locked areas by contractor employees to permit entrance of persons other

than contractor employees engaged in the performance of services in those areas, or personnel authorized entrance by the KO.

1.4.6.2 Lock Combinations: Not applicable.

1.4.7 Special Qualifications: Not applicable.

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 Subpart 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: Not applicable

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 Contractor Travel: Not applicable

1.4.13 Data Rights: Not applicable

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 Phase In / Phase Out Periods: Not applicable

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 Contracting Officer (KO): A person with authority to enter into, administer, and or terminate contracts, and make related determinations and findings on behalf of the government. Note: The only individual who can legally bind the government.

2.1.3 Contracting Officer Representative (COR): An employee of the U.S. Government designated by the KO to monitor contractor performance. Such appointment will be in writing and will state the scope of authority and limitations. This individual has authority to provide technical direction to the Contractor as long as that direction is within the scope of the contract, does not constitute a change, and has no funding implications. This individual does NOT have authority to change the terms and conditions of the contract.

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

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

2.1.6 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.

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

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

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

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

2.1.11 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
CMRA	Contractor Manpower Reporting Application
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
SSN	Social Security Number
TE	Technical Exhibit
USD(I)	Under Secretary of Defense for Intelligence

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 a dining hall. The room contains tables and chairs for diners.

3.1.1 Government will provide mermite containers for transport of hot/cold food items if meal is to be served other than in the dining hall.

3.2 Materials: None

3.3 Equipment: None

3.4 Services: None

3.5 Utilities: None

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.

5.0 Requirements: The contractor shall perform food service operation, sanitation and accounting procedures in accordance with (IAW) the Army Food Program (AR 30-22, current edition at time of award), Operating Procedures for the Army Food Program (DA Pam 30-22, current edition), Occupational and Environmental Health Food Sanitation (TB MED 530, current edition) and Nutrition Standards and Education (AR 40-25 (PARA 2-3), current edition) to allow for revisions to standards as agreed to between the Contracting Officer (KO) and Contractor. The aforementioned documents may be reviewed at <https://www.apd.army.mil>. The contractor shall conform to specified professional standards and adhere to The Army Food Program standards and ServSafe standards (National Restaurant Association).

5.0.1 The contractor shall furnish all containers, personnel, supervision, parts, tools, materials and transportation necessary to provide all prepared meals. The Contractor will use Ability One to purchase their supplies. Contractor must provide adequate personnel to staff the serving line and replenish condiments, food trays, and beverages



in a timely manner. The Contractor will provide compostable plates, bowls, cups, flatware and trash bags.

5.0.2 The contractor will be self-sufficient in the ability to prepare, transport and maintain proper temperatures for all food with their own equipment. Contractors will provide enough personnel to serve each main entree in order to ensure portion control. Government owned kitchens and equipment shall not be utilized by the contractor to prepare food. However, a location/facility on post will be provided for the vendor to serve meals.

5.0.3 All prepared meals must be delivered and available on site in the proper warmer/cooler or serving line no later than 15 minutes before the scheduled serving time unless otherwise directed. The serving line will be open for 80 minutes. Only the COR is able to notify the vendor that all the soldiers have been fed and they may pack up early.

5.1.1 Separate feeding arrangements may be required for individual classes as the students may be in different rooms/buildings or in the field. The COR will coordinate with the contractor in advance to ensure mermite containers are loaded with the correct amount of meals for each class/group. Notification of separate feeding arrangements will be provided to the contractor 48 hours prior to the feeding time.

5.1.2 On certain days, a class may be scheduled to conduct training in the field. For this particular quantity of students, government furnished mermite containers will be provided prior to the required meal and the meals will be delivered to the AMWS facility. The contractor will not be required to deliver this meal(s) to the field. Units training in the field will retrieve their mermite containers and return them to the AMWS building; the vendor is not required to deliver to the field.

5.1.3 For days when bag lunches are required, the COR will coordinate the drop off date and time with the vendor.

5.1.4. If a training unit is unable to attend the meal service period within the allotted time, those portions intended for that unit shall be transferred to mermite containers and held in a refrigerator on site for the unit. The government will be responsible for retrieval and cleaning of these mermite containers. Otherwise, the vendor shall remove all perishable leftovers.

5.1.5 Nonperishable items such as utensils, serve ware, fruits, package single-serve items i.e. cookies, crackers, may be left in the dining facility for the duration of the class.

5.2 Operations: In accordance with U.S. Army regulation TB MED 530, the food will be marked or otherwise identified to indicate a time no longer than 4 hours past the point in time when the food is removed from temperature control (i.e. packaged at 10:00 a.m., four hours past equals 2:00 p.m.).

5.2.1 The food will be cooked and served, served if ready-to-eat, or discarded, within the 4 hours from the point in time when the food is removed from temperature control. The food in unmarked containers or packages or marked to exceed the 4 hour limit will be discarded.

5.2.2 Based on TB MED 530, the Government estimates food preparation must occur within a 60 mile radius of Ethan Allen Firing Range, Jericho, VT. This allows for transfer of food to the mermites (0.5hrs), transportation to Ethan Allen Firing Range, Jericho, VT (1.5hrs), preparation for service (0.5hrs), and service/serving (1.5hrs).

5.2.3 Coordinate the closure of the food service line with the COR. The COR / unit representative will periodically inform the vendor of the number of patrons signed in, when all authorized patrons have signed in for the meal service and when breakdown of the food service line may begin.

5.2.4 The VTARNG requires vendors to clean the areas and the VTARNG equipment used in the student and vendor food service areas. Students are required to bus and remove their used dining ware.

