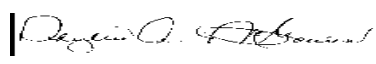


SOLICITATION/CONTRACT/ORDER FOR COMMERCIAL ITEMS OFFEROR TO COMPLETE BLOCKS 12, 17, 23, 24, AND 30				1. REQUISITION NUMBER HQCXX2011103		PAGE 1 OF 76				
2. CONTRACT NO. HDEC02-12-D-0012		3. AWARD/EFFECTIVE DATE 14-Sep-2012		4. ORDER NUMBER		5. SOLICITATION NUMBER HDEC02-11-R-0009		6. SOLICITATION ISSUE DATE 30-Jun-2011		
7. FOR SOLICITATION INFORMATION CALL:		a. NAME AMY WILLIAMS				b. TELEPHONE NUMBER (No Collect Calls) (804) 734-8000 EXT 48408		8. OFFER DUE DATE/LOCAL TIME 04:00 PM 11 Aug 2011		
9. ISSUED BY DEFENSE COMMISSARY AGENCY RESALE CONTRACTING DIRECTORATE - MPR 1300 E AVENUE FORT LEE VA 23801-1800 TEL: FAX:			CODE HDEC02		10. THIS ACQUISITION IS <input checked="" type="checkbox"/> UNRESTRICTED <input type="checkbox"/> SET ASIDE: % FOR <input type="checkbox"/> SB <input type="checkbox"/> HUBZONE SB <input type="checkbox"/> 8(A) <input type="checkbox"/> SVC-DISABLED VET-OWNED SB <input type="checkbox"/> EMERGING SB SIZE STD: \$35.5M NAICS: 722310			11. DELIVERY FOR FOB DESTINATION UNLESS BLOCK IS MARKED <input type="checkbox"/> SEE SCHEDULE		12. DISCOUNT TERMS
15. DELIVER TO SEE SCHEDULE			CODE		16. ADMINISTERED BY SEE ITEM 9			CODE		
17a. CONTRACTOR/OFFEROR SODEXO MANAGEMENT INC. JIM MALONEY 9801 WASHINGTONIAN BLVD GAITHERSBURG MD 20878-5355 TEL. 301-987-4000 EXT.44732			CODE 1EGB9		18a. PAYMENT WILL BE MADE BY DEF FINANCE & ACCOUNTING SVC "EFT: T" COLUMBUS CENTER ATTN: DFAS-BVDV/CC P O BOX 182047 COLUMBUS OH 43218-2047			CODE HQ0104		
<input type="checkbox"/> 17b. CHECK IF REMITTANCE IS DIFFERENT AND PUT SUCH ADDRESS IN OFFER			18b. SUBMIT INVOICES TO ADDRESS SHOWN IN BLOCK 18a. UNLESS BLOCK BELOW IS CHECKED <input type="checkbox"/> SEE ADDENDUM							
19. ITEM NO.	20. SCHEDULE OF SUPPLIES/ SERVICES				21. QUANTITY	22. UNIT	23. UNIT PRICE	24. AMOUNT		
SEE SCHEDULE										
25. ACCOUNTING AND APPROPRIATION DATA						26. TOTAL AWARD AMOUNT (For Govt. Use Only) \$8,342,191.30 EST				
<input type="checkbox"/> 27a. SOLICITATION INCORPORATES BY REFERENCE FAR 52.212-1. 52.212-4. FAR 52.212-3. 52.212-5 ARE ATTACHED. ADDENDA <input type="checkbox"/> ARE <input type="checkbox"/> ARE NOT ATTACHED										
<input type="checkbox"/> 27b. CONTRACT/PURCHASE ORDER INCORPORATES BY REFERENCE FAR 52.212-4. FAR 52.212-5 IS ATTACHED. ADDENDA <input type="checkbox"/> ARE <input type="checkbox"/> ARE NOT ATTACHED										
28. CONTRACTOR IS REQUIRED TO SIGN THIS DOCUMENT AND RETURN <u>1</u> COPIES <input checked="" type="checkbox"/> TO ISSUING OFFICE. CONTRACTOR AGREES TO FURNISH AND DELIVER ALL ITEMS SET FORTH OR OTHERWISE IDENTIFIED ABOVE AND ON ANY ADDITIONAL SHEETS SUBJECT TO THE TERMS AND CONDITIONS SPECIFIED HEREIN. REF: HDEC02-11-R-0009					29. AWARD OF CONTRACT: REFERENCE <input type="checkbox"/> OFFER DATED <u>03-Aug-2011</u> . YOUR OFFER ON SOLICITATION (BLOCK 5), INCLUDING ANY ADDITIONS OR CHANGES WHICH ARE SET FORTH HEREIN, IS ACCEPTED AS TO ITEMS: SEE SCHEDULE					
30a. SIGNATURE OF OFFEROR/CONTRACTOR				31a. UNITED STATES OF AMERICA (SIGNATURE OF CONTRACTING OFFICER)			31c. DATE SIGNED			
							14-Sep-2012			
30b. NAME AND TITLE OF SIGNER (TYPE OR PRINT)			30c. DATE SIGNED		31b. NAME OF CONTRACTING OFFICER (TYPE OR PRINT) PHYLLIS MCGOWAN / CONTRACTING OFFICER TEL: (804) 734-8000 ext 48900 EMAIL: phyllis.mcgowan@deca.mil					

**SOLICITATION/CONTRACT/ORDER FOR COMMERCIAL ITEMS
(CONTINUED)**

19. ITEM NO.	20. SCHEDULE OF SUPPLIES/ SERVICES	21. QUANTITY	22. UNIT	23. UNIT PRICE	24. AMOUNT
<p>SEE SCHEDULE</p>					

32a. QUANTITY IN COLUMN 21 HAS BEEN
 RECEIVED INSPECTED ACCEPTED, AND CONFORMS TO THE CONTRACT, EXCEPT AS NOTED: _____

32b. SIGNATURE OF AUTHORIZED GOVERNMENT REPRESENTATIVE	32c. DATE	32d. PRINTED NAME AND TITLE OF AUTHORIZED GOVERNMENT REPRESENTATIVE
--	-----------	---

32e. MAILING ADDRESS OF AUTHORIZED GOVERNMENT REPRESENTATIVE	32f. TELEPHONE NUMBER OF AUTHORIZED GOVERNMENT REPRESENTATIVE
	32g. E-MAIL OF AUTHORIZED GOVERNMENT REPRESENTATIVE

33. SHIP NUMBER	34. VOUCHER NUMBER	35. AMOUNT VERIFIED CORRECT FOR	36. PAYMENT <input type="checkbox"/> COMPLETE <input type="checkbox"/> PARTIAL <input type="checkbox"/> FINAL	37. CHECK NUMBER
<input type="checkbox"/> PARTIAL <input type="checkbox"/> FINAL				

38. S/R ACCOUNT NUMBER	39. S/R VOUCHER NUMBER	40. PAID BY
------------------------	------------------------	-------------

41a. I CERTIFY THIS ACCOUNT IS CORRECT AND PROPER FOR PAYMENT	42a. RECEIVED BY (<i>Print</i>)		
41b. SIGNATURE AND TITLE OF CERTIFYING OFFICER	41c. DATE	42b. RECEIVED AT (<i>Location</i>)	
		42c. DATE REC'D (<i>YY/MM/DD</i>)	42d. TOTAL CONTAINERS

Section SF 1449 - CONTINUATION SHEET

ITEM NO	SUPPLIES/SERVICES	ESTIMATED QUANTITY	UNIT	UNIT PRICE	ESTIMATED AMOUNT
0001	<p>DELI & BAKERY OPERTIONS FFP Commissary delicatessen and bakery resale operations in the District of Columbia (DC) Cluster of the East Region; Andrews AFB, MD; Bolling AFB, DC; Dover AFB, DE; Fort Belvoir, VA; NAS Patuxent River, MD, and Quantico MCCB, VA. All six locations have both a deli and a bakery. The area of survey for each of these locations is 10 miles from the installation perimeter (see Performance Work Statement, Technical Exhibit A, Para. 1.2.3.). In the event that two comparable commercial supermarkets are not available within the 10-mile radius from the installation perimeter, the Contractor shall contact the Contracting Officer to request an increase of the survey area.</p> <p>The base performance period consists of two consecutive 12-month periods. Two 1-year option periods are also available. The contract performance period may be extended in one year "Award Term" increments. (See Technical Exhibit, Award Term Plan).</p> <p>Contractor submitted their proposal price as a percentage of patron savings. This amount, expressed as a percentage, is what the contractor will save the commissary patron on each individual high volume core item identified below, inclusive of all the locations within the cluster.</p> <p>HIGH VOLUME CORE ITEMS: (Applicable to all Sub-Clins in this solicitation) Honey Ham, Virginia Ham, Roast Beef, Smoked Turkey Breast, Mesquite Turkey Breast, Roasted Turkey Breast, Salami (Cotto), Provolone Cheese, Swiss Cheese, American Cheese (Premium quality tier products required. Premium quality tier is defined as: Turkey Breast - 3 or less pieces of whole muscles; Ham - inside and outside muscles, no shank or knuckle meat; Beef - Choice, cap off. Quality tier products have a low percent of pump and brand name recognition. Type and amount of additives are also considerations.)</p> <p>FOB: Destination PURCHASE REQUEST NUMBER: HQCXXX2011103</p>				\$0.00

ESTIMATED NET AMT \$0.00

ITEM NO	SUPPLIES/SERVICES	ESTIMATED QUANTITY	UNIT	UNIT PRICE	ESTIMATED AMOUNT
0001AA		24	Months	\$347,591.304	\$8,342,191.30 EST

BASE PERFORMANCE PERIOD
 FFP
 Delicatessen and Bakery Operations

Base Performance Period to begin:
 October 16, 2012 through September 30, 2014.

First consecutive 12 months of Base Performance Period

Percentage of patron savings on Deli Core Items: 41%

Second consecutive 12 months of Base Performance Period

Percentage of patron savings on Deli Core Items: 41%

FOB: Destination

ESTIMATED
 NET AMT

\$8,342,191.30 (EST.)

ITEM NO	SUPPLIES/SERVICES	ESTIMATED QUANTITY	UNIT	UNIT PRICE	ESTIMATED AMOUNT
0001AB OPTION	FIRST OPTION YEAR PERFORMANCE PERIOD FFP Delicatessen and Bakery Operations	12	Months	\$347,591.304	\$4,171,095.65 EST

First Option Performance Period to begin:
October 1, 2014 through September 30, 2015

Third consecutive 12 months of First Option Performance Period

Percentage of patron savings on Deli Core Items: 41%

FOB: Destination

ESTIMATED
NET AMT

\$4,171,095.65 (EST.)

ITEM NO	SUPPLIES/SERVICES	ESTIMATED QUANTITY	UNIT	UNIT PRICE	ESTIMATED AMOUNT
0001AC OPTION	SECOND OPTION YEAR PERFORMANCE PERIOD FFP Delicatessen and Bakery Operations	12	Months	\$347,591.304	\$4,171,095.65 EST

Second Option Performance Period to begin:
October 1, 2015 through September 30, 2016

Fourth consecutive 12 months of Second Option Performance Period

Percentage of patron savings on Deli Core Items: 41%

FOB: Destination

ESTIMATED
NET AMT

\$4,171,095.65 (EST.)

ITEM NO	SUPPLIES/SERVICES	ESTIMATED QUANTITY	UNIT	UNIT PRICE	ESTIMATED AMOUNT
0001AD OPTION	AWARD TERM ONE FFP Delicatessen and Bakery Operations	12	Months	\$347,591.304	\$4,171,095.65 EST

Earned for overall excellent performance during the first consecutive 12 months of the base performance period, October 16, 2012 through September 30, 2013.

Award Term One Performance Period to begin:
October 1, 2016 through September 30, 2017

Percentage of patron savings on Deli Core Items: 41%

FOB: Destination

ESTIMATED
NET AMT

\$4,171,095.65 (EST.)

ITEM NO	SUPPLIES/SERVICES	ESTIMATED QUANTITY	UNIT	UNIT PRICE	ESTIMATED AMOUNT
0001AE OPTION	AWARD TERM TWO FFP Delicatessen and Bakery Operations	12	Months	\$347,591.304	\$4,171,095.65 EST

Earned for overall excellent performance during the second consecutive 12 months of the base performance period, October 1, 2013 through September 30, 2014.

Award Term Two Performance Period to begin:
October 1, 2017 through September 30, 2018

Percentage of patron savings on Deli Core Items: 41%

FOB: Destination

ESTIMATED
NET AMT

\$4,171,095.65 (EST.)

ITEM NO	SUPPLIES/SERVICES	ESTIMATED QUANTITY	UNIT	UNIT PRICE	ESTIMATED AMOUNT
0001AF OPTION	AWARD TERM THREE FFP Delicatessen and Bakery Operations	12	Months	\$347,591.304	\$4,171,095.65 EST

Earned for overall excellent performance during the third consecutive 12 months of the first option performance period, October 1, 2014 through September 30, 2015.

Award Term Three Performance Period to begin:
October 1, 2018 through September 30, 2019

Percentage of patron savings on Deli Core Items: 41%

FOB: Destination

ESTIMATED
NET AMT

\$4,171,095.65 (EST.)

ITEM NO	SUPPLIES/SERVICES	ESTIMATED QUANTITY	UNIT	UNIT PRICE	ESTIMATED AMOUNT
0001AG OPTION	AWARD TERM FOUR FFP Delicatessen and Bakery Operations	(b) (4)	(b) (4)	(b) (4)	(b) (4)

Earned for overall excellent performance during the fourth consecutive 12 months of the second option performance period, October 1, 2015 through September 30, 2016

Award Term Four Performance Period to begin:
October 1, 2019 through September 30, 2020

Percentage of patron savings on Deli Core Items: 41%

FOB: Destination

ESTIMATED
NET AMT

(b) (4)

CLAUSES INCORPORATED BY REFERENCE

52.203-3	Gratuities	APR 1984
52.203-6 Alt I	Restrictions On Subcontractor Sales To The Government (Sep 2006) -- Alternate I	OCT 1995
52.203-12	Limitation On Payments To Influence Certain Federal Transactions	OCT 2010
52.203-13	Contractor Code of Business Ethics and Conduct	APR 2010
52.204-4	Printed or Copied Double-Sided on Postconsumer Fiber Content Paper	MAY 2011
52.204-7	Central Contractor Registration	FEB 2012
52.204-9	Personal Identity Verification of Contractor Personnel	JAN 2011
52.204-10	Reporting Executive Compensation and First-Tier Subcontract Awards	FEB 2012
52.204-99 (Dev)	System for Award Management Registration (Deviation)	AUG 2012
52.209-6	Protecting the Government's Interest When Subcontracting With Contractors Debarred, Suspended, or Proposed for Debarment	DEC 2010
52.209-10	Prohibition on Contracting With Inverted Domestic Corporations	MAY 2012
52.212-4	Contract Terms and Conditions--Commercial Items	FEB 2012
52.219-8	Utilization of Small Business Concerns	JAN 2011
52.219-9	Small Business Subcontracting Plan	JAN 2011
52.219-9 Alt II	Small Business Subcontracting Plan (JAN 2011) Alternate II	OCT 2001

52.219-16	Liquidated Damages-Subcontracting Plan	JAN 1999
52.219-28	Post-Award Small Business Program Rerepresentation	APR 2012
52.222-3	Convict Labor	JUN 2003
52.222-19	Child Labor -- Cooperation with Authorities and Remedies	MAR 2012
52.222-21	Prohibition Of Segregated Facilities	FEB 1999
52.222-26	Equal Opportunity	MAR 2007
52.222-35	Equal Opportunity for Veterans	SEP 2010
52.222-36	Affirmative Action For Workers With Disabilities	OCT 2010
52.222-37	Employment Reports on Veterans	SEP 2010
52.222-40	Notification of Employee Rights Under the National Labor Relations Act	DEC 2010
52.222-41	Service Contract Act Of 1965	NOV 2007
52.222-43	Fair Labor Standards Act And Service Contract Act - Price Adjustment (Multiple Year And Option)	SEP 2009
52.222-50	Combating Trafficking in Persons	FEB 2009
52.222-54	Employment Eligibility Verification	JUL 2012
52.223-5	Pollution Prevention and Right-to-Know Information	MAY 2011
52.223-5 Alt I	Pollution Prevention and Right-to-Know Information (May 2011) Alternate I	MAY 2011
52.223-10	Waste Reduction Program	MAY 2011
52.223-15	Energy Efficiency in Energy-Consuming Products	DEC 2007
52.223-18	Encouraging Contractor Policies To Ban Text Messaging While Driving	AUG 2011
52.225-13	Restrictions on Certain Foreign Purchases	JUN 2008
52.228-5	Insurance - Work On A Government Installation	JAN 1997
52.232-17	Interest	OCT 2010
52.232-33	Payment by Electronic Funds Transfer--Central Contractor Registration	OCT 2003
52.232-99 (Dev)	Providing Accelerated Payment to Small Business Subcontractors (Deviation)	AUG 2012
52.233-3	Protest After Award	AUG 1996
52.233-4	Applicable Law for Breach of Contract Claim	OCT 2004
52.237-2	Protection Of Government Buildings, Equipment, And Vegetation	APR 1984
52.242-13	Bankruptcy	JUL 1995
52.245-1	Government Property	AUG 2010
52.245-9	Use And Charges	APR 2012
252.201-7000	Contracting Officer's Representative	DEC 1991
252.203-7000	Requirements Relating to Compensation of Former DoD Officials	SEP 2011
252.203-7002	Requirement to Inform Employees of Whistleblower Rights	JAN 2009
252.203-7003	Agency Office of the Inspector General	APR 2012
252.204-7004 Alt A	Central Contractor Registration (52.204-7) Alternate A	SEP 2007
252.204-7008	Export-Controlled Items	APR 2010
252.205-7000	Provision Of Information To Cooperative Agreement Holders	DEC 1991
252.209-7004	Subcontracting With Firms That Are Owned or Controlled By The Government of a Terrorist Country	DEC 2006
252.219-7003	Small Business Subcontracting Plan (DOD Contracts)	JUN 2012
252.225-7012	Preference For Certain Domestic Commodities	JUN 2010
252.232-7003	Electronic Submission of Payment Requests and Receiving Reports	JUN 2012
252.232-7006	Wide Area WorkFlow Payment Instructions	JUN 2012
252.232-7010	Levies on Contract Payments	DEC 2006
252.243-7001	Pricing Of Contract Modifications	DEC 1991

252.243-7002	Requests for Equitable Adjustment	MAR 1998
252.245-7001	Tagging, Labeling, and Marking of Government-Furnished Property	APR 2012
252.245-7002	Reporting Loss of Government Property	APR 2012
252.245-7004	Reporting, Reutilization, and Disposal	APR 2012
252.247-7023	Transportation of Supplies by Sea	MAY 2002
252.247-7024	Notification Of Transportation Of Supplies By Sea	MAR 2000

CLAUSES INCORPORATED BY FULL TEXT

IMPORTANT NOTICE

Upon award of this contract, the Agency intends to make public the total contract award amount, as well as any awarded individual contract line item pricing (CLIN and Sub-CLIN), within the Agency's electronic reading room located @ www.commissaries.com.

Unexercised Option year prices will not be published.

This action is being taken to ensure contract award information is available to the general public, as it was in the past, pursuant to the President's January 21, 2009 memorandum regarding the Freedom of Information Act (FOIA).

CLAUSES INCORPORATED BY FULL TEXT

52.204-4500 INSTALLATION ACCESS REQUIREMENTS (JAN 31 2012)

The contractor shall be responsible for ensuring full compliance with all installation access procedures. Installation access includes, but is not limited to, obtaining applicable installation passes and inspections for vehicles and personnel. Contractor employees may also be subject to background security checks/clearances in order to obtain credentials for passes. Some installations are using programs, such as RAPIDGate, which may result in a cost to the contractor. Any costs associated with such programs or with obtaining passes, will not be reimbursed separately and should be included in the contractor's proposed pricing for the product or services being acquired.

