

PERFORMANCE WORK STATEMENT (PWS)

FOR

Special Skills IDT 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/Soldier service to the 86 IBCT. The catered meals are in support of Soldiers attending training conducted at the Ethan Allen Firing Range (EAFR) in Jericho, VT. Most of the training conducted at this location is based on a very structured, physically demanding and time sensitive setting. The VTARNG 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 4 consecutive calendar days, from 07 March 2024 – 10 March 2024.

1.4 General Information: This contract will fulfill feeding requirements for units within the 86 IBCT (MTN) only. No other customers training at EAFR will be supported by this contract. See attached Headcount and the menu at the end of this PWS for additional details.

1.4.1 Place and Performance of Services: Performance shall take place at the Jericho Readiness Center (JRC) Drill Hall Floor at EAFR (90 Ethan Allen Road, Jericho VT, 05465). All prepared meals shall be prepared following food safety guidelines and dropped off at the JRC on EAFR at the below designated times. 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. When hiring personnel, the contractor shall keep in mind that the stability and continuity of the work force are essential. Teleworking is not authorized.

Breakfast

Meals dropped off 0500-0515

Dinner

Meals dropped off 1630-1645

Meals should be packaged in accordance with the headcount breakout sheet for unit pickup.

1.4.1.1 The Government does not permit the contractor to telework in support of this requirement. Teleworking is not authorized.

1.4.1.2 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.

1.4.1.3 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. 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 Recognized Holidays: The following are recognized United States (US) holidays. The contractor shall not perform services on the days indicated below:

- 1.4.2.1 New Year's Day: January 1st
- 1.4.2.2 Martin Luther King, Jr.'s Birthday
- 1.4.2.3 President's Day
- 1.4.2.4 Memorial Day
- 1.4.2.5 Juneteenth National Independence Day: June 19th
- 1.4.2.6 Independence Day: July 4th
- 1.4.2.7 Labor Day
- 1.4.2.8 Columbus Day
- 1.4.2.9 Veteran's Day: November 11th
- 1.4.2.10 Thanksgiving Day
- 1.4.2.11 Christmas Day: December 25th

1.4.3 Quality Control (QC): 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 For contractors requiring Common Access Card (CAC): *Reserved*.

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), 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 Awareness Training (AT) Level 1: All contractor employees, including subcontractor employees, requiring access to Army installations, facilities, and controlled access areas shall complete AT Level 1 training 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 by each employee or subcontractor personnel. AT Level 1 awareness training is available at the following website: <https://jko.jten.mil/courses/at1/launch.html>.

1.4.5.4 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 (training standards provided by the requiring activity Antiterrorism Officer (ATO)). 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. 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. The program materials may be accessed at the following website: <https://vt.public.ng.mil/Resources/iWATCH/>.

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.

1.4.5.6-14 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.

1.4.6.1 Key Control. Reserved.

1.4.6.2 Lock Combinations. Reserved.

1.4.7 Special Qualifications: All supervisory staff shall be ServSafe qualified. Certificates must be provided to the COR at their 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. The contractor shall ensure all employees possess all required training and skills used in the performance of this contract. This does not include education or other qualifications for the position in which the contractor employee is performing, dress codes, or other information. (NOTE: The Government does not provide training to contractors. Contractors must ensure that any personnel performing under a contract are fully trained, licensed, certified, and otherwise qualified to provide services.)

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: All contractor personnel attending meetings, answering Government telephones and working in other situations where their contractor status is not obvious to third parties are required to identify themselves as such to avoid creating an impression that they are Government employees. The contractor shall ensure that all documents or reports produced by contractor personnel are suitably marked as contractor products or that contractor participation is appropriately disclosed. The contractor's status as a "contractor" shall be predominantly displayed in all correspondence types (to include signature blocks on e-mail) and dealings with Government or non-Government entities. 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 passes) 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 Contractor Travel: Reserved

1.4.13 Data Rights: Reserved

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: 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
CMRA	Contractor Manpower Reporting Application
COR	Contracting Officer's Representative
DA	Department of the Army
DD254	Department of Defense Contract Security Classification Specification
DFARS	Defense Federal Acquisition Regulation Supplement
DoD	Department of Defense
DSCA	Defense Counterintelligence and Security Agency
EAFR	Ethan Allen Firing Range
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
IAW	In Accordance With
IS	Information System(s)
JRC	Jericho Readiness Center
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

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: Reserved.