5.2.5 The contractor shall ensure that if VTARNG food service tables and equipment are used for the meal services, that the equipment used is periodically cleaned if needed, and at the conclusion of the food service period, tables and equipment used are clean and free of grease, food debris and spills.

5.2.6 The contractor shall ensure that the floor around the food service line is clean and free of food debris and spills.

5.2.7 The contractor shall at the conclusion of the meal services, or as necessary, remove trash and waste related to the catered meal service. The Government will identify and provide the waste receptacles.

5.3 Meal Composition: Contractor shall follow attached menu to provide meals offering variety, contrast in texture, flavor and color. Any variations must be submitted in advance for review and approval by the COR.

5.3.1 Contractor shall provide:

1. A lunch/dinner meal with one entrée, one vegetable (fresh/frozen), one starch (rice, potatoes, or pasta), gravies as applicable, salad, seasonal fresh fruit (Non-canned), and beverage.

2. A breakfast meal with one entrée. Vendor shall provide fresh bananas with each breakfast meal in addition to any menu specified fruit(s)

3. Tossed salad components and condiments. Shall consist of at a minimum: mixed greens, (such as romaine lettuce, spinach, green leaf, and arugula); Iceberg

lettuce should not be the sole lettuce in any offering. Salad includes tomatoes, cucumbers, carrots, croutons/crackers and three choices of salad dressings with one of those being low fat/fat free. The Chef salad will include the above items plus shredded eggs, turkey, ham and cheese.

4. Beverages. The contractor shall provide at least one sweetened and one unsweetened beverage, coffee and low fat milk (2% and chocolate) at each meal; a large container of water is acceptable as the unsweetened option. No carbonated beverages (canned sodas or soft drinks) or bottled water will be served.

5. Bag lunches. At a minimum, are comprised of: 2 pieces of bread or six-inch sub roll with 5 oz of meat, (turkey, ham or roast beef), lettuce, tomatoes and cheese (Provolone, Swiss or Cheddar). To preserve freshness, vegetables are wrapped separately from the bread, meat and cheese. 1 piece of fruit (apple or orange), dill pickle, chips, 2 chocolate chip cookies, 1 hardboiled egg, and 4 oz trail mix. Mustard and mayonnaise packets will be included.

5.3.2 Contractor shall provide all condiments (mayonnaise, mustard, ketchup, steak sauce, hot sauce, pickles, salad dressings, syrup, salt and pepper, etc) to complement the meal being served.

5.3.3 Contractor shall comply with all FDA Food Code guidelines, including only purchasing food from approved vendors. A list of food suppliers must be provided upon request. No food will be purchased from a non-US company.

5.3.4 Refer to the following website for additional information:

1. <http://www.fda.gov/Food/GuidanceRegulation/RetailFoodProtection/FoodCode/ucm374275.htm>

2. <http://www.fda.gov/Food/FoodSafety/RetailFoodProtection/FoodCode/FoodCode2009/>

5.4 Menu Standard: Vendor shall provide all identified menu components. All items being served on the posted menu will be (a) available to the last diner thru the line as was available to the first person thru the line and (b) be of high quality and delicious to the taste. In addition, the following guidelines must be adhered to when preparing the meals:

1. No item shall be deep fat fried or cooked in oil.

2. Only lean ground beef (fat content not to exceed 10%) and ground turkey (fat content not to exceed 15%) with no fillers or extenders will be used in recipes.

3. All sliced bread must be whole grain/whole wheat type (white with whole grains or whole wheat with at least 2.5 g fiber per serving).

4. Sandwiches shall be transported with fillings/meat separate and assembled at the serving line.
5. Beverages (other than milk and breakfast juices) may be served from large serving size containers such as 1 gallon jugs, etc.
6. If yogurt is served it must be low fat (less than 3 g of fat per serving) individual yogurt (at least 5 oz but no more than 8 oz) or bulk low fat (less than 3 g of fat per serving) yogurts.
7. Condiments/Toppings: Offer condiments in portion control containers, bag, in a box pump, or bottles. At a minimum, these condiments/toppings listed below should be provided. Other condiments may be offered to complement menu items such as steak sauce, salsa, trail mix and tartar sauce.
8. Butter, and/or Tran's fat free margarine spread
9. Sugar and Artificial sweetener
10. Salt and Pepper - salt and pepper shakers are permitted on the tables
11. Catsup, hot sauce, mayonnaise, mustard, relish
12. Jams or Jelly - offer one fruit spread or low sugar jelly/jam
13. Two or more spreads if required (e.g. low fat cream cheeses, honey)
14. Peanut butter

#### 5.4 Standards:

5.4.1 Contractor shall be in compliance with all Federal, State and local laws, regulations, policies, permits and insurance pertaining to the appropriate food industry, including TB Med 530, AR 30-22 and DA PAM 30-22.

5.4.2 Vendors may not have received more than four (4) critical findings and passing score on their most recent health inspection. The government will confirm results posted at [http://healthvermont.gov/apps/restaurant\\_scores/RestaurantScores.aspx](http://healthvermont.gov/apps/restaurant_scores/RestaurantScores.aspx). Inspection records and additional documentation shall be provided, if requested. Out of state caterers must show evidence that they are licensed in their states and are maintaining sanitary standards at least equivalent to regulations established by the VT Department of Health.

5.4.3 Contractor shall comply with all FDA Food Code guidelines including only purchasing food items from approved vendors. A list of food sources must be provided

upon request.