CLAUSES INCORPORATED BY FULL TEXT

52.209-9 Updates of Publicly Available Information Regarding Responsibility Matters (FEB 2012)

(a) The Contractor shall update the information in the Federal Awardee Performance and Integrity Information System (FAPIIS) on a semi-annual basis, throughout the life of the contract, by posting the required information in the Central Contractor Registration database via <https://www.acquisition.gov>.

(b) As required by section 3010 of the Supplemental Appropriations Act, 2010 (Pub. L. 111-212), all information posted in FAPIIS on or after April 15, 2011, except past performance reviews, will be publicly available. FAPIIS consists of two segments--

(1) The non-public segment, into which Government officials and the Contractor post information, which can only be viewed by--

(i) Government personnel and authorized users performing business on behalf of the Government; or

(ii) The Contractor, when viewing data on itself; and

(2) The publicly-available segment, to which all data in the non-public segment of FAPIIS is automatically transferred after a waiting period of 14 calendar days, except for--

(i) Past performance reviews required by subpart 42.15;

(ii) Information that was entered prior to April 15, 2011; or

(iii) Information that is withdrawn during the 14-calendar-day waiting period by the Government official who posted it in accordance with paragraph (c)(1) of this clause.

(c) The Contractor will receive notification when the Government posts new information to the Contractor's record.

(1) If the Contractor asserts in writing within 7 calendar days, to the Government official who posted the information, that some of the information posted to the non-public segment of FAPIIS is covered by a disclosure exemption under the Freedom of Information Act, the Government official who posted the information must within 7 calendar days remove the posting from FAPIIS and resolve the issue in accordance with agency Freedom of Information procedures, prior to reposting the releasable information. The contractor must cite 52.209-9 and request removal within 7 calendar days of the posting to FAPIIS.

(2) The Contractor will also have an opportunity to post comments regarding information that has been posted by the Government. The comments will be retained as long as the associated information is retained, i.e., for a total period of 6 years. Contractor comments will remain a part of the record unless the Contractor revises them.

(3) As required by section 3010 of Pub. L. 111-212, all information posted in FAPIIS on or after April 15, 2011, except past performance reviews, will be publicly available.

(d) Public requests for system information posted prior to April 15, 2011, will be handled under Freedom of Information Act procedures, including, where appropriate, procedures promulgated under E.O. 12600.

(End of clause)

52.212-4 ADDENDUM

FAR 52.212-4 ADDENDUM – CONTRACT TERMS AND CONDITIONS – COMMERCIAL ITEMS

A. TYPE OF CONTRACT: Firm Fixed-Price

B. PERIOD OF PERFORMANCE: To begin and extend for a period of a twenty-four month Base Period:

Base Performance Period – October 16, 2012 through September 30, 2014

Additional two one-year Option Periods:

First Option Performance Period: October 1, 2014 through September 30, 2015

Second Option Performance Period: October 1, 2015 through September 30, 2016

Four one-year Award Terms contingent upon contractor performance at the excellent level as set forth in the Award Term Clause:

Award Term One Performance Period: October 1, 2016 through September 30, 2017

Award Term Two Performance Period: October 1, 2017 through September 30, 2018

Award Term Three Performance Period: October 1, 2018 through September 30, 2019

Award Term Four Performance Period: October 1, 2019 through September 30, 2020

C. TEAMING/PARTNERING: If a proposal is submitted and subsequently awarded to a company based on a teaming or partnering concept, the team shall not be changed without written approval from the Contracting Officer.

D. DELIVERY TICKET INVOICE (DTI) PROCEDURES: In lieu of Wide Area Work Flow Payment Instructions (DFARS 252.232-7006), invoices and payments will be processed through SAVES. Receiving and payment processes on this contract will be accomplished through DTI procedures. Under these procedures, the daily reconciliation document will serve as a receipt and an invoice for bill paying purposes. The daily reconciliation documents will be accumulated by the Government, and consolidated or rolled up weekly into a single DTI amount. The Rollup Period may follow a Monday through Sunday or Days of a Month Schedule (Days 1 to 7, 8 to 15, 16 to 23, and 24 to end of month), but the contractor and the commissary must agree to the rollup method used. This consolidated amount will be the amount used for the designated payment period.

The Contractor shall furnish the following information:

Remittance Address: Sodexo Management Inc.

9801 Washingtonian Blvd.

Gaithersburg, MD

20878-5355

Point of Contact: David J. Scanlan

Telephone Number: (301) 987-4732

E. ORDERING: For purposes of this contract, delivery orders or task orders, as referred to in DFAR 252.216-7006, Ordering (contained herein), is defined as the daily reconciliation document which serves as a receipt and an invoice for bill paying purposes. Paragraph (c) of the reference clause is not applicable to this contract.

F. ITEM TRANSFER: The Government will authorize the Contractor, upon request, the transfer of specific commissary owned food items for incorporation into Contractor prepared sushi products, sandwiches, and other food products in support of this contract, as deemed appropriate by the Contracting Officer. These food items may also be used to enhance deli and bakery display cases in the commissary. The Contractor has the option to use this privilege. All items transferred from the commissary to the Contractor shall be incorporated into a product that is offered for sale within the commissary (e.g., tomatoes, lettuce or onions into a finished sandwich; avocado and carrots into a sushi item), be transformed into another product (e.g., fresh raw or frozen chicken into roasted full cooked ready-to-eat chicken), added to a product offered for sale (e.g., pickles, olives) added as a side to a sandwich, or be used to decorate deli and bakery cases.

All items transferred to the Contractor from the commissary under the procedure set forth below shall be used exclusively in support of this contract. Violation of the transfer procedures, or use of the product for other than incorporation into a finished food product for resale, or to enhance deli and bakery display cases shall be grounds for termination of the transfer privilege.

Should items normally requested by the Contractor become unavailable, or the Contractor's request for new products be denied, the Contractor shall continue performance and hold the Government harmless.

Items designated as pre-approved for transfer are:

Avocados, carrots, cucumbers, lemons, cabbage, lettuce (all kinds), onions, greens (mustard, kale), tomatoes (all kinds), peppers (various colors), grapes and other fresh produce items to be used as garnish in the display cases or on prepared food products.

Items in limited quantity (usually less than one pound) can be used for case decoration.

Additional items may be approved by the Contracting Officer, at the written request of the Contractor, on a case-by-case basis. Justification for the transfer of such items shall be included in the written request.

The Contractor shall request designated items from the appropriate DeCA Commissary department on a DeCA Form 70-20, Subsistence Request for Issue, Turn-In or Transfer, to be provided by the commissary. The Contractor shall submit the Form 70-20 to the appropriate DeCA department (Produce, Meat, or Grocery (primarily Produce)). The Contractor prepared Form 70-20 shall show the description of the product, weight/count of the item, the price per pound/unit and the extended price of the item.

Each issue against a Form 70-20 transfer request must be acknowledged on the form by a designated commissary employee for the appropriate commissary department, and the Contractor employee who received the item(s). The Contractor department Manager or designee shall validate all issues of merchandise against a Form 70-20 transfer

by initialing and annotating the receipt date of the merchandise requested on the form. The issuing department will be responsible for the control of, and overall monitoring of, the Forms 70-20 received from the contractor. The issuing department will also maintain the original forms. The determination as to whether one Form 70-20 will be used per month, or multiple Forms 70-20, is to be made by each individual commissary.

The commissary issuing department(s) will roll up the Forms 70-20 submitted by the contractor during the month at the end of the applicable month (and possibly before an inventory at the direction of commissary management), and prepare a VCM reflecting the total amount of product cost transferred during that month. The Contractor department manager or designee shall review VCMs for accuracy and sign the VCM on behalf of the Contractor. A copy of each VCM and the supporting Forms 70-20 will be provided to the Contractor upon completion.

(NOTE: When the VCM deducts from invoice, it will collect from the next receipt transaction in SAVES. This collection may not be from the Commissary where the VCM was written. The Contractor can check MY INVOICE to verify the payment amount, VCM amount, and which store the VCM was given against.)

G. **RANDOM INSPECTIONS FOR COMPLIANCE WITH PATRON SAVINGS:** IAW the Quality Assurance Surveillance Plan (QASP), the Government will perform random price surveys at the request of the Contracting Officer and/or Store Director to verify that the Contractor is meeting the patron savings on core items specified IAW the contract. Additionally, the Government may randomly validate Contractor initiated surveys on core items. If the percentage of savings is in non-conformance, the Government will immediately inform the Contractor of these findings and request the Contractor adjust the pricing to come into conformance.

Core item price comparisons will utilize the same brand name, when available within the area of survey, as set forth in the applicable CLIN. In the absence of the same brand name, price comparisons will be accomplished using brand name products of the same quality. Premium elite brands (Boar's Head and Dietz & Watson) shall not be used for purposes of determining savings on core items.

H. AWARD TERM (CLAUSE) (pass/fail)

(a) Award Term. The award term is an acquisition technique for recurring requirements that rewards the Contractor for its *overall* excellent performance with a long-term relationship. It affords the Contractor opportunities to earn additional performance periods in one-year increments of 12 months for up to an additional four years. Potential benefits of maintaining a long-term contractual relationship with a quality Contractor are continuous improvement in the processes affecting the goals of the contract and stability within the contractor's workforce.

The Contractor earns an award term based on a pass/fail rating method in which the Government evaluates the Contractor's *overall* performance at the end of the award term evaluation period as provided in Technical Exhibit B, Award Term Plan. The Government will perform an interim assessment after six months of performance on each 12-month performance period to provide feedback to the Contractor. A final assessment will be performed after the 12 month performance period has been completed. The Government will determine at the end of the final assessment period whether the Contractor's *overall* performance for the previous 12 months merits an award term, based on its effectiveness in achieving the contract goals of customer service, continued savings, increased sales and product satisfaction. Effectiveness in achieving the contract goals will be rated as excellent, acceptable, or unacceptable, without assigning points.

(b) Monitoring of Performance. The performance monitors, whose findings are reported to the Award Term Board (ATB), continually monitor the contractor's performance. The ATB recommends an award term to the Term Determining Official (TDO), who makes the final decision on whether the contractor has earned an award term.

(c) Award-Term Plan. The evaluation criteria and the associated award-term extensions or reductions are specified in the award-term plan.

(d) Self-Evaluation. At the option of the Contractor, the Contractor may (1) submit to the Contracting Officer, within 7 to 10 calendar days (considering holidays), after receipt of the notice of award term evaluation review for each evaluation period, a brief written self-evaluation of its performance for that period or (2) request an opportunity to address the ATB in person, via telephone, or video teleconference, with a self-evaluation of the company's performance. (Written self-evaluation must be submitted to the Contracting Officer in advance.) If the Contractor requests an opportunity to address the ATB in person, the person addressing the ATB must be employed in a management position within the Contractor's organization. The determination to honor a request to address the ATB in person is at the discretion of the Contracting Officer. The Contractor's self-evaluation, in the format presented, will be used in the ATB evaluation of the contractor's performance during this period. Costs associated with the Contractor's efforts in this regard will not be reimbursed under this contract.

(e) Award-Term Extension. The contract shall be unilaterally modified to reflect any award term extension. The total contract performance period, including extensions under this clause, shall not exceed eight years.

If the Contractor has not earned an award term by the end of the second year of performance under this contract, the Government may declare the award-term incentive void.

Once the Contractor has earned an award term, they must earn an award term in each succeeding year. If the Contractor fails to earn an award term in a succeeding year, the Government may declare the award-term incentive void and cancel any award terms that the contractor has earned, but have not commenced.

If, in any year, the Contracting Officer determines that the Contractor's performance fails to meet award term standards, then the term determining official may declare the award-term incentive void and cancel any award terms that the Contractor has earned, but have not commenced.

Any changes to the award term determination criteria which shall apply during each award term period will be provided to the Contractor in writing by the Contracting Officer at least 30 days prior to the start of each award term period. Notification at a later date, or alteration of criteria, including added criteria, after an award term period has begun, must be agreed to by both parties.

The Contractor may cancel any award term before it begins by giving the Contracting Officer written notice at least one year in advance. The Contractor may not cancel any award term with less than one year advance notice, or terminate any award term that has already begun. Should the Contractor elect to cancel any award term, the operation of the award-term incentive will end immediately and all remaining award terms that the Contractor has earned are canceled.

The cancellation of any award terms or the voiding of the award-term incentive for any of the reasons set forth in this clause shall not be considered a termination for convenience or a termination for default and shall not entitle the contractor to any equitable adjustment or any other compensation.

All award-term extensions are conditioned upon (1) a continuing Agency need for the contract services, and (2) the continuing responsibility of the Contractor, as defined by FAR 9.104-1.

Notwithstanding the provisions of this clause, the Government retains the right to terminate this contract for convenience or cause in accordance with FAR 52.212-4 Contract Terms and Conditions – Commercial Items.

I. REQUESTS FOR EQUITABLE ADJUSTMENTS DUE TO CHANGES IN DEPARTMENT OF LABOR WAGE DETERMINATIONS

In accordance with FAR 52.222-43, Fair Labor Standards Act and Service Contract Act-Price Adjustment, adjustments to pricing (patron savings) are permissible, resulting from the Service Contract Act (SCA) mandatory increases in wages and Health and Welfare benefits on applicable Department of Labor (DoL) wage determinations. Such requests for equitable adjustments are to be submitted to the Contracting Officer in writing and shall include documentation supporting an increase above the annual inflation rate for the period upon which the adjustment is

being calculated. The most recent annual inflation rate can be found on the U. S. Department of Labor Statistics, Consumer Price Index (CPI for All Urban Consumers (Current Series)) Table For Food and Beverages, (CUUR0000SAF). This Table can be accessed at www.bls.gov/data/.

J. CONTRACTOR PERFORMANCE ASSESSMENT REPORTING SYSTEMS (CPARS)

In accordance with the President's e-Government Integrated Acquisition Environment initiative and FAR 42.15 an annual Contractor Performance Assessment Report (CPAR) is required to record a contractor's performance. The CPAR process that the Defense Commissary Agency (DeCA) will utilize is totally paperless and accessed through the NAVY CPARS system. The system may be accessed via <https://www.cpars.gov>. The move to this new website will occur between June 26, 2011 and June 28, 2011. If the new website is not available during this time, you will continue to be able to use the existing website at <https://www.cpars.csd.disa.mil/>. DeCA Form 10-17 will no longer be used for capturing contractor performance. For contractors to access CPARS, they must first obtain a PKI Certificate. This is an added security measure to ensure unauthorized individuals cannot access a contractor's past performance information. You may purchase a DOD PKI certificate from one of the following 3 approved External Certificate Authority (ECA) vendors: Operational Research Consultants, Inc. (ORC) at <http://www.eca.orc.com>; VeriSign, Inc at <http://www.verisign.com/verisign-business-solutions/public-sector-solutions/ieca-eca-certificates/index.html>; or IdenTrust, Inc. at <http://www.indentrust.com/certificates/eca/index.html>.

(End of Clause)

CLAUSES INCORPORATED BY FULL TEXT

52.212-5 CONTRACT TERMS AND CONDITIONS REQUIRED TO IMPLEMENT STATUTES OR EXECUTIVE ORDERS--COMMERCIAL ITEMS (JUL 2012) (DEVIATION)

(a) Comptroller General Examination of Record. The Contractor shall comply with the provisions of this paragraph (a) if this contract was awarded using other than sealed bid, is in excess of the simplified acquisition threshold, and does not contain the clause at 52.215-2, Audit and Records-Negotiation.

(1) The Comptroller General of the United States, or an authorized representative of the Comptroller General, shall have access to and right to examine any of the Contractor's directly pertinent records involving transactions related to this contract.

(2) The Contractor shall make available at its offices at all reasonable times, the records, materials, and other evidence for examination, audit, or reproduction, until 3 years after final payment under this contract or for any shorter period specified in FAR Subpart 4.7, Contractor Records Retention, of the other clauses of this contract. If this contract is completely or partially terminated, the records relating to the work terminated shall be made available for 3 years after any resulting final termination settlement. Records relating to appeals under the disputes clause or to litigation or the settlement of claims arising under or relating to this contract shall be made available until such appeals, litigation, or claims are finally resolved.

(3) As used in this clause, records include books, documents, accounting procedures and practices, and other data, regardless of type and regardless of form. This does not require the Contractor to create or maintain any record that the Contractor does not maintain in the ordinary course of business or pursuant to a provision of law.

(b)(1) Notwithstanding the requirements of any other clause in this contract, the Contractor is not required to flow down any FAR clause, other than those in this paragraph (b)(i) in a subcontract for commercial items. Unless otherwise indicated below, the extent of the flow down shall be as required by the clause-

(i) 52.203-13, Contractor Code of Business Ethics and Conduct (APR 2010) (Pub. L. 110-252, Title VI, Chapter 1 (41 U.S.C. 251 note).

(ii) 52.219-8, Utilization of Small Business Concerns (DEC 2010) (15 U.S.C. 637(d)(2) and (3)), in all subcontracts that offer further subcontracting opportunities. If the subcontract (except subcontracts to small business concerns) exceeds \$650,000 (\$1.5 million for construction of any public facility), the subcontractor must include 52.219-8 in lower tier subcontracts that offer subcontracting opportunities.

(iii) Reserved.

(iv) 52.222-26, Equal Opportunity (MAR 2007) (E.O. 11246).

(v) 52.222-35, Equal Opportunity for Special Disabled Veterans, Veterans of the Vietnam Era, and Other Eligible Veterans (SEP 2006) (38 U.S.C. 4212).

(vi) 52.222-36, Affirmative Action for Workers with Disabilities (JUN 1998) (29 U.S.C. 793).

(vii) 52.222-40, Notification of Employee Rights Under the National Labor Relations Act (DEC 2010) (E.O. 13496). Flow down required in accordance with paragraph (f) of FAR clause 52.222-40.

(viii) 52.222-41, Service Contract Act of 1965 (Nov 2007) (41 U.S.C. 351, et seq.).

(ix) 52.222-50, Combating Trafficking in Persons (FEB 2009) (22 U.S.C. 7104(g)).

___ Alternate I (AUG 2007) of 52.222-50 (22 U.S.C. 7104(g)).

(x) 52.222-51, Exemption from Application of the Service Contract Act to Contracts for Maintenance, Calibration, or Repair of Certain Equipment--Requirements (Nov 2007) (41 U.S.C. 351, et seq.).

(xi) 52.222-53, Exemption from Application of the Service Contract Act to Contracts for Certain Services--Requirements (FEB 2009) (41 U.S.C. 351, et seq.).

(xii) 52.222-54, Employment Eligibility Verification (JUL 2012).

(xiii) 52.226-6, Promoting Excess Food Donation to Nonprofit Organizations. (MAR 2009) (Pub. L. 110-247). Flow down required in accordance with paragraph (e) of FAR clause 52.226-6.

(xiv) 52.247-64, Preference for Privately Owned U.S.-Flag Commercial Vessels (FEB 2006) (46 U.S.C. Appx 1241(b) and 10 U.S.C. 2631). Flow down required in accordance with paragraph (d) of FAR clause 52.247-64.

(2) While not required, the contractor may include in its subcontracts for commercial items a minimal number of additional clauses necessary to satisfy its contractual obligations.

(End of clause)

CLAUSES INCORPORATED BY FULL TEXT

52.216-19 ORDER LIMITATIONS. (OCT 1995)

(a) Minimum order. When the Government requires supplies or services covered by this contract in an amount of less than one week of service, the Government is not obligated to purchase, nor is the Contractor obligated to furnish, those supplies or services under the contract.

(b) Maximum order. The Contractor is not obligated to honor:

(1) Any order for a single item in excess of the number of weeks available under the contract;

(2) Any order for a combination of items in excess of the number of weeks available under the contract performance period; or

(3) A series of orders from the same ordering office within 3 days that together call for quantities exceeding the limitation in subparagraph (1) or (2) above.