3.2. Materials: Government will provide waste, recycle, and compost receptacles and trash bags.

3.3. Equipment: Government will provide clean mermite containers for transport of hot/cold food and beverages. Vendor will coordinate with unit Point of Contact NET 30 days prior to contract start date for pick-up of mermite containers prior to initial meal service. The vendor is responsible for sanitizing the mermites prior to use. Following the completion of the final meal service, the vendor shall return the clean mermites back to the unit point of contact within three (3) business days from the final meal service.

3.4. Services: The government will dispose of all waste, recycle, and compost materials generated during and after meal service.

3.5. Utilities: Reserved.

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. The contractor shall furnish all containers, personnel, supervision, parts, tools, materials and transportation necessary to provide all prepared meals. The contractor shall provide disposable plates (or trays), bowls, cups, flatware, napkins, and at least 10 compostable trash bags for each meal service. The contractor will have 25 disposable "to go" containers available at each meal for the unit to use for Soldiers who need to take their meals to another location for eating. Each mermite container will have a contractor provided disposable serving utensil that is the correct serving side for the entrée/side or dessert.

4.2-3 Reserved

5.0 Requirements: The contractor shall perform food service operation, sanitation, and accounting procedures in accordance with (IAW) AR 30-22, the Army Food Program; DA PAM 30-22, Operating Procedures for the Army Food Program; TB Med 530, Occupational and Environmental Health Food Sanitation, and AR 4-25, Nutrition Standards and Education, paragraphs 2-3. 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).

5.1. Food Preparation & Quality: Contractor shall prepare and deliver the meals provided in the attached VTARNG menu. Any variations must be submitted in advance for review and approval by the COR. The contractor shall prepare meals, to the greatest extent possible, on the day it is to be served. Preparation methods will follow practices to ensure nutrition, food safety, plate presentation such as color, shape, flavor, texture and temperature characteristics of the food are maintained. The quality of the food served shall be equivalent to commercially available prepared meals.

5.1.1. The following guidelines must be adhered to when preparing the meals:

- No item shall be deep fat fried
- 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

- 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)
- Beverages (other than milk and breakfast juices) may be served from large serving size containers such as 1 gallon jugs or decanters. No carbonated beverages (canned sodas or soft drinks) or bottled water will be served.

5.2. Menu Standard: Contractor shall provide all identified menu components for the headcounts requested.

5.2.1. Condiments/Toppings: Offer condiments in portion control containers, bag, in a box pump, or bottles. At a minimum, the condiments/toppings requested on the menu should be provided.

5.2.2. Salad. The contractor shall provide tossed salad components and condiments consisting of a minimum of: mixed greens such as romaine lettuce, spinach, green leaf, and arugula (iceberg lettuce should not be the sole lettuce in any offering), tomatoes, cucumbers, carrots, croutons/crackers and three choices of salad dressings with one of those being low fat/fat free.

5.3. Meal Packaging & Delivery: Meals are to be packaged in government-provided mermite containers and delivered to the designated location in accordance with the established schedule at the JRC Armory. Meals will be dropped off at the designated location from 0500-0515 for breakfast and 1630-1645 hours for dinner each day of the training period.

5.3.1 All mermite containers will be portioned, labeled and grouped at the designated drop off location with the following information: Unit, Headcount, and portion size for each entrée and side item on the menu. Each mermite container will have a contractor provided disposable serving utensil that is the correct serving side for the entrée/side or dessert. Label should be secured so it does not fall off during transport (I.e. no "sticky notes.").

5.4. Safety, Sanitation & Cleaning: The contractor shall maintain a clean and sanitary workspace. Contractor will ensure that foods are dropped off in their mermite containers 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. Contractor will maintain a temperature log to indicate temperatures during storage, preparation, and at drop off. The COR shall have access to this log at any time upon request. Government will provide mermite containers for transport of hot/cold food items. Vendor will coordinate with unit Point of Contact to pick-up of mermite containers NET 30 days prior to initial meal service. The vendor is responsible for cleaning and sanitizing the mermites prior to use. Following the completion of the final meal service, the vendor shall return the clean mermites back to the unit point of contact within three (3) business days from the final meal service.

5.4.1. Based on TB MED 530 (see link in Applicable Publications table in paragraph 6 below), the contractor must prepare the food to allow for 1.5 hours of serving time past the last allowable drop off time at the delivery location. Latest breakfast service drop off is 0515 and the latest dinner service drop off is 1645.