5.4.4 Any additional goods or change to work specified which may be performed by the Contractor, either at his own volition or at the request of an individual other than a duly appointed contracting officer; except as may be explicitly authorized in the contract, will be done at the financial risk of the Contractor. Only the Contracting Officer is authorized to bind the Government to a change in the specifications, terms, or conditions of this contract.

#### 5.5 Meal serving:

1. The contractor shall prepare and handle all food in strict adherence to food safety precautions as recommended by the state of Vermont and guidelines published by the U.S. Department of Agriculture (USDA) available at: <http://www.fsis.usda.gov/wps/portal/fsis/topics>.
2. The contractor shall prepare entrees to the greatest extent possible on the day it is to be served. Preparation methods will follow nutritional practices to insure nutrient, textural and flavor characteristics of the food are maintained.
3. If the vendor chooses to prepare meals in a mobile kitchen unit the vendor shall still serve meals in the dining hall using appropriate heating and cooling dishes. The students will not leave the building to get their meal(s).
4. The mobile unit shall be held to the same standards of cleanliness and requirements for inspection as a standard facility. The unit must be fully self-contained as the government will not provide utilities etc. to support or generate the mobile kitchen. Mobile kitchens may not be parked on Government property.
5. Ensure that foods are served at the applicable temperature, based on the industry standard. Hot food will be served above 140 degrees and cold food will be below 40 degrees.
6. Contractor will maintain a temperature log to indicate temperatures after preparation, prior to serving, and during service, prior to serving the COR may check the temperature. The COR shall have access to this log at any time upon request.
7. The quality of the food served shall be equivalent to commercially available prepared meals. The Contractor is responsible for serving and portion control in accordance with portion sizes as referenced in the AMWS menus and allowing second servings if extra remains and all patrons have received an initial serving.
8. Failure to maintain a sanitary requirements or failing to provide food fit for human consumption shall be grounds for termination under the Default Clause of the contract.

## 5.6 Contractor Employees:

1. All persons employed for the performance of work under this contract by the Contractor are not considered employees of the government. Contractor is responsible for all actions of its employees and/or subcontractors.
2. All supervisory staff shall be ServSafe qualified. Certificates must be provided to the Contracting Officer at the Contracting Officers request. All other employees involved in the execution of this requirement shall have a minimum of one hour training by a ServSafe certified instructor to review aspects of food sanitation to ensure compliance with safety, food handling, cleaning etc.
3. Personal Hygiene – the Contractor shall ensure its contract employees meet the following sanitation requirements:
  4. Hands are washed upon reporting for work, immediately after visiting a lavatory, after smoking, taking a break and after handling raw meat, poultry, garbage, or soiled items.
  5. Gloves are worn at all times when handling food.
  6. Wristwatches, bracelets, earrings and rings are removed before and during duty hours. Plain wedding rings are allowed.
  7. Fingernails are cut short so as to not extend beyond the end of the fingers and are kept clean.
  8. No smoking, or use of tobacco in any form, except during break periods in designated areas is permissible.
  9. No food items/beverages are consumed in any form while on the serving line or in any food prep areas.
  10. Facial hair is trimmed to one (1) inch or less. Hair nets for beards must be worn.
  11. Acceptable head covers (hats, caps, and hairnets) are worn to prevent loose hair from falling into food or onto food contact surfaces in accordance with prevailing health codes.
  12. Appropriate clothing must be well-fitted, laundered and repaired. Contractor may furnish uniform clothing (at no cost to the Government). A general neat and clean appearance is a requirement that will be enforced by the contractor.
  13. Shoes shall be of sturdy construction and shall cover the feet to meet sanitation and safety requirements. Open-toe shoes, sleeveless blouses or shirts are not allowed.

14. Use of cell phones, pagers, etc., is not allowed while on the serving line.

15. The use of alcoholic beverages or illegal drugs by Contractor personnel while on duty is strictly forbidden. Any violation shall be cause for immediate removal of the offender(s) by the Contractor from further work. Removal of employee(s) for such cause does not relieve the Contractor of the requirement to provide sufficient personnel to adequately perform services.

16. Contract personnel shall not loiter in any working or patron area. Upon satisfactory completion of their assigned shift and after being released by their shift supervisor, employees shall promptly depart from the area.

5.6.1 The contractor shall be responsible for selecting personnel who are well qualified to perform the required services for supervision of techniques used in their work, and for keeping his/her employees informed of all improvements or changes in the methods of operations.

5.6.2 The Contracting Officer may direct the Contractor to remove, and the Contractor shall remove any Contractor employee who is identified as a potential threat to the health, safety, security, general well-being, or operational mission of the Vermont Army National Guard.

5.6.3 Where the reason for the removal request is due solely to breach of security on the part of the employee, replacement shall be at the expense of the Contractor and not chargeable to the Government.

5.6.4 All Contractor employees must conform to local and other applicable regulations. The Contractor shall take appropriate personnel action as required, in the event employees become involved with civilian or military authorities as a result of misconduct.