(c) If this is a requirements contract (i.e., includes the Requirements clause at subsection 52.216-21 of the Federal Acquisition Regulation (FAR)), the Government is not required to order a part of any one requirement from the Contractor if that requirement exceeds the maximum-order limitations in paragraph (b) above.

(d) Notwithstanding paragraphs (b) and (c) above, the Contractor shall honor any order exceeding the maximum order limitations in paragraph (b), unless that order (or orders) is returned to the ordering office within 3 days after issuance, with written notice stating the Contractor's intent not to ship the item (or items) called for and the reasons. Upon receiving this notice, the Government may acquire the supplies or services from another source.

(End of clause)

CLAUSES INCORPORATED BY FULL TEXT

52.216-21 REQUIREMENTS (OCT 1995)

(a) This is a requirements contract for the supplies or services specified, and effective for the period stated, in the Schedule. The quantities of supplies or services specified in the Schedule are estimates only and are not purchased by this contract. Except as this contract may otherwise provide, if the Government's requirements do not result in orders in the quantities described as "estimated" or "maximum" in the Schedule, that fact shall not constitute the basis for an equitable price adjustment.

(b) Delivery or performance shall be made only as authorized by orders issued in accordance with the Ordering clause. Subject to any limitations in the Order Limitations clause or elsewhere in this contract, the Contractor shall furnish to the Government all supplies or services specified in the Schedule and called for by orders issued in accordance with the Ordering clause. The Government may issue orders requiring delivery to multiple destinations or performance at multiple locations.

(c) Except as this contract otherwise provides, the Government shall order from the Contractor all the supplies or services specified in the Schedule that are required to be purchased by the Government activity or activities specified in the Schedule.

(d) The Government is not required to purchase from the Contractor requirements in excess of any limit on total orders under this contract.

(e) If the Government urgently requires delivery of any quantity of an item before the earliest date that delivery may be specified under this contract, and if the Contractor will not accept an order providing for the accelerated delivery, the Government may acquire the urgently required goods or services from another source.

(f) Any order issued during the effective period of this contract and not completed within that period shall be completed by the Contractor within the time specified in the order. The contract shall govern the Contractor's and Government's rights and obligations with respect to that order to the same extent as if the order were completed during the contract's effective period; provided, that the Contractor shall not be required to make any deliveries under this contract after 48 months after the performance start date, not including any award term extension.
(End of clause)

CLAUSES INCORPORATED BY FULL TEXT

52.217-8 OPTION TO EXTEND SERVICES (NOV 1999)

The Government may require continued performance of any services within the limits and at the rates specified in the contract. These rates may be adjusted only as a result of revisions to prevailing labor rates provided by the Secretary of Labor. The option provision may be exercised more than once, but the total extension of performance hereunder shall not exceed 6 months. The Contracting Officer may exercise the option by written notice to the Contractor prior to expiration of the contract performance period.

(End of clause)

CLAUSES INCORPORATED BY FULL TEXT

52.217-9 OPTION TO EXTEND THE TERM OF THE CONTRACT (MAR 2000)

(a) The Government may extend the term of this contract by written notice to the Contractor at least 30 days prior to expiration of the current contract period; provided that the Government gives the Contractor a preliminary written notice of its intent to extend at least 60 days before the contract expires. The preliminary notice does not commit the Government to an extension.

(b) If the Government exercises this option, the extended contract shall be considered to include this option clause.

(c) The total duration of this contract, including the exercise of any options under this clause, shall not exceed 8 years and 6 months.
(End of clause)

CLAUSES INCORPORATED BY FULL TEXT

52.222-42 STATEMENT OF EQUIVALENT RATES FOR FEDERAL HIRES (MAY 1989)

In compliance with the Service Contract Act of 1965, as amended, and the regulations of the Secretary of Labor (29 CFR Part 4), this clause identifies the classes of service employees expected to be employed under the contract and states the wages and fringe benefits payable to each if they were employed by the contracting agency subject to the provisions of 5 U.S.C. 5341 or 5332.

THIS STATEMENT IS FOR INFORMATION ONLY: IT IS NOT A WAGE DETERMINATION
Employee Class Monetary Wage-Fringe Benefits

Commissary Location	St	County	Equivalent Number AC****R	EQ Issue Date	07130 Food Service Worker Hourly Wage WG2-2
NAS Paxtuxent River	MD	St. Mary's	0027R	01/07/11	\$13.42
Bolling AFB	DC	District of Columbia	0027R	01/07/11	\$13.42
Dover AFB	DE	Kent	0226R	01/11/11	\$14.89
Andrews AFB	MD	Prince George's	0027R	01/07/11	\$13.42
Fort Belvoir	VA	Fairfax	0027R	01/07/11	\$13.42
Quantico MCCB	VA	Prince William	0027R	01/07/11	\$13.42

(End of clause)

CLAUSES INCORPORATED BY FULL TEXT

52.222-4503 CONSOLIDATED WAGE DETERMINATION (FEB 2011)

The DOL wage determinations required for this solicitation and any resulting contract are incorporated by reference with full force and effect as required by FAR 52.222-41, Service Contract Act of 1965, as Amended (for commercial items see FAR 52.212-5, Contract Terms and Conditions Required to Implement Statutes or Executive Orders - Commercial Items, paragraph (c)(1)). The applicable wage determinations are listed in the attached consolidated wage determination. If there is any discrepancy between the consolidated wage determination and the DOL wage determination, the DOL wage determination shall prevail. Copies of the applicable wage determinations are available at www.wdol.gov. If you are unable to obtain a copy of the WD from this site, please contact the issuing office identified in Block 9 of the SF 1449 or Block 7 of the SF 33.

52.226-6 PROMOTING EXCESS FOOD DONATION TO NONPROFIT ORGANIZATIONS (MAR 2009)

(a) Definitions. As used in this clause--

Apparently wholesome food means food that meets all quality and labeling standards imposed by Federal, State, and local laws and regulations even though the food may not be readily marketable due to appearance, age, freshness, grade, size, surplus, or other conditions.

Excess food means food that--

- (1) Is not required to meet the needs of the executive agencies; and
- (2) Would otherwise be discarded.

Food-insecure means inconsistent access to sufficient, safe, and nutritious food.

Nonprofit organization means any organization that is--

- (1) Described in section 501(c) of the Internal Revenue Code of 1986; and
- (2) Exempt from tax under section 501(a) of that Code.

(b) In accordance with the Federal Food Donation Act of 2008 (Pub. L. 110-247), the Contractor is encouraged, to the maximum extent practicable and safe, to donate excess, apparently wholesome food to nonprofit organizations that provide assistance to food-insecure people in the United States.

(c) Costs. (1) The Contractor, including any subcontractors, shall assume the responsibility for all the costs and the logistical support to collect, transport, maintain the safety of, or distribute the excess, apparently wholesome food to the nonprofit organization(s) that provides assistance to food-insecure people.

(2) The Contractor will not be reimbursed for any costs incurred or associated with the donation of excess foods. Any costs incurred for excess food donations are unallowable.

(d) Liability. The Government and the Contractor, including any subcontractors, shall be exempt from civil and criminal liability to the extent provided under the Bill Emerson Good Samaritan Food Donation Act (42 U.S.C. 1791). Nothing in this clause shall be construed to supersede State or local health regulations (subsection (f) of 42 U.S.C. 1791).

(e) Flowdown. The Contractor shall insert this clause in all contracts, task orders, delivery orders, purchase orders, and other similar instruments greater than \$25,000 with its subcontractors or suppliers, at any tier, who will perform, under this contract, the provision, service, or sale of food in the United States.

(End of clause)

52.228-4500 LIABILITY TO THIRD PERSONS (APR 1997)

The contractor shall be responsible for and hold the Government harmless from all claims on the part of persons not a party to this contract for personal injury, death, and property loss or damage caused in whole or in part by the fault or negligence of the contractor, his officers, agents, or employees in the performance of work under this contract.

52.228-4501 VEHICLE OPERATION AND INSURANCE (DEC 2001)

a. All private-owned and Contractor-owned vehicles shall be properly licensed, insured and safety inspected in accordance with applicable federal, state and local regulations. The following automotive liability coverage is required:

(1) For Contractor-owned vehicles: Bodily injury \$200,000 per person, \$500,000 per occurrence; property damage \$20,000 per occurrence.

(2) For privately-owned vehicles: Bodily injury and property damage insurance meeting requirements of state in which vehicle is registered.

b. Vehicles licensed or registered in a state which requires a mechanical safety inspection must display a valid inspection sticker.

c. All vehicles operating at the installation are subject to the installation traffic code, copies of which are available in the office of the installation Provost Marshal.

52.228-4502 OTHER INSURANCE REQUIREMENTS (OCT 1995)

The contractor shall procure and maintain during the entire period of performance under this contract the following minimum insurance and shall furnish a certificate upon request by the Contracting Officer:

(1) Workmen's Compensation: As required by law of the States of Delaware, Maryland, Virginia, and the District of Columbia.

(2) Employer's Liability: \$100,000

(3) Comprehensive General Liability: \$500,000 each occurrence.

52.252-2 CLAUSES INCORPORATED BY REFERENCE (FEB 1998)

This contract incorporates one or more clauses by reference, with the same force and effect as if they were given in full text. Upon request, the Contracting Officer will make their full text available. Also, the full text of a clause may be accessed electronically at this/these address(es):

<http://acquisition.gov/comp/far/index.html>

<http://farsite.hill.af.mil>

<http://www.acq.osd.mil/dpap/>

(End of clause)

52.252-6 AUTHORIZED DEVIATIONS IN CLAUSES (APR 1984)

(a) The use in this solicitation or contract of any Federal Acquisition Regulation (48 CFR Chapter 1) clause with an authorized deviation is indicated by the addition of "(DEVIATION)" after the date of the clause.

(b) The use in this solicitation or contract of any Defense Federal Acquisition Regulation Supplement (48 CFR Chapter 2) clause with an authorized deviation is indicated by the addition of "(DEVIATION)" after the name of the regulation.

(End of clause)

252.211-7007 REPORTING OF GOVERNMENT-FURNISHED EQUIPMENT IN THE DOD ITEM UNIQUE IDENTIFICATION (IUID) REGISTRY (NOV 2008)

(a) Definitions. As used in this clause--

2D data matrix symbol means the 2-dimensional Data Matrix ECC 200 as specified by International Standards Organization/International Electrotechnical Commission (ISO/IEC) Standard 16022: Information Technology--International Symbology Specification--Data Matrix.

Acquisition cost, for Government-furnished equipment, means the amount identified in the contract, or in the absence of such identification, the item's fair market value.

Concatenated unique item identifier means--

(1) For items that are serialized within the enterprise identifier, the linking together of the unique identifier data elements in order of the issuing agency code, enterprise identifier, and unique serial number within the enterprise identifier; e.g., the enterprise identifier along with the contractor's property internal identification, i.e., tag number is recognized as the serial number; or

(2) For items that are serialized within the original part, lot, or batch number, the linking together of the unique identifier data elements in order of the issuing agency code; enterprise identifier; original part, lot, or batch number; and serial number within the original part, lot, or batch number.

Equipment means a tangible item that is functionally complete for its intended purpose, durable, nonexpendable, and needed for the performance of a contract. Equipment is not intended for sale, and does not ordinarily lose its identity or become a component part of another article when put into use.

Government-furnished equipment means an item of special tooling, special test equipment, or equipment, in the possession of, or directly acquired by, the Government and subsequently furnished to the Contractor (including subcontractors and alternate locations) for the performance of a contract.

Item means equipment, special tooling, or special test equipment, to include such equipment, special tooling, or special test equipment that is designated as serially managed, mission essential, sensitive, or controlled inventory (if previously identified as such in accordance with the terms and conditions of the contract).

Item unique identification (IUID) means a system of assigning, reporting, and marking DoD property with unique item identifiers that have machine-readable data elements to distinguish an item from all other like and unlike items.

IUID Registry means the DoD data repository that receives input from both industry and Government sources and provides storage of, and access to, data that identifies and describes tangible Government personal property.

Material means property that may be consumed or expended during the performance of a contract, component parts of a higher assembly, or items that lose their individual identity through incorporation into an end item. Material does not include equipment, special tooling, or special test equipment.

Reparable means an item, typically in unserviceable condition, furnished to the Contractor for maintenance, repair, modification, or overhaul.

Sensitive item means an item potentially dangerous to public safety or security if stolen, lost, or misplaced, or that shall be subject to exceptional physical security, protection, control, and accountability. Examples include weapons,

ammunition, explosives, controlled substances, radioactive materials, hazardous materials or wastes, or precious metals.

Serially managed item means an item designated by DoD to be uniquely tracked, controlled, or managed in maintenance, repair, and/or supply systems by means of its serial number.

Special test equipment means either single or multipurpose integrated test units engineered, designed, fabricated, or modified to accomplish special purpose testing in performing a contract. It consists of items or assemblies of equipment including foundations and similar improvements necessary for installing special test equipment, and standard or general purpose items or components that are interconnected and interdependent so as to become a new functional entity for special testing purposes. Special test equipment does not include material, special tooling, real property, or equipment items used for general testing purposes, or property that with relatively minor expense can be made suitable for general purpose use.

Special tooling means jigs, dies, fixtures, molds, patterns, taps, gauges, and all components of these items, including foundations and similar improvements necessary for installing special tooling, and which are of such a specialized nature that without substantial modification or alteration their use is limited to the development or production of particular supplies or parts thereof or to the performance of particular services. Special tooling does not include material, special test equipment, real property, equipment, machine tools, or similar capital items.

Unique item identifier (UII) means a set of data elements permanently marked on an item that is globally unique and unambiguous and never changes, in order to provide traceability of the item throughout its total life cycle. The term includes a concatenated UII or a DoD recognized unique identification equivalent.

Virtual UII means the UII data elements assigned to an item that is not marked with a DoD compliant 2D data matrix symbol, e.g., enterprise identifier, part number, and serial number; or the enterprise identifier along with the Contractor's property internal identification, i.e., tag number.

(b) Requirement for item unique identification of Government-furnished equipment. Except as provided in paragraph (c) of this clause--

(1) Contractor accountability and management of Government-furnished equipment shall be performed at the item level; and

(2) Unless provided by the Government, the Contractor shall establish a virtual UII or a DoD recognized unique identification for items that are--

(i) Valued at \$5,000 or more in unit acquisition cost; or

(ii) Valued at less than \$5,000 in unit acquisition cost and are serially managed, mission essential, sensitive, or controlled inventory, as identified in accordance with the terms and conditions of the contract.

(c) Exceptions. Paragraph (b) of this clause does not apply to--

(1) Government-furnished material;

(2) Repairables;

(3) Contractor-acquired property;

(4) Property under any statutory leasing authority;

(5) Property to which the Government has acquired a lien or title solely because of partial, advance, progress, or performance-based payments;

(6) Intellectual property or software; or

(7) Real property.

(d) Procedures for establishing UIIs. To permit reporting of virtual UIIs to the DoD IUID Registry, the Contractor's property management system shall enable the following data elements in addition to those required by paragraph (f)(1)(iii) of the Government Property clause of this contract (FAR 52.245-1):

(1) Parent UII.

(2) Concatenated UII.

(3) Received/Sent (shipped) date.

(4) Status code.

(5) Current part number (if different from the original part number).

(6) Current part number effective date.

(7) Category code ("E" for equipment).

(8) Contract number.

(9) Commercial and Government Entity (CAGE) code.

(10) Mark record.

(i) Bagged or tagged code (for items too small to individually tag or mark).

(ii) Contents (the type of information recorded on the item, e.g., item internal control number).

(iii) Effective date (date the mark is applied).

(iv) Added or removed code/flag.

(v) Marker code (designates which code is used in the marker identifier, e.g., D=CAGE, UN=DUNS, LD=DODAAC).

(vi) Marker identifier, e.g., Contractor's CAGE code or DUNS number.

(vii) Medium code; how the data is recorded, e.g., barcode, contact memory button.

(viii) Value, e.g., actual text or data string that is recorded in its human readable form.

(ix) Set (used to group marks when multiple sets exist); for the purpose of this clause, this defaults to "one (1)".

(e) Procedures for updating the DoD IUID Registry. The Contractor shall update the DoD IUID Registry at <https://www.bpn.gov/iuid> for changes in status, mark, custody, or disposition of items--

(1) Delivered or shipped from the Contractor's plant, under Government instructions, except when shipment is to a subcontractor or other location of the Contractor;

(2) Consumed or expended, reasonably and properly, or otherwise accounted for, in the performance of the contract as determined by the Government property administrator, including reasonable inventory adjustments;

(3) Disposed of; or

(4) Transferred to a follow-on or other contract.

(End of clause)

252.212-7001 CONTRACT TERMS AND CONDITIONS REQUIRED TO IMPLEMENT STATUTES OR EXECUTIVE ORDERS APPLICABLE TO DEFENSE ACQUISITIONS OF COMMERCIAL ITEMS (DEC 2010) (DEVIATION)

(a) In addition to the clauses listed in paragraph (b) of the Contract Terms and Conditions Required to Implement Statutes or Executive Orders--Commercial Items clause of this contract (FAR 52.212-5) (OCT 2010) (DEVIATION), the Contractor shall include the terms of the following clause, if applicable, in subcontracts for commercial items or commercial components, awarded at any tier under this contract:

252.237-7010	Prohibition on Interrogation of Detainees by Contractor Personnel (NOV 2010) (Section 1038 of Pub. L. 111-84).
252.237-7019	Training for Contractor Personnel Interacting with Detainees (SEP 2006) (Section 1092 of Pub. L. 108-375).
252.247-7003	Pass-Through of Motor Carrier Fuel Surcharge Adjustment to the Cost Bearer (JUL 2009) (Section 884 of Public Law 110-417)
252.247-7023	Transportation of Supplies by Sea (MAY 2002) (10 U.S.C. 2631)
252.247-7024	Notification of Transportation of Supplies by Sea (MAR 2000) (10 U.S.C. 2631)

(End of clause)

252.216-7006 ORDERING (MAY 2011)

(a) Any supplies and services to be furnished under this contract shall be ordered by issuance of delivery orders or task orders by the individuals or activities designated in the contract schedule. Such orders may be issued from the first date of performance through the last date of performance on this contract.

(b) All delivery orders or task orders are subject to the terms and conditions of this contract. In the event of conflict between a delivery order or task order and this contract, the contract shall control.

(c)(1) If issued electronically, the order is considered "issued" when a copy has been posted to the Electronic Document Access system, and notice has been sent to the Contractor.

(2) If mailed or transmitted by facsimile, a delivery order or task order is considered "issued" when the Government deposits the order in the mail or transmits by facsimile. Mailing includes transmittal by U.S. mail or private delivery services.

(3) Orders may be issued orally only if authorized in the schedule.

(End of Clause)

252.232-7003 ELECTRONIC SUBMISSION OF PAYMENT REQUESTS AND RECEIVING REPORTS
(JUNE 2012)

(a) Definitions. As used in this clause--

(1) Contract financing payment and invoice payment have the meanings given in section 32.001 of the Federal Acquisition Regulation.

(2) Electronic form means any automated system that transmits information electronically from the initiating system to all affected systems. Facsimile, e-mail, and scanned documents are not acceptable electronic forms for submission of payment requests. However, scanned documents are acceptable when they are part of a submission of a payment request made using Wide Area WorkFlow (WAWF) or another electronic form authorized by the Contracting Officer.

(3) Payment request means any request for contract financing payment or invoice payment submitted by the Contractor under this contract.

(4) Receiving report means the data required by the clause at 252.246-7000, Material Inspection and Receiving Report.

(b) Except as provided in paragraph (c) of this clause, the Contractor shall submit payment requests and receiving reports using WAWF, in one of the following electronic formats that WAWF accepts: Electronic Data Interchange, Secure File Transfer Protocol, or World Wide Web input. Information regarding WAWF is available on the Internet at <https://wawf.eb.mil/>.