5.5. Compliance: 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.

5.5.1. 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. Refer to the following websites for additional information:
<http://www.fda.gov/Food/GuidanceRegulation/RetailFoodProtection/FoodCode/ucm374275.htm>. or
<http://www.fda.gov/Food/FoodSafety/RetailFoodProtection/FoodCode/FoodCode2009/>

5.5.2. Contractors must have received a passing score and not have more than four (4) critical findings on their most recent health inspection. The government will confirm results posted at

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.

5.5.3. 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>.

6. Applicable Publications: Publications applicable to this PWS are listed below:

Publication (Chapter/Page)	Date of Publication	Mandatory or Advisory	Website
Federal Acquisition Regulation			https://www.acquisition.gov/?q=browsefar
Defense Federal Acquisition Regulation Supplement			http://www.acq.osd.mil/dpap/dars/dfarspgi/current/index.html or https://www.acquisition.gov/dfars
Joint Travel Regulation (JTR)			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)		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		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		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)		https://www.esd.whs.mil/Directives/issuances/dodi/
Homeland Security Presidential Directive (HSPD)-12 Policy for a Common Identification Standard for Federal Employees and Contractors	08/27/2004		https://www.dhs.gov/homeland-security-presidential-directive-12
DoDI 5400.11 Department of Defense Privacy and Civil Liberties Programs	01/29/2019		https://www.esd.whs.mil/Directives/issuances/dodi/
DoD 5400.11-R Department of Defense Privacy Program	05/14/2007		https://www.esd.whs.mil/Directives/issuances/dodm/
DoDD 8140.01 Cyberspace Workforce Management	10/05/2020		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)		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)		https://www.esd.whs.mil/Directives/issuances/dodm/
Army Directive 2014-05 Policy and Implementation Procedures for Common Access Card Credentialing	03/07/2014		https://armypubs.army.mil/ProductMaps/PubForm/ArmyDir.aspx

and Installation Access for Uncleared Contractors			
AR 25-2 Information Assurance	04/04/2019		http://armypubs.army.mil/ProductMaps/PubForm/AR.asp x
AR 530-1 Operations Security	09/26/2014		http://armypubs.army.mil/ProductMaps/PubForm/AR.asp x
AR 525-13 Antiterrorism	12/09/2019		http://armypubs.army.mil/ProductMaps/PubForm/AR.asp x
AR 381-12 Threat Awareness and Reporting Program (TARP) (Section II, ¶ 2-4.b)	06/01/2016		http://armypubs.army.mil/ProductMaps/PubForm/AR.asp x
AR 30-22 Army Food Program	07/17/2019		http://armypubs.army.mil/ProductMaps/PubForm/AR.asp x
DA PAM 30-22 Operating Procedures for the Army Food Program	07/17/2019		http://armypubs.army.mil/ProductMaps/PubForm/AR.asp x
TB Med 530 Tri-Food Service	03/01/2019		http://armypubs.army.mil/ProductMaps/PubForm/AR.asp x

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

Form	Date	Website
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/
I-9 Employment Eligibility Verification	10/21/2019	https://www.uscis.gov/sites/default/files/files/form/i-9.pdf
DD 1172-2	Mar 2017	http://www.dtic.mil/whs/directives/forms/index.htm

TECHNICAL EXHIBIT 1

Performance Requirements Summary (PRS)

This PRS includes performance objectives the Government uses to determine contractor performance as compared to the Acceptable Quality Level (AQL).

Performance Objective	Performance Standard	Acceptable Quality Levels (AQL)	Surveillance method / By Whom
Food Preparation & Quality (PWS 5.1 and 5.1.1)	The quality of the food served shall be equivalent to commercially available meals.	No more than four validated complaints per day.	Random Survey / COR
Menu Standard (PWS 5.2)	Consistently provides the meal and meal components as outlined in the specified menu	No more than four instances of missed menu/menu components per day.	Observation / COR
Meal Packaging & Delivery (PWS 5.3)	Packaged, labeled and grouped meals arrive at delivery location within the applicable delivery window	No delivery is more than 10 minutes outside of the required drop-off time.	Random Sampling / COR
Food Safety (PWS 5.4 and 5.4.1)	Contractor maintains compliance with food safety protocols for food temperature during meal transport and drop off	No instances of food temperatures falling outside of proper temperature ranges	Observation / COR