5.7 Service Contract Reporting (SCR): NOT Applicable

5.7.1 Reserved

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			<a href="https://www.acquisition.gov/?q=browsefar">https://www.acquisition.gov/?q=browsefar</a> or <a href="http://farsite.hill.af.mil/">http://farsite.hill.af.mil/</a>
Defense Federal Acquisition Regulation Supplement			<a href="http://www.acq.osd.mil/dpap/dars/dfarspgi/current/index.html">http://www.acq.osd.mil/dpap/dars/dfarspgi/current/index.html</a> or <a href="http://farsite.hill.af.mil/">http://farsite.hill.af.mil/</a>
DoDM 1000.13-M-V1 DoD Identification (ID) Cards (Enclosure 2, paragraph 3.b)	01/23/2014		<a href="http://www.esd.whs.mil/Directives/issuances/dodm/">http://www.esd.whs.mil/Directives/issuances/dodm/</a>

Federal Information Processing Standards (FIPS) Publication 201-2 Personal Identity Verification (PIV) of Federal Employees and Contractors (paragraph 9)	August 2013		<a href="http://nvlpubs.nist.gov/nistpubs/FIPS/NIST.FIPS.201-2.pdf">http://nvlpubs.nist.gov/nistpubs/FIPS/NIST.FIPS.201-2.pdf</a>
DoDM 5200.2 Regulation 5200.02 Procedures for the DoD Personnel Security Program (PSP)	04/03/2017		<a href="http://www.dtic.mil/whs/directives/corres/pub1.htm">http://www.dtic.mil/whs/directives/corres/pub1.htm</a> !
Army Directive 2014-05 Policy and Implementation Procedures for Common Access Card Credentialing and Installation Access for Uncleared Contractors	03/07/2014		<a href="http://www.apd.army.mil/ProductMaps/PubForm/ArmyDir.aspx">http://www.apd.army.mil/ProductMaps/PubForm/ArmyDir.aspx</a>
AR 190-13 The Army Physical Security Program	02/25/2011		<a href="http://www.apd.army.mil/ProductMaps/PubForm/AR.aspx">http://www.apd.army.mil/ProductMaps/PubForm/AR.aspx</a>
Homeland Security Presidential Directive (HSPD)-12 Policy for a Common Identification Standard for Federal Employees and Contractors	08/27/2004		<a href="https://www.dhs.gov/homeland-security-presidential-directive-12">https://www.dhs.gov/homeland-security-presidential-directive-12</a>
DoDD 5400.11 Department of Defense Privacy Program	10/29/2014		<a href="http://www.dtic.mil/whs/directives/corres/dir.html#">http://www.dtic.mil/whs/directives/corres/dir.html#</a>
DoD 5400.11-R Department of Defense Privacy Program	05/14/2007		<a href="http://www.dtic.mil/whs/directives/corres/pub1.htm">http://www.dtic.mil/whs/directives/corres/pub1.htm</a> !
DoDD 8140.01 Cyberspace Workforce Management	08/11/2015	OK	<a href="http://www.dtic.mil/whs/directives/corres/dir.html">http://www.dtic.mil/whs/directives/corres/dir.html</a>
DoD 8570.01-M Information Assurance Workforce Improvement Program	12/19/2005 (Change 4: 11/10/2015)	OK	<a href="http://www.dtic.mil/whs/directives/corres/pub1.htm">http://www.dtic.mil/whs/directives/corres/pub1.htm</a> !
AR 25-2 Information Assurance	10/24/2007	OK	<a href="http://armypubs.army.mil/ProductMaps/PubForm/AR.aspx">http://armypubs.army.mil/ProductMaps/PubForm/AR.aspx</a>
AR 530-1 Operations Security	09/26/2014	OK	<a href="http://armypubs.army.mil/ProductMaps/PubForm/AR.aspx">http://armypubs.army.mil/ProductMaps/PubForm/AR.aspx</a>
DoD 5220.22-M National Industrial Security Program Operating Manual	02/28/2006 (Change 2: 05/18/2016)	OK	<a href="http://www.dtic.mil/whs/directives/corres/pub1.htm">http://www.dtic.mil/whs/directives/corres/pub1.htm</a> !
AR 381-12 Threat Awareness and Reporting Program (TARP) (Section II, ¶ 2-4.b)	06/01/2016	OK	<a href="http://armypubs.army.mil/ProductMaps/PubForm/AR.aspx">http://armypubs.army.mil/ProductMaps/PubForm/AR.aspx</a>

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

Form	Date	Website
DD 1172-2 <a href="#">Application for Identification Card/DEERS Enrollment</a>	Mar 2017	<a href="http://www.dtic.mil/whs/directives/forms/index.htm">http://www.dtic.mil/whs/directives/forms/index.htm</a>
I-9 Employment Eligibility Verification	11/14/16	<a href="https://www.uscis.gov/sites/default/files/files/form/i-9.pdf">https://www.uscis.gov/sites/default/files/files/form/i-9.pdf</a>



DD 441 Department of Defense Security Agreement	Jan 2017	<a href="http://www.dtic.mil/whs/directives/forms/dd/ddforms0001-0499.htm">http://www.dtic.mil/whs/directives/forms/dd/ddforms0001-0499.htm</a>
DD 250 Material Inspection and Receiving Report	Aug 2000	<a href="http://dtic.mil/whs/directives/forms/dd/ddforms0001-0499.htm">http://dtic.mil/whs/directives/forms/dd/ddforms0001-0499.htm</a>