(c) The Contractor may submit a payment request and receiving report using other than WAWF only when--

(1) The Contracting Officer administering the contract for payment has determined, in writing, that electronic submission would be unduly burdensome to the Contractor. In such cases, the Contractor shall include a copy of the Contracting Officer's determination with each request for payment;

(2) DoD makes payment for commercial transportation services provided under a Government rate tender or a contract for transportation services using a DoD-approved electronic third party payment system or other exempted vendor payment/invoicing system (e.g., PowerTrack, Transportation Financial Management System, and Cargo and Billing System);

(3) DoD makes payment for rendered health care services using the TRICARE Encounter Data System (TEDS) as the electronic format; or

(4) When the Governmentwide commercial purchase card is used as the method of payment, only submission of the receiving report in electronic form is required.

(d) The Contractor shall submit any non-electronic payment requests using the method or methods specified in Section G of the contract.

(e) In addition to the requirements of this clause, the Contractor shall meet the requirements of the appropriate payment clauses in this contract when submitting payments requests.

(End of clause)

PERFORMANCE WORK STATEMENT

TECHNICAL EXHIBIT A
PERFORMANCE WORK STATEMENT
FOR
COMMISSARY DELICATESSEN AND BAKERY OPERATIONS

1. SCOPE OF WORK

1.1. Introduction. A military commissary is a Government facility providing resale food items and other merchandise to authorized individuals, termed “patrons.” It is a facility designed and operated similar to commercial supermarkets. The commissary’s goals are to provide a cost savings for patrons when compared to commercial markets, to provide courteous and informative assistance to patrons, to offer a variety of items in quantities to satisfy patron demands, and to make the items available to patrons in a clean, safe, and wholesome environment. Overall management and operation of a commissary is the responsibility of the Store Director of each commissary store, operating within Agency policy and standards. The Store Director responds to the support requirements of patrons, meets with consumer groups, and acts as liaison for the Defense Commissary Agency (DeCA) at the installation level.

1.2. General. This contract is written and will be administered as a Performance Based Services Acquisition (PBSA). This method of contracting requires that the Government describe the requirements the Contractor must meet in terms of outcome or results. The “how” is left to the Contractor, within certain regulatory guidelines as referenced herein. This allows the Contractor more flexibility in achieving the desired results. The Contractor shall execute its responsibilities under this contract in a manner that is consistent with the performance standards contained herein.

1.2.1. The Contractor shall furnish all personnel, supervision, food products, and other items (unless otherwise specified) necessary to operate a well-stocked deli and bakery resale operation offering a variety of items in quantities to satisfy customer demands and maximize customer satisfaction at the locations specified in the schedule.

1.2.2. Services and Sales. The contractor shall provide fast, friendly, courteous services that result in high levels of customer satisfaction and increased sales.

1.2.3. Savings. The Contractor shall provide a cost savings to the patron over the costs of same or similar items from comparable commercial supermarket operations within the local commuting area (as set forth in the schedule) of Contractor performance (excludes membership clubs, i.e. Sam’s, Costco, etc., “Super Centers”, i.e. Wal-mart, Target, etc., specialty stores, i.e. Whole Foods, etc., and convenience type stores). The area of survey for each of these locations is 10 miles from the installation perimeter. In the event that two comparable commercial supermarkets are not available within the 10-mile radius from the installation perimeter, the Contractor shall contact the Contracting Officer to request an increase of the survey area.

1.2.4. Ownership of Products. Ownership of deli and bakery resale products will remain with the contractor until scanned (or keyed, if not scan able) at a DeCA authorized register.

1.2.5. Product Variety. The Contractor will ensure the deli and bakery provide customers with a variety of luncheon meats, cheeses, salads, gelatins, puddings, ready-to-eat cold meats, and bakery products, etc., as needed. The selection of these products will be determined by customer demand and reviewed by store management.

1.2.6. New Initiatives. All new initiatives must be submitted to the Program Manager, Product Support (PS) for approval prior to implementation.

1.2.7. Contractor Reimbursement. The Contractor and commissary personnel shall reconcile the amounts of the deli and bakery sales recorded on the scanning system daily. Payment will be based on a weekly rollup of the reconciliation records by the commissary.

2. PERSONNEL

2.1 General. The Contractor shall provide an adequate number of personnel possessing the “people skills” and the food handling skills, knowledge, training, licensing and certifications, and language skills needed to satisfactorily perform all work required by this contract. The Contractor shall not employ current commissary employees without written approval from the Agency General Counsel’s Office.

2.2. Removal of Personnel. The Contractor shall promptly remove, or deny access to any contractor personnel whose conduct is determined by the Contractor or commissary management to be inconsistent with the best interests of the government. The Contractor shall continue to perform contract services following the removal of, or denial of, access to said personnel.

2.3. Dress Requirements. Contractor personnel shall present a clean, well-groomed appearance at all times while performing on this contract. Contractor personnel shall also wear, at all times while performing on this contract, some form of professional identification, customary in industry practices, that clearly displays the employee’s name and the company name.

2.3.1. Jewelry. Jewelry shall be kept to minimum use. Ear rings should be limited to single studs, and hands should be limited to wedding bands only. Facial jewelry, such as eyebrow and nose rings, shall not be worn.

2.4. Training. The Contractor shall ensure that contract personnel are trained to support the requirements of this contract and ensure that contract personnel are qualified to perform their assigned tasks at the beginning of the contract. The Contractor shall develop and conduct a training program for all employees that complies with the Food and Drug Administration (FDA) Food Code. The Contractor shall maintain records of all scheduled and completed training. A listing of trained employees shall be provided to the installation medical authorities and the DeCA region Food Safety Officer no later than 10 days after commencement of performance, and updated annually thereafter.

2.5. Project Management. The Contractor shall provide, at all times when services are required, a designated on-site manager at each location covered by the contract who bears responsibility for the performance of all work and who has full authority to act for the Contractor on all contractual performance matters related to the daily operations at that location.

2.6. Contractor Employee Commissary Purchases. A Contractor employee who is an authorized commissary patron shall make no purchases during the hours the employee is working for the contractor, except for items purchased for immediate consumption during the employee’s lunch or break. The employee shall be able to provide the receipt for those items until the items are consumed.

2.7. Contractor Assistance. The Contractor shall cooperate with Governmental authorities in any administrative, civil, or criminal proceedings, including providing documentation related to employees or performance under this contract.

2.8. Operating Motor Vehicles on a Military Installation. Contractor employees operating motor vehicles shall comply with any and all applicable federal, state, and local laws and regulations.

3. CONTRACTOR-OPERATED CASH REGISTERS (for locations with cash registers assigned to the Contractor)

3.1. The Contractor shall work with the front-end manager to schedule the initial training and refresher training required for the Contractor employees designated to operate the cash register.

- 3.2. The Contractor shall make personnel assigned to cash registers available for training by Government personnel prior to operation of the cash registers.
- 3.3. The Contractor shall pick-up one change fund till daily from the commissary cash office, before the scheduled store opening, which shall be utilized for the entire day (unless otherwise coordinated with the Store Director).
- 3.4. The Contractor shall sign the Commissary Accounting Module (CAM) Daily Accounting/Loans loan report as a record of the loan issued to the Contractor.
- 3.5. The Contractor shall operate the cash register during scheduled operating hours. If the register is closed during times when the store is open for business, the Contractor shall place a "closed" sign at the register.
- 3.6. Contractor personnel shall accept all forms of currency (cash, checks, and debit/credit cards) if operating a hard-wired cash register.
- 3.7. Contractor personnel shall not manually process credit cards. If the credit card system is down, Contractor personnel shall place a Government-furnished sign by the cash register informing patrons that credit card payments will not be accepted at this time.
- 3.8. Contractor personnel shall not accept debit cards if operating a wavelan cash register. All other forms of currency may be accepted.
- 3.9. Contractor personnel operating a cash register shall accept coupons applicable to the items being purchased by the patron.
- 3.10. Contractor personnel operating a cash register shall not accept Food Stamps and WIC vouchers/Checks/EBT for payment.
- 3.11. Contractor personnel shall verify patron shopping privileges in accordance with local store procedures.
- 3.12. Contractor personnel shall process Government owned products that supplement the deli/bakery purchase through the cash register. Weighted items, however, shall not be processed through the cash register. Fruit, priced by the item and not requiring weighing, shall be processed through the cash register.
- 3.13. The Contractor shall apply a Government-furnished "Paid" sticker on the purchased items and place them in a plastic bag. The Contractor shall be responsible for security of these stickers.
- 3.14. The Contractor shall turn in the sales receipts to the cash office no later than 15 minutes after the cash register is closed for the day. The Contractor shall sign a receipt acknowledging that the Contractor turned the monies over to the cash office.
- 3.15. The Contractor shall reimburse the Government, through deduction from the Sales Certification invoice (SCI), for any shortages over six dollars. Overages become the property of the store in accordance with local store procedures.
- 3.16. Contractor personnel shall contact the front-end manager for transactions requiring supervisory overrides.
- 3.17. The Contractor shall direct patrons desiring a refund to the cash office.
- 3.18. The Contractor shall immediately inform the front-end manager of problems with the cash register.
- 3.19. The Contractor shall comply with food safety and handling procedures regarding the handling of money and food products, in order to prevent cross contamination when changing tasks, as required.

4. QUALITY ASSURANCE.

4.1. The Contractor shall adhere to the requirements of the latest version of the FDA Food Code and local regulations regarding sanitation and food safety.

4.2. A HACCP Program addressing all hot foods (rotisserie chicken, hot soups and pizza) and sushi items shall be developed and tailored to meet each commissary's needs. A HACCP specific to each location shall be provided to the DeCA Regional Food Safety Officer and the local Military Food Inspection Unit at each location for approval.

5. ENVIRONMENTAL CONTROLS. The Contractor shall not adjust heating, ventilation and air-conditioning systems controls, unless specifically authorized to do so by commissary management personnel.

6. EMERGENCY PROCEDURES.

6.1. The Contractor shall follow local commissary guidance and posted plans for emergencies, such as, but not limited to, accidents, bomb threats, fire and disaster evacuations, weather emergencies, and power outages.

6.2. The Contractor shall provide a list of emergency points of contact (POC's) and telephone and/or pager numbers to the Store Director at each commissary upon commencement of the contract. The Contractor shall keep the list current at all times during the term of the contract and any changes shall be provided to the Store Director prior to the effective date.

7. CONTRACT TRANSITION. Upon notification of a change in the contractors, the incumbent Contractor shall:

- Provide the Government and/or new Contractor access to the deli/bakery department;
- Provide the new Contractor access to the incumbent Contractor's employees;
- Allow for the public posting of a suitable recruitment notice within each facility;
- Coordinate the removal of Contractor-owned equipment with the Store Director;
- Coordinate a joint inventory of all Government furnished property and supplies with the Store Director.

8. GOVERNMENT FURNISHED EQUIPMENT MAINTENANCE AND REPAIR. (See Attachment 2 for a list of Government-furnished commissary equipment). The Contractor shall notify the Contracting Officer when additional equipment is needed to support initiatives.

8.1. The Contractor shall notify the Government in writing when Government-furnished deli/bakery/sushi equipment requires nonscheduled maintenance, repair or replacement. The Contractor shall reimburse the Government for any maintenance, repairs or replacements resulting from negligence or misuse of Government-furnished equipment by contractor employees.

8.2. The Government will maintain, repair or replace as required all Government-furnished equipment. The Government is responsible for scheduling and performing routine, preventive maintenance on all Government owned equipment. The Contractor shall notify the Contracting Officer when necessary repairs are accomplished.

8.3. The Government will notify the Contractor immediately upon discovery of Contractor product exposure to unsafe temperatures.

9. CONTRACTOR FURNISHED ITEMS.

9.1. Equipment furnished by the Contractor is the Contractor's property and shall be provided at no additional cost to the Government. The Contractor is responsible for all maintenance, repairs, parts, and training for Contractor furnished equipment. The Government will not be responsible in any way for loss or damage occasioned by fire, theft, "acts of God", accident, nor otherwise to the Contractor's materials, supplies, or

equipment stored on Government property, unless the Contracting Officer determines that the loss or damage is due to negligence on the part of the Government. Any proposed Contractor owned equipment shall be evaluated and approved by the Store Director prior to installation and use. The Store Director will be responsible for initiating any changes to the Government facility that may be required to accommodate installation of approved Contractor furnished equipment.

9.2. OSHA Requirements – Contractor furnished equipment shall comply with all applicable OSHA standards. The Government reserves the right to require the Contractor to remove from commissary premises any Contractor owned property that does not meet such standards, that is not being used for its intended purpose, or which the Government determines may cause damage or destruction to commissary customers, personnel, facilities, or property.

9.3. The Contractor shall request Military Food Inspector (MFI) inspection of Contractor product exposed to unsafe temperatures. The Contractor shall notify commissary management in writing when MFI inspection is requested. The Contractor shall be responsible for the proper handling and care of its product.

9.4. The Government will notify the Contractor immediately upon discovery of Contractor product exposure to unsafe temperatures.

10. DELI/BAKERY KEYS. The Contractor shall manage all keys assigned to the deli/bakery operations.

11. EMERGENCY MEDICAL TREATMENT. Government medical facilities, emergency vehicles, and medical personnel may be used in case of emergency care treatment. The Contractor shall reimburse the Government for any charges incurred as a result of Government provided medical treatment upon notification that payment is due.

12. PRODUCT DESCRIPTIONS, CODES AND PRICES.

12.1. Prior to offering products for sale through the deli and bakery, the Contractor shall provide to commissary management written information pertaining to the key codes necessary to decipher code dates for all products requiring codes.

12.2. The Contractor shall provide to the Contracting Officer and the Store Director, on a completed DeCA Form 40-15, Display Presentation & New Item Form, accurate and current information on UPC's and DECA PLU's (to include unit pricing) on all items sold through the deli and bakery, no later than 15 days prior to the start of performance. This information shall be updated as necessary during contract performance. The fixed UPCs will be loaded into DIBS (DeCA's Interim Business System) and will flow to the front-end systems (CARTS) for each price zone accordingly via a web-based contract system. Additionally, the Contractor shall ensure that all deli and bakery products (random weight) are in compliance with the standardized PLU/UPC product listings.

12.3. The Contractor shall offer for sale products that have been inspected and approved in accordance with Federal and/or State commercial procedures acceptable to the Contracting Officer. In the absence of a commercial inspection procedure, military inspection procedures will apply.

12.4. The Contractor's suppliers shall comply with the Country of Origin Labeling (COOL) Requirements of the FDA. The suppliers for the deli/bakery operation must be registered with the FDA for Bio Terrorism.

12.5. The Contractor shall not offer products for sale that have expired "use by" or "sell by" dates set by the manufacturer. In the event a bakery item does not have a manufacturer's "use by" or "sell by" date, Attachment 4, Recommended Bakery Shelf Life, shall be applicable.

12.6. Delivery vehicles must be in good repair and clean. Drivers and vehicles must meet the requirements of the local Base Commander before being allowed onto a military installation. Deliveries are subject to government inspection before being unloaded.

13. **ACCURACY OF SCALES.** The Contractor shall maintain current and accurate scale system product data, verify and document weekly the accuracy of scales using test weights. Contractor shall not use scales that fail the accuracy test.
14. **FOOD RECALLS.** In the event of a product recall by the U.S. Department of Agriculture (USDA), DeCA, or the manufacturer, the Contractor shall immediately remove all recalled items from the deli or bakery.
15. **MODIFICATION OF DÉCOR.** Contractor shall acquire written approval from the Store Director prior to making any changes to the décor (e.g., seasonal decorations, merchandising enhancements). The Government will not reimburse the Contractor for such items.
16. **THAW DATE ON SUSHI PRODUCTS.** Pursuant to the authority of DeCA Directorate of Operations (DO) Guidance 09-22 – Requirement to Annotate Thaw Date of Sushi, dated October 5, 2009, effective November 1, 2009, sushi operations are hereby required to annotate the thaw date on all frozen ingredient packages utilized in the preparation of sushi. This requirement is added to contractor standard operation procedures and the Hazard Analysis Critical Control Plan.
17. **APPLICABLE PUBLICATIONS AND DIRECTIVES.** The Contractor shall comply with the following mandatory references and implement the updates or changes specified by these publications when issued. DeCA Directives (DeCADs) can be found at www.commissaries.com. Once there, click on “Inside DeCA”, “About Us”, next screen click on “Official Publications”, next screen click on “Directives”, next screen click on “40”, and on the last screen select the publication number. Other publications can be found at the websites cited below.

USFDA	US Public Health Service, Food Code www.fda.gov
CFR 29	Occupational Safety and Health Administration Standards (OSHA) US Department of Labor www.osha.gov
DOD 5500-7-R	Joint Ethics Regulation www.defenselink.mil
NSF	National Sanitation Foundation International www.nsf.org/usda

The following publications are incorporated for advisory purposes only:

VETCOM Circular 40-1	Directory of Sanitarily Approved Food Establishments for the Armed Forces Procurement http://vets.amedd.army.mil/food.html
DeCAD 40-28	Specialty Departments Deli, Bakery, Seafood, Plants, Etc., (Chapters 1– 8)
DeCAD 40-5	Grocery Department Operations
DeCAD 40-6	Front-End Department

AWARD TERM PLAN

TECHNICAL EXHIBIT B

DEFENSE COMMISSARY AGENCY

AWARD TERM PLAN

FOR

IN-STORE DELI/BAKERY OPERATIONS

This plan describes the method for assessing the contractor's performance against the matrix described in the performance assessment plan, Appendix A, and determining whether such performance merits an additional award term extension. The Award Term Plan serves as the basis for all award term decisions.

1.0 INTRODUCTION

Award term is an acquisition technique for a recurring requirement that rewards a contractor for excellent performance with a long-term relationship by extending the term of the contract without requiring the contractor to compete anew. Award terms are periods of a predetermined length (e.g., one year), which are specified in the contract. The length of an award term does not vary with the quality of the Contractor's performance.

An award-term extension is not an option, but an actual contract extension, conditioned only upon a continuing government need for the services, and the contracting officer determines the contractor to be responsible in accordance with far 9.104-1. The terms of the incentive are stipulated in the award-term clause contained in the contract.

2.0 INCENTIVE OBJECTIVES

The primary focus of the contract is on the end results of excellent customer service; continued savings when compared to commercial prices; increased sales in the department; and a combination of product variety, quality, special orders, promotional items, and a product mix to maximize patron satisfaction at the locations specified in the schedule. The contract allows the contractor to deliver the required services by applying its own best practices and innovative approaches to accomplish the desired end results throughout the life of the contract. The award term incentive further motivates the contractor to perform to the best of its capability.

3.0 AWARD-TERM PROCESSES

(a) Organizational Structure. The organizational structure established for administering the award term provision of the contract is provided at Appendix C. The responsibilities assigned to each position are set forth therein. The award term evaluation procedures follow.

(b) Evaluation Criteria, Ratings and Definitions. Adjectival assessments will be assigned to each incentive performance evaluation criterion as shown in Appendix B. A rating will be assigned for each major evaluation criterion for each evaluation period.

4.0 RATING GUIDELINES

(a) Rating Methodology. The contractor earns the award term based on a pass/fail rating method in which the government will evaluate the contractor's *overall* performance at the end of the award term evaluation period as excellent, acceptable, or unacceptable, without assigning points. This evaluation will be an *overall* assessment based on a consideration of the Contractor's performance concerning the four Contractor Expectation elements listed in the Performance Assessment Plan, Appendix A. This evaluation will not be based on absolute standards of acceptable performance, but, rather, the Contractor's *overall* performance of the award term evaluation period. The evaluation of a Contractor's merit for earning an award term is subjective and a matter of judgment.

(b) General Characteristics of Levels of Performance. The incentive performance evaluation criteria, ratings, and standards contained in Appendix B are intended as a guide to describe performance characteristics, which represent a level of performance with a correlating adjectival rating. It is not intended that any of the listed performance descriptions will exactly describe the contractor's performance, nor is it intended that a contractor's performance in all areas necessarily fall in any one level. Rather, the general characteristics of levels will be used as a tool to select the level of performance which best characterizes the Contractor's overall performance for the evaluation period.