TECHNICAL EXHIBIT 2

Deliverables Schedule

PWS Reference / Deliverable Title	Frequency	Number of Copies	Medium/Format	Submit To
1.4.5.2 Complete Base access request/background check	Provide within 5 calendar days of contract award for personnel requiring base access for execution of contract	1 per individual requiring access	Electronic	COR to forward to APP Office for NCIC background check
1.4.5.3 AT Level 1 Awareness Training Certificates	Provide within 15 calendar days after employee completes training.	1	Electronic Submission	COR
1.4.5.4 iWatch Training Certificates	Provide within 15 calendar days after employee completes training.	1	Electronic Submission	COR
1.4.5.5 Complete Combat Trafficking in Persons (CTIP) Training	Provide within 15 calendar days after employee completes training.	1	Electronic Submission	COR

MENU
86 IBCT (MTN) Special Skills Weekend
Camp Ethan Allen Firing Range Site Menu 2024
Breakfast meal drop off window 0500-0515
Dinner meal drop off window 1630-1645

Personnel to Feed	Meal Time	MENU
07MAR24		
75	Dinner Meal drop off 1630-1645 at JRC Armory	Entrée: Roast Beef (8 oz.), Natural Pan Gravy (2 oz.) Sides: Seasoned Mixed Vegetables (1 cup), Drop Biscuits/Rolls (2 ea), Potato Salad (1 cup), Salad (1 cup), Bread (2x slices) Dessert: chocolate chip cookie (2 EA), Granola Bar (1 EA) Beverages: Gatorade mix, coffee, ice tea Condiments: salad dressings, ketchup, hot sauce, salt, pepper, margarine packets, sugar, coffee powdered creamer, peanut butter, jelly
08MAR24		
31	Breakfast Meal drop off 0500-0515 at JRC Armory	Entrée: Scrambled eggs (3 EA) Sides: Bacon (3 EA), home fries (1 cup), 4" pancake (2 EA), oatmeal (1/2 cup-cooked), Bread (2 slices) Dessert: Banana (1 EA), Granola Bar (1 EA) Beverages: Coffee, orange juice, apple juice Condiments: Syrup, Jelly, Peanut Butter, Hot Sauce, Ketchup, Salt, Pepper, sugar, powdered creamer, Bread
370	Dinner Meal drop off 1630-1645 at JRC Armory	Entrée: Beef Lasagna (12 oz.) Sides: Garlic Bread (2 EA), Salad (1 Cup), Parmesan Cheese (1 oz.) Dessert: Apple Crisp (1/2 Cup), Granola Bar (1 EA) Beverages: Coffee, Gatorade Condiments: Hot Sauce, Ketchup, Salt, Pepper, sugar, powdered creamer, salad dressing, peanut butter, jelly
09MAR24		
319	Breakfast Meal drop off 0500-0515 at JRC Armory	Entrée: Breakfast Sandwich consisting of Egg, Cheese, and choice of ham, sausage or bacon Sides: Bacon (3 EA), home fries (1 cup), 4" pancake (2 EA), oatmeal (1/2 cup-cooked), Bread (2 slices) Dessert: Banana (1 EA), Granola Bar (1 EA) Beverages: Coffee, orange juice, apple juice Condiments: Syrup, Jelly, Peanut Butter, Hot Sauce, Ketchup, Salt, Pepper, sugar, powdered creamer, Bread
394	Dinner Meal drop off 1630-1645 at JRC Armory	Entrée: Steak (8 oz) Sides: Sauteed Mushrooms/onions (4 oz), Beef Noodle Soup (6 oz) Baked potatoes w/ sour cream (3 oz) Dessert: Chocolate Chip Cookie (2 ea) Beverages: Coffee, sweet tea, milk/chocolate milk Condiments: Jelly, Peanut Butter, Hot Sauce, Ketchup, Salt, Pepper, sugar, powdered creamer, Bread

10MAR24

288

**Breakfast Meal
drop off 0500-
0515 at JRC
Armory**

Entrée: Scrambled eggs (3 EA)
Sides: Bacon (3 EA), home fries (1 cup), French Toast (2 EA),
oatmeal (1/2 cup-cooked), Bread (2 slices)
Dessert: Banana (1 EA), Granola Bar (1 EA)
Beverages: Coffee, orange juice, apple juice
Condiments: Syrup, Jelly, Peanut Butter, Hot Sauce, Ketchup,
Salt, Pepper, sugar, powdered creamer, Bread