## 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
5.3 Meal	<ul style="list-style-type: none"> <li>-Food is hot, warm, fresh as appropriate</li> <li>-Portions are sufficient size</li> <li>-Meal includes all components, entrée, starch, salad, vegetable, desert and drink</li> <li>-Meal plates and utensils are provided</li> </ul>	95% of time	<ul style="list-style-type: none"> <li>-Daily inspections and spot checks</li> <li>-Complaint</li> </ul>
5.0.2 5.0.3 Food Serving and Transportation	<ul style="list-style-type: none"> <li>-Food is transported in food safe containers</li> <li>-Food is transported IAW food handling regulations</li> <li>-Food items are served at proper temperatures</li> <li>-Prepared to serve by scheduled time</li> <li>-Contractor ensures all troops are fed prior to departing</li> <li>-Hot food will be above 140 degrees</li> <li>-Cold food will be below 40 degrees</li> </ul>	100% of time	<ul style="list-style-type: none"> <li>-Daily inspections and spot checks</li> <li>-Complaint</li> </ul>
5.2 Cleanliness	<ul style="list-style-type: none"> <li>-Maintains cleanliness of serving equipment</li> <li>-Maintains cleanliness of dining area</li> <li>-Maintains cleanliness of kitchen</li> <li>-Trash is removed</li> </ul>	98% of time	<ul style="list-style-type: none"> <li>-Daily inspections and spot checks</li> <li>-Complaint</li> </ul>
5.6 Contractor Personnel	<ul style="list-style-type: none"> <li>-Contractor personnel have proper hygiene</li> <li>- Contractor personnel wear proper serving attire</li> </ul>	95% of time	<ul style="list-style-type: none"> <li>-Daily inspections and spot checks</li> <li>-Complaint</li> </ul>

## TECHNICAL EXHIBIT 2

### Deliverables Schedule

PWS Reference / Deliverable Title	Frequency	Number of Copies	Medium/Format	Submit To
1.4.5.6 AT Level 1 Awareness Training Certificates	Provide within 15 calendar days after employee completes training.	1	Electronic Submission	COR
1.4.5.9 iWatch Training Certificates	Provide within 15 calendar days after employee completes training.	1	Electronic Submission	COR
1.4.5.10 OPSEC Training Certificates	Provide within 15 calendar days after employee completes training.	1	Electronic Submission	COR
1.4.5.11 OPSEC Level II Certification for OPSEC Coordinator	Provide NLT 15 days after employees completed certification	1	Electronic Submission	COR
1.4.10 Identification Media	Return within 14 days of employee's departure from contract performance.	Original(s)	Hard Copy	KO

**GOVERNMENT - QUALITY ASSURANCE SURVEILLANCE PLAN (QASP)**

The Government will conduct routine evaluations/inspections without advance notification to the Contractor. The Government will monitor the Contractor’s performance using the Quality Assurance Surveillance Plan (QASP). Government personnel will record all surveillance observations. When an observation indicates substandard performance (i.e. yellow or red ratings), the Government POC must annotate their findings on the QASP form and must immediately acquire the Contractor’s initials, or their representative at the site, on the completed QASP. The initialing does not necessarily constitute concurrence with the observation, only acknowledgement that the Contractor or their representative has been made aware of the substandard performance. Any action taken by the Contracting Officer as a result of surveillance will be in accordance with the terms of the contract.

<b>QUALITY ASSURANCE SURVEILLANCE PLAN (QASP) WORKSHEET</b>					
Instructions for Performance Rating – Within the elements listed below, the evaluator must “check” the applicable rating and annotate any/all sub-standard performances. Additional elements may be noted in the "other" area of the form. <b><i>With each DD250/SF1449 receiver’s report, the Government POC must submit a completed QASP worksheet for the requirements within this contract.</i></b>					
Deliverable/Service	✓	Quality Rating	Causative Factors	Effect on Mission	Action Required / Date
Meal		Green	<b>Comments Unnecessary for “Green” Rating.</b>		
		Yellow			
		Red			
Food transporting and storage		Green	<b>Comments Unnecessary for “Green” Rating.</b>		
		Yellow			
		Red			
Timeliness		Green	<b>Comments Unnecessary for “Green” Rating.</b>		
		Yellow			
		Red			
Cleanliness		Green	<b>Comments Unnecessary for “Green” Rating.</b>		
		Yellow			
		Red			
Contractor Personnel		Green	<b>Comments Unnecessary for “Green” Rating.</b>		
		Yellow			
		Red			
Other		Green	<b>Comments Unnecessary for “Green” Rating.</b>		
		Yellow			
		Red			

***With each DD250/SF1449 receiver’s report, the Government POC must submit a completed QASP worksheet for the requirements within this contract.***

\_\_\_\_\_  
Government Representative Name (print)      Contractor’s Representative Name (print)

\_\_\_\_\_  
Government Representative Signature      Date      Contractor’s Representative Signature      Date