(c) Interim Award Term Evaluations. An interim assessment will be accomplished after completion of the first six months of performance on each evaluation period. Award-term performance monitoring is a part of contract

inspection, except that it focuses on those attributes of the contractor's performance that bear on the incentive objectives. The purpose of performance monitoring is to obtain accurate information about the contractor's achievement of the incentive objectives. This process supports (1) the TDO's evaluation of overall performance (2) the provision of feedback to the contractor (3) and past performance evaluations for other procurements.

ATB members will provide completed evaluation reports to the ATB Chairperson within 15 calendar days after receipt of the award term package for evaluation. The ATB Chairperson will determine the interim evaluation rating and will provide this information in writing to the Contracting Officer. The Contracting Officer will advise the Contractor of his interim rating by letter, to include strengths and weaknesses.

(d) Final Award Term Evaluations. Input for final evaluations will follow the same procedures and time frames as the interim award term evaluations. The ATB Chairperson will evaluate ATB member input as well as Contractor input, if provided (see paragraph (e) below), and will provide a recommendation to the TDO regarding the award term decision. The TDO's decision will be provided to the ATB Chairman in writing, who will in turn pass the information to the Contracting Officer. If the decision is favorable, the Contracting Officer will execute a unilateral modification to extend the contract. The copy of the modification will be sent to the Contractor, accompanied by a letter from the Contracting Officer notifying of the award term decision. The letter will include a summary of the strengths and weaknesses of the Contractor's performance observed during the period. If the decision is unfavorable, the Contracting Officer will advise the Contractor in writing, providing detailed supporting rationale.

If the Contractor has not earned an award term by the end of the second year of performance under the contract, the Government may declare the award-term incentive void. The ATB will provide a recommendation to the TDO regarding rescission of successive award terms. If the TDO decides to rescind future award terms, the Contractor will be notified in writing by the Contracting Officer.

(e) Contractor Self-Evaluation. At the option of the Contractor, the Contractor may (1) submit to the Contracting Officer, within 7 to 10 calendar days, (considering holidays) after receipt of the notice of award term evaluation review for each evaluation period, a brief written self-evaluation of its performance for that period or (2) request an opportunity to address the ATB in person, via telephone, or video teleconference, with a self-evaluation of the company's performance. (Written self-evaluation must be submitted to the Contracting Officer in advance.) If the Contracting Officer grants the Contractor's request to meet with the ATB in person, or otherwise, the person addressing the ATB must be employed in a management position within the Contractor's organization. The determination to honor a request to address the ATB in person is at the discretion of the Contracting Officer. The Contractor's self-evaluation, in the format presented, will be used in the ATB evaluation of the Contractor's performance during this period. Costs associated with the Contractor's efforts in this regard will not be reimbursed under the contract.

(f) Completion of Evaluation. The estimated time for the completion of the Government's evaluation is approximately 60 days after the conclusion of the evaluation period.

5.0 AWARD TERM PLAN CHANGE PROCEDURE

Changes to the Award Term Plan evaluation criteria will be made by revising Appendix B. Contractor requested changes to the Award Term Plan shall be forwarded to the Contracting Officer not later than 90 calendar days prior to the start of the evaluation period. The Contracting Officer will forward the requested changes to the ATB chair and board members for coordination. Upon review, the ATB will forward a recommendation to accept or reject the changes to the TDO.

All changes to the Award Term Plan will be negotiated with the contractor. Where the Government desires a change to the Award Term Plan and a mutual agreement cannot be reached by the end of the evaluation period, the Government and Contractor agree that Alternate Disputes Resolution procedures will be used.

PERFORMANCE ASSESSMENT PLAN
APPENDIX A

Contractor Expectations:	Key Indicators of Performance:	Level of Excellent Performance:	Contractor Performance Assessment Plan:	Plan for verifying Performance:
1. CUSTOMER SERVICE				
Contractor shall provide trained, qualified personnel who can provide fast, courteous service to patrons that results in high levels of customer satisfaction.	Patron surveys and other documentation reveal products and services provided exceed customer expectations.	For stores with average monthly deli/bakery sales during the evaluation period of <\$100K: 2 verifiable complaints; \$100K-\$200K: 3 verifiable complaints; >\$200K-\$300K: 4 verifiable complaints; >\$300K:5 verifiable complaints	Semi-annual report of resolution prepared by the contractor of any verifiable complaints.	Patron Surveys; Your Action Line Comments; Store Level Comment Cards, DeCA Annual Agency Wide Surveys; e-mail comments on DeCA web site, and pictures.
2. CONTINUE SAVINGS				
Contractor shall provide a cost savings to the patron over the cost of same or similar items from comparable commercial operations within the local commuting area of the contractor's performance (excludes membership clubs and convenience store). See Performance Work Statement, Paragraph 1.2.3.	Items being sold at a significant cost savings over those items in the local surveyed area. DeCA's goal is 30% or more overall savings. (Applicable to Non-core items.)	No more than three verifiable reports of cheaper same or similar items sold at Commercial supermarkets in the local area on a monthly basis for each location (excluding membership clubs, super centers, specialty stores, and convenience stores).	Semi-annual report of resolution prepared by the contractor of any verifiable reports of cheaper same or similar items sold at commercial supermarkets in the local area on a monthly basis.	Patron Surveys; Your Action Line Comments; Store Level Comment Cards, DeCA Annual Agency Wide Surveys; e-mail comments on DeCA web site, and DeCA Price Survey Reports (core and non-core items).
3. INCREASE SALES				
Contractor shall provide a measurable increase in The overall deli and bakery (combined) operations sales in each of the stores covered by the contract.	Increase in deli and/or bakery operations annual sales over the sales from the base or previous rating period as set forth in Award Term clause for the applicable period.	Exceeding the percentage of increased sales set forth in the Award Term clause for the applicable performance period.	Contractor to submit analysis of deli/bakery sales for the locations covered by the contract.	Department sales provided by the Program Manager, Zone Manager, or commissary.
4. PRODUCT SATISFACTION				
Contractor shall provide variety, quality, special order, promotional and a product mix to maximize patron satisfaction at the locations specified in the schedule.	Contractor consistently provides quality, variety, promotional items and product mix at a high level of patron satisfaction for all locations.	Patron satisfaction ratings are above average.	Contractor to submit an analysis of patron satisfaction ratings and any supporting documentation.	Patron Surveys; Your Action Line Comments; Store Level Comment Cards, DeCA Annual Agency Wide Surveys; e-mail comments on DeCA web site, pictures, and Quality Assurance/Food Safety reports.

AWARD TERM PLAN FOR IN-STORE DELI-BAKERY OPERATIONS

APPENDIX B

INCENTIVE PERFORMANCE EVALUATION CRITERIA, RATINGS, AND STANDARDS

EXCELLENT –

The contractor's performance merits an award term extension when it reaches the level of excellent performance. The level of excellent performance is identified in the Performance Assessment Plan. Performance in this area consistently exceeds contractual requirements, objectives or expectations to the patron's and the Government's benefit. The Contractor consistently provides quality and responsive services, high levels of customer satisfaction, proactive prevention of complaints, problems, and issues, and quick and effective problem resolutions. Complaints, issues, and problems are minor and infrequent. The contractual performance of the element or sub-element being assessed was accomplished with few minor problems for which corrective actions taken by the Contractor were highly effective. Examples include:

- Timely response and completion of all patron requested services with number of verifiable customer complaints at any location, depending on average monthly deli/bakery sales during the evaluation period as follows: <\$100K: 2 verifiable complaints; \$100K-\$200K: 3 verifiable complaints; >\$200K-\$300K: 4 verifiable complaints; >\$300K: 5 verifiable complaints.
- More than the prescribed percentage of patron savings is provided on all high volume identified core items.
- Sales increase amount as prescribed in the Merchandising Plan is exceeded.
- The variety, quality, special orders, promotional items, and product mix provided are providing high levels of patron satisfaction.
- Food safety issues are minimal, corrective action is swift and effective.

ACCEPTABLE -

Performance, for the most part, meets contractual requirements. The contractual performance of the element or sub-element being assessed contains some minor problems for which corrective actions taken by the Contractor appear or were satisfactory. Examples include:

- Timely response and completion of all patron requested services with number of verifiable customer complaints at any location, depending on average monthly deli/bakery sales during the evaluation period as follows: <\$100K: no more than 3 verifiable complaints; \$100K-\$200K: no more than 4 verifiable complaints; >\$200K-\$300K: no more than 5 verifiable complaints; >\$300K: no more than 6 verifiable complaints.
- Nothing above the prescribed percentage of patron savings on all high volume core items was provided. There were no more than five verifiable instances of lower prices same or similar items sold in the local commuting area for any one location covered by the contract for the each six-month period evaluated.
- Sales increase amount as prescribed in the Merchandising Plan is met.
- The variety, quality, food safety reports, special orders, promotional items, and product mix provided are considered adequate but fail to result in high levels of patron satisfaction.
- Food safety issues are reasonable in number and corrective action is timely and effective.

UNACCEPTABLE -

Performance did not meet most contractual requirements and recovery is not likely in a timely manner. The contractual performance of the element or sub-element being assessed contains serious problem(s) for which the Contractor's corrective actions appear, or are, ineffective. Examples include:

Response and completion of patron requested services resulted in greater than the number of verifiable complaints that are defined at the Acceptable Level at any location covered by the contract for each six-month period evaluated.

The prescribed percentage of patron savings on all high volume core items was not met.

No increase in sales, as prescribed in the Merchandising Plan, for the period evaluated.

Customer satisfaction levels with the variety, quality, special orders, promotional items, and product mix are low.

Food safety issues occur frequently, are not addressed timely, and corrective action may or may not be effective.

AWARD TERM PLAN FOR IN-STORE DELI-BAKERY OPERATIONS

APPENDIX C

ORGANIZATION AND RESPONSIBILITIES

ORGANIZATION

The award-term organization consists of the Term Determining Official (TDO) Award Term Board (ATB), Chairman with ATB members and other advisory members, as required.

RESPONSIBILITIES

Contracting Officer (CO): The CO issues a unilateral modification to the contract extending the term of the contract, per TDO decision. The CO enters the Contractor's Award Term Evaluations into the Defense Commissary Agency's Contractor Performance Assessment Reporting System.

Term Determining Official (TDO): The TDO approves the award term plan and any significant changes. Examples of significant changes include changing evaluation criteria or adjusting the characteristics of levels of performance to redirect the Contractor's emphasis to areas needing improvement. The TDO reviews the recommendation(s) of the ATB Chairman, considers all pertinent data, and determines whether the Contractor earned an award for each evaluation period.

Award Term Board (ATB): An ATB, composed of selected technical and administrative personnel from the Defense Commissary Agency, evaluates the Contractor's performance as it relates to the criteria listed in this plan. The ATB Chairman decides the contractor's interim evaluation rating. Within 30 calendar days after the end of the final evaluation period, the ATB Chairman submits the formal evaluation report to the TDO. The report includes a narrative of each element evaluated supporting the recommended rating assigned. The ATB may recommend changes to this plan to the TDO.

Award Term Board Chairperson: The ATB Chairperson serves as the focal point for execution of the Award Term Plan. The Chairperson, and other ATB members, as needed, briefs the TDO on recommended earned award terms and the Contractor's overall performance and recommends significant award term plan changes to the TDO. The Chairperson coordinates the administrative actions during the award term process, including (1) receiving, processing and distributing evaluation reports from all required sources; (2) scheduling board meetings and briefings and (3) accomplishing other actions required to ensure the smooth operation of the Award Term Board.

Quality Assurance Evaluator (QAE): Each commissary covered by this contract will appoint a QAE. The QAE's evaluate the Contractor's performance specific to each location for each interim period of performance in consideration for an award term. The QAE is responsible for complying with the Quality Assurance Surveillance Plan (QASP), and any specific instructions of the ACO, in monitoring, evaluating and assessing contractor performance in assigned areas.

LIST OF ATTACHMENTS

DELICATESSEN AND BAKERY OPERATIONS

Attachment 1 – Department of Labor Wage Determinations

Attachment 2 – Government Furnished Equipment

Attachment 3 – Deli/Bakery and Commissary Historical Sales Data

Attachment 4 – Recommended Bakery Product Shelf Life

Attachment 5 – Commissary Hours of Operation

Attachment 6 – Reports of Bomb Threats

Attachment 7 – East Region Miscellaneous Operating Supplies Ordering Guide

ATTACHMENT 1

DEPARTMENT OF LABOR WAGE DETERMINATIONS

Commissary Location -	St	Cty	07130 Food Service Worker Hourly Wage	WD No.	Health and Wealthfare Rate (Hourly)	Vacation Days Per Year (After 1 Year)	Paid Holidays Per Year	WD Rev No.	WD Date
NAS Paxtuxent River	MD	St. Mary's	\$10.66	05-2103	\$3.71	10	10	12	06/19/12
Bolling AFB	DC	District of Columbia	\$10.66	05-2103	\$3.71	10	10	12	06/19/12
Dover AFB	DE	Kent	\$11.55	05-2097	\$3.71	10	11	14	06/19/12
Andrews AFB	MD	Prince George's	\$10.66	05-2103	\$3.71	10	10	12	06/19/12
Fort Belvoir	VA	Fairfax	\$10.66	05-2103	\$3.71	10	10	12	06/19/12
Quantico MCCB	VA	Prince William	\$10.66	05-2103	\$3.71	10	10	12	06/19/12

CONSOLIDATED WAGE DETERMINATION

NOTE: Wage Determination information pertains to FAR Clause 52.222-41, Service Contract Act of 1965, as amended, which is incorporated by reference under Clause 52.212-5, Contract Terms and Conditions Required to Implement Statutes of Executive Orders - Commercial Items.

Guidance for use of the information is provided by Clause 52.222-4503, entitled Consolidated Wage Determination . Complete wage determination in hard copy may be obtained at <http://www.wdol.gov> or by written or verbal request from the office names in Block 9, SF 1449.

ATTACHMENT 2

GOVERNMENT FURNISHED EQUIPMENT

Cluster 1**ANDREWS AFB**

ITEM DESCRIPTION	MFG	MODEL	QTY
Scale/Printer	Unknown	8450	1
Slicer, Meat 40/60 Pe	Hobart	1712E	1
Scale/Printer /Labele	Toledo	8461	1
Printer, Master Or St	Mettler Toledo	8461-320E	3
Slicer, Bread, /Auto	Bakers Aid	1B00	1
Slicer, Meat, Automat	Hobart	2912	6
Proofer	Hobart	HPC200	2
Proofer	Hobart	HBA2G	1

BOLLING AFB

ITEM DESCRIPTION	MFG	MODEL	QTY
System, Scale/ Labele	Toledo	0317	1
Grill, Panini Hot Foo	Panni Grill	Star Grill	1
Grill Panini Hot Food	Panni Grill	Star Grill	1
Slicer Meat Deli Auto	Hobart	2912	1
Case , Prepackaged Me	Hussmann	D5HE-12	5
Case	Tyler	LLD12	5
Compartment Size 22	Unassigned	Unknown	1
Walk In Cooler	ATT	Chillbox Walk-In	1
Table, Sandwich, Ref	Southern Store Fixtures	PSSC-H	1
Slicer, Bread	Berkel	MB	1
Grill, Panni	Nuova Simondelli	P2L	1
Case, Reach In 50cu F	Traulsen	ALT232WUT-FHS	1
Slicer, Meat 40/60 Pe	Hobart	1712E	1
Case, Hot Plate	Henny Penny	HMI-103	1
Slicer, Bread Slicer	Berkel	MB3/4,BREAD SLICER	1
Slicer, Meat, Automat	Globe	3850	1
Scale/Printer /Labele	Toledo	8461	4
Convection Oven Combi	Eagle Marketing	1D10A	1
Proofer, Oven Rollin	Bakers Aid	1B20	1
Oven, Rotisserie, Dou	Henny Penny	HR5/HW5W/STACK KIT	1
Retarder, 2 Door	Victory	RIS-2D-7-XH	1
Oven, Rotary, Roll In	Baxter	BXA1E	1
Oven, Unit, Bakery	Encore	84488FK160334	2

Oven, Unit, Bakery	Unassigned	84602FK160278	1
Walk In Freezer	Unknown	5174163FL	1
Compartment Size 18 L	Unassigned	ESC-3-542213-1L	1
Cake, Image Machine,	Unknown	KWIKSCANII	1

DOVER AFB

ITEM DESCRIPTION	MFG	MODEL	QTY
Slicer, Meat, Automat	Hobart	2912	4
Scale/Printer	Unkown	8450	1
Scale/Printer, Stand	Toledo	1D06A	2
Scale/Printer /Labele	Toledo	8461	1
Scale/Printer	Hobart	QUANTM1-1	6
Case, Merchandiser,3	Hill Phoenix	BMG-74	1
Case, Refrigerated, D	Master Built	BMG-52	1
Retarder, Roll In Thr	Victory	RIS-3D-S7-XH	1
Case, Bakery Non Refr	Federal Industries	NLBN59	1
Oven, Rotary, Roll In	Baxter	BXA1E	1
Slicer, Bread	Berkel	MB	1
Proofer Rollin 2 Door	Baxter	BXP2	1
Case, Refrigerated	Federal Industries	1B30B	1
Case, Bakery, Refri	Master Built	BLG-52HD	1
Scale And Printer W/2	Hobart	8360,8270,317,&6	1

FORT BELVOIR

ITEM DESCRIPTION	MFG	MODEL	QTY
Case, Merchandiser Up	Beverage Air	CRG74	2
Cooler Walk In	Tyler	COOLER WALK IN-NEG	1
Grill, Panini Hot Foo	Toastwell Co	SILES	2
Sink 3 Compartment	Waterline	UNKNOWN	1
Slicer, Meat, Deli, A	Hobart	ASMA	1
Slicer, Meat, Automat	Hobart	2912	3
Scale	Hobart	QUANTUM	1
Cooler Box, Walk In	Tyler	7400557	1
Slicer, Band, Meat	Uniuex	SE12D	1
Condenser - Hqcncff	Tyler	CONDENSER-HQCNCFF	1
Table, Sandwich, Ref	Southern Store Fixtures	PSSC-H	3
Condenser - HQCNCFF	Tyler	CONDENSER-HQCNCFF	1
Printer, Master Or St	Hobart	QUANTUM 1-1	7
Slicer, Meat 40/60 Pe	Hobart	1712E	3
Condensor - HQCNCFF	Tyler	CONDENSER-HQCNCFF	1
Table, Reffer	Beverage Air	SP60-18	1

Case, Merchandiser Re	Beverage Air	UCR60A	2
Case, Hot 5 Well Self	Unassigned	UNKNOWN	1
Case, Meat	Husmann	D5X-12HEP	1
Slicer, Bread, /Auto	Bakers Aid	1B00	2
Scale, Stand Alone, M	Mettler Toledo	4PPSM-W	1
Cpu, Notebook 23 Pc,	Hewlett-Packard Company	6910P PC	1
Cooler, Walkin.	Tyler	COOLER WALKIN	1
Proofer, Roll In, Two	Baxter	1B20D	1
Oven Mini Rotating Ra	Baxter	1B14	1
Scale/Prntr Programbl	Toledo	8427	1
Stand	Toledo	662-0200-000	1
Hand Wrapper, 1 Rl, T	Heat Seal	625A	1
Oven, Rotary Roll In	Lucks	M20G-R	1
Case, Refrigerated, F	Husmann	RL-3	1
Case, Meat	Husmann	D5X-8HEP	1