MENUS

**Army Mountain Warfare School (AMWS)**

**Menu SEP 11-24, 2021 - BMMC/AMMC**

**Breakfast 06:10-07:30**

**Lunch – 12:00-13:00**

**(Note: Lunch on the last day of the course is served from 1100-1200)**

**Dinner – 17:10-18:30**

# Of Students	Meal/ Time	Menu #
<b><u>Day 1</u></b>		
6	L	BAG LUNCH 5 oz of meat, (turkey, ham or roast beef), lettuce, tomatoes and cheese (Provolone, Swiss or Cheddar). To preserve freshness, vegetables are wrapped separately from the bread, meat and cheese. 1 piece of fruit (apple or orange), dill pickle, chips, 2 chocolate chip cookies, 1hard boiled egg, and 4 oz trail mix. Mustard and mayonnaise packets, Coffee, Tea, Iced Tea, Fruit Punch, 2% Milk, Chocolate Milk
48	D	Roast Beef -8oz, Natural Pan Gravy -2oz, Wild Rice -6oz, Seasoned Mixed Vegetables -6oz, Drop Biscuit/Rolls - 2ea, Potato Salad -4oz, Iced Chocolate Cake -1pc, Chilled Peaches, Tossed Salad, Assorted Bread, Butter, Peanut Butter, Jelly, Coffee, Tea, Iced Tea, Lemonade, 2% Milk, and Chocolate Milk
<b><u>Day 2</u></b>		
48	B	Scrambled Eggs -6oz or Hard Boiled Eggs -3ea, Bacon - 4sl, Hash Browns -6oz, Waffles w/ Syrup -3ea, Assorted Oatmeal Packets, Assorted Dry Cereal, Bread, English Muffins, Bagels, Butter, Peanut Butter, Jelly, Fruit, Assorted Yogurt (minimum 5 oz. serving), 2% Milk, and Chocolate Milk, Coffee, Tea
48	L	Beef Noodle Soup -6oz, Steak -8oz, Brown Gravy -2oz, Sautéed Mushrooms/Onions -3oz, Baked Potato w/Sour Cream and Butter -1ea, Peas -6oz, Cucumber and tomato Salad -4oz, Spring Salad, Oatmeal Cookies -2ea, Assorted Bread, Butter, Peanut Butter, Jelly, Coffee, Tea, Iced Tea, Lemonade, 2% Milk, Chocolate Milk

6	L	<p><b>BAG LUNCH</b>  5 oz of meat, (turkey, ham or roast beef), lettuce, tomatoes and cheese (Provolone, Swiss or Cheddar). To preserve freshness, vegetables are wrapped separately from the bread, meat and cheese. 1 piece of fruit (apple or orange), dill pickle, chips, 2 chocolate chip cookies, 1hard boiled egg, and 4 oz trail mix. Mustard and mayonnaise packets, Coffee, Tea, Iced Tea, Fruit Punch, 2% Milk, Chocolate Milk</p>
48	D	<p>Cream of Chicken Soup -6oz, Meatloaf -10oz, Mashed Potatoes -6oz, Calico Corn -6oz, Cole Slaw w/ Creamy Dressing -4oz, Apple Pie -1sl, Chilled Apricots, Tossed Salad, Assorted Bread, Butter, Peanut Butter, Jelly, Coffee, Tea, Iced Tea, Lemonade, 2% Milk, Chocolate Milk</p>
<b><u>Day 3</u></b>		
48	B	<p>Scrambled Eggs -6oz or Hard Boiled Eggs -3ea, Bacon -4sl, Hash Browns -6oz, Waffles w/ Syrup -3ea, Assorted Oatmeal Packets, Assorted Dry Cereal, Bread, English Muffins, Bagels, Butter, Peanut Butter, Jelly, Fruit, Assorted Yogurt(minimum 5 oz. serving), 2% Milk, Chocolate Milk, Coffee, Tea</p>
8	L	<p><b>BAG LUNCH</b>  5 oz of meat, (turkey, ham or roast beef), lettuce, tomatoes and cheese (Provolone, Swiss or Cheddar). To preserve freshness, vegetables are wrapped separately from the bread, meat and cheese. 1 piece of fruit (apple or orange), dill pickle, chips, 2 chocolate chip cookies, 1hard boiled egg, and 4 oz trail mix. Mustard and mayonnaise packets, Coffee, Tea, Iced Tea, Fruit Punch, 2% Milk, Chocolate Milk</p>
48	D	<p>Tomato Soup W/Croutons -6oz, Baked Ham -8oz, O'Brien Potatoes -6oz, Seasoned Carrots -6oz, Waldorf Salad -4oz, Cherry Crisp -6oz, Chilled Applesauce, Dinner Rolls -2ea, Tossed Salad, Assorted Bread, Butter, Peanut Butter, Jelly, Coffee, Tea, Iced Tea, Lemonade, 2% Milk, Chocolate Milk</p>

<b>Day 4</b>		
<b>48</b>	B	Scrambled Eggs -6oz or Hard Boiled Eggs -3ea, Ham Slices -4oz, Hash Browns -6oz, Waffles w/ Syrup -3ea, Assorted Oatmeal Packets, Assorted Dry Cereal, Bread, English Muffins, Bagels, Butter, Peanut Butter, Jelly, Fruit, Assorted Yogurt(minimum 5 oz. serving), 2% Milk, Chocolate Milk, Coffee, Tea
<b>8</b>	L	BAG LUNCH 5 oz of meat, (turkey, ham or roast beef), lettuce, tomatoes and cheese (Provolone, Swiss or Cheddar). To preserve freshness, vegetables are wrapped separately from the bread, meat and cheese. 1 piece of fruit (apple or orange), dill pickle, chips, 2 chocolate chip cookies, 1hard boiled egg, and 4 oz trail mix. Mustard and mayonnaise packets, Coffee, Tea, Iced Tea, Fruit Punch, 2% Milk, Chocolate Milk
<b>48</b>	D	Minestrone Soup-6oz, Spaghetti w/ Meat Sauce and Grated Parmesan Cheese -10oz, Herbed Broccoli -6oz, Cottage Cheese -4oz, Chocolate Brownies -1ea, Garlic Bread -2sl, Tossed Salad, Assorted Bread, Butter, Peanut Butter, Jelly, Coffee, Tea, Iced Tea, Lemonade, 2% Milk, Chocolate Milk
<b>Day 5</b>		
<b>48</b>	B	Scrambled Eggs -6oz or Hard Boiled Eggs -3ea, Creamed Beef w/ Biscuit -6oz, Hash Browns -6oz, Pancakes w/ Syrup -3ea, Assorted Oatmeal Packets, Assorted Dry Cereal, Bread, English Muffins, Bagels, Butter, Peanut Butter, Jelly, Fruit, Assorted Yogurt(minimum 5 oz. serving), 2% Milk, Chocolate Milk, Coffee, Tea, 10 gallons beef or chicken broth(for serving later in the day)
<b>40</b>	L	Chicken Noodle Soup W/Croutons -6oz, grilled ham and cheese(2 each), Franconia Potatoes -6oz, Spring Salad, Tomato Cucumber Salad -4oz, Apple Crunch -6oz, Chilled Peaches, Assorted Bread, Butter, Peanut Butter, Jelly, Coffee, Tea, Iced Tea, Lemonade, 2% Milk, Chocolate Milk
<b>48</b>	D	Bean & Bacon Soup -6oz, Braised Beef & Noodles -12oz, Pineapple Cole Slaw -4oz, Peach Crunch -6oz, Chilled Fruit Salad, Dinner Rolls, Tossed Salad, Assorted Bread,

		Butter, Peanut Butter, Jelly, Coffee, Tea, Iced Tea, Fruit Punch, 2% Milk, Chocolate Milk
		<b>Day 6</b>
48	B	Scrambled Eggs -6oz or Hard Boiled Eggs -3ea, Sausage Patties -3ea, Hash Browns -6oz, French Toast w/ Syrup -3ea, Assorted Oatmeal Packets, Assorted Dry Cereal, Bread, English Muffins, Bagels, Butter, Peanut Butter, Jelly, Fruit, Assorted Yogurt(minimum 5 oz. serving), 2% Milk, Chocolate Milk, Coffee, Tea
8	L/1130-1200	BAG LUNCH 5 oz of meat, (turkey, ham or roast beef), lettuce, tomatoes and cheese (Provolone, Swiss or Cheddar). To preserve freshness, vegetables are wrapped separately from the bread, meat and cheese. 1 piece of fruit (apple or orange), dill pickle, chips, 2 chocolate chip cookies, 1hard boiled egg, and 4 oz trail mix. Mustard and mayonnaise packets, Coffee, Tea, Iced Tea, Fruit Punch, 2% Milk, Chocolate Milk
48	D	Vegetable Soup W/Croutons -6oz, Chicken Cordon Bleu -10oz, Baked Mac & Cheese -8oz, Mixed Vegetables -6oz, Potato Salad -4oz, Peanut Butter Cookies -2ea, Chilled Peaches, Assorted Bread, Butter, Peanut Butter, Jelly, Coffee, Tea, Iced Tea, Fruit Punch, 1% Milk, Chocolate Milk
		<b>Day 7</b>
48	B	Scrambled Eggs -6oz or Hard Boiled Eggs -3ea, Bacon -4sl, Hash Browns -6oz, French Toast w/ Syrup, Assorted Oatmeal Packets, Assorted Dry Cereal, Bread, English Muffins, Bagels, Butter, Peanut Butter, Jelly, Fruit, Assorted Yogurt(minimum 5 oz. serving), 2% Milk, Chocolate Milk, Coffee, Tea
40	L	Beef Noodle Soup -6oz, Meat Loaf -10oz, Scalloped Potatoes -6oz, Corn on the Cob -1ea, Macaroni Salad -4oz, Chef Salad, Carrot Cake -1sl, Assorted Bread, Butter, Peanut Butter, Jelly, Coffee, Tea, Iced Tea, Fruit Punch, 2% Milk, Chocolate Milk
48	D	Cream of Chicken Soup -6oz, Roast Turkey -10oz, Mashed Potatoes -6oz, Turkey Gravy -2oz, Bread Stuffing -6oz, Cranberry Sauce -6oz, Glazed Carrots -6oz, Cabbage/Apple/Raisin Salad -4oz, Pumpkin Pie -1sl,



		Tossed Salad, Assorted Bread, Butter, Peanut Butter, Jelly, Coffee, Tea, Iced Tea, Fruit Punch, 2% Milk, Chocolate Milk, 10 gallons beef or chicken broth(for overnight serving)
		<b><u>Day 8</u></b>
48	B	Scrambled Eggs -6oz or Hard Boiled Eggs -3ea, Creamed Beef w/ Biscuit -6oz, Hash Browns -6oz, Assorted Caked Doughnut, Assorted Oatmeal Packets, Assorted Dry Cereal, Bread, English Muffins, Bagels, Butter, Peanut Butter, Jelly, Fresh Cut Fruit Salad, Assorted Yogurt(minimum 5 oz. serving), 2% Milk, Chocolate Milk, Coffee, Tea, 10 gallons beef or chicken broth(for serving later in the day)
23	L	BAG LUNCH 5 oz of meat, (turkey, ham or roast beef), lettuce, tomatoes and cheese (Provolone, Swiss or Cheddar). To preserve freshness, vegetables are wrapped separately from the bread, meat and cheese. 1 piece of fruit (apple or orange), dill pickle, chips, 2 chocolate chip cookies, 1hard boiled egg, and 4 oz trail mix. Mustard and mayonnaise packets, Coffee, Tea, Iced Tea, Fruit Punch, 2% Milk, Chocolate Milk
54	D	Cream of Broccoli Soup -6oz, Lasagna -10oz, Mixed Vegetables -6oz, Cottage Cheese -4oz, Chocolate Brownies -1ea, Garlic Bread -2sl, Tossed Salad, Assorted Bread, Butter, Peanut Butter, Jelly, Coffee, Tea, Iced Tea, Lemonade, 2% Milk, Chocolate Milk
		<b><u>Day 9</u></b>
54	B	Scrambled Eggs -6oz or Hard Boiled Eggs -3ea, Corned Beef Hash -6oz, Hash Browns -6oz, Assorted Oatmeal Packets, Assorted Dry Cereal, Bread, English Muffins, Bagels, Butter, Peanut Butter, Jelly, Fruit, Assorted Yogurt(minimum 5 oz. serving), 2% Milk, Chocolate Milk, Coffee, Tea,10 gallons beef or chicken broth(for serving later in the day)
23	L	BAG LUNCH 5 oz of meat, (turkey, ham or roast beef), lettuce, tomatoes and cheese (Provolone, Swiss or Cheddar). To preserve freshness, vegetables are wrapped separately from the bread, meat and cheese. 1 piece of fruit (apple