NAS PATUXENT RIVER

ITEM DESCRIPTION	MFG	MODEL	QTY
Slicer, Meat, Automat	Hobart	2912	3
Refrigerator 3 Door F	Contential	I-3RDA-3S	1
Sliver, Band, Meat	Uniuex	SE12D	1
Case, Deli, Refrig, C	Tyler	LCD8-S/C	2
Case, Refrig, Sandwic	Master-Bilt	BMG-80	1
Case, Merchandiser Re	Dietary Equipment Co	1G22-B	1
Refrigerated, Pizza T	Continental	CPT67	1
Case, Clerk 2 Dr 6ft	Tyler	LCBS-77	1
Grinder, Hollymatic	Hollymatic	900E	1
Case, Clerk 2 Dr 6ft	Tyler	LCRN77	1
Cooler Walkin	Tyler	WALKIN COOLER	1
Case, Corner, Clerk	Tyler	LC45IS	2
Case, Freezer	Unassigned	TM-52F	1
Oven, Rotary, Roll In	Baxter	BXA1E	1
Proofer, Roll In 1 Do	Lucks	DD2	1
Oven, Retarder/Proofe	Victory	1B22B	1
Slicer, Bread-Table	Bakers Aid/Berkel	MB1/2	1
Scale/Printer	Hobart	QUANTM1-1	3
Oven/Proofer, Combina	Baxter	CAOP-6-RV	1

QUANTICO MCCB

ITEM DESCRIPTION	MFG	MODEL	QTY
Slicer	Hobart	21912	5
Oven, Bakery	Baxter	BXA2E	1
Case, Refrigerated	Tyler	LCDA-45IS	1
Oven, Proofer	Baxter	BXP2	1
Case, Hot 5 Well Self	Henny Penny	HMI105, IPS	1
Case, Refrigerated	Tyler	LCDA-50S	1
Oven	Hobart	H0210E2	1
Projector Cake Decora	Kopykake	K1000	1

Scale, Stand Alone, M	Mettler Toledo	4PPSM-W	2
Case, Refrigerated	Tyler	LCDN-77	1
Case, Deli-Cheese, Si	Tyler	DHR-6	1
Slicer Horizontal On	Unknown	1M37	1
Case, Refrigerated	Tyler	FSFG28	1
Case, M Deli, Refrig	Tyler	LCDA8	3
Scale/Printer, Progra	Toledo	8450-4F01	1
Case, Refrig, Sandwic	Master-Bilt	BMG-80	1
Table, Sandwich, Ref	Southern Store Fixtures	PSSC-H	1
Slicer, Bread	Berkel	MB	1
Case, Freezer Walkin	Tyler	HQCNFJ5-146-971	1
Cooler Walkin	Tyler	HQCNFJBK-BX1-29	1
Phone System	Quest	81125-PT	1
Slicer, Meat, 40/60 S	Hobart	1712E	1
Case, Refrigerated	Tyler	LCB-45-IS	2
Table, Prep, Sandwich	Everest Refrigeration	EPR3	1
Sink	Unknown	HQCNFJ-7PS18	1
Glazing & Icing Center	Wilder	324SCI	1
Table, Sandwich	Everest	EPR3	1
Slicer, Bread Elec	Berkel	MB-1/2	1
Cooler Walkin	Tyler	HQCNFJ-DLVXI-28	1
Scale/Printer/Labele	Toledo	8461-	1

ATTACHMENT 3

DELI/BAKERY AND COMMISSARY HISTORICAL SALES DATA

CLINS 0001 - 0001AG					
CLUSTER 1					
Deli/Bakery Historical Commissary Sales					
Cluster 1					
Month-Year	DoDAAC	Commissary	Deli Net Sales	Bakery Net Sales	Total Store Sales
Jun 10	HQCNEK	Andrews AFB	\$164,818.78	\$47,877.71	\$4,891,145.41
Jul 10	HQCNEK	Andrews AFB	\$165,251.60	\$48,891.15	\$5,101,020.55
Aug 10	HQCNEK	Andrews AFB	\$169,778.76	\$47,738.68	\$5,039,747.85
Sep 10	HQCNEK	Andrews AFB	\$164,451.69	\$48,940.42	\$4,892,122.03
Oct 10	HQCNEK	Andrews AFB	\$171,448.40	\$51,632.90	\$5,247,610.17
Nov 10	HQCNEK	Andrews AFB	\$153,141.36	\$54,002.64	\$5,146,399.26
Dec 10	HQCNEK	Andrews AFB	\$160,508.37	\$62,684.86	\$5,502,425.51
Jan 11	HQCNEK	Andrews AFB	\$149,630.64	\$39,031.07	\$4,967,000.19
Feb 11	HQCNEK	Andrews AFB	\$152,362.80	\$45,432.89	\$4,607,898.25
Mar 11	HQCNEK	Andrews AFB	\$175,026.36	\$48,824.22	\$5,081,059.96
Apr 11	HQCNEK	Andrews AFB	\$167,245.77	\$48,000.87	\$5,087,445.64
May11	HQCNEK	Andrews AFB	\$160,733.03	\$46,483.97	\$4,932,635.90
		Total	\$1,954,397.56	\$589,541.38	\$60,496,510.72
Month-Year	DoDAAC	Commissary	Deli Net Sales	Bakery Net Sales	Total Store Sales
Jun 10	HQCNEB	Bolling AFB	\$79,270.77	\$18,211.07	\$1,942,677.18
Jul 10	HQCNEB	Bolling AFB	\$79,964.86	\$18,218.45	\$1,990,112.00
Aug 10	HQCNEB	Bolling AFB	\$83,611.52	\$18,115.64	\$1,964,082.83
Sep 10	HQCNEB	Bolling AFB	\$81,635.20	\$16,370.68	\$1,933,634.79
Oct 10	HQCNEB	Bolling AFB	\$82,354.79	\$17,581.30	\$2,007,689.80
Nov 10	HQCNEB	Bolling AFB	\$71,189.16	\$16,136.29	\$1,944,045.41
Dec 10	HQCNEB	Bolling AFB	\$76,455.37	\$18,462.86	\$2,117,184.19
Jan 11	HQCNEB	Bolling AFB	\$76,829.23	\$14,655.58	\$2,008,792.59
Feb 11	HQCNEB	Bolling AFB	\$73,416.25	\$16,000.37	\$1,817,178.60
Mar 11	HQCNEB	Bolling AFB	\$86,825.83	\$17,543.78	\$2,001,851.17
Apr 11	HQCNEB	Bolling AFB	\$77,518.74	\$16,376.38	\$2,061,976.93
May11	HQCNEB	Bolling AFB	\$79,342.61	\$18,469.37	\$2,067,522.68
		Total	\$948,414.33	\$206,141.77	\$23,856,748.17
Month-Year	DoDAAC	Commissary	Deli Net Sales	Bakery Net Sales	Total Store Sales
Jun 10	HQCNEG	Dover AFB	\$72,546.49	\$18,094.94	\$1,915,111.21
Jul 10	HQCNEG	Dover AFB	\$75,078.70	\$18,567.76	\$2,011,197.51
Aug 10	HQCNEG	Dover AFB	\$66,989.36	\$17,734.46	\$1,898,953.39
Sep 10	HQCNEG	Dover AFB	\$63,907.14	\$16,914.04	\$1,958,745.32
Oct 10	HQCNEG	Dover AFB	\$69,099.60	\$18,105.41	\$2,058,822.77

Nov 10	HQCNEG	Dover AFB	\$60,165.20	\$17,311.95	\$1,951,034.10
Dec 10	HQCNEG	Dover AFB	\$71,304.65	\$20,539.46	\$2,216,982.85
Jan 11	HQCNEG	Dover AFB	\$61,731.69	\$15,688.18	\$1,891,405.10
Feb 11	HQCNEG	Dover AFB	\$61,690.64	\$16,186.33	\$1,828,814.51
Mar 11	HQCNEG	Dover AFB	\$67,809.21	\$19,500.48	\$2,028,999.95
Apr 11	HQCNEG	Dover AFB	\$67,069.06	\$18,502.35	\$1,991,795.66
May 11	HQCNEG	Dover AFB	\$67,051.10	\$17,413.01	\$2,027,388.95
		Total	\$804,442.84	\$214,558.37	\$23,779,251.32
Month-Year	DoDAAC	Commissary	Deli Net Sales	Bakery Net Sales	Total Store Sales
Jun 10	HQCNFF	Fort Belvoir	\$266,473.26	\$80,313.21	\$7,310,956.56
Jul 10	HQCNFF	Fort Belvoir	\$292,392.52	\$78,920.69	\$7,890,361.89
Aug 10	HQCNFF	Fort Belvoir	\$295,474.87	\$79,804.78	\$7,896,152.73
Sep 10	HQCNFF	Fort Belvoir	\$291,281.61	\$79,035.82	\$7,992,582.88
Oct 10	HQCNFF	Fort Belvoir	\$313,217.06	\$84,091.88	\$8,495,949.63
Nov 10	HQCNFF	Fort Belvoir	\$278,447.40	\$79,643.73	\$8,155,827.98
Dec 10	HQCNFF	Fort Belvoir	\$323,431.66	\$92,104.94	\$8,896,331.42
Jan 11	HQCNFF	Fort Belvoir	\$290,585.77	\$72,062.61	\$8,092,416.76
Feb 11	HQCNFF	Fort Belvoir	\$261,311.02	\$71,306.35	\$7,332,789.87
Mar 11	HQCNFF	Fort Belvoir	\$305,907.76	\$83,957.52	\$8,243,290.54
Apr 11	HQCNFF	Fort Belvoir	\$293,112.14	\$81,425.05	\$8,070,592.72
May 11	HQCNFF	Fort Belvoir	\$301,148.13	\$80,452.50	\$8,453,854.19
		Total	\$3,512,783.20	\$963,119.08	\$96,831,107.17
Month-Year	DoDAAC	Commissary	Deli Net Sales	Bakery Net Sales	Total Store Sales
Jun 10	HQCNAB	Patuxent River	\$60,207.62	\$19,903.40	\$1,792,242.95
Jul 10	HQCNAB	Patuxent River	\$62,841.73	\$21,505.63	\$1,897,449.85
Aug 10	HQCNAB	Patuxent River	\$64,823.27	\$20,509.22	\$1,878,231.61
Sep 10	HQCNAB	Patuxent River	\$61,323.60	\$20,251.81	\$1,843,405.60
Oct 10	HQCNAB	Patuxent River	\$68,971.84	\$22,529.67	\$2,026,053.69
Nov 10	HQCNAB	Patuxent River	\$55,173.91	\$20,354.67	\$1,852,205.21
Dec 10	HQCNAB	Patuxent River	\$66,392.45	\$24,590.88	\$2,130,751.81
Jan 11	HQCNAB	Patuxent River	\$60,986.56	\$19,990.17	\$1,897,243.59
Feb 11	HQCNAB	Patuxent River	\$58,832.96	\$20,174.74	\$1,841,260.17
Mar 11	HQCNAB	Patuxent River	\$65,899.49	\$23,490.68	\$2,057,617.42
Apr 11	HQCNAB	Patuxent River	\$64,850.32	\$22,455.01	\$2,010,692.10
May 11	HQCNAB	Patuxent River	\$65,238.00	\$21,979.25	\$2,052,192.23
		Total	\$755,541.75	\$257,735.13	\$23,279,346.23
Month-Year	DoDAAC	Commissary	Deli Net Sales	Bakery Net Sales	Total Store Sales
Jun 10	HQCNFJ	Quantico MCB	\$114,378.86	\$30,152.39	\$5,028,228.73
Jul 10	HQCNFJ	Quantico MCB	\$122,946.70	\$32,225.60	\$5,240,748.83
Aug 10	HQCNFJ	Quantico MCB	\$126,774.88	\$31,680.74	\$5,206,149.79
Sep 10	HQCNFJ	Quantico MCB	\$116,740.63	\$30,450.42	\$5,239,544.87
Oct 10	HQCNFJ	Quantico MCB	\$128,092.09	\$33,397.83	\$5,492,775.67
Nov 10	HQCNFJ	Quantico MCB	\$114,457.34	\$32,410.05	\$5,336,071.46
Dec 10	HQCNFJ	Quantico MCB	\$129,022.28	\$34,357.85	\$5,727,963.65
Jan 11	HQCNFJ	Quantico MCB	\$121,005.35	\$28,906.33	\$5,351,082.26

Feb 11	HQCNFJ	Quantico MCB	\$105,735.19	\$29,751.06	\$4,876,638.91
Mar 11	HQCNFJ	Quantico MCB	\$115,841.63	\$32,439.39	\$5,418,337.33
Apr 11	HQCNFJ	Quantico MCB	\$114,656.34	\$30,482.88	\$5,355,890.59
May11	HQCNFJ	Quantico MCB	\$119,878.16	\$31,706.58	\$5,599,398.68
		Total	\$1,429,529.45	\$377,961.12	\$63,872,830.77

ATTACHMENT 4

RECOMMENDED BAKERY PRODUCT SHELF LIFE

The appropriate manufacturer's suggested shelf life shall be used whenever available and does not exceed the U. S. Food Code requirements. If the manufacturer's suggested shelf life does exceed the Food Code guidance, then the Food Code guidance shall apply. In the absence of the manufacturer's suggested shelf life, the appropriate shelf life set forth in the table below shall be applicable. Documentation pertaining to a manufacturer's shelf life recommendations shall be maintained at each serviced location (commissary) under this contract by the deli/bakery contractor. Copies of the documentation shall be provided to the local Medical Food Inspector (MFI) upon request.

<u>ITEM DESCRIPTION:</u>	<u>DISPLAY CASE</u>	<u>PRE-PACKAGED*</u>
Breakfast Danish – Apple Pockets (Glazed), Cherry Pockets (Glazed), Almond (Glazed), Pecan Cheese (Glazed), Cherry Cheese (Glazed), Pecan Honey (Glazed), Blueberry Pockets (Glazed)	Day of Preparation PLUS ONE	Day of Preparation PLUS ONE
Donuts – Glazed, Jelly, Sugar, Iced, Long John, Cream Filled, Apple Fritters, Crullers	Day of Preparation PLUS ONE	Day of Preparation PLUS ONE
Bread – White (Loaf), Raisin (Loaf), Sour Dough (Round) French (Long), Italian, Rye, (Dark and Light, Sliced)	Day of Preparation PLUS ONE	Day of Preparation PLUS TWO
Rolls – Hamburger, Hot Dog, Kaiser, Parker House, Dinner, Hard, Rye, Croissant (Assorted)	Day of Preparation PLUS ONE	Day of Preparation PLUS TWO
Breakfast Rolls – Cinnamon (Glazed), Carmel Nut, Raisin (Glazed, Bear Claws, Pecan	Day of Preparation PLUS ONE	Day of Preparation PLUS TWO
Specialties – Cream Puffs, Eclairs, Apple Strudel, Cherry Strudel, Apple Turnovers, Cherry Turnovers, Blueberry Muffins, Corn Muffins, Bran Muffins	Day of Preparation PLUS ONE	Day of Preparation PLUS TWO
Pies – Apple, Dutch, Lemon, Cherry, Peach, Pumpkin, Pecan, Blackberry, Blueberry, Boysenberry, Cream (Refrigerated)	Day of Preparation PLUS ONE	Day of Preparation PLUS TWO
Cake** - Chocolate, Plain, Apple Spice, Devil's Food, Pound, Carrot, White, Spice, Angel Food, German Chocolate (All may be iced/decorated)	Day of Preparation PLUS ONE	Day of Preparation PLUS TWO
Bagels – Plain, Raisin, Onion, Blueberry, Egg	Day of Preparation PLUS ONE	Day of Preparation PLUS TWO
Cookies – Chocolate Chip, Brownies, Sugar, Macaroons, Oatmeal, Spice, Peanut Butter	Day of Preparation PLUS TWO	Day of Preparation PLUS FOUR

NOTE: Bakery product shelf life is applicable to all bakery items, whether items are received fresh, frozen, proofed and baked, thawed and baked, or thawed. Flavors listed above are examples only and do not include all flavors/varieties available.

* **"Pre-Packaged"** means products baked and packaged in containers in the commissary (or bags, as long as product is fully enclosed). Items pre-packaged by a manufacturer shall have a declared shelf life set by the manufacturer.

****Applies to packaged and non-packaged cakes not under refrigeration.** Packaged or non-packaged cakes **under refrigeration** shall have an additional day of shelf life. For those items that are received frozen and thawed, the shelf life listed above starts from the time the product is fully thawed. Cakes that are maintained in a **frozen** state shall have a 90-day shelf life.

ATTACHMENT 5

COMMISSARY HOURS OF OPERATION

1. HOURS OF OPERATION. Store operating hours are provided at www.commissaries.com.
2. HOLIDAYS. The Commissaries will operate by the following holiday schedule and may modify hours of operations to fit local conditions.

HOLIDAY	OPEN	CLOSED
New Year's Day		Closed
Martin Luther King's Birthday	Open	
President's Day	Open	
Memorial Day	Open	
Independence Day	Open	
Labor Day	Open	
Columbus Day	Open	
Veteran's Day	Open	
Thanksgiving Day		Closed
Christmas Day		Closed

Five and six day stores will not open on holidays unless the holiday falls on a day they are normally open and it is one of the seven required holiday openings shown above. Stores will not close the Tuesday following a Monday holiday unless the store is normally closed on Tuesday.

3. Closed for Holidays. The contractor shall comply with the Government's instructions concerning which day(s) the commissary will be closed in observance of the holidays indicated above. Because a holiday may fall on a day that the commissary is normally closed, the Government will determine and advise the Contractor at least two weeks in advance of the holiday which day the Commissary will be closed.
4. Closing for Inclement Weather or Emergency conditions. In the event of inclement weather or other emergency conditions, the Store Director will determine whether the Commissary will close and for what period it will remain closed.
5. Changes in Operating Hours. Changes in Commissary operating hours may be made by the Government to accommodate Commissary customer requirements. These changes may dictate corresponding changes to the Contractor's work schedule. The Contracting Officer will give the contractor a minimum of two week's notice prior to any required change to the contractor's work schedule.

ATTACHMENT 6

REPORTS OF BOMB THREATS

A copy of a Bomb Threat Checklist will be posted at each commissary telephone. The Contractor shall instruct its employees to use the checklist and immediately report any bomb threat received concerning commissary facilities to the telephone numbers listed below for the specific commissary, advise commissary management, and evacuate the building. The Contractor may use the commissary fire/emergency evacuation plan or use an evacuation plan developed by the Contractor to either fire or bomb threat evacuation.

Andrews AFB, MD – (204) 857-6512 and (937) 206-3396

Bolling AFB, DC – (202) 433-3333

Dover AFB, DE – Fire/Medical – 911; Bomb Threat – (302) 677-6664; Robbery (302) 677-2100

Fort Belvoir, VA (703) 806-6371, (703) 806-6674 Installation (703) 805-3030

NAS Patuxent River, MD – (301) 342-3911

Quantico MCCB, VA – (703) 784-2251

ATTACHMENT 7

	EAST REGION MISCELLANEOUS OPERATING SUPPLIES ORDERING GUIDE	UNIT OF ISSU E	QTY PER UOM
CLIN/ SLIN #	ITEM DESCRIPTION		
0001AA	Apron, Disposable	BX	100
0002AA	Apron, Extra Thick	EA	1
0003AA	Bag, Bakery, Polypropylene, 18"L X 6"W X 5" Side Gusset	BG/C S	1,000
0004AA	Bag, Bakery, Low Density Polyethylene, 15 1/2"L X 8 1/2"W X 3" Side Gusset	BG/C S	1,000
0004AB	Bag, Bakery, Low Density Polyethylene, 18"L X 11"W X 4" Side Gusset	BG/C S	1,000
0004AC	Bag, Bakery, Low Density Polyethylene, 26 1/2"L X 7"W X 2" Side Gusset	BG/C S	1,000
0004AD	Bag, Bakery, Low Density Polyethylene, 14"L X 10"W X 4" Side Gusset	BG/C S	1,000
0005AA	Bag, Bakery, "FRENCH BREAD", 24"L X 4.5"W X 2.5" Gusset	BG/C S	1,000
0005AB	Bag, Bakery, "FRENCH BREAD", 28"L X 4.5"W X 2.5" Gusset	BG/C S	1,000
0005AC	Bag, Bakery, "ITALIAN BREAD", Paper, White, 20"L X 5.25" W X 3.25" GUSSET	BG/C S	1,000
0005AD	Bag, Bakery, "GARLIC BREAD" , Paper, White, 20"L X 4.5" W X 2.5" GUSSET	BG/C S	500
0006AA	Bag, Bakery, Waxed Paper, White, 4 lb, 9.75"L X 5"W X 3"G.	BG/C S	1,000
0006AB	Bag, Bakery, Waxed Paper, White, 6 lb 11.5"L X 6.25"W X 3.75"G	BG/C S	1,000
0006AC	Bag, Bakery, Waxed Paper, White, 8 lb 12"L X 6"W X 3.75"G	BG/C S	1,000
0006AD	Bag, Bakery, Waxed Paper, White, 12 lb 14"L X 7.25"W X 4.25"G		

		BG/C S	1,000
0007AA	Bag, Bakery, 4 lb 9.5"H X 4 3/4"W X 2.5"D W/Tin Ties	BG/C S	500
0007AB	Bag, Bakery, 6 lb, 9.5"H x 6"W x 2 3/4"D w/Tin Ties	BG/C S	500
0008AA	Bag, Bread, GARLIC, Foil, "GARLIC BREAD". 20"L X 5.50"W X 3.50" GUSSET	BG/C S	500
0009AA	Bag, "CRUSTY BREAD", Polypropylene, 20"L X 11"W	BG/C S	1,500
0009AB	Bag, "CRUSTY BREAD", Polypropylene, 28"L X 6"W	BG/C S	2,000
0010AA	Bag, "DELI", Saddled Pack, 8 1/2"L X 8 1/2"W	BG/C S	2,000
0010AB	Bag, "DELI", Saddled Pack, 10 1/2"L X 9 1/2"W	BG/C S	2,000
0011AA	Bag, "DELI", Saddled Pack, Zip Lock, 10 1/2"L X 8"W	BG/C S	1,000
0012AA	Bag, Hot Food, 6"W X 4"G X 14 1/2" L, 8 lb Capacity	BS/CS	1,000
0012AB	Bag, Hot Food, 7"W X 4 1/2"G X 16" L, 12 lb Capacity	BS/CS	1,000
0013AA	Bag, Meat, Clear, 20"L X 12"W	BG/C S	4,000
0014AA	Bag, White Tote Banana 6.75" X 4.75 X 8.5"D	BG/B D	500
0014AB	Bag, White, Plain Tote, 6.75" X 4.75 X 8.5"D	EA/B D	250
0015AA	Bag, Pastry 10"L X 6"W	EA	1
0015AB	Bag, Pastry 14"L X 8 1/4"W	EA	1
0015AC	Bag, Pastry 18"L X 10 3/8"W	EA	1
0016AA	Bag, Pastry, Disposable 12"	BG/C S	1,000
0016AB	Bag, Pastry, Disposable 18"	BG/C S	1,000

0017AA	Bag, Produce, Bulk, 22"L X 16"W	BG/C S	500
0018AA	Bag, Produce, High Density Polyethylene, Clear	EA/C S	2,000
0019AA	Bag, Produce, Mesh 11 X 13, 5lb Capacity	BG/C S	500
0019AB	Bag, Produce, Mesh 11 X 17, 10lb Capacity	BG/C S	500
0020AA	Bag, Romaine Lettuce, Poly Sleeve	BG/C S	1,000
0021AA	Bag, Rotisserie Chicken, Carry Out, Zip Lock, Large 13.75"X 9"X 5.5" Gusset	EA/C S	250
0021AB	Bag, Rotisserie Chicken, Carry Out, Zip Lock, Family 13.75"X 10"X 6.5" Gusset	EA/C S	250
0022AA	Bag, Seafood, Small, 14"L X 9 1/2"W	BG/C S	1,000
0022AB	Bag, Seafood, Large, 17 1/2"L X 12"W	BG/C S	1,000
0023AA	Bag, Lettuce, Vented	BG/C S	1,000
0024AA	Bake/Sell Tray, Foil, 9"Diameter X 1.75" Deep (Dome Cover Clin # 0096AA)	EA/C S	500
0025AA	Baking, Cup, 2" Bottom Dia X 1 1/4" Side Walls, Total Dia 4.5"	EA/C S	10,000
0025AB	Baking, Cup, 3" Bottom Dia X 1 1/4" Side Walls, Total Dia 5.5"	EA/C S	10,000
0026AA	Bale Ties, 14', 12 Gauge	EA/B D	125
0026AB	Bale Ties, 16', 12 Gauge	EA/B D	125
0026AC	Bale Ties, 18', 12 Gauge	EA/B D	125
0026AD	Bale Ties, 21', 12 Gauge	EA/B D	125

0027AA	Basket, Fruit/Gift, with Side Handles, Oval, 14 1/2" L X 11" W X 3"D.	EA	1
0027AB	Basket, Fruit/Gift, With Top Center Handle, Round, 12 1/2" Diameter, X 4" D.	EA	1
0028AA	Basket, Produce, Plastic, 12" x 10" x 2"	EA/P K	1
0029AA	Beard Protector, Free Breathing	EA/P K	100
0030AA	Blades, Single Blade Side (For Use with Carton Cutter Clin # 0060AA)	EA/C S	100
0030AB	Blades, for Safety Cutter (For use with Clin #0060AB) 81 Blades per dispenser	EA	1
0031AA	Bleach, 1 Gallon	GL/B X	6
0032AA	Bowl, W/Dome Lid, 25 OZ, 9 1/4"DIA X 2 1/8"H (for Chef Salad in Grab-N-Go)	EA/C S	200
0033AA	Bowl, Hinged with Lid, 20 oz, 6 1/4" D x 3" H.	EA/C S	150
0034AA	Bows, Gift Basket, 5 1/2", Assorted Colors	EA/B X	60
0035AA	Box, Cake, Window, 1/2 Sheet, 19"L x 14"W x 4"H	EA/C S	50
0035AB	Box, Cake, Window, 1/4 Sheet, 14"L x 10"W x 4"H	EA/C S	100
0035AC	Box, Cake, Window, 10"L x 10"W x 5"H	EA/C S	100
0035AD	Box, Cake, Window, 9"L x 9"W x 2-1/2"H	EA/C S	200
0035AE	Box, Cake, Window, 9"L x 9"W x 5"H	EA/C S	100
0035AF	Box, Ck, Win, Bottom, Fits Top At Clin # 0035AG, Full, 25 3/4"L x 18 3/8"W x 3"H	EA/C S	50
0035AG	Box, Cake, Win, Top Fits Bottom at Clin # 0035AF, Full, 25 3/4"L x 18 3/8"W x 3"H	EA/C S	50
0035AH	Box, Donut, Window, 1 Dozen 10-1/4"L X 8"W X 4"H	EA/C S	125
0035AJ	Box, Donut, Window, 1/2 Dozen 9"L X 4"W X 3 1/2"H.	EA/C	150

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0035AK	Box, Pie, Window, 8"L x 8"W x 2-1/2"H	EA/C S	250
0035AL	Box, Pie Window, 10" x 10" x 2.5"H, 10 Pie or 9" Layer Cake	EA/B X	200
0036AA	2-SECTION LUNCH, 7 7/8"L X 7 1/2"W X 1 3/4"H	EA/C S	100
0036AB	2-SECTION SNACK, 9 1/4"L X 4 3/4"W X 2 1/4"H	EA/C S	200
0037AA	Brush, Cleaning, 9"L with Handle and Nylon Bristles	EA	1
0038AA	Cap, Food Handlers, Disposable	EA/C S	100
0039AA	Celluliner, Display Case, Reinforced Tissue Roll - 250' per roll	RO	1
0040AA	Cleaner Glass	GAL/ CS	4
0041AA	Cleaner Oven Aerosol, 20oz	EA/B X	12
0042AA	Clip-Versa, Coupon Holder Plastic	EA/P K	18
0043AA	Container, Bakery, 1 lb Loaf Pan, 5 3/4"L x 3 3/8"W x 2"H (Designed to Fit Top At Clin 0095AA)	EA/C S	1,000
0043AB	Container, Bakery, 2 lb Loaf Pan, Outside Dimension 8.44" X 4.32" (Designed to Fit Top at Clin 0095AB)	EA/C S	500
0043AC	Container, Aluminum 8" Square Cake Pan with Lid	EA/C S	100
0043AD	Container, Aluminum 8.31" Round Pan Hemmed Edge (Designed to Fit Top at Clin 0095AC)	EA/C S	500
0043AE	Container, Bakery, Quarter Size Pan, 13"L X 8"W X 1 1/4"D (Designed to Fit Top at Clin 0095AD)	EA/C S	100
0044AA	Container, Bakery, Pie, Clear Dome, Black Base, 12"D X 2 1/4" Deep	EA/C S	100
0044AB	Container, Bakery, Clear w/Lid, 9 1/2"L X 6"W X 2 3/4"D	EA/C S	250
0044AC	Container, Pie, Clear, w/Lid, 8 1/4" Diameter X 2 1/2" D	EA/C	200

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0044AD	Container, 1/2 Pie, Clear, w/Lid, 6 3/4" X 4 1/4"W X 1 5/8"H	EA/C S	250
0044AE	Container, Bakery, Pie Clear, 2 Piece Deep Pie Slice, 6" x 5 3/4" x 3 3/4"D	EA/C S	250
0044AF	Container, Bakery, Clear, Strudel/Coffee/Coffee Cake 12"L x 6"W x 2 1/4"D	EA/C S	200
0045AA	Container, Cake, For Use With 8" Double or Triple Layer Cake, 9 1/4" Inside Diameter	EA/C S	100
0045AB	Container, Cake, Shallow Dome, For Use With 9" 1 or 2 Layer Cake, 10" Inside Diameter	EA/C S	100
0045AC	Container, 1/2 Cake with Deep Dome, For 2-3 Layer 8" Cake, 9 1/4" Inside Diameter	EA/C S	100
0045AD	Container, Cake, For Use With 1/2 Sheet Cake, 19"L X 14" W X 4 1/2" D.	EA/C S	25
0045AE	Container, Cake, For Use With 1/4 Sheet Cake, 14"L X 10" W X 4 1/2" D.	EA/C S	50
0045AF	Container, Cake, For Use With 1/8 Sheet Cake, 11"L X 9" W X 3 1/5" D.	EA/C S	100
0045AG	Container, Ck/Loaf Pan, Use W/Cake, Cookies, Danish. Jelly Rolls, 9 3/8"L X 6"W X 4 3/8"H	EA/C S	250
0046AA	Container, 2 Deep Muffin/Tart, 5.5"L x 9 3/8"W x 2 11/16D	EA/C S	250
0046AB	Container, 6 Cupcakes/Sm Muffin Deep, 9 3/4"L x 6 7/8"W x 3 3/4"D	EA/C S	200
0046AC	Container, Dozen Donut/Bagel, 9 1/2"L X 7"W X 3 1/4"D.	EA/C S	250
0047AA	Container, Food Clear Hinged Lid Large 62oz 9 7/32"L X 8 7/8"W x 2 29/32"	EA/C S	200
0047AB	Container, Food Clear, Hinged Lid, Medium 49oz 8 13/64"L x 8 11/32"W x 2 29/32"D	EA/C S	200
0047AC	Container, Food Clear, Hinged Lid, Medium Deep 39.6 oz 8 5/8"L x 7 1/8"W x 3"D	EA/C S	250
0047AD	Container, Food Clear, Hinged Lid, Small , 33oz 6 23/32"L x 8 35/64"W x 2 21/32"D	EA/C S	250
0047AE	Container, Food Clear Hinged Lid, 20oz 5 3/4"L x 6"W x 3"D		

		EA/C S	500
0048AA	Container, Food, Ovenable, 2 Compartments -22/9 oz, 9" X 6 1/4" X 2 3/4"	EA/C S	250
0048AB	Container, Food, Ovenable, 13oz. Oval Single Compartments - 7 1/4" X 5 1/4" X 2 1/4"	EA/C S	250
0048AC	Container, Food, Ovenable, 15oz. Rectangular Single Compartment - 6 3/4" X 5 1/4" X 2 1/4"	EA/C S	250
0048AD	Container, Food, Ovenable, 22oz., Oval Single Compartment - 9" X 6 1/8" X 2 1/2"	EA/C S	250
0048AE	Container, Food, Ovenable, 32oz., Rectangular, 7 3/4" X 6 1/2" X 2 3/4"	EA/C S	250
0049AA	Container, Chicken, Large Roasted Combo, 10 11/32" x 6 17/32" x 4 9/64"	EA/C S	100
0049AB	Container, Chicken, Small Deep Roasted Combo, 9 9/16" x 6 5/16" x 3 7/8"	EA/C S	100
0050AA	Container, Chicken Roasted with Handle	EA/C S	100
0051AA	Container, Hot Food, Carryout, 3-Compartment, Styrofoam, White, 8"L X 8 1/2" W X 3"H	EA/C S	200
0052AA	Container, Produce, Crystal Clear, Pint	EA/C S	600
0053AA	Container, Sandwich 9 11/16" L X 4 5/8" W X 3 3/16" D.	EA/C S	250
0053AB	Container, Sandwich 12.5"L X 4.5"W X 2-5/8"D	EA/C S	200
0054AA	Container, Sandwich Wedge, Clear Base w/Clear Top 6 1/2"L X 3"W X 3 1/4"H	EA/C S	250
0055AA	Container, Soup, Styrofoam, 12 oz (Lid Prod Clin # 0100AA)	EA/P K	500
0055AB	Container, Soup, Styrofoam, 16 oz (Lid Prod Clin # 0100AA)	EA/P K	500
0056AA	Cover, Pan Rack, Disposable Sheets, 52"W X 80" L , 50 sheets per roll	ROLL	1
0057AA	Crate Opener	EA	1
0058AA	Cup Deli, Plastic, 8 oz (Lid Prod, Clin # 0097AA)		

		EA/C S	500
0058AB	Cup Deli, Plastic, 16 oz (Lid Prod, Clin # 0097AA)	EA/C S	500
0058AC	Cup Deli, Plastic, 32 oz (Lid Prod, Clin # 0097AA)	EA/C S	500
0059AA	Cup, Portion, Plastic, 4 oz (Lid Clin # 0099AA)	EA/C S	2,500
0060AA	Cutter Carton, Single Blade (Replacement Blades Clin #0030AA)	EA/C S	12
0060AB	Cutter, Safety, Meat Department, w/Belt Clip (Replacement Blades Clin #0030AB)	EA/C S	12
0061AA	Degreaser/Cleaner S.C. Johnson Break-Up, 4/1 gal per case	GL/C S	4
0062AA	Detergent, Dishwashing, 4/1 Gal per case	GL/C S	4
0063AA	Dispenser, Kwik-Lok (For use with Clin 0089AA)	EA	1
0064AA	Doily, Cake, Round, 10" diameter	EA/C S	500
0064AB	Doily, Cake, Round, 12" diameter	EA/C S	500
0064AC	Doily, Cake, 1/4 Sheet, Permissible Variance of Minus 1/2 inch.15"L x 11"W.	EA/C S	1,000
0064AD	Doily, Cake, 1/2 Sheet, Permissible Variance of Minus 1/2 inch. 20"L x 15"W.	EA/C S	1,000
0065AA	Dough Cutter/Scraper	EA	1
0066AA	Film, Meat Wrap, 12" x 5000' Per Roll	EA/R O	5,000
0066AB	Film, Meat Wrap, 15" x 5000' Per Roll	EA/R O	5,000
0066AC	Film, Meat Wrap, 17" x 5000' Per Roll	EA/R O	5,000
0066AD	Film, Meat Wrap, 18" x 5000' Per Roll	EA/R O	5,000
0066AE	Film, Meat Wrap, 19" X 5000' Per Roll	EA/R	5,000

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0066AF	Film, Meat Wrap, 21" x 5000' Per Roll	EA/R O	5,000
0067AA	Film, Meat Wrap, Pliant Omni MT, 11"W X 5000'L, 65 Gauge	EA/R O	5,000
0067AB	Film, Meat Wrap, Pliant Omni MT, 13"W X 5000'L, 65 Gauge	EA/R O	5,000
0067AC	Film, Meat Wrap, Filmco Durawrap 310, 11"W X 5000' L. .70 Gauge	FT/R O	4,000
0067AD	Film, Meat Wrap, Filmco Durawrap 310, 13"W x 5000' L. .70 Gauge	FT/R O	4,000
0068AA	Film, Produce Wrap, Green Tinted PVC, 15" x 5000'	FT/R O	5,000
0069AA	Film, All Purpose W/Cutter Box PVC, 15" x 2000'	FT/R O	2,000
0070AA	Floor, Cleaner	GL/C S	4
0071AA	Foil, Aluminum 12" W X 1000'L	FT/R O	1,000
0071AB	Foil, Aluminum 18" W X 500'L	FT/R O	500
0072AA	Glove, Frozen Food, Vinyl, Liquid Proof, Knit Wrist	PR	1
0073AA	Gloves, Butcher, Cotton/Synthetic Blend	PR/CS	12
0074AA	Gloves, Disposable, Polyethylene	EA/B X	1,000
0075AA	Gloves, Kelvar Nitri-Flex, Size 7	PR/B X	12
0075AB	Gloves, Kelvar Nitri-Flex, Size 9	PR/B X	12
0076AA	Gloves, Rubber, Lined, Latex, 20 mil thick, 12" Long, Small	EA/B X	144
0076AB	Gloves, Rubber, Lined, Latex, 20 mil thick, 12" Long, Medium	EA/B X	144
0076AC	Gloves, Rubber, Lined, Latex, 20 mil thick, 12" Long, Large	EA/B X	144

0077AA	Gloves, Safety, Small Size	EA	1
0077AB	Gloves, Safety, Medium Size	EA	1
0077AC	Gloves, Safety, Large Size	EA	1
0077AD	Gloves, Safety, X-Large Size	EA	1
0078AA	Gloves, Vinyl, Size Large	EA/B X	1,000
0078AB	Gloves, Vinyl, Size Medium	EA/B X	1,000
0078AC	Gloves, Vinyl, Size Extra-Large	EA/B X	1,000
0079AA	Gloves, Vinyl, Size Large Powder Free	EA/B X	1,000
0079AB	Gloves, Vinyl, Size Medium Powder Free	EA/B X	1,000
0079AC	Gloves, Vinyl, Size Extra-Large Powder Free	EA/B X	1,000
0080AA	Gloves, Work, Leather, Unlined, One Size Fits All	PR/B X	12
0080AB	Gloves, Work, Leather, Lined, Small	PR/B X	12
0080AC	Gloves, Work, Leather, Lined, Medium	PR/B X	12
0080AD	Gloves, Work, Leather, Lined, Large	PR/B X	12
0080AE	Gloves, Work, Leather, Lined, X-Large	PR/B X	12
0081AA	Gloves, Work, Pre-Shrunk	EA/B X	12
0082AA	Gloves, Safety, Cut Resistant, X-Small	EA	1
0082AB	Gloves, Safety, Cut Resistant, Small	EA	1
0082AC	Gloves, Safety, Cut Resistant, Medium	EA	1
0082AD	Gloves, Safety, Cut Resistant, Large	EA	1