		or orange), dill pickle, chips, 2 chocolate chip cookies, 1hard boiled egg, and 4 oz trail mix. Mustard and mayonnaise packets, Coffee, Tea, Iced Tea, Fruit Punch, 2% Milk, Chocolate Milk
48	D	Minestrone Soup -6oz, Italian Sausage Subs -8oz, Marinara sauce -2oz, Sautéed Mushrooms, onions, green pepper -4oz(total), Baked Potato w/ Sour Cream - 1ea, Cucumber & Tomato Salad -4oz, Chef Salad option, Oatmeal Cookies -2ea, Chilled Pears, Spring Salad, Assorted Bread, Butter, Peanut Butter, Jelly, Coffee, Tea, Iced Tea, Lemonade, 2% Milk, Chocolate Milk
<b><u>Day 10</u></b>		
40	B	Scrambled Eggs -6oz or Hard Boiled Eggs -3ea, Canadian Bacon -4oz, Hash Browns -6oz, French Toast w/ Syrup - 3ea, Assorted Oatmeal Packets, Assorted Dry Cereal, Bread, English Muffins, Bagels, Butter, Peanut Butter, Jelly, Fruit, Assorted Yogurt (minimum 5 oz. serving), 1% Milk, Chocolate Milk, Coffee, Tea
40	D	Chicken Noodle Soup -6oz, Beef Stroganoff -10oz, Buttered Egg Noodles -4oz, Seasoned Green Beans -6oz, Three Bean Salad -4oz, Cherry Pie -1sl, Chilled Mandarin Oranges, Tossed Salad, Assorted Bread, Butter, Peanut Butter, Jelly, Coffee, Tea, Iced Tea, Lemonade, 2% Milk, Chocolate Milk
<b><u>Day 11</u></b>		
40	B	Scrambled Eggs -6oz or Hard Boiled Eggs -3ea, Bacon - 4sl, Hash Browns -6oz, Waffles w/ Syrup -3ea, Assorted Oatmeal Packets, Assorted Dry Cereal, Bread, English Muffins, Bagels, Butter, Peanut Butter, Jelly, Fruit, Assorted Yogurt (minimum 5 oz. serving), 2% Milk, Chocolate Milk, Coffee, Tea
40	D	Tomato Soup -6oz, Hamburgers -1ea, Hotdogs -1ea, Oven Baked French Fries -8oz, Baked Beans -6oz, Vegetable Stir Fry -6oz, Italian Pasta Salad -4oz, Apple Turnover -1ea, Chilled Applesauce, Tossed Salad, Assorted Bread, Butter, Peanut Butter, Jelly, Coffee, Tea, Iced Tea, Lemonade, 2% Milk, Chocolate Milk
<b><u>Day 12</u></b>		

40	B	Scrambled Eggs -6oz or Hard Boiled Eggs -3ea, Creamed Beef w/ Biscuit -6oz, Steamed Rice -6oz, Pancakes w/ Syrup -3ea, Assorted Danish -1ea, Assorted Oatmeal Packets, Assorted Dry Cereal, Bread, English Muffins, Bagels, Butter, Peanut Butter, Jelly, Fresh Cut Fruit Salad, Assorted Yogurt (minimum 5 oz. serving), 2% Milk, Chocolate Milk, Coffee, Tea
<b><u>Day 13</u></b>		
48	D	Vegetable Beef Soup -6oz, Grilled Steak -10oz, Sautéed Mushrooms & Onions -2oz, Baked Potato w/ Sour Cream -2oz, Cauliflower Polonaise -6oz, Pineapple Cole Slaw -4oz, Berry Shortcake w/ Whipped Topping -6oz, Chilled Peaches, Dinner Rolls -2ea, Tossed Salad, Assorted Bread, Butter, Peanut Butter, Jelly, Coffee, Tea, Iced Tea, Lemonade, 2% Milk, Chocolate Milk
<b><u>Day 14</u></b>		
48	B	Scrambled Eggs -6oz or Hard Boiled Eggs -3ea, Ham Slices -4oz, Hash Browns -6oz, Assorted Oatmeal Packets, Assorted Dry Cereal, Bread, English Muffins, Bagels, Butter, Peanut Butter, Jelly, Fruit, Assorted Yogurt(minimum 5 oz. serving), 2% Milk, Chocolate Milk, Coffee, Tea
48	L / 11:00- 12:00	Chicken Burger on potato buns -8oz with lettuce, onions, tomato and American cheese slices, Potato Salad -4oz, Oatmeal Raisin Cookies -2ea, Chefs Salad, Assorted Bread, Butter, Peanut Butter, Jelly, Coffee, Tea, Iced Tea, Lemonade, 2% Milk, Chocolate Milk