0082AE	Gloves, Safety, Cut Resistant, X-Large	EA	1
0083AA	Goggles	EA	1
0084AA	Hair Net, Blonde color	EA/B X	144
0084AB	Hair Net, Brunette color	EA/B X	144
0084AC	Hair Net, Black color	EA/B X	144
0085AA	Kit, Test, Quaternary	RO/C S	10
0086AA	Kit, Text, Chorine	EA/K T	10
0087AA	Knife, Boning, Stiff, Wide, 7/8 Inch Wide 6 Inches Long, Stiff Blade. Fibrox Handle. # 40615	EA	1
0087AB	Knife, Boning, Narrow Curved, Semi-Stiff Blade, 6 Inches Long. Fibrox Handle. # 40515	EA	1
0087AC	Knife, Boning, Straight Narrow Flex Blade. 5/8"W X 5"L Fibrox Handle. # 40512	EA	1
0087AD	Knife, Boning, Straight Narrow, Stiff, 5/8"W x 6"L Blade. Fibrox Handle. # 40511	EA	1
0087AE	Knife, Boning, Curved, Flexible Blade, 5 Inches Long. Fibrox Handle. Product # 40516	EA	1
0087AF	Knife, Boning, Curved, Flexible Blade, 6 Inches Long. Fibrox Handle. Product # 40517	EA	1
0087AG	Knife, Breaking, 8 Inches Long Curved Blade. Fibrox Handle. Product # 40537	EA	1
0087AH	Knife, Breaking, 10 Inch Long Curved Blade. Fibrox Handle. Product # 40538	EA	1
0087AI	Knife, Steak, 10 Inch. Fibrox Handle. Product # 40540	EA	1
0087AJ	Knife, Bread, 8 Inch Long Blade. Fibrox Handle. Product # 40549	EA	1
0087AK	Knife, Paring, 3 1/4 Inch Blade. Small Black Nylon Handle. Product # 40600	EA	1
0087AL	Knife, Paring, 4 " Black Nylon Handle. Product # 40501	EA	1
0087AM	Knife, Produce, 4" Black Nylon Handle Product # 40101	EA	1
0087AN	Knife, Produce, 6" Black Nylon Handle Product # 40102	EA	1
0087AO	Knife, Sandwich Spreader/Serrated Edge, 3"L Blade. Blk Nylon Handle # 41592	EA	1
0087AP	Knife, Watermelon, 12" Long Blade, Nylon Handle. Product # 40286	EA	1

0088AA	Knife Sharpener Ceramic	EA	1
0089AA	"Kwik-Loks" (Dispenser Prod #0063AA)	EA/B X	5,000
0090AA	Label, "THANK YOU FOR SHOPPING WITH US" "PAID" centered/label. Yellow/Black	RL	500
0091AA	Label, Band-It, "GRAB-N-GO"- Black & White W/Red Imprint 13.75"L x 1"H	RO/B X	6
0091AB	Label, Band-it, "FRESH SALADS"- 13.75" x 1 1/8" Green & White W/Black Imprint	RO/B X	6
0092AA	Label, Merchandising, "BONELESS", Red with black imprint, Adhesive	RO	1
0092AB	Label, REDUCED", Red with black imprint, Adhesive	RO	1
0092AC	Label, "FAMILY PACK", 2"HIGH X 3"L Red Fluorescent with black print, adhesive. (500/RO)	RO	1
0092AD	Label, Merchandising, "MEAT DEPT", Red with black imprint, Adhesive.	RO	1
0092AE	Label, Merchandising, "DELI DEPT", Red with black imprint, Adhesive.	RO	1
0092AF	Label, Merchandising, "EXCELLENT FOR BBQ" - Red with black imprint, Adhesive	RO	1
0092AG	Label, Merchandising, "THICK CUT" - Red with black imprint, Adhesive	RO	1
0092AH	Label, Merchandising, "MANAGER'S SPECIAL" - Red with black imprint, Adhesive	RO	1
0093AA	Label, Merchandising, "USDA SELECT", Red with Black imprint, Adhesive	RO	1
0093AB	Label, Merchandising, "USDA CHOICE", Red White and Blue imprint, Adhesive	RO	1
0094AA	Label, "REDUCED FOR QUICK SALE" - Red/Yellow imprint. Individual pricing.	EA/R O	1,000
0094AB	Label, "SPECIAL TODAY" Red/Yellow imprint. Individual pricing.	EA/R O	1,000
0094AC	Label, "PRODUCE" Green/White, imprint. Individual pricing. 5/8"H X 1" Long.	EA/R O	1,000
0095AA	Lid, Bakery Clear 5 1/4"L x 3"W x 7/8"H, (Designed to fit Loaf Pan Clin # 0043AA)	EA/C S	500
0095AB	Lid, Bakery Clear, 8.38 X 4.25H (Designed to fit 2lb Loaf Pan Clin #0043AB)	EA/C S	500
0095AC	Lid, Bakery Clear, 8.38 X 4.25H (Designed to fit Round Pan, Clin # 0043AD)	EA/C S	500

0095AD	Lid, Bakery Clear Dome 13"L X 8"W X 11/4"H (Designed to Fit Quarter Size Pan Clin # 0043AE)	EA/C S	100
0096AA	Lid, Dome cover (For Bake/Sell Tray, 9" Diameter, 1"H Clin #0024AA)	EA/C S	500
0097AA	Lid, Deli Cup, One size fits 8, 16 and 32 oz Cup (Product Clin# 0058AA-AB-AC)	EA/C S	500
0098AA	Lid, Plastic, 3 1/2"H, High Dome (for Aluminum Party Tray, 12" Clin 0130AA)	EA/C S	50
0098AB	Lid, Plastic, 4"H, High Dome (for Aluminum Party Tray, 16" Clin 0130AB)	EA/C S	50
0098AC	Lid, Plastic, 4"H, High Dome (for Aluminum Party Tray, 18" Prod #0130C)	EA/C S	50
0098AD	Lid, Plastic, 3.5" High Dome (for Plast. Party Tray 12" Prod Clin 0131AA)	EA/C S	50
0098AE	Lid, Plastic, 4" High Dome (for Plast. Party Tray 16" Prod Clin # 0131AB)	EA/C S	50
0098AF	Lid, Plastic, 4" High Dome (for Plast. Party Tray 18" Prod Clin # 0131AC)	EA/C S	50
0099AA	Lid, Portion Cup, Fits 4 oz (for Cup Product, Clin # 0059AA)	EA/C S	2,500
0100AA	Lid, Soup, 12 oz and 16oz (Container Prod Clin # 0055AA-AB) Lid fits both sizes	EA/C S	1,000
0101AA	Liner, Case Freezer Plastic Net, 48' Long	RO	1
0102AA	Liner, Merchandising Case, Black, 60' Long	RO	1
0102AB	Liner, Merchandising Case, Green, 60' Long	RO	1
0102AC	Liner, Merchandising Case, Red, 60' Long	RO	1
0103AA	Liner, Merchandising Case, Net, Red, 62' Long	RO	1
0103AB	Liner, Merchandising Case, Net, Green , 62' Long	RO	1
0103AC	Liner, Merchandising Case, Net, Black, 62' Long	RO	1
0103AD	Liner, Merchandising Case, Net, White, 62' Long	RO	1
0104AA	Liner, Pan, Full Size		

		EA/C S	1,000
0105AA	Mineral Oil, Pure White for Food Processing Equipment	GL/C S	4
0106AA	Mitt, Oven, Elbow Length, 18" Long, One Size Fits All	EA	1
0107AA	Napkin, White	EA/C S	6,000
0108AA	Netting, Meat, 150 Feet Roll	RO	1
0109AA	Pad, Cake/Pizza, 1/4 Sheet. Permissible Variance Of Minus 1/2". 14"L x 10"W.	EA/C S	100
0109AB	Pad, Cake/Pizza, 1/2 Sheet Permissible Variance Of Minus 1/2". 19"L X 14"W.	EA/C S	50
0109AC	Pad, Cake/Pizza, Full Sheet, Permissible Variance Of Minus 1/2". 25 1/2"L X 17 1/2"W.	EA/C S	50
0109AD	Pad, Cake/Pizza, Round, 8" Diameter	EA/C S	100
0109AE	Pad, Cake/Pizza, Round, 9" Diameter	EA/C S	100
0109AF	Pad, Cake/Pizza, Round, 10" Diameter	EA/C S	100
0109AG	Pad, Cake/Pizza, Round, 12" Diameter	EA/C S	100
0110AA	Pad, White, Meat/Poultry, ZAP Product # UZ-75, CRYOVAC #AC- 75	EA/C S	1,000
0110AB	Pad, Black, Meat/Poultry, ZAP Product # UZ-75, CRYOVAC #AC- 75	EA/C S	1,000
0111AA	Pallet Wrap, Stretch Film, 18"W X 1500'L, 4 per case	RO/C S	4
0112AA	Paper, Bulker, 4 9/16"W. 1 1/2" Dia Core, Use In Hobart Bulker Model # 80 or Equal. 400' Per Roll	RO/C S	20
0112AB	Paper, Bulker, 4"W, 2 3/8" Dia Core, Use In Hollymatic Bulker Mod.# 120 Or Equal. 1650' Per Roll.	RO/C S	4
0113AA	Paper, Butcher, Wrapping	FT/R O	1,000
0114AA	Paper, Freezer, 18" W		

		FT/R O	1,100
0115AA	Paper, Fresh Meat Patty, Pin Tear, Interleaving Single Sheet, Waxed, 4-1/2" x 4-1/2"	SH/C S	20,000
0115AB	Paper, Fresh Meat Patty, Pin Tear, Interleaving Single Sheet, Waxed 5" x 5"	SH/C S	20,000
0115AC	Paper, Fresh Meat Patty, Pin Tear, Interleaving Single Sheet, Waxed, 5.5" x 5.5"	SH/C S	20,000
0115AD	Paper, Fresh Meat Patty, Side-Notched, Interleaving Single Sheet Waxed 5.5" X 5.5"	SH/C S	20,000
0115AE	Paper, Fresh Meat Patty, Side-Notched, Interleaving Double Sheet, Freezer, 5" X 5"	SH/C S	14,000
0116AA	Paper, Towel , Reinforced with Nylon fibers	EA/B X	900
0117AA	Paper, Towel, 2-ply Household	EA/C S	30
0118AA	Paperboard, Corrugated, 48"W X 250' L	RO	1
0119AA	Paper, Steak, 24"L X 12" W	SH/B X	1,000
0119AB	Paper, Steak 28"L X 10" W	SH/B X	1,000
0120AA	Paper, Wrap, Sandwich, 14" x 14" white dry waxed	SH/C S	4,000
0121AA	Sanitizer SC Johnson J-12	GA/C S	4
0122AA	Scabbard, Knife, Double-Pouch Holds 4 Knives Up to 10"Long 13" X 5"	EA	1
0122AB	Scabbard, Knife, Single-Pouch Holds, 2 Knives Up to 7.5"Long 10" X 5"	EA	1
0123AA	Scraper, Baker, Plastic 3 sided	EA	1
0124AA	Scraper, Meat	EA	1
0125AA	Sheets, Pickup, 10 3/4"L X 8"W	SH/C S	10,000
0125AB	Sheets, Pickup, 10 3/4"L X 12"W	SH/C S	10,000
0126AA	Shelf Label Cover, Clear Plastic Clear Vinyl For UPC Labels 1 3/8"		

	High X 4" Long	EA/B X	1,000
0126AB	Shelf Label Cover, Clear Plastic Clear Vinyl For UPC Labels 1 1/4" High X 3.5" Long	EA/B X	1,000
0126AC	Shelf Label Cover, Clear Plastic, For UPC Labels 1/14" HIGH X 2" L	EA/B X	1,000
0126AD	Shelf Label Cover, Clear Plastic, Clear Vinyl, 1-7/32H X 3.5"L	EA/B X	1,000
0127AA	Soap, Liquid, General Cleaning, 4 - 1 Gallon bottles	GA/B X	4
0128AA	Towels, Cleaning Rags, 50 LB Bundle	BD	1
0129AA	Tray, Asparagus	EA	1
0130AA	Tray, Party, Aluminum, 12" Diameter (Lid Prouct, Clin # 0098AA)	EA/C S	50
0130AB	Tray, Party, Aluminum, 16" Diameter (Lid Prod, Clin # 0098AB)	EA/C S	50
0130AC	Tray, Party, Aluminum, 18" Diameter (Lid Prod Clon # 0098AC)	EA/C S	50
0131AA	Tray, Party, 12" Diameter (Lid Prod Clin # 0098AD)	EA/C S	50
0131AB	Tray, Party, 16" Diameter (Lid Prod Clin # 0098AE)	EA/C S	50
0131AC	Tray, Party, 18" Diameter (Lid Prod Clin # 0098AF)	EA/C S	50
0132AA	Tray, Party W/Dome (Veggie Tray) 6-1.5"D w/2"D center compartments, White 12"Diameter.	EA/C S	25
0132AB	Tray, Party W/Dome (Veggie Tray) 6-1.5"D w/2"D center compartments, White 18"Diameter.	EA/C S	25
0133AA	Tray, Meat, Black, Size No. 2D	BD	500
0133AB	Tray, Meat, Black, Size No. 2S (8 1/4 Inches L X 5 3/4 Inches W X 1/2 Inch D.)	BD	500
0133AC	Tray, Meat, Black, Size No. 4D (9 1/4 Inches L X 7 1/4 Inches W X 1 1/8 Inch D.)	BD	500
0133AD	Tray, Meat, Black, Size No. 4S (9 1/4 Inches L X 7 1/4 Inches W X 1/2 Inch D.)	BD	500
0133AE	Tray, Meat, Black, Size No. 8S (10 1/4 Inches L X 8 1/4 Inches W X	BD	

	1/2 Inch D.)		500
0133AF	Tray, Meat, Black, Size No. 10S (10 3/4 Inches L X 5 3/4 Inches W X 1/2 Inch D)	BD	500
0133AG	Tray, Meat, Black, Size No. 20S (8 1/2 Inches L X 6 1/2 Inches W X 1/2 Inch D.)	BD	500
0134AA	Tray, Meat, Blue, Size No. 2S (8 1/4 Inches L X 5 3/4 Inches W X 1/2 Inch D)	BD	500
0134AB	Tray, Meat, Blue, Size No. 4S (9 1/4 Inches L X 7 1/4 Inches W X 1/2 Inch D)	BD	500
0134AC	Tray, Meat, Blue, Size No. 10S (10 3/4 Inches L X 5 3/4 Inches W X 1/2 Inch D)	BD	500
0134AD	Tray, Meat, Blue, Size No. 17S (8 1/4 Inches L X 4 3/4 Inches W X 1/2 Inch D)	BD	1,000
0134AE	Tray, Meat, Blue, Size No. 20S (8 1/2 Inches L X 6 1/2 Inches W X 1/2 Inch D)	BD	500
0135AA	Tray, Meat, Rose, Size No 2D	BD	500
0135AB	Tray, Meat, Rose, Size No 2S (8 3/8 Inches L X 5 7/8 Inches W X 5/8 Inch D)	BD	500
0135AC	Tray, Meat, Rose, Size No. 4P (9 1/4 Inches L X 7 1/4 Inches W X 1 1/8 Inches D)	BD	400
0135AD	Tray, Meat, Rose, Size No. 4S (9 1/4 Inches L X 7 1/4 Inches W X 1/2 Inch D)	BD	500
0135AE	Tray, Meat, Rose, Size No. 8S (10 1/4 Inches L X 8 1/4 Inches W X 1/2 Inch D)	BD	500
0135AF	Tray, Meat, Rose, Size No. 10S (10 3/4 Inches L X 5 3/4 Inches W X 1/2 Inch D)	BD	500
0135AG	Tray, Meat, Rose, Size No. 20S (8 1/2 Inches L X 6 1/2 Inches W X 1/2 Inch D)	BD	500
0136AA	Tray, Meat, White, Size No. 1S (5 1/4 Inches L X 5 1/4 Inches W X 1/2 Inch D)	BD	1,000
0136AB	Tray, Meat, White, Size No. 2S (8 1/4 Inches L X 5 3/4 Inches W X 1/2 Inch D)	BD	500
0136AC	Tray, Meat, White, Size No. 2 (8 1/4 Inches L X 5 3/4 Inches W X 7/8 Inch D)	BD	500
0136AD	Tray, Meat, White, Size No. 14 (Replaces 2 RT) (6.25 Inches L X 6 3/8 Inches W X .5 Inch D)	BD	500
0136AE	Tray, Meat, White, Size No. 4D (8 1/2 Inches L X 6 3/4 Inches W X 1 1/4 Inch D)	BD	500
0136AF	Tray, Meat, White, Size No. 4P (9 1/4 Inches L X 7 1/4 Inches W X 1 Inch D)	BD	400
0136AG	Tray, Meat, White, Size No. 4S (9 1/4 Inches L X 7 1/4 Inches W X 1/2 Inch D)	BD	500
0136AH	Tray, Meat, White, Size No. 8S (10 1/4 Inches L X 8 1/4 Inches W, 1/2 Inch D)	BD	500
0136AJ	Tray, Meat, White, Size No. 10S (10 3/4 Inches L X 5 3/4 Inches W X 1/2 Inch D)	BD	500
0136AK	Tray, Meat, White, Size No. 12S (11 1/4 Inches L X 9 1/4 Inches W X 1/2 Inch D)	BD	250
0136AL	Tray, Meat, White, Size No. 17S (8 1/4 Inches L X 4 3/4 Inches W X 1/2 Inch D)	BD	1,000
0136AM	Tray, Meat, White, Size No. 20S (8 1/2 Inches L X 6 1/2 Inches W X	BD	

	1/2 Inch D)		500
0136AN	Tray, Meat, White Size No. 22K (12 1/4 Inches L X 10 1/4 Inches W X 2.88 Inch D)	BD	100
0137AA	Tray, Meat, Yellow, Size No. 9 (12 3/8 Inches L X 9 3/8 Inches W X 3/4 Inches D)	BD	250
0137AB	Tray, Meat, Yellow, Size No. 24S (16 Inches L X 8 Inches W X 29/32 Inches D)	BD	200
0137AC	Tray, Meat, Yellow, Size No. 22K (12 1/4 Inches L X 10 1/4 Inches W X 2.88 Inch D)	BD	100
0138AA	Twine, Butcher, Cotton, 2 lb cone	EA	1
0139AA	Twist Ties, Produce, 18"L Imprinted Foil - Garden Fresh - Blue	EA/B D	1,000
0139AB	Twist Ties, Produce, 18"L Imprinted Foil - Nappa Cabbage - Orange	EA/B D	1,000
0139AC	Twist Ties, Produce, 18"L Imprinted Foil - Red Leaf Lettuce - Orange	EA/B D	1,000
0139AD	Twist Ties, Produce, 18"L Imprinted Foil - Romaine - Red	EA/B D	1,000
0139AE	Twist Ties, Produce, 18"L Imprinted Foil - Endive - Blue	EA/B D	1,000
0139AF	Twist Ties, Produce, 18"L Imprinted Foil - Collard Greens - Green	EA/B D	1,000
0139AG	Twist Ties, Produce, 18"L Imprinted Foil - Plain - Green	EA/B D	1,000
0139AH	Twist Ties, Produce, 20"L Imprinted Foil - Organic	EA/B D	3,000
0140AA	Twist Ties, Loose, 4"L	EA/B X	2,000
0141AA	Twist Ties, Tear-Off, 4 3/4"L X 3/4 X 3/4, (4 Bundles of 1200)	EA/C S	4,800
0142AA	Utensil, Fork, Knife, Spoon, Napkins and Salt Set	EA/B X	250
0142AB	Utensil, Fork	EA/B X	1,000
0142AC	Utensil, Teaspoon	EA/B X	1,000
0142AD	Utensil, Soup Spoon	EA/B	1,000

		X	
0143AA	Wrapper, Coin, Tubular, Shall Accommodate Pennies	EA/P G	1,000
0143AB	Wrapper, Coin, Tubular, Shall Accommodate Nickels	EA/P G	1,000
0143AC	Wrapper, Coin, Tubular, Shall Accommodate Dimes	EA/P G	1,000
0143AD	Wrapper, Coin, Tubular, Shall Accommodate Quarters	EA/P G	1,000
0143AE	Wrapper, Coin, Tublar, Shall Accommodate Dollars	Ea/P G	1,000
0144AA	Wipes, Sani-cart, 160 ct, 12/EA/CS	EA/C S